

# Cookbook

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# Introduction

I've collected recipes from a wide range of sources. I copy them here so I can:

- Apply a consistent formatting.
- Tweak for our tastes.
- Add notes.

## Rating System

Stars	Meaning
★★★★★	Fantastic!
★★★★	Would eat regularly.
★★★	Would eat again.
★★	Meh.
★	Yuck! Or, fairly frequently, not good enough for the time and trouble involved.
	No stars? Haven't tried or don't remember.

# Breakfast

## Baked Buttermilk Nutella Ganache Doughnuts

For some of his baked doughnut recipes, pastry chef Gidon Ben Ezra of Sugar Daddy Bakery in Tel Aviv uses a two-temperature method with a water bath in the oven. This recipe uses a higher temperature oven for a shorter baking time, and the doughnuts get added moisture from the buttermilk in the dough.



You'll need one or two doughnut baking pans. If you have a convection oven, turn the fan off when baking these.

**Make Ahead:** The dough needs to rise for 1 ½ hour. The doughnuts need to rise at room temperature for 30 minutes.

Servings: 12 doughnuts

### Ingredients

- For the doughnuts
  - 3 cups all-purpose flour
  - ½ cup granulated sugar
  - ½ teaspoon salt
  - 1 tablespoon plus a scant ½ teaspoon active dry yeast (from 1 ½ packets)
  - 5 tablespoons unsalted butter, melted and cooled to room temperature, plus more for preparing pan
  - ½ teaspoon vanilla extract
  - 1 large egg, beaten
  - ¾ cup low-fat buttermilk
- For the glaze
  - 7 ounces (¾ cup) Nutella, or other chocolate-hazelnut spread
  - ¼ cup whipping cream

### Directions

For the doughnuts: Mix flour, sugar, salt and yeast in a mixer with a dough hook attached, on low speed.

Add the melted butter gradually and continue kneading in the mixer for 3 minutes. Add the vanilla, egg and buttermilk and knead on medium speed for about 8 minutes. The dough will be sticky and soft. Use a rubber spatula to gather the dough into a ball in the middle of the bowl. Cover the bowl with a clean dish towel and let rise in a warm place for 1 ½ hours.

Prepare a doughnut pan by spraying the wells with nonstick cooking spray or brushing with melted butter.

Punch down the dough and divide the dough into 12 equal balls, about the size of a golf ball, about 2 1/2 ounces each. Dust the ball with flour and poke a hole in it, working the dough into the shape of a doughnut. Place the dough into the well of the doughnut pan and repeat until the pan is full or you use all the dough. (If you only have one doughnut pan, store extra dough in the refrigerator until ready to bake.)

Cover the pan with a clean dish towel and allow the dough to rise for 30 minutes.

Preheat oven to 350 degrees.

Bake for 13 minutes. The doughnuts should puff up, but not take on much color.

Meanwhile, make the ganache: On a low heat, add the Nutella and whipping cream and stir with a rubber spatula until nicely incorporated and glossy.

Remove the doughnuts from the pan to a wire rack to cool. Glaze the top half with Nutella ganache and serve immediately.

Rate it

Recipe Source

Adapted from a recipe by pastry chef Gidon Ben Ezra of Sugar Daddy Bakery in Tel Aviv, Israel.

Breakfast

# Cinnamon Baked Doughnuts ★★★

Adapted from "Barefoot Contessa Foolproof: Recipes You Can Trust," by Ina Garten, tested 7/17/2020

## Ingredients

- For the doughnuts
  - 2 cups flour
  - 1 ½ cups sugar
  - 2 teaspoons baking powder
  - 1 teaspoon ground cinnamon
  - ½ teaspoon freshly grated nutmeg
  - ½ teaspoon kosher salt
  - 1 extra-large egg, lightly beaten
  - 1 ¼ cups whole milk
  - 2 tablespoons unsalted butter, melted
  - 2 teaspoons vanilla extract
- For the topping
  - 8 tablespoons (1 stick) unsalted butter
  - ½ cup sugar
  - ½ teaspoon ground cinnamon



## Directions

For the doughnuts: Preheat the oven to 350 degrees. Use a baker's spray with flour, such as Baker's Joy, to coat 1 or 2 doughnut pans.

Sift together the flour, sugar, baking powder, cinnamon, nutmeg and salt in a mixing bowl.

Whisk together the egg, milk, melted butter and vanilla extract in a medium bowl or liquid measuring cup. Pour into the dry ingredients and stir until just combined.

Fill the wells of the non-stick doughnut pans a bit more than three-quarters full with the batter. Bake for 17 minutes or until a toothpick inserted into the wall of a doughnut comes out clean and the doughnuts are puffed and lightly browned. Let them cool (in the pans) for 5 minutes, then gently invert the doughnuts onto a rimmed baking sheet.

While the doughnuts are cooling, make the topping: Melt the butter in a small saute pan over medium-low heat.

Whisk together the sugar and cinnamon in a medium bowl. Brush the warm doughnuts with the melted butter, then dip them into the cinnamon-sugar mixture on one or both sides. Serve warm.

Servings: 12 - 18 doughnuts

Breakfast

# Crepe Brulee French Toast with Drunken Strawberries ★★★

Bobby Flay, tested 4/5/2020

## Ingredients

- French Toast:
  - One 1-pound day-old loaf challah, sliced into 1-inch thick
  - 5 large eggs 2 large egg yolks
  - 2 tablespoons granulated sugar
  - 3 cups half-and-half
  - 1 tablespoon orange liqueur
  - 2 teaspoons pure vanilla extract
  - 1 teaspoon finely grated orange zest
  - Pinch fine sea salt
  - 1 stick unsalted butter, cut into pieces
  - 1 cup packed light brown muscovado sugar
- Drunken Strawberries:
  - 1 pint ripe strawberries, hulled and quartered
  - 3 tablespoons granulated sugar
  - 2 teaspoons orange liqueur



## Directions

For the French toast: At least 2 hours and up to 1 day ahead, preheat the oven to 350 degrees F. Place the bread slices on a rack on a baking sheet. Put the bread in the preheated oven, then immediately turn the oven off and let the bread sit until it begins to dry out, 20 to 30 minutes.

Whisk together the eggs, yolks and granulated sugar until smooth. Whisk in the half-and-half, orange liqueur, vanilla, orange zest and salt. Lay the bread on a rimmed baking sheet or in a large baking dish, pour the custard mixture over the top and let sit for 15 minutes. Flip and let sit for at least 30 minutes more. (You can also cover and refrigerate overnight, turning a few more times.)

For the strawberries: Meanwhile, combine the strawberries, granulated sugar and orange liqueur in a bowl. Let sit at room temperature until the strawberries release their juices and soften slightly, about 30 minutes.

Preheat the oven to 375 degrees F. While the bread is soaking, melt the butter in a small saucepan over high heat, then add the muscovado sugar and whisk until smooth. Transfer to a baking sheet lined with a silicone baking mat and spread the mixture evenly over it. Place the soaked bread directly on the sugar. Bake until golden brown and puffed, about 20 minutes.

Breakfast

Serve the French toast, sugar-side up, topped with the berries and their juices.

### **Notes**

A lot of effort. We usually do a simpler French Toast.



# Crepes ★★☆☆

from allrecipes.com, tested 5/10/2020

## Ingredients

- 1 cup all-purpose flour
- 2 eggs
- ½ cup milk
- ½ cup water
- ¼ teaspoon salt
- 2 tablespoons butter, melted

## Directions

In a large mixing bowl, whisk together the flour and the eggs. Gradually add in the milk and water, stirring to combine. Add the salt and butter; beat until smooth.

Heat a lightly oiled griddle or frying pan over medium high heat. Pour or scoop the batter onto the griddle, using approximately ¼ cup for each crepe. Tilt the pan with a circular motion so that the batter coats the surface evenly.

Cook the crepe for about 2 minutes, until the bottom is light brown. Loosen with a spatula, turn and cook the other side. Serve hot.

# Eggs Benedict ★★★

Tyler Florence. Food Network, tested 4/12/20

## Ingredients

- 8 slices Canadian bacon
- 4 English muffins, split
- 2 teaspoons white vinegar
- 8 eggs
- Salt and pepper, to taste
- Hollandaise Sauce (see elsewhere)
- Fresh chopped parsley, for garnish

## Directions

Brown the bacon in a medium skillet and toast the English muffins, cut sides up, on a baking sheet under the broiler. Fill a 10-inch nonstick skillet half full of water. Add white vinegar to the cooking water. This will make the egg white cook faster so it does not spread. Bring to a slow boil. Gently break 1 of the eggs into the water taking care not to break it. Repeat with remaining eggs. Reduce the heat to a gentle simmer. Cook 3 1/2 minutes until the egg white is set and yolk remains soft. Remove with a slotted spoon, allowing the egg to drain. To assemble: Lay a slice of Canadian bacon on top of each muffin half, followed by a poached egg. Season with salt and pepper. Spoon hollandaise sauce over the eggs. Garnish with chopped parsley.

Yield: 4 servings

# Egg Casserole ★★

Ree Drummond, Food Network, tested  
5/17/2020

## Ingredients

- One 16-ounce bag frozen Tater Tots
- Butter, for the baking dish
- 1 tablespoon olive oil
- 1 pound spicy bulk breakfast sausage
- 1 medium onion, very finely diced
- 1 cup milk
- ½ cup half-and-half
- ¼ teaspoon seasoned salt
- ¼ teaspoon cayenne
- 4 large eggs
- 1 red bell pepper, very finely diced
- 1 green bell pepper, very finely diced
- 2 cups grated Cheddar cheese
- 1 cup grated pepper jack cheese
- Kosher salt and freshly ground black pepper



## Directions

Line up the tater tots in a buttered 9-by-13-inch baking dish.

Add the olive oil to a large skillet over medium heat. Add the sausage and onion and cook, breaking the sausage up with a wooden spoon, until browned and cooked through, 8 to 10 minutes. Set aside to cool slightly, then sprinkle it over the tater tots.

In a large bowl, mix the milk, half-and-half, seasoned salt, cayenne, eggs, bell peppers, half of both cheeses and some salt and pepper. Pour over the tots and sausage mixture, then top with the rest of the cheese. Cover with foil and refrigerate overnight.

Preheat the oven to 350 degrees F.

Bake, covered, for about 25 minutes. Remove the foil and continue to bake until the cheese is brown and bubbly and the casserole is cooked through, another 20 to 35 minutes. Cut into squares and serve.

Breakfast

# French Toast ★★☆☆

## Ingredients

- Bread (challah, sourdough)
- 2 large eggs
- 2 tablespoons granulated sugar
- 1 cup half-and-half
- 1 teaspoon orange liqueur
- 1 teaspoon pure vanilla extract
- 1 teaspoon finely grated orange zest
- Pinch fine sea salt

## Directions

Whisk together the eggs and granulated sugar until smooth. Whisk in the half-and-half, orange liqueur, vanilla, orange zest and salt. Lay the bread on a rimmed baking sheet or in a large baking dish, pour the custard mixture over the top and let it soak up the custard. Flip and let it soak more. Four ½" slices of challah will absorb almost all of this recipe.

# Monkey Bread

The Pioneer Woman

## Ingredients

- 3 cans buttermilk biscuits (the non-flaky ones)
- 1 cup sugar
- 2-3 teaspoons cinnamon
- 2 sticks butter
- ½ cup brown sugar

## Directions

Preheat the oven to 350 degrees.

Open up all three cans of biscuits and cut each biscuit into quarters.

Next, combine the white sugar with 2-3 teaspoons of cinnamon. (3 teaspoons of cinnamon gives it a fairly strong cinnamon flavor. If you're not so hot on cinnamon, cut it back to 2 teaspoons.) Dump these into a 1 gallon zip bag and shake to mix evenly.

Drop all of the biscuit quarters into the cinnamon-sugar mix. Once all the biscuit quarters are in the bag seal it and give it a vigorous shake. This will get all those pieces unstuck from one another and nicely coated with cinnamon-sugar. Spread these nuggets out evenly in the bundt pan.

At this point, you're going to want to melt the two sticks of butter together with ½ cup of brown sugar in a saucepan over medium-high heat. This can be light or dark brown sugar. Cook butter/sugar mixture, stirring for a few minutes until the two become one. Once the brown sugar butter has become one color, you can pour it over the biscuits.

Bake for about 30-40 minutes until the crust is a deep dark brown on top. When it's finished cooking, remove it from the oven. If you have the willpower, allow it to cool for about 15-30 minutes before turning it over onto a plate.

Breakfast

# Sour Cream Coffee Cake ★★★★★

## Ingredients

- Batter
  - 1 cup butter
  - 2 cups sugar
  - 2 eggs
  - ½ teaspoon vanilla
  - 1 cup sour cream
  - 2 cups flour
  - 1 teaspoon baking powder
  - ¼ teaspoon salt
- Topping
  - 1 cup chopped pecans
  - 1 teaspoon cinnamon
  - 4 teaspoons sugar

## Directions

For the batter: Cream butter with 1 cup of sugar. Add eggs and vanilla. Fold in the sour cream. Mix the flour, baking powder, and salt and fold into the batter.

For the topping: Mix pecans, cinnamon, and sugar.

Pour half the batter into a greased bundt pan. Sprinkle on half the topping. Add the rest of the batter and then the rest of the topping.

Bake in a 350° oven for one hour. Let cool for 10 minutes. Remove from pan.

# Spiced Bread Egg in a Hole

Tom McCorkle, The Washington Post

The bread crisps in hot oil seasoned with turmeric, coriander and cayenne, so there's no need for hot sauce or ketchup.

## Ingredients

- 1 large egg
- 1 ½-inch-thick slice bread, sourdough or rustic
- 2 tablespoons extra-virgin olive oil
- ½ teaspoon ground turmeric
- ¼ teaspoon ground coriander
- Pinch of ground cayenne pepper
- Kosher salt
- Freshly ground black pepper

## Directions

Crack the egg into a small bowl or container with a spout. Using a glass or measuring cup, cut out a circle in the middle of the bread, being sure to leave at least a 1/2-inch of bread on all sides.

In a medium nonstick skillet, use a wooden spoon to stir together the oil, turmeric, coriander, cayenne and a pinch each of salt and pepper. Add the bread and its middle and heat the skillet over medium heat. When the bread starts to sizzle, gently pour the egg into the hole. Cook until the bottom of the bread is crispy, about 2 minutes.

Using a spatula, gently flip the bread and continue cooking until the egg white is cooked through but the yolk is still runny, another 2 minutes. Serve.

# Vanilla-Glazed Brioche Doughnuts

Yeasted, glazed doughnuts are otherworldly when made fresh at home, and these are some of the best we've tried. Their vanilla flavor really comes through. Frying them is less trouble than you might think.

A kitchen scale makes the dough easier to put together. You'll need a 3-inch doughnut cutter and a small cutter for the center holes; we found in testing that you'll have fewer scraps to reroll when you use a square cutter or a sharp knife and a ruler to measure 3-inch squares. You'll also need an instant-read thermometer.



You'll probably freeze half the dough and fry a batch of 12 doughnuts plus holes; the remaining dough can be kept in a freezer-safe zip-top bag with as much air pressed out of it as possible, for up to 2 months. The glaze can be refrigerated for up to several weeks; bring to room temperature and stir or beat to make smooth again before using.

Scraps or the rest of the brioche dough can be given a savory treatment; see the VARIATIONS, below.

Check out our annotated recipe, complete with notes on our process and how-to gifs, by reading the accompanying story: [How to make the best doughnuts you'll ever eat.](#)

**Make Ahead:** The dough needs to rise twice; the first time, for 6 to 15 hours (preferably overnight), then for 1 to 2 hours after it has been rolled and cut. The glazed doughnuts are best eaten the same day they are made, but they do hold up for a day stored, uncovered, at room temperature. The frying oil can be cooled, strained and reused.  
Servings:

Tested size: 24 doughnuts, plus holes

## Ingredients

For the doughnuts

- 227 grams whole milk (1 cup)
- 21 grams (2 tablespoons plus 1 teaspoon) dried yeast, preferably SAF brand
- 21 grams warm water (105 degrees; 2 tablespoons plus 1/2 teaspoon)
- 750 grams flour (5 1/2 cups plus 2 1/2 tablespoons), plus more for rolling
- 113 grams granulated sugar (1/2 cup)
- 14 grams kosher salt (2 1/2 teaspoons)
- Scrapings of 1 vanilla bean (may substitute 1 1/2 teaspoons vanilla bean paste)
- 3 large eggs plus 5 large egg yolks (about 240 grams total)
- 285 grams unsalted butter (20 1/2 tablespoons), at room temperature

Breakfast



2 quarts vegetable oil, for frying

For the glaze

About 5 cups confectioners' sugar

1/2 to 3/4 cup hot tap water

Generous 1/2 cup vanilla extract

2 teaspoons kosher salt

Scrapings of 1 vanilla bean

Directions

For the doughnuts: Warm the milk in a small saucepan over low heat, to 105 degrees. Remove from the heat. Sprinkle the yeast over the milk and add the water; let the mixture sit for about 15 minutes. It will thicken.

Combine the flour, granulated sugar and salt in the bowl of a stand mixer fitted with a paddle attachment. Add the yeast mixture, vanilla bean, eggs and egg yolks; beat on medium-low speed to form a shaggy mass with no visible dry ingredients.

Add the butter in three additions, waiting until each one is well blended before adding the next. Beat until the dough looks somewhat smooth.

Switch to a dough-hook attachment. Beat/knead on medium-low speed for 10 minutes; the dough should look smoother still, and most of it will gather around the dough hook. To see whether gluten has developed, take a golf ball-size piece of dough and stretch it gently between your thumbs and first two fingers on both hands. If it doesn't break or tear and stretches enough to create a somewhat transparent swath of dough, it's good to go. If not, beat for another 5 minutes.

Grease a large bowl with cooking oil spray; scrape the dough into the bowl and cover with greased plastic wrap directly on the surface. Let sit for 30 minutes, then fold over to smooth the surface. Re-cover and refrigerate for 6 to 15 hours.

Uncover and transfer the dough to a floured work surface. If you wish to make just one batch, divide the dough in half (best to weigh it) and place the rest in a freezer-safe gallon-size zip-top bag, sealing it as you press out any air. Freeze for up to 2 months.

Flour the rolling pin. Press down the dough on the work surface and roll into rectangle that's about 9 by 10 1/2 inches; the slab should be about 1/2-inch thick. Let it rest for 5 to 10 minutes.

Meanwhile, cut thirteen or fourteen 4-inch square pieces of parchment paper, then grease their tops lightly with cooking oil spray and arrange them on two baking sheets.

Use the 3-inch cutter or knife and ruler to cut 9 doughnuts, as close together as possible. Use the small cutter to cut out the doughnut holes. Place each doughnut on its own piece of parchment, and gather the holes on their own piece or two of parchment. Gather together the scraps and re-roll to a thickness of 3/4 inch (thicker than the first roll); cut 3 more doughnuts and corresponding holes, placing them on the papers and baking sheet like before.

Cover with greased plastic wrap and let rise for at least 1 hour and up to 3 hours, in a draft-free spot; the doughnuts should almost double in height. (If the doughnuts rise in a turned-off oven that had been preheated to 170 degrees, they will rise faster.)

Breakfast

Meanwhile, make the glaze: Combine the confectioners' sugar, 1/2 cup of the hot water, the vanilla extract (yes, it really is that much!), salt and vanilla bean scrapings in the bowl of a stand mixer or handheld mixer; beat on medium speed until smooth, adding some or all of the remaining hot water, as needed, to form a thick glaze. Cover with plastic wrap until ready to use.

Heat the oil in a wok over medium to medium-low heat (325 degrees).

Working with two or three at a time, slide the doughnuts on their papers into the hot oil; use tongs to pluck out the papers, which should float free within seconds. Flip the doughnuts right away; then turn them a total of four times over a total of 4 minutes, until golden brown and puffed.

Monitor the oil temperature and adjust the heat, as needed.

Use a Chinese skimmer to transfer the doughnuts to a wire rack set over paper towels to cool for 5 or 10 minutes. When you're done with half of them, toss them one at a time into the bowl of glaze, turning to coat all over. Place on a second wire rack, seated inside a rimmed baking sheet, until the glaze has set.

Repeat to fry the remaining doughnuts and holes; glaze the rest of the batch the same way.

**SAVORY VARIATIONS:** Instead of glazing the warm doughnuts or holes, dip them briefly in melted, unsalted butter then roll in grated Parmigiano-Reggiano cheese.

Pinch scraps or extra dough into walnut-size balls; dunk them in a mixture of extra-virgin olive oil and fresh chopped herbs (such as rosemary and thyme), then pack them loosely together in a greased baking dish — like monkey bread. Drizzle more of the herbed olive oil on top and sprinkle with Parm. Let them proof/rise for 20 to 30 minutes, then bake at 350 degrees for about 45 minutes; they're done when a tester inserted into the center comes out clean. Serve warm.

Instead of coating the individual balls of dough in an herbed olive oil, bake them plain in a greased baking dish at 350 degrees for 25 minutes, then brush liberally with your favorite barbecue sauce. Continue to bake for another 20 minutes, until browned and cooked through (use the same tester method for doneness). Serve warm, with more barbecue sauce for dipping.

Rate it

Recipe Source

Adapted from a recipe by Neighborhood Restaurant Group executive pastry chef Naomi Gallego.

Breakfast

# Appetizers & Snacks

## Baked Jalapeño Poppers ★

Ellie Krieger, nutritionist and cookbook author, The Washington Post, tested 4/13/20

With a crispy baked coating and light creamy filling, this recipe delivers all the fun and flavor of the typical fried bar food staple in a more healthful way.

Make Ahead: Poppers can be baked, cooled and refrigerated up to 2 days in advance; reheat in a 325-degree oven on a baking sheet for about 20 minutes.

### Ingredients

- 2 ounces grated Monterey Jack cheese (1/2 cup packed)
- 1/3 cup whipped cream cheese
- 1/3 cup part-skim ricotta cheese
- 2 tablespoons minced fresh cilantro leaves
- 10 medium jalapeño peppers, halved lengthwise, seeded, stems trimmed to 1/2-inch
- 3 tablespoons flour
- 1/2 teaspoon salt
- 1/4 teaspoon freshly ground black pepper
- 2 large eggs
- 1 cup plain panko bread crumbs
- 1 teaspoon garlic powder (granulated garlic)
- 1 tablespoon olive oil

### Directions

Position a rack in the upper third of the oven; preheat the oven to 375 degrees. Lightly grease a baking sheet with cooking oil spray.

Stir together the Monterey Jack cheese, cream cheese, ricotta cheese and cilantro in a bowl, until well incorporated. Use about 2 teaspoons of the mixture to fill each jalapeño half.

Spread flour on a plate and season with 1/4 teaspoon of the salt and 1/8 teaspoon of the pepper.

Beat the egg in a separate bowl. Spread the panko bread crumbs on a separate plate and season with the garlic powder and the remaining 1/4 teaspoon salt and 1/8 teaspoon black pepper. Toss the seasoned bread crumbs with oil until evenly coated.

Toss each stuffed jalapeño in the seasoned flour, shaking off any excess, then in the egg, and finally in the seasoned panko, shaking off the excess. Each piece should be coated all around in the mixture. Arrange the coated jalapeños, cut sides up, on the baking sheet. Roast (upper rack) for 30 to 35 minutes, until the coating is golden brown and the cheese has melted a bit. Serve warm.

## **Notes**

Not worth the effort.

# Cheese Snaps

Genius Kitchen

## Ingredients

- 1 cup all-purpose flour
- ¼ teaspoon cayenne pepper (or to taste)
- ½ teaspoon salt
- 1 cup butter, softened
- 1 cup finely grated sharp cheddar cheese
- 2 tablespoons grated parmesan cheese
- ½ cup pecans, toasted and finely chopped

## Directions

Sift flour, cayenne and salt together. Set aside.

Combine butter with cheeses.

Stir in pecans, then flour mixture a little at a time using a wooden spoon to make a soft dough.

Shape mixture in 2 x 8-inch long rolls. Wrap in plastic film. Secure ends. Chill at least 3 hours.

Preheat oven to 325°F.

Cut each roll into 1/4 inch slices. Place slightly apart on flat baking trays.

Bake in preheated oven about 15 minutes or until a light golden brown color. Leave on trays until just firm. Lift onto wire rack. Cool completely before storing in sealed containers.

Ready In: 3hrs 15mins

Yield: 72 crackers

# French Onion Dip ★

Tested 2/2/2019 (without thyme)

## Ingredients

- 2 tbsp extra-virgin olive oil
- 1 finely chopped medium onion
- 2 finely grated garlic gloves
- 2 thyme sprigs
- 1 thinly slices small shallot
- 1 cup sour cream
- ¼ cup finely chopped chives, more for garnish
- 1 tbsp lemon juice
- salt and pepper

## Directions

Heat 2 tbsp extra-virgin olive oil in a small skillet over medium heat. Cook 1 finely chopped medium onion, 2 finely grated garlic gloves, and 2 thyme sprigs, stirring occasionally, until onion is deep golden brown and very soft, 35-50 minutes; don't rush it.

Discard thyme and let cool. Mix caramelized onion, 1 thinly sliced small shallot, 1 cup sour cream, ¼ cup finely chopped chives and 1 tbsp lemon juice in a medium bowl; season with salt and pepper. Let sit 30 minutes. Top with more sliced chives. Do ahead: Dip can be made 1 day ahead. Cover and chill.

Yield: Makes about 1½ cups.

## Notes

Not worth the time.

# Scrabble / Texas Trash / Chex Mix

## Ingredients

- Coating
  - 1 stick butter
  - 1 tablespoon Tabasco
  - 1 tablespoon Worcestershire sauce
  - 1 teaspoon chili powder
  - ½ teaspoon cayenne
  - ½ teaspoon cumin
  - ½ teaspoon paprika
  - ¼ teaspoon garlic powder
  - ¼ teaspoon onion powder

## Directions

Bake for an hour at 250, stirring every 15 minutes.

# Soups

## Fast French Onion Soup ★★★

Becky Krystal, Voraciously, The Washington Post, Oct. 2, 20192019/10/02/i...

### Ingredients

- 1 tablespoon sugar
- 5 pounds yellow onions, thinly sliced
- 2 tablespoons unsalted butter
- ¼ teaspoon baking powder
- 2 teaspoons kosher salt, plus more as needed
- ½ cup water
- ¼ cup dry sherry
- 6 cups homemade or low-sodium chicken broth
- 2 bay leaves
- 6 to 8 sprigs fresh thyme
- Freshly ground black pepper
- 1 baguette, sliced 1-inch thick and toasted
- 8 ounces Gruyère or Swiss cheese, grated

### Directions

Pour the sugar into a large Dutch oven and cook over medium-high heat, swirling the pot gently as the sugar melts, until it is completely liquid and a golden-brown caramel. Add the onions and cook, stirring with a wooden spoon and tossing constantly until they are evenly coated in the caramel, about 30 seconds. Add the butter, baking powder and 2 teaspoons salt and cook, stirring occasionally, until the onions are a light golden brown and a brown coating has started to build up on the bottom of the pot, about 10 minutes.

Add 2 tablespoons water and scrape the browned coating from the bottom of the pot. Shake the pot to distribute the onions evenly over the bottom and cook, shaking occasionally, until the liquid evaporates and the browned coating starts to build up again, about 5 minutes. Add 2 more tablespoons water and repeat, allowing the coating to build up and scraping it off, then repeat two more times. (Reduce the heat as needed if the coating is burning and turning black.) By this point, the onions should be deep brown. If not, continue deglazing and stirring until the deep brown color is reached.

Add the sherry, chicken broth, bay leaves and thyme, bring to a boil, and reduce the heat to low, so the soup is at a gentle simmer. Simmer, uncovered, until the liquid is deeply flavored and slightly reduced, about 15 minutes. Season to taste with salt and pepper. Discard the bay leaves and thyme.

[missing part]

Toast bread topped with cheese. Or put in broiler-safe crocks, add bread and cheese.



# Split Pea Soup With Leeks and Dill

Ellie Krieger, Washington Post, Jan. 6, 2021

## Ingredients

- Several large sprigs fresh dill (about  $\frac{1}{2}$  medium bunch), plus more for optional garnish
- 1 bay leaf
- 2 tablespoons olive oil
- 1 large leek, white and light green parts only, washed well and chopped
- 1 medium carrot (about 2 ounces), diced
- 2 ribs celery, diced
- 1 teaspoon salt, divided, plus more to taste
- $\frac{1}{2}$  teaspoon black pepper
- 1 pound dried green split peas, rinsed and picked over for stones
- 8 cups low-sodium chicken or vegetable broth

## Directions

Tie the dill, reserving a few sprigs for garnish if desired, and bay leaf together with kitchen twine.

In a large soup pot over medium heat, heat the oil until shimmering. Add the leek, carrot and celery and  $\frac{1}{4}$  teaspoon each of the salt and pepper and cook, stirring occasionally, until the vegetables have softened, about 5 minutes. Stir in the split peas, then add the broth, herb bundle, the remaining  $\frac{3}{4}$  teaspoon salt and  $\frac{1}{4}$  teaspoon pepper and bring to a boil.

Reduce the heat to low and simmer, partially covered, stirring occasionally, until the peas have lost their shape and the soup looks creamy, about 1 hour and 15 minutes. Remove the herb bundle, taste the soup and season with additional salt and pepper, if desired. Sprinkle with the reserved dill, if using.

# Tortilla Soup

## Ingredients

- 2 pounds, about 6 medium tomatoes
- 1 large onion
- 6 cups chicken or turkey broth
- 1 tablespoon ground cumin
- 2 tablespoons chili powder
- 3 cloves garlic
- 1 tablespoon Worcestershire Sauce
- shredded cheese (cheddar or Monterey jack)
- corn tortillas
- cilantro
- olive oil
- 3 small green chilis
- juice of 1 lime

## Directions

# Tortilla Soup from Robert Del Grande's and Cafe Annie ★★★

Houston Chronicle

Though tortilla soup is available in many iterations throughout the city, Del Grande's is regarded by many as the peerless original. Although the chef created his without chicken, you can plate yours with a mound of shredded chicken in the center of the bowl before you ladle on the chile-stoked, corn tortilla-enriched tomato broth.

## Ingredients

- Soup
  - 1/2 white onion
  - 1 pound plum tomatoes
  - 6 peeled garlic cloves
  - 2 dried guajillo chiles
  - 2 dried ancho chiles
  - 10 six-inch white corn tortillas
  - 2 cups peanut or vegetable oil for deep frying
  - 8 cups chicken stock
  - 1/2 teaspoon dried oregano, crumbled
  - 1 teaspoon salt
- Avocado Relish
  - 2 ripe avocados
  - 1 small ripe tomato
  - 1 to 2 fresh serrano chiles
  - 1/3 cup white onion, finely chopped
  - 2 teaspoons fresh lime juice
  - 1 teaspoon salt
  - 1/2 teaspoon black peppercorns, crushed
  - 8 fresh cilantro sprigs
  - Lime wedges for garnish
  - Cotija cheese, crumbled, for garnish

## Directions

Preheat broiler. Coarsely chop onion. Arrange onion, tomatoes and garlic in one layer on a cookie sheet and broil, about 2 inches from heat, turning vegetables occasionally with tongs, until tomato skins are blistered and lightly charred. Cool vegetables.

While vegetables are broiling, remove stems, seeds and ribs from dried chiles. Heat a dry griddle or heavy skillet over moderate heat until hot but not smoking and toast chiles, pressing down with tongs, a few seconds on each side, or until pliable. Transfer chiles to bowl and cover with hot water to soak for about 20 minutes.

Drain chiles, discarding soaking liquid. In a blender, purée chiles with vegetable mixture until smooth.

Cut 6 tortillas into quarters and cut remaining 4 tortillas into 1/4-inch-wide strips. In a cleaned 9-inch skillet, heat 1/2-inch oil to 375 degrees. Fry quartered tortillas in batches, turning them until crisp and pale gold. Remove to paper towels to drain.

Fry tortilla strips in same manner, transferring to paper towels, keeping separate from

Soups

tortilla quarters. When cooled, place fried quarters in a plastic bag and finely crush with a rolling pin.

In a 5-quart heavy pot, bring stock and chile purée to a boil. Stir in crushed tortillas, oregano and salt and simmer, uncovered, stirring occasionally, until tortillas are soft and soup is slightly thickened, 30 to 45 minutes. Check seasonings for salt and pepper.

Make the relish:

While soup is simmering, make relish by peeling avocados and removing pits. Cut into 1/4-inch dice. Finely chop tomato and chiles, including seeds, if desired. In a bowl,

gently stir together avocados, tomato, onion, chiles and remaining relish ingredients until well combined.

Divide soup among 6-8 plates, garnish with relish and fried tortilla strips in center.

Serve with lime wedge. May also be garnished with crumbled cotija cheese.

Makes 9 cups.

# Seafood

From Damn Delicious

## Baked Lemon Butter Tilapia

### Ingredients

- ¼ cup unsalted butter, melted
- 3 cloves garlic, minced
- 2 tablespoons freshly squeezed lemon juice, or more, to taste
- zest of 1 lemon
- 4 (6-ounce) tilapia fillets
- Kosher salt and freshly ground black pepper, to taste
- 2 tablespoons chopped fresh parsley leaves

### Directions

Preheat oven to 425 degrees F. Lightly oil a 9×13 baking dish or coat with nonstick spray.

In a small bowl, whisk together butter, garlic, lemon juice and lemon zest; set aside.

Season tilapia with salt and pepper, to taste and place onto the prepared baking dish. Drizzle with butter mixture.

Place into oven and bake until fish flakes easily with a fork, about 10-12 minutes.

Serve immediately, garnished with parsley, if desired.

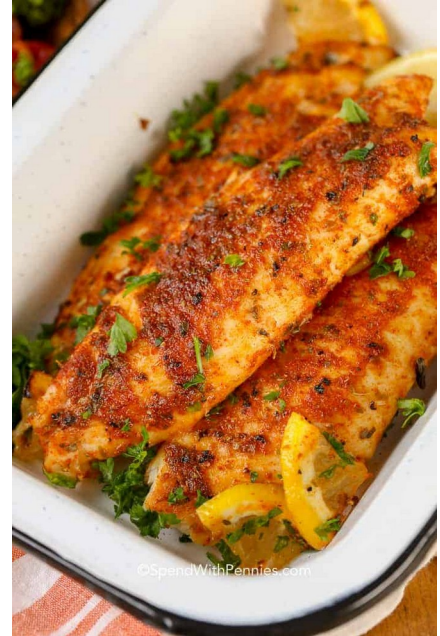


# Blackened White Fish ★★★

Holly Nilsson, Spend with Pennies, tested 6/8/2020

## Ingredients

- 4 tilapia fillets or other white fish
- 1 lemon sliced
- 1 tablespoon canola oil
- 2 tablespoons butter
- Blackened Seasoning
  - ¾ teaspoon garlic powder
  - ½ teaspoon each salt & pepper
  - 1 ½ teaspoons smoked paprika
  - ¼ teaspoon cayenne
  - ¼ teaspoon dry mustard
  - 1 teaspoon oregano
  - ½ teaspoon ground cumin
  - 1 ½ teaspoons brown sugar
  - pinch of lemon zest
- Chives for garnish



## Instructions

Combine seasonings & brown sugar in a small bowl. Rub seasoning over fish.

Heat oil and butter in a cast iron skillet over medium high heat.

Add the seasoned fish and a few of the lemon slices and cook 3 minutes per side or just until done (do not overcook).

Serve with remaining lemon.

# Sole Meuniere ★★

Barefoot Contessa

## Ingredients

- ½ cup all-purpose flour
- Kosher salt and freshly ground black pepper
- 4 fresh sole fillets, 3 to 4 ounces each
- 6 tablespoons unsalted butter
- 1 teaspoon grated lemon zest
- 6 tablespoons freshly squeezed lemon juice (3 lemons)
- 1 tablespoon minced fresh parsley



## Directions

Preheat the oven to 200 degrees F. Have 2 heat-proof dinner plates ready

Combine the flour, 2 teaspoons salt, and 1 teaspoon pepper in a large shallow plate. Pat the sole fillets dry with paper towels and sprinkle one side with salt.

Heat 3 tablespoons of butter in a large (12-inch) saute pan over medium heat until it starts to brown. Dredge 2 sole fillets in the seasoned flour on both sides and place them in the hot butter. Lower the heat to medium-low and cook for 2 minutes. Turn carefully with a metal spatula and cook for 2 minutes on the other side. While the second side cooks, add 1/2 teaspoon of lemon zest and 3 tablespoons of lemon juice to the pan. Carefully put the fish filets on the ovenproof plates and pour the sauce over them. Keep the cooked fillets warm in the oven while you repeat the process with the remaining 2 fillets. When they're done, add the cooked fillets to the plates in the oven. Sprinkle with the parsley, salt, and pepper and serve immediately.

## Notes

Used too much lemon and salt.

# Firecracker Salmon ★★☆☆

Christine L., tested 4/5/2020

*These are salmon fillets in a tasty, tangy sauce with a little heat! Serve with rice and a simple stir-fry of baby corn, shiitake mushrooms and snow peas.*

## Ingredients

- 8 (4 ounce) fillets salmon
- ½ cup peanut oil
- 4 tablespoons soy sauce
- 4 tablespoons balsamic vinegar
- 4 tablespoons green onions, chopped
- 3 teaspoons brown sugar
- 2 cloves garlic, minced
- 1 ½ teaspoons ground ginger
- 2 teaspoons crushed red pepper flakes
- 1 teaspoon sesame oil
- ½ teaspoon salt



## Directions

Place salmon filets in a medium, nonporous glass dish. In a separate medium bowl, combine the peanut oil, soy sauce, vinegar, green onions, brown sugar, garlic, ginger, red pepper flakes, sesame oil and salt. Whisk together well, and pour over the fish. Cover and marinate the fish in the refrigerator for 4 to 6 hours.

Prepare an outdoor grill with coals about 5 inches from the grate, and lightly oil the grate.

Grill the fillets 5 inches from coals for 10 minutes per inch of thickness, measured at the thickest part, or until fish just flakes with a fork. Turn over halfway through cooking.

## Variations

Don't throw out the marinade! Put the marinade in a saucepan with a couple of tablespoons of dry white wine and simmer for about 5 minutes. Drizzle on the salmon - just makes it even better.



# Spicy Grilled Shrimp ★★★

SUBEAST, Allrecipes, tested 07/05/2020

So fast and easy to prepare, these shrimp are destined to be the hit of any barbeque. And, weather not permitting, they work great under the broiler, too.

## Ingredients

- 1 large clove garlic
- 1 teaspoon coarse salt
- ½ teaspoon cayenne pepper
- 1 teaspoon paprika
- 2 tablespoons olive oil
- 2 teaspoons lemon juice
- 2 pounds large shrimp, peeled and deveined
- 8 wedges lemon, for garnish

## Directions

Preheat grill for medium heat.

In a small bowl, crush the garlic with the salt. Mix in cayenne pepper and paprika, and then stir in olive oil and lemon juice to form a paste. In a large bowl, toss shrimp with garlic paste until evenly coated.

Lightly oil grill grate. Cook shrimp for 2 to 3 minutes per side, or until opaque. Transfer to a serving dish, garnish with lemon wedges, and serve.



# Chicken

## Alice Springs Chicken from Outback ★★★★★

Mysterygirl, tested 4/20/2020

### Ingredients

- 4 boneless skinless chicken breasts, ½" thick
- honey mustard
- 6 slices bacon, sliced in half
- ½ teaspoon McCormick's Season All
- 1 cup sliced mushrooms, drained
- 3 cups shredded colby or 3 cups monterey jack cheese



### Directions

Rub chicken breast with Seasonal All and set aside to marinate for 1 hour. While the breast is marinating fry bacon crisp and drain.

Sauté chicken breasts on medium heat in pan with just enough oil to prevent sticking. Cook on both sides until a slight golden color and cooked in the middle but not dry.

Remove from pan and place in a 9 x 13 dish.

Spread chicken breast with honey mustard, cover with a layer of mushrooms, three pieces of bacon and then sprinkle with shredded Colby/jack cheese, chicken should be covered with shredded cheese.

Bake at 350 degrees about 15 minutes or until cheese melts. Sprinkle with parsley and extra honey mustard may be served on the side.

# Chicken & Bacon Kebabs ★

allrecipes magazine, tested 4/21/2020

## Ingredients

- ½ cup apple cider vinegar
- ½ cup soy sauce
- ¼ cup honey
- 2 scallions , finely chopped
- ¼ cup canola oil, plus more for brushing
- 1 ¼ lb. Boneless, skinless cut into bite-size pieces
- 1 white mushrooms, haived
- 12 slices thick-cut bacon, halved crosswise
- 1 can (8 oz) pineapple chunks, drained
- 24 cherry tomatoes
- 1 large green bell pepper, cut into bite-size pieces



## Directions

In large bowl, whisk the first 4 ingredients with ¼ cup canola oil. Toss with the chicken and mushrooms. Cover and refrigerate for 1 hour.

Heat a grill to medium-high.

Drain the mushrooms and chicken over a small saucepan. Bring the marinade in the pan to a boil over high heat. Reduce heat to medium-low. Simmer the marinade for 10 minutes. Pour half into a small bowl for basting the kebabs.

On 12 skewers (soak wooden ones in water for 30 minutes), thread the mushrooms, chicken, and the remaining ingredients.

Lightly brush the grill with oil. Cook the kebabs, turning occasionally and brushing with the basting marinade, until the chicken is cooked through., 12 to 15 minutes.

Serve with the rest of the marinade.

Chicken

# Chicken Cordon Bleu

Adapted from "American Gourmet," by Jane and Michael Stern, HarperCollins, 1991

## Ingredients

- 4 large boneless and skinless chicken breast halves (about 1 1/2 pounds)
- 4 thin slices smoked ham
- 2 ounces Swiss cheese, cut into 4 equal "fingers"
- 1/4 cup flour
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1 large egg, beaten
- 3/4 cup fresh bread crumbs
- 1/4 cup unsalted butter
- 3/4 cup plus 2 tablespoons chicken stock
- 3/4 cup white wine, heavy cream or additional chicken stock

## Directions

Lay the chicken breasts between pieces of wax paper and use a mallet to pound them to 1/4 inch to 3/8 inch thick. Take care not to pound holes in the chicken. Layer each breast with the ham, then place a finger of cheese in the center. Roll up to completely enclose the ham and cheese and secure with toothpicks.

In a medium bowl, combine the flour, salt and pepper. Lightly dredge the chicken in the seasoned flour, then dip in the egg and coat with bread crumbs. Place on a baking sheet and chill at least 15 minutes and up to 4 hours.

In a large skillet over medium heat, heat the butter. Add the chicken and cook, turning carefully with tongs, until browned, about 8 to 10 minutes. Add 1/2 cup of the stock to the skillet, reduce the heat to medium-low, cover and simmer until the chicken is cooked through, 10 to 15 minutes. Move the chicken to a warm platter.

Add the remaining 2 tablespoons of stock to the skillet, raise the heat to high, and cook, stirring up browned bits clinging to the bottom, for 1 minute. Add the wine (or heavy cream or additional stock), lower the heat and simmer, uncovered, until the consistency of gravy, about 45 seconds. Pour over the chicken breasts and serve.

# Lemon Chicken Breasts ★★

Barefoot Contessa How Easy is That? by Ina Garten, tested 1/6/2021

## Ingredients

- ¼ cup olive oil
- 3 tablespoons minced garlic (9 cloves)
- ⅓ cup dry white wine
- 1 tablespoon lemon zest (2 lemons)
- 2 tablespoons lemon juice
- 1½ teaspoons dried oregano
- 1 teaspoon minced fresh thyme leaves
- salt and pepper
- 4 boneless chicken breasts, skin on (6 to 8 ounces each)
- 1 lemon



## Directions

Preheat the oven to 400 degrees.

Warm the olive oil in a small saucepan over medium-low heat, add the garlic, and cook for just 1 minute but don't allow the garlic to turn brown. Off the heat, add the white wine, lemon zest, lemon juice, oregano, thyme, and 1 teaspoon salt and pour into a 9 x 12-inch baking dish.

Pat the chicken breasts dry and place them skin side up over the sauce. Brush the chicken breasts with olive oil and sprinkle them liberally with salt and pepper. Cut the lemon in 8 wedges and tuck it among the pieces of chicken.

Bake for 30 to 40 minutes, depending on the size of the chicken breasts, until the chicken is done and the skin is lightly browned. If the chicken isn't browned enough, put it under the broiler for 2 minutes. Cover the pan tightly with aluminum foil and allow to rest for 10 minutes. Sprinkle with salt and serve hot with the pan juices.

Chicken

# Wine-Braised Chicken With Mushrooms ★★★

Becky Krystal, tested 6/23/2020

## Ingredients

- 2 ½ to 3 pounds bone-in chicken thighs, skin removed (boneless, skinless breasts will work just as well, though you may need to slightly reduce the bake time)
- salt and pepper
- 3 tablespoons Dijon mustard, plus more as needed
- ½ cup seasoned Italian-style bread crumbs
- 2 tablespoons olive oil, plus more as needed
- 2 cloves garlic, thinly sliced
- ¾ cup dry white wine, or more or less as needed depending on the size of the pan
- 8 ounces cremini or white button mushrooms, sliced

## Directions

Position the rack in the middle of the oven and preheat to 350 degrees.

Season the chicken with salt and pepper. Generously coat both sides of the thighs with mustard and then dip in the bread crumbs (a large, shallow plate or pie dish is great for this), one at a time, turning the meat over to ensure it's evenly covered. Transfer the breaded chicken to a baking sheet or large platter and let it rest for at least 10 minutes to allow the coating to set.

In a Dutch oven over medium heat, heat 2 tablespoons of the oil until shimmering. Add the breaded chicken skinned side down, all at once or in batches of two depending on the size of your pan. Cook until the breading is dark golden brown, 3 to 5 minutes. Resist the urge to move the chicken too soon to ensure the breading stays put. Flip the pieces over, ideally with a fork, as tongs can dislodge more of the breading. Cook another 3 to 5 minutes, adding more oil as necessary to keep the pan from drying out and the chicken from burning or sticking. Don't worry if a little of the breading comes off — you can press it back on or leave to help thicken and flavor the braising liquid. Transfer the chicken back to the baking sheet or platter.

If the pan is looking dry, add another glug of oil. Stir in the sliced garlic and cook until fragrant, 30 seconds to 1 minute. Add a splash of the wine and scrape up any browned bits on the bottom of the pan. Add the sliced mushrooms, season with a generous pinch of salt and stir. Cook for 1 to 2 minutes, just to jump-start the cooking process. Nestle the chicken pieces, skinned side up, on top of the mushrooms and pour in the rest of the wine around the chicken. The amount you'll need will vary based on the width of your pan, but make sure it's enough to cover the mushrooms and just reach the bottom of the chicken.

Cover the pan with a lid and transfer to the oven. Cook for 30 minutes and then remove the lid. Cook an additional 15 to 20 minutes, until an instant-read thermometer placed in the thickest part of the meat, away from a bone, reads 165 degrees. Dark meat is very forgiving, and will be fine up to as high as 195 degrees, so don't fret if you overshoot it a bit. Serve the chicken warm, with the mushrooms and plenty of juices for dipping.

Chicken

## Notes

Canned mushrooms are fine. Feel free to use your favorite dry white wine, as it's pretty flexible. If you don't have a Dutch oven, brown the chicken and saute the garlic and mushrooms in a nonstick skillet and then assemble the dish to bake in a lidded casserole dish.

Leftovers make for a fantastic chicken salad. Pull the meat off the bones and toss in a mixture of Dijon mustard and mayo (I went heavier on the mustard). Stir in any remaining mushrooms, some finely chopped pickles, such as cornichons, and finely chopped parsley or your choice of herb.

# Beef

## Chili ★★★

From Scott McIntosh and Ana Marin, co-founders of Meats and Foods in the District's Bloomingdale neighborhood.

### Ingredients

- 4 pounds (80-20) ground beef, preferably halal top sirloin
- 1 cup flour
- 7 cups no-salt-added beef broth
- 5 tablespoons pure chili powder
- 1 tablespoon kosher salt
- 2 teaspoons ground cayenne pepper
- 2 teaspoons sweet paprika
- 2 teaspoons ground cumin
- 2 medium yellow onions, cut into small dice (2 cups)
- 1 ½ teaspoons minced garlic

### Directions

Place the meat in a 6-quart Dutch oven or heavy-bottomed stock pot over medium-low heat. Cook for about 25 minutes or until the meat is evenly browned, with no trace of pink remaining, stirring as needed.

Seat a large colander over a wide mixing bowl. Transfer the browned ground beef to the colander. Let it sit for about 5 minutes, so the fat and juices thoroughly drain into the bowl. Return the drippings to the pot, over low heat.

Slowly whisk the flour into the pot to form a roux with the consistency of a thick, smooth cake batter. (You might not have to use all the flour; that's okay.) Add the broth, whisking as you go to get rid of any remaining lumps.

Combine the chili powder, salt, cayenne pepper, paprika and cumin in a small bowl, then whisk into the now-looser roux until well incorporated. Add the onions and garlic, stirring and scraping the bottom and sides of the pot as you go.

Return the drained ground beef to the pot, stirring until well blended. Increase the heat to medium-low; cook, uncovered, for about 1 hour, stirring vigorously and occasionally, until the onions have softened. Once the chili's done, it will have an almost-chocolate brown sheen.

Remove from the heat; use right away, or cool to below 90 degrees before storing. (The chili retains heat, so you may wish to portion it in containers and seat them in ice to help the cool-down.)



# Chill Lee's Jackrabbit Champion Chili

Ed "Chill Lee" Paetzel, prize-winning chili cook, The Houston Chronicle, 10-12-2005

## Ingredients

- 2 pounds ground beef
- Half of a red onion, chopped
- 2 tablespoons chili powder, preferably from New Mexican red chiles
- 3 tablespoons ground cumin
- ½ teaspoon salt
- ½ teaspoon oregano
- ½ teaspoon coriander
- ½ tablespoon thyme
- ½ teaspoon ground black pepper
- 1 mild jalapeño chile, seeded and chopped
- 1 tablespoon paprika
- 1 or 2 garlic cloves, minced
- 1 (8-ounce) can tomato sauce
- 2 cups chicken or beef stock
- ½ cup beer or red wine (optional)

## Directions

Brown ground beef and drain fat. Add the other ingredients and mix well. Cook over low heat for 1 hour, stirring occasionally.

# Beef and Mushroom Sloppy Joes ★★★

Ellie Krieger, The Washington Post

## Ingredients

- 12 ounces lean ground beef (90 percent lean or higher)
- 1 tablespoon olive oil
- 1 medium onion, diced
- 1 medium red bell pepper, stemmed, seeded and diced
- 3 cloves garlic, minced
- 8 ounces sliced white button mushrooms, stemmed, cleaned and finely chopped
- One 15-ounce can no-salt-added tomato sauce
- 1 tablespoon tomato paste
- 1 ½ tablespoons molasses
- 1 tablespoon chili powder
- 2 teaspoons apple cider vinegar
- 1 teaspoon powdered mustard
- ½ teaspoon kosher salt
- ¼ teaspoon freshly ground black pepper
- 4 whole-wheat hamburger buns

## Directions

Brown the beef in a very large skillet over medium-high heat, breaking it up with a spoon as it cooks, for 3 to 4 minutes. Use a slotted spoon to transfer the meat to a plate.

Add the oil to the pan (medium-high heat); once the oil shimmers, stir in the onion and red bell pepper; cook for 5 or 6 minutes, stirring occasionally, until the onions have picked up a little color and the red bell pepper has softened.

Stir in the garlic; cook for 1 minute, then add the mushrooms and cook for about 5 minutes, stirring once or twice, or until they release their moisture and begin to brown.

Reduce the heat to medium. Return the beef to the skillet, then stir in the tomato sauce, tomato paste, molasses, chili powder, vinegar, powdered mustard, salt and black pepper, until well blended. Cook for 5 to 10 minutes, until the mixture thickens and most of its liquid has evaporated.

To serve, pile about ¾ cup of the mixture onto each split hamburger bun. Serve warm.

# Tacos

## Corn and Chorizo Taco

Here, spicy fresh sausages provides the savory backdrop to sweet, caramelized summer corn.

### Ingredients

- 2 tablespoons extra-virgin olive oil or a neutral cooking oil, such as canola
- 1 pound fresh chorizo, casings removed if necessary
- 4 cups fresh (from 4 to 5 ears) or frozen (about 20 ounces) corn kernels
- 3 scallions, thinly sliced, white and green parts separated
- Kosher salt or fine sea salt
- Freshly ground black pepper
- 8 to 12 six-inch corn tortillas, toasted (see NOTE)
- Sliced avocado, for serving
- Sour cream, for serving
- Lime wedges for serving

### Directions

In a large cast-iron skillet or Dutch oven over medium-high heat, heat the oil until shimmering. Add the sausage and cook, stirring and breaking it up with your spoon, until browned, 5 to 8 minutes. Using a slotted spoon, transfer the sausage to a plate, leaving the fat behind.

Add the corn kernels and scallion whites to the skillet. Season to taste with salt and pepper and cook, undisturbed, until browned and starting to pop, 4 to 6 minutes. Stir and cook until the kernels are shiny and brightly colored, about 1 minute. Return the chorizo to the skillet and stir to combine. Remove from the heat. Spoon some filling on to a tortilla, then repeat to fill the rest of the tortillas.

Serve with the scallion greens, avocado or sour cream, and lime wedges for squeezing.

NOTE: To toast the tortillas, place them in a hot, dry skillet (cast iron is good)) over medium to medium-high heat, or directly over the burner on about medium-low if you have a gas stove. Let the tortillas darken and even char in spots.

# Quick Shredded Chicken Tacos

Silvia Duarte of Fredericksburg

A home cook who's not used to measuring wanted to use up the rest of a leftover rotisserie chicken, and this mixture is the result. It makes a nice filling for tacos and sandwiches, especially on a toasted roll spread with a thin layer of cream cheese.

## Ingredients

- 2 teaspoons vegetable oil
- ½ cup finely chopped white onion
- 2 medium cloves garlic, minced
- 1 medium tomato, finely chopped
- About 2 ½ cups cooked, shredded rotisserie chicken (white and dark meat, no skin)
- ½ cup finely chopped cilantro leaves
- 2 teaspoons teriyaki marinade, such as Kikkoman brand (optional)
- Kosher salt
- Freshly ground black pepper

## Directions

Heat the oil in a large skillet over medium heat. Add the onion and garlic; cook for several minutes, until softened. Add the tomato and cook for 1 minute, stirring, then add the chicken and cilantro, stirring to incorporate.

Cook until the chicken is heated through; stir in the teriyaki marinade, if using. Season with salt and pepper to taste.

Serve warm or cold.

# Smoky Pulled Pork Tacos With Grilled Orange Salsa

Smoke Signals Oct 16, 2013

This dish starts with leftover smoked pork butt. If you don't have any on hand, call your favorite barbecue joint and ask for a pound of it, unsauced. The oranges (cut sides down), serrano peppers, onion and garlic can be charred in a stove top grill pan.

Make Ahead: The salsa can be refrigerated in an airtight container for up to 5 days. If you make it in advance, add the cilantro just before serving.

## Ingredients

- 1 pound smoked/roasted pork butt (shoulder; see headnote), shredded
- 1 tablespoon fresh zest and all the juice from 2 medium navel or blood oranges
- Fresh juice from 1 lime
- 8 to 12 corn or flour tortillas (6-inch)
- Flesh from 2 medium, grilled/charred navel or blood oranges, chopped (see headnote)
- 2 serrano chile peppers, preferably smoked/charred (see headnote)
- 2 tablespoons diced grilled/charred sweet onion (see headnote)
- 2 cloves grilled/charred garlic, minced
- ¼ cup finely chopped cilantro leaves (see headnote)
- 1 teaspoon extra-virgin olive oil
- Sea or kosher salt
- A few grinds of black pepper
- ½ cup shredded red cabbage (optional)

## Directions

Preheat the oven to 375 degrees.

Combine the shredded pork with the orange zest, orange juice and lime juice in a baking dish until evenly coated. Cover tightly with aluminum foil and roast for 20 to 25 minutes. During the last 10 minutes of oven time, wrap the stack of tortillas in foil and place in the oven to warm.

Meanwhile, make the salsa: Combine the chopped oranges, serrano peppers, onion, garlic, cilantro and oil in a medium bowl. Season with salt and pepper to taste, tossing gently to incorporate.

Uncover the meat and stir to make sure the pork is evenly moistened. Divide among the tortillas; top with the shredded red cabbage, if using, and serve with the salsa.

# Tacos al Pastor

Mark Miller, *Tacos*, tested 2/2/2019 (half recipe, not exact set of chiles)

## Ingredients

- 40 dried guajillo chiles
- 20 dried ancho chiles
- 20 dried pasilla negro chiles
- 2½ cups fresh orange juice
- zest of 1 orange
- 1/3 cup firmly packed dark brown sugar
- 9 cloves garlic
- 1½ tbsp cumin seed, toasted and ground
- 1½ tbsp dried Mexican oregano, dried and ground
- 1½ tbsp kosher salt
- 1 tbsp black pepper
- 1½ tbsp distilled vinegar
- 1 tbsp fresh lime juice
- 6 ounces cola
- 8 ounces Mexican beer
- 4 pounds pork shoulder, cut into ½-inch cubes
- 3 tbsp vegetable oil
- 24 5½ soft white corn tortillas
- caramelized diced pineapple

## Directions

Stem, seed, and rehydrate the dried chiles. Drain and set aside, reserving the soaking liquid.

In a small saucepan, simmer the orange juice over medium-low heat until reduced by half; set aside. In the jar of a blender, puree the rehydrated chiles until smooth, adding some of the soaking water, if needed, to achieve a smooth consistency.

In a large bowl, add the reduced orange juice, pureed chiles, orange zest, brown sugar, garlic, cumin, oregano, salt, black pepper, vinegar, lime juice, cola, and beer and stir to mix well. Add the pork, cover, and marinate in the refrigerator overnight.

When ready to cook, remove the pork from the marinade and drain well,. In a large, heavy skillet, heat the oil over medium-high heat. Saute the pork pieces until the meat is cooked through, about 7 minutes. Removed from the heat and serve right away or keep warm in the pan until ready to serve.

To serve, lay the tortillas side by side, open face and overlapping on a platter. Divide the filling equally between the tortillas and top with pineapple and salsa. Grab, fold, and eat right away. Or build you won taco: lay a tortilla, open face, in one hand. Spoon on some filling, top with pineapple and sale, fold, and eat right away.

# Pasta

## Fettuccine Alfredo with Pancetta

### Ingredients

- 12 oz pancetta, chopped
- ½ cup onion, diced
- 1 Tbsp garlic, minced
- 1/3 cup white wine
- 2 cups heavy cream
- 1 cup milk
- 1 cup Parmesan cheese, freshly grated
- ¾ tsp salt
- 2 tsp ground black pepper
- 2 tsp fresh oregano, chopped
- ¼ cup fresh basil, chopped
- ¼ cup fresh parsley, chopped
- 1 lb fettuccine, cooked to al dente, as per package instructions



### Directions

Cook the pancetta until crispy over medium-high heat in a 3-qt saucepan. Remove 1/3 of the cooked pancetta onto a paper towel-lined plate; set aside.

Add the onions and garlic to the same saucepan and cook about 5 minutes over medium-high heat. Add the white wine and cook for another 2 minutes. Then, add the cream, milk, Parmesan, salt, and pepper and cook over medium-low heat for 5 minutes. Add the oregano, basil, and half the parsley and stir until combined.

Drain the pasta and return to its cooking pot. Pour the sauce into the pot and gently toss until the fettuccine is completely coated. Transfer the pasta to a warm serving bowl and top with the remaining parsley and reserved pancetta. Serve immediately.

# Side Dishes

## Cole Slaw

Wilma Newton

### Ingredients

- For the dressing:
  - 2 tablespoons sugar
  - 2 teaspoons celery salt
  - 1 teaspoon dry mustard
  - 1 teaspoon salt
  - 1 cup vinegar
  - $\frac{3}{4}$  cup oil

### Directions

Mix the ingredients.



# Sauteed Green Beans with Garlic and Almonds ★

Tiffany @ Creme de la Crumb

## Ingredients

- 1 pound fresh green beans ends trimmed
- 1 tablespoon sesame oil
- 1 tablespoon olive oil sub additional 1 tablespoon sesame oil
- 1 teaspoon salt or to taste
- ½ teaspoon black pepper or to taste
- 2 teaspoons minced garlic
- 2 teaspoons brown sugar
- ⅓ cup shaved, sliced, or slivered almonds

## Instructions

Make sure the beans are patted dry, then add to a large skillet along with oil. Saute over medium heat 1-2 minutes. Add garlic, salt, pepper, brown sugar, and almonds.

Saute 10 minutes or until green beans are easily pierced with fork. Allow to cool slightly before serving.



# Triple Garlic Bread ★★

Becky Krystal, Voraciously, The Washington Post

## Ingredients

- 1 head plus 1 to 2 cloves garlic
- Extra-virgin olive oil
- 8 tablespoons (1 stick) unsalted butter, at soft room temperature
- ½ teaspoon kosher salt
- ¼ to ½ teaspoon garlic powder
- 1 tablespoon minced chives
- 1 large, good quality loaf French bread (about 1 pound), sliced in half lengthwise, as if you are opening a book

## Directions

Position racks in the middle and upper third of the oven and preheat to 400 degrees.

Rub off the loose outer layers of papery peel from the head of garlic, then cut the top quarter off horizontally and discard or save for making vegetable broth. Drizzle the remaining portion of the head with oil. Wrap in a small piece of aluminum foil, place on a small, rimmed baking sheet and roast for 40 to 50 minutes, or until the cloves are very tender and caramel-colored. Unwrap and let cool (leave the oven on if you're finishing the bread), then squeeze out each roasted clove into a medium bowl and discard the skins.  
Step 3

Using a fork, mash the roasted cloves into a smooth paste. Add the softened butter, salt, garlic powder and chives. Grate the fresh garlic cloves directly into the bowl using a rasp-style grater, such as Microplane. (Alternately, mince the garlic with the salt to form a smooth paste before adding to the rest of the ingredients.) Beat the mixture with a wooden spoon until smooth and fully incorporated.

Divide the butter evenly between the two halves of bread and spread evenly to coat. Bake on a large, rimmed baking sheet (middle rack) for 10 to 15 minutes, or until the edges of the bread are crisp and golden. The butter will look as if it has been baked into the bread without too many spots that look overly saturated, though a few wetter areas are okay. Transfer the sheet pan to the upper rack, turn the broiler to high and broil until the surface of the bread dries out a bit more and turns golden in spots, 1 to 2 minutes. Watch carefully, as it can burn quickly.

# Wood-Grilled Asparagus

## Ingredients

- 1 pound asparagus (the stalks shouldn't be too thin)
- 2 tablespoons Asian (dark) sesame oil
- 1 tablespoon soy sauce
- 1 clove garlic, minced
- Coarse salt (kosher or sea) and black pepper
- 2 tablespoons sesame seeds

## Directions

Set up the grill for direct grilling and preheat to high.

Snap off the woody bases of the asparagus and discard. Skewer 4 or 5 asparagus spears together (raft-like), using toothpicks or bamboo skewers.

In a small bowl, combine the sesame oil, soy sauce, and garlic and stir with a fork to mix. Brush this mixture on the asparagus rafts on both sides. Season the asparagus with a little salt and lots of pepper.

When ready to cook, place the asparagus rafts on the hot grill grate and grill until nicely browned on both sides, 2 to 4 minutes per side. Sprinkle the asparagus rafts with the sesame seeds as they grill. You can serve the asparagus as rafts or unskewer them before serving.

# Seasonings

## All-Purpose No-Salt Seasoning Mix

allrecipes.com

### Ingredients

- 1 tablespoon garlic powder
- 1 ½ teaspoons dried basil
- 1 ½ teaspoons dried parsley
- 1 ¼ teaspoons dried savory
- 1 ¼ teaspoons ground thyme
- 1 teaspoon ground mace
- 1 teaspoon onion powder
- 1 teaspoon ground black pepper
- 1 teaspoon dried sage
- ¼ teaspoon cayenne pepper



### Directions

Mix garlic powder, basil, parsley, savory, thyme, mace, onion powder, black pepper, sage, and cayenne pepper in a bowl; store in a sealed jar.

# Crab / Shrimp Boil

## Ingredients

- ½ T Cayenne Pepper
- ½ T Garlic Salt
- ½ T Crushed Red Pepper

Seasonings

# Fajita Seasoning

## Ingredients

- 1 tablespoon cornstarch
- 2 teaspoons chili powder
- 1 teaspoon salt
- 1 teaspoon paprika
- 1 teaspoon white sugar
- ½ teaspoon onion powder
- ½ teaspoon garlic powder
- ¼ teaspoon cayenne pepper
- ½ teaspoon ground cumin

## Directions

Stir cornstarch, chili powder, salt, paprika, sugar, onion powder, garlic powder, cayenne pepper, and cumin together in a small bowl.

# Italian Bread Crumbs

Tested 6/23/2020

## Ingredients

- 1 cup plain breadcrumbs
- ½ teaspoon salt
- ½ teaspoon dried parsley flakes
- ½ teaspoon ground black pepper
- ½ teaspoon garlic powder
- ¼ teaspoon onion powder
- ¼ teaspoon dried oregano
- ¼ teaspoon dried basil

## Directions

Combine all ingredients in a small bowl, tossing to blend thoroughly.

Store in an airtight container and use in any recipe calling for Italian breadcrumbs.

# Taco Seasoning

Allrecipes.com, tested 3/20/2020

## Ingredients

- 1 tablespoon chili powder
- ¼ teaspoon garlic powder
- ¼ teaspoon onion powder
- ¼ teaspoon crushed red pepper flakes
- ¼ teaspoon dried oregano
- ½ teaspoon paprika
- 1 ½ teaspoons ground cumin
- 1 teaspoon sea salt
- 1 teaspoon black pepper

## Directions

In a small bowl, mix together chili powder, garlic powder, onion powder, red pepper flakes, oregano, paprika, cumin, salt and pepper. Store in an airtight container.





# Deserts

Brennan's (Chef Paul Blangé), via [NewOrleansRestaurants.com](http://NewOrleansRestaurants.com)

## Bananas Foster (Brennan's)

### Ingredients

- ¼ cup (½ stick) butter
- 1 cup brown sugar
- ½ teaspoon cinnamon
- ¼ cup banana liqueur
- 4 bananas, cut in half lengthwise, then halved
- ¼ cup dark rum
- 4 scoops vanilla ice cream

### Directions

Combine the butter, sugar, and cinnamon in a flambé pan or skillet.

Place the pan over low heat either on an alcohol burner or on top of the stove, and cook, stirring, until the sugar dissolves.

Stir in the banana liqueur, then place the bananas in the pan.

When the banana sections soften and begin to brown, carefully add the rum.

Continue to cook the sauce until the rum is hot, then tip the pan slightly to ignite the rum.

When the flames subside, lift the bananas out of the pan and place four pieces over each portion of ice cream.

Generously spoon warm sauce over the top of the ice cream and serve immediately.

# Bananas Foster ★★

Adapted from Ree Drummond, Food Network, tested 4/12/20

## Ingredients

- 1 stick salted butter
- 1 cup packed dark brown sugar
- ½ cup heavy cream
- 2 bananas
- ½ cup chopped walnuts or pecans
- ½ cup dark rum
- Dash cinnamon
- Vanilla Ice Cream, for serving

## Directions

Melt the butter in a heavy skillet over a medium-high heat. Add the brown sugar. Stir together and cook for a minute or two. Pour in the cream and stir it around to combine.

Peel the bananas and slice them on the bias inside the peel. Drop the slices into the pan. Next, add the chopped nuts and stir them into the sauce. Then - and this is where you need to be a little careful - stir in the rum. Let it start to bubble, and then carefully use a long lighter to ignite it. (Be sure to have a lid handy in case you need to extinguish the flame.) Let the fire burn and go out (it'll only take about 30 seconds or so), and then stir in the cinnamon at the end. You may also cook the mixture without flambeing it.

Spoon it over a couple of scoops of vanilla ice cream and enjoy immediately.

Spoon bananas Foster over French toast, waffles or crepes. Substitute peaches, pears or cherries for the bananas. Of course, then it probably wouldn't be considered bananas Foster.

# Bananas Foster II

ButterMeBread, allrecipes.com

## Ingredients

- ¼ cup butter
- ⅔ cup dark brown sugar
- 3 ½ tablespoons rum
- 1 ½ teaspoons vanilla extract
- ½ teaspoon ground cinnamon
- 3 bananas, peeled and sliced lengthwise and crosswise
- ¼ cup coarsely chopped walnuts
- 1 pint vanilla ice cream



## Directions

In a large, deep skillet over medium heat, melt butter. Stir in sugar, rum, vanilla and cinnamon. When mixture begins to bubble, place bananas and walnuts in pan. Cook until bananas are hot, 1 to 2 minutes. Serve at once over vanilla ice cream.

# DoubleTree Signature Cookie Recipe ★★

Testing 6/7/2020

## Ingredients

- ½ pound butter, softened (2 sticks)
- ¾ cup + 1 tablespoon granulated sugar
- ¾ cup packed light brown sugar
- 2 large eggs
- 1 ¼ teaspoons vanilla extract
- ¼ teaspoon freshly squeezed lemon juice
- 2 ¼ cups flour
- ½ cup rolled oats
- 1 teaspoon baking soda
- 1 teaspoon salt
- Pinch cinnamon
- 2 ⅔ cups Nestle Tollhouse semi-sweet chocolate chips
- 1 ¾ cups chopped walnuts



## Directions

Cream butter, sugar and brown sugar in the bowl of a stand mixer on medium speed for about 2 minutes.

Add eggs, vanilla and lemon juice, blending with mixer on low speed for 30 seconds, then medium speed for about 2 minutes, or until light and fluffy, scraping down bowl.

With mixer on low speed, add flour, oats, baking soda, salt and cinnamon, blending for about 45 seconds. Don't overmix.

Remove bowl from mixer and stir in chocolate chips and walnuts.

Portion dough with a scoop (about 3 tablespoons) onto a baking sheet lined with parchment paper about 2 inches apart.

Preheat oven to 300°F. Bake for 20 to 23 minutes, or until edges are golden brown and center is still soft.

Remove from oven and cool on baking sheet for about 1 hour.

Cook's note: You can freeze the unbaked cookies, and there's no need to thaw. Preheat oven to 300°F and place frozen cookies on parchment paper-lined baking sheet about 2 inches apart. Bake until edges are golden brown and center is still soft.

Makes 26 cookies

## Notes

When we made it the sub-par results may be attributable to our choice of oats.

Deserts

# Dressings, Sauces and Marinades

## Alfredo Sauce

### Ingredients

- ¼ cup butter
- 1 cup heavy cream
- 1 clove garlic, crushed
- 1 ½ cups freshly grated Parmesan cheese
- ¼ cup chopped fresh parsley

### Directions

Melt butter in a medium saucepan over medium low heat. Add cream and simmer for 5 minutes, then add garlic and cheese and whisk quickly, heating through. Stir in parsley and serve.

# Bordelaise Sauce with Mushrooms

## Ingredients

- 1 tablespoon butter
- 2 tablespoons shallot, minced
- 1 teaspoon minced garlic (Optional)
- 3 tablespoons butter
- 2 cups sliced fresh mushrooms
- 1 cup beef broth
- 1/3 cup red wine
- 1 tablespoon Worcestershire sauce
- 1 bay leaf
- 1/4 teaspoon chopped fresh thyme, or to taste
- salt and pepper to taste
- 1 tablespoon cornstarch
- 2 tablespoons cold water

## Directions

Melt 1 tablespoon of butter in a skillet over medium heat. Stir in the garlic and shallot, and cook until the shallot has softened and turned translucent, about 3 minutes. Add the remaining 3 tablespoons of butter, then stir in the mushrooms once the butter has melted. Cook and stir the mushrooms until they begin to soften, about 5 minutes.

Pour in the beef broth, wine, and Worcestershire sauce; season with the bay leaf and thyme, and bring to a simmer over medium-high heat. Once simmering, season to taste with salt and pepper, reduce the heat to medium-low, and continue to cook, uncovered until the sauce reduces slightly, about 30 minutes. Dissolve the cornstarch in the cold water, and stir into the simmering sauce until thickened. Remove the bay leaf before serving.

# Caesar Dressing

## Ingredients

- 3 anchovy fillets, finely chopped
- 1 tablespoon finely chopped capers
- 1 tablespoon Dijon mustard
- 1 egg yolk
- 1 teaspoon minced garlic
- $\frac{3}{4}$  cup vegetable oil
- 1 tablespoon red wine vinegar
- 1 tablespoon lemon juice
- $\frac{1}{4}$  cup heavy cream
- Kosher salt

## Directions

In a medium bowl mix together the anchovy fillets, capers, mustard, egg yolk, and garlic. While whisking vigorously add the vegetable oil in a slow, steady stream. Whisk in the red wine vinegar and lemon juice. Stir in the heavy cream and season, to taste, with the salt.

# Cocktail Sauce

## Ingredients

- Ketchup
- Worcestershire Sauce
- Tabasco
- Horseradish
- Lemon
- Black Pepper

## Directions

Mix it all together.



# Hollandaise Sauce

Tyler Florence. Food Network, tested 4/12/20

## Ingredients

- 4 egg yolks
- 1 tablespoon freshly squeezed lemon juice
- ½ cup unsalted butter, melted (1 stick)
- Pinch cayenne
- Pinch salt

## Directions

Vigorously whisk the egg yolks and lemon juice together in a stainless steel bowl and until the mixture is thickened and doubled in volume. Place the bowl over a saucepan containing barely simmering water (or use a double boiler,) the water should not touch the bottom of the bowl. Continue to whisk rapidly. Be careful not to let the eggs get too hot or they will scramble. Slowly drizzle in the melted butter and continue to whisk until the sauce is thickened and doubled in volume. Remove from heat, whisk in cayenne and salt. Cover and place in a warm spot until ready to use. If the sauce gets too thick, whisk in a few drops of warm water before serving.

## Notes

I like a little more lemon and cayenne.

# Limoncello Syrup

The Café Sucre Farine, tested 6/7/2020

## Ingredients

- ¼ cup fresh lemon juice
- ¾ cup sugar
- ¼ cup Limoncello liqueur
- lemon zest from 1 average-size lemon

## Instructions

Combine lemon juice and sugar in a medium-size microwave-safe bowl. Stir well and place in microwave on high power for 2 1/2 to 3 minutes, or until mixture is boiling and sugar is dissolved. Watch carefully to make sure mixture does not boil up over the top. You can also place ingredients in a medium-size saucepan and bring to a boil. Cook until sugar is dissolved.

Add lemon zest and Limoncello and stir to combine. Cool, then pour into a bottle or jar and store in the refrigerator covered tightly.

Drizzle over fresh fruit, yogurt, ice cream and desserts or stir a spoonful into a cup of tea.

# Salted Caramel ★★☆☆

Sandy's Baking Addiction, tested 7/17/2020

Made from only 4 simple ingredients in only 10 minutes, this homemade caramel is salty, sweet, and irresistibly buttery. No candy thermometer required and the possibilities for serving are endless. (Though just a spoon is acceptable!) Use caution as the cooking caramel may splatter. Stand back and wear kitchen gloves if desired.

## Ingredients

- 1 cup granulated sugar
- 6 Tablespoons salted butter, room temperature cut up into 6 pieces
- ½ cup heavy cream
- 1 teaspoon salt

## Directions

Heat granulated sugar in a medium saucepan over medium heat, stirring constantly with a high heat resistant rubber spatula or wooden spoon. Sugar will form clumps and eventually melt into a thick brown, amber-colored liquid as you continue to stir. Be careful not to burn.

Once sugar is completely melted, immediately add the butter. Be careful in this step because the caramel will bubble rapidly when the butter is added.

Stir the butter into the caramel until it is completely melted, about 2 minutes. If you notice the butter separating or if the sugar clumped up, remove from heat and vigorously whisk to combine it again. (If you're nervous for splatter, wear kitchen gloves. Keep whisking until it comes back together, even if it takes 3-4 minutes. It will eventually- just keep whisking. Return to heat when it's combined again.)

Very slowly drizzle in 1/2 cup of heavy cream while stirring. Since the heavy cream is colder than the caramel, the mixture will rapidly bubble when added. Allow the mixture to boil for 1 minute. It will rise in the pan as it boils.

Remove from heat and stir in 1 teaspoon of salt. Allow to slightly cool down before using. Caramel thickens as it cools.

Cover tightly and store for up to 1 month in the refrigerator. Caramel solidifies in the refrigerator. Reheat in the microwave or on the stove to desired consistency.

# Shallot Vinaigrette

Claire Saffitz, *Bon Appetit*

## Ingredients

- 1 small shallot, finely chopped
- 1 Tbsp Dijon mustard
- 1 Tbsp (or more ) red wine vinegar
- 5 Tbsp extra virgin olive oil

## Directions

Whisk shallot, mustard, and vinegar in a medium bowl. Whisking constantly, gradually stream in oil. Whisk until dressing is thick and emulsified, then whisk in 1 Tbsp water. Season with salt. Taste and add a splash of vinegar if needed.

# Stir-Fry - Basic Marinade

Adapted from allrecipes.com, tested 4/10/20

## Ingredients

- 2-3 tablespoons cornstarch
- ¼ cup brown sugar, packed
- ¼ teaspoon ground ginger (or a bit of fresh minced ginger)
- 2 cloves garlic, minced
- ½ cup soy sauce or ½ cup tamari soy sauce
- ¼ cup cider vinegar or ¼ cup white vinegar
- ½ cup water, pineapple juice, or other liquid
- 1 ½ cups beef broth or 1 ½ cups chicken broth (I use chicken broth if my stir fry will have chicken, etc.)
- ¼ tsp Sesame Oil (or more!)
- 1 tbsp Red Pepper Flakes
- 1 T honey

## Directions

Mix all the ingredients, pour over meat, cover, let marinate in refrigerator overnight or at least 6 hours.

Experiment with your ingredients. Different vinegars or citrus juices can supply the sour or tart taste. Honey or brown sugar

# Stir-Fry - Lemon Sauce

America's Test Kitchen

## Ingredients

- 3 tablespoons lemon juice
- 1 teaspoon minced lemon zest
- 2 tablespoons chicken stock or low-sodium canned broth
- 1 tablespoon soy sauce
- 2 teaspoons sugar

## Notes

One large lemon yields enough juice and zest for this sauce.

Try this sauce with shrimp, green onions, red bell pepper, and onion.

# Stir-Fry - Ginger Sauce

America's Test Kitchen

## Ingredients

- 3 tablespoons reduced-sodium soy sauce
- 2 tablespoons chicken stock or canned low-sodium broth
- 1 tablespoon regular soy sauce
- 1 tablespoon dry sherry
- 3 tablespoons very finely minced fresh gingerroot
- ½ teaspoon sugar

## Notes

Try this sauce with chicken, nuts, and carrots.

# Stir-Fry - Hot and Sour Sauce

America's Test Kitchen

## Ingredients

- 3 tablespoons cider vinegar
- 1 tablespoon chicken stock
- 1 tablespoon soy sauce
- 2 teaspoons sugar

## Notes

Okay, the sauce is only sour. Bring the heat with jalapeno chile, stir-fried along with other aromatics: scallions, ginger, and garlic. For an even spicier dish, add more chile!

Try this sauce with onions, carrots, and red bell pepper.



# Garnishes, Relishes and Salsas

## Pickled Onions

### Ingredients

- ¼ cup fresh grapefruit juice
- ¼ cup fresh orange juice
- ¼ cup fresh lime juice
- ¼ cup white distilled vinegar
- 1 red onion, thinly sliced

### Directions

In a small saucepan over medium heat, combine the grapefruit juice, orange juice, lime juice and vinegar. Bring to a boil, turn off the heat and add the red onion. Let cool in the pan. (To store what you don't use for this recipe, transfer the onions and marinade to a quart-size Mason jar and refrigerate for up to 3 weeks.)

# Salsa Rojo

Adapted from Pati Jinich, *Mexican Today: New and Rediscovered Recipes for Contemporary Kitchens*

## Ingredients

- 2 pounds vine-ripened, ripe tomatoes (not too large; no need to peel)
- 1 jalapeño pepper, stemmed but not seeded
- 2 cloves garlic (skin-on)
- 2 ounces white or yellow onion, cut into small chunks (about 1/4 medium onion)
- ¾ teaspoon kosher or coarse sea salt, or more as needed
- ¼ teaspoon freshly ground black pepper
- 2 tablespoons vegetable oil
- 1 cup chicken or vegetable broth, preferably no-salt-added
- 1 lime, cut in half

## Directions

Combine the tomatoes, jalapeño and garlic in a medium saucepan. Add enough water to cover and bring to a boil over medium-high heat. Reduce the heat to medium; cook for 10 to 15 minutes, or until the tomatoes are tender enough to pierce easily with a knife.

Use a slotted spoon or skimmer to remove the solids from the saucepan so you can drain off the cooking water; you can also do this by placing a pot lid on top, leaving it just enough ajar so the water can be drained into the sink. Return the tomatoes, jalapeño and garlic (slip off the skin from the cloves at this point) to the saucepan and add the onion, salt and black pepper.

Use an immersion (stick) blender to puree until completely smooth. Pour the salsa into a large bowl; wipe out the pan. Alternatively, you can puree the mixture in a blender or food processor.

Heat the oil in that same saucepan over medium heat. Once the oil shimmers, carefully pour in the pureed tomato mixture (it will sizzle), cover partially and cook for 5 to 6 minutes, stirring occasionally, then pour in the broth and cook for 6 to 8 minutes, until slightly thickened.

Squeeze in half the lime juice. Taste and add more salt and/or lime juice, as needed.

The salsa is ready to use, or you can transfer it to a container, cover and refrigerate for up to 5 days.

# Salsa - Hugo's Salsa Mexicana

Hugo Ortega, *The Houston Chronicle*

Salsa Mexicana is a breeze to make and, according to Ortega, should be prepared as close to serving as possible.

## Ingredients

- ½ small white onion
- 2 garlic cloves, peeled
- 2 whole serrano peppers, roasted, peeled and stemmed
- ½ small bunch cilantro, divided
- 6 medium tomatoes, roasted and peeled
- 1 ½ teaspoon kosher salt

## Directions

Place onion and garlic in food processor and pulse until finely chopped. Add peppers and half the cilantro and pulse four times. Add tomatoes and salt and pulse four times. Transfer to bowl. Coarsely chop remaining cilantro and fold into the salsa.

Yield: 2 cups

# Salsa - Hugo's Salsa de Tomatillo

Hugo Ortega, *The Houston Chronicle*

The tomatillo salsa goes well on flautas or antojitos.

## Ingredients

- 4 medium tomatillos, husks removed, coarsely chopped
- 1 whole serrano pepper, stemmed
- 2 garlic cloves, peeled
- 1 tablespoon finely chopped white onion
- Fresh cilantro
- ½ teaspoon kosher salt

## Directions

Place tomatillos, pepper, garlic and onion in a blender and purée into a smooth consistency. Add cilantro and salt; blend for only a couple of seconds in order to keep the texture of the cilantro in the salsa. Transfer to a bowl and serve.

Yield: 1 ½ cups

# Salsa - The Only Salsa You Need

*Bon Appetit*

Pico de gallo, but make it roasted.

## Ingredients

- 2 lb. Tomatoes, cored, cut in half crosswise.
- 1 medium white onion, sliced into ¼" rounds
- 3 serrano chiles
- 3 garlic cloves, unpeeled
- salt
- 2 T fresh lime juice
- 2 T finely chopped cilantro
- tortilla chips for serving

## Directions

Heat broiler. Place tomatoes cut side down on a foil-lined rimmed baking sheet. Fit onions, chiles, and garlic around tomatoes so everything is snug but not overlapping. Broil, turning onion and chiles once, until lightly charred, about 6 minutes for chiles and garlic and 15-18 minutes for tomatoes and onion.

Peel garlic and place in a food processor along with half of the tomatoes. Pulse until very smooth. Add remaining tomatoes and pulse until tomatoes are mostly broken up but mixture still has some texture. Transfer to a medium bowl. Finely chop onion and chiles and mix into puree; season with salt. Let cool. Stir in lime juice and cilantro. Season salsa with more salt if needed. Serve with chips.

# Spicy, Sweet and Sour Corn Relish

Cynthia A. Brown, Smithsonian Gardens

## Ingredients

- ½ cup rice wine vinegar
- ¼ cup sugar
- ½ teaspoon ground cumin
- 1 medium clove garlic, minced
- 2 to 4 jalapeño peppers, seeded and minced (add the number of peppers according to the heat level desired)
- 1 tablespoon olive oil
- 1 medium onion, chopped
- 1 medium red bell pepper chopped
- 3 cups fresh corn kernels (from 4 ears of corn)
- 5 scallions, white and light-green parts, chopped
- Finely grated zest of 1 lime, plus 2 tablespoons juice
- ¼ cup cilantro, chopped
- Salt
- Freshly ground black pepper



## Directions

Combine the vinegar and sugar in a small saucepan; bring to a boil over high heat, stirring to dissolve the sugar. Reduce the heat to medium-low; stir in the cumin and minced garlic. Cook until the mixture thickens and reduces by about half, about 6 minutes. Remove from the heat and add amount of jalapeño you'd like: 2 of the peppers for a mild spiciness or up to 4 for more pronounced heat.

Heat the oil in a saute pan over medium heat. Once the oil shimmers, add the onion and red pepper, stirring to coat. Cook for about 5 minutes, until the onion and pepper just begin to soften, then stir in the corn and scallions; cook for 2 minutes.

Stir in the vinegar mixture, then the lime zest and juice; reduce the heat to medium-low. Cook for about 5 minutes, then remove from the heat.

Stir in the cilantro. Season lightly with salt and pepper.

Serve warm, room temperature or chilled.

# Spicy Beer Mustard

Nate Anda, Red Apron Charcuterie

The first taste of this mustard will take your breath away. In addition to topping a grilled hot dog, the mustard will complement pate, a ham sandwich or a warm, freshly split buttermilk biscuit.

**Make Ahead:** This mustard is best served the day it is made. It can be refrigerated in an airtight container for up to 10 days (but it will lose some flavor and heat as it ages).



## Ingredients

- 6 tablespoons Murphy's Irish Stout (or any dark beer)
- 2 large eggs
- 6 tablespoons powdered mustard
- ½ teaspoon salt
- ¼ teaspoon Worcestershire sauce
- 1 tablespoon light brown sugar
- 1 tablespoon apple cider vinegar

## Directions

Fill a medium saucepan with an inch or two of water; heat over medium heat so that it is barely bubbling.

Whisk together the beer, eggs, powdered mustard, salt, Worcestershire sauce, brown sugar and vinegar in a heatproof bowl; place it over the saucepan to create a double boiler.

Cook, whisking constantly, for about 5 minutes, until the mixture is smooth and thickened to the consistency of thin mayonnaise. Do not whisk too vigorously, or the mustard will become frothy. Transfer to an airtight container; refrigerate until well chilled before serving.

# Drinks

## Amaretto Sour

### Ingredients

2 oz Amaretto Liqueur  
1 oz Simple Syrup  
 $\frac{3}{4}$  oz Fresh Lemon Juice  
1 Orange Slice  
1 Maraschino Cherry



### Directions

Combine Amaretto, simple syrup, and lemon juice into a cocktail shaker with ice; shake for 10-15 seconds. Strain into a rocks glass and garnish with a maraschino cherry and a slice of orange.



# Margaritas

## Ingredients

- 1 cup gold tequilla
- ½ cup fresh lime juice
- ¼ cup agave nectar
- ¼ cup orange liqueur

## Directions

Mix or shake well all ingredients. Rub margarita glass rim with lime juice, coat in salt, add crushed ice, fill with margarita mixture. Garnish with a lime wedge.



# Mixers

## Simple Sugar

### Ingredients

- ½ cup granulated sugar
- ½ cup water

### Directions

Add the sugar and water to a small saucepan over medium heat.

Stir until sugar is dissolved.

Strain into a jar and seal tightly with a lid.

Simple syrup will keep, refrigerated, for about one month.

# Tips and Techniques

## Re-Hydrating Chiles

Fill a pan about one-fourth the way up the sides with water and set on the the stove. In a stainless steel bowl, place the dry-roasted chiles and just enough water to cover after pushing the chiles down (too much water will wash away the flavor). Rest the bowl on the pot of water and heat to just below boiling over medium head, pressing the chiles down with the pot lid or a plate. Remove from the heat and let them soak until soft, 15 to 20 minutes. Use as directed in the recipe. (Some recipes may require that you reserve the soaking water to make a chile sauce; if the water is bitter, don't use it.) If you prefer, steam dried chiles over a simmering water until soft and pliable, about 20 to 30 minutes.

# Special Characters

One-third:  $\frac{1}{3}$   
Two-thirds:  $\frac{2}{3}$   
One-eighth:  $\frac{1}{8}$   
Degrees: °  
Star ★

## Template

### Recipe Title

Description

### Ingredients

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### Directions

Step 1