**Salt and Pepper squid**

This is a delicious and simple recipe for squid. Lightly coated in sea salt and pepper seasoned flour and then fried to perfection. Perfect for a hot summer's meal served with a fresh garden salad.

**Ingredients**

8 ounces calamari tubes

2 tablespoons Szechwan peppercorns

2 tablespoons sea salt

1 cup all-purpose flour

1 cup cornstarch

¾ cup peanut oil

**Directions**

**Step 1**

Slice the calamari tubes down one side and open them up to lay flat. Score the insides with a knife in a cross-hatch pattern. Set aside.

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**Step 2**

Heat a small skillet over high heat with no oil. Add the peppercorns, and toast for a few minutes, stirring constantly, until they start to sizzle and pop. Remove them from the pan and set aside. Add the salt to the pan and cook over high heat until it has turned a gray color. Remove from the heat.

**Step 3**

Grind the salt and pepper with a mortar and pestle or spice grinder until it becomes a fine powder. Transfer to a resealable plastic bag and mix with flour and cornstarch.

**Step 4**

Heat the oil in a wok or heavy skillet over high heat until very hot. Place a few pieces of squid at a time into the bag and shake to coat. Shake off excess and quickly fry them in the oil until browned, turning once. Each one should take about 30 seconds. Serve and eat immediately.

**Giant champagne and lemon Prawn**

Although impressively voluptuous, giant tiger prawns do not have the sweetness of lobster. A zesty herb filling lends a fresh, aromatic punch.

As part of a casual mixed grill, serve the grilled prawns in their shells and pass lemon wedges. For a more elegant appetizer, remove the shells and serve one prawn whole atop mesclun greens lightly dressed with a lemon based vinaigrette.

**Ingredients**

4 jumbo green tiger prawns (4 to 6 per pound) in the shell, about 90 grams each

2 lemons

2 Tbsp chopped fresh basil

2 Tbsp chopped fresh parsley

1 tsp finely minced garlic

pinch sea salt

1 tbsp canola oil

**PREPARATION**

Wash prawns and pat dry. Using kitchen shears, snip down the centre back of each shell to the tail. Do not remove the shell. With a sharp knife, cut a deep slit lengthwise down the centre of the meat, but do not cut all the way through to the legs. Remove the vein. With a microplane or fine grater zest one of the lemons. Slice the other lemon into wedges and set aside for garnish. In a small bowl, toss the zest, basil, parsley and salt to combine. Add the garlic and canola oil, then crush mixture with a fork to release the flavours. Divide the herb mixture into four equal portions and press into the slits of the four prawns. Grill prawns over medium heat until the shells turn pink and the meat becomes opaque. Take care not to let the shells burn. Serve with lemon wedges.

**Ingredients**

**’nduja**75g, see notes below

**unsalted butter**75g, softened

**echalion shallot**½, finely chopped

**sherry vinegar**2 tbsp

**coriander**a small handful, roughly chopped

**scallops in half shell**6 large

**Method**

STEP 1

Put the ’nduja into a small cold frying pan and break it up with the back of a spoon over a medium heat, until its fat has rendered and is fairly smooth. Cool then put in a bowl with the softened butter and mix really well. Chill for 5 minutes to firm slightly, then tip into baking paper, form into a sausage and twist the ends to tighten. Chill until firm.

STEP 2

In a small bowl, mix together the shallot, vinegar and coriander with a little seasoning.

STEP 3

Heat the grill to high. Put the scallops in their shells onto a large baking sheet, then put a thick slice of the ’nduja butter on top of each. Grill for 5 minutes until the butter is bubbling and the scallops are lightly caramelised.

STEP 4

Serve with the vinegar, herb and shallot mix spooned over the top.

**Chicken Cordon Bleu I**

**Prep:**

10 mins

**Cook:**

35 mins

**Total:**

45 mins

**Servings:**

4

**Yield:**

4 servings

**Ingredients**

4 skinless, boneless chicken breast halves

¼ teaspoon salt

⅛ teaspoon ground black pepper

6 slices Swiss cheese

4 slices cooked ham

½ cup seasoned bread crumbs

DirectionsInstructions Checklist

Step 1

Preheat oven to 350 degrees F (175 degrees C). Coat a 7x11 inch baking dish with nonstick cooking spray.

Step 2

Pound chicken breasts to 1/4 inch thickness.

Step 3

Sprinkle each piece of chicken on both sides with salt and pepper. Place 1 cheese slice and 1 ham slice on top of each breast. Roll up each breast, and secure with a toothpick. Place in baking dish, and sprinkle chicken evenly with bread crumbs.

Step 4

Bake for 30 to 35 minutes, or until chicken is no longer pink. Remove from oven, and place 1/2 cheese slice on top of each breast. Return to oven for 3 to 5 minutes, or until cheese has melted. Remove toothpicks, and serve immediately.

**Biscuits, Bacon**

**Prep:**

10 mins

**Cook:**

18 mins

**Total:**

28 mins

**Servings:**

12

**Yield:**

12 cups

**Ingredients**

6 slices bacon

1 (16.3 ounce) can refrigerated biscuit dough

6 eggs

½ cup Borden® Cheddar and Monterey Jack Shreds

3 tablespoons Borden® Cheddar and Monterey Jack Shreds, for topping

DirectionsInstructions Checklist

Step 1

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

Step 2

Place bacon in a large skillet and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain bacon slices on paper towels. Crumble or chop into small pieces.

Step 3

Separate 6 biscuits into 2 rounds each. Press rounds into 12 cups of a muffin tin, pressing up sides to form biscuit dough cups.

Step 4

Mix eggs, bacon pieces, and 1/2 cup shredded cheese together in a bowl.

Step 5

Fill muffin pan biscuits with egg mixture about 3/4 full. Sprinkle remaining 3 tablespoons cheese on top.

Step 6

Bake in preheated oven until egg mixture is set, 18 to 22 minutes. Let cool 5 minutes before serving.

**Pesto Ravioli**

**Ingredients**

¼ pound ground beef

1 clove garlic, minced

1 (14.5 ounce) can diced tomatoes

1 teaspoon Italian seasoning

1 teaspoon salt

1 pound ravioli

2 cups fresh spinach leaves

½ cup shredded mozzarella cheese

½ cup shredded Cheddar cheese

2 tablespoons shredded Parmesan cheese

**DirectionsInstructions Checklist**

Step 1

Preheat oven to 450 degrees F (230 degrees C). Grease a 2-quart casserole dish.

Step 2

Cook and stir ground beef in a skillet over medium heat until the meat is browned and crumbly, 8 to 10 minutes; stir in garlic and cook just until fragrant, about 1 minute. Pour in diced tomatoes and mix in Italian seasoning and salt. Reduce heat to low and cook at a simmer, stirring occasionally, while you complete remaining steps.

Step 3

Bring a large pot of water to a boil, stir in frozen ravioli, and reduce heat to medium. Cook ravioli until tender, 6 to 7 minutes. Drain.

Step 4

Place half the ravioli into the bottom of the prepared baking dish and cover with layers of half the spinach, half the ground beef sauce, half the mozzarella cheese, half the Cheddar cheese, and 1 tablespoon shredded Parmesan cheese. Repeat layers once more and sprinkle top with remaining 1 tablespoon Parmesan cheese. Cover dish with foil.

Step 5

Bake in preheated oven until casserole is bubbling and cheese has melted, about 20 minutes.

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**Eggnog**

Prep:

5 mins

Cook:

7 mins

Additional:

4 hrs

Total:

4 hrs 12 mins

Servings:

5

Yield:

5 cups

**Ingredients**

4 eggs

½ cup white sugar

½ cup rum, or to taste

4 cups milk

1 tablespoon ground nutmeg

**DirectionsInstructions Checklist**

Step 1

Whip eggs, sugar, and rum in high-powered blender on High until a thick custard forms, about 4 minutes.

Step 2

Pour milk and add nutmeg to the custard; blend on Medium until well-mixed, about 2 minutes. Increase the speed to High for 1 minute.

Step 3

Chill for 4 hours before serving.

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**Mocking**

Prep:

1 day

Total:

1 day

Servings:

40

Yield:

40 (4 ounce) servings

**Ingredients**

2 (2 liter) bottles ginger ale, chilled

1 (46 fluid ounce) can pineapple juice, chilled

1 (64 fluid ounce) bottle white grape juice, chilled

**Directions**

Step 1

To make Ice ring: Fill a ring-shaped cake pan to 1/2 with ginger ale. Freeze until partially frozen. At this stage you can place edible flowers, or pieces of fruit around the ring. Fill pan with ginger ale and freeze until solid. Place in punch bowl just before serving.

Step 2

In a large punch bowl, combine 1 bottle ginger ale, pineapple juice and white grape juice.

**Mexican hot chocolate**

Prep:

5 mins

Cook:

6 mins

Total:

11 mins

Servings:

8

Yield:

8 servings

**Ingredients**

1 vanilla bean

1 teaspoon Urfa biber (Turkish chile pepper)

6 cups milk

1 cinnamon stick

8 ounces bittersweet chocolate

2 tablespoons white sugar

½ cup whipped cream, or to taste

1 tablespoon grated bittersweet chocolate

**Key Lime Pie**

**Ingredients**

1 (9 inch) prepared graham cracker crust

2 (8 ounce) packages cream cheese, softened

2 (14 ounce) cans low-fat sweetened condensed milk

¾ cup key lime juice

1 teaspoon grated lime zest

¼ teaspoon salt

1 cup heavy cream, chilled

1 teaspoon vanilla extract

3 tablespoons confectioners' sugar

**Directions**

Step 1

To Make Lime Filling: In a large mixing bowl, whip cream cheese until fluffy. Add condensed milk, lime juice, lime rind, and salt. Whip until mixture is smooth. Pour into graham cracker crust. Cover with plastic wrap and chill thoroughly.

Step 2

To Make Topping: In a medium bowl, whip cream until soft peaks form. Add vanilla or lemon extract and confectioners' sugar. Continue to whip until cream forms stiff peaks. Place topping in a fine-mesh sieve and place sieve over a bowl to catch liquid that drains off. Cover topping tightly with plastic wrap and allow to drain for 2 hours.

Step 3

Before serving, discard liquid that has drained from topping. Spread topping over pie

**Lemon Cake**

Prep:

10 mins

Cook:

35 mins

Total:

45 mins

Servings:

10

Yield:

1 9-inch square pan

**Ingredients**

1 cup white sugar

½ cup butter

2 eggs

2 teaspoons vanilla extract

1 ½ cups all-purpose flour

1 ¾ teaspoons baking powder

¾ cup milk

1 tablespoon lemon zest

1 tablespoon lemon juice

**Directions**

Step 1

Preheat the oven to 350 degrees F (175 degrees C). Grease a 9-inch square baking pan.

Step 2

Beat sugar and butter together in a mixing bowl using an electric mixer until light and fluffy. Beat in eggs and vanilla extract.

Step 3

Sift flour and baking powder together in a separate bowl; add to creamed mixture. Pour in milk, lemon zest, and lemon juice and mix until you achieve a smooth batter. Spoon batter into the prepared pan.

Step 4

Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 35 minutes.

**CheeseCake**

Prep:

30 mins

Cook:

1 hr

Total:

1 hr 30 mins

Servings:

12

Yield:

1 - 9 inch springform pan

**Ingredients**

1 ½ cups graham cracker crumbs

3 tablespoons white sugar

½ teaspoon ground cinnamon

¼ cup margarine

3 (8 ounce) packages cream cheese

1 ½ cups white sugar

4 eggs

2 teaspoons vanilla extract

¼ teaspoon salt

2 cups sour cream

**Directions**

Step 1

Preheat oven to 350 degrees F (175 degrees C). In a medium bowl, combine graham cracker crumbs, 3 tablespoons sugar, cinnamon and melted margarine. Mix all ingredients well and press into bottom and sides of a 9 inch springform pan.

Step 2

In a large bowl, beat cream cheese and sugar until smooth. Blend in the eggs one at a time, then stir in the vanilla and salt. Fold in the sour cream.

Step 3

Pour batter into springform pan. Bake in preheated oven for 1 hour. Turn off oven and leave cake in for at least 30 minutes.