

Recipes

from our family to yours

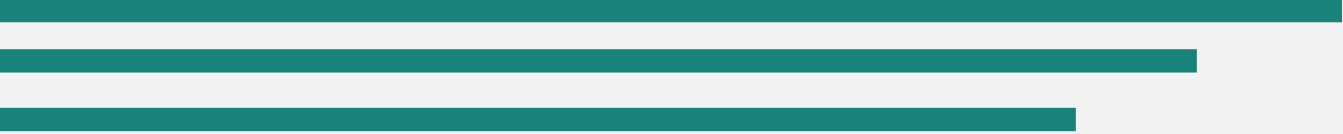
Inside you will find amazing recipes that members of the Center for Advancing Correctional Excellence! (ACE!), past and present, have brought to various gatherings.



**Thank you everyone
for all of your
contributions to this
ACE! cookbook.**

Bon Appetit!





“Pull up a chair.
Take a **taste**.
Come join us.
Life is so endlessly
delicious.”

-Ruth Reichl

Chef and food writer

The **delicious** items you will find in the **cookbook**

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**The pandemic won't stop ACE! members from sharing recipes. These dishes are enjoyable for a party of one or 20.*

“I’m **just**
someone who
likes cooking
and for whom
sharing food is a
form of
expression.”

-Maya Angelou
Writer and poet





Finger Food & Dips



A top-down view of a kitchen counter with various ingredients for Buffalo Chicken Dip. In the center is a white bowl filled with cubed, cooked chicken, garnished with a single green parsley leaf. Surrounding the bowl are several items: a wooden cutting board with a knife, a glass bottle of yellow oil, a metal shaker, a small bowl of red and white spices, a spoon with a mix of spices, and a small bowl of quinoa. The background is a light-colored, textured surface.

Buffalo Chicken Dip

Ingredients

- 8 ounces cream cheese, soften
- ½ cup blue cheese salad dressing
- ½ cup Frank's red hot sauce
- ¼ cup crumbled blue cheese, shredded
- 2 cups cooked, cut up chicken (I use rotisserie chicken)

Directions

- Preheat oven to 350°F.
- Mix all ingredients and place in 9 inch casserole dish.
- Bake for 20 minutes or until bubbly.
- Serve with Frito chips.

Easy Spinach Salsa Queso Dip

Ingredients

- 10 ounces of frozen chopped spinach; thawed and drained
- 1 pound Velveeta cheese, cubed
- 8 ounces cream cheeses, cubed
- 1 jar salsa (I use restaurant style)

Directions

- Place all the ingredients in a crockpot and heat until cheese is melted. Stirring occasionally. It should take somewhere around an hour to have the cheeses melt (but check as crockpots vary).
- Serve warm with tortilla chips.



Jayma's Deviled Eggs

Ingredients

- 1 dozen hard boiled eggs
- 6 tablespoons mayonnaise
- 4 teaspoons vinegar
- 2 teaspoons Worcestershire
- 1-2 teaspoons horseradish or to taste
- 2 teaspoons French's mustard
- ¼ teaspoon salt
- ¼ teaspoon ground pepper
- 1 teaspoon grated and then chopped onion
- Splash Tabasco

Directions

- Cut hard boiled eggs in half; lengthwise.
- Remove yolks, put through a sieve to mash.
- Add the rest of the ingredients and fill egg whites.
- Sprinkle with paprika.



Party Chicken Wings

Ingredients

- 12 whole chicken wings (about 2 pounds)
- $\frac{3}{4}$ soy sauce
- $\frac{1}{4}$ cup water
- $\frac{1}{2}$ cup packed brown sugar
- 1 tablespoon Dijon mustard
- 1 teaspoon garlic powder

Directions

- Cut chicken wings into three sections; discard wing tips.
- In a bowl, combine the remaining ingredients. Set aside $\frac{1}{4}$ cup for basting; cover and refrigerate.
- Place the wings in a large re-sealable plastic bag or shallow glass bowl. Pour the remaining marinade over wings; turn to coat. Seal or cover and refrigerate overnight.
- Drain and discard marinade.
- Place the wings in a shallow baking pan.
- Bake, uncovered, at 375°F for 1 hour, brushing several times with reserved soy sauce mixture during the last 30 minutes of baking (brush every 10 minutes).
- Refrigerate any leftovers.

Pepperoni Rollups

Ingredients

- 1 package (8 ounces) cream cheese
- 2 tablespoons oregano
- ½ teaspoon garlic powder
- 4 medium flour tortillas
- 1 cup shredded cheddar cheese
- 2 tablespoons green onion
- 1 package (3.5 ounces) pepperoni

Directions:

- Chop green onion.
- Slice pepperoni into tiny pieces.
- Combine softened cream cheese, shredded cheddar cheese, oregano, chopped green onion, and garlic powder.
- Spread mixture on tortillas and top with pepperoni.
- Roll tortilla tightly into a log shape.
- Wrap each roll in plastic wrap and chill for 2 hours.
- Cut each tortilla roll in slices and serve.



Slow Cooker Spinach & Artichoke Dip

Ingredients

- 10 ounce bag of fresh spinach (stems removed)
- 1 (13.27 ounces) can quartered artichoke hearts, rinsed and chopped
- 8 ounces cream cheese
- 2 cups shredded mozzarella cheese
- 1 cup shredded parmesan cheese
- 2 cloves garlic, chopped



Directions

- Add all the ingredients to a slow cooker and cook on high for 2 hours. Stir occasionally throughout the cooking process.
- Serve with crackers, tortilla chips, or baguette.

“If you really want to
make a friend, go to
someone’s house
and eat...

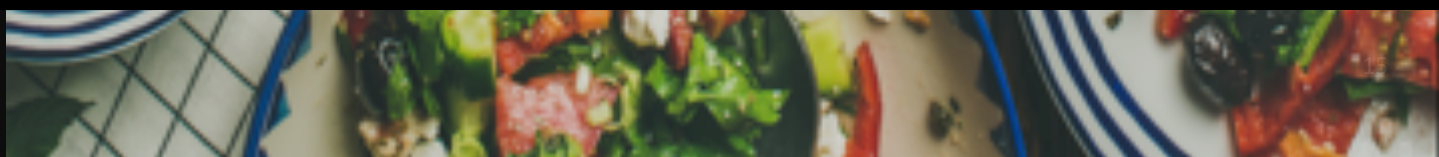
The people who
give you their **food**
give you their
heart.”

-Cesar Chavez

Civil rights activist



Savory Sides & Dishes



Alex's Meatballs

Ingredients

- 1 package frozen meatballs
- Black raspberry sauce from CarterQue Barbeque & Grilling Co. in Mt Airy, MD

Directions:

- Cook the meatballs the night before according to package directions.
- Refrigerate the meatballs overnight.
- The next morning, put the meatballs and sauce in a crockpot on low for about 4 hours. Stir occasionally.



Faye's Secret Easy Tortellini Salad

Salad Ingredients

- 1 large package of tortellini in the refrigerator section of the store
- 1 large FRESH pesto sauce (in refrigerator section of store with the tortellini)
- Grated parmesan cheese

Directions

- Cook tortellini for half the recommended time (5 to 7 min max).
- Put on sauce and cheese and make sure it's spread evenly.



Faye's Crunchy Salad

Salad Ingredients

- Shaved Brussel sprouts
- Red cabbage shredded
- Shredded romaine lettuce
- Chick peas (optional)
- Cheese (feta) (optional)
- Crunchies like sesame seeds or nuts or crackers (optional)

Directions

- Assemble everything and mix together.
- Mix and mix and mix...go light with the dressing.

Dressing Ingredients:

- Olive oil
- Balsamic vinegar with raspberry
- A little hot oil if you like spice



Hawaiian Meatballs

Ingredients

- 40 ounce bottle of sweet baby rays barbecue sauce
- 20 ounce can of pineapple slices
- 1 tablespoon grape jelly
- ½ cup light brown sugar
- One bag of frozen meatballs (I roll my own, see below for recipe)
- 1 package King's Hawaiian rolls

Directions

- Combine barbecue sauce, pineapple slices, light brown sugar and grape jelly into crockpot.
- Add meatballs.
- Cook on low for 2 hours. If you use frozen meatballs, cook on high for 2-3 hours.

Homemade Meatballs Option

Ingredients

- 1 pound ground beef
- Salt and pepper (as desired)
- Fresh minced garlic (as desired)

Directions

- Combine ingredients in a large mixing bowl.
- Mash the ground beef and mix in the salt, pepper, and garlic to the ground beef.
- Roll meatballs that are approximately 1-1.5 inches round.
- Bake meatballs at 350°F for approximately 20 minutes or until brown. Turn meatballs halfway through.

“Life is great.
Cheese makes
it better.”

-Avery Aames
Author

Homemade Mac & Cheese

Ingredients:

- 8 tablespoons (1 stick) unsalted butter, plus more for casserole
- 6 slices white bread, crusts removed, torn into 1/4- to 1/2-inch pieces
- 5½ cups milk
- ½ cup all-purpose flour
- 2 teaspoons coarse salt, plus more for water
- ¼ teaspoon ground nutmeg
- ¼ teaspoon freshly ground black pepper
- ¼ teaspoon cayenne pepper
- 4½ cups (about 18 ounces) grated sharp white cheddar cheese
- 2 cups (about 8 ounces) grated Gruyère or 1¼ cups (about 5 ounces) grated Pecorino Romano cheese
- 1 pound elbow macaroni

Directions:

- Preheat oven to 375°F.
- Butter a 3-quart casserole dish; set aside.
- Place the bread in a medium bowl.
- In a small saucepan over medium heat, melt 2 tablespoons butter. Pour the melted butter into the bowl with the bread, and toss. Set the breadcrumbs aside.
- Warm the milk in a medium saucepan over medium heat.
- Melt the remaining 6 tablespoons butter in a high-sided skillet over medium heat. When the butter bubbles, add the flour. Cook, stirring, 1 minute.
- While whisking, slowly pour in the hot milk a little at a time to keep mixture smooth. Continue cooking, whisking constantly, until the mixture bubbles and becomes thick, 8 to 12 minutes.
- Remove the pan from the heat. Stir in salt, nutmeg, black pepper, cayenne pepper, 3 cups cheddar cheese, and 1½ cups Gruyère (or 1 cup Pecorino Romano); set the cheese sauce aside.
- Cover a large pot of salted water, and bring to a boil.
- Cook the macaroni until the outside of pasta is cooked and the inside is underdone, 2 to 3 minutes.
- Transfer the macaroni to a colander, rinse under cold running water, and drain well.
- Stir the macaroni into the reserved cheese sauce.
- Pour the mixture into the prepared dish.
- Sprinkle the remaining 1½ cups cheddar cheese, ½ cup Gruyère (or ¼ cup Pecorino Romano), and the breadcrumbs over the top.
- Bake until golden brown, about 30 minutes.
- Transfer the dish to a wire rack for 5 minutes; serve.

Potato Slow Cooker Soup

Ingredients

- 4-5 pounds russet potatoes washing, not peeled, diced into ½ inch cubes
- 1 medium yellow onion, diced
- 10 cloves garlic, minced (about 3 tablespoons)
- 6-8 cups chicken stock or broth
- 16 ounces cream cheese, softened
- 1 tablespoon seasoned salt
- Optional garnishes: bacon, shredded cheese, green onions

Directions

- Add potatoes, onion, garlic, seasoning, and chicken stock to slow cooker.
- Cook on high for 6 hours or low for 10 hours.
- Add the softened cream cheese and puree soup with an immersion blender until the cheese is incorporated and about half the soup is blended.
- Stir well, top with your choice of garnishes & enjoy!

This soup can be frozen for later too!



Spinach, Feta, and Orzo Salad


Ingredients

- 1 (16 ounce) package uncooked orzo pasta
- 1 (10 ounce) package baby spinach leaves
- ½ pound crumbled feta cheese (about 2 cups)
- ½ red onion, finely chopped
- ¾ cup pine nuts
- ½ teaspoon dried basil
- ¼ teaspoon ground white pepper
- ½ cup olive oil
- ½ cup balsamic vinegar

Note: this makes a lot of dressing. Use as much as you like.

Directions

- Cook orzo in salted water al dente according to the package directions.
- Drain and rinse with cold water.
- Transfer to a large bowl and stir in spinach, feta, onion, pine nuts, basil, and white pepper. Refrigerate until serving.
- When ready to serve toss with olive oil and balsamic vinegar.



“There is no
better way to
bring people
together than
with **desserts.**”

-Gail Simmons
Food writer



Sweet Treats





Amy's Boozy Chocolate Cake

Ingredients

- 1 box cake mix
- 8 ounces Guinness Stout
- 2 tablespoons butter
- 1 cup white sugar
- ½ cup Irish whiskey
- 2 cups butter
- 4½ cups powdered sugar (separated)
- ¾ cup Bailey's Irish Cream
- Vanilla extract

Directions

Cake:

- Follow the directions on the box cake mix, but replace the water with 8 ounces of Guinness Stout.

Ganache:

- While cake is cooling, melt 2 tablespoons of butter in a saucepan over medium heat and stir in 1 cup of white sugar and ½ cup Irish whiskey. Bring to a boil, stirring to dissolve sugar, reduce heat to low, and simmer until thickened, about 10 minutes.
- Transfer cake to a serving platter. Generously brush whiskey glaze over cooled cake several times and allow glaze to soak into cake.

Frosting:

- Beat together 2 cups of butter at room temperature, 4 cups powdered sugar, and ¾ cup of Bailey's Irish Cream and vanilla extract in large mixing bowl until well combined.
- Add additional powdered sugar ½ cup at a time until desired consistency is achieved.
- Spread frosting on cake.

Be the potluck hero!

Angel Food Cake

Ingredients

- 1 angel food cake (box)
- 2 boxes instant vanilla pudding
- 2 containers cool whip
- Fruit of your choice (I often used strawberries, but raspberries and blueberries work well!)

Directions

- Make the angel food cake following the box instructions.
- Make instant vanilla pudding and let set.
- Break apart angel food cake into bite sized pieces.
- Step 1: put a layer of angel food pieces on bottom of bowl.
- Step 2: put a layer of pudding to fill in the holes.
- Step 3: spread a layer of cool whip over the pudding.
- Step 4: add a layer of berries.
- Repeat steps 1-4 until ingredients run out or bowl is filled.
- Top with final layer of cool whip and berries.

Chocolate Chip Cookies

Ingredients

- 1 cup Crisco
- $\frac{3}{4}$ cup brown sugar
- $\frac{3}{4}$ cup sugar
- 2 eggs
- 1 teaspoon baking soda
- $\frac{1}{2}$ teaspoon salt
- 2 cups semi-sweet chocolate chips
- $2\frac{1}{4}$ cups flour
- 1 teaspoon vanilla extract

Directions

- Preheat oven to 375°F.
- Mix together Crisco, both sugars, eggs and vanilla.
- Add baking soda, salt, and chocolate chips; mix until well combined.
- Add flour 1 cup at a time; mix until combined.
- Place cookie dough 1-2 inches apart on cookie sheet.
- Bake for 8-10 minutes.





Chocolate Chip Cookie Dough Brownie Bombs

Ingredients:

- $\frac{3}{4}$ cup butter, softened
- $\frac{3}{4}$ cup brown sugar
- $\frac{1}{4}$ cup white sugar
- 2 tablespoons milk
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- Pinch salt
- 2 cups miniature chocolate chips, divided
- 1 package fudge brownie mix, baked and cooled
- 1 package Candiquik or chocolate almond bark

Directions:

- Let's make some dough! In the bowl of a stand mixer, beat together the butter and sugars until creamy. Add the milk and vanilla; beat to combine. Lastly, beat in the flour and pinch of salt until a soft dough forms. Stir in ONE (1) cup of the mini chips.
- On a foil-lined baking sheet, drop rounded, (scant) Tablespoon-sized balls of dough. I used a cookie dough scoop for this and just scantily filled it so the cookie dough balls wouldn't be so big. Freeze the cookie dough balls for about an hour to firm up.
- Cut the brownies into small squares, about 1 inch in size. Pick up a square and gently flatten it with your palm. Fudgy brownies will flatten easily and retain their moisture which is why it's important to make sure you use a fudgy brownie mix rather than a cake-y one.
- Place a cookie dough ball in the middle of the flattened brownie and very gently, wrap the brownie around the cookie dough ball. If the brownie cracks, that's okay; just kind of roll it in your fingers until the brownie completely surrounds the cookie dough. Repeat until all cookie dough balls are covered, then return to the freezer for 30 minutes or so.
- Prepare chocolate bark according to package directions. Using a fork, dip each brownie truffle into the chocolate, coat completely, and allow excess to drip off. Return to the foil-line sheet and sprinkle the tops with the remaining cup of mini chips, for garnish. Store these bad boys in the fridge or freezer, in an airtight container.

Danielle's Mom's Chocolate Chip Coffee Cake

Ingredients

- ½ cup butter
- 1 cup sugar
- 2 eggs
- 2 cups sifted flour
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1 cup sour cream
- 1 teaspoon. vanilla
- 1 cup chopped walnuts
- ½ cup mini chocolate chips
- ¾ cup brown sugar
- 1 teaspoon cinnamon (or more)

Directions

- Cream butter, sugar, and eggs.
- Mix in flour, baking powder and soda.
- Add sour cream and mix until smooth.
- Stir in vanilla.
- In a separate bowl mix the rest of the ingredients as the topping.
- Place ⅓ of topping into well-greased Bundt pan, layer with topping, then batter, then topping until all done...make sure to end with batter.
- Bake 56-60 minutes at 350°F. Cool before inverting pan.



Grandma Kay's Chocolate Peanut Butter Fudge



Instructions

- 3 heaping tablespoons baking cocoa
- 2 cups white sugar
- 2 cups brown sugar
- 1 cup milk (whole works best)
- 1 teaspoon vanilla
- 6 big tablespoons crunchy peanut butter

Directions

- Mix baking cocoa, white sugar, brown sugar, and milk in sauce pan.
- Bring to boil stirring constantly, bring to soft boil at 234°F.
- Remove from heat and stir in vanilla and peanut butter.
- Stir until creamy and starting to harden.
- Pour into buttered pan.
- Let cool then cut into small squares to serve.

Guinness Cupcakes

Guinness Cupcakes Ingredients

- 2 cups unbleached all purpose flour
- ½ cup baking cocoa powder
- ¼ teaspoon salt
- 1½ teaspoon baking soda
- 1 cup granulated sugar
- ½ cup brown sugar
- 4 ounces (½ cup) unsalted softened butter
- 2 teaspoon vanilla extract
- 2 eggs
- ½ cup sour cream
- 12 ounce bottle (1½ cups) Guinness or stout beer

Bailey's Cream

Cheese Frosting Ingredients

- 8 ounce bar of cream cheese, softened
- 4 ounce stick of unsalted butter, softened
- 2 cups confectioner's sugar
- 4-6 tablespoons Bailey's Irish Cream

Guinness Cupcakes Directions

- Preheat oven to 350°F and line muffin tins with muffin tins.
- In large bowl briefly whisk together flour, cocoa powder, baking soda and salt.
- In bowl of stand mixer with paddle attachment or with hand mixer, beat butter, sugar, and brown sugar until light and fluffy.
- Add one egg and beat until evenly mixed and fluffy; make sure to scrape down the mixer bowl once and a while. Add the second egg and vanilla and beat again until light and fluffy.
- Add the sour cream and beat in, then with mixer running, slowly pour in the Guinness.
- Sift the dry ingredients into the batter and slowly stir the batter until it's evenly mixed and there are no streaks of flour. Make sure to stop mixer frequently to scrape down sides and make sure to mix up any flour pockets hidden on bottom of bowl.
- Pour ¼ cup of batter into each muffin cup. You'll get about 20-24 cupcakes.
- Bake at 350°F on the middle rack of your oven for 20-25 minutes. A toothpick inserted into center of cupcake in the middle of the pan should come out clean. Make sure to rotate the pans halfway through baking. Set on rack to cool to room temperature before frosting.

Cream Cheese Frosting Directions

- In the bowl of the stand mixer with paddle attachment or with hand mixer, add the cream cheese, butter and confectioner's sugar and beat until light and fluffy. Slowly drizzle in the Bailey's, more or less depending on how boozy you want the frosting. Beat until completely incorporated into the frosting. (You can also use another liquor to change out the flavor of the frosting if you like).

Jayma's Coconut Cake & Icing

Cake Ingredients

- 1 Duncan Hines Cake Mix (NO SUBSTITUTES!)
- 1 cup sugar
- 1 cup flour
- 1 teaspoon salt
- 1 cup coconut milk
- 1 cup room temperature sour cream
- 3 egg whites room temperature
- 1 whole egg room temperature
- 1½ teaspoon coconut extract
- 1/3 cup oil

Icing Ingredients

- 1½ cup heavy cream
- ¾ cup butter
- ¾ cup Crisco
- ¾ cup glaze reserved from coconut cake
- 2 tablespoons cornstarch
- 4 cups sifted confectioners sugar
- 1 teaspoon coconut extract
- 1 tablespoon white rum

Cake Directions

- In mixer whip to combine the above ingredients about 2 minutes until smooth and well combined. Put into 2 greased 9 inch cake pans or a greased 13x9 pan.
- Bake at 350°F for about 40 minutes or until a toothpick inserted into the cake comes out clean.
- Spread with COCONUT ICING. Fold in freshly grated coconut into the icing. Top cake with more fresh coconut.

Icing Directions

- Whip cream. Set aside.
- Cream the butter and Crisco.
- Add the coconut glaze, cornstarch, and 4 cups sifted confectioners sugar.
- Fold in the whip cream, coconut extract, and white rum.

Lemon Bars

Ingredients

- $\frac{1}{3}$ cup butter
- 1 cup sugar
- 1 cup all-purpose flour
- 2 eggs
- 2 tablespoons all-purpose flour
- 2 $\frac{1}{2}$ teaspoons finely shredded lemon peel
- 3-4 tablespoons lemon juice
- $\frac{1}{4}$ teaspoon baking powder
- Powdered sugar

Directions

- Preheat oven to 350°F.
- Beat butter with an electric mixer on medium to high speed for 30 seconds.
- Add $\frac{1}{4}$ cup of the sugar. Beat until combined.
- Beat in the 1 cup flour until crumbly.
- Press into the bottom of an ungreased 8x8x2-inch baking pan.
- Bake for 15 to 18 minutes or just until golden.
- Meanwhile, combine eggs, the remaining sugar, the 2 tablespoon flour, lemon peel, juice, and baking powder. Beat for 2 minutes or until thoroughly combined.
- Pour over hot baked layer.
- Bake about 20 minutes more or until lightly browned around the edges and the center is set.
- Cool on a wire rack. If desired, sift powdered sugar over top.

Pumpkin Pecan Rum Cake

Cake Ingredients

- 2 cups flour
- 2 tablespoons pumpkin pie spice
- 2 teaspoons baking soda
- 1 teaspoon salt
- 2 sticks softened butter
- 1 cup sugar
- 1 cup brown sugar
- 4 eggs
- 1 can (15 ounces) pumpkin
- 1 teaspoon vanilla
- ¾ cup chopped pecans

Cake Directions

- Mix flour, pumpkin pie spice, baking soda, and salt in medium bowl.
- Beat butter, sugar and brown sugar in large bowl until light and fluffy.
- Add eggs and beat well.
- Add pumpkin and vanilla and gradually add flour mixture.
- Place pecans in bottom of greased Bundt pan and pour batter over nuts.
- Bake at 325°F for 60-70 minutes until wooden pick comes out clean.
- Cool 10 minutes. Make holes in cake with long pick and pour ½ of glaze over cake.
- Let stand 5 minutes and invert onto plate and repeat with remaining glaze over top of cake.
- Cool.

Glaze Ingredients

- ¼ cup butter
- ½ cup sugar
- 2 tablespoons water
- 1 teaspoon rum extract

Glaze Directions

- Melt butter and add sugar and water.
- Bring to boil.
- Remove from heat and stir in rum extract.

Rhubarb Pie

Two Pie Crust Ingredients

- 2 cups sifted all purpose flour
- 1 teaspoon salt
- $\frac{3}{4}$ cup shortening
- 4-5 tablespoons ice water

Two Pie Crust Directions

- Sift flour with salt into medium bowl
- With pastry blender, using a short cutting motion, or 2 knives, cut in shortening until mixture resembles coarse cornmeal.
- Quick sprinkle ice water, 1 tablespoon at a time over the pastry mixture, tossing lightly with fork after each addition. Pastry should be just moist enough to hold together, but not sticky).
- Shape pastry into ball, wrap in waxed paper and you can refrigerate until ready to use. Divide in half, flatten each half with palm of hand.
- Roll out half of dough on flowered surface, fold in half and transfer to pie tin. Roll out second half, fold in half and wait until you have rhubarb mixture ready.
- Note you will NOT pre-cook this pie crust.

...rhubarb pie continued

Rhubarb Mixture

Ingredients

- 1½ cup sugar
- ⅓ cup unsifted all-purpose flour
- 4 cups fresh rhubarb, washed and cut into ½ inch pieces (it's about 1¾ pounds.)
- 2 tablespoons butter or margarine

Rhubarb Mixture Directions:

- Preheat oven to 400°F.
- In small bowl, combine sugar and flour. Mix well.
- Add to rhubarb in large bowl, tossing lightly to combine.
- Add mixture to uncooked pie crust already in pie-tin.
- Cut butter into small pieces and sprinkle chunks of butter all around on top of rhubarb mixture.
- Place top of pie crust atop rhubarb mixture. Pinch edges of top and bottom pie crust together to seal. Cut off any pieces that hang over after pinching.
- Using a knife, create a dotted letter R on the top of your pie crust. If you make a complete R (not dotted) your pie will leak and the top crust will look messy. If you do not add the R, your pie will likely spill over.
- For shiny, glazed top, brush top crust with 1 beaten egg yolk missed with 1 Tbs. water (I don't do this).
- I like a sweet, glistening crust, so I sprinkle top crust with Sugar In The Raw.
- Bake 50-55 minutes or until rhubarb is tender and crust is golden brown.
- Cool partially and serve slightly warm...preferably with a scoop of vanilla ice cream.

“Chocolate is
cheaper than
therapy and you
don't need an
appointment.”

-Catherine Aitken,
Author

Salted Caramel Filled Dark Chocolate Chunk Skillet Cookie

Ingredients:

- 1 stick (4 ounces) unsalted butter
- 2 tablespoons white sugar
- 1 cup dark brown sugar, packed
- 1 egg
- 1 teaspoon vanilla
- 1¾ cup all-purpose flour
- ¾ teaspoon baking soda
- ¼ teaspoon salt
- 8 ounces dark chocolate, ½ chunks
- ½ cup caramel bits
- ⅔ cup thick salted caramel sauce or add about 1 teaspoon salt to regular caramel sauce
- Good quality salt to sprinkle on top before baking

Directions:

- Grease a 6-inch or 8-inch cast iron skillet with butter. Set aside.
- In a medium skillet, melt butter over medium-low heat, stirring nearly continuously. Butter will melt, then begin to foam. It will then begin to turn golden brown and smell nutty. As soon as the butter begins to turn brown, take the pan off the heat, and continue to stir for about 1 minute, to ensure carryover heat doesn't continue to cook and subsequently burn the already browned butter. Transfer to a small bowl, cover with plastic wrap, and let cool to room temperature, about 1-2 hours.
- When the butter has cooled down and started to solidify slightly, add the butter to a large mixing bowl. Add the sugars, and cream the butter and the sugars until light and fluffy, about 3 minutes on medium high. Scrape down the side of the bowl.
- Add the egg and vanilla and mix until completely incorporated. Scrape down the bowl with a spatula. Combine the flour, soda and salt in another bowl with a whisk to combine. With the machine on low, slowly add the flour. Mix until just combined, taking care not to over mix. With a spatula, fold in the caramel bits and dark chocolate chunks.
- Press about ⅓ of the dough into the bottom of prepared skillet (the entire bottom and sides of the skillet should be covered with dough). Fill with caramel sauce. Top with more dough until the top is completely covered and the caramel is sealed inside, you may have some left over - I had about 1 cup of dough remaining (see notes). Sprinkle the top of the cookie with flaky salt. Cover with foil and refrigerate for at least 30 minutes, or up to 3 days.
- When you're ready to bake, preheat oven to 350°F.
- Bake for 18-20 minutes or until golden brown on top. Serve immediately with ice cream and more caramel sauce if desired.

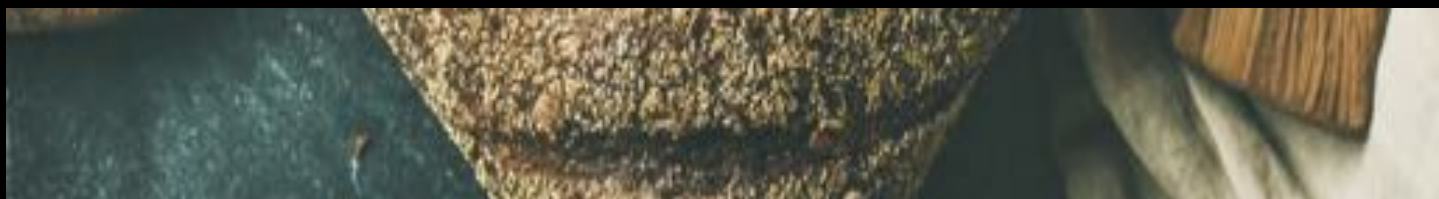
“My doctor told
me I had to
stop throwing
intimate **dinners**
for four unless
there are three
other people.”

-Orson Welles

Actor and writer



Pandemic Dishes



Crispy Rice & Egg Bowl With Ginger-Scallion Vinaigrette

Ingredients

- 1¼ cups minced scallions, both green and white parts
- 2 tablespoons minced or finely grated fresh ginger
- Neutral oil (like grapeseed, safflower, or sunflower)
- ¼ cup sherry or rice wine vinegar
- Fine sea salt
- About 1 heaped cup julienned or coarsely grated carrots
- 8 ounces small cucumbers thinly sliced
- 3 cups cooked, cooled rice
- 4 eggs
- Soy sauce
- Toasted sesame oil
- Sriracha, gochujang, or another hot sauce

Directions

- Make the vinaigrette: Mix scallions, ginger, ¼ cup oil and sherry or rice wine vinegar in a bowl. Season with salt (I use about ½ teaspoon fine sea salt). Set aside.
- Crisp your rice: Heat a large frying pan over medium high. Add 1 to 2 tablespoons oil; you'll want to coat the bottom with a thin layer of oil all over. Nonstick pan (as I used) are more forgiving here, so you can use the lower amount. Heat the oil until it's hot, another minute, then scatter half the rice over the surface; it's okay if small clusters remain. Season lightly with salt and do not touch. In 3 to 5 minutes, the underside will become golden brown and crisp. Use a spatula to flip it in sections then fry on the other side until it is also crisp. Divide between two bowls and repeat with remaining rice, dividing it between two remaining bowls.
- Crisp your egg: If there isn't enough oil left in the pan (you want a thin layer), add another splash and heat this on high heat. Add eggs one at a time and season lightly with salt and pepper. Cook until brown, lacy, and crisp underneath, and the whites are opaque, bubbly and dramatic and the edges are brown. You can spoon some oil from the pan over the egg whites to help them cook faster. Place one egg on each bowl of rice.
- Assemble bowls: Arrange some cucumbers and carrots to each bowl. Spoon 2 tablespoons vinaigrette onto each bowls. Drizzle each egg with a half-teaspoon of tamari and toasted sesame oil, letting it roll onto the other ingredients, plus hot sauce to taste. Eat immediately. Repeat frequently.
- Do ahead: The dressing will keep for 5 to 6 days in the fridge; the chopped vegetables will keep for 3 to 4 days.



Linguine With Shrimp & Garlic Cream Sauce

Ingredients:

- 12 large shrimp, peeled
- 8 cloves garlic, unpeeled
- 2 tablespoons olive oil
- 1½ cups heavy cream
- ½ cup grated parmesan, plus more for serving
- ¼ cup finely chopped fresh parsley, plus more for serving
- Kosher salt and freshly ground pepper
- 8 ounces fresh linguine, cooked and drained

Directions:

- Bring 6 cups water to a boil in a large saucepan.
- Using a small paring knife, remove the vein along the back of each shrimp and rinse under running water. Add the garlic to the boiling water and cook for 2 minutes. Add the shrimp to the water with the garlic and cook for 2 to 3 minutes. Drain the shrimp and garlic. Peel and finely chop the garlic.
- Heat the oil in a large skillet over medium heat. Add the garlic and cook for 1 minute. Add the heavy cream and bring to a simmer. Cook, stirring occasionally, until the cream begins to thicken. Stir in the Parmesan, parsley and shrimp. Season with salt and pepper.
- Pour the sauce over the linguine in a large bowl and toss to coat. Garnish with more Parmesan and parsley.

Summer Vegetable Curry

Ingredients:

- 1 tablespoon olive or avocado oil
- 1 red onion, chopped into large chunks
- 1 tablespoon peeled and finely chopped ginger
- 2 cloves garlic, finely chopped
- 1½ tablespoons yellow curry powder
- 1½ cups full-fat canned coconut milk
- ½ cup vegetable broth (or bone broth)
- 3 cups chopped eggplant
- 1 medium zucchini or squash, cut into ¼ chunks
- 1½ cups mushrooms, quartered
- ½ cup red bell pepper, seeded and chopped into chunks
- 1 tablespoon arrowroot powder or cornstarch
- ¼ teaspoon sea salt
- ½ teaspoon black pepper
- ½ teaspoon lime zest
- 1 tablespoon lime juice
- ¼ cup chopped fresh basil or cilantro
- 2-3 cups rice
- Sriracha for serving

Directions:

- Heat the oil in a large skillet over medium-high heat. Add the onion, ginger, and garlic; cook, stirring, 3-4 minutes or until fragrant and soft. Stir in the curry powder and cook 1 additional minute.
- Whisk together the vegetable broth and arrowroot powder, if using. Add vegetable broth mixture, coconut milk, vegetables (eggplant, zucchini, mushrooms and bell pepper) into the skillet, salt and pepper; stir to combine. Simmer for 10-15 minutes or until vegetables are tender. Stir in the lime zest and lime juice just before serving. Taste and add more salt, if necessary.
- Spoon rice onto serving plates and top with vegetable curry. Garnish each bowl with fresh basil or cilantro and serve with sriracha, to taste.



Thai Chili & Basil Fried Rice

Ingredients:

- 4 garlic cloves
- 4 birds' eye chilies (or any spicy chili found locally)
- ¼ teaspoon sea salt
- ¼ cup oyster sauce*
- 1 tablespoon soy sauce
- 1 tablespoon of fish sauce*
- 1 teaspoon sugar
- 2 tablespoons vegetable oil
- 7 ounces peeled and deveined prawns or your meat of choice
- 3 cups cooked rice (note: day old rice is the best for fried rice)
- 1 cup holy basil leaves (or Italian basil)
- 1 large chili, finely sliced to serve
- Lime wedges to serve
- Spring onions to serve

** Contributor note: If you wish to decrease or omit oyster or fish sauce increase the amount of soy sauce.*

Directions:

- Use a mortar and pestle to pound the garlic, chilies and salt to a paste.
- Combine the oyster sauce, soy sauce, fish sauce and sugar in a small bowl.
- Heat the vegetable oil in a wok or frying pan over high heat. Add the onion and the chili paste and cook for 30 seconds. Then add the prawns and stir-fry for another minute or until the prawns are almost cooked. Add the rice and the oyster sauce mixture and stir-fry until well combined. Now toss through the holy basil. Remove from the heat.
- To serve, place 2 slices of chili into a small bowl. Spoon in some of the fried rice and push down firmly. Tip out onto a serving plate. Repeat for remaining serves. Add a wedge of lime and a couple of spring onions to each plate.

Thank you

**We hope you enjoyed these as
much as we have!**

