

Quesadilla

1 T Canola Oil
2 large burrito size tortillas
1 cup shredded cheddar cheese
2-4 sunny side up eggs
1/4 cup crumbled feta (or cotija)
1/3 cup baby tomatoes, halved (or salsa)
1 small ripe avocado, sliced
2 T picked cilantro
Hot sauce
Salt and pepper to taste

Directions...

Heat pan on medium high heat and pour in oil. Place one tortilla in pan and spread cheese on top. Place second tortilla on top and press down with spatula. Let cook for a few minutes until cheese is melted, then flip and cook until brown and crispy. Top with eggs and remaining ingredients and serve while hot.

Shepherd's Pie

1 T canola oil
2 lb ground beef
1 cup diced onion
1/2 cup diced celery
1/2 cup diced carrots
1 T minced garlic
2 T tomato paste
2 T Worcestershire
2T ap flour
2 tsp salt
1 tsp ground pepper
2/3 cup of beef or chicken stock
1/2 cup frozen peas
2 tsp picked thyme
3-4 cups prepared mashed potatoes

Directions...

Preheat oven to 350 degrees. Heat pan and pour in oil. Sauté the onion, carrots, and celery, until translucent and starting to caramelize. Add garlic and briefly sauté. Add the beef, Worcestershire, tomato paste, salt and pepper, and cook 3-4 minutes. Add flour, peas and thyme and cook an additional 2 minutes. Add your stock and stir until combined. Turn off heat. Top pan with prepared mashed potatoes and spread evenly. Score potatoes with a fork and cook in oven until heated through and golden brown on the top.

Monkey Bread

1 package frozen dinner rolls, defrosted and cut in half, rolled into balls
1 cup white sugar
1/2 cup brown sugar
1 tsp cinnamon
1 stick of butter, melted

Preheat oven to 350 degrees. In a bowl combine the sugars and cinnamon. In a separate bowl, melt your butter. Cut each defrosted dinner roll in half and roll into a ball with your hands. Dip the dough ball into the butter and then into the sugar and place in the pan. Continue this step until all dough has been used. Drizzle remaining butter on top, followed by remaining sugar mix. Place pan in oven and cook for 50-60 minutes. Let cool for 10-15 minutes then top with cream cheese frosting.

Cream Cheese Frosting

1 4 oz (half) a package of regular cream cheese block, softened
4 T butter, softened
1.5 cups of sifted powdered sugar
1 tsp vanilla extract
1/4-1/3 cup of milk (thin enough to pour)

Directions...

In a small food processor or with a hand mixer, blend the cream cheese and butter, add vanilla. In two stages, add the powdered sugar. Once sugar is incorporated and you have a smooth mixture, add milk and blend again until desired thickness. Pour gratuitously over monkey bread.

** note- it's very important that both butter and cream cheese are very soft (almost room temp). If not, you will get a lumpy frosting.

Onion Tart

2 T ghee (clarified butter)
1/4 cup white sugar
1/4 cup balsamic vinegar
1 T picked thyme
4-6 small red onions, cut into thirds
salt and pepper to taste
1 egg + splash of water, mixed w fork
Pastry Brush
1 package of puff pastry, cut slightly larger than the pan
1/4 cup of crumbled goat cheese

Directions...

Preheat oven to 400 degrees. Remove puff pastry from freezer and thaw slightly. Heat your pan and add ghee. Once melted, add sugar, balsamic vinegar, and thyme and bring to a boil. Arrange cut onion in the pan, presentation side down (as it will be flipped out). Season with salt and pepper and cook on low for 4-6 minutes. In a small bowl, crack egg and add a splash of water. Mix with a fork until blended. Cut pastry so its slightly larger than your pan. Crimp edges and tuck into pan. Using pastry brush, gently spread a thin layer of egg wash around entire pastry. Using a fork, make a few vents in the dough. Cook for 20-25 minutes until dark golden brown. Let cool 5 minutes and then invert onto a platter, top with crumbled goat cheese.

Peanut Butter Cup Skillet Cookie

2 cups of ap flour
2 sticks of unsalted butter, softened (8oz)
1 cup of brown sugar
1 cup of white sugar
2 large eggs
1 tsp of vanilla
1 tsp kosher salt
1 1/2 cups of mini peanut butter cups, cut in half (save 1/2 cup for top)
Vanilla Ice Cream

Directions...

Preheat oven to 350 degrees. If you have a hand or stand mixer, cream butter and sugar together until light and fluffy, if not use a spatula and some elbow grease. Add eggs and vanilla. In a separate bowl, whisk flour, salt and baking powder together. In two batches add the flour mix with the butter/sugar until incorporated. Fold in 1 cup of the pb cups. With a spatula, place the dough into the a 10" Orgreenic sauté pan and smooth until level. Top with remaining pb cups. Bake 20-25 minutes until cookie is set. Top with vanilla ice cream.

Philly Cheesesteak Party Ring

2 T ghee
1 white onion, shaved into slices
2 lb. shaved beef
2 tsp salt

pepper to taste
1 package of sliced provolone cheese, cut in half
2 8oz containers of crescent rolls
Horseradish Sauce

Directions...

Preheat oven to 375 degrees. Heat a 12" Orgreenic sauté pan on medium high heat. Melt ghee and add onions. Cook onions until they are caramelized and translucent, then add beef. Cook beef until its medium rare and remove from heat. In a 10" Ogreenic sauté pan, place a small 3-4" diameter heat proof bowl, inverted. Overlapping slightly, drape one crescent triangle from the bowl to the outside edge. Repeat this step until the circle is complete. Place the cooked beef inside the ring and then top with a piece of the cheese. Gently wrap the triangle over the beef and tuck under, making a circle. Cook for 20 minutes.

Let cool for 5-10 minutes. Invert the center bowl and add any sauce of your choice.

Horseradish Sauce

1-2 T of prepared horseradish
1 cup of sour cream (or plain yogurt)
Salt and pepper to taste

Mix horseradish and sour cream together and season to taste.

Smoeres Dip

1 cup crushed graham crackers + whole crackers for dipping
4 T unsalted butter
1 package of jumbo marshmallows
1 12 oz bag of chocolate chips

Fruit for dipping

Directions...

Preheat your oven to 375. In a large Orgreenic sauté pan, melt butter and stir in crushed graham crackers. Evenly spread the bag of chocolate chips on top. Place marshmallows one by one in a circular pattern next to each other until entire pan is covered. Cook in oven 5-7 minutes until chocolate is melted and marshmallows are golden and gooey, keeping an eye on them so as not to burn. Serve with graham crackers and fruit to dip.

Stuffed Steak Roulade

1/2 cup walnuts
3 cloves of garlic
1/2 cup goat cheese (or feta)
2 T chopped basil
1/2 cup fresh spinach
3 T grapeseed or vegetable oil
1/2 tsp kosher salt
1/2 tsp ground pepper

1 1/2 lb flank steak, pounded and trimmed into a rectangle
Salt and pepper
Cooking twine, 3 pieces approx. 8-10" long
Meat thermometer
Balsamic glaze

Directions...

In a small food processor, blend the walnuts and garlic. Once combined, add in goat cheese, basil, spinach, oil, and salt and pepper.

Preheat oven to 400 degrees. On a clean cutting board, place your trimmed beef. Season generously with salt and pepper. Spread the walnut mixture over the meat, leaving a 1" border on all sides. Starting on the side closest to you,

roll meat tightly away from you. Tie a tight double knot around the meat with the twine in 3 places. In a hot Orgreenic sauté pan, sear meat on all sides then place in the oven 20-25 minutes, until you reach an internal temperature of 125 (for mid rare). Cover with foil and let rest for 10 minutes. Cut twine and discard. Slice roulade on a bias and drizzle with glaze.

Baked Eggs in A Hashbrown and Cheddar Cheese Crust

** Preheat Oven to 400 degrees F

Ingredients...

1 (20-oz.) package refrigerated hash browns
2/3 cup cheddar cheese, or mix of cheeses, shredded
4 Tablespoons unsalted butter, melted
12 large eggs
S & P
Butter or veg oil Spray

Garnish...

crispy diced pancetta or bacon &/or chopped scallions/chives
Hot sauce (cholula our fav)

Directions...

1. In a large bowl, mix the hash browns, cheese, and melted butter together and season lightly with salt and pepper.
2. In a 12 cup orgreenic rose muffin tin, divide the mix into the 12 cups and gently press down with your fingers, bake for 25 min.
3. Remove from oven and press down slightly with a small spoon to create a well for the egg. Add eggs and lightly season. Return to oven and cook 10+ more minutes or until desired doneness.
4. Top with crispy pancetta (or bacon) and scallions (or chives) and your fav hot sauce.

Nectarine/Peach and Raspberry Cobbler

**Preheat oven to 365 degrees F.

Ingredients...

1/2 C unsalted butter (one stick) *can sub with vegan butter
1 C ap flour
1 C granulated white sugar
2 tsp baking powder
1/8 tsp salt
3/4 tsp vanilla extract
1/2 tsp almond extract
3/4 C milk *can sub any non dairy milk

Fruit Topping...

3-4 c peaches, nectarines or any seasonal fruit of your choice (frozen fine too just need to defrost and drain excess liquid)- dot w raspberries and/or garnish
Juice and zest of a small lemon
3-4 T turbinado or any granulated sugar

Directions...

1. Place the butter in a saute pan and heat until melted. Pour into pan.
2. Mix the lemon zest, juice and sugar with the fruit until well combined, set aside.
3. Starting with the flour, combine first 7 ingredients- until completely mixed. Once batter is mixed, pour into baking dish on top of the melted butter, spreading over the entire dish. Do not mix with the butter just pour on top.
4. Top the batter with the fruit, evenly spreading over the entire surface of the batter (do not mix, just top). The batter will bake up and around the fruit.
5. Cook for 40-50" until desired color is achieved. I tend to cook it a little longer to get some crunchy corner bites.
6. Serve with whip cream, ice cream, or yogurt!

Crunchy Fish & Chips

Ingredients...

7 tablespoons AP flour, divided
7 tablespoons cornstarch
1 teaspoon baking powder

2 t minced shallots
Kosher salt and fresh ground pepper
1/3 cup dark beer (stout), cold
1/3 cup sparkling water, cold
4 x 6-ounce fish fillets (thick, white fish)- *we used true cod*

Garnish- malt vinegar/chives/lemon/tarter sauce

Directions...

1. Start with the batter- add flour, cornstarch, baking powder, shallot, salt, and whisk to combine.
2. Add the stout beer and mix. Let batter sit for 30 minutes in the fridge before using.
3. Dredge fish lightly in flour and shake off any excess.
4. Dip fish in batter and let excess drip off.
5. Drop fish into preheated oil (350" F.).
6. Fry approx 8" minutes until golden brown, lightly season.
7. Drop par cooked fries back into oil, cook briefly 1-2" minutes.
8. Assemble plates with fish, fries, lemon wedges, and malt vinegar. Garnish with chives.

Chips

Ingredients...

2 pounds russett potatoes, peeled and cut into steak fries, soaked, drained then dried
1 quart (1 liter) vegetable oil for frying

Directions...

1. Peel and cut your potatoes into fries. Then soak them in cold water.
2. Drain and dry your potatoes.
3. Heat your oil to 350° degrees for the next 3 to 5 minutes. Remove and cool down.

Note** The first fry can be done well in advance.

Marcel's Fluffy Pancakes

PANCAKE RECIPE (If you double or triple recipe, keep batches separate!!)

Ingredients...

1 cup ap flour (235 g)
1 1/2 T Sugar (23g)
1/2 t kosher salt (4g)
1 T baking powder (16g)
3/4 tsp baking soda (3g)

1 1/2 cup buttermilk
1/4 evoo
1 egg

Directions...

1. Measure dry ingredients.
2. Measure wet ingredients.
3. Mix to combine. Batter will be thick. Rest one hour.
4. Cook pancakes in the usual manner.

Bananas Fosters Pancakes Topping (one serving)

Ingredients...

1 Tb unsalted butter
2 tsp dark brown sugar
1 Tb vanilla
1 banana, peeled, halved lengthwise and crosswise
Cinnamon
1 tsp banana liqueur
1 ounce light rum (80- to 90-proof) Vanilla ice cream, for serving
Macadamia nuts

Directions...

1. Melt butter and sugar in a small frying pan. Add banana pieces and sauté over medium heat until lightly browned, turning pieces once. Sprinkle with cinnamon sparkle. Remove the pan from heat.
2. Add liqueur and rum to the pan. To flambé, carefully light sauce with longreach lighter. Spoon flaming sauce over the banana pieces until flame is extinguished. Add Mac nuts
3. Serve warm banana pieces, nuts and sauce over vanilla ice cream.

Chicken Katsu Don

Ingredients...

2 x Boneless Skinless Chicken Breast
Salt and pepper to taste

Batter Station a/b/c

a) 1/2 C ap flour
b) 1 egg
1/4 C ice water

c) 1 1/2 C Panko Bread Crumbs

Sauce

2 eggs
1/2 onion, sliced thinly
3 Tb soy sauce
2 Tb Mirin or sugar
1 C Dashi stock

Cooked Sushi Rice

Green onions, togarashi, and/or furikake for garnish

Directions...

1. Season chicken on both sides with salt and pepper.
2. Make a batter station- one dish with flour (a), one dish with egg mixed with cold water (b), one dish with the panko (c) . Dip one piece of chicken in the flour, shake off excess.
3. Dip the same chicken in the egg wash, let excess drip off.
4. Lastly, dip chicken in panko until completely covered evenly all over, set aside.
5. Repeat this step until all chicken is battered.
6. Fry chicken in pan (shallow fry) at 350 degrees until golden brown and cooked through. Place on a rack while you make your sauce.

Sauce Directions...

1. In a medium or greenic saute pan, saute sliced onions.
2. Add the soy sauce, mirin, sugar, and Dashi stock. Cover pan until it comes to a boil. Slice chicken while waiting.
3. Once onions have cooked down and liquid is hot, place chicken back in pan on top of onions.
4. Slowly pour eggs back into pan and put the lid back on and turn off heat.
5. Once egg is firm, slide chicken out onto your seasoned dish of rice and garnish with scallions and togarashi.

Chocolate, Peanut Butter, & Mini PB Cup Bundt Cake

Preheat Oven to 350" F. degrees

Ingredients... (this is for 1 x 8" round, double for bundt pan cake)

6 oz white Sugar
2.25 oz Cake Flour, sifted
1.25 oz Cocoa Powder, sifted
.25 oz Baking Powder
.25 oz Baking Soda
1/4 tsp Salt
3 fl oz Milk
2 large Eggs
1 oz Corn Syrup or Golden Syrup
3.75 oz Butter, softened
1/2 tsp Vanilla

Directions...

1. Coat the pan with butter or oil and lightly flour (and line them with parchment circles if making rounds).
2. Thoroughly combine the sugar, flour, cocoa powder, baking powder, baking soda and salt and whisk.
3. Combine the milk, eggs, syrup, and vanilla.
4. Blend the butter and half of the milk mixture and mix on medium speed with a paddle attachment for four minutes, scraping down the bowl periodically, until smooth.
5. Add the remaining milk mixture in three additions, mixing for two minutes after each addition.
6. Pour half batter in prepared pan, pour in the pb filling and top 1/3 c mini pb cups. Top with remaining batter. Cook 45-55 "minutes.
7. Cool the cake in the pan for a few minutes, then transfer to rack to cool completely. Top with chocolate glaze, pb glaze, and garnishes.

PB filling

4 T butter

1 T Vanilla

1 cup Peanut Butter

1/4 c powdered sugar

1/2 tsp salt

Directions...

1. Place all ingredients in a small orgreenic sauce pan over med high heat and mix.
2. Heat until the sugar is melted and evenly combined.

Chocolate glaze

Ingredients ...

1/2 C Heavy cream

1/2 C Choc chips

Directions...

1. Place cream in a small orgreenic sauce pan and heat (do not boil). Turn off heat.
2. Add chocolate chips and cover with lid and let melt for 5 min.
3. Whisk the glaze until creamy and desired thickness.

Peanut Butter Glaze

Ingredients...

1/2 C Peanut Butter
1/3 C Powdered sugar
1/3 C milk

Garnish

chopped peanuts
mini pb chips

Directions...

1. In a small orgreenic sauce pan, mix together all ingredients on med low heat until combined.