

Cookbook

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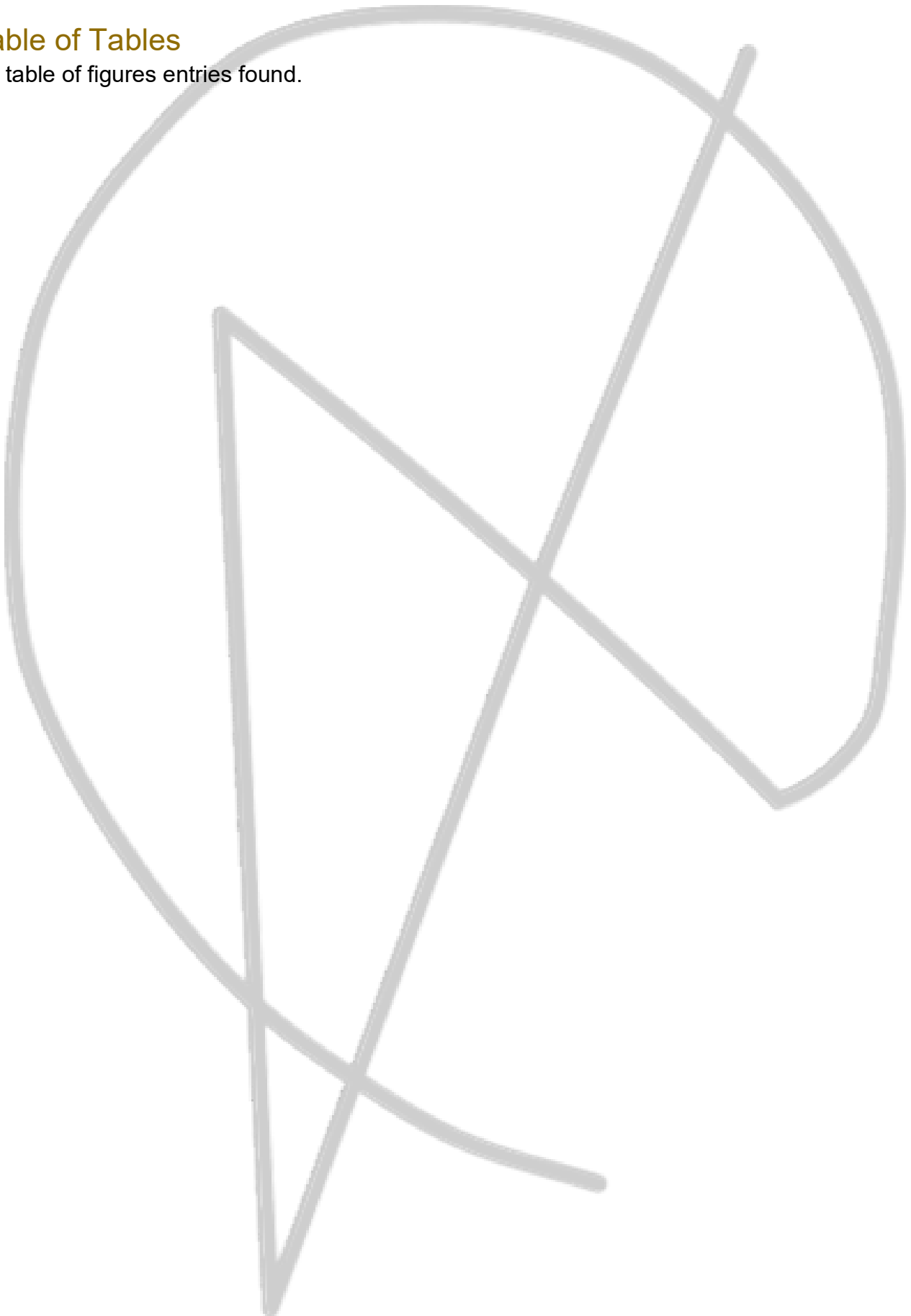
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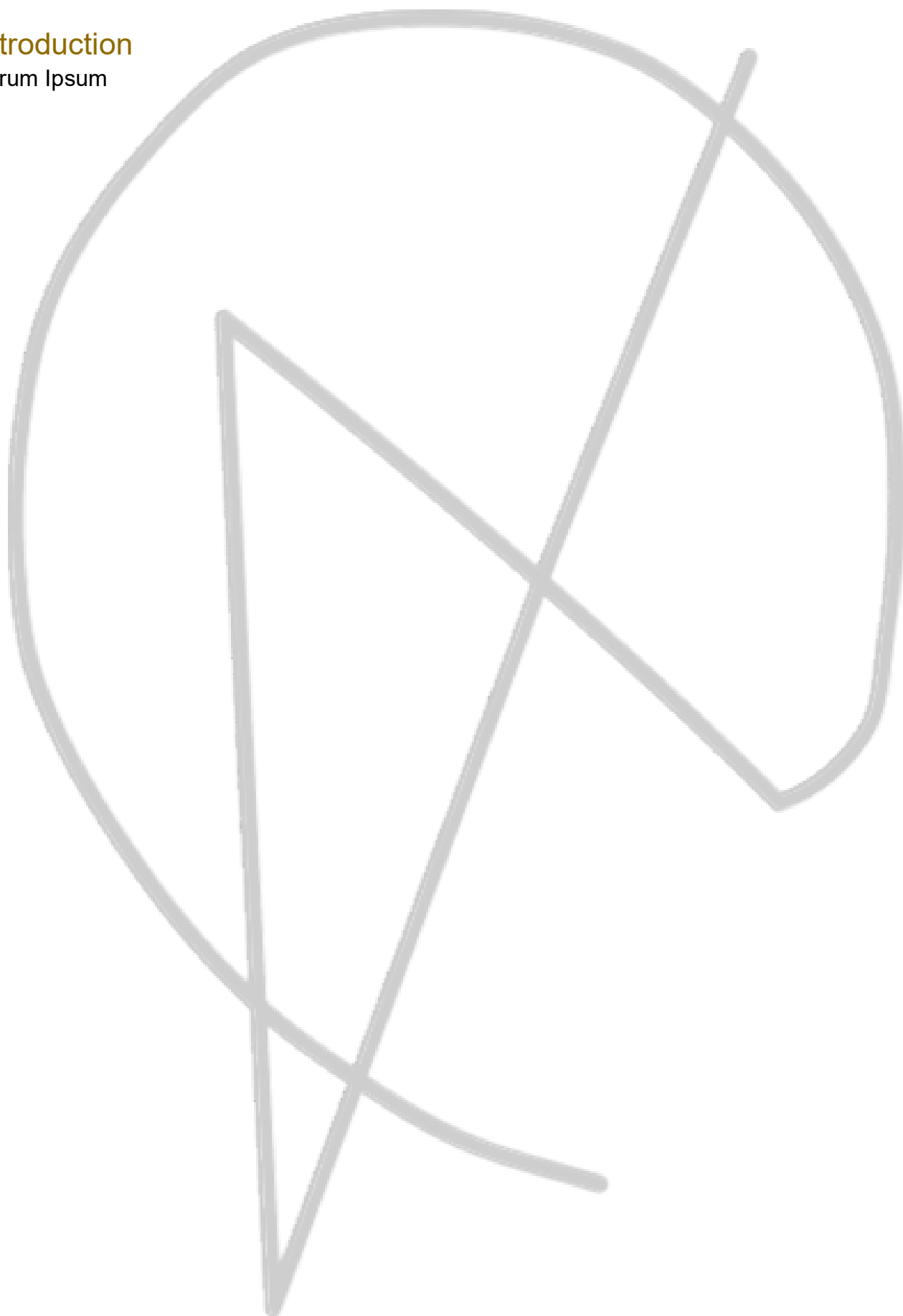
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Introduction

Lorum Ipsum



Bread

Baguettes

Ingredients

- 1 Cup water
- 2 1/2 Cups Bread Flour
- 1 Tablespoon White Sugar
- 1 Teaspoon Salt
- 1 1/2 Teaspoons Bread Machine Yeast
- 1 Egg White
- 1 Tablespoon Water

Steps

Place 1 cup water, bread flour, sugar, salt and yeast into bread machine pan in the order recommended by manufacturer. Select Dough cycle, and press Start.

When the cycle has completed, place dough in a greased bowl, turning to coat all sides. Cover, and let rise in a warm place for about 30 minutes, or until doubled in bulk.

Dough is ready if indentation remains when touched.

Punch down dough. On a lightly floured surface, roll into a 16x12 inch rectangle. Cut dough in half, creating two 8x12 inch rectangles. Roll up each half of dough tightly, beginning at 12 inch side, pounding out any air bubbles as you go. Roll gently back and forth to taper end. Place 3 inches apart on a greased cookie sheet. Make deep diagonal slashes across loaves every 2 inches, or make one lengthwise slash on each loaf. Cover, and let rise in a warm place for 30 to 40 minutes, or until doubled in bulk.

Preheat oven to 375 degrees F (190 degrees C). Put bowl of water on bottom rack of oven. Mix egg white with 1 tablespoon water; brush over tops of loaves.

Bake for 15 minutes, remove bowl of water. Bake for 5 to 10 minutes longer, or until golden brown.

Banana Bread

Ingredients

- 2 1/2 Cups Flour
- 1/2 Cup Sugar
- 1/2 Cup Brown Sugar
- 3 1/2 Teaspoons Baking Powder
- 1 Teaspoon Salt
- 1/2 Teaspoon Cinnamon
- 1/2 Teaspoon Allspice
- 1 1/4 Cup Mashed Bananas
- 1/4 Cup Milk
- 3 Teaspoons Vegetable Oil
- 1 Eggs
- 1 1/2 Teaspoon Lime Peel

1 Teaspoon Lime Juice

Steps

Mix all ingredients, beat 30 seconds. Pour into pan. Bake at 350 until wooden pick comes out clean (9" 70-80 min, 8" 55-60)

Dinner Rolls

Ingredients

3 1/4 cups bread flour
1 cup warm water
1/4 cup white sugar
1 large egg
2 tablespoons butter, softened
1 tablespoon active dry yeast
1 teaspoon salt
2 tablespoons butter, melted

Steps

Grease a 9x13-inch baking dish.

Place bread flour, water, sugar, egg, 2 tablespoons softened butter, yeast, and salt into the pan of your bread machine in the order recommended by the manufacturer. Select the Dough cycle and press Start. When the cycle is complete, remove the dough and press down to deflate.

Divide dough into 15 equal pieces and form into rolls. Place rolls in prepared baking dish, brush with melted butter, and cover dish loosely with plastic wrap; let rise until doubled in volume, about 30 minutes.

Preheat oven to 375 degrees F (190 degrees C).

Bake rolls in the preheated oven until the tops are golden brown, 12 to 15 minutes.

Frank's Bread

Ingredients

4 1/2 Cups Bakers Flour
1/3 Cup Powdered Milk
1 Teaspoon Salt
4 Ounces Wheat Bran
1 Package Dry Yeast
4 Ounces Yogurt
1 Ounce Honey
1 Ounce Melted Butter (not margarine)
1 1/2 Cups Warm Water

Steps

Mix flour, powdered milk, salt, wheat bran, and yeast. In separate bowl mix yogurt, honey, melted butter, water. Combine wet and dry. Knead for about 7 minutes, or until dough is smooth. Let rise until doubled in size.

Put into pan or form into desired shape. Allow to rise until doubled in size. Put in Oven at 350. Bake until done. Remove and let cool.

Garlic Focaccia

Ingredients

For the Bread

1 whole head garlic
5 tablespoons (75ml) extra-virgin olive oil, divided
Kosher salt, for seasoning
500g all-purpose or bread flour (17 1/2 ounces; about 3 1/4 cups)
15g kosher salt (1/2 ounce; about 1 tablespoon)
4g instant yeast (0.15 ounce; about 1 teaspoon)
325g water (11 1/2 ounces; about 1 1/2 cups minus 1 tablespoon)

For the Garlic Butter

2 tablespoons (30g) unsalted butter
2 teaspoons dried oregano
1/2 teaspoon red pepper flakes

Steps

This recipe must be started the day before

Roasted Garlic

Adjust oven rack to center position and preheat oven to 350°F (180°C). Remove 4 cloves garlic from head and set aside. Place remaining head in the center of a sheet of aluminum foil.

Drizzle with 1 tablespoon (15ml) olive oil and season with salt. Wrap tightly with foil and place in an oven-safe cast iron, carbon steel, or stainless steel skillet, then transfer to oven.

Roast until garlic is completely tender, about 1 hour. Remove from oven and refrigerate.

Bread

Combine flour, salt, yeast, and water in a large bowl. (To account for rising, the bowl should be at least 4 to 6 times the volume of the dough.) Mix with hands or a wooden spoon until no dry flour remains.

Cover bowl tightly, making sure that edges are well sealed, then let rest on the countertop for at least 8 hours and up to 24 hours. Dough should rise dramatically and fill bowl.

Add 3 tablespoons (45ml) olive oil to a 12-inch cast iron skillet or large cake pan. Transfer dough to pan by tipping it out of the bowl in one large blob. Turn dough to coat in oil.

Using a flat palm, press dough around skillet, flattening it slightly and spreading oil around the entire bottom and sides of pan. Cover tightly with plastic wrap and let dough stand at room temperature for 2 hours.

After the first hour, adjust oven rack to middle position and preheat oven to 550°F (290°C).

At the end of the 2 hours, dough should mostly fill skillet, up to its edge. Use your fingertips to press it around until it fills every corner, popping any large bubbles that appear.

Lift up one edge of dough to let any air bubbles underneath escape. Repeat, moving around dough, until no air bubbles are left underneath and dough is evenly spread around skillet.

Peel roasted garlic cloves and break up large cloves into 2 or 3 pieces each. Scatter roasted garlic evenly over surface of dough, then push down on each clove until it is embedded in a deep well of dough.

Transfer skillet to oven and bake until top is golden brown and bubbly and bottom appears golden brown and crisp when you lift it with a thin spatula, 16 to 24 minutes.

If bottom is not as crisp as desired, place pan on a burner and cook over medium heat, moving pan around to cook evenly, until bottom of focaccia is crisp, 1 to 3 minutes.

Garlic Butter

Meanwhile, Make the Garlic Butter: Mince 4 reserved raw cloves of garlic. Combine remaining 1 tablespoon (15ml) olive oil with butter in a small skillet and melt over medium-low heat.

Add garlic, oregano, and pepper flakes and cook, stirring, until fragrant and garlic is just beginning to brown, about 1 minute. Transfer to a small bowl and season with salt.

Finishing

When focaccia has finished baking, spread garlic butter over top with a spoon. Transfer to a cutting board, allow to cool slightly, slice, and serve.

Extra bread should be stored in a brown paper bag at room temperature for up to 2 days. Reheat in a 300°F (150°C) oven for about 10 minutes before serving.

Honey Buttermilk Oatbread

3 1/3 cups bread flour
1/2 cup rolled oats
1/3 cup oat bran
2 tablespoons dry milk powder
1/2 teaspoon baking soda
2 teaspoons salt
2 tablespoons unsalted butter, softened
1/4 cup honey
1 egg
1 1/8 cups buttermilk
1 1/2 teaspoons active dry yeast or bread machine yeast

Steps

Put in bread machine and press button

Pita

Ingredients

1 cup water (8 ounces; 240ml), 105-110°F (41–43°C)

1 tablespoon (15ml) extra-virgin olive oil, plus more for oiling the bowl

1 tablespoon granulated sugar

2 1/4 teaspoons instant yeast

1 teaspoon kosher salt

1/2 cup whole wheat flour (2 1/2 ounces; 70g)

2 cups all-purpose flour (10 ounces; 280g), plus more for dusting

Steps

In a medium mixing bowl, combine water, oil, sugar, yeast, salt, and whole wheat flour with a wooden spoon until combined and smooth. Stir in all-purpose flour until the mixture comes together into a shaggy mass.

Using clean hands, knead the dough in the bowl for 10 minutes or until it becomes smooth and very elastic, adding only very small amounts of extra flour if dough is extremely sticky (see note).

Alternatively, knead dough at low speed in a stand mixer fitted with the dough hook attachment until dough is very elastic and smooth, about 8 minutes.

Turn dough out onto a lightly floured work surface and form into a smooth ball. Lightly oil a clean mixing bowl and place dough inside, then rub oiled hands over the top of the dough.

Cover bowl with a damp cloth and let rise in a warm place for 1 hour.

Meanwhile, place a baking steel or an at least 12-inch cast iron skillet on the top oven rack and preheat oven to 500°F (260°C). Line a plate with a large, clean kitchen towel and set aside.

Punch down the dough, transfer to a lightly floured work surface, and cut into 6 even pieces. Form each dough piece into an even ball. Cover with a damp towel and let rest for 10 minutes.

Roll each piece of dough into about a 7-inch circle, no more than 1/4 inch thick, taking care not to tear dough and keeping the thickness even all around.

Place dough disks on a lightly floured surface, cover with a damp towel, and let proof until slightly puffy, about 30 minutes.

Working with as many pitas as will fit on the steel at once, pick up each pita and place on the steel top side down. (If using a cast iron skillet, bake one pita at a time.)

Immediately close the oven door and bake until pitas have puffed and are slightly golden around the edges, about 3 minutes. Be careful not to over-bake.

Place baked pitas onto towel-lined plate and wrap with the overhanging towel. Repeat with any remaining pitas.

For an extra-charred finish, heat a cast iron skillet on the stove top over high heat until smoking. Working with one pita at a time, briefly heat each side until charred in a few spots, about 30 seconds.

Return pita to towel and cover. Repeat with remaining pitas and serve immediately.

Desert

Banana Pudding Pie

Ingredients

- 1 Box Instant Vanilla Pudding (3.4 oz.)
- 2 Bananas
- 1 1/2 cup milk
- 1 Graham Cracker Crust (6 oz.)

Steps

Wisk together milk and pudding mix. Immediately after mixing add bananas and pour into pie crust. Put in refrigerator for 3 hours.

Buckeyes

Ingredients

- 1 1/2 cups Peanut Butter
- 1/2 cup butter, softened
- 1 teaspoon vanilla extract
- 1/2 teaspoon salt
- 3 cups powdered sugar, or as needed
- 1 (12 ounce) package semi-sweet chocolate chips
- 2 tablespoons shortening

Steps

Combine peanut butter, butter, vanilla and salt in large bowl. Beat with an electric mixer on LOW until blended. Add 2 cups powdered sugar, beating until blended.

Beat in additional powdered sugar until mixture, when shaped into a ball, will stay on a toothpick. Shape into 1-inch balls. Refrigerate.

Place chocolate chips and shortening in microwave-safe bowl. Microwave on MEDIUM for 30 seconds. Stir. Repeat until mixture is smooth. Reheat as needed while coating peanut butter balls.

Insert toothpick in peanut butter ball. Dip 3/4 of ball into chocolate, leaving top uncovered to resemble a buckeye. Remove excess. Place on wax paper-lined tray. Remove toothpick. Smooth over holes. Refrigerate until firm.

Chocolate Cake

Ingredients

- 1 package devil's food cake mix
- 1 package instant chocolate pudding mix

1 cup sour cream
1 cup vegetable oil
4 eggs
1/2 cup warm water
2 cups semisweet chocolate chips (Optional)

Steps

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, mix together the cake and pudding mixes, sour cream, oil, beaten eggs and water. Stir in the chocolate chips and pour batter into a well-greased 12 cup bundt pan.

Bake for 50 to 55 minutes, or until top is springy to the touch and a wooden toothpick inserted comes out clean.

Cool cake thoroughly in pan at least an hour and a half before inverting onto a plate if desired, dust the cake with powdered sugar.

Frozen Chicago Cheesecake

Ingredients

4 packages cream cheese, room temperature (225 gram)
1 cup granulated sugar (232 grams)
1/4 cup cake flour (40 grams)
1/4 teaspoon kosher salt
2 large whole eggs, room temperature
1 large egg yolk, room temperature
3/4 cup sour cream, room temperature (180 grams)
1 teaspoon vanilla extract

Steps

In the bowl of a stand mixer fitted with the paddle attachment, beat the cream cheese on medium speed for 2 to 3 minutes, until it's light and fluffy.

Scrape down the sides and bottom of the stand mixer bowl to prevent lumps from forming.

In a separate medium mixing bowl, combine the sugar, cake flour, and salt. Stir until well combined.

Add the contents of the medium mixing bowl to the bowl of the stand mixer and beat on medium speed for 1 to 2 minutes, until the mixture is fully incorporated.

Reduce the mixer speed to low. Slowly add first the whole eggs and then the egg yolk to the bowl, one at a time. After add each, scrape down the sides and bottom of the bowl.

Continue beating on low speed for 1 to 2 minutes, until the mixture is fully incorporated.

Add the sour cream and the vanilla to the bowl of the stand mixer and beat on low speed for 1 minute, until the mixture is smooth. The mixture should be well blended, but not over beaten.

Heat the oven to 375°F. Generously grease and flour the springform pan and pour the batter into it. Place the springform pan in the center of the oven, directly on the middle shelf.

Bake for 15 minutes, then rotate the cake 180° to ensure even browning. Continue baking for 15 minutes and rotating until cake is souffling and light brown in color

Reduce the oven temperature to low. When oven reaches that temperature leave cake in for 10 minutes.

Give the cake a gentle shake; it is done if the center of the cake jiggles and the surface of the cake is slightly firm. If not done cook longer.

Turn the oven off and open the oven door wide. Leave the cake in the oven for 10 minutes more. Remove from the oven and set aside to cool to room temperature, about 1 hour.

Loosen the cheesecake from the springform pan by sliding an offset spatula around the inside ring. Remove the springform pan from the cake and transfer to a plate.

Refrigerate for at least 8 hours or overnight before serving. Transfer to the freezer for 2 to 3 hours before slicing.

Cinnamon Rolls

Ingredients

Rolls

1/4 cup water at room temperature
1/4 cup butter, melted
1/2 (3.4 ounce) package instant vanilla pudding mix
1 cup warm milk
1 egg, room temperature
1 tablespoon white sugar
1/2 teaspoon salt
4 cups bread flour
1 (.25 ounce) package active dry yeast

Filling

8 Tablespoons Softened Butter
3/4 Cup Gently Packed Light Brown Sugar
2 Tablespoons (15 g) Cinnamon
1/2 teaspoon grated nutmeg
1/4 (1 g) teaspoon kosher salt

Icing

8 oz. Softened Cream Cheese
2 Stick Softened Butter
2 Teaspoon Vanilla
4 Cups Powdered Sugar

Steps

Dissolve sugar in water along with 4 tablespoons butter. Add yeast and wait until foaming. In a separate bowl combine egg, pudding mix, and milk. Stir. Combine wet bowls. Add flour. Knead until dough has formed.

Alternatively put it in a bread machine and press button.

Turn dough out onto a lightly floured surface and roll into a 19x10 inch rectangle.

For Filling, mix softened butter, brown sugar, cinnamon, nutmeg, and salt on low speed until moistened. Increase to medium and beat the dark paste until creamy, light in color, and very soft, about 5 minutes.

Spread filling evenly over dough. Butter a 9x13-inch baking pan.

Roll up dough, beginning with long side. Slice into 16 one-inch slices; place in prepared pan. Let rolls rise in a warm place until doubled, about 45 minutes.

Preheat oven to 350 degrees F (175 degrees C). Bake rolls in preheated oven until browned, 15 to 20 minutes.

Stir together softened cream cheese, 2 sticks softened butter, vanilla, and powdered sugar to make icing. Top rolls when they exit the oven.

Chocolate Chip Cookies

Ingredients

1 3/4 Cups Flour
1/2 Teaspoon Baking Soda
14 Tablespoons Butter
1/2 Cup Granulated Sugar
3/4 Cup Packed Dark Brown Sugar
1 Teaspoon Table Salt
2 Teaspoons Vanilla Extract
1 Egg
1 Egg Yolk
1 1/4 Cups Semisweet Chocolate Chips

Steps

Set Oven to 375. Whisk together flour and baking soda.

Brown 10 Tablespoons of butter over medium high heat, stirring/swirling constantly. After browned add remaining 4 tablespoons of butter.

Add Sugar, Brown Sugar, Salt, and Vanilla to butter and whisk until incorporated. Add Egg and Yolk. Whisk until smooth. Let stand 3 minutes. Whisk 30 seconds. Let stand 3 minutes. Whisk 30 seconds. Let stand 3 minutes. Whisk 30 seconds. Mixture should be shiny.

Using wooden spoon gently stir in flour until just combined. Gently stir in chocolate chips. Divide dough into 16 portions (Ice Cream Scoop works well). Arrange 2 inches apart on backing sheet. Bake 10 to 14 minutes, rotating halfway through. Transfer to rack and let cool.

Peanut Butter Oatmeal Cookies

Ingredients

1 cup butter
1 cup packed brown sugar
3/4 cup white sugar
1 cup peanut butter
2 eggs
1 1/2 cups all-purpose flour
2 teaspoons baking soda
1 teaspoon salt
1 1/2 cup quick-cooking oats
1 cup chocolate chips (Optional)

Steps

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, cream together butter, brown sugar, white sugar, and peanut butter until smooth. Beat in the eggs one at a time until well blended. Combine the flour, baking soda, and salt; stir into the creamed mixture.

Mix in the oats until just combined. Drop by teaspoonful's onto ungreased cookie sheets.

Bake for 10 to 15 minutes in the preheated oven, or until just light brown. Don't over-bake. Cool and store in an airtight container.

Oatmeal Cranberry Cookies

Ingredients

1 cup butter, softened
1 cup packed brown sugar
1 cup white sugar
2 eggs
1 teaspoon vanilla extract
2 cups quick cooking oats
2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon baking powder
1 teaspoon salt
1 cup white chocolate chips
1 cup dried cranberries
1 teaspoon cinnamon

Steps

Beat butter, sugars, cinnamon, eggs and vanilla for 5 minutes. In another bowl, combine oats, flour, baking soda, baking powder, and salt. Add to butter mixture 1 cup at a time.

Mix in dried cranberries.

Drop by spoonfuls onto greased cookie sheets and bake for 12-14 minutes at 350 degrees F (175 degrees C).

Cracked Sugar Cookies

Ingredients

1 1/4 cups white sugar
1 cup butter
3 egg yolks
1 teaspoon vanilla extract
2 1/2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon cream of tartar

Steps

Preheat oven to 350 degrees F (180 degrees C). Lightly grease 2 cookie sheets.

Cream together sugar and butter. Beat in egg yolks and vanilla.

Add flour, baking soda, and cream of tartar. Stir.

Form dough into walnut size balls and place 2 inches apart on cookie sheet. Don't flatten. Bake 10 to 11 minutes, until tops are cracked and just turning color.

Graham Cracker Crust

Ingredients

1 1/4 cup graham cracker crumbs (use hammer)
1/4 Cup Sugar
1/4 Cup Softened Margarine

Steps

Combine ingredients and mix well. Press firmly over bottom and sides of pan. Either chill for one hour or bake at 375 for 8 minutes before using.

Sweet Cream Ice Cream

Ingredients

9 1/4 lightly toasted sugar (about 1 1/3 cups; 265g)
1 1/4 ounces cornstarch (1/4 cup; 35g)
2.5) Kosher salt
20 ounces whole milk (about 2 1/2 cups; 565g)
8 ounces heavy cream (about 1 cup; 225g)

Steps

To toast sugar you put it in a glass or ceramic dish the oven at 300 Fahrenheit for a couple hours until lightly brown, stirring every hour.

You want to use good milk and cream for this. Local, full fat, grass fed, however many fancy boxes you can check off.

Whisk sugar, cornstarch, and salt together in a pot. When no lumps of cornstarch remain, add 14 ounces of the milk (about 1 2/3 cup; 396g) and whisk to combine.

Cook over medium heat, whisking constantly but not vigorously, until it begins to simmer.

This will take about 6 minutes, if the process seems to be moving slowly, simply turn up the heat. When the mixture comes to a boil, set a timer and continue cooking and whisking for exactly 1 minute.

Immediately transfer mixture to a large bowl, then whisk in the remaining milk and cream. Cover and refrigerate the base until cold, thick, and no warmer than 40°F, about 3 hours.

Churn in an ice cream maker according to the manufacturer's directions. Meanwhile, place a quart-sized container and flexible spatula in the freezer.

When it looks fluffy and thick, shut off the machine and, using the chilled spatula, scrape gelato into the chilled container. Cover with plastic wrap pressed directly against the surface, and freeze until thick enough to scoop, about 4 hours.

Ice Cream Kolachy

Ingredients

4 cups all-purpose flour
2 cups butter
1 pint vanilla ice cream
1 teaspoon vanilla
1/2 cup fruit preserves, any flavor
Confectioners' Sugar

Steps

Combine ingredients, mix with hands. Roll into balls the size of a walnut. Use thumb to make a divot. Fill divot with fruit preserve of choice. Bake for 20 minutes at 350 Fahrenheit. Roll in confectioners' sugar.

Normally use raspberry preserve. Apricot and lemon are also good.

Lemon Ice

Ingredients

4 cups boiling water
1 cup (about 7 ounces) sugar
1 cup fresh juice and 1 tablespoon zest from about 8 lemons
2 teaspoons lemon extract

Steps

In a large bowl or measuring cup, dissolve sugar in boiling water. Whisk in lemon juice, lemon zest, and lemon extract. Cover and chill completely, 2 to 3 hours.

Add mixture to electric ice cream maker and prepare according to manufacturer's directions until icy crystals form and you have a thick, slushlike mixture.

Transfer to a large bowl or container and return to freezer to freeze to desired degree of firmness, about 2 to 3 hours.

Chocolate Mousse

Ingredients

1 (396-gram) can condensed milk
4 large eggs
500 grams heavy cream
6 grams fine sea salt
750 grams bittersweet chocolate chips

Steps

Put 2 inches of water in bottom of a pressure cooker and add a small rack (the rack is usually included with every pressure cooker). Put condensed milk on the rack and seal lid. Cook at high pressure for 90 minutes.

Allow pressure to release naturally. Prepare an ice bath. Once depressurized, open lid and, using tongs, transfer can of caramelized condensed milk to ice bath. Let chill for at least 1 hour, adding more ice as needed, until completely cool:

DO NOT OPEN CAN WHILE HOT BECAUSE A HOT CAN OF CARAMELIZED CONDENSED MILK IS STILL UNDER PRESSURE AND CAN ERUPT.

Put eggs in a blender. Combine heavy cream, cooled caramelized condensed milk, and salt into a medium pot set over medium heat, stirring to dissolve condensed milk into cream.

When cream mixture comes to a boil remove pot from the heat.

Turn blender to low speed and immediately drizzle hot cream mixture into eggs. Increase speed to medium and continue to blend.

With the blender still running, add chocolate chips, a few tablespoons at a time, and puree until fully melted; increase blender speed as needed to keep chocolate mousse in motion.

Turn blender off and pour chocolate mousse into a large baking dish. Cool chocolate mousse in the refrigerator, uncovered, for at least 4 hours. When cold, cover with plastic wrap

Banana Chocolate Chip Muffins

Ingredients

2 cups flour
1 teaspoon baking soda
1 teaspoon baking powder
1 cup white sugar
3 ripe bananas, mashed
1 cup mayonnaise
3/4 cup mini chocolate chips

Steps

Preheat oven to 375 degrees F (190 degrees C). Grease 12 muffin cups or line with paper muffin liners.

Stir the flour, baking soda, baking powder, and sugar together in a bowl. Mash together bananas and mayo. Add the bananas, mayo, and chocolate chips; stir until well combined. Pour into prepared muffin cups to about 3/4 full.

Bake in the preheated oven until golden and the tops spring back when lightly pressed, about 20 minutes.

Blueberry Muffins

Ingredients

1 1/2 cups all-purpose flour
3/4 cup white sugar
1/2 teaspoon salt
2 teaspoons baking powder
1/3 cup vegetable oil
1 egg
1/3 cup milk, or more as needed
1 cup fresh blueberries
1/2 cup brown sugar
1/3 cup all-purpose flour
4 tablespoons butter, cubed
1 1/2 teaspoons ground cinnamon

Steps

Preheat oven to 400 °F (200 °C). Grease muffin cups or line with muffin liners.

Combine 1 1/2 cups flour, 3/4 cup sugar, salt and baking powder. Place vegetable oil into a 1 cup measuring cup; add the egg and add enough milk to reach the 1 cup mark. Mix this with flour mixture.

Fold in blueberries. Fill muffin cups right to the top, and sprinkle with crumb topping mixture.

Mix together 1/2 cup sugar, 1/3 cup flour, 1/4 cup butter, and 1 1/2 teaspoons cinnamon. Sprinkle over muffins before baking.

Bake for 20 to 25 minutes in the preheated oven, or until done.

Cherry Pie

Ingredients

2 cups all-purpose flour
1 cup shortening, chilled
1/2 cup cold water
1 pinch salt

1 1/8 cups white sugar

3 1/2 tablespoons cornstarch

2 pounds sour cherries, pitted or 5 cups thawed frozen cherries and extra half tablespoon cornstarch

1 tablespoon butter

1/2 teaspoon almond extract

Steps

In a large bowl, combine flour and salt. Cut in the cold shortening until pea-sized (you may use the paddle of a stand mixer for this step, or pulse in a food processor, then transfer to a bowl).

Stir in water until mixture forms a ball. Divide dough in half and shape into balls. Wrap in plastic and refrigerate for at least 1 hour or overnight.

On a lightly floured work surface, roll out half the dough to fit a 9-inch pie plate. Place bottom crust in pie plate, loosely cover with plastic, and refrigerate.

Whisk together sugar and cornstarch in a saucepan; add cherries and toss to coat. Let stand for about 10 minutes to draw out the cherry juices.

Preheat oven to 475 degrees F (245 degrees C). Place a baking sheet in the oven to preheat.

Bring cherry filling to a boil over medium heat, stirring constantly. Lower the heat and simmer for 1 minute or until the juices thicken and become translucent (filling will thicken further as it cools).

Remove from heat and stir in the butter and almond extract. Mix thoroughly and allow to cool to room temperature.

Roll out second crust and cut into lattice strips or decorative shapes. When filling is cool, pour into bottom pie shell. Cover filling with top crust or cutouts and crimp edges.

Reduce oven to 375 degrees F (190 degrees C) and place pie on hot baking sheet.

Bake in the preheated oven until crust is golden brown and filling is bubbly, 45 to 55 minutes. Let pie cool and set several hours before slicing.

Key Lime Cream Pie

Ingredients

1/4 cup water

1 package lime gelatin (0.3 oz.)

2 cartons key lime yogurt (12 oz.)

1 carton whipped topping (8 oz.)

1 graham cracker crust (6 oz.)

Steps

Boil water, add jello, and stir until dissolved. Wisk in yogurt. Let set for 1 minute. Fold in whipped cream. Put in refrigerator for 4 hours.

Pecan Pie

Ingredients

1 cup light brown sugar
1/4 cup white sugar
1/2 cup butter
2 eggs
1 tablespoon all-purpose flour
1 tablespoon milk
1 teaspoon vanilla extract
1 cup chopped pecans

Steps

Preheat oven to 400 degrees F (205 degrees C).

In a large bowl, beat eggs until foamy, and stir in melted butter. Stir in the brown sugar, white sugar and the flour; mix well. Last add the milk, vanilla and nuts.

Pour into an unbaked 9-in pie shell. Bake in preheated oven for 10 minutes at 400 degrees, then reduce temperature to 350 degrees and bake for 30 to 40 minutes, or until done.

Pumpkin Pie

Ingredients

1 (9 inch) unbaked deep dish pie crust
3/4 cup white sugar
1 teaspoon ground cinnamon
1/2 teaspoon salt
1/2 teaspoon ground ginger
1/4 teaspoon ground cloves
2 eggs
1 (15 ounce) can pumpkin puree
1 (12 fluid) can evaporated milk

Steps

Preheat oven to 425 degrees F.

Combine sugar, salt, cinnamon, ginger and cloves in small bowl. Beat eggs lightly in large bowl. Stir in pumpkin and sugar-spice mixture. Gradually stir in evaporated milk. Pour into pie shell.

Bake for 15 minutes. Reduce temperature to 350 degrees Fahrenheit bake for 40 to 50 minutes or until knife inserted near center comes out clean. Cool on wire rack for 2 hours. Serve immediately or refrigerate.

(Do not freeze as this will cause the crust to separate from the filling.)

Rhubarb Pie

Ingredients

Steps

Pumpkin Bars

Ingredients

Bars

3 eggs
29 ounces pumpkin pie mix
2 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon baking soda
1 teaspoon pumpkin spice
1 teaspoon salt

Icing

8 ounce package cream cheese, softened
1 cup butter, softened
2 teaspoon vanilla extract
4 cups sifted confectioners' sugar

Steps

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, mix the eggs and pumpkin pie mix with an electric mixer until light and fluffy. Sift together the flour, baking powder, baking soda, pumpkin spice and salt. Stir into the pumpkin mixture until thoroughly combined.

Spread the batter evenly into an ungreased 10x15 inch jellyroll pan. Bake for 25 to 30 minutes in preheated oven. Cool before frosting.

To make the frosting, cream together the cream cheese and butter. Stir in vanilla. Add confectioners' sugar a little at a time, beating until mixture is smooth. Spread evenly on top of the cooled bars. Cut into squares.

Sugared Nuts

Ingredients

2 Egg Whites
2 Tablespoons Water
2 Cups Granulated Sugar
2 Teaspoons Cinnamon
3 Cups Pecan Pieces
1 Cup Almond Pieces

Steps

Mix eggs and water until stiff peaks form. Fold in sugar and cinnamon. Mix in nuts. Put nuts on a nonstick surface (parchment or greased). Cook for 45 minutes at 300 degrees, stirring every 15 minutes.

Tarte Tatin

Ingredients

1/2 Stick Unsalted Butter
1/2 Cup Sugar
8 Baking Apples (Pink Lady or Gala, don't mix)
1 Puff Pastry Sheet (pie crust will do in a pinch)
9 Inch Skillet Oven Safe
1/2 Teaspoon Cinnamon (optional)
1 Tablespoon Lemon Juice (~1/2 lemon)

Steps

Peel, core, quarter, and remove a chunk from the rounded surface to create a flat surface to lie on with the apples. Toss the apples in the lemon juice and cinnamon until coated. Add butter and sugar to skillet, caramelize.

Arrange apples large side down in a circular pattern. If there are too many apples layer on top thin side down. Cook for 25 minutes, constantly basting apples in the Carmel, stop if the caramel starts to burn. Cover with crust, trim tucking in edges (this is important), bake in 400 degree oven until pastry is browned. Invert onto plate.

Dishes

Smash Burger

Ingredients

Vegetable oil (for pan)
2 pound ground beef chuck (20% fat)
Kosher salt
4 slices cheese (American, Provolone, Muenster, Cheddar, Butterkäse)
Burger Toppings

Steps

Heat a cast-iron griddle or large heavy skillet over medium-high until very hot, about 2 minutes, then lightly brush with vegetable oil. Divide ground beef into 8 equal portions (do not form patties).

Working in batches if needed, place portions on griddle and smash flat with a spatula to form 4"-diameter patties (craggy edges are your friend). Season liberally with salt and cook, undisturbed, until outer edges are brown, about 2 minutes. Flip patties, season with salt, and place a slice of cheese on top of half patty. Cook until cheese droops and burgers are medium-rare, about 1 minute.

Serve patties on rolls with preferred toppings. Two patties, one with cheese a roll.

Cheesesteak

Ingredients

1 White Onion
Salt

1 Pound Chuck Eye (Rib Eye, Top Round, Bottom Round anything well marbled)
Beef Fat (Or Butter/Neutral Oil)
Provolone
Hoagie Rolls

Steps

Freeze steak. Let thaw until a knife can pierce it. Slice thinly. Set Cast Iron Skillet on Medium Low Heat. Dice Onion. Add Beef Fat. Add Onions and a bit of salt. Caramelize, about 12 minutes.

Add more beef fat. Add steak. Salt and Pepper. Cook until brown. Serve with cheese and hoagies.

Crepe

Ingredients

1 cup all-purpose flour
2 eggs
1/2 cup milk
1/2 cup water
1/4 teaspoon salt
2 tablespoons butter, melted

Steps

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 1/4 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.

Makes 6 crepes.

Greek Lemon Chicken

Ingredients

4 pounds skin-on, bone-in chicken thighs
1 tablespoon kosher salt
1 tablespoon dried oregano
1 teaspoon freshly ground black pepper
1 teaspoon dried rosemary
1 pinch cayenne pepper
1/2 cup fresh lemon juice
1/2 cup olive oil
6 cloves garlic, minced
3 medium russet potatoes, peeled and quartered
2/3 cup chicken broth, plus splash to deglaze pan

1 sprig chopped fresh oregano for garnish

Steps

Preheat oven to 425 °F (220 °C). Lightly oil a large roasting pan.

Place chicken pieces in large bowl. Season with salt, oregano, pepper, rosemary, and cayenne pepper. Add fresh lemon juice, olive oil, and garlic. Place potatoes in bowl with the chicken; stir together until chicken and potatoes are evenly coated with marinade.

Transfer chicken pieces, skin side up, to prepared roasting pan, reserving marinade. Distribute potato pieces among chicken thighs. Drizzle with 2/3 cup chicken broth. Spoon remainder of marinade over chicken and potatoes.

Place in preheated oven. Bake in the preheated oven for 20 minutes. Toss chicken and potatoes, keeping chicken skin side up; continue baking until chicken is browned and cooked through, about 25 minutes more.

An instant-read thermometer inserted near the bone should read 165 °F (74 °C). Transfer chicken to serving platter and keep warm.

Set oven to broil or highest heat setting. Toss potatoes once again in pan juices. Place pan under broiler and broil until potatoes are caramelized, about 3 minutes. Transfer potatoes to serving platter with chicken.

Place roasting pan on stove over medium heat. Add a splash of broth and stir up browned bits from the bottom of the pan. Strain; spoon juices over chicken and potatoes. Top with chopped oregano.

Lebanese Chicken

Ingredients

2 lemons, juiced

1 Cup Greek Yogurt

1/2 cup plus 1 tablespoon olive oil

6 cloves garlic, peeled, smashed and minced

1 teaspoon kosher salt

2 teaspoons freshly ground black pepper

2 teaspoons ground cumin

2 teaspoons paprika

1/2 teaspoon turmeric

A pinch ground cinnamon

Red pepper flakes, to taste

2 pounds boneless, skinless chicken thighs

1 large red onion, peeled and quartered

Steps

Prepare a marinade for the chicken. Combine the lemon juice, 1/2 cup olive oil, garlic, salt, pepper, cumin, paprika, turmeric, cinnamon and red pepper flakes in a large bowl, then whisk to combine.

Add the chicken and toss well to coat. Cover and store in refrigerator for at least 1 hour and up to 12 hours.

When ready to cook, heat oven to 425 degrees. Use the remaining tablespoon of olive oil to grease a rimmed sheet pan. Add the quartered onion to the chicken and marinade, and toss once to combine.

Remove the chicken and onion from the marinade, and place on the pan, spreading everything evenly across it.

Put the chicken in the oven and roast until it is browned, crisp at the edges and cooked through, about 30 to 40 minutes.

Remove from the oven, allow to rest 2 minutes, then slice into bits. (To make the chicken even more crisp, set a large pan over high heat, add a tablespoon of olive oil to the pan, then the sliced chicken, and sauté until everything curls tight in the heat.)

Thai Basil Chicken

Ingredients

- 1/3 cup chicken broth
- 1 tablespoon oyster sauce
- 1 tablespoon soy sauce, or as needed
- 2 teaspoons fish sauce
- 1 teaspoon white sugar
- 1 teaspoon brown sugar
- 2 tablespoons vegetable oil
- 1 pound skinless, boneless chicken thighs, coarsely chopped
- 1/4 cup sliced shallots
- 4 cloves garlic, minced
- 2 tablespoons minced Thai chilies, Serrano, or other hot pepper
- 1 cup very thinly sliced fresh basil leaves
- 2 cups hot cooked rice

Steps

Whisk chicken broth, oyster sauce, soy sauce, fish sauce, white sugar, and brown sugar together in a bowl until well blended.

Heat large skillet over high heat. Drizzle in oil. Add chicken and stir fry until it loses its raw color, 2 to 3 minutes. Stir in shallots, garlic, and sliced chilies.

Continue cooking on high heat until some of the juices start to caramelize in the bottom of the pan, about 2 or 3 more minutes. Add about a tablespoon of the sauce mixture to the skillet; cook and stir until sauce begins to caramelize, about 1 minute. Pour in the rest of the sauce. Cook and stir until sauce has deglazed the bottom of the pan. Continue to cook until sauce glazes onto the meat, 1 or 2 more minutes. Remove from heat.

Stir in basil. Cook and stir until basil is wilted, about 20 seconds. Serve with rice.

Chicken Tikka Masala

Ingredients

1 1/2 pounds skinless, boneless chicken thighs
1 tablespoon vegetable oil
2 teaspoons kosher salt
2 teaspoons garam masala
2 teaspoons ground cumin
1 teaspoon ground coriander
1 teaspoon smoked paprika
1 teaspoon ground turmeric
1/2 teaspoon ground black pepper
1/4 teaspoon cayenne pepper
1/8 teaspoon ground cardamom
2 tablespoons clarified butter (ghee), or more as needed
1 onion, chopped
1/4 cup tomato paste
4 cloves garlic, finely grated
1 tablespoon finely grated ginger, or more to taste
1 cup crushed tomatoes
1 (13 ounce) can coconut milk
1/2 cup chicken broth, or as needed
2 tablespoons chopped fresh cilantro
1/2 teaspoon red pepper flakes
1 pinch salt and ground black pepper to taste

Steps

Place chicken in a bowl and drizzle vegetable oil over chicken; toss to coat.

Whisk kosher salt, garam masala, ground cumin, ground coriander, smoked paprika, ground turmeric, black pepper, cayenne pepper, and cardamom together in a small bowl.

Season chicken with spice mixture and turn to coat evenly.

Melt clarified butter in a large, heavy skillet over high heat. Cook chicken thighs in hot butter until browned on all sides, 5 to 10 minutes. Transfer chicken to a plate.

When cool enough to handle, cut chicken into bite-size pieces.

Reduce heat under the skillet to medium-high. Stir onion into skillet; sauté until onion softens and turns translucent, 5 to 6 minutes. Add tomato paste and stir. Sauté until paste caramelizes, about 5 minutes.

Stir garlic and ginger into tomato-onion mixture and cook until fragrant, about 1 minute.

Pour the crushed tomatoes into the skillet and bring to a boil while scraping the browned bits of food off of the bottom of the skillet with a wooden spoon.

Pour in coconut milk and chicken broth; bring to a simmer, reduce heat to medium low, and cook, stirring occasionally, until flavors blend and sauce is slightly reduced, about 15 minutes.

Stir chicken, any accumulated juices from the chicken, cilantro, and red pepper flakes into tomato mixture; bring to a simmer, reduce heat to medium-low, and cook until chicken is cooked through and tender, 10 to 15 minutes. Season with salt and black pepper.

Enchiladas Suizas

Ingredients

2 Tablespoons Butter
2/3 Cup Chopped Spanish Onion
2 Tablespoons All Purpose Flour
1 1/2 Cups Chicken Broth
1 Cup Chopped Green Chile Peppers
1 Minced Clove Garlic
3/4 Teaspoon Salt
1 Dash Ground Cumin
12 8 inch Tortillas
Canola Oil
1 Cup Shredded Monterey Jack
1 Cup Shredded Cheddar
2 Cups Shredded Cooked Chicken (or pork)
1 Cup Heavy Cream
1/4 Cup Chopped Green Onion

Steps

Melt butter in saucepan over medium heat. Sauté the onion until soft. Stir in the flour. Add the broth, then chills, garlic, salt, and cumin. Simmer 15 minutes. This is salsa verde.

Heat oven to 350. Lightly fry tortillas in oil. Combine cheeses. Dip each tortilla in salsa verde. Put about 2 tablespoons chicken and 2 tablespoons cheese down center. Roll, place seam side down in a shallow dish.

Pour in remaining salsa verde. Pour in heavy cream. Cover with remaining cheese. Sprinkle with green onions. Cook for 20 minutes. Optional salsa and sour cream on the side.

Fish Boil

Ingredients

16 Chunks of Lake Michigan Whitefish
16 Baby Red Potatoes
16 Sweet Boiler Onions
1/2 Pound Salt
2 Gallons of Water
Lemons (Garnish)
Melted Butter (Garnish)

Steps

Add 1/4th pound of salt to water and bring to brisk boil. Add potatoes, boil 15 minutes. Add onions, boil 4 minutes. Add fish and 1/4th pound of salt, boil 10 minutes. Drain. Serve with melted butter and lemon on the side.

Fried Fish

Ingredients

1 cup self-rising flour
2 tablespoons rice flour
1/4 teaspoon baking powder
4 (6 ounce) cod, haddock, or whitefish fillets, fully thawed
2 tablespoons rice flour
Salt to taste
1 cup lager-style beer
Vegetable oil for frying

Steps

Whisk self-rising flour, rice flour, and baking powder together in a bowl. Freeze until ready to use.

Pat fish as dry as possible. Cut pieces lengthwise to get eight 1-inch thick strips. Place rice flour on a plate and season with salt. Dust fish lightly with the mixture and shake off excess. Cover a plate with crinkled foil to make a quick drying rack; place fish on top.

Heat oil in a deep-fryer to 375 °F (190 °C).

Pour beer into the flour mixture and whisk, adding more as needed, until batter is the consistency of thick pancake batter. Dip fish pieces into the batter to coat; lift out and let excess drip off.

Fry fish in batches until golden brown, dunking occasionally if needed, 3 to 4 minutes. Drain on paper towels. Serve immediately.

Garbage Plate

Ingredients

2-3 Tablespoons Vegetable Oil
2 Cups Shredded Potato
1/2 Cup Diced Onion
1/2 Cup Diced Green Pepper
1 Cup Meat (Ham, Bacon, Sausage, Spam, Chorizo, Corned Beef Hash)
1/2 Cup Diced Tomato
5 Eggs
1/2 Cup Shredded Cheese (Cheddar, Swiss, Pepper Jack)
1 Tablespoon Diced Jalapeno (Optional)

Steps

Set skillet to medium high. Add vegetable oil, potatoes, onions, bell peppers, jalapenos (optional), and meat. Mix slightly. Cook for 4 to 8 minutes, flip once. Add tomatoes and eggs. Mix. Cook for another 2-3 minutes.

Add Cheese. Mix until combined. Cook until Cheese Melted.

Meatloaf

Ingredients

1 teaspoon garlic powder
1/2 teaspoon onion salt
1 1/2 teaspoons salt
1 1/2 teaspoons freshly ground black pepper
2 pounds extra-lean ground beef
2 Cups Bread Crumbs
1 egg, lightly beaten
3 1/2 tablespoons sour cream
1 1/2 tablespoons Worcestershire sauce
1 15 ounce can tomato sauce, divided
1/4 cup milk
3 tablespoons ketchup

Steps

Preheat oven to 350 °F (175 °C).

In a large bowl, mix the onion, garlic, beef, breadcrumbs, egg, sour cream, Worcestershire sauce, and 1/2 can tomato sauce.

Gradually stir in the milk 1 teaspoon at a time until mixture is moist, but not soggy. Transfer the mixture to a 5x9 inch loaf pan.

Bake uncovered in the preheated oven 40 minutes. Increase oven temperature to 400 degrees F (200 °C), and continue baking 15 minutes, to an internal temperature of 160 degrees F (70 °C).

In a small bowl, mix the remaining tomato sauce and ketchup. Pour over the top of the meatloaf, and continue baking 10 minutes.

Slow Cooker Pulled Pork

Ingredients

4 Pounds Pork Shoulder
1 Tablespoon Seasoning Salt
1 Teaspoon Black Pepper
1 Teaspoon Paprika
1 Teaspoon Powdered Garlic
1 Bottle Barbeque Sauce (1 cup)
1 Bottle Root Beer (16 oz.)

Steps

Score meat with a knife. Season with spices. Place in slow cooker. Pour bottle of root beer into slow cooker. Cook for 8 hours on low. Pull. Add bottle of barbeque sauce, mix until combined.

Serve with potato buns as sandwiches or with other sides.

Potato Gnocchi

Ingredients

3 pounds (1.4kg) russet potatoes, scrubbed and pierced all over with a fork
3 egg yolks, lightly beaten
3/4 cup all-purpose flour (about 3 1/2 ounces; 100g), plus more for dusting and as needed
Kosher salt
1 stick unsalted butter (4 ounces; 119g)
Leaves from 1 large sprig fresh sage (about 15 large and small leaves)
Parmigiano-Reggiano cheese, for grating

Steps

Preheat oven to 450°F (232°C). Set potatoes either on a wire rack set over a baking sheet, on a baking sheet lined with a layer of salt, or directly on the oven's racks.

Bake until completely tender throughout when pierced with a fork, about 45 minutes.

Transfer potatoes to a work surface. Using tongs to hold hot potatoes, slice each in half lengthwise.

Using a spoon, scoop potato flesh into a ricer or food mill fitted with the finest disk. Press potato flesh onto a clean work surface, spreading it into an even layer, and allow steam to escape for a few minutes.

Drizzle egg yolks all over. Scoop 1/2 cup flour into a fine-mesh sieve and tap to dust flour all over potatoes. Using a pastry blender or bench scraper, chop down repeatedly all over to cut flour and egg into potato.

Using a bench scraper, gather up shaggy potato mass and pat into a loose ball. Press ball flat with hands, then fold in half using bench scraper and press down again.

Scoop remaining 1/4 cup flour into sieve and dust all over potato dough. Continue to gently fold and press, just until a uniform dough comes together. (Make sure to simply fold and press down; avoid the smearing motion more commonly used when kneading bread.)

Dust potato dough all over with flour and gently form into a log. Clean work area well and dust with fresh flour. Using bench scraper, slice off a roughly 2-inch-thick portion of dough and roll into a snake about 1/2 inch thick; use a light touch as you roll, trying to use your palms more than your fingers, and dusting as necessary with flour to prevent sticking.

Using bench scraper, cut snake into 1-inch portions, trimming off uneven ends as necessary. Transfer gnocchi to a well-floured area or baking sheet and repeat with remaining dough.

Bring a large pot of very well-salted water to a boil. Meanwhile, melt butter in a large skillet over medium-high heat until it foams. Add sage and fry until very aromatic and butter begins to lightly brown; remove from heat.

Using a bench scraper or slotted spatula to scoop them up, transfer gnocchi to boiling water. Stir once very gently with a spider or slotted spoon to prevent sticking. When gnocchi begin to float to the surface, wait about 20 seconds, then taste one; it should be soft yet cooked through, without any raw-flour flavor.

Using spider or slotted spoon, scoop gnocchi directly into skillet with sage butter, allowing some of the water clinging to them to come along.

Cook gnocchi in sage butter over medium-high heat, tossing very gently and adding a splash of cooking water as needed if sauce becomes greasy or breaks, until gnocchi are coated in a rich, creamy sauce, about 1 minute.

Carefully spoon gnocchi into serving dishes and top with grated Parmesan cheese. Serve right away.

Deep Dish Pizza

Ingredients

2 Cup warm water
1/4 Tablespoon yeast
1 Tablespoon salt
2 pounds flour
1/4 cup melted butter (or olive oil (or corn oil (or avocado oil)))
12 Ounces Cheese (Low moisture works best)
1 Pound Italian Sausage (Optional but recommended)
28 Ounces Pizza Sauce
Cornmeal

Steps

In a mixer combine the water, yeast, and salt. Allow the yeast to dissolve. Add butter/oil, mix. Add flour and begin to mix the dough using a dough hook on low speed. Once a ball is formed mix on medium speed for

1 to 2 minutes until the dough becomes elastic and smooth. Remove from the mixer and place in a bowl coated with butter/oil. Allow the dough to rest for approximately 4 hours. Once the dough is rested, place on flat surface and dust with some flour. Preheat oven to 425 degrees. In a deep baking dish or deep dish pizza pan, spread a bit cornmeal on the bottom of the pan. Spread the dough using your fingers at the bottom of the pan and make sure to have enough dough to come up the sides of the pan approximately 1/2-inch high. It should be a thin layer, no more than 1/2 an inch. Reserve remainder for breadsticks.

Place a layer of all the cheese on the bottom of the crust. Use the Italian sausage to make a patty that covers the cheese. Add any other desired toppings. Add the tomato sauce.

Place in the oven for 30 to 40 minutes until golden and crispy.

Chicago Thin Crust Pizza

Ingredients

2 Cups All Purpose Flour
1/2 Cup Water
2 1/2 Ounces Corn Oil
1/2 Teaspoon Active Dry Yeast
1/2 Teaspoon Salt
7 Ounces Pizza Sauce

10 Ounces Cheese (Low Moisture works best)
Italian Sausage (Optional but recommended)

Steps

I haven't found a thin crust recipe I particularly like, but this one is all right.

Combine Water, Salt, and Yeast. Let yeast rise. Add half of flour and mix. Once it comes together add the oil and 1/4th the flour. Once that comes together knead on medium low for 5 minutes. Add remaining flour and mix on medium low for 3 minutes. Dough will be stiff. Feel free to add water a little at a time until it comes together. Place in a bowl and cover then let rise in a warm space for two hours. Punch down and let rise for another two hours. Preheat oven to 475. Portion dough but be gentle with it. Pat out on a dark pan. Pinch up edges to create a rim. Top with sauce, Italian sausage, and cheese. Cook on middle rack for 10 minutes.

Schnitzel

Ingredients

4 boneless pork steaks or chops,
1/2 cup all-purpose flour
1 teaspoon salt
2 large eggs, lightly beaten
3/4 cup plain breadcrumbs
Oil for frying (use a neutral-tasting oil with a high smoke point)
Salt and Pepper to taste
Lemon Slices

Steps

Combine 1 teaspoon salt and flour.

Place the pork chops between two sheets of plastic wrap and pound them until just 1/4 inch thick with the flat side of a meat tenderizer. Lightly season both sides with salt and freshly ground black pepper.

Place the flour mixture, egg, and breadcrumbs in 3 separate shallow bowls. Dip the chops in the flour, the egg, and the breadcrumbs, coating both sides and all edges at each stage.

Be careful not to press the breadcrumbs into the meat. Gently shake off the excess crumbs. Don't let the schnitzel sit in the coating or they will not be as crispy once fried - fry immediately.

Make sure the cooking oil is hot enough at this point (about 330 Fahrenheit) as you don't want the Schnitzel to sit around in the coating before frying. Use enough oil so that the Schnitzels "swim" in it.

Fry the Schnitzel for about 2-3 minutes on both sides until a deep golden brown. Transfer briefly to a plate lined with paper towels.

Serve immediately with slices of fresh lemon. Spätzle is good side.

Steak Tacos

Ingredients

1/2 cup olive oil, plus more for oiling grill
1 tablespoon whole cumin seeds
4 garlic cloves, smashed
3/4 cup packed fresh cilantro leaves (or 1 tablespoon lime juice)
2 tablespoons fresh lime juice
1 tablespoon soy sauce
2 teaspoons ancho chili powder
2 1/4 teaspoons kosher salt
1 teaspoon honey
1 1/2 pounds skirt steak, cut into 2 equal pieces

Small Taco Shells

Lime Wedges

Pico de Gallo

Guacamole

Chihuahua Cheese

Steps

Heat oil, cumin, and garlic in a small skillet over medium. Cook, stirring often, until fragrant and garlic is lightly browned, 3 to 4 minutes. Remove from heat, and let cool 5 minutes.

Combine oil mixture, 1/2 cup cilantro, lime juice, soy sauce, chili powder, 1 1/2 teaspoons salt, and honey in a blender. Process until smooth, about 30 seconds.

Reserve 1 tablespoon marinade mixture.

Pour remaining mixture over skirt steak pieces in a large plastic freezer bag. Seal bag, and shake to ensure steak is evenly coated. Chill 2 hours.

Remove steaks from marinade, and place on a rimmed baking sheet lined with paper towels (do not rub off excess marinade).

Sprinkle both sides of steaks with remaining 3/4 teaspoon salt, and let stand at room temperature while preheating grill. Preheat grill to 500 Fahrenheit.

Place steaks on oiled grill grate. Grill, uncovered, until charred and cooked to desired degree of doneness, about 2 minutes per side for medium-rare.

Let steak rest 5 minutes on a cutting board with a juice channel. Slice steak against the grain. Stir together board juices and reserved 1 tablespoon marinade; drizzle over sliced steak.

Sprinkle with remaining 1/4 cup cilantro if using.

Serve with lime wedges, pico de gallo, guacamole, cheese.

Stuffed Shells

Ingredients

1 (12 ounce) package jumbo pasta shells

2 eggs, beaten
1 (32 ounce) container ricotta cheese
1 pound shredded mozzarella cheese, divided
8 ounces grated Parmesan cheese, divided
1 tablespoon dried parsley
2 teaspoons salt
1 teaspoon ground black pepper
28 ounce pasta sauce

Steps

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a large bowl, mix eggs, ricotta, half the mozzarella, half the Parmesan, parsley, salt and pepper until well combined. Stuff cooked shells with ricotta mixture and place in a 9x13 inch baking dish.

In a medium bowl, stir together pasta sauce, and reserved mozzarella and Parmesan. Pour over stuffed shells.

Bake in preheated oven 45 to 60 minutes, until edges are bubbly and shells are slightly set.

Sauces & Mixes

Alfredo

Ingredients

1/4 cup butter
1 cup heavy cream
1 teaspoon minced garlic
1 1/2 cups freshly grated Parmesan cheese
1/4 cup chopped fresh parsley (Optional)

Steps

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.

Barbeque Rub

Ingredients

8 Parts (1/2 Cup) Brown Sugar
4 Parts (1/4 Cup) Paprika
1 Part (1 Tablespoon) Black Pepper
1 Part (1 Tablespoon) Granulated Salt
1 Part (1 Tablespoon) Ancho Chili Powder

- 1 Part (1 Tablespoon) Garlic Powder
- 1 Part (1 Tablespoon) Onion Powder
- 1/3 Part (1 Teaspoon) Cayenne Pepper

Tangy Barbeque Sauce

Ingredients

- 1 Teaspoon Minced Garlic
- 1 Teaspoon Onion Powder
- 1 Cup Ketchup
- 3/4 Cup Dark Brown Sugar
- 1/2 Cup Apple Juice
- 1/4 Cup Honey
- 2 Tablespoons Molasses
- 1 Tablespoon Apple Cider Vinegar
- 1 Tablespoon Barbecue Rub
- 1 Tablespoon Yellow Mustard
- 1 Tablespoon Hot Sauce
- Salt to Taste
- Oil

Steps

Put skillet over medium high heat with a bit of oil and cook garlic until fragrant. Add remaining ingredients and bring to simmer. Simmer until desired thickness.

Makes ~ 2 Cups

Brown Butter Gravy

Ingredients

- 1/2 Shallot
- 2 Garlic Cloves
- 7 Tablespoons Butter
- 1/2 Cup Beef Stock
- 2 Sprigs Rosemary
- Salt
- 1 Steak (Optional)

Steps

Heat skillet. Cook steak. Add 3 Tablespoons butter, rosemary, and garlic to pan. Baste steak with butter until butter is browned. Transfer browned butter garlic rosemary mixture to another container.

Reduce to medium low heat. Add chopped shallot and 2 Tablespoons of butter. Brown shallot. Return browned butter garlic rosemary mixture to pan. Add Beef Stock. Add remaining 2 Tablespoons of butter. Wisk until smooth.

Reduce until desired thickness. Optionally add flour to thicken. Season with Salt to taste.

Cranberry Sauce

Ingredients

12 ounces cranberries
1 cup white sugar
1 cup orange juice

Steps

In a medium sized saucepan over medium heat, dissolve the sugar in the orange juice. Stir in the cranberries and cook until the cranberries start to pop (about 10 minutes). Remove from heat and place sauce in a bowl.

Cranberry sauce will thicken as it cools.

Creamy Cheese Dip

Ingredients

3 Parts Sharp Cheese Spread
5 Parts Cream Cheese

Steps

Blend until creamy

Best with hard pretzels or crackers

Fruit Dip

Ingredients

Steps

Mild Sauce

Ingredients

4 Parts Ketchup (Heinz)
2 Part Barbecue Sauce (Any Chicago Style)
1 Part Hot Sauce (Louisiana)

American Pizza Cheese Mix

Ingredients

1 Part Parmesan
1 Part Romano
4 Part Provolone
4 Parts Ricotta
8 Parts Mozzarella

Italian Pizza Cheese Mix

Ingredients

1 Part Caciocavallo
2 Parts Scamorza

Pineapple Dip

Ingredients

3 Part Cream Cheese
4 Parts Crushed Pineapple
1 Scallion (Optional)

Steps

Chop scallion greens finely. Mix until combined.

Best with salty chips or crackers.

Souvlaki Marinade

Ingredients

3/4 cup balsamic vinaigrette salad dressing
3 tablespoons lemon juice
1 tablespoon dried oregano
1/2 teaspoon freshly ground black pepper

Steps

Marinate chicken for at least one hour. For kebabs.

Strawberry Freezer Jam

Ingredients

2 cups crushed fresh strawberries, drained
4 cups sugar
1 (1.75 ounce) package dry pectin
3/4 cup water

Steps

Drain liquid from crushed strawberries. Reserve. Mix crushed strawberries with sugar, and let stand for 10 minutes. Add water to reserved liquid to get 3/4ths cup. Stir the pectin into the water in a small saucepan.

Bring to a boil over medium-high heat, and boil for 1 minute. Stir the boiling water into the strawberries. Allow to stand for 3 minutes before pouring into jars or other storage containers.

Place tops on the containers, and leave for 24 hours. Place into freezer, and store frozen until ready to use.

Good for 2 to 4 weeks in the fridge. Use smaller (4 oz.) jars unless you use that much. It makes 11 4 oz. jars.

Thousand Island

Ingredients

24 parts mayonnaise
6 parts tomato ketchup
3 parts white vinegar
2 parts sugar
2 parts sweet pickle relish

1 part finely minced onions
1/8 part salt

Toum

Ingredients

13 parts (1 cup; 130 g) de-germed cloves garlic
3/5 part (2 teaspoons; 6 g) kosher salt
6 parts (1/4 cup; 60g) lemon juice
6 parts (1/4 cup; 60g) ice water
60 parts (3 cups; 600g) neutral oil

Steps

Using a paring knife, split each garlic clove in half lengthwise. With the tip of the knife, remove the germ from each garlic clove half.

Place the de-germed garlic and kosher salt in the bowl of a food processor.

Pulse garlic in short bursts, occasionally removing the lid to scrape down the sides of the bowl with a flexible rubber spatula, until finely minced.

Add 1 tablespoon lemon juice and continue processing until a paste begins to form. Add another tablespoon) lemon juice and process until completely smooth and slightly fluffy.

With the food processor running, slowly drizzle in 1/2 cup oil in a very thin stream, followed by 1 tablespoon lemon juice.

Repeat with another 1/2 cup oil and remaining 1 tablespoon lemon juice. Continue the process, alternating 1/2 cup oil and 1 tablespoon water, until all the oil and water have been incorporated.

If it does not emulsify you can add an egg white to bring it together.

Transfer toum to a container and store in the fridge for up to 1 month.

Tzatziki Sauce

Ingredients

1/2 cup seeded, shredded cucumber
1 teaspoon kosher salt
1 cup plain yogurt
1/4 cup sour cream
1 tablespoon lemon juice
1/2 tablespoon rice vinegar
1 teaspoon olive oil
1 clove garlic, minced
1 tablespoon chopped fresh dill
1/2 teaspoon Greek seasoning
1 pinch kosher salt to taste
1 pinch freshly ground black pepper to taste

Steps

Toss the shredded cucumber with 1 teaspoon kosher salt, and allow to sit at least 5 minutes. In a medium bowl, mix the yogurt, sour cream, 1 tablespoon lemon juice, rice vinegar, and olive oil.

Season with garlic, fresh dill, and Greek seasoning. Squeeze the cucumber to remove any excess water; stir into sauce. Season to taste with kosher salt and pepper. Refrigerate.

White Pizza Sauce

Ingredients

Olive Oil
Ricotta

Steps

Make thin layer of both.

Soups, Salads, & Sides

Quick Barbeque Beans

Ingredients

4 ounces sliced bacon, cut into 1/2-inch strips
1 cup finely diced yellow onion (about 1 medium onion)
2 tablespoons finely diced green bell pepper
1 tablespoon finely diced seeded jalapeño (about 1 small pepper)
1 teaspoon finely minced garlic (about 1 medium clove)
1 cup ketchup
3/4 cup dark brown sugar
1/2 cup apple juice
1/4 cup honey
2 tablespoons molasses
1 tablespoon apple cider vinegar
1 tablespoon barbecue rub
1 tablespoon yellow mustard
1 tablespoon hot sauce
1 (19-ounce) can pork and beans
1 (15.5-ounce) can butter beans, drained and rinsed
1 (15.5-ounce) can great northern beans, drained and rinsed
Kosher salt, to taste

Steps

Preheat oven to 300°F. Place a 12-inch skillet or Dutch oven over medium-high heat. Add bacon and cook until fat has rendered and bacon has crisped, 7-10 minutes. Transfer bacon to a paper towel-lined plate, leaving as much fat in the pan as possible.

Add onion to pan and cook, stirring occasionally, until onion softens and begins to brown around the edges, about 7 minutes. Stir in green pepper, jalapeño, and garlic and cook until fragrant, about 1 minute. Stir in ketchup, brown sugar, apple juice, honey, molasses, vinegar,

barbecue rub, mustard, hot sauce, and reserved bacon; bring to a simmer. Gently fold in pork and beans, butter beans, and great northern beans.

Transfer beans to oven and cook, uncovered, until beans are heated through and sauce has thickened, about 50 minutes. Remove from oven and let cool for 15 minutes. Season with salt. Serve immediately; alternatively, store in an airtight container in the refrigerator for up to 1 week, or freeze. Reheat before serving.

Fried Breadsticks

Ingredients

2 Cup warm water
 1/4 Tablespoon yeast
 1 Tablespoon salt
 2 pounds flour
 1/4 cup melted butter (or olive oil (or corn oil (or avocado oil)))
 2 Parts Garlic Powder
 1 Part Onion Powder
 2 Parts Parmesan
 Neutral Oil

Steps

In a mixer combine the water, yeast, and salt. Allow the yeast to dissolve. Add butter/oil, mix. Add flour and begin to mix the dough using a dough hook on low speed. Once a ball is formed mix on medium speed for

1 to 2 minutes until the dough becomes elastic and smooth. Remove from the mixer and place in a bowl coated with butter/oil. Allow the dough to rest for approximately 4 hours. After four hours spread out on baking sheet.

Using a pizza cutter or knife, slice into breadsticks. Fill a pot with enough oil to cover breadsticks. Bring oil to 350 °F. Fry until uniformly golden, flipping halfway through.

Immediately after frying toss in Parmesan, Garlic, and Onion mixture.

Best done with leftover dough from deep dish pizza recipe.

Enchilada Soup

Ingredients

4 sprigs cilantro (parsley if cilantro tastes like soap)
 3 Tomatoes
 1/4 White Onion
 1 Cup Tomato Sauce
 1 Tablespoon Chicken Base
 1 Tablespoon Granulated Garlic
 1 Tablespoon Taco Seasoning
 5 Cups Water
 1/2 Cup (1 Stick) Margarine (even if margarine is heresy use it)
 1 Cup Flour

1 Cup Shredded Boiled Chicken
2 Cups Shredded Cheddar Cheese
Tortilla Strips

Steps

Halve Tomatoes. Chop Onions. In a large pot combine cilantro, tomatoes, onion, tomato sauce, chicken base, garlic, taco seasoning and water. Bring to a boil. Boil for 15 minutes. Cool slightly. Blend until smooth.

In small sauté pan melt margarine, and whisk in flour. Cook over medium heat, stirring regularly for about 2 minutes. Add mixture until soup until it thickens slightly. Add chicken and cheese. Cook until heated through.

Blend until smooth. Serve with tortilla strips for garnish.

Guacamole

Ingredients

2 Large or 3 Medium Avocados
1 Jalapeno
1/2 Sweet Onion
1 Mango
1 Small Lime
1 Medium Heirloom Tomato (About the size of a roma)
Salt and Pepper to Taste

Steps

In a large bowl, put in avocado flesh. Juice lime into bowl. Add Salt and pepper. Combine with a fork until mushy. Core and dice Jalapeno, Tomato, and Mango. Dice Onion. Add Remaining ingredients to bowl. Gently combine.

Bacon Ranch Pasta Salad

Ingredients

1 (12 ounce) package uncooked tri-color rotini pasta
1 pound bacon
1 cup mayonnaise
3 tablespoons dry ranch salad dressing mix
1/4 teaspoon garlic powder
1/2 teaspoon garlic pepper
1/2 cup milk, or as needed
1 Cup Grape Tomatoes
1 cup shredded sharp Cheddar cheese

Steps

Bring a large pot of lightly salted water to a boil; cook rotini at a boil until tender yet firm to the bite, about 8 minutes; drain. Let pasta cool completely.

Place bacon in a skillet over medium-high heat and cook until evenly brown. Drain and chop.

In a large bowl, mix mayonnaise, ranch dressing mix, garlic powder, and garlic pepper. Stir in milk until smooth. Place rotini, bacon, tomato, and cheese in bowl and toss to coat with dressing.

Cover and chill at least 2 hour in the refrigerator. Toss with additional milk if the salad seems a little dry.

Potato Leek Soup

Ingredients

1 large onion
1/4 cup butter
3 medium leeks
2 pounds potatoes
1/4 teaspoon dried thyme (crumbled)
6 cups chicken stock
1 cup heavy cream
1 ham bone (or ham hock)
Salt and black pepper to taste

Steps

Peel the onion and chop it coarsely.

Cut off the root end and all of the dark green tops from the leeks and discard. Slice the white leeks in half. Rinse the leeks under cold water while separating the layers to dislodge any clinging dirt. Slice the leeks thinly.

Heat the butter in a large saucepan or Dutch oven over medium heat; add the chopped onion and sliced leeks and sauté until softened and golden in color, stirring frequently.

Meanwhile, peel the potatoes and cut them into 1/2-inch cubes.

To the onions and leeks, add the cubed potatoes, the ham bone, thyme, and chicken stock; bring to a boil. Cover the pan and reduce the heat to low. Simmer until the potatoes are very soft.

Remove the ham bone. If the ham bone is meaty, remove the meat and dice to use in the soup or as a garnish, or refrigerate the ham for another dish.

Cool potato and leek mixture slightly and puree in a food processor or put through a sieve. Return to pan and add cream (and ham, if using).

Cook an additional 2 to 3 minutes; taste and add salt and pepper, as needed

Serve hot with a garnish of croutons and a sprinkling of shredded cheese, if desired.

Spätzle mit Speck

Ingredients

1 cup all-purpose flour
1/2 cup semolina flour
1 teaspoon kosher salt, plus more for cooking water and final seasoning

1 teaspoon each finely minced fresh thyme, fresh sage
Pinch freshly ground black pepper
2 eggs
1/3 – 1/2 cup milk
3-4 tablespoons unsalted butter
1/2 cup bread crumbs
1 tablespoon minced fresh parsley
1-2 teaspoons neutral cooking oil
2 ounces diced bacon

Steps

In a mixing bowl, whisk together flours, salt, herbs, and pepper. Beat eggs lightly with 1/3 cup milk and add to dry ingredients. Using a fork, quickly and gently combine wet and dry ingredients.

If dough is very thick and difficult to work together, add more milk, up to 1/2 cup in total. Allow dough to rest for about 15 minutes.

In the meanwhile, prepare a large pot of salted boiling water. Moisten a wooden cutting board with cool water. Spread a portion of the batter in a long strip along the board.

Use a large offset spatula to cut off small, thin strips of the batter and drop them into salted, boiling water. Cut the dough at small angles to keep the spätzle from getting too long. As you cut the dough, let the small bits drop into the boiling water.

Once the spätzle floats, let them cook at a gentle boil for another 1-2 minutes, until they no longer have a raw flour taste and have a pleasantly firm texture.

Remove the cooked spätzle with a strainer and shock briefly in ice water. Drain the cooled spätzle well and spread on a baking sheet to dry further while you continue cutting and cooking remaining dough.

Heat a skillet over medium heat, melt one tablespoon of butter and add bread crumbs and parsley. Toss to coat evenly and cook until lightly toasted and crisp. Transfer bread crumbs out of pan and set aside.

Add a small amount of cooking oil (a little more if speck is very lean) to the skillet. Cook speck or bacon until fat is rendered and meat is crispy. Add peas and remaining 2-3 tablespoons of butter.

When butter is melted, add spätzle. Cook until spätzle is heated through and slightly browned in some spots. Season with additional salt, to taste.

Transfer to a serving platter and top with buttered bread crumbs. Serve hot.

Tabbouleh Salad

Ingredients

3/4 pound ripe plum tomatoes, finely diced
2 cups finely chopped flat-leaf parsley leaves and tender stems (about 2 bunches), finely chopped with a sharp knife

2 teaspoons kosher salt, divided, plus more for seasoning
1/4 cup dry coarse bulgur wheat
1 cup finely chopped fresh mint leaves (about 1 bunch)
2 scallions, white and light green parts only, finely chopped
5 tablespoons extra-virgin olive oil
2 tablespoons fresh juice from 2 lemons
1/4 teaspoon ground coriander seed (optional; see note)
Pinch ground cinnamon (optional; see note)
Freshly ground black pepper

Steps

Season tomatoes with 1 teaspoon salt and toss to combine. Transfer to a fine mesh strainer or colander set in a bowl and allow to drain for 20 minutes. Reserve liquid.

Season parsley with remaining 1 teaspoon salt and toss to combine. Transfer to a large mixing bowl lined with paper towels and let stand for 20 minutes. Blot parsley with towels to remove excess moisture.

Bring 1/2 cup reserved tomato water to a boil, then pour over bulgur in a small heatproof bowl and let stand until bulgur is softened, about 1 hour (bulgur may still have a slight bite, but will continue to soften in the salad). Drain bulgur of any excess liquid and pat dry with paper towels.

In a large mixing bowl, stir together tomatoes, parsley, mint, bulgur, scallions, olive oil, lemon juice, coriander seed, and cinnamon until well combined. Season with salt and pepper.

Acknowledgements & Citations

If you added something, or used a website for several recipes feel free to put it here.

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