

BY ELENA

CRAIG

USA Today Bestseller
Named one of People
Magazine's 50 Food
Faves of 2022

*Gilmore Girls:
The Official
Cookbook*

BY ELENA

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Contents:

<i>Introduction</i>	<i>4</i>
<i>The People Of Stars Hollow</i>	<i>5</i>
<i>Chapter One: Luke's Dinner</i>	<i>8</i>
<i>Coffee in an IV: Tips on Brewing Strong Coffee</i>	<i>8</i>
<i>Hot Fudge Sundae with grapefruit on the side</i>	<i>9</i>
<i>Luke's special omelet</i>	<i>10</i>
<i>Classic Luke's Diner Cheeseburger</i>	<i>11</i>
<i>Luke's Health-Conscious Turkey Burger</i>	<i>12</i>
<i>Chili Cheese Fries</i>	<i>13</i>
<i>Caesar's Salad</i>	<i>14</i>
<i>Santa Burger</i>	<i>15</i>
<i>Delicious Donuts</i>	<i>16</i>
<i>Mr's Kim's Eggless Egg Salad Sandwiches</i>	<i>17</i>
<i>Note about Body Text Selection</i>	<i>19</i>

*I*ntroduction

There's never been a town quite like Stars Hollow. The tiny hamlet in Connecticut, home to Lorelai and Rory Gilmore and their motley community of unique neighbors, is whimsical in a way most of us can only dream about. Who wouldn't want to be there when the first snow falls during the winter festival; or to stroll through the pumpkin patch in March (the pumpkins came in late that year); or to walk down the streets on a fall evening, breathing the cool autumn air with fairy lights twinkling all around you?

And it's not just the Taylor Doose-approved ambience that makes Stars Hollow so cozy. The close-knit neighborhood that welcomed a young Lorelai and baby Rory is the core of its charm. In Stars Hollow, doors are always open, and a neighbor is always willing to lend an ear, a hand, or a shoulder to cry on. After all, this is a community whose residents devoted town meeting time to organizing sleeping arrangements for Kirk.

Community and togetherness are such a huge theme in the show, and that theme is interwoven with a strong thread: FOOD. Food is unquestionably a major part of the Gilmore Girls universe, and it's not just there to make you hungry while you binge watch. In a world filled with rapid, chaotic chatter, even the food speaks. Mashed banana on toast says, "I care." A gin martini with an onion says, "I don't care." Cookie dough says, "I'm sad." Or, "I'm happy." Or, "I'm hungry." Or, "I'm not even hungry, but, boy, I bet that cookie dough tastes good!" Cookie dough says a lot of things actually. It's one of the more outspoken foods.

The sections in this book take us on a journey through the Gilmore Girls' culinary universe. You'll find some of the best recipes from Luke's Diner, Sookie's kitchen, Lorelai and Rory's house, and locations all around Stars Hollow and beyond. There's something for every palate: healthy, everything-free recipes courtesy of Mrs. Kim and tasty treats like donuts, toaster pastries, and dessert sushi for those with a sweet tooth and a disavowed sugar addiction. You'll find snacks for movie nights with friends and snacks for comfort after a breakup with the sweet boy from town or the bad boy from out of town.

So read up, eat up, and sometimes reheat up (those frozen tater tots aren't going to pop themselves in the oven) and enjoy the best recipes from some of our favorite episodes. Cook for your friends, family, and everyone in between who makes up your community, and let the food speak for you in those moments when you can't find the words—however unlikely those moments may be.

*T*HE PEOPLE OF STARS HOLLOW

Stars Hollow is brought to life by the smorgasbord of people who live in it. Here are some of the notable neighbors and what they bring to the table.

*L*ORELAI

Friend. Businesswoman. Coffee addict. Lorelai Gilmore wears many hats, but the one she wears most seriously is mother. Bona fide cool mom Lorelai made her way to Stars Hollow when Rory was a baby, and her effervescence cemented their spot in the community.

*R*ORY

Smart and bookish Rory is the darling of Stars Hollow, even when she spreads her wings and ditches the public high school for the elite Chilton. The townspeople watched her grow up and are now super invested in every aspect of her life, from following her romantic scandals to making her the Ice Cream Queen.

*L*UKE

The owner of Stars Hollow's beloved diner is a reluctant pillar of the community. His love life is often the center of town gossip, much to his disdain, but he's still always there with a burger or a cup of coffee. Luke has a brooding nephew, Jess, and one surprise daughter, April.

*D*EAN

Dean is a good, if not overbearing, first boyfriend to Rory. And after they break up, he's a good, if not overbearing, friend to her. And then after he marries someone else, he's still very good to Rory—maybe a little too good (and, yes, slightly overbearing).

*J*ESS

Nobody fits into Stars Hollow less than Jess Mariano. Luke's troubled, rebellious nephew manages to even get himself on Lorelai's bad side, and his reticent nature ends up breaking Rory's heart. In the end, it seems his time in Stars Hollow did him some good.

*S*OOKIE

Sookie's bubbly personality makes her a wonderful, supportive friend, but she isn't afraid to set anyone straight either, whether it's showing Lorelai her disapproval of Christopher or refusing Jackson's squash. Stars Hollow's resident chef is often found taking control of any kitchen she walks into.

*J*ACKSON

As produce supplier for the Independence Inn, Jackson spent so much time in the kitchen trying to convince Sookie to buy his vegetables that he ended up marrying her. Aside from wanting Sookie to have four babies in four years, Jackson is one of the more grounded members of Stars Hollow and even briefly held the position of town selectman.

*C*HRISTOPHER

Rory's father was reluctant to grow up and settle down with Lorelai and Rory, but Christopher does eventually buy a Volvo, so that's progress. A perpetual wrench in Lorelai's life, he lives in Stars Hollow only briefly.

MICHEL

The acerbic concierge of the Independence Inn and Dragonfly Inn isn't exactly nice. Or polite. And, he rarely says anything that's not dripping in what the French call *le sarcasme*. Michel was devastated by the death of his Chow Chow Chin-Chin.

LANE

The best drummer in Stars Hollow has to do all of her drumming very quietly to keep it a secret from her conservative mother. Lane is full of energy and ideas, and she once had extremely purple hair for a full thirty minutes.

ZACK

Zack, the lead singer and guitarist of Hep Alien turned questionable boyfriend turned doting husband and father, can be a little slow on uptake, but he's a good guy. Zack is embarrassed to admit he likes bluegrass music.

CAESAR

The chef at Luke's Diner is a real go-getter. Caesar isn't afraid to share some of his best recipes with Luke to expand the diner's menu, including Caesar's salad, cold bananas, and the ever-popular chilaquiles.

LIZ and TJ

Jess's mother Liz spent most of her adult life freewheeling. When she finds her soulmate in TJ, she finally settles down in Stars Hollow near her big brother Luke—but even the matured version of these wild lovers of everything renaissance is still pretty offbeat.

MAX

Rory's English teacher and Lorelai's ex-fiancé is a nice guy, but he never quite fit into the Gilmores' Stars Hollow life. He once took several minutes to decide what he wanted for breakfast at Luke's Diner. Unacceptable!

KIRK

The jack-of-all-trades and master of absolutely nothing, Kirk is the owner of a cat named Kirk, director of *A Film by Kirk*, and has held no less than sixty-two jobs in Stars Hollow. He does not live in his mother's basement bomb shelter (anymore).

TAYLOR

As the town selectman and owner of both Doose's Market and Taylor's Olde Fashioned Soda Shoppe, Taylor Doose is arguably the most powerful man in town. He's a stickler for statutes and loves pushing everyone's buttons to get his own way.

MISS PATTY

Patty is a former singer and dancer and the current owner of the dance studio in Stars Hollow. She always has the scoop on what's going on around town. Married four different times to three different husbands, Miss Patty's favorite snack is a handsome young man.

TROUBADOUAR

Elected Stars Hollow's official troubadour at a town meeting, he is often seen troubadouring around the town square.

BABETTE

Lorelai and Rory's next-door neighbor loves her husband Morey and her cats: new kitten Apricot and the late Cinnamon. She's second only to Miss Patty when it comes to being on top of the town gossip. Babette is a sweet soul who was once thrown from a moving car.

MOREY

Babette's husband tends to blend into the background, despite being somewhere between six and ten feet tall. Morey is super chill and happy to do whatever Babette tells him. He's often found wearing sunglasses inside and playing the piano.

GYPSY

Stars Hollow's best mechanic is always ready with a wisecrack. She's never afraid to put Taylor in his place with a wry comeback, but her involvement in the community shows a soft spot for Stars Hollow and her neighbors.

ANDREW

The owner of Stars Hollow's Books uses his free time to participate in the town's Revolutionary "War" "reenactment." Andrew is unlucky in love and, quite frankly, kind of a bummer.

MRS. KIM

Mrs. Kim is Lane's mother and the owner of Kim's Antiques, which she runs out of her jam-packed home. She's highly suspicious of boys, rock music, Lorelai Gilmore, and many American customs.

LULU

Everyone loves sweet elementary school teacher Lulu, and Lulu sure loves the Gleason boys. Once Kirk's brother's girlfriend, Lulu ends up falling for . . . Kirk? Her neighbors in Stars Hollow have a lot of questions, but, hey, there's a lid for every pot.

Chapter 1

Luke's Diner

There's a reason *Gilmore Girls* begins and ends at Luke's Diner, and it's not just because it serves the world's best coffee. The diner, set in the center of Stars Hollow in the William's Hardware building, is Lorelai and Rory's home away from home. It's where the people of Stars Hollow go to sit and break bread and chat with their neighbors (not on the phone though—no cell phones allowed!). Although the help is sometimes questionable (looking at you, Froggy), the atmospheric charm is more than enough to keep patrons coming back for more: the mismatched mugs, the leftover tools and hardware lining the shop, and, when Taylor can bully Luke into them, fairy lights and holiday decorations. Come for the coffee, stay for the coffee, and maybe have a meal in between. Luke's door is always open; unless it's closed, in which case . . . go away.

COFFEE IN AN IV

Tips on Brewing Strong Coffee

There's a reason those *Gilmore Girls* have so much pep: they're fully caffeinated at every hour of the day, from the first swill of wake-up coffee in the morning to that last sip of bedtime coffee at night. Here are some tips for brewing the perfect coffee, whether you prefer double cafe, triple cafe, or the whole cow. The perfect cup of coffee starts with the right grind. For flat-bottom filters, the grind should be medium grain, like a coarse salt. Cone-shaped filters need a finer grind, closer to the texture of sugar. Use one mounded scoop of ground coffee beans (could be approximately 2 tablespoons) for every 6 ounces of water being brewed, plus an extra scoop for the pot! Lorelai likes her coffee strong, and that extra scoop helps kick it up a notch. If you don't like the

taste of your tap water, then consider using cool filtered water to make your coffee. Want to add a little something special? Before brewing, sprinkle the grounds with 1/4 teaspoon of a spice, such as cinnamon or nutmeg, to add some warmth and depth to your brew. Having a variety of add-ins for your coffee is a must! Lorelai and Rory drink their coffee in almost every way imaginable, so have all or at least some of these things on hand:

- Milk
- Half-and-half
- Vanilla paste
- Caramel and/or chocolate syrup
- Turbinado sugar
- Whipped cream

Hot FUDGE SUNDAE With Grapefruit on the Side

In another attempt to get some nutrients into the Gilmores, Luke tries covertly serving half a grapefruit alongside Rory's hot fudge sundae. Grapefruit might sound like an unconventional side to a treasured dairy-based dessert, but the citrus and the rich chocolate are as compatible as Fred and Ginger, or Butch Cassidy and the Sundance Kid, or Edith and Little Edie! Besides, grapefruit prevents scurvy. You can caramelize the grapefruit to sweeten it up and make your own hot fudge with this sweet and easy recipe.

YIELD: 4 servings

1 cup cream, divided
1 cup milk chocolate chips
1 cup semi-sweet chocolate chips
¼ cup turbinado sugar
1 ruby red grapefruit halved, then quartered, then cut into eight wedges
Vanilla ice cream
Whipped cream, option

Pour ½ cup of cream, each, into two microwave-safe bowls. Bring the cream to scalding by separately microwaving each bowl for 1 to 1½ minutes. Pour the milk chocolate chips into one bowl of cream and the semi-sweet chocolate chips into the other and let stand without stirring for 5 minutes. Stir thoroughly to combine. Set aside until serving.

Line a rimmed baking sheet with a silicone baking mat or aluminum foil and turn on the oven's broiler.

Pour the turbinado sugar onto a shallow plate. Dip the sides of each grapefruit wedge into the sugar and coat both sides. Place on the baking sheet, rind side down.

Broil 2 to 3 minutes until the sugar has liquefied and the grapefruit is just beginning to brown. Remove from the oven and allow to cool.

To assemble, place 1 scoop of ice cream into each of four sundae glasses or bowls and drizzle with some of each chocolate sauce. Top with a second scoop of ice cream and repeat with the chocolate sauces. If using, top with whipped cream. Nestle two slices of grapefruit on top of each sundae and serve immediately

LUKE: "Here we go: boysenberry pie with ice cream, hot

fudge sundae, half a grapefruit."

RORY: "I don't want a grapefruit."

LUKE: "It's good for you."

RORY: "Kinda my point."

Luke throws Stars Hollow a curveball when he changes his special from the four-slice French toast that had been on the Specials menu sign since Rory was born to his Special Omelet. This breakfast special consists of three eggs with bits of bacon, diced tomatoes, Swiss cheese, and a dash of oregano. To Luke's surprise, this breakfast is a Lorelai favorite, as long as he omits the bacon. And the tomatoes. And the oregano. And subs the Swiss cheese for Jack.

YIELD: 1 omelet

3 eggs
¼ teaspoon of salt
Fresh ground pepper
2 tablespoons unsalted butter, divided
¼ cup grated Swiss cheese
¼ Roma tomato, cored and finely diced
2 strips of bacon, cooked crisp and crumbled
1 teaspoon finely minced fresh oregano

In a medium bowl combine the eggs and salt (and pepper to taste). Whisk vigorously until the mixture is homogeneous without any streaks of egg white or yolk. The mixture should be slightly frothy.

Heat an 8-inch non-stick skillet or omelet pan over medium heat for 1 to 1½ minutes and then add 1 tablespoon butter.

Just as the butter begins to foam, add the egg mixture. Immediately start agitating the egg by stirring with a wooden spoon or chopsticks while shaking the pan with the other hand.

As soon as there is no liquid egg, turn the heat down to low and shake the pan to settle the eggs. Use a thin silicone spatula to release the edge of the omelet. While releasing the edge, tilt the pan slightly in the opposite direction.

When one side of the omelet is rolled toward the center, add the cheese and tomato. Continue rolling the omelet closed and onto a plate.

Brush with the remaining tablespoon of butter and sprinkle with bacon and oregano.

LORELAI: "Not too many tomatoes."

LUKE: "Light on the tomatoes."

LORELAI: "Very light, just a teeny-tiny amount, practically none."

LUKE: "I'm skipping the tomatoes. It's an omelet with Jack cheese."

LORELAI: "Perfect!"

In times of turmoil, or joy, or when you're starving, or just a little bit hungry, nothing hits the spot like a Classic Luke's Diner Cheeseburger. These juicy, flavorful burgers are served between a warm toasted bun. Luke himself warns that red meat can kill, but it's okay to splurge sometimes for dinner or lunch, or for breakfast, or maybe a midnight snack, or anytime you're bored.

YIELD: 4 servings

1 cup cream, divided
1 cup milk chocolate chips
1 cup semi-sweet chocolate chips
¼ cup turbinado sugar
1 ruby red grapefruit halved, then quartered, then cut into eight wedges
Vanilla ice cream
Whipped cream, option

Pour ½ cup of cream, each, into two microwave-safe bowls. Bring the cream to scalding by separately microwaving each bowl for 1 to 1½ minutes. Pour the milk chocolate chips into one bowl of cream and the semi-sweet chocolate chips into the other and let stand without stirring for 5 minutes. Stir thoroughly to combine. Set aside until serving.

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To assemble, place 1 scoop of ice cream into each of four sundae glasses or bowls and drizzle with some of each chocolate sauce. Top with a second scoop of ice cream and repeat with the chocolate sauces. If using, top with whipped cream. Nestle two slices of grapefruit on top of each sundae and serve immediately

LORELA: *"I would like a cheeseburger with*

aside of cheeseburger and see if they can make me a

cheeseburger smoothie."

Luke's been trying to nudge Lorelai and Rory toward a healthier lifestyle for years-more "vegetables" and less "blowing their brain cells out with coffee"-with no success. When his daughter April shows up, he finally has a kindred spirit with whom to share his healthier meals. This zesty turkey burger is a noble first step on the road to health-conscious living. Luke serves it with sweet potato fries and broccoli, but if that goes against everything you believe in, add a side of Chili Cheese Fries.

YIELD: 4 burgers

FOR THE PATTIES

½ cup Greek yogurt
1 tablespoon Dijon mustard
1 teaspoon dried chives
1 pound ground turkey
½ teaspoon salt
¼ teaspoon garlic powder
¼ teaspoon smoked paprika
Fresh ground pepper to taste
Vegetable oil, for brushing

FOR ASSEMBLY

4 whole wheat hamburger buns
4 slices red onion
1 avocado, sliced
4 slices of Monterey Jack cheese, optional
Reserved yogurt spread

TIP: A cast-iron griddle works best for this. If you don't have a cast-iron griddle, make sure to use a pan that can take high heat.

In a small bowl, combine the Greek yogurt, Dijon mustard, and dried chives and set aside.

In a medium mixing bowl, combine the ground turkey, salt, garlic powder, paprika, and pepper and fold in half the yogurt mixture. Refrigerate the remaining yogurt mixture and use as a bun spread.

Form the meat into 4 equal patties, place on a plate or cookie sheet, and chill in the refrigerator for 15 minutes.

When ready to cook, heat the griddle on high and brush with vegetable oil.

Place the patties on the oiled griddle and let cook undisturbed for 4 to 6 minutes until well browned and easy to flip. Cook on the other side for another 4 to 6 minutes. Add cheese slices at this point, if using an instant-read thermometer should read 165° F.

Remove the patties to a plate to rest. Toast the buns on the griddle.

To assemble, split the remaining yogurt mixture between each bun bottom. Top each bottom with a patty. Place a slice of onion and 2 or 3 slices of avocado on each top and serve open-faced to let guests add additional condiments like ketchup or mustard. Serve with sweet potato fries.

Luke doesn't approve of this artery-clogging dish (really, what does Luke approve of?), but he begrudgingly serves up this diner favorite anyhow. Salty, spicy, and savory all at once, these Chili Cheese Fries are a hearty holdover until your next snack. Make your own potato fries while the chili simmers on the stove.

YIELD: 4 servings

FOR THE CHILI

1 tablespoon
neutral cooking oil
1 large red onion, chopped
4 cloves garlic, chopped
3 jalapenos, seeded
and chopped
1½ pounds ground beef
3 tablespoons chili
powder
1 tablespoon
chipotle powder
2 teaspoons ground
cumin
1 teaspoon smoked
paprika
1 teaspoon cayenne
pepper
One 14-ounce can diced
tomatoes
One 14-ounce can kidney
beans
1 cup beef broth

FOR THE FRIES

2 pounds large potatoes,
such as russet
Neutral oil for frying
Salt
2 cups prepared chili
2 cups shredded Ched-
dar cheese
Sour cream, for garnish,
optional
Sliced scallions, for gar-
nish, optional

To make the chili, in a large pot, heat the oil over medium heat. Add the onion and cook until lightly browned, about 5 minutes, and then add the garlic and jalapenos and cook for 2 more minutes, until they are starting to soften.

Add the beef and brown for about 5 minutes; then add the chili powder, chipotle powder, cum- in, paprika, cayenne, tomatoes, kidney beans, and beef broth and bring to a boil.

Lower the heat to a simmer and cook for about 40 minutes, until the chili has thickened and the flavors are melded. Remove from the heat.

To make the fries, peel the potatoes, if desired. Cut each potato into thin slices about ¼ inch thick and then cut each slice into sticks. Soak in cold water for at least 2 hours, or overnight.

Preheat the oven to 350°F. Drain the potatoes and dry with paper towels.

Heat 2 inches of oil to 300°F in a large skillet or Dutch oven. Fry the potatoes in batches until golden brown, 2 to 3 minutes, and remove to pa- per towels to drain.

Transfer the fries to an oven-safe platter and then top with the chili and cheese. Bake until the cheese is melted, 8 to 10 minutes.

Top with sour cream and scallions, if using.

Salad lovers (bleh) probably know the classic Caesar's salad ingredients by heart: onion, guacamole, butter lettuce. Not what you were expecting? You were probably thinking of the Caesar salad. That's something totally different -there's no apostrophe S in that one. This recipe includes a homemade dressing, fresh guacamole, and more greens than Lorelai eats in an entire year.

YIELD: 4 main servings of 6 side servings

FOR THE DRESSING

½ cup avocado oil
3 tablespoons apple cider vinegar
Juice of ½ lime
½ teaspoon salt
½ teaspoon coriander
Fresh black pepper to taste
⅛ to ¼ teaspoon red pepper flakes,
depending on desired spice level

FOR THE GUACAMOLE

4 ripe avocados
Juice of ½ lime
1 teaspoon salt
1 serrano pepper, cut in half,
and finely diced
½ cup diced cherry tomatoes
½ cup finely diced red onion
½ cup freshly chopped cilantro leaves
Fresh ground pepper to taste
For the salad assembly:
2 heads butter lettuce, leaves
separated, washed, and dried
1 cup cherry tomatoes, cut in half
Half a red onion, thinly sliced and then
sliced in half to create ribbons

To make the dressing, combine the avocado oil, apple cider vinegar, lime, juice, salt, coriander, black pepper, and red pepper in a jar with a tight-fitting lid. Set aside until needed.

To make the guacamole, cut the avocados in half, remove the pits, and scoop the flesh into a medium bowl. Add the lime juice and salt and use a fork to smash the avocado and incorporate. Keep some of the avocado chunky, do not overwork.

Add the serrano pepper, tomatoes, red onion, and cilantro, and gently fold in. Add fresh ground pepper to taste. Cover with a lid or plastic wrap and set aside.

If you are individually plating the salads, reserve some of the larger lettuce leaves to line the salad bowls. In a large salad bowl, tear the lettuce into bite-sized pieces. Add the cherry tomatoes, red onion, and enough dressing to coat. Extra dressing can be refrigerated in an airtight container for up to 1 week for future use.

To plate, line four salad bowls with 2 or 3 whole butter lettuce leaves. Fill the center with a quarter of the dressed salad, and top with a scoop of guacamole.

LANE: "There's already a Caesar salad. It's kinda of famous."
CAESAR: "That's Caesar salad, Mine's got an apostrophe S."

Bah, hamburger! If ever there was proof that Luke's Scrooge persona is just an act, it's the Santa Burger he whips up when Lorelai is desperate for some yuletide cheer. This festive favorite starts with one of Luke's famous juicy burgers and is finished off with a few unusual toppings: lots of cream cheese, a cherry tomato nose, and one extra-special secret ingredient. (SPOILER: It's love! The extra-special secret ingredient is love)

YIELD: 4 burgers

1 pound ground
beef chuck
½ teaspoon
garlic powder
½ teaspoon freshly
ground pepper
2 tablespoons olive oil,
plus more for brushing
Kosher salt
1 red bell pepper, cut in
half, seeded
1½ cups shredded Mon-
terey Jack cheese
8-ounce block of cream
cheese, softened
4 hamburger buns, pref-
erably from a local bakery,
split and toasted
1 white onion, sliced

FOR FACE GARNISH:

8 jalapeno slices
4 cherry tomatoes
4 long pickle slices, cut in
half

In a medium bowl, combine the ground beef, gar-
lic powder, and ½ teaspoon pepper. Using a fork,
stir it together, keeping the mixture crumbly rath-
er than compressed.

With a light hand, form 4 loosely packed pat-
ties, then gently flatten each patty to about ½ inch
thick. Refrigerate the patties for 15 minutes.

Warm a large, heavy sauté pan or griddle over
high heat until it is very hot, 2 to 3 minutes. Reduce
the heat to medium-high, brush the tops of the
patties with oil, and season generously with salt.
Place the patties in the pan, oiled side down, and
cook, without moving them, for 3 minutes. Brush
the tops of the patties with oil, season generously
with salt, and turn. Continue to cook 5 to 7 min-
utes more, until an instant-read thermometer in-
serted into a burger registers 140°F for medium,
or to your desired doneness.

Preheat the oven to 400°F.

Place the bell pepper halves on a rimmed roast-
ing tray, coat lightly with olive oil, and sprinkle with
salt. Roast for 15 to 20 minutes until skins are blis-
tered and peppers are soft. Immediately transfer
to an airtight container, cover, and let stand for 5
to 10 minutes, or until cool enough to handle. Re-
move the skins and cut each half in half, creating
hat-shaped pieces. Reserve scraps.

In a small bowl with a fork mix together shredded
Monterey Jack and cream cheese until well blended.

To assemble, place a burger patty on a bottom
bun with your desired condiment. Spread a thick
layer of cheese mixture on the top bun and place
directly next to the burger patty. Use a little bit
more cream cheese mixture to join the two piec-
es together and create Santa's moustache. Add
reserved pepper pieces for his lips, a cherry toma-
to for his nose, and jalapeno slices for his eyes. To

make the hat, lay the pepper piece just at the top of the burger patty and prop up with stacked pickle pieces. Use a center onion piece and a dollop of cream cheese as his pom-pom. Place onion pieces cut in half for his eyebrows, just above the slices.

TIP. FAT IS FINE! For the best flavor and juicy texture, you want your ground beef to have about 20 percent fat. When making burgers, don't opt for the lean beef. It's time to splurge!

DELICIOUS

Donuts

Donuts: the perfect food. Often loaded with fillings, frostings, and candy, this magnificent dessert has for some unknown reason been designated as a breakfast food, but it's been Gilmore-approved for any meal, activity, or crisis. If you're a purist, stick with the basic recipe, but if you're not Emily Gilmore, go wild and add some fun finishes like a chocolate glaze or cinnamon sugar or speckle with Froot Loops.

YIELD: About 15 donuts in their holes

FOR THE DOUGH

3/4 cup whole milk
3 tablespoons
unsalted butter
3 1/2 cups all-purpose
flour, divided
1/2 cup granulated sugar
1/2 teaspoon salt
2 1/2 teaspoons
quick-rise yeast
2 large eggs
1/2 teaspoon vanilla extract
Canola or peanut oil, for
brushing and deep-frying

FOR THE VANILLA GLAZE

6 tablespoons unsalted
butter, melted
2 1/2 cups powdered sugar

To make the dough, in a small saucepan over medium heat, combine the milk and butter and heat, stirring, until the butter is melted and the mixture is hot but not boiling (about 125°F on an instant-read thermometer). Remove from the heat.

Fit a stand mixer with the paddle attachment. In the mixing bowl, combine 2 1/2 cups of the flour, the sugar, salt, and yeast and beat on low

speed to mix. Add the hot milk mixture, raise the speed to medium, and beat until well blended. Add the eggs and vanilla and beat until fully

incorporated, about 2 minutes. Add the remaining 3/4 cup flour and beat until the dough is well blended and smooth, about 1 minute longer. The dough will not pull away from the sides of the bowl and will still be somewhat sticky. Line a baking sheet with waxed paper and brush the paper with oil.

Line a second baking sheet with paper towels. On a generously floured work surface, roll out the dough into a circle 10 inches in diameter and 1/2-inch thick. Using a 3-inch round donut cutter, cut out as many donuts as

1 teaspoon vanilla extract
5 tablespoons hot water,
plus more as needed

FOR THE CHOCOLATE GLAZE

3 tablespoons unsalted
butter, melted
1½ cups
powdered sugar
¼ dark unsweetened
cocoa powder
2 to 4 tablespoons hot
water, plus more
as needed

CINNAMON SUGAR

¼ cup sugar
½ tablespoon cinnamon

possible. Transfer the donuts and holes to the oiled paper. Gather up the donut scraps and repeat rolling and cutting. Cover the donuts and holes with a clean kitchen towel and let rise until soft and puffy, about 30 minutes.

Pour oil to a depth of 2 inches into a deep-fryer or deep, heavy sauté pan and warm over medium-high heat until it reads 360°F on a deep-frying thermometer. Carefully lower 2 to 5 donuts or holes into the hot oil and deep-fry until dark golden, about 1¾ minutes. Turn the donuts over and cook until dark golden on the second side, about 1 minute longer. Transfer to the towel-lined baking sheet. Repeat to fry the remaining donuts and holes, allowing the oil to return to 360°F between batches.

To make the vanilla glaze, in a small bowl, whisk together the melted butter, powdered sugar, vanilla, and hot water until smooth. Whisk in 1 to 2 teaspoons more hot water if needed to give the glaze a thin, light consistency. Use right away.

When the donuts and holes are cool enough to handle but still warm, dip all sides in the vanilla glaze, letting any excess glaze drip back into the bowl. (You may not use all of the glaze, but this makes for easier dipping.) Place on a wire rack and let stand until the glaze sets, about 30 minutes.

MRS. KIM'S

Eggless Egg Salad Sandwiches

This Mrs. Kim staple had participants scrambling to keep dancing for twenty-four hours during the Stars Hollow Dance Marathon fundraiser. And it helped Dave Rygalski crack through Mrs. Kim's hard shell. And it sort of played a part in Jess poaching Rory from Dean. Wow, this egg salad has everything Except eggs.

YIELD: 6-8 sandwiches

⅓ cup raw cashews
One 15-ounce can
chickpeas, reserve

In a small saucepot, soak the cashews just covered in boiling water for 10 minutes. Strain the liquid from the cashews and discard. Roughly chop the cashews and add to a medium bowl. Set aside.

the liquid for Aquafaba Dressing recipe
1/3 teaspoon cumin
1/3 teaspoon turmeric
16 ounces silken tofu, gently pressed through paper towel or cheesecloth to drain
4 stalks green onion, white and light green parts, thinly sliced
1/2 cup finely chopped celery
Approximately 1/4 cup Aquafaba Dressing
Salt and freshly ground black pepper to taste
Loaf of sandwich bread and Dijon mustard

In a medium skillet over medium-high heat, combine the chickpeas, cumin, and turmeric and cook until the chickpeas are dry and begin to turn golden, 7 to 10 minutes. Remove from heat and use the back of a wooden spoon to gently smash the chickpeas. Allow to cool completely.

Add the drained tofu, green onions, celery, and cooled chickpeas to the bowl with the cashews and stir to combine.

Starting with about 2 tablespoons, add the Aquafaba Dressing until the “egg salad” has the desired consistency. Add salt and fresh ground pepper to taste.

To serve, toast bread before assembly if desired.

*B*ody text selection

Neue Haas Grotesk Display is a typeface which is designed by Christian Schwartz in 2011. Published by Linotype as part of the Neue Haas Grotesk Super Family. Originally designed by Max Miedinger in 1957.

Serif font families is readable (Grotesque was the first form of sans serif type), that is the main reason I chose that kind of font. It help the reader read faster and avoid fatigue.

Moreover, the body text is perfectly combined with other fonts that I also used in the creation of this booklet. In my opinion, the font looks quite remarkable and formal.

Oy with the poodles already! The first official collection of recipes inspired by the world of the fast-talking Gilmore Girls.

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