

Spiced Pumpkin Pancakes

Serve with whipped cream and maple syrup to remind you of fall brunches past! Or come to DC and I'll make them for you!

---Caroline Kleeman and Peter Sarasohn

Ingredients

1 1/4 cups unbleached all purpose flour 3 tablespoons sugar 2 teaspoons baking powder 1 1/4 teaspoons pumpkin pie spice 3/4 teaspoon salt 1 1/3 cups whole milk 3/4 cup canned pure pumpkin 4 large eggs, separated 1/4 cup (1/2 stick) unsalted butter, melted 1 teaspoon vanilla extract Vegetable oil

Instructions

1. Whisk first 5 ingredients in large bowl to blend.
2. Whisk milk, pumpkin, egg yolks, melted butter and vanilla in medium bowl to blend well.
3. Add pumpkin mixture to dry ingredients; whisk just until smooth (batter will be thick).
4. Using electric mixer, beat egg whites in another medium bowl until stiff but not dry.
5. Fold whites into batter in 2 additions.
6. Brush large nonstick skillet with oil; heat over medium heat.
7. Working in batches, pour batter by 1/3 cupfuls into skillet.
8. Cook until bubbles form on surface of pancakes and bottoms are brown, about 1 1/2 minutes per side.
9. Repeat with remaining batter, brushing skillet with oil between batches.

Hardy New England Pancakes

My dad has always been Brunch Master, and I usually assisted him when I was a kid. I've taken his pancake recipe, already quite different from the fluffy, white-flour pancakes you'll get at a diner, and put my own twist into it. It doesn't matter if you have a large griddle or just a pan, as they're equally good regardless of their size - when I make them, I'm usually using a pan, so I'll cook 2 at a time, each roughly 4-6" in diameter. These pancakes make excellent leftovers and snacks, cold or reheated, and last very well in a plastic bag in the fridge for several days. Enjoy!

---Lorraine

Ingredients

- * 2 eggs
- * 1 cup milk
- * 2 tbsps vegetable/canola oil or melted butter
- * 1 cup white flour
- * 1/2 cup wheat flour
- * 1/2 cup cornmeal
- * 2 1/2 tsps baking powder
- * butter/cooking spray for the pan/griddle/skillet of choice (aka cooking surface)
- * extra milk just in case
- * flat spatula
- * (optional) salt or sugar to taste
- * (optional) any other toppings you may want

Instructions

0. (optional) If you're making pancakes for a bunch of people and you want to serve them all at the same time, I recommend putting your oven on very low - you can put finished pancakes on a plate & keep it in the oven to keep them warm until you've got enough to serve. Alternately, you can put finished pancakes on a plate and cover them with a clean kitchen towel or two to keep the heat in.

1. Turn your cooking surface on low to preheat it

2. In a large bowl, mix together the dry ingredients - flours, cornmeal, baking powder
3. In a separate bowl, whisk together the wet ingredients - eggs, cup of milk, oil or butter - until well mixed
4. Add the wet ingredients to the bowl with dry ingredients and mix - the resulting batter should be thick but still easy to stir, with no lumps. If the batter is too thick, mix in more milk a tablespoon or so at a time until the texture loosens up. 4a. If you are adding any additional toppings & you want them mixed into the pancake (as opposed to sitting on the surface) add them now - this is particularly good for toppings that'll melt, like chocolate chips.
5. Put a splat of butter (or spray cooking spray) and spread it across the cooking surface so that it's pretty evenly coated - this keeps the pancakes from sticking to the surface. Make sure the pan is hot enough that the butter/cooking spray sizzles a little.
6. Ladle some batter over the cooking surface and evenly pour to the desired size, keeping in mind that the batter will continue to spread proportional to how liquidy it is. If you want the pancake to be bigger, you can add more batter, but you'll want to do it fairly quickly. Finish pouring one pancake before beginning to pour the next. 6a. If you are adding any additional toppings & you want them sitting on the surface of the pancake (as opposed to mixed in) put them on the top of the pancakes now - this can work with less melty toppings, like fruit.
7. Turn the heat to medium & watch the edges of the pancakes. When the bubbles around the edges pop without refilling or disappearing, your pancake is ready to be flipped. The cooked side should be a nice golden-brown color, although your first batch or two are always going to be a little weird. As they say in Russia, "First pancake: blob."
8. Flip that pancake! It's all in the wrist.
9. Turn the heat back to low. This can be a good time to assess your pancake batter's texture & add a little more milk, add toppings to the batter, slice up some fruit, or heat up your maple syrup (if you're into that). It's also a good time to serve yourself a pancake. :)
10. After 1-3 minutes, use the spatula to check the bottom of the pancake - when it's properly done, it'll be a nice, even golden-brown color to match the other side. note: Every couple of batches you'll want to add more butter or cooking spray to your cooking surface - don't let it get too dry.
11. Add the finished cake(s) to your stack of finished pancakes in the oven or wherever you're keeping them (or directly to your plate for eating)! Top your pancakes however you like - I'm always a fan of the classic maple syrup & butter combo, but fresh fruit, honey, whipped cream, or anything else you may like will work just as well.

I hope you enjoy this recipe! It's pretty easy to make when camping, if that's a thing you're into - my dad would premix dry ingredients at home, put them in a large plastic ziplock, and add the milk, eggs, and butter when we were ready for breakfast. <3

Lola's Bagels

Someone in our house eats a bagel every day, usually more than one! After brushing with egg and before baking you can top with whatever you like - everything bagel seasoning, poppy seeds, shredded cheese, cinnamon sugar, even sprinkles if you're trying to bribe some kids to eat but who would do that? This recipe is from Sally's Baking Addiction.

---Joe, Krista, Lola, and Rosie Shafer

Ingredients

1 and 1/2 cups warm water 2 and 3/4 teaspoons instant or active dry yeast 4 cups (520g) bread flour, plus more for work surface and hands 1 Tablespoon packed brown sugar 2 teaspoons salt egg wash: 1 egg white beaten with 1 Tablespoon water 1/4 cup honey

Instructions

- 1) Whisk the warm water and yeast together in the bowl of a stand mixer fitted with a dough hook attachment. Cover and allow to sit for 5 minutes.
- 2) Add the flour, brown sugar, and salt. Beat on low speed for 2 minutes. The dough is very stiff and will look somewhat dry.
- 3) Turn the dough out onto a lightly floured surface. With lightly floured hands, knead the dough for 4-5 minutes. The dough is too heavy for the mixer to knead it!
- 4) Lightly grease a large bowl with oil or nonstick spray. Place the dough in the bowl, turning it to coat all sides in the oil. Cover the bowl with a clean kitchen towel. Allow the dough to rise at room temperature for 60-90 minutes or until double in size.
- 5) Line two large baking sheets with parchment paper or silicone baking mats.
- 6) When the dough is doubled, punch it down to release any air bubbles.
- 7) Divide the dough into 8 equal pieces for regular sized bagels, or 16 pieces for mini bagels, Lola's favorite! (I use a kitchen scale to divide the dough but you can eyeball it)
- 8) Shape each piece into a ball. Press your index finger through the center of each ball to make a hole about 1.5 – 2 inches in diameter. Loosely cover the shaped bagels with kitchen towel and rest for a few minutes as you prepare the water bath.
- 9) Preheat oven to 425°F (218°C).
- 10) Prepare the water bath: Fill a large, wide pot with 2 quarts of water. Whisk in the honey. Bring water to a boil, then reduce heat to medium-high.

- 11) Drop bagels in, 2-4 at a time, making sure they have enough room to float around. Cook the bagels for 1 minute on each side. Place boiled bagels onto lined baking sheets.
- 12) Using a pastry brush, brush the egg wash on top and around the sides of each bagel. At this point you can add extra toppings to your bagels if you want!
- 13) Bake for 20-25 minutes for regular sized bagels, 16-20 minutes for mini ones. Rotate the pan halfway through. You want the bagels to be a dark golden brown.
- 14) Remove from the oven and allow bagels to cool on the baking sheets for 20 minutes, then transfer to a wire rack to cool completely.
- 15) Cover leftover bagels tightly and store at room temperature for a few days or in the refrigerator for up to 1 week.

Diane's Famous Chicken Wings

A true crowd pleaser that Diane learned from her Aunt Sandy. Bring extra napkins!

---Diane and Ted Slafsky

Ingredients

* 5 lbs frozen wings (first and second parts)

* 1 box dark brown sugar

* 1/2 cup soy sauce

*3/4 bottle of McCormacks garlic powder

Instructions

1. Preheat the oven to 425F degrees
2. Made sure to take excess water/ice off of frozen wings and pat them dry (no need to defrost)
3. Throw all ingrediants directly on top of wings
4. Mix/turn wings every 30 minutes
5. Bake at least 2 hours until sauce is carmelized (you might need to turn up heat to 450 degrees to carmelize at end.

We are so bummed out we can't be at the special event. Look forward to celebrating this summer in New England!

Buffalo Cauliflower Dip

We love this vegetarian alternative to buffalo chicken dip. It does have a good kick depending on what sauce you use!

---Sarah, Marcus, Zemirah, and Amita

Ingredients

- * 1 head of cauliflower
- * 1 Tbsp olive oil
- * salt and pepper
- * 8oz (1 block) of cream cheese (I use reduced fat)
- * 2 cups shredded mozzarella cheese (part skim works)
- * 1 cup of hot sauce (Franks obviously works, but have fun mixing it up)
- * 1 cup plain Greek yogurt or sour cream
- * 1/2 cup crumbled blue cheese
- * chopped vegetables, chips, etc. for dipping

Instructions

1. Preheat the oven to 425F degrees
2. Chop the cauliflower and spread it onto a baking sheet. Drizzle with olive oil and salt and pepper to taste. Bake for 20-25 minutes until lightly charred at edges. Remove from oven and transfer to a bowl.
3. Combine with cream cheese, mozzarella cheese, hot sauce, yogurt, and blue cheese. Stir to combine.
4. Turn oven to 350F and spread mixture into a 9x9 baking dish. Bake 25-30 minutes until bubbling and cheese starts to brown. Remove and serve warm with dippers. This can also be made in the slow cooker (my preferred method). After roasting cauliflower, add everything to the bowl of the slow cooker and stir to combine. Cook on high for 1.5-2 hours or low for 3-4 hours.

Squash Soup

My mother gave me this recipe many years ago.

---Ursula Goldstein

Ingredients

- * 1 onion, peeled and coarsely sliced
- * 1 celery stalk, coarsely sliced
- * 1 small winter squash, peeled and cut into large pieces
- * 1 apple, cored and cut into large pieces
- * 1 carrot, peeled and cut into large pieces or 5 oz mini carrots
- * 1/2 tsp oregano
- *
- 1.5 tsp fresh rosemary, finely chopped
- * 2 bouillon cubes
- * milk or soy milk

Instructions

1. Saute onion and celery in a 4 qt pot with oil as needed until soft and slightly browned.
2. Add rest of ingredients except milk, then add water to just cover vegetables.
3. Simmer until tender, then puree, preferably with an immersion blender.
4. Serve hot or cold with milk or soy milk.

About 6 large servings.

Chopped Kale Salad with Currants & Pine Nuts

This recipe comes from the Junior League of Wichita cookbook, and is a Pinnell family favorite at holiday dinners. I've also served it at book club! It works well for entertaining because it can be fully assembled & dressed well in advance of the meal. Designed to serve

4.

---Annie Pinnell

Ingredients

*3 tablespoons extra-virgin olive oil

*Juice of 1/2 lemon

*1/8 teaspoon salt

*1/8 teaspoon pepper

*3 cups chopped trimmed kale

*1/2 cup pine nuts, toasted

*1/2 cup currants (Craisins or raisins also work well)

*1/2 cup (2 ounces) grated Parmesan cheese

Instructions

1. Whisk the olive oil, lemon juice, salt, and pepper in a large salad bowl.
2. Add the kale, pine nuts, currants and cheese and toss to coat.
3. Chill, covered, for 1 hour or longer.

North African rice and tuna salad

---Daniel Herr

Ingredients

For the dressing: 2 T fresh lemon juice 2 T good olive oil 2 tsp harissa (or another chili paste) 1 T finely chopped preserved lemon peel 1 T finely chopped cilantro some black pepper and salt For the Salad: 2 cups cooked rice 7 oz (or so) canned tuna, flaked 15-20 green olives, pitted and sliced 2 scallions, thinly sliced 1 small red bell pepper, finely diced 1 cup green beans, stemmed, cut into inch sections, blanched and shocked some more cilantro. (Note: in its original context this is a way to use up leftovers. Feel free to substitute with anything that will bring variety, freshness and crunch. The rice, tuna, olives and dressing are probably the main thing.)

Instructions

Put all the dressing ingredients in a used jam or canning jar, close the lid and shake vigorously till everything is mixed and emulsified. In a large bowl mix together the salad ingredients. Drizzle over the dressing and toss to mix everything together. Let sit for a bit for the flavors to meld.

Escarole soup with rice

Originally from a Mark Bittman podcast put out by NYT about a decade ago. Shockingly good for how simple it is.

---Daniel Herr

Ingredients

Olive oil several cloves of garlic, minced 1/2 cup chopped onions About 1 head of Escarole, coarsely chopped. 6 cups or so of water. (Or stock if you have it, but really: water.) 1/4 cup short grain rice. Parmesan cheese

Instructions

Put a couple tablespoons of oil in a pan and make it hot. Cook garlic for a couple of minutes till fragrant and add onions. Sweat this for a few more minutes till translucent and fragrant. Add in the escarole and cook, tossing it, for a few minutes till it wilts. Add water (or stock) and rice to the pan and boil for about 20 minutes. Till the rice is tender. Garnish with parmesan and serve.

Simple Vegetable Soup

Comes from a youtube video. Turns out simply boiling some vegetables together makes a fantastic soup.

---Daniel Herr

Ingredients

About an onion's worth of some *Alium* A carrot A can of diced tomatoes Some white wine Cabbage or Kale or some other brassica frozen peas garlic olive oil salt and pepper

Instructions

Peel and chop up the onion and carrot. Put in a saucepan with some water (say about halfway up your saucepan?) and bring to a boil. Once its boiling add in the tomatoes. Boil for a bit and then add in a couple glugs of white wine. Boil for about 20 minutes. The times before this point don't matter as its hard to overcook the carrot, onion or tomato. Chop up and add as much cabbage or kale as you can without overwhelming the rest of the ingredients. Boil until the brassica is done - but pay some attention as it can overcook. To finish - turn off the heat and add in some fine minced garlic. Stir and then add frozen peas to thaw them and cool the soup. Taste and add salt/pepper to correct seasoning. Drizzle with a bit of good olive oil.

Red Lentil Soup with Lemon

An old NY Times Cooking standby from someone who learned a lot about cooking from Leah (don't be afraid to add some extra spices, tuna casserole can be delicious!)

---Emma & Becca

Ingredients

- * 3 tablespoons olive oil
- * 2 large onion
- * 2 chopped garlic cloves minced
- * 1 tablespoon tomato paste
- * 1 teaspoon cumin
- * 1/4 teaspoon kosher salt
- * 1/4 teaspoon ground black pepper
- * pinch of chile powder or cayenne more to taste
- * 1 quart chicken or veg broth
- * 2 cups water
- * 1 cup red lentils
- * 1 large carrot peeled and diced (sometimes I use more because I have an excess of carrots in my fridge)
- * juice of 1/2 lemon, more to taste
- * 3 tablespoons chopped fresh cilantro

Instructions

1. In a large pot, heat olive oil over high heat until hot and shimmering. Sauté with onion and garlic until golden, about 4 min.
2. Stir in tomato paste, cumin, black pepper, salt, chili powder or cayenne and sauté about 2 min more.
3. Add broth, 2 cups water, carrots and lentil. Bring to a simmer then partially cover pot. Turn heat to medium low. Simmer until lentils are soft about 30 min. Add salt if necessary.

4. Purée half soup in any sort of blender, can also use immersion. Soup should be somewhat chunky.
5. Stir in lemon juice and cilantro before eating. Can also sprinkle with olive oil or chili powder.

Smashed Asian Cucumber Salad

This recipe is one of those dishes that I didn't eat frequently but always enjoyed at a restaurant when I got a chance to order it. Then suddenly one day I had too many cucumbers from our beloved grocery store (Berkeley Bowl was selling them at a large discount), and this dish came to mind. I found this particular recipe by consulting my go to source for Chinese Cuisine and ever since, this dish has quickly become our go to appetizer to whip up and eat before we start prepping dinner.

---Vihang Mehta

Ingredients

2 seedless cucumbers (about 600g) (I prefer the Asian or Persian varieties) 1 teaspoon salt 2 1/2 teaspoons sugar 2 teaspoons sesame oil 3 teaspoons light soy sauce 1 1/2 tablespoons rice vinegar 2-4 cloves garlic (finely chopped) 1-2 teaspoons chili oil (optional) 2 teaspoons toasted sesame seeds a small handful of chopped cilantro

Instructions

1. Wash the cucumbers and pat them dry with a clean towel.
2. Make the salad dressing by combining the salt, sugar, sesame oil, light soy sauce, and rice vinegar. Stir until the sugar and salt are completely dissolved. Set aside.
3. On a cutting board, lay a large knife flat against the cucumber, and smash it lightly with your other hand. The cucumber should crack open and smash into four sections. Repeat along its full length. Once the whole cucumber is completely open (usually into 4 long sectional pieces), cut it at a 45-degree angle into bite-sized pieces.
4. In a large bowl, mix the cut cucumber with the prepared dressing, garlic and chili oil (or cooked plain oil), and toss it well.
5. Serve, garnished with sesame seeds and cilantro. Note: if you prefer to omit the chili oil, heat up a tablespoon of oil in a pan and drizzle it over the cucumber. Seems weird, but in Chinese cooking, uncooked vs. cooked oil have different flavors and are treated as such! (from The Woks of Life <https://thewoksoflife.com/smashed-asian-cucumber-salad/>, my go to source for recipes for Chinese cuisine!)

Kenji's Kale Caesar Salad

Had this in a fancy restaurant then started to make at home. Delish! All ingredients can be adjusted to taste - e.g. McCaila likes it light on anchovy (half) and heavy on lemon (double). Dave puts any omitted whole anchovies directly on his salad.

---Dave McKenna

Ingredients

1 Lb kale, de-stemmed and chopped to bite size 3 tbsp olive oil 1/3 cup breadcrumbs, toasted (with butter if desired) 1 small white onion or 2 shallots, thinly sliced Dressing: 2/3 cup mayo 6 anchovy filets 1 clove garlic, minced 3/4 cup parmesan, grated 2 Tsp Worcestershire sauce 2 Tbsp Lemon juice

Instructions

1. Massage chopped kale with olive oil and salt. Set aside at least 45 min.
2. In blender, combine mayo, anchovies, garlic, cheese, Worcestershire, lemon, and blend until smooth. Season with salt and pepper.
3. Thinly slice onion or shallot. Add to kale with half of breadcrumbs and dressing to taste. Toss thoroughly. Serve sprinkled with remaining breadcrumbs.

Carrot Soup

Another recipe from my mother. This is the soup that Peter and Thomas refused to eat when the Goldstein family visited us in California more than 20 years ago. Luckily, Peter's tastes have become more cosmopolitan since then.

---Ursula Goldstein

Ingredients

- * vegetable oil as needed
- * 2 large onions, coarsely sliced
- * 3 pounds peeled, very coarsely cut up carrots (or 2 1.5-pound bags of Trader Joe mini-carrots)
- * 1 Tbsp grated ginger root (a good shortcut is to buy grated ginger in a jar)
- * 1 Tbsp grated orange rind
- * 1 tsp ground coriander
- * 4 bouillon cubes
- * 1/2 cup minced parsley, or to taste
- * milk, soy milk, or light cream

Instructions

1. In a heavy 6-quart sauce pot, saute onion in oil until soft and somewhat browned.
2. Add carrots, ginger, orange rind, coriander, bouillon cubes and enough water to just cover the carrots (about 4 cups).
3. Bring to a simmer and cook about 30 minutes until carrots are soft. Puree in small batches in a blender to desired texture (we like it somewhat coarse.) Alternatively, an immersion blender makes the job much easier.
4. Mix in minced parsley.
5. Serve hot or cold with milk, soy milk, or light cream to taste.

10 servings

Chicken Soup (great with matzo balls)

As you know, chicken soup cures "all" so this could be an important part of your cooking toolbox :) I have no real recipe but watched my mom and grandmother do some version of this when I was young. Experiment with amounts but these are the basics. I think the secret is to cook your soup long enough to boil down to a rich broth. Also- I use Streits Matzo Ball Mix- sorry purists- and find it perfect for quick matzo balls. Uses fresh eggs and oil...they just portion out the matzo meal and spices for you!

---Elaine Strongwater

Ingredients

- * One whole chicken with neck- washed (like to use Bell and Evans- use a good chicken! it makes a difference)
- * Water (I use filtered or spring) to cover chicken- about 8 cups (don't use too much water or soup will be watery)
- * 1-2 large onions cut in half or quarters (If it's really big, I usually use one)
- * 2-3 parsnips (really important ingredient- makes it "sweet")
- * 2 celery stalks cut into 1-2" chunks- also throw in some of the leaves
- * Lots and lots of carrots (about 8) cut into 2-3" long pieces- these stay in finished soup
- * Bunch of fresh washed parsley (I use Italian- large handful)
- * Bunch of fresh washed Dill (large handful)
- * 1TBS salt (kosher salt)
- * Pepper to taste

Instructions

1. Put chicken in pot with water (water should just cover chicken)
2. You can put the rest of the ingredients in now or wait. The idea is to bring to a boil then lower and simmer SKIMMING the scum for about the first 25 minutes. It's easier to do with just the chicken in the pot alone but I usually add everything at once and skim carefully. Skimming the scum that surfaces is very important as it creates a clear soup.
3. Now, just skim if necessary and add all ingredients if you waited. Simmer the soup for 3-4 hours. Taste the

soup to decide on the right amount of simmer time. It should taste sweet and rich...not watery. If it is watery, keep simmering.

4. When done, remove the whole chicken- it may be in pieces at this point - and then get a large bowl and strain soup through a large mesh strainer into bowl. Remove whole pieces of carrots and celery and put back in soup. The parsnips, onions, parsley, and dill can be pressed through the strainer a bit to get the juices back in the soup but they don't go in final soup. After pressing through strainer a bit, discard those.

5. Some of the chicken can be shredded (we like the dark meat- you can do both) and put back in the soup. The rest of the chicken makes delicious chicken salad (add celery, red grapes, Hellman's mayo, some mustard and seasonings like tarragon, salt, pepper).

6. Make the matzo balls- you can do from scratch (many recipes online) or use Streit's from the box :) You can store these in fridge or in soup. Or make them just before eating soup.

7. I usually refrigerate soup overnight before serving so that I can remove the layer of fat that forms on the top. Easy to do when it is refrigerated. Our grandmothers used this chicken fat for cooking!!!! This soup also freezes well- refrigerate and remove fat before freezing.

8. Question?? you know how to reach me! Enjoy and hope it cures anything that ails you!!! It is also "good for the soul"!

Nice idea!

Poseidon Salad

Easy & Delicious - we just taught this to a group of adults with disabilities who are learning cooking skills virtually

---Sara Crimm

Ingredients

2 Plum tomatoes 1 medium cucumber 1/3 cup pitted Kalamata olives, halved ¼ cup Greek vinaigrette dressing 1/3 cup crumbled feta cheese

Instructions

1. Using a sharp knife, cut tomatoes into wedges. Place in medium salad bowl.
2. Peel and chop the cucumber. Add to bowl.
3. Add olives and dressing and toss to coat.
4. Sprinkle with cheese just before serving.

Enjoy!

Moqueca (Brazilian Fish Stew)

This is one of our standbys: something that's fancy enough to get excited about but simple enough to make on a weeknight. It's also a great way to take advantage of whatever random white fish Shaw's has on sale in any given week. It's zesty, practical, and fun to say.

---Br. Alexander Sayer Gard-Murray, Brunonian '09 and Lia Marcoux

Ingredients

- * 1 – 1 1/2 pounds firm white fish, such as Halibut, Cod, or Sea Bass (thicker cuts are better).
- * 1/2 teaspoon salt
- * 1 lime, separate zest and juice
- * 2 – 3 tablespoons coconut or olive oil
- * 1 onion, finely diced
- * 1/2 teaspoon salt
- * 2 cups carrot, diced
- * 1 red bell pepper, diced
- * 1 heaping tablespoon garlic (4 roughly chopped cloves)
- * 1 jalapeno, finely diced
- * 1 tablespoon tomato paste
- * 2 teaspoons paprika
- * 1 teaspoon ground cumin (seeds are okay too)
- * 1 cup stock (fish, chicken, or vegetable)
- * 1 1/2 cups diced tomato
- * 1 14 ounce can coconut milk (liquid and solids)
- * salt to taste
- * squeeze of lime
- * optional: 1/2 cup chopped cilantro, scallions, Italian parsley for garnish, or olive oil.

Instructions

1. Rinse the fish, pat it dry, and cut into chunks (roughly 1 inch). Place in a bowl.
2. Massage the fish lightly with salt, half the lime zest, and 1 tablespoon lime juice, until all pieces are coated. Set aside.
3. In a large saute pan, heat olive oil over medium high heat. Add onion and salt, and saute for 2-3 minutes.
4. Turn heat to medium, and add carrot, bell pepper, garlic, and jalapeno. Cook for 4-5 more minutes.
5. Add tomato paste, spices, and stock. Mix, bring to a simmer, and add tomatoes. Cover and simmer gently on medium low until carrots are tender (about 5 minutes).
6. Add the coconut milk and salt to taste.
7. Nestle the fish in the stew and simmer gently until it's cooked through, about 4-6 minutes. Spoon the broth over the fish and continue cooking until it reaches desired doneness.
8. Taste, add further salt as needed, and add additional lime juice.
9. Serve on its own (or over rice). You can also add scallions, cilantro, Italian parsley, or olive oil.

Lentil Soup

Lentil soup is truly one of the great life hacks. Is it the most delicious food in the world? Perhaps not. But, it sits at a beautiful equilibrium point of tastiness, ease of cooking, speed of cooking, flexibility, and health. You can have it for dinner, lunch, or breakfast. Always keep lentils on hand. It will improve your life. Bon appétit.

---Michael Jordan

Ingredients

Water
Salt
A fat (I like olive oil)
A good chunk of aromatics (onion, garlic, carrot, celery, etc.)
A decent amount of any kind of lentil (brown, black, puy, etc.)
Tomato-ness (a can of diced tomato, a cut up whole tomato or two, a can of whole tomatoes squished apart, doesn't really matter)
Anything you want to add (diced potato, shredded leafy greens, mushrooms, green peas, etc.)
Seasonings (black pepper, lemon juice, hot sauce, yogurt, etc.)

Instructions

1. Cut up your aromatics into whatever size you prefer. I tend to do a thick chop on onions (so they'll have some body in the final soup), a small dice on the celery (so that it will dissolve), half inch chunks on the carrots (so they're not mush by the end of cooking), and a smash and a mince on the garlic.
2. Prep any other additions (dice the potato, shred the greens, etc.).
3. Put your best pot on a burner, turn the flame to medium, and add an amount of fat appropriate to your aromatics volume. No need to overdo it, but you want to ensure there's enough for the fat to act as a conductor of heat to all of the aromatics.
4. Add the onions. Add a few pinches of salt and cook to the level of brown you prefer. Personally, I get them good and brown for those nice Maillard flavors.
5. Once onions are most of the way to where you want to take them, add the garlic (if using) and cook until fragrant (maybe a minute or two).
6. Add the rest of any aromatics you want to dissolve in the soup and sweat them out. For me, that's celery. You could add the carrot here too, although I tend to reserve it for later, since I like it to still have some bite. Throw in another pinch of salt for good measure.
7. Add the tomatoes. Use their juices to scrape up any browned bits from the bottom of the pan. Let simmer for a good long while, probably 10 minutes plus. You want these to get very reduced. The closer to the point of being burned you take them, the richer the final result.
8. Add in your lentils and enough water to make it good and soupy. Add salt to taste.
9. Simmer a good 20 minutes, either covered or uncovered (doesn't really matter), or until the lentils are how

you like them. Check periodically to make sure that the water level is high enough for the lentils to cook. Add add ons at appropriate times depending on how cooked you'd like them to be (potatoes go in right away, leafy greens and peas at the end).

10. Once the lentils are done, turn the heat off, taste, make a final salt adjustment, and add any other seasonings you'd like. Black pepper is nice. So is lemon juice or another acid. You could even throw in some yogurt or any dairy really. Enjoy the health of the vegetables coursing through you.

Malka's Mom's Chili

Peter probably first had this recipe at Stuff Our Moms Make Chez. He may recall the importance of making sure you are using a chili powder spice blend, and not, for example, pure ground hot chili peppers...

---Malka Key and Chris Seeling

Ingredients

1 onion 1 red or green bell pepper Vegetable oil 1 can (15 oz) kidney beans 1 can (15 oz) black beans 1 can (15 oz) pinto beans 1 can (15 oz) corn 1 can (28 oz) tomato puree 3 Tbs. medium chili powder blend or to taste (we use the kind from Penzeys)

Instructions

1. Chop the onion and the bell pepper.
2. Saute the onion and pepper in some vegetable oil at the bottom of a large pot until they start getting soft.
3. Drain and rinse the beans and corn.
4. Add kidney beans, black beans, pinto beans, tomato puree, and corn.
5. Add 3 tablespoons of chili powder, then test later and add more if you want.
6. Cook covered on low heat for a while, like at least an hour, but up to all afternoon, stirring occasionally.
7. Serve with grated sharp cheddar cheese and cornbread and/or orzo noodles. You can double or triple this recipe, and it freezes well. You can also bake the finished chili in a casserole dish with cornbread batter on top. About two boxes of Jiffy-type cornbread mix should be right.

Cabbage, apple, walnut, and feta salad

This is a recipe that can make use of the new toaster oven. Also, it gets all of my kids to eat cabbage pretty reliably.

---Christie Gibson

Ingredients

1 small savoy cabbage 1/3 cup walnuts or pecans or almonds 2 tablespoons cider vinegar 1 tablespoon lemon juice Salt and pepper 1/2 cup olive oil 2 apples (any crisp, tasty eating variety, such as Sierra Beauty, Granny Smith, or Fuji) 1/3 cup feta

Instructions

Toast the nuts in the toaster oven for 2 minutes if they have been frozen. Tear off and discard the tough outer leaves of the cabbage. Cut it in half and cut out its core. Slice the halves crosswise into a fine chiffonade. Quarter, and core the apples. Slice the quarters lengthwise fairly thin and cut these slices lengthwise into a julienne. Cut or crumble the feta and add to the bowl. To prepare the dressing, mix the vinegar with the lemon juice, some salt, and a generous amount of pepper. Whisk in the olive oil. Taste and adjust the acid and salt as desired. Toss the cabbage, apples, and nuts and cheese with the dressing and an extra pinch of salt. Let the salad sit for 5 minutes, taste again, adjust the seasoning as needed, and serve.

It's extra pretty with purple cabbage.

Mapo Tofu

The best Mapo Tofu recipe that I'm aware of. This is my favorite dish.

---Daniel Herr

Ingredients

Flavor Base: 2 oz dried shiitake 1/3 cup light soy sauce 1/2 cup Sichuan fermented chili and broad bean paste (doubanjiang) 1/3 cup tomato paste Initial fry: oil for frying 1/2 lb. diced pork belly (omit this to make a still-fantastic vegan version) (about) 15 garlic cloves, minced 1/4 cup Chinese fermented black beans 1/3 cup lao gan ma chili crisp Liquid for the Braise: 1 12 oz bottle of cheap beer (or equivalent water) 2 tsp mushroom powder 1 tsp ground Sichuan pepper

1.75 cups flavor base from above Finishing: 1 15 oz package silken tofu cornstarch slurry as desired soy sauce Toppings: Cilantro Sichuan peppercorn oil Ground Sichuan pepper Sliced scallions

Instructions

Rehydrate the shiitake in 3 cups just-boiled water. Add in the soy sauce and soak till fully rehydrated and soft. Drain the mushrooms, reserving the liquid. In a food processor, pulse the mushrooms till finely chopped. Mix together mushrooms, soaking liquid, doubanjiang and tomato paste. This is now the flavor base. It can be made in bulk and frozen - the above makes enough for about two recipes. In a large pot or Dutch Oven, add enough oil to coat the bottom and bring to high heat. Fry the pork belly until it has gotten some color. Add the garlic, black beans and chili crisp and cook for a bit till the garlic has softened and everything is aromatic. Add in the beer, mushroom powder, Sichuan pepper and

1.75 cups of the flavor base. Bring to a simmer, then reduce heat to just maintain it. Simmer uncovered for about an hour. Cut the tofu into inch to half-inch cubes. Add to the sauce and simmer for a bit to combine some of the flavors. Add cornstarch slurry as desired if you'd like the sauce a bit thicker. Taste and add soy sauce or salt to correct seasoning. Finish with any or all of: diced cilantro, sliced scallions, a sprinkling of ground Sichuan peppercorn, or a drizzle of Sichuan peppercorn oil. Serve with rice.

Easy One-Pot Farro with Tomatoes

This is one of our favorite recipes to make during tomato season. It's easy, quick and made in one pot! Yay! It's from Smitten Kitchen: <https://smittenkitchen.com/2013/07/one-pan-farro-with-tomatoes/>

---Alanna & Vihang

Ingredients

Serves: 4 as a side, 2 as a hearty main 2 cups water 1 cup semi-pearled farro 1/2 large onion (I usually use a white one, for mildness) 2 cloves garlic 9 ounces grape or cherry tomatoes (or any delicious tomatoes) 1 1/4 teaspoons kosher or coarse sea salt Up to 1/4 teaspoon red pepper flakes (to taste) 1 tablespoon olive oil, plus extra for drizzling Few basil leaves, cut into thin ribbons Grated parmesan cheese, for serving

Instructions

1. Place water and farro in a medium saucepan to presoak (I find just 5 to 10 minutes sufficient) while you prepare the other ingredients.
2. Adding each ingredient to the pot as you finish preparing it, cut onion in half again, and very thinly slice it into quarter-moons. Thinly slice garlic cloves as well.
3. Halve or quarter tomatoes and add them.
4. Add salt, pepper flakes (to taste) and 1 tablespoon olive oil to pan, and set a timer for 30 minutes. Bring uncovered pan (no lid necessary) up to a boil, then reduce to a gentle simmer, stirring occasionally. When the timer rings, the farro should be perfectly cooked (tender but with a meaty chew), seasoned and the cooking water should be almost completely absorbed. If needed, though I've never found it necessary, cook it for 5 additional minutes, until farro is more tender.
5. Transfer to a wide serving bowl. If there's enough leftover cooking liquid to be bothersome, simply use a slotted spoon to leave the amount you wish to behind.
6. Drizzle farro lightly with additional olive oil, scatter with basil and parmesan. Eat immediately.

We'll definitely make it without the fresh basil. But the fresh basil does help elevate the dish into something special. If you are fans of this dish (or don't like tomatoes, but do like cabbage), we also love making this one-pot Farro Cabbage soup recipe as well: <https://smittenkitchen.com/2019/01/cozy-cabbage-and-farro-soup/>

Tamale pie

Listen I'm not going to lie this is complicated and requires two people. It's one of the recipes that hazed us during COVID. But it's worth it!

---Jordan

Ingredients

1/4 cup extra-virgin olive oil 1 cup fresh corn kernels from 1 to 2 ears of corn 1 medium onion, diced 1 red bell pepper, diced 1 pepper poblano pepper, diced Kosher salt and freshly ground black pepper 4 medium cloves garlic, thinly sliced 1 serrano pepper, minced 1 tablespoon ground cumin (preferably from whole seeds) 1 teaspoon ground coriander (preferably from whole seeds) 1 teaspoon dried oregano 3 tablespoons ancho chili powder 1 cup pitted green olives, sliced 1 tablespoon soy sauce 1 (15-ounce) can black beans drained and rinsed 1 (15-ounce) can red kidney beans, drained and rinsed 1 (28-ounce) can whole peeled tomatoes, drained and coarsely crushed with your hand 4 ounces grated sharp cheddar cheese (about 1 cup) 3 scallions, thinly sliced 1/2 cup fresh cilantro leaves and fine stems, minced For the Brown Butter Cornbread Crust: 6 tablespoons unsalted butter 1 cup (about 5 ounces) fine yellow cornmeal 1 cup (about 5 ounces) all-purpose flour 4 tablespoons sugar 2 teaspoons baking powder 1/4 teaspoon baking soda 2 large eggs 6 ounces (about 3/4 cup) sour cream 4 ounces (about 1/4 cup) cultured buttermilk 1/2 cup thinly sliced scallions 1 red jalapeño pepper, finely minced Sour cream, for serving

Instructions

Adjust oven rack to center position and preheat oven to 425°F. Heat oil in a large Dutch oven, or saucepan over high heat until lightly smoking. Add corn and cook, stirring occasionally, until corn is well charred in spots, about 4 minutes. Add onion, bell pepper, and poblano pepper, season with salt and pepper, and cook, stirring, until softened but not browned, about 3 minutes. Add garlic, Serrano pepper, cumin, coriander, oregano, and chili powder and cook, stirring, until fragrant, about 30 seconds. Add olives, soy sauce, tomatoes, black beans, and kidney beans. Bring to a simmer and adjust heat to maintain. Cook, stirring occasionally, until thick and fragrant, about 20 minutes. Stir in grated cheese, scallions, and cilantro and season to taste with salt and pepper. Set aside. For the Brown Butter Cornbread Crust: Heat butter in a 12-inch cast iron or stainless steel skillet over medium heat until melted. Continue to cook, swirling pan gently until butter is nutty-smelling and solids are a toasty brown. Transfer to a heatproof cup or bowl and let rest until slightly cooler, about five minutes. Combine cornmeal, flour, sugar, 1 teaspoon kosher salt, baking powder, and baking soda in a large bowl. Combine eggs, sour cream, and buttermilk in a second bowl and whisk until homogenous. Whisking constantly, slowly drizzle in reserved browned butter. Whisk wet ingredients into dry ingredients until homogenous. Fold in scallions and jalapeño pepper. Transfer bean mixture to a large cast iron skillet. Using a large spoon, place small dollops of the cornbread batter mixture on top of the bean filling, then use the back of the spoon to spread it into an even layer. Transfer the skillet to the oven and bake until pale golden brown and a skewer inserted into the cornbread comes out clean, about 20 minutes. Let cool 15 minutes, then serve with sour cream.

Spaghetti with Corn Pesto

We had this pasta during a glorious summer Sunday night dinner pre-COVID (circa

2019) on the porch of Empire St! I think I got all the fresh ingredients from the Union Sq farmers market in Somerville!

---Erin Daniels

Ingredients

Extra virgin olive oil ½ cup panko (Japanese bread flakes) ¼ teaspoon crushed red pepper flakes Kosher salt and freshly ground black pepper 3½ cups fresh corn kernels cut (from about 6 ears of corn) 2 garlic cloves, smashed with the flat side of a knife and peeled ½ cup freshly grated Parmesan cheese 1 pound spaghetti 2 pints cherry tomatoes, cut in half through the stem ½ cup fresh basil leaves, torn into pieces

Instructions

1. First, make the breadcrumbs. In a large (12-inch) sauté pan, heat 1 tablespoon olive oil over medium heat. Add the panko, crushed red pepper flakes, and ¼ teaspoon salt. Cook, stirring very often, for 3 to 5 minutes, until the panko is golden brown. Remove to a small bowl to cool. (Note: I probably did not add all the red pepper flakes)
2. Wipe out the sauté pan with a paper towel, add 3 tablespoons olive oil, and heat over medium-low heat. Add the corn, garlic, and ½ teaspoon salt and cook for 8 to 10 minutes, stirring occasionally, until the corn is tender.
3. Allow to cool for 10 minutes, then remove ½ cup of the corn kernels and set aside. Transfer the rest of the corn and the garlic to the bowl of a food processor. Add 1½ teaspoons salt and ½ teaspoon pepper and process until coarsely pureed. With the food processor running, add 3 tablespoons olive oil and process until smooth. Add the Parmesan and pulse until just combined.
4. Meanwhile, bring a large pot of water to a full rolling boil. Add 1 tablespoon of salt, then add the spaghetti and cook according to the directions on the box. While the pasta cooks, wipe out the sauté pan again. Transfer the corn pesto to the pan, add 1/4 cup of pasta water, and bring to a simmer over low heat, stirring until smooth. (Add another 1/4 cup pasta water if the pesto is still very thick.)
5. When the pasta is finished cooking, use tongs to transfer it to the sauté pan (do not drain!) and toss it with the sauce. Add the cherry tomatoes and reserved corn kernels and toss again. Serve the pasta in bowls, topped with spicy breadcrumbs and torn basil.

Brisket and Roast Vegetables

As you know, this brisket is so delicious that even Aunt Lisa, who almost never eats beef, loves it. It's very important to get a good cut of meat... splurge at the butcher for this one. Ask for a single-cut center brisket. Amounts for the vegetables are guidelines only. Add more if you are making for a large number of people. My original recipe didn't call for potatoes (in order to serve the brisket with egg noodles), but for Passover the potatoes are a must.

---Mom

Ingredients

* 4 1/2 lb or larger beef brisket, excess fat trimmed 1 tsp salt 1 tsp black pepper 1 large sprig fresh rosemary 1 tablespoon chopped fresh rosemary 5 medium carrots, thickly sliced 3 medium parsnips, thickly sliced (or one package) 2 medium onions, cut into large wedges 1 pound or more potatoes (white or red, cut them up if they are big) 2 cups reduced-sodium chicken broth 1 can (15 oz) crushed tomatoes 1 cup white wine 4 large garlic cloves, crushed 4 bay leaves

Instructions

1. Preheat oven to 500: place oven rack in lowest position. Rub salt and pepper into brisket, then place, fat side down, in large, deep roasting pan. Add rosemary sprig to pan; roast 15 minutes.
2. Meantime, toss vegetables with oil and chopped rosemary. After meat has roasted 15 minutes, remove pan from oven and flip brisket fat side up. Add vegetables to bottom of pan; roast 30 minutes.
3. While roasting, combine broth, tomatoes, wine, garlic, and bay leaves in a small bowl.
4. Reduce temperature to 275; Remove pan from oven and pour tomato mixture over brisket and vegetables. Tightly cover pan (with lid or foil) and roast 3 hours. Meat is done when a double-pronged fork can be inserted without resistance.
5. Remove vegetables to platter; cover with foil to keep warm. Place brisket on cutting board; tent with foil and let stand 10 minutes. Pour pan juices into a strainer set over a bowl; press down on solids with spoon to extract all juices. Discard solids (but if there's still good stuff in there, you can keep it); Use gravy separator or a spoon to remove fat from sauce.
6. Thinly slice brisket against the grain; serve with sauce and vegetables.

Melissa, thank you for doing this for Leah and Peter!! What a great idea. I am wondering if Leah gave you email addresses for relatives who will not make it to the wedding. I'm sure her Aunt Roberta in California would love to contribute. Her email is robgreenbee@hotmail.com Leah's Dad and I are looking forward to meeting you and Ben at the party!!

Tater Tot Hotdish

My mom's recipe for this classic Minnesota meal.

---Margo Worman

Ingredients

1 pound ground beef 1/2 large onion Salt Pepper 2

10.5oz cans cream of mushroom soup 1

10.5oz soup can of water or milk (or half of each) 1 12-16oz bag of frozen mixed vegetables 1 32oz bag of tater tots 1 cup shredded cheddar cheese

Instructions

1. Preheat oven to 350 degrees.
2. Cook ground beef. Add about 1/2 of a large chopped onion to meat while it is cooking.
3. Drain off grease. Season meat with salt & pepper.
4. Add soup and water or milk to meat and mix well.
5. Place veggies and about half of the tater tots into a greased casserole dish (approximately a 9x13 pan).
6. Pour meat and soup mixture over veggies and tater tots.
7. Sprinkle on shredded cheddar cheese.
8. Add a layer of tater tots on top - placed randomly or in neat rows.
9. Bake until heated through and tater tots on the top are lightly browned (approximately one hour).

Butternut squash risotto

This delicious dish can be a main course or a side dish. It takes about an hour to prepare, and serves two people. It can be easily adapted to make vegetarian or vegan style. It is one of our favorite recipes of all time! Marc made it for me as part of a fancy birthday meal shortly after we met. He didn't realize how long it would take to make all the dishes and we didn't end up eating until after 10 pm, which I still tease him about to this day.

---Marc and Maya Greenberg

Ingredients

- * 1 small butternut squash (about 1 1/2 pounds)
- * 1 3/4 cups chicken broth (or hearty veggie broth)
- * 1/2 cup water
- * 1 small onion, chopped (about 1/2 cup)
- * 1 large garlic clove, sliced thin
- * 1 and 1/4 teaspoons minced peeled fresh ginger root
- * 3 tablespoons unsalted butter
- * 1/2 cup arborio or long grain rice
- * 1/4 cup dry white wine
- * 2 tablespoons chopped fresh chives
- * Parmesan curls as a garnish, to taste
- * Salt and pepper to taste

Instructions

1. Preheat the oven to 450F degrees
2. Half squash lengthwise and discard seeds. Peel 1/2 and cut into quarter inch dice.
3. Put remaining half of butternut squash, cut side down, and an oiled shallow baking pan with diced squash and seasoned with salt and pepper.
4. Bake squash in middle of oven, stirring diced squash occasionally, until tender and browned lightly, about

15 to 20 minutes.

5. Holding halved squash in a kitchen towel, scoop out flesh and chop course.

6. In a saucepan bring broth and water to a simmer and keep at a low simmer.

7. In another sauce pan cook onions, garlic, and ginger root and butter over moderately low heat, stirring, until softened.

8. Stir in rice and cook over moderate heat, stirring constantly, about one minute.

9. Add wine and cook, stirring, until absorbed.

10. Stir in quarter cup broth and cook, stirring constantly, and keeping at a simmer throughout, until absorbed.

11. Continue simmering and adding broth, about a quarter cup at a time, stirring constantly and letting each addition be absorbed before adding next, until about half of broth has been added.

12. Stir in diced and chopped squash and continue simmering and adding broth in the same manner until rice is tender and creamy looking but still all Dente, about 18 minutes.

13. Stir in chives and salt and pepper to taste.

14. Spoon risotto into a shallow serving bowl and garnish with chives and Parmesan curls.

Recipe for Disaster

This is another recipe for the new toaster oven.

---Christie Gibson

Ingredients

Hard taco shells

Instructions

1. Put the taco shells in the toaster oven for at least 15 seconds and wait.
2. Realize there are flames in the toaster oven.
3. Pull the pin on the fire extinguisher OR use potholders to throw the toaster oven out into the snow to stop the fire.

I've successfully made this recipe twice with multiple toaster ovens.

Black Bean Burgers

It is tasty and detailed measurements are not required!

---Andy & Joe

Ingredients

- * 3/4 cup bread crumbs (we use GF panic)
- * 3tbsp+ 2 tsp olive oil divided (I never measure these and winging it is fine)
- * 2 (15 oz) cans of black beans (1 29 oz works too)
- * 2 large eggs
- * 1 tsp of ground cumin (I use like 5 or more enthusiastic shakes)
- * 1/2 tsp salt (a little pile in your hand is good)
- * 1/4 tsp cayenne (a small shake or a few for mild to less mild)
- * 1/2 a seeded red bell pepper , finely diced
- * about a half a cup of frozen corn, thawed
- * 1/4 cup cilantro (its good without this too if you are one of the soap cilantro people)
- * 1 shallot (or ~1/4 of a normal onion) finely diced

Instructions

1. Place a medium skillet over medium heat w/ 2 tsp of olive oil and bread crumbs
2. Stir while it toasts (golden brown)
3. Put ~4/5 of black beans into a big bowl and mash until mostly smooth
4. In a smaller bowl combine eggs, 1 tbsp of oil, cumin, salt, cayenne & whisk to blend
5. Add egg mixture, bread crumbs, pepper, corn, onion, rest of beans, and cilantro to mashed beans
6. Stir (or mush with your hands to combine evenly) If you leave it to sit after that for a few minutes it gets less wet and makes patties easier
7. Make patties (6-

8) [can refrigerate uncooked up to 24 hrs]

8. Heat oil in skillet over medium heat until shimmering, put patties in skillet, cook until browned on each side (I cook them with the lid on - its not clear you have to?). about 8 -10 min total

9. Serve with guac or whatever tasty sauce and or cheese you like!

Pasta with sausage (or "sausage") and kale

This is pretty much the very first recipe I learned, from Alpha Delt Emma Gross, in

2010. Credit goes to Emma for the recipe. It helped me survive a dark, cold Fall in the UK that year and has set me on a long journey of cooking! The base recipe has sausage, but vegetarian substitutes will work juuust fine.

---Vladimir barash

Ingredients

4-6 cloves of garlic, depending on how much you like garlic 1/2 a bunch of kale 1 box of pasta, ideally farfalle or other small pasta shape 3 sausages, or half a package of seitan strips, or half a can of kidney beans

1.5 Tbsp olive oil 1/2 Tsp salt, plus salt and pepper to taste Red pepper flakes to taste (optional)

Instructions

1. Boil 2/3 of a medium pot of water on high heat.
2. While water is boiling, remove the kale leaves from the central stems (and side stems if you prefer) and rip up or cut into medium-sized pieces.
3. Break the garlic clove skins by crushing the cloves with the blade of a big kitchen knife, remove skins, then press the garlic through a garlic press or mince with a knife (use a sharp knife -- be careful!)
4. Pour about 1/2 Tsp salt into the boiling water and add pasta. Reduce heat to medium, partially cover, and set a timer for 7 minutes.
5. Heat
1.5 Tbsp olive oil on medium heat in a medium-sized pan, until the oil glides quickly over the pan surface if slightly tilted, about 45 seconds.
4. Drop in the pressed / minced garlic and stir quickly with a wooden spoon or spatula, about 30 seconds tops.
5. Add the protein: 5a. Break up the sausage using a plastic spatula or specialized tool. Cook about 3-4 minutes (it won't be done yet!!). 5b. Break up the seitan if chunks are bigger than you'd like to eat. 5c. DO NOT ADD BEANS YET IF USING THEM.
6. After completion of step 5, add the torn up kale. 6a. For sausage and seitan, cook the mixture until the protein is golden brown and the kale leaves have turned a bright, glossy green and wilted somewhat, 4-5 minutes, stirring frequently. Check the sausage is cooked to doneness (160F). 6b. For beans, cook the kale for about 2-3 minutes, then add the beans. Make sure the kale leaves have turned a bright, glossy green and

the beans are heated through.

7. Remove protein and veg mixture from heat. Once pasta timer is done, remove pasta from heat, pour out about a half cup of the pasta liquid into a small bowl, then drain the pasta in a colander. Wait a minute for the pasta to cool.

8. Move pasta into a large bowl, mix in protein and veg mixture, add the pasta water from the bowl. Add red pepper flakes for extra spice. Eat!!!

Eastern European Black Lentils

This is one of our go-to recipes! It reminds us of our hypothetical Eastern European forbearers. This was the recipe that introduced us to the wonders of using whole spices rather than ground - it makes this dish SOOO flavorful. We also like it that it can easily be made vegetarian but is super protein rich. We usually have it with a hearty side (our standard is collard greens with some chorizo or bacon), but it can stand alone as a main dish, or could be a side dish if you prefer. It's great with the mint, but we often leave that out due to laziness and it's still delicious.

---Rachel Weiler & Stu Elston

Ingredients

1/2 teaspoon coriander seeds, crushed 1/2 teaspoon cumin seeds, crushed 1/2 teaspoon mustard seeds 2 tablespoons olive oil 1 small onion, finely chopped 2 garlic cloves, finely chopped 1 cup black beluga lentils 3 cups (or more) vegetable broth or chicken broth (we use Better than Bouillon) 1 teaspoon red wine vinegar Kosher salt, freshly ground pepper ~1 cup plain Greek yogurt ~1/4 cup fresh mint leaves, sliced or torn

Instructions

1. Stir coriander, cumin, mustard seeds, and olive oil in a medium saucepan over medium-high heat until sizzling, about 1 minute.
2. Add onion and garlic; cook, stirring often, until just softened, about 5 minutes.
3. Add lentils and 3 cups broth; bring to a boil. Reduce heat and simmer, partially covered, adding broth as needed to keep lentils covered, until lentils are soft, 30–40 minutes.
4. Off heat, stir in vinegar; season with salt, pepper, and extra vinegar to taste.
5. Ladle into bowls and top each bowl with a generous dollop of yogurt and (if desired) drizzle with a little extra olive oil. Sprinkle mint on top if using. Makes about 4 servings when used as a light main course.

F.F.M.P.

This is my remix of a Persian dish I grew up eating, called Morgh Polo (chicken rice). It's one of my favorites — it mixes savory flavors with a bit of sweetness, and is hearty without feeling overly heavy. Years ago a friend teased me, saying that my mom actually hadn't cooked her morgh polo the traditional way, so what I'd grown up eating was really "fake morgh polo." Then we started talking about my new take on that recipe (which, among other changes, uses ground beef instead of chicken), and started jokingly referring to it as "fake fake morgh polo" -- or FFMP. The name stuck! It's become one of my go-to recipes, especially if I want to cook something that will last for a few meals. I also prepare a cucumber yogurt sauce, which I enjoy spreading on top of the serving on my plate but can be eaten on the side too. I'm pretty sure Leah tried and enjoyed this back at our Watertown apartment, so I wanted to share it with you here!

---Iman Rastegari

Ingredients

FFMP:

*

2.25-3 cups extra long grain white rice (explanation below)

* 1 box plain rice pilaf (I always use Near East original flavor)

* 1 large yellow onion

*

1.25 lbs ground beef (you can get away with 1 lb, but I like it better with a bit more)

* 1/2 cup raisins (I usually eyeball this, so if you want more go for it!)

* Salt

* Pepper

* Cinnamon Cucumber yogurt:

* 32 oz container of plain nonfat yogurt

* 3-4 Persian cucumbers

* Lemon juice

* Olive oil

* Garlic powder

Instructions

FFMP:

1. Start by setting the white rice to cook. (I use a rice cooker, which measures with a less-than-a-cup measure for its ratios — so if you're not using something like that, use

2.25 cups of dry rice instead of

3). I usually stir a bit of vegetable/canola oil and salt into the rice before cooking it.

2. Once the white rice is going, put the rice pilaf on to cook.

3. Chop the onion and sauté with olive oil over medium heat. Use a large pan with deep sides (e.g. a dutch oven) — we'll be slowly assembling the full dish in here. Once the onions are mostly cooked (golden color but still a bit juicy), set them aside.

4. Cook the ground beef in the pan, adding in a healthy amount of cinnamon, salt, and pepper. As the beef is cooking, use a spatula/cooking spoon to break it up into morsels. Once the beef is mostly cooked, add the onions back in, and stir them together while adding the raisins.

5. If you've timed it right, the white rice and rice pilaf should finish right as the beef is cooked but still juicy (if not, just remove the beef/onion/raisin mixture from heat and keep it covered until the rice is ready, so it doesn't dry out). Add both rice ingredients to the pan, and mix everything together thoroughly.

6. Cover and keep on a very low heat for 15 minutes, mixing occasionally.

7. Once the dish has steamed, serve with cucumber yogurt and enjoy! Cucumber yogurt:

1. Peel and chop the cucumbers. I usually slice them in half lengthwise, then slice each of those halves lengthwise again (so there are four long spears), then chop into small pieces.

2. Combine the yogurt, lemon juice, olive oil, and garlic powder in a bowl. Stir to distribute all the ingredients (the oil in particular likes to stick to the sides and bottom of the bowl). Taste to make sure the balance is right -- you want to taste the tartness from the lemon juice, the smoothness of the olive oil, and a healthy aroma of garlic.

3. Once the yogurt mixture tastes good, add the chopped cucumbers and mix thoroughly.

Melissa and Ben, this is such a lovely idea! Thanks for inviting us all to participate.

Ningbo soy-sauce-simmered greens (Ning Bo Kao Cai)

Long simmering gives the bok choy a fantastic texture. This is meant to be served at around room temperature.

---Daniel Herr

Ingredients

1 Dried Shiitake Mushroom 4 scallion whites About 2 lbs or 8 heads of baby bok choy 3 T cooking oil Sauce ingredients: 2 T Liaojiu, a.k.a. Shaoxing wine 2 T light soy sauce 1 T dark soy sauce 2 tsp sugar Finishing: 1 tsp sesame oil

Instructions

Soak the shiitake mushroom in just-boiled water to rehydrate. When softened, cut off and discard the stem. Smack the scallion whites with something heavy to loosen the layers. Wash and trim the bok choy. Bring a large pot of water to a boil and blanch the bok choy. When they're wilted, remove and drain. Heat the oil in a seasoned wok. Add the spring onions and stir fry for a little bit till fragrant. Add the bok choy and stir fry for a minute or two. Add the sauce ingredients and the mushroom. Mix everything together, bring to a boil, cover and reduce the heat to medium. Simmer gently for 20-30 minutes. Lots of water will come out of the bok choy. Adjust moisture by uncovering when its too soupy or adding a little water when its too dry. The goal is a sleek dark sauce that coats the vegetables. When the vegetables are sleek, dark and reduced in volume with just a little syrupy sauce left, mix in the sesame oil. Pile the bok choy neatly on a serving dish arranging them with the mushroom in the middle. Serve it forth

Dwarf Bread

The original recipe, as made for Terry Pratchett Che back in the day. Meant to be served with stew or soup (since just soup does not a Che make). Recipe complete with allergy notification additions deemed required by the chefs to accommodate the allergy list given to us by the good brothers and sisters of the Alpha Delta Phi. As they say in the books, remember, if you are hungry, there is ALWAYS dwarf bread.

---Jes and Jacob Pollien

Ingredients

4 1/6 cups flour 1 cup sugar 1 tbsp baking powder 1 tsp allspice 1 tsp cardamom 1 tsp cinnamon 1 tsp coriander 1 tsp ginger 1 tsp nutmeg 1 tsp black pepper 1/2 tsp cloves 1 1/3 cup (~9 oz.) dried fruit 1 1/3 cups maple syrup Dick cheese (to taste) Allergy Notes: Contains dick cheese. Unavoidable. Please bring your own bread if this is a problem.

Instructions

Preheat the oven to 325 degrees F (163 degrees C). In a large bowl, combine flour, sugar, baking powder, and spices. Mix in dried fruit. Stir in maple syrup until a uniform dough forms. Line a cookie sheet with parchment paper, and spread the dough evenly on the pan. The dough should be thin. Bake until golden brown (about 35 minutes). Slice while still warm, and set aside to cool.

Drunken kale

This is easy

---Abby Levine

Ingredients

- * 1medium onion, small dice
- * 1bunch kale, about 1 lb
- *1bottle dark beer .2tbsp olive oil Salt and pepper

Instructions

1. Wash kale and remove large ribs Tear into about 1 inch pieces
2. Finely dice onion
3. Heat oil on Dutch oven or large covered pan, add onion and saute until clear.
4. Add kale and stir. Add beer
5. Bring up heat to a sizzle, cover and lower heat to medium low. Cook about one half hour.

Water challah

I've been working on this one for a while. We got it from a family friend of Sara's who made challahs for us every week while we were with Sara's mother in Philadelphia. Mine come out fluffier than hers, but still moist. The recipe was originally triple this, but that was a little impractical. I refrigerate both rises because then you can start on Thursday night, braid on Friday morning, and bake when you get home.

---Jonathan Cannon

Ingredients

- * 3 cup flour + approx 1/3 cup for moisture adjustment
- * 1 tbsp salt
- * 1 packet yeast (I use a little less though)
- * 1/3 cup sugar
- * 1 cup warm water
- * 1/4 cup oil
- * 1 egg yolk with a little water mixed in

Instructions

Put 3 cups of flour and all other dry ingredients in a big ol' bowl. Mix in the wet ingredients (minus yolk). If you pour into the center and mix carefully, you can keep it from sticking to the bowl. Take the dough out and knead it aggressively for longer than you think, even when taking into account Hofstadter's law (~20 minutes). It should be pretty easy to squish but not sticky. Add a little flour as you go, and more if it gets sticky. Ball it up, put it in the bowl with a little oil all over it, cover with cling wrap, and refrigerate overnight. If it rose a little, great. If not, it's probably too late to do anything about it, so don't sweat it. To make a three-strand braid, roll into a big log and cut into three pieces. Roll them into thinner logs until they are braidable. This requires persistence. For a *fancy* challah, do a four strand braid. This requires more persistence. Oil a cookie sheet. Braid the strands on the sheet as best you can. Refrigerate and cover with the same cling wrap. When you get home from work, take out the challah and let it warm up. Preheat the oven to 350 and put the challah in about 45 minutes before dinner. Glaze the challah with the yolk/water mixture. Bake for ~35 minutes. Feel free to re-glaze at 20 minutes to really get all the parts. Feel free to check for doneness at 30 minutes. Allow to cool, bless, and consume. Double the recipe to make a loaf for Jon and Sara and Ezra.

Squash, Caramelized Onion and Cheese Toasts

This is a great appetizer that can be cooked ahead of time and assembled right before a party.

---Jamie, Thom & Quinn

Ingredients

1 medium to large yellow-fleshed winter squash (e.g., butternut or kabocha) 1/2 to 3/4 cup olive oil 1/2 teaspoon dried chile flakes, more or less to taste Coarse sea or kosher salt 1 yellow onion, peeled and thinly sliced 1/3 cup apple cider vinegar 3 TB maple syrup 4 slices rustic bread, sliced 1-inch thick 1/2 cup (4 ounces) goat cheese, ricotta, feta or mascarpone

Instructions

The squash, caramelized onions, and toasted bread can be made in advance and stored separately in the fridge. Assemble right before serving! Roast Squash:

1. Heat oven to 450 degrees.
2. For easy mashing, peel, seed, and slice and slice squash into 1/4 thick slices.
3. Toss squash with 3 TB oil, 1 to 2 ts salt, and the chile flakes, until evenly coated.
4. Transfer mixture to sheet pan (can be lined with parchment paper).
5. Roast until tender, 15 to 30 minutes, and shaking the pan or flipping the squash half way through.
6. Save squash for mashing with onions. Caramelized onions:
 1. Heat 3 TB olive oil on skillet under medium-high heat.
 2. Add onions and 1 ts salt.
 3. Cook, stirring frequently, until the onions are softened and beginning to brown, 10-15 minutes.
 4. Add vinegar and maple syrup and keep stirring, until onions are jammy, another 10-15 minutes.
 5. Onions can be added to the cooked squash and mashed with a fork or back of the spoon, or they can be saved separately in the fridge. Toast Bread:
 1. Heat oven to 450 degrees.
 2. Add 1 TB olive oil to sheet pan.

3. Dredge bread in olive oil so it is lightly coated in oil.
4. Toast bread for about 5 min on each side. Don't let it burn! Assemble toasts:
 1. Spread cheese on toast.
 2. Heap onions and squash on toast.
 3. If wanted, slice the toasts into strips for finger food.
 3. Sprinkle sea salt on top.
4. Devour!

This recipe was based from the Smitten Kitchen website: smittenkitchen.com. We love Smitten Kitchen recipes!

Braised eggplant

It's really yummy. Add some tofu at the end and it's a whole meal

---Jordan

Ingredients

1 pound 5 ounces (600g) eggplants (1–2 large) Salt Cooking oil, for deep-frying 1 1/2 tablespoons Sichuan chile bean paste (see note) 1 1/2 tablespoons finely chopped garlic 1 tablespoon finely chopped ginger 10 tablespoons (150ml) hot stock or water 4 teaspoons superfine sugar 1 teaspoon Chinese light soy sauce 3/4 teaspoon potato starch, mixed with 1 tablespoon cold water 1 tablespoon Chinkiang vinegar (see note) 6 tablespoons thinly sliced scallion greens

Instructions

1. Cut the eggplants into batons about 3/4 inch (2cm) thick and 2 3/4 inches (7cm) long. Sprinkle with salt, mix well and set aside for at least 30 minutes.
2. Rinse the eggplant, drain well and pat dry with paper towels. Heat the deep-frying oil to around 390°F (200°C) (hot enough to sizzle vigorously around a test piece of eggplant). Add the eggplant, in two or three batches, and deep-fry for about 3 minutes, until tender and a little golden. Drain well on paper towels and set aside
3. Carefully pour off all but 3 tablespoons oil from the wok and return to medium heat. Add the chile bean paste and stir-fry until the oil is red and fragrant: take care not to burn the paste (move the wok away from the burner if you think it might be overheating). Add the garlic and ginger and stir-fry until they smell delicious.
4. Tip in the stock or water, sugar and soy sauce. Bring to a boil, then add the eggplant, nudging the batons gently into the sauce so they do not break apart. Simmer for a minute or so to allow the eggplant to absorb the flavors.
5. Give the potato starch mixture a stir and add it gradually, in about three stages, adding just enough to thicken the sauce to a luxurious gravy (you probably won't need it all). Tip in the vinegar and all but 1 tablespoon of the scallion greens, then stir for a few seconds to fuse the flavors.
6. Turn out onto a serving dish, scatter over the remaining scallion greens and serve

red onion jam (alternate to the tomato one)

It goes well with goat cheese of course

---Margaret K Bradley

Ingredients

- * 1 c dry red wine
- * 2 lbs red onions halved and sliced thinly
- * 2 Tb olive oil
- * 1/3 c light brown sugar
- * 1 Tb chopped fresh thyme or tsp dry
- * 2 Tb balsamic vinegar
- * 1/2 tsp Kosher salt
- * 1/2 tsp freshly ground black pepper

Instructions

1. Heat olive oil in medium skillet and add onions. Stir to softened and they become translucent, about 10+ min. Do not brown.
2. Add wine, sugar, thyme, vinegar, salt and bring to a boil. Reduce heat to low and simmer until it becomes syrupy, about 1 hour. Stir occasionally.
3. Season with additional salt as desired plus pepper. Transfer to a bowl to cool and store in a clean closed jar in frig. Return to RT before using for best flavor.

We don't remember which onion jam we actually gave you . . .

Squash Casserole

This squash casserole has always been my favorite Thanksgiving and July 4th side dish! I also make it to snack on during the week at work. As a bonus, it is easy to substitute almond milk, plant butter, dairy-free cheese, and/or gluten free bread crumbs to make the dish allergy-friendly.

---Kathryn Otte

Ingredients

4 tablespoons butter 4 yellow squash 1 medium white onion 2 large eggs 1 cup shredded/grated cheddar cheese (other cheese types work too) 1 cup milk ¼ teaspoon cayenne pepper or red pepper flakes (optional) ½ teaspoon salt ½ teaspoon ground black pepper Bread crumbs for topping

Instructions

1. Slice 4 medium yellow squash, and chop one medium white onion
2. Preheat the oven to 350F degrees
2. Melt 2 tablespoons butter in medium-sized pan over medium-low heat. Add squash and onions. Cook until tender.
3. In a large mixing bowl, whisk the eggs. Melt 2 tablespoons butter and add to the eggs. Add the cheese, milk, salt, pepper, and cayenne pepper/red pepper flakes (if using) and whisk into egg mixture until well-combined.
4. Add cooked squash and onions to egg mixture and stir well.
5. Spray a 9×13 casserole dish with cooking spray and pour casserole mixture into the baking dish. Top evenly with bread crumbs.
6. Bake for 45 minutes or until casserole only “jiggles” a little when the dish is moved.

Love this idea, thanks for putting it together!

Chocolate Zucchini Bread

Anyone with a vegetable garden needs a collection of zucchini bread recipes in order to deal with the inevitable excess. This is my favorite entry.

---Ursula Goldstein

Ingredients

* 1 cup all-purpose flour (136 grams)

*

1.5 cups white whole-wheat flour (200 grams) (all-purpose flour will do)

* 2 tsp baking soda

* 1 tsp baking powder

* 1 tsp cinnamon

* 3/8 cup unsweetened cocoa

* 3/8 tsp salt

* 1 cup chocolate chips

* 1/3 cup neutral salad oil

* 3/4 cup white sugar

* 3 eggs or 3/4 cup egg substitute

* 1 tsp vanilla

* 1 cup milk (soy milk works, but add another 2 Tbsp)

*

3.5 cups grated zucchini (about 18 oz)

Instructions

1. Mix together first 7 ingredients (flour through salt) in a medium-large bowl. Add chocolate chips.
2. Preheat oven to 350 degrees F.

3. Mix together rest of ingredients (oil through zucchini) in a large bowl.

4. Add dry ingredients to wet ingredients, mixing only until barely moistened. Pour into 2 greased bread pans (about

8.5" x

4.5"). Bake at 350 for about 40 minutes.

Toffee Crunch

I've been making this candy during the holidays, for probably about 40 years, and I have gifted it to a LOT of friends and coworkers.

---Linda Hanson

Ingredients

1cup butter 1cup sugar 1TBSP light corn syrup 3TBSP water 1/2cup coarsely copped nuts 4 oz. chocolate chips 1/2 cup finely chopped nuts

Instructions

Melt butter in 2 qt. saucepan. Add sugar, stir over medium heat until dissolved. Add water and corn syrup. Cook over medium heat, stirring often to soft crack stage, 290 degrees. Remove from heat and stir in coarsely chopped nuts. Spread on a buttered baking sheet. Immediately spread chocolate chips over top. Spread chocolate evenly once it is melted. Sprinkle with fine nuts. Chill to firm. Break into pieces. Makes 11/4 pounds.

Chocolate Chocolate Chip Cookies

I started making these cookies 15 years ago as a way to send something chocolate to Marcus in Iraq. They became somewhat famous, and all these years (and two deployments worth of care packages) later are still a staple in our house. The dough is a GREAT base for any kind of chip - chocolate, peanut butter, and mint are our favorite ones!

---Sarah, Marcus, Zemirah, & Amita

Ingredients

1 cup butter 1 1/2 cups white sugar 2 eggs 2 tsp vanilla extract 2 cups all purpose flour 2/3 cup cocoa powder 3/4 tsp baking soda 1/4 tsp salt 1 bag of chocolate (or other) chips 1/2 - 1 cup of chopped nuts like walnuts optional

Instructions

1. Preheat the oven to 350F degrees
2. Beat butter, sugar, eggs, and vanilla until fluffy
3. Combine flour, cocoa powder, baking soda, and salt
4. Slowly still the dry ingredients into the wet
5. Add in chips and other add-ins
6. Drop by rounded spoon-full onto cookie sheet (I always use cookies sheets that are covered with aluminum that is greased, easier cleanup)
7. Bake for 8-10 minutes until just set. Cookies will still look and feel very soft, you want them just set.
8. Allow them to cool on wire racks. The outside will harden and inside will remain nice and soft.
9. ENJOY! (Can be kept for a week or two in air tight container)

Chocolate Babka

Well it's only the best food in the whole world.

---Amy Seibel and Nat Seelen

Ingredients

Dough 1 tbs yeast 3/4 cups water 1 egg 2 tbs oil 1/2 teaspoon salt 1/4 cup sugar 2-3 cups of flour Filling 1/2 cup of cocoa powder 1/4 cup of sugar 2 teaspoons of cinnamon enough vegetable oil to make it liquid (about 1/3 of a cup or so) chocolate chips chopped walnuts Another egg for the top Simple syrup 1/4 cup sugar 1/4 cup water

Instructions

1. Dissolve the yeast in lukewarm water and let stand 10 minutes.
2. Meanwhile, beat eggs, salt, sugar, and oil.
3. Then add the yeast mixture and mix together.
4. Add flour slowly to liquids. Beat with a wooden spoon and knead well.
5. Cover and let rise 1 ½ to 2 hours.
6. Meanwhile, mix the cocoa powder, sugar, cinnamon, and vegetable oil into a delightful chocolate slurry.
7. Roll the dough out very thin into a long narrow shape. This recipe should make two babkas, by the way.
8. Use a spoon to spread the chocolate slurry evenly over the dough. You should use most but not all of it; leave a little to cover the top later.
9. Sprinkle chocolate chips and walnuts evenly across the surface
10. This is the fun part. Roll the dough from one end to the other, tightening as you go. The more layers, the better the babka will taste when you're done!
11. You'll have a thick log of rolled dough and filling when you're done. Take a knife and cut it in half the long way, then lay the parts out so the layers are visible on top.
12. Braid the two pieces together, then toss into a 9 inch loaf pan.
13. Let rise another 30 minutes.
14. Meanwhile, preheat the oven to

350.

15. Pour any remaining delicious chocolate slurry over the top, sprinkling with chips and walnuts.
16. Beat an egg and brush the top of your babka with that egg. Make sure to cover any exposed dough with that egg so it will brown nicely.
17. Bake 350° for 20 minutes. Turn in oven and bake another 5 minutes. It's done when it feels done.
18. While you're baking, combine the sugar and water in a pot over low heat and stir until all the sugar is dissolved.
19. Take that babka out of the oven and slowly spoon the simple syrup over the top. It should soak in and make the babka even more moist and sweet and delicious.
20. Wait for 20 minutes... no, that's obviously a lie. Eat it now!

Breakfast, Appetizer, Main Dish, Side Dish, Dessert, Special Occasion, Okay, we basically see babka as an "any time you want babka" kind of a dish. Yes, it's a dessert, but we're all adults now and we can eat it whenever we want.

Joe Frogger cookies

Growing up in Marblehead, one of the most cherished old town recipes that I inherited was for a particular spiced molasses cookie; the "Joe Frogger". It dates back to the earliest days of the fishing fleet that used to sail from our harbor. I actually had the recipe on a t-shirt as a kid (printed in my great-aunt's silk-screen shop). There are a bunch of legends about these cookies, but most importantly, they're tasty!

---Kristen Soule

Ingredients

1/3 cup plus 1 tablespoon hot water 1 cup unsulphured dark molasses 2-1/2 tablespoons dark rum (or rum extract) 3 - 3 1/2 cups all-purpose flour, plus more for work surface 1-1/2 teaspoons table salt 1 teaspoon baking soda 1-1/4 teaspoons ground ginger 1/2 teaspoon ground cloves 1/2 teaspoon ground allspice 1/4 teaspoon freshly grated nutmeg 1/2 cup (1 stick) salted butter, softened, plus more for the baking sheets 1 cup granulated sugar, plus a little extra for rolling

Instructions

1. In a medium bowl, whisk together hot water, molasses and rum. In a large second bowl, whisk together 3 cups flour with the baking soda, salt, and spices. Set aside.
2. In another large bowl, cream together butter and sugar until light and fluffy, about 4 minutes.
3. Add one-third of the flour mixture to the butter and sugar, and stir until evenly mixed. Add half the molasses mixture and beat to combine (stop occasionally to scrape down the sides). Repeat with another third of the flour mixture, then the remaining molasses mixture. Add the remaining third of the flour mixture and beat to combine. If the dough seems too loose, add the extra 1/2 cup flour.
4. Divide the dough into two balls, cover with plastic wrap, and chill at least 1 hour (up to overnight).
5. Preheat the oven to 375° and grease two baking sheets or line with parchment.
6. You have two options for shaping the cookies: On a floured surface, you can roll the dough out to a 1/2-inch thickness and use a floured 2-inch cookie cutter or drinking glass to cut the dough into rounds, then transfer the rounds to the prepared baking sheets (leaving about 2 inches between cookies); OR, you can skip the rolling and instead break walnut-sized pieces of dough and work them into balls between your palms. Roll the balls in granulated sugar, then arrange them 2 inches apart on the baking sheet. Gently flatten each ball with the bottom of a drinking glass before baking. (I prefer the second method)
7. Bake the cookies until they have set but still seem soft in the middle, about 10 minutes. Cool on wire racks.

Enjoy!! <3

Holiday Shortbread Cookies

These cookies were a big part of my childhood and are still important today in my family. And now they can be in yours! My mom still makes them every year around the holidays and uses festive cookie cutter shapes. It's a fun tradition.

---Ellie Pasternack

Ingredients

1 1/2 cups salted butter, softened 1 cup confectioner's sugar 1 Tbsp pure vanilla extract 3 cups all purpose flour

Instructions

1. Preheat oven to 325 degrees Fahrenheit.
2. Blend butter until smooth in a large bowl using an electric mixer set on medium speed. Slowly blend in the confectioner's sugar. Scrape down the sides of the bowl, then add vanilla extract and combine thoroughly. Add flour and mix at low speed until well blended to make the dough.
3. Divide dough into two roughly equal pieces. Flatten each piece into a disk and wrap in plastic wrap. Refrigerate until firm, about 1 1/2 hours. *Note: you can store the fresh dough in the fridge for up to a week*
4. On a floured board using a floured rolling pin, roll out disks to desired thickness (1/8 inch to 1/2 inch). Turn dough often to prevent sticking. Cut cookies with flour dipped cookie cutters.
5. For a festive touch - add colored sprinkles on top of cookie dough before baking.
6. Bake on ungreased cookie sheets for 16-18 minutes, being careful not to let the cookies brown. Transfer cookies immediately to a cool, flat surface with a spatula.

Tiramisù

I inherited this tiramisù recipe from my old roommate's grandmother from Sardinia, and it is the REAL DEAL - I pull this out for every potluck and it never fails to please the crowd! Enjoy and congratulations on your wedding!

---Mike Hogan

Ingredients

*16 oz of mascarpone cheese

*4 large fresh eggs (Note: these are to be eaten raw - a small risk but well worth it except maybe if you're pregnant! I usually wash my whole eggs with soap and water to minimize risk of contamination.)

*1 box of Pavesini cookies (You simply must use this brand of ladyfingers - anything else will give a different texture. They are available on Amazon!)

*1 full pot of strong drip coffee or around 2-3 cups of espresso

*4 to 5 tablespoons sugar (depending on your taste)

*Cocoa powder

*Optional liquor (e.g. Amaretto)

*Electric mixer

*Medium/large casserole dish (rectangular/square)

Instructions

1. Separate the yolks and whites of four eggs and put them in two different mixing bowls.
2. Add 4-5 tablespoons of sugar into the egg yolks and stir well with a spoon or spatula.
3. Use an electric mixer to beat the egg whites for a while until it's a fluffy foam with stiff peaks.
4. Add the mascarpone to the egg yolk mixture and mix it up with a spoon.
5. Spoon the egg whites gradually into the yolk/sugar mixture and fold it in without working it too much.
6. Make espresso or strong coffee. Pour some of it into a dish or bowl and wait until it's not warm but not hot for the next step. If you are adding liquor, add it to the espresso in this step.
7. One at a time, dip ladyfinger cookies into the coffee and turn over once - each side for around a couple

seconds (more if the coffee is cold and less if the coffee is hot). Don't soak them to the point of becoming soggy (although if you do for a few it's ok, you can use them). Make a layer of lady fingers covering the bottom of the casserole dish.

8. Add spoonfuls of the egg mixture and smooth it out so that you can cover all of the lady fingers (like frosting a cake).

9. Add more alternating layers of lady fingers and egg mixture until it's all gone or you run out of room in the dish (leave around a quarter inch of space from the top). Finish with the egg mixture on top as opposed to the ladyfingers.

10. Sprinkle a generous amount of cocoa powder on top using a strainer to sift it, covering the top layer of mascarpone.

11. Put it in the fridge for 2 hours or longer so the ladyfingers can absorb moisture and flavor from the rest of the cake. No cooking!

12. Now enjoy! Stores in the fridge for up to roughly 5 days.

Gluten-Free Pumpkin Bars w/ The Best Damn Cream Cheese Frosting You've Ever Had

I used to bake - a lot - before I was stricken by celiac nonsense in my early 20s. This was the first recipe that I did my best to perfect that I have yet to pass on to anyone. Like my mother this is half my recipe and half guessing because I just sort of throw things together and never remember what I did the last time ;)

---Skyler

Ingredients

*1 9x13" baking pan

*Wet Ingredients:

*4 eggs, room temperature

*2/3 C. + 4 TBSP oil

*1 can of pumpkin

*

1.5 C, sugar, preferably vanilla'd. (Make a crème brûlée or something with real 1-2 vanilla beans and shove the used the used-lightly rinsed & dried-vanilla beans in a container of sugar and shake it up from time to time, and reserve use for baked goods)

*1-2 tsp. Vanilla Extract

*

*Dry Ingredients:

*2 C. Gluten-Free Flour. Find a blend of gluten free-flours. I personally use half "Cup4Cup" and half Pamela's Gluten Free All-Purpose Flour. If you're using only one, I would go with Pamela's. If there's no Xanthan gum in your flour blend, Add 1/4 to 1/2 tsp xanthan gum!!

*4 tsp. Cinnamon OR Pumpkin Spice OR blend of both

*Optional: Add ground ginger/nutmeg to replace some of that cinnamon per taste. I personally go hog on the cinnamon and add an additional tsp of nutmeg

*1 tsp. Baking Soda

*1/2 tsp. Salt

*Optional: Xanthan Gum, see gluten free flour tips

*

*For the frosting:

*1 8oz block of normal fat Cream Cheese, room-temperature (put it out like 2-3 hours before you start)

*1/2 C (1 stick) Butter, room-temperature

*2 C Powdered Sugar, sifted!

*1 tsp Vanilla Extract

*1 tsp. Almond Extract

*1 tsp. ground allspice, separated by 1/2 tsp

*Optional: Splash of Milk to adjust texture

Instructions

1. Apologize to your celiac friends for their gruesome affliction AND/OR Trick your normal friends into eating something gluten-free without telling them
2. If you're prepping this for someone celiac, avoid using porous things like wooden spoons or plastic bowls with a lot of scrapes. Either use new utensils or get a new sponge, wash the dishes and pan you will use thoroughly, then run them through the dishwasher by themselves or wash a second time
3. Preheat oven to 350 degrees.
4. Cream sugar, oil, then add pumpkin and vanilla
5. Add all dry ingredients together and then Sift them into another bowl, especially if you are adding xanthan gum!
6. Use a hand mixer and add dry ingredients to wet ingredients. Mixture will be very thick.
7. Grease pan via preferred method, even Pam is fine
8. Spread evenly in pan. It will be thick, and it will mostly retain it's shape, so make sure your corners are even or they'll possibly burn.
9. Bake for ~25-30min. Insert toothpick into center and pull out - if there is stuff sticking to it try it again in 5min. This is the tricky part, as ovens vary and some flours brown faster than it cooks, so you may have to try it a couple times.
10. Cool bars on wire rack for 1-2 hours then make the FROSTING:
11. Cream together ROOM TEMPERATURE butter and cream cheese until blended and smooth and slightly fluffy. If it is not room temperature, you will get lumps and you'll need to wait and try again.

12. Slowly add SIFTED powdered sugar, about a fifth at a time until blended and incorporated. Use a rubber scraper and push down the sides to make sure everything is blended.
13. Add half (1/2 tsp.) of the Allspice as well as the Vanilla and Almond extract. OPTIONAL: Add all of it if you don't want to use the other half to swirl it.
14. If this is too thick, add very small splashes of milk until it reaches preferred consistency. If you add water, you're a monster.
15. wait until the bars are completely cooled, then frost them. You'll have a sizeable chunk of extra frosting. You're welcome. Get those spoons ready, you greedy little piggies.
16. Swirl half (1/2 tsp.) Allspice into the frosting. I tend to sprinkle it throughout and then make a back and forth pattern using the very tip of the rubber scraper. You do you, boo.
17. Once fully cooled and frosted, cover and refrigerate for another 1-2 hours. The texture and taste is better cooled, especially if you accidentally under-baked it a little.
18. Refrigerate leftovers: Gluten free baked goods tend to disintegrate quickly, so this helps make it last several days. ENJOY! You're the only one(s) with my secrets.

Oma's Zucchini Bread

One of my favorite memories from childhood is eating zucchini bread at Oma's house. Peter, you might already have this recipe too but I couldn't think of a happier, homier thing to include in your wedding recipe book. Hoping you make it for many many happy years.

---Ellen Goldstein

Ingredients

3 eggs 1 Cup salad oil 2 Cups brown sugar 1 Tbsp vanilla 1 Tbsp molasses 3 Cups grated zucchini 4 Cups flour 1 tsp baking powder 1 tsp baking soda 2 tsp cinnamon 1 tsp pumpkin spice 1/2 Cup chopped nuts

Instructions

In large bowl, beat together: 3 eggs 1 Cup salad oil 2 Cups brown sugar Add: 1 Tbsp vanilla 1 Tbsp molasses 3 Cups grated zucchini Mix together in medium bowl: 4 Cups flour 1 tsp baking powder 1 tsp baking soda 2 tsp cinnamon 1 tsp pumpkin spice 1/2 Cup chopped nuts Add dry ingredients to wet ingredients, mixing only until barely moistened. Pour into greased bread pans. Bake at 350 degrees F for about 1 hour.

This is such a delightful idea! Thank you for putting it together!

Mug Cake (Snickerdoodle)

Love in a mug. For when you want something sweet, but you don't have the energy or the ingredients to bake a whole pan of something (or scrub the pan afterwards). For when someone's had a bad day and you want to brighten it up in 5 minutes. For cuddling up on the couch in snowy weather or eating on the porch while watching fireflies.

---Kim Prosis

Ingredients

- * 2 Tbsp melted butter
- * 1/4 c flour
- * 2 Tbsp sugar of any type. Maple syrup works great too! Use half if you want it to be less sweet.
- * 1/4 tsp baking powder
- * 1/4 c milk (nondairy works too)
- * a pinch of salt if the butter doesn't have any
- * 1/2 tsp vanilla extract
- * 1/4 tsp cinnamon (or more, to taste)
- * several teaspoons cinnamon sugar (mix roughly equal parts cinnamon and sugar)

Instructions

Makes 1 mug cake.

1. Obtain a mug. A large-ish one with straight sides will work best. Think cookie-cutter coffee mug from a tourist gift shop with something ridiculous printed on it. The more ridiculous, the better.
2. Mix all ingredients except the pre-mixed cinnamon sugar into a batter.
3. Spoon some of the batter into the mug, then add a layer of the cinnamon sugar. Repeat until you're all out of batter. This is art, not science.
4. Microwave on your default microwave setting for approximately one minute. The time you need will depend on your microwave, but generally you want it to be more cakey and less liquidy. Since there's no egg in this recipe, it's ok to eat it a little more liquidy if you prefer it that way. I generally do mine for 1 and a half minutes.

5. Wait a second for it to cool, then fancy up as desired (sometimes I put maple syrup on top) and consume with spoon!

For the chocolate version, reduce the vanilla to 1/4 tsp and replace the cinnamon & cinnamon sugar with 2 Tbsp of unsweetened cacao powder. Whisk it all together and just plunk it in the mug. If you want, you can add chocolate chips, or make two layers of batter and add a dollop of your favorite nut butter in between them. Or caramel. Heck, hide a whole Girl Scout cookie in there. Use mint extract instead of vanilla. I dunno. Go wild!

Glazed Apple Bundt Cake

I figured I should share a bundt cake recipe to go with your new bundt cake pan. This is my favorite bundt cake recipe from Sally's Baking Addiction.

---Margo Worman

Ingredients

Apple Bundt Cake 3 cups all-purpose flour 1 teaspoon baking soda 3 teaspoons cinnamon 1/2 teaspoon nutmeg 1/2 teaspoon salt 1 1/4 cups canola or vegetable oil 1/2 cup plain yogurt or sour cream, at room temperature 1 1/4 cups packed light or dark brown sugar 1/2 cup granulated sugar 3 large eggs, at room temperature 1 Tablespoon vanilla extract 3 medium apples, peeled and chopped into small chunks Brown Sugar Glaze 1 cup packed light or dark brown sugar 1/4 cup unsalted butter 1/2 cup heavy cream 1/2 cup confectioners' sugar, sifted

Instructions

1. Preheat oven to 325 degrees. Spray a 10-12 cup bundt pan with nonstick spray.
2. Whisk the flour, baking soda, cinnamon, nutmeg and salt together in a large bowl until combined. Set aside.
3. In a medium bowl, whisk the oil, yogurt, brown sugar, granulated sugar, eggs, and vanilla together until combined and creamy.
4. Pour the wet ingredients into the dry ingredients and slowly whisk until no large lumps remain. Try to avoid over-mixing.
5. Carefully fold in the apple chunks. If you feel 3 large apples is too much, feel free to cut down to 2 apples.
6. Spoon/pour the thick batter into the prepared bundt pan.
7. Bake for 55-75 minutes or until a toothpick inserted in the cake comes out clean. Baking times may vary so keep your eye on the cake after 55 minutes. Feel free to cover the cake loosely with aluminum foil about halfway through to prevent heavy browning on top.
8. Allow the cake to cool in the pan set on a wire rack, then invert onto a serving place once cooled and ready to serve.
9. As the cake cools, prepare the brown sugar glaze. Combine the brown sugar, butter, and heavy cream in a medium saucepan over medium heat.
10. Bring to a boil, stirring the mixture often. Without stirring, allow to boil for 1 minute, then turn the heat down to low and allow to simmer for 1 minute.

11. Remove from heat and whisk in the sifted confectioners' sugar.
12. Allow glaze to cool and slightly thicken for at least 5 minutes.
13. Spoon glaze over the cake right before serving. If your glaze thickens up too much before serving the cake, warm in the microwave for 15 seconds and stir until smooth.
14. Cover leftovers and store at room temperature for 3 days or in the refrigerator for up to 5 days.

Molasses Crinkles

Molasses crinkles are my family's favorite holiday cookie recipe. My mom often makes a double batch since the cookie dough is delicious and tends to disappear while chilling.

---Margo Worman

Ingredients

1 cup packed brown sugar 3/4 cup shortening (do not substitute with butter or margarine) 1/4 cup molasses 1 egg 2 1/4 cups flour 2 teaspoons baking soda 1 teaspoon ground cinnamon 1 teaspoon ground ginger 1/2 teaspoon ground cloves 1/4 teaspoon salt Granulated white sugar

Instructions

1. Mix together brown sugar, shortening, molasses, and egg.
2. Mix in flour, baking soda, cinnamon, ginger, cloves, and salt.
3. Cover dough and refrigerate for at least one hour.
4. Preheat oven to 350 degrees.
5. Shape cookie dough by rounded teaspoonfuls into balls. Dip tops of dough balls into granulated white sugar.
6. Place balls sugar side up about 3 inches apart on lightly greased cookie sheet.
7. Bake just until set, 10-12 minutes.
8. Immediately remove cookies from cookie sheet and place on wire rack to cool.
9. Recipe makes about 4 dozen cookies.

Chocolate Honey Mousse

It's 3 ingredients and it will change your life

---Dave McKenna

Ingredients

2 to

2.5 cups chilled whipping cream, divided 10 to 12 oz bittersweet chocolate (e.g. Ghirardelli) 5 Tbsp honey

Instructions

1. Stir 3/4 cup cream, chocolate, and honey in small pot over low heat until chocolate melts & mixture is smooth. Cool, stirring occasionally.
2. In large bowl, beat 1 1/4 cup cream until soft peaks form. Fold cream into chocolate mixture in 2 additions. Divide mousse into ramekins. Refrigerate until set, 2 hours.
3. (Optional) Whip remaining cream to firm peaks. Spoon a dollop of cream on each mousse before serving. Or top with cut strawberries, raspberries, etc

Ali Slagle's Chocolate Pudding

We make this every time a craving for chocolate hits on a busy weeknight or a lazy Sunday. Hoping it brings you as much joy as it does for us!!

---Oset & Michael

Ingredients

1/3 cup/65 grams granulated sugar 1/3 cup/30 grams unsweetened cocoa powder 2 tablespoons cornstarch 1/8 teaspoon fine sea salt 2 cups/480 milliliters nondairy milk, preferably oat 3 to 4 ounces/85 to 115 grams bittersweet bar chocolate, finely chopped 1 teaspoon vanilla extract

Instructions

Step 1 In a medium saucepan, use a wooden spoon or silicone spatula to stir together the sugar, cocoa, cornstarch and salt. Slowly stir in the milk and keep stirring until smooth and combined. Step 2 Stir the mixture constantly over medium-low heat, scraping the bottom, sides and corners of the pan, until the pudding thickens, begins to bubble, and coats the back of the spoon or spatula, 5 to 10 minutes. (If the pudding is coating the bottom of the pan too quickly, reduce the heat.) Step 3 Add the chocolate and stir vigorously until the pudding is very thick and smooth, about 30 seconds longer. Step 4 Remove from the heat and stir in the vanilla. Spoon the pudding into a serving bowl or individual cups or ramekins. Serve warm, at room temperature or chilled. It will thicken as it cools.

Whipped Cream

Several years ago, I was helping prepare a Shabbat dinner for my grandma and some family friends. After announcing I was going to make whipped cream and serve it with whatever fruit I could find in the house, she chided me for recommending we serve it with anything other than berries. Fast forward through a lovely meal and a bit of wine, everyone had the pleasure of staring at my grandma as she licked the bowl clean. At the dining room table. In front of guests. With untouched blueberries on her plate. A few years later I saw those family friends again for Thanksgiving. The moment they sat down at the table, they looked at me and asked if there would be whipped cream for dessert so they could pace themselves appropriately. I recommend serving this dish straight from the mixing bowl. You show off that it's homemade, avoid washing yet another serving bowl, and don't lose precious cream transferring it to another container. I usually serve it with a soup spoon or teaspoon to encourage portion control too.

---Sam Marder

Ingredients

- * 1 pint of heavy cream
- * 3 tablespoons of confectioners' sugar
- * 2 teaspoons of vanilla extract

Instructions

1. Pour heavy cream into a 3-quart metal mixing bowl
2. Whip with a hand mixer until the cream barely holds a shape (5-10 minutes depending on how new/powerful your mixer is)
3. Add in sugar and vanilla
4. Continue mixing until it looks right (another couple of minutes)
5. Cover and refrigerate until ready to serve