Grilled Cheese Sandwich

Extra cheesy grilled cheese sandwich

**Prep time:** 10 mins

**Yield:** 4

**Ingredients**

¼ cup butter, softened

1 tablespoon grated Parmesan cheese

8 Italian bread slices

4 (¾-oz) provolone cheese slices

4 (¾-oz) mozzarella cheese slices

**Steps**

1. Stir together butter and Parmesan cheese in a small bowl.
2. Spread 1 1/2 tsp. butter mixture on 1 side of each bread slice. Place 4 bread slices, buttered sides down, on wax paper. Top with provolone and mozzerella cheese; top with remaining slices, buttered sides up.
3. Cook sandwiches, in batches, on a hot griddle or in a non-stick skillet over medium heat, gently pressing with a spatula, 4 minutes on each side or until golden brown and cheese is melted.

Steak Sandwich

Extreme steak sandwich

**Prep time:** 30 mins

**Yield:** 4

**Ingredients**

2 large onions, sliced thin

1 large head garlic

4 tbs butter

1 tsp mustard

1/4 cup fresh chopped chives

1/2 lb. sliced provolone cheese

2 loaves Italian bread

2 lbs. Strip Steak

2 tsp olive oil

salt and pepper

2 tbs butter

3 cloves garlic, quartered

2 sprigs rosemary

**Steps**

1. Melt butter and oil in large skillet. Add onions and cook on LOW HEAT for an hour, until brown and caramelize.
2. Preheat toaster oven to 400°F. Wrap garlic head in foil bake for 45 minutes, until softened.
3. Mix all the ingredients in a small bowl.
4. Season both sides of each steak.
5. Heat your pan on high and add oil. Lower to medium high and add the steaks. Sear them for 4 minutes on each side and 1 minute per edge.
6. Lower heat to medium and add butter, garlic, and rosemary. Once melted, tilt pan to one side and spoon butter over steaks.
7. Medium Rare: 135°.
8. Medium: 145°F.
9. Well, Done: 160°F.
10. Tranfer steaks to cutting board and let rest for 10 minutes.
11. Slice Italian bread in half and open them.
12. Spread bottom piece with the garlic butter, then the steak slices, caramelized onions.

Strawberry Milkshake

Creamy strawberry milkshake

**Prep time:**  10 mins

**Yield:** 4

**Ingredients**

8 ounces strawberries, stemmed and sliced

1/2 teaspoon vanilla extract

1-pint vanilla ice cream

1/4 cup milk

**Steps**

1. Blend half of starberries, 1/4 tsp. vanilla, 1 cup ice cream and 2 tsp. milk in blender until smooth.
2. Pour into 2 glasses. Repeat with remaining strawberries, vanilla, ice cream and milk. Serve immediately.

Green Macha Latte

Delicious green latte

**Prep time:** 5 mins

**Yield:** 1

**Ingredients**

1/2 - 1 teaspoon Macha

1/4 cup hot water

1/4 cup warmed coconut milk

Maple syrup, honey, stevia, or sweetener of your choice

**Steps**

1. Sift your Macha so it is lump-free.
2. Spoon the Macha into a large mug.
3. Add the hot water and whisk briskly, in an up and down motion, until frothy - 30 seconds or so.
4. Add the coconut milk and whisk until well combined.
5. Taste and add additional water, coconut milk, and/or sweetener to your liking.

Cookies

Peacan, raisin and cinnamon cookies

**Prep time:** 30 mins

**Yield:** 5 ½ dozen

**Ingredients**

1 cup butter or margarine, softened

1 1/2 cups firmly packed brown sugar

3 eggs

3 tablespoon strong coffee

2 1/2 cups all-purpose flour

1 teaspoon baking soda

1 tablespoon ground cinnamon

1 tablespoon ground allspice

1 cup raisins

1 cup chopped pecans

**Steps**

1. Cream butter in a large mixing bowl; gradually add sugar, beating until light and fluffy. Add eggs, one at a time, beating well after each addition. Add coffe, stiring well.
2. Combine flour, soda, cinnamon, and allspice in a large mixing bowl. Stir in raisins and pecans to coat well; add to creamed mixture.
3. Drop dough by heaping teaspoonfuls 2 inches apart onto greased cookie sheets. Bake at 350 ° for 8 minutes. Remove from cookie sheets, and cool on wire racks.

Waffles

Golden waffles

**Prep time:** 10 mins

**Yield:** 10

**Ingredients**

2 cups all-purpose flour

1 teaspoon salt

4 tablespoon baking powder

2 tablespoon white sugar

2 eggs

1 1/2 cups warm milk

1/3 cup butter, melted

1 teaspoon vanilla extract

**Steps**

1. Gather all ingredients.
2. In a large bowl, mix flour, salt, baking powder and sugar.
3. In a separate bowl, beat the eggs. Stir in the milk, butter and vanilla.
4. Pour the milk mixture into the flour mixture; beat until blended.
5. Ladle the batter into a preheated waffle iron.
6. Cook the waffles until golden and crisp.
7. Serve immediately and enjoy!