



Sloppy Joe Casserole

Serves 4 to 6

Ingredients:

2 pounds ground beef
½ onion, chopped
1 green bell pepper, diced
1 (14-ounce) can petite diced tomatoes
1 tablespoon tomato paste
3 to 4 tablespoons brown sugar
¼ cup apple cider vinegar
2 tablespoons Worcestershire sauce
2 tablespoons yellow mustard
1 teaspoon salt
freshly ground black pepper
3 cups grated Monterey Jack cheese, divided
4 slider rolls
4 tablespoons melted butter

Directions:

1. Pre-heat a 4-quart non-stick sauté pan over medium-high heat. Add the ground beef and break it up with a wooden spoon as it browns. Add the onions and continue to cook until there is no more pink left in the meat. Drain the grease from the pan and then return it to the stovetop.
2. Add the green peppers, diced tomatoes, tomato paste, brown sugar, apple cider vinegar, Worcestershire sauce, mustard, salt and pepper. Bring the mixture to a boil and then reduce the heat and simmer for 20 minutes.
3. Remove the pan from the heat and sprinkle 2 cups of Monterey Jack cheese evenly over the beef mixture.
4. Split the slider rolls in half and arrange them in the pan on top of the meat and cheese with the cut side facing up. Brush the melted butter onto the cut surface of the rolls. Sprinkle the remaining Monterey Jack cheese on top and transfer the pan to the oven.
5. Bake at 350°F for 25 minutes, or until the rolls are toasted brown and the cheese has melted.



Skillet Pizza Dip with Dough Dippers

Serves 6 to 8

Ingredients:

8 ounces cream cheese, softened
1½ cups grated mozzarella cheese, divided
1 teaspoon Italian seasoning
½ teaspoon garlic powder
1 pound pizza dough
½ cup pizza sauce
1 tablespoon grated Parmesan cheese
2 tablespoons diced red and green peppers
2 tablespoons sliced olives
2 tablespoons diced or mini pepperoni
½ teaspoon dried oregano
olive oil

Directions:

6. Pre-heat the oven to 375°F.
7. Combine the softened cream cheese and one cup of the mozzarella cheese in a small bowl. Add the Italian seasoning and garlic powder and mix well.
8. Cut the pizza dough into 16 pieces. Roll each piece into a ball and place the balls around the outside edge of an 11-inch non-stick sauté pan, leaving the center of the pan empty.
9. Spread the cream cheese mixture into the center of the pan. Spread the pizza sauce on top of the cheese mixture. Top with the remaining ½ cup of mozzarella cheese and grated Parmesan cheese. Scatter the diced peppers, olives and pepperoni on top and sprinkle with the dried oregano.
10. Brush the dough balls with a little olive oil and bake at 375°F for 30 minutes.
11. Transfer to a large plate and serve immediately, or wrap the handle with a kitchen towel and serve straight from the hot pan.



Sticky Buns

Serves 8

Ingredients:

½ cup butter

½ cup brown sugar

¼ cup honey

1 cup chopped walnuts

½ cup raisins

1 pound loaf frozen bread dough, defrosted

Directions:

1. Melt the butter in a 4-quart non-stick sauté pan. Add the brown sugar and honey and stir to combine. Simmer for 2 minutes until the sugar has dissolved. Stir in the walnuts and raisins.
2. Cut the bread dough into 8 pieces and roll the pieces into balls. Place the dough balls in the pan, on top of the walnuts and raisins.
3. Cover the pan with a clean kitchen towel and let the dough balls rise for 1½ to 2 hours, or until they have doubled in size.
4. Pre-heat the oven to 350°F.
5. Transfer the pan to the oven and bake at 350°F for 30 minutes.
6. Remove the pan from oven and let it sit for 2 minutes. Carefully invert the buns onto a large platter and scrape any remaining caramel over the sticky buns.
7. Serve warm.



S'mores Lava Brownies

Serves 6

Ingredients:

1 box double chocolate brownie mix
¼ cup water
1/3 cup vegetable oil
1 egg
4 graham crackers, broken into pieces, divided
1 (7-ounce) milk chocolate bar
7 ounces marshmallow cream
2 tablespoons heavy cream
chocolate sauce to garnish

Directions:

1. Preheat the oven to 325°F.
2. Combine the brownie mix, water, vegetable oil and egg in a bowl. Stir just until the batter is combined; do not over mix.
3. Pour half of the batter into an 8-inch non-stick skillet. Sprinkle half of the graham crackers over the batter. Break up the chocolate bar into 1 and 2 rectangle pieces and layer them evenly over graham crackers pieces. Pour the rest of the brownie batter into the pan to cover the chocolate pieces.
4. Bake at 325°F for 40 minutes.
5. Place marshmallow crème and heavy cream into a 1-quart non-stick saucepan. Stir over medium heat until the marshmallow sauce is smooth and then let it cool slightly.
6. Remove the brownie from the oven and immediately (and carefully) invert it onto a large plate. Pour the marshmallow sauce over the brownie and let it drip down the sides of the brownie. Drizzle some chocolate sauce and sprinkle the remaining broken up graham crackers on top.



Queso Fondido

Serves 8 to 10 as an appetizer

Ingredients:

1 teaspoon olive oil
1 link fresh Chorizo sausage (about 1/3 pound), casing removed and broken into pieces
½ cup finely chopped sweet onion
¼ cup canned Jalapeño peppers, chopped (or more if you like things very spicy)
6 ounces beer
8 ounces grated Cheddar cheese
8 ounces grated Monterey Jack cheese
about ½ cup all-purpose flour
1 teaspoon salt
¼ cup chopped fresh cilantro
fresh salsa (store-bought is fine)
tortilla chips or torn flour tortillas

Directions:

1. Pre-heat a straight-sided sauté pan over medium heat. Add the olive oil, crumbled Chorizo sausage, chopped onion and chopped Jalapeño peppers and cook until tender and lightly browned.
2. While the sausage and vegetables are cooking, toss the grated cheeses in flour so that all the cheese is coated. Shake off any excess flour and set the cheese aside.
3. Add the beer to the sauté pan and bring to a quick simmer. Lower the heat and stir in the cheeses. Stir to melt the cheese and add the salt and chopped cilantro. Transfer the fondue to a warm bowl, top with some fresh salsa and serve with tortilla chips or flour tortillas torn into pieces. This is also tasty with cooked sausage slices and crudités vegetables.



Parmesan Crusted Chicken

Serves 6 to 8

Ingredients:

½ cup flour

3 eggs, lightly beaten

¾ cup Panko breadcrumbs

¾ cup grated Parmesan cheese

½ teaspoon salt

freshly ground black pepper

4 skinless boneless chicken breasts, cut in half horizontally and pounded flat
vegetable oil

Directions:

1. Pre-heat the oven to its lowest setting – probably around 170°F.
2. Set up a dredging station. Place the flour and eggs in two separate shallow dishes. Combine the breadcrumbs, Parmesan cheese, salt and pepper in another shallow dish. Lightly dredge each chicken breast in the flour, then dip into the egg mixture, and then coat the chicken breasts with the breadcrumb mixture.
3. Heat a medium skillet or sauté pan over medium to medium-high heat. Add enough vegetable oil to cover the bottom of the pan and heat until the oil bubbles when you sprinkle a little breadcrumb mixture into it.
4. Carefully place the chicken breasts in the oil and cook until browned on both sides and cooked through (the chicken should be firm to the touch) – about 4 to 6 minutes per side. Cook in batches, holding the finished chicken cutlets warm in the oven while you finish frying the remaining chicken.



Lobster Mac 'n' Cheese

Serves 4

Ingredients:

½ pound dried macaroni or other short pasta

Cheese Sauce:

2 tablespoons butter

½ onion, finely chopped (about ½ cup)

1 clove garlic, peeled and smashed

2 tablespoons flour

3 cups milk, room temperature

¼ teaspoon freshly grated nutmeg

1/8 teaspoon hot red pepper flakes

½ teaspoon lemon zest, finely chopped

½ teaspoon salt

2 cups grated Gruyère or other Swiss cheese

1 cup grated Parmesan cheese

2 to 3 cooked lobster tails (5 to 6 ounces each), shelled and meat chopped into bite-sized pieces

Topping:

1 cup breadcrumbs (preferably coarse homemade crumbs)

1 teaspoon fresh thyme leaves, rough chopped

1 tablespoon chopped fresh parsley

¼ teaspoon salt

Directions:

1. Pre-heat the oven to 350°F.
2. Bring a large pot of salted water to a boil. Add the macaroni and cook according to the package directions. Drain the macaroni and set aside.
3. While the macaroni is cooking, heat a 2- to 3-quart saucepan over medium heat. Melt the butter and cook the onion and garlic until translucent and very tender, but not brown. Add the flour and stir, cooking for 2 minutes. Whisk in the milk, stirring constantly to avoid lumps. Stirring regularly, bring the sauce to a boil and then reduce the heat to low. Season the sauce with nutmeg, hot red pepper flakes, lemon zest and salt. Remove the pan from the heat and stir in the grated cheeses.
4. In a large mixing bowl, combine the cooked macaroni, lobster meat and cheese sauce. Transfer to a casserole or baking dish. Combine the topping ingredients and spread the mixture on top of the macaroni. Cook in a 350°F oven for 30 to 40 minutes.



Seared Scallops with a Hazelnut Orange Sauce

Serves 2

Ingredients:

$\frac{3}{4}$ pound sea scallops, muscle removed
salt
freshly ground black pepper
1 tablespoon olive oil
 $\frac{1}{4}$ cup sherry, vermouth or a dry white wine
 $\frac{1}{4}$ cup fresh orange juice
1 tablespoon butter
1 teaspoon orange zest
1 tablespoon chopped fresh scallions
3 tablespoons chopped hazelnuts, toasted

Directions:

1. Heat a 10-inch non-stick skillet over medium-high heat. Season the scallops with salt and pepper.
2. Add the olive oil to the pan and sear the scallops for 2 minutes per side, being careful not to over-cook. Remove the scallops to a plate and set aside. Drain the oil from the pan.
3. Add the sherry and orange juice to the pan and bring to a simmer. Simmer until the liquid has reduced by half and is somewhat syrupy – about 5 minutes. Add the butter, orange zest, scallions and the toasted hazelnuts and swirl around to combine.
4. Return the scallops to the pan and heat through gently while coating with the sauce – about 1 minute. Season again with freshly ground black pepper and more orange zest if desired.



Butternut Squash and Green Apple Mac 'n' Cheese

Serves 6 to 8

Ingredients:

- 1 pound dried pasta
- 2 tablespoons butter
- 1 medium butternut squash, peeled and diced (½-inch pieces; about 3 cups)
- 2 Granny Smith apples, peeled, cored and diced (½-inch pieces; about 2 cups)

Cheese Sauce:

- 4 tablespoons butter
- 1 small onion, finely chopped (about 1 cup)
- 6 tablespoons flour
- 2 teaspoons dried mustard powder
- 4 cups milk, room temperature
- 3 cups grated Swiss cheese (preferably Gruyère)
- 2 cups grated Cheddar cheese
- 1 cup grated Parmesan cheese
- 2 teaspoons salt
- freshly ground black pepper

Topping:

- 2 cups breadcrumbs (preferably coarse homemade crumbs)
- 2 teaspoons fresh thyme leaves, rough chopped
- 1 tablespoon chopped fresh parsley
- ½ teaspoon salt

Directions:

1. Pre-heat the oven to 350°F.
2. Heat a large pot of water to a boil. Add the pasta and cook according to the package directions. Drain the pasta and set aside.
3. In the meantime, heat a skillet or sauté pan over medium high heat. Add the butter and cook the butternut squash until almost tender – about 6 to 8 minutes. Add the apple and continue to cook for another 2 minutes. Set aside.
4. In the meantime, heat a 2- to 3-quart saucepan over medium heat. Melt the butter and cook the onion until translucent and very tender, but not brown. Add the flour and mustard powder and stir, cooking for 2 minutes. Whisk in the milk, stirring constantly to avoid lumps. Stirring regularly, bring the sauce to a boil. Once it has boiled and thickened, remove the pan from the heat and stir in the grated cheeses, salt and pepper.
5. In a large mixing bowl, combine the cooked pasta, squash and apples and cheese sauce. Transfer to a casserole or baking dish. Combine the topping ingredients and spread the mixture on top of the pasta. Cook in a 350°F oven for 30 to 40 minutes.



Pasta Carbonara

Serves 4 to 6

Ingredients:

1 pound dried pasta (spaghetti)
olive oil
8 ounces pancetta or bacon
2 eggs
2 egg yolks
½ cup finely grated Pecorino Romano cheese (about 1 ounce)
½ cup finely grated Parmigiano-Reggiano cheese (about 1 ounce)
¼ cup chopped fresh parsley
lots of freshly ground black pepper

Directions:

1. Bring a pasta pot of salted water to a boil. Add the pasta to the water and cook to al dente.
2. While the pasta is cooking, pre-heat a large skillet over medium-high heat. Add the olive oil and cook the pancetta or bacon until the fat has been rendered out and the pancetta or bacon is almost crispy – about 6 to 8 minutes. Drain off all but about 3 tablespoons of bacon fat and remove the pan from the heat.
3. Beat the eggs with the cheeses in a large bowl.
4. Just before the pasta is al dente, remove a cup of the hot pasta water from the pot. Whisk ½ cup of this hot liquid into the egg and cheese mixture, reserving the remaining ½ cup of pasta water.
5. Drain the pasta and immediately transfer the pasta to the skillet with the bacon and garlic. Toss to coat all the pasta with the bacon fat. Stirring constantly, pour the egg and cheese mixture into the hot pasta. Stir well and add the parsley and the freshly ground black pepper. Use the residual pasta water to thin the pasta sauce to the desired consistency and serve immediately.



Shrimp Scampi Florentine

Serves 4

Ingredients:

1 tablespoon olive oil
2 pounds large shrimp, peeled and deveined
3 cloves garlic, minced
2 tablespoons butter
1 cup cherry tomatoes, halved
1/3 cup white wine
1/2 cup heavy cream
3 cups fresh spinach
1 pound cooked linguine or spaghetti
1 teaspoon salt
freshly ground black pepper
1 tablespoon lemon zest
1 tablespoon chopped fresh parsley

Directions:

1. Pre-heat an 11-inch skillet over medium-high heat. Add the olive oil and sauté the shrimp until it turns pink on both sides – about 3 minutes. Add the garlic, butter and cherry tomatoes and sauté for another minute.
2. Pour the white wine into the skillet and let it come to a rapid boil. Then add the heavy cream and bring it all to a simmer. Add the fresh spinach and stir until the leaves have wilted.
3. Add the warm, cooked linguini to the skillet and toss to combine. Season with salt and freshly ground black pepper. Simmer for another 1 to 2 minutes until the sauce starts to thicken slightly.
4. Transfer all the pasta to a serving platter and garnish with the lemon zest and chopped parsley.



Orange Braised Beef Short Ribs

Serves 4 - 6

Ingredients:

2 tablespoons olive oil
4 pounds beef short ribs
salt
freshly ground black pepper
1 onion, chopped
1 rib celery, chopped
2 cloves garlic, minced
3 sprigs fresh thyme
1 bay leaf
½ cup white wine
1½ cups orange juice
2 tablespoons soy sauce
2 tablespoons chopped fresh chives

Directions:

1. Pre-heat a large sauté pan or Dutch oven over medium-high heat. Add the olive oil. When the oil is hot and almost smoking, season the short ribs with salt and pepper and sear them in batches, until browned on all sides.
2. Once the ribs are nicely browned, remove them to a side plate and set aside. Pour off and discard the fat that has accumulated in the pan. Add the onion and celery and cook for 2 to 3 minutes. Add the garlic, thyme, and bay leaf and continue to cook for another minute.
3. Add the wine and deglaze the pan, scraping up any brown bits on the bottom of the pan. Let the wine simmer and reduce until it has almost entirely disappeared. Add the orange juice and soy sauce and bring the mixture back to a simmer. Return the browned short ribs to the pan, reduce the heat to very low and cover the pan with a well-fitting lid.
4. Let the ribs simmer on this very low heat, or cook in the oven at 300° F for roughly 5 hours. The meat should be so tender that it falls off the bone. Remove the ribs from the pan and set aside, loosely covered with foil. Increase the heat below the pan and reduce the braising liquid until it has thickened slightly and is almost syrupy like a glaze. Return the ribs to the pan and turn them to coat in this sauce.
5. Serve the ribs over smashed potatoes, spoon a little sauce on top and garnish with chives. The sauce can also be strained if you prefer a smooth finish.