

Basic Pizza Dough

by Aida Mollenkamp

Difficulty: **Easy** | Total Time: **1 hr** | Makes: **2 (10 inch) pizzas (about 1 pound 6 ounces)**



With a toothsome texture and a nice hint of salt, this dough complements an assortment of flavors. It's a multi-purpose dough that's great for pizza, focaccia, calzones, or even cut into strips, topped with crushed anise seed, and baked for a snack.

Game plan: To make this ahead of time, prepare the dough as instructed, then cover it and place it in the refrigerator. Pull it out up to one day later to bake it (making sure it comes to room temperature first).

Up next: Try your hand at learning How to Make Dumplings with our easy guide.

INGREDIENTS

- 3/4 cup tepid water (about 105°F to 115°F)
- 1/4 cup tepid whole milk (about 105°F to 115°F)
- 1/2 ounce active dry yeast (2 [1/4-ounce] packets)
- 3 cups all-purpose flour
- 1 teaspoon kosher salt

INSTRUCTIONS

1. Combine water and milk in the bowl of a stand mixer fitted with a dough hook and sprinkle yeast on top. Set aside to rest until mixture bubbles, about 5 minutes. (If mixture does not bubble, either the liquid was not at the correct temperature or the yeast is old.)

2. Combine flour and salt in a large bowl and whisk to aerate and break up any lumps. When yeast is ready, add flour and mix over lowest speed until dough just starts to come together and looks shredded, about 2 minutes.
3. Increase speed to medium and continue to mix until dough is elastic and smooth, about 5 to 7 minutes.
4. Gather dough into a ball, place in a large, oiled mixing bowl, and turn to coat. Cover with a clean, damp dishtowel, and let rest in a warm place until it doubles in size, about 30 to 40 minutes. Once the dough has risen, punch it down, then shape and bake it as desired.

SOURCE: <https://www.chowhound.com/recipes/basic-pizza-dough-10965>

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Easy Fish Tacos

by Kate Ramos

Difficulty: **Easy** | Total Time: **40 mins** | Makes: **3 to 4 servings**



Battered and fried fish tacos are delicious, but not particularly healthy. Here, we treat the fish to a citrus marinade, grill it, and serve in soft corn tortillas with avocado and tangy cabbage slaw—healthy and delicious, combined. Don't forget to make a batch of Guacamole and Tomatillo Salsa before you begin. These tacos pair wonderfully with a fresh, light side such as our easy zucchini recipe, plus a big batch of our mojito recipe.

This recipe was featured as part of our Healthy Cooking photo gallery.

INGREDIENTS

- 1 pound firm white fish, such as tilapia, snapper, cod, mahi mahi, or catfish
- 2 medium limes, halved
- 1 medium garlic clove, finely chopped
- 1/4 teaspoon ground cumin
- 1/4 teaspoon chili powder
- 2 tablespoons vegetable oil, plus more for oiling the grill grates
- Kosher salt
- Freshly ground black pepper
- 1/2 small head of green or red cabbage (about 14 ounces), cored and thinly sliced
- 1/2 medium red onion, thinly sliced
- 1/4 cup coarsely chopped fresh cilantro

- 6 to 8 soft (6-inch) corn tortillas
- Sliced avocado, for garnish (optional)
- Guacamole, for garnish (optional, see above)
- Salsa, for garnish (optional, see above)
- Sour cream, for garnish (optional)
- Hot sauce, for garnish (optional)

INSTRUCTIONS

1. Place the fish in a baking dish and squeeze a lime half over it. Add the garlic, cumin, chili powder, and 1 tablespoon of the oil. Season with salt and pepper and turn the fish in the marinade until evenly coated. Refrigerate and let marinate at least 15 minutes. Meanwhile, make the slaw and warm the tortillas.
2. Combine the cabbage, onion, and cilantro in a large bowl and squeeze a lime half over it. Drizzle with the remaining 1 tablespoon oil, season with salt and pepper, and toss to combine. Taste and add more salt and pepper if necessary; set aside.
3. Warm the tortillas by heating a medium frying pan over medium-high heat. Add 1 tortilla at a time, flipping to warm both sides, about 5 minutes total. Wrap the warm tortillas in a clean dishcloth and set aside while you prepare the fish.
4. Brush the grates of a grill pan or outdoor grill with oil and heat over medium-high heat until hot. Remove the fish from the marinade and place on the grill.
5. Cook without moving until the underside of the fish has grill marks and is white and opaque on the bottom, about 3 minutes. Flip and grill the other side until white and opaque, about 2 to 3 minutes more. (It's OK if it breaks apart while you're flipping.) Transfer the fish to a plate.
6. Taste the slaw again and season as needed with more lime juice. Slice the remaining lime halves into wedges and serve with the tacos. To construct a taco, break up some of the cooked fish, place it in a warm tortilla, and top it with slaw and any optional garnishes.

SOURCE: <https://www.chowhound.com/recipes/basic-fish-tacos-29193>

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Loaded Nachos Recipe

Ingredients

For the Ground Beef:

1 pound Lean Ground Beef
1 teaspoon Garlic Powder
1/2 teaspoon Onion Powder
1 teaspoon Chili Powder
1/2 teaspoon Ground Cumin
1/2 teaspoon Cayenne Pepper
1 teaspoon Hot Sauce

For the Cheese Sauce:

1 tablespoon Butter
1 tablespoon All-Purpose Flour
1 cup Milk
1 1/4 cups Shredded Sharp Cheddar Cheese

For the Nachos:

4 cups Tortilla Chips
1/2 cup Refried Beans
1/2 cup Shredded Monterey Jack Cheese
1/2 cup Shredded Cheddar Cheese
1/4 cup Fresh Cilantro, Chopped
1/4 cup Sour Cream
1/2 cup Salsa
1 Avocado, Peeled, pitted, and chopped
1 Jalapeño, Diced
Hot Sauce

Directions

For the Ground Beef:

1. In a large skillet, cook ground beef with the spices and hot sauce, breaking the meat up so it doesn't form large chunks. Once cooked, set aside.

For the Cheese Sauce:

1. In a medium saucepan over medium heat, melt 1 Tablespoon butter for the cheese sauce.
2. Whisk in the flour and cook until it begins to brown and bubble, approximately 1 minutes.
3. Whisk in milk and cook until thickened, approximately 2 to 3 minutes.
4. Finally, stir in 1 1/4 cups shredded cheddar cheese until melted. Keep warm on low heat.

To Assemble the Nachos:

1. Make a single layer of tortilla chips on a rimmed baking sheet.
2. Dot the refried beans throughout the chips.
3. Add a layer of 3/4 of the meat, then top with the Monterrey jack and cheddar cheese for the nachos.
4. Broil under High heat until the cheese is melted.
5. Add a final layer of the meat and top with cheese sauce.
6. Finally, top with all your favorite toppings - cilantro, green onion, sour cream, chopped avocado, salsa, hot sauce and jalapeños.
7. Serve immediately.

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Author: Meghan Bassett

Recipe Yields: 8 servings

Prep Time: 10 minutes

Cook Time: 25 minutes

Total Time: 35 minutes

About Meghan

Meghan is a girl that's passionate about food - straightforward food that anyone can love. It's what you'll find on her blog, Cake n' Knife. There's not much food more straightforwardly delicious than an avocado, that's why Meghan is our avocado fanatic.

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Molly Ringwald's Whole Roasted Chicken

Adapted from Molly Ringwald

Difficulty: **Easy** | Total Time: **1 hr 10 mins** | Makes: **6 to 8 servings**

This Go-To Dish by Brat Pack good girl Molly Ringwald, now grown-up author of *Getting the Pretty Back*, is a no-frills roasted chicken. Cooked in a scorching 500°F oven, Molly's chicken was adapted from microwave queen Barbara Kafka's simple recipe. Here Molly adds some lemons and onions to deepen the flavors of the pan sauce. Serve with a potato gratin or simple root vegetables.

Game plan: Molly recommends making sure your oven is clean. At such high temperatures, a greasy oven can smoke out your kitchen.

INGREDIENTS

- 1 medium yellow onion, halved and cut into 1/2-inch-thick slices
- 2 medium lemons
- 1 (4-1/2-pound) chicken, rinsed and patted dry
- Salt
- Freshly ground black pepper
- Fresh thyme or other herbs (optional)
- 3/4 cup dry vermouth or dry white wine

INSTRUCTIONS

1. Heat the oven to 500°F and arrange a rack in the lower third.
2. Mound the onions in the center of a roasting pan. Slice one of the lemons into thin rounds and place on top of the onions. Slice the remaining lemon in half; set aside.
3. Rub the chicken all over with salt and pepper. Season inside the cavity with salt and pepper, then place the reserved lemon halves and herbs, if using, inside. Place the chicken, breast side up, on top of the onions and lemon slices and tuck the wings back and underneath.
4. Roast until the chicken is golden brown all over and the juices run clear from the legs when cut with a knife, about 45 minutes (or 10 minutes per pound).
5. Insert the handle of a wooden spoon inside the cavity of the chicken, then lift and tilt it slightly to let the juices run back into the roasting pan. Transfer the chicken to a cutting board or serving platter and let it rest for at least 10 minutes before carving. Meanwhile, transfer the sliced lemon rounds from the roasting pan to a serving plate; set aside.
6. Place the roasting pan across two burners over medium heat, add the vermouth, and scrape up any browned bits from the bottom of the pan with a wooden spoon. Simmer until reduced by half. Remove from heat. Using a slotted spoon, transfer the onions to the plate with the lemon slices.

Taste and season the sauce with salt and pepper as needed. Serve the chicken with the lemon rounds, onions, and sauce.

SOURCE: <https://www.chowhound.com/recipes/molly-ringwalds-whole-roasted-chicken-28803>

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SLOW COOKER BEEF STROGANOFF

SUBMITTED BY MPLS_MINNIE UPDATED: SEPTEMBER 23, 2015

From America's Test Kitchen.

If you can't find large chunks of stew meat, buy a 4- to 5-pound chuck roast and cut it yourself, trimming away excess fat. This stroganoff can be made up to 2 days in advance, but the sour cream and dill should be added just before serving.

YIELD: 6-8

INGREDIENTS

- 1 1/2 cups low-sodium beef broth
- 1/4 cup dried porcini mushrooms, rinsed and patted dry
- 2 tablespoons vegetable oil
- 2 onions, chopped fine
- 2 tablespoons tomato paste
- 1/2 cup white wine
- 1/3 cup soy sauce
- 4 pounds boneless beef chuck stew meat cut into 1 1/2-inch pieces (see note above)
- 1 pound white mushrooms, cleaned and quartered
- 6 tablespoons all-purpose flour
- 1 1/2 cups sour cream
- 2 tablespoons chopped fresh dill leaves
- Salt and pepper

PREPARATION

1. Combine 1/2 cup broth and porcini in bowl and microwave until steamy and mushrooms have softened, about 1 minute. Line fine-mesh strainer with one paper towel and strain porcini, reserving liquid. Chop porcini fine and set aside. 2. Heat oil in large skillet over medium-high heat until shimmering. Cook onions and tomato paste, stirring frequently, until lightly browned, 7 to 10 minutes. Stir in wine, soy sauce, remaining broth, chopped porcini, and reserved porcini liquid, scraping up any browned bits with wooden spoon. Bring broth mixture to boil, then transfer to slow cooker. Add beef and white mushrooms to slow cooker, cover, and cook on high until meat is tender, 6 to 7 hours (or cook on low for 9 to 10 hours). 3. Set slow cooker to high, if necessary. Skim fat from surface. Transfer 2 cups sauce from slow cooker to large bowl and whisk in flour. Stir flour mixture into slow cooker and cook, covered, until sauce thickens, about 15 minutes. Stir in sour cream and dill and season with salt and pepper. Serve. On the side:

Buttered egg noodles Cook 1 pound egg noodles in salted boiling water, drain, and toss with 2 tablespoons butter. Season with salt and pepper to taste.