

1 Ingredients

- 6 Stella D'oro breakfast treats
- 1/3 cup sugar
- 1/3 cup butter (melted)
- 3 5.3 oz vanilla yogurt cups
- 1 cup cream cheese (not whipped)
- 2 eggs
- 2/3 cup sugar
- 1/4 cup flour
- 1/4 teaspoon salt
- 1 heaping teaspoon vanilla bean paste
- Various fresh berries, cut into bite-size pieces
- 1 eggplant
- 4 garlic cloves
- 4 ounces shredded mozzarella cheese
- 1/4 cup panko breadcrumbs
- 1 shallot
- 2 tsp Italian seasoning
- 1 can of fire roasted diced tomatoes
- 1 cup couscous
- 1 lemon
- 1 0.25 oz package of fresh basil
- 1 pound pasta (e.g., farfalle or rigatoni)
- 1.5 pounds of stew beef
- 2 bottles of red wine
- 1 vidalia onion
- 1-2 celery sticks
- 1-2 carrots
- 4 oz diced pancetta
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground clove (or 1/2 teaspoon nutmeg)
- 1 square dark chocolate
- 1/2 teaspoon dried sage (or 2-3 fresh sage leaves chopped)
- 1 teaspoon dried rosemary (or one fresh rosemary sprig)
- Parmesan cheese to top
- 1 pound 80/20 ground beef
- 4 brioche buns
- 4 slices of cheddar cheese
- pickle chips
- 1 tomato
- 1 red onion
- shredded lettuce
- 1 pound pasta (rigatoni or penne)
- 1 cup mayonnaise
- 1 can black olives
- 1 white onion

2 Recipe One

2.1 Instructions

- 6 Stella D'oro breakfast treats - 1/3 cup sugar - 1/3 cup butter (melted) - 3 5.3 oz vanilla yogurt cups - 1 cup cream cheese (not whipped) - 2 eggs - 2/3 cup sugar - 1/4 cup flour - 1/4 teaspoon salt - 1 heaping teaspoon vanilla bean paste - Various fresh berries, cut into bite-size pieces

2.2 Instructions

1. Place Stella D'oro cookies into a Ziploc bag and pulverize. 1. Combine cookie dust, sugar, and melted butter and combine. 1. Push the crust into the bottom of an 8 or 9 inch springform pan. 1. Preheat oven to 325F. 1. Mix the vanilla yogurt cups, cream cheese, eggs, sugar, flour, salt, vanilla bean paste together until smooth. A blender works best, but a hand mixer can work. 1. Pour yogurt mixture on top of the crust in the springform pan. 1. Bake for 55 minutes. Cook a few more minutes if the middle is not yet set. 1. Cool on the counter for about two hours, and then overnight in the refrigerator. 1. Top with berries and serve.

3 Recipe Two

3.1 Instructions

- 1 eggplant - 4 garlic cloves - 4 ounces shredded mozzarella cheese - 1/4 cup panko breadcrumbs - 1 shallot - 2 tsp Italian seasoning - 1 can of fire roasted diced tomatoes - 1 cup couscous - 1 lemon - 1 0.25 oz package of fresh basil

3.2 Instructions

1. Cut ends off eggplant, peel, and slice eggplant lengthwise into 4 slices. Mince garlic and shallot. Zest lemon, cut into wedges and juice half of them. Roughly chop basil. 1. Coat eggplant in olive oil and season with salt and pepper. Cook in an oven at 425 degrees for 20 minutes, flipping halfway. 1. Mix half the garlic, and the mozzarella, breadcrumbs and 1 tablespoon olive oil. 1. Cook remaining garlic, shallot in olive oil. Add Italian seasoning and cook until fragrant. 1. Add tomatoes, and a pinch of salt and pepper. Simmer until thickened, about 10 minutes. 1. Cook couscous according to package instructions. Remove from heat and stir in lemon zest and juice, half the basil, and a tablespoon of olive oil. 1. Top eggplant with tomato sauce and breadcrumbs, and cook an additional 5-10 minutes. 1. Serve topped with remaining basil and lemon.

4 Recipe Three

4.1 Instructions

- 1 pound pasta (e.g., farfalle or rigatoni) - 1.5 pounds of stew beef - 2 bottles of red wine - 1 vidalia onion - 1-2 celery sticks - 1-2 carrots - 4 garlic cloves - 4 oz diced pancetta - 1/2 teaspoon ground cinnamon - 1/4 teaspoon ground clove (or 1/2 teaspoon nutmeg) - 1 square dark chocolate - 1/2 teaspoon dried sage (or 2-3 fresh sage leaves chopped) - 1 teaspoon dried rosemary (or one fresh rosemary sprig) - Parmesan cheese to top

4.2 Instructions

1. The night before, place stew beef in a bowl with pepper and enough red wine to cover. Marinate in the refrigerator overnight. 1. Dice onion, carrot, and celery. Mince garlic, and sage and rosemary if using fresh. Finely shave dark chocolate with a knife. 1. Add pancetta to a stock pan with olive oil. Cook for 2-3 minutes. 1. Add onion, carrot, celery and garlic to stock pan and cook until vegetables are cooked. 1. Drain beef marinade. 1. Add beef, sage, rosemary, chocolate, cinnamon, and clove to the sauce pan. Stir. 1. Cover with red wine, add a pinch of salt and pepper, and simmer for about two hours. 1. When ready, boil pasta according to package instructions. Save a cup of pasta water. 1. Add pasta to stock pan with sauce and stir. If needed, add pasta water to loosen the sauce. 1. Serve with grated Parmesan.

5 Breakfast Recipe

5.1 Instructions

- 1 pound 80/20 ground beef - 4 brioche buns - 4 slices of cheddar cheese - pickle chips - 1 tomato - 1 red onion - shredded lettuce - 1 pound pasta (rigatoni or penne) - 1 cup mayonnaise - 1 can black olives - 1 white onion

5.2 Instructions

1. Boil pasta according to package instructions. Place in a large bowl and cool to room temperature. 1. Dice onion and drain olives. 1. Combine pasta, onion, olives and mayonnaise. Season with salt and pepper to taste. 1. Refrigerate over night. 1. Thinly slice the tomato and red onion. 1. Mix ground beef with salt and pepper. 1. Create 4 evenly-sized patties. Put a dimple in the middle so it cooks to a consistent thickness. 1. Lightly toast the bun. 1. Build the burger by layering the burger, sliced tomato, onion, and pickles. Add ketchup, mustard, and mayonnaise to taste.