

A vertical collage of eight black and white strips showing various kitchen items. From top to bottom, the strips show: a curved object (possibly a handle), a dark curved shape, a dark curved shape, a knife blade, a spoon, a whisk, and a whisk. The text is overlaid on the middle section of the collage.

WHAT'S COOKING
@ morrison



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appetizers

BLT DIP

4

- 2 CUPS sour cream
- 2 CUPS OF mayonnaise
- JAR OF BACOS CHIPS
- PINT OF CHERRY TOMATOES, SLICED

COMBINE ALL INGREDIENTS & SERVE WITH SOME HEARTY POTATO CHIPS OR VEGETABLES.

.....

I LOVE THIS DIP. EVERYONE LOVES THIS DIP. YOU NEED TO MAKE THIS DIP. THIS IS A CLASSIC FROM MY MOTHER'S ARSENAL OF AWESOME YUMMIES.

FRUIT DIP

- 8 OZ PHILADELPHIA CREAM CHEESE
- 7 OZ MARSHMALLOW CREME
- (OR FLUFF FOR THE NEW ENGLANDERS)

COMBINE MARSHMALLOWS & CHEESE UNTIL WELL BLENDED. I RECOMMEND BUSTING OUT THE KITCHEN AID AS IT MAKES IT SO MUCH EASIER...) SERVE WITH ASSORTED FRUIT LIKE BANANAS, STRAWBERRIES, PINEAPPLE, CHERRIES, MELON OR GRAPES.

.....

I THINK MY SISTER & I REQUESTED THIS AT EVERY SINGLE SLUMBER PARTY WE HAD. STILL SOOOOO GOOD. ANOTHER OF MOM'S CLASSICS.

ASIAGO DIP

- 7 OZ CAN ARTICHOKE HEARTS, DRAINED
- 1 CUP ASIAGO CHEESE, SHREDDED
- 8 OZ SOUR CREAM
- 1 TABLESPOON OF GARLIC
- 2 CUPS MAYONNAISE
- SALT & PEPPER TO TASTE.

COMBINE ALL INGREDIENTS INTO A BOWL & MIX WELL. I LIKE THIS DIP WARM, SO JUST THROW INTO A OVEN PROOF DISH & HEAT THROUGH. SO TASTY. SERVE WITH VEGETABLES OR CRACKERS.

.....

I CAN THANK MY MOTHER'S FRIEND RAE ELLEN FOR THIS GEM.

RUSTIC PESTO TART

5

- 1 POUND PREPARED WHOLE WHEAT PIZZA DOUGH
- 1/4 CUP PREPARED PESTO
- 6 TABLESPOONS DRIED CRANBERRIES
- 1/2 CUP SHREDDED FONTINA OR SWISS CHEESE

PREHEAT THE OVEN TO 400°F. COAT A LARGE BAKING SHEET WITH COOKING SPRAY.

SPRINKLE WORK SURFACE & DOUGH WITH FLOUR. PRESS DOUGH OUT & ROLL, STRETCH OR TOSS IT INTO A 14-INCH CIRCLE. PLACE ON THE PREPARED BAKING SHEET. SPREAD PESTO ON THE DOUGH TO WITHIN 1/8 INCH OF THE EDGE. SPRINKLE CRANBERRIES & CHEESE EVENLY OVER THE PESTO. FOLD 1 TO 1 1/2 INCHES OF THE BORDER OVER THE FILLING ALL THE WAY AROUND, LEAVING THE CENTER EXPOSED.

BAKE THE TART UNTIL BROWNEED & BUBBLING, 20 - 22 MINUTES. COOL ON THE PAN FOR 5 MINUTES BEFORE CUTTING INTO 12 PIECES.

.....

I STUMBLED ACROSS THIS RECIPE AT eatingwell.com AND THOUGHT HEY... I LIKE ALL THOSE THINGS, ESPECIALLY PESTO. BUT TOGETHER, THEY ARE MAGIC. PERFECT THING TO BRING ALONG TO A PARTY BECAUSE IT CAN BE SERVED WARM OR ROOM TEMPERATURE AND IS EASY TO TRANSPORT!!

SHRIMP DIP

- 8 OZ CREAM CHEESE
- JAR OF SHRIMP COCKTAIL (SHRIMP & SAUCE)

MIX THE TWO TOGETHER. DONE.

.....

I RECOMMEND SERVING WITH FRITOS. DON'T KNOCK IT TIL YOU TRY IT! ALTHOUGH MY MOTHER PREFERS RUFFLED POTATO CHIPS. I GUESS SHE CAN DO WHATEVER SHE WANTS... IT'S HER RECIPE.

PEPPERONI ROLLS

BAG OF PEPPERONI

8 OZ MOZZARELLA CHEESE

BAG OF FROZEN DINNER ROLL DOUGH

FOLLOW THE INSTRUCTIONS ON THE BAG TO THAW OUT DOUGH. ONCE THAWED, TAKE BUN-SIZED PIECES OF DOUGH & FLATTEN OUT. THEN PUT SOME PEPPERONI & CHEESE INTO THE MIDDLE OF THE DOUGH. & ROLL UP, MAKING SURE TO SEAL COMPLETELY. BRUSH A LITTLE BUTTER OR EGG ON THE TOPS OF THE BUNS & BAKE ACCORDING TO BREAD DOUGH DIRECTIONS.

.....

PEPPERONI ROLLS ARE A WEST VIRGINIA SPECIALTY! ITS PERFECT FOR TAILGATING, CAMPING, ROAD TRIPS OR ANY OTHER EVENT BECAUSE THEY CAN BE EATEN HOT OR COLD! THIS RECIPE WAS EVEN TAUGHT IN MY SISTER'S 8TH GRADE HOME EC. CLASS! OLDIE BUT GOODIE!

VEGGIE PIZZA

2 (6 OZ) PACKAGES OF REFRIGERATED CRESCENT ROLLS

1 CUP SOUR CREAM

1 (8 OZ) PACKAGE OF CREAM CHEESE, SOFTENED

1 (1 OZ) PACKAGE OF RANCH DRESSING MIX

1/2 PINT CHERRY TOMATOES

1/2 BAG BROCCOLI SLAW

1/2 PINT BABY BELLA MUSHROOMS

8 OZ CHEDDAR CHEESE

1 RED BELL PEPPER, CUT INTO CHUNKS

PREHEAT TO 350°F. SPRAY A COOKIE SHEET WITH NON-STICK SPRAY. PAT DOWN DOUGH TO COVER THE COOKIE SHEET, CLOSING ALL THE SEAMS. BAKE FOR 10 MINUTES AND LET COOL.

IN A MEDIUM SIZED MIXING BOWL, COMBINE SOUR CREAM, CREAM CHEESE AND RANCH DIP MIX. SPREAD MIXTURE ONTO COOLED CRUST. ARRANGE THE REST OF THE TOPPINGS OVER THE SPREAD. COVER AND LET CHILL. ONCE CHILLED, CUT INTO SQUARES AND SERVE.

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THIS WAS ALSO A STAPLE ON ANY OF MY MOTHER'S CELEBRATION TABLES OVER THE YEARS. HOLIDAYS, COOKOUTS, SUPERBOWLS, BIRTHDAYS... ALWAYS A CLASSIC.



CHICKEN marabella

- ABOUT 10 LBS OF CHICKEN BREASTS
- 1 HEAD GARLIC, PEELED & PUREED
- 1/2 CUP DRIED OREGANO
- COARSE GROUND SALT & PEPPER TO TASTE
- 1/2 CUP RED WINE VINEGAR
- 1/2 CUP OLIVE OIL
- 1 CUP PITTED PRUNES
- 1/2 CUP SPANISH GREEN OLIVES
- 1/2 CUP CAPERS WITH JUICE
- 6 BAY LEAVES
- 1 CUP BROWN SUGAR
- 1 CUP WHITE WINE
- 1/2 CUP PARSLEY

IN A LARGE BOWL, COMBINE FIRST 10 INGREDIENTS. COVER & LET MARINATE OVERNIGHT.

PREHEAT THE OVEN TO 350° F.

ARRANGE CHICKEN IN A SINGLE LAYER IN A SHALLOW BAKING PAN. & SPOON MARINADE EVENLY OVER THE CHICKEN.

SPRINKLE CHICKEN PIECES WITH SUGAR & POUR WHITE WINE AROUND THE PIECES.

BAKE FOR 50 MINUTES TO 1 HOUR, BASTING FREQUENTLY.

SERVE HOT OR ROOM TEMPERATURE.

.....

MY GOOD FRIEND, LAURA, SERVED THIS AT A DINNER WITH THE GIRLS. I HAD MY DOUBTS SEEING OLIVES ALL OVER MY CHICKEN, BUT IT WAS AMAZING! I WILL NEVER DOUBT LAURA AGAIN! WE ALL BEGGED FOR THIS RECIPE SHE ORIGINALLY GOT FROM SILVER PALETTE COOKBOOK & I HAVE SERVED AT MANY A GATHERING SINCE THEN. [CHECK IT OUT HERE.](#)

Penne WITH PINK VODKA SAUCE

- 1 (16 OZ) PACKAGE DRY PENNE PASTA
- 5 TABLESPOONS BUTTER
- 2 CLOVES GARLIC, CRUSHED
- 1 CUP VODKA
- 2 (28 OZ) CANS CRUSHED TOMATOES
- 1 CUP MOZZARELLA CHEESE, SHREDDED
- 1 PINT HEAVY CREAM

BRING A LARGE POT OF LIGHTLY SALTED WATER TO A BOIL. ADD PASTA & COOK FOR 8 TO 10 MINUTES OR UNTIL AL DENTE; DRAIN.

IN A LARGE SKILLET, SAUTE GARLIC IN THE BUTTER. ADD VODKA & COOK FOR 3 MINUTES. POUR IN TOMATOES & CHEESE; STIR UNTIL CHEESE MELTS. STIR IN HEAVY CREAM & HEAT THOROUGHLY. MIX SAUCE INTO HOT PASTA.

.....

I HONESTLY HAVE NO IDEA WHERE I GOT THIS RECIPE, BUT I AM SURE I ADAPTED IT UNTIL I FINALLY WROTE THIS DOWN FOR NEXT TIME!

BASIL PESTO

- 2 CUPS FRESH BASIL LEAVES
- 8 GARLIC CLOVES
- 1 TEASPOON SALT
- 1/2 TEASPOON PEPPER
- 1 CUP PARMESAN CHEESE
- 2/3 CUP OLIVE OIL
- 1 CAN OF CASHEWS, TOASTED

GRIND UP BASIL LEAVES & GARLIC IN A FOOD PROCESSOR (I USE MY KITCHEN AID GRINDER ATTACHMENT). ADD SALT, PEPPER & PARMESAN TO BASIL COMBINATION & THEN COMBINE USING A MIXER WITH WHISK ATTACHMENT. GRADUALLY ADD OLIVE OIL IN A THIN, STEADY STREAM, MIXING UNTIL ABSORBED. USE ABOUT 2 TABLESPOONS OF PESTO SAUCE PER SERVING OF PASTA.

YOU CAN ALSO FREEZE PESTO INTO ICE TRAYS FOR SINGLE PORTIONS TO USE ANYTIME!

.....

AS A THANK YOU TO ALL MY FRIENDS FOR HELPING OUT IN THE WORST MOVE OF MY LIFE, I HAD A DINNER PARTY A YEAR LATER. (YES, IT TOOK THAT LONG TO UNPACK). I MADE FRESH PASTA, HOMEMADE PESTO & THIS INCREDIBLE SAUCE. SO EASY & SO TASTY! RECIPE ADAPTED FROM THE [KITCHEN AID GREAT BAKING + MORE COOKBOOK.](#)

Ham Loaf WITH sauce

- 4 POUNDS Ham LOAF mix (Ground Ham)
- 2 CUPS graham cracker crumbs
- 3 EGGS
- 1/2 CUP MILK
- 1/2 CUP TOMATO SAUCE
- 1/2 CUP VINEGAR
- 1/2 CUP BROWN SUGAR
- 1/4 TEASPOON DRY MUSTARD

MIX FIRST FOUR INGREDIENTS TOGETHER WELL & PUT INTO 2 LOAF PANS. MIX SECOND FOUR INGREDIENTS & POUR 3/4TH OF THE SAUCE OVER THE LOAVES. BAKE AT 300° F FOR 2 HOURS. AFTER 1 1/2 HOURS, POUR OFF THE EXCESS FAT & POUR REMAINING SAUCE OVER THE TOP. BAKE FOR AN ADDITIONAL 30 MINUTES.

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I HAVE NEVER MADE OR EVEN EATEN THIS AS AN ADULT, MOSTLY BECAUSE I HAVE NEVER SEEN 'HAM LOAF MIX' IN NEW ENGLAND... BUT I WANTED TO INCLUDE THE RECIPE BECAUSE I TALK ABOUT IT OFTEN & NO ONE BELIEVES THAT ITS REAL! IT WAS ONE OF MY FAVORITE RECIPES FROM MY MOM AS A KID IN WEST VIRGINIA & AS FAR AS I AM CONCERNED THE ONLY ACCEPTABLE WAY TO SERVE MEAT IN LOAF FORM.

HASHBROWN casseroLE

- 2 POUND PACKAGE FROZEN HASHBROWN POTATOES, THAWED
- 1 PINT SOUR CREAM
- 2 (10.75 OZ) CANS CONDENSED CREAM OF CHICKEN SOUP
- 1 CUP SHREDDED CHEESE
- 1/4 TEASPOON GROUND BLACK PEPPER
- 1 TABLESPOON HOT PEPPER SAUCE
- 3 TABLESPOONS BUTTER
- 4 OZ RITZ CRACKERS, CRUSHED

PRE-HEAT OVEN TO 350°F. GREASE 8x12" BAKING DISH. IN A LARGE BOWL, COMBINE POTATOES, SOUR CREAM, SOUP, CHEESE, PEPPER & HOT SAUCE. MIX WELL & POUR INTO BAKING DISH. BAKE FOR 50 MINUTES. IN A SAUTÉ PAN, HEAT BUTTER OR MARGARINE & CRACKERS. COOK UNTIL GOLDEN BROWN. SPRINKLE CRACKER TOPPING OVER CASSEROLE & BAKE FOR 30 ADDITIONAL MINUTES.

.....

THIS IS A RECIPE MY MOTHER ADAPTED FROM THE FROZEN HASHBROWN PACKAGE FROM YEARS AGO AND SHE KEEPS TINKERING WITH IT. GETS BETTER EVERY YEAR!

VEG-ALL casseroLE

- 2 (16 OZ) CANS VEG-ALL, DRAINED
- 1 CUP MAYONNAISE
- 1 CAN CREAM OF CHICKEN SOUP
- 1 CAN WATER CHESTNUTS, SLICED
- 1 CAN CORN, IF YOU'RE FEELING FANCY
- RITZ CRACKER CRUMBS FOR TOPPING

MIX ALL INGREDIENTS & BAKE IN GREASED CASSEROLE DISH FOR 350°F FOR 30 MINUTES. TOP WITH CRACKER CRUMBS & BAKE FOR 10 MORE MINUTES.

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THIS IS AN ABSOLUTE MUST AT EVERY MILLER HOLIDAY & HAS MADE SEVERAL APPEARANCES AT ORPHAN EASTER & FRIENDSGIVING IN BOSTON. BUT THIS YEAR, OUR NEW FRIEND ADAM (WHO JUST HAPPENS TO BE A CHEF) TOOK VEG-ALL TO A WHOLE NEW LEVEL BY USING IT AS A SPREAD ON HIS LEFTOVER TURKEY SANDWICH. MIND BLOWN! THIS RECIPE IS SO ENGRAINED IN MY HOLIDAY CELEBRATIONS THAT I COULDN'T TELL YOU WHERE IT CAME FROM, BUT IT'S LEGENDARY!

creamed CHIPPED BEEF

- 1 JAR OR PACKAGE OF DRIED BEEF
- 1/2 STICK OF BUTTER
- 1/4 CUP FLOUR
- 1/8 TEASPOON PEPPER
- 2 CUPS OF MILK

CUT PACKAGE OR JAR OF DRIED BEEF INTO PIECES. MELT THE BUTTER IN A SAUCEPAN. STIR IN THE FLOUR & PEPPER. ADD THE MILK GRADUALLY, STIRRING CONSTANTLY UNTIL MIXTURE THICKENS. ADD DRIED BEEF. SIMMER 5 MINUTES. MAKES 4 SERVINGS.

SERVE OVER WHITE RICE OR TOAST.

.....

THIS IS ACTUALLY THE FIRST MEAL THAT I HAVE EVER MADE. I REMEMBER MY MOTHER LETTING ME MAKE IT & HOW EXCITED I WAS TO MEASURE OUT THE INGREDIENTS & USE THE STOVE. SO OF COURSE I WENT RUNNING TO BRAG TO MY SISTER THAT GOT TO MAKE DINNER. SHE IN TURN WENT RUNNING TO MY MOTHER TO SEE WHAT SHE COULD MAKE. MY MOTHER, TRYING TO BE AS FAIR AS POSSIBLE TO HER DAUGHTERS, HANDED HER A POUR-A QUICHE IN A CARTON. I STILL REMEMBER THE LOOK ON MY SISTER'S FACE. THIS IS AN OLD SCHOOL MILITARY RECIPE THAT EVERYONE KNOWS, BUT STILL ONE OF MY FAVORITES! SERVED WITH CANNED PEAS OF COURSE.

SCALLOPED PINEAPPLES

12

- 1 STICK BUTTER
- 1/2 CUP SUGAR
- 2 EGGS
- 1/2 CUP MILK
- 6-7 SLICES OF BREAD, CUBED
- 15.25 OZ CRUSHED PINEAPPLE WITH JUICE

cream TOGETHER BUTTER & SUGAR. ADD BEATEN EGGS & MILK TO CREAMED MIXTURE. STIR IN BREAD. STIR IN PINEAPPLE & JUICE. SPREAD IN GREASED 8 INCH PAN. BAKE 30-45 MINUTES @ 350°F UNTIL FIRM & BROWNED AROUND THE EDGES.

Praline Sweet Potatoes

- 4 CUPS MASHED SWEET POTATOES, DRAINED
- 1/2 CUP WHITE SUGAR
- 2 TABLESPOONS VANILLA EXTRACT
- 4 EGGS, BEATEN
- 1/2 PINT HEAVY CREAM
- 1/4 POUND BUTTER
- 1 CUP PACKED BROWN SUGAR
- 1/2 CUP ALL PURPOSE FLOUR
- 1.25 CUPS CHOPPED PECANS

BUTTER ONE 2 QUART CASSEROLE DISH. PREHEAT OVEN TO 350°F. IN A MIXING BOWL, COMBINE THE SWEET POTATOES, SUGAR, VANILLA EXTRACT, EGGS & CREAM. BLEND WELL & SPREAD EVENLY IN A CASSEROLE DISH. PREPARE THE TOPPING BY COMBINING THE BUTTER, BROWN SUGAR, FLOUR & PECANS. MIX UNTIL CRUMBLY & SPRINKLE OVER SWEET POTATO MIXTURE. BAKE 30 MINUTES IN PREHEATED OVEN.

.....

THESE ARE TWO MORE FAVORITES THAT NO HOLIDAY IS COMPLETE WITHOUT! I ALWAYS INSISTED ON PRALINE SWEET POTATOES, WHICH EARNED ME THE NICKNAME YAMMY FROM MY OH-SO-CLEVER OLDER BROTHER, GREG. IT WAS WORTH IT. AGAIN, I HAVE NO IDEA THE ORIGIN OF THESE BUT THEY ARE A MILLER TRADITION!

POTATOES GRATIN

13

- 2 POUNDS BAKING POTATOES, PEELED & SLICED PAPER-THIN
- 2 CUPS HEAVY CREAM
- 2 GARLIC CLOVES, SPLIT
- LEAVES FROM 4 FRESH THYME SPRIGS
- 3 TABLESPOONS CHOPPED FRESH CHIVES, PLUS MORE FOR GARNISH
- 1 CUP GRATED PARMIGIANO-REGGIANO
- SEA SALT & FRESHLY GROUND BLACK PEPPER TO TASTE

PREHEAT THE OVEN TO 375°F. IN A LARGE BOWL, COMBINE ALL THE INGREDIENTS, TOSSING TO COAT. SEASON WITH SALT & PEPPER. PUT THE POTATO MIXTURE INTO A CASSEROLE DISH, FLATTEN IT OUT WITH A SPATULA & BAKE FOR 40 MINUTES, UNTIL THE POTATOES ARE TENDER & THE GRATIN IS BUBBLY. LET STAND FOR 10 MINUTES BEFORE SERVING. GARNISH WITH FRESH CHIVES.

.....

DAN (AKA YOUNG GUN) MADE THIS ALL BY HIMSELF FOR OUR FRIENDSGIVING 2013, TOTALLY REDEEMING HIMSELF FROM THE SAME DISH SEMI-FAIL FROM 2009... ITS ALL ABOUT THE KNIFE CUTS! WELL DONE, YOUNG GUN, WELL DONE! YOU'D HAVE TO ASK HIM WHERE THIS IS FROM, I HAVE NO IDEA! BUT IT'S WORTH A TRY FOR SURE!

SLOW COOKER MAC & CHEESE

- COOKING SPRAY
- 8 OZ ELBOW MACARONI, COOKED
- ONE (12 OZ) CAN EVAPORATED MILK
- 1 1/2 CUPS WHOLE MILK
- 1/2 STICK OF BUTTER, MELTED
- 1 TEASPOON SALT
- DASH OF PEPPER
- 2 LARGE EGGS, BEATEN
- TWO (10 OZ) BRICKS SHARP CHEDDAR CHEESE, GRATED
- DASH PAPRIKA

IN A LARGE 4 QUART SLOW COOKER SPRAYED WITH COOKING SPRAY, MIX THE MACARONI, EVAPORATED MILK, MILK, BUTTER, SALT, PEPPER, EGGS & ALL BUT 1/2 CUP OF THE GRATED CHEESE. SPRINKLE THE RESERVED CHEESE OVER THE TOP OF THE MIXTURE & THEN SPRINKLE WITH PAPRIKA. COVER & COOK ON LOW HEAT FOR 3 HOURS & 15 MINUTES. TURN OFF THE SLOW COOKER, STIR THE MIXTURE & SERVE HOT.

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AMAZING RECIPE FOUND ONLINE. THANKS TO [TRISHA YEARWOOD + FOOD NETWORK.](#)

napa valley BASIL SMOKED BURGERS

14

- 2 POUNDS GROUND SIRLOIN
- 1/4 CUP ZINFANDEL
- 1/4 CUP LIGHTLY PACKED FRESH BASIL, MINCED
- 1/4 CUP RED ONION, MINCED
- 1/4 CUP FRESH ITALIAN BREAD CRUMBS
- 8 SUN-DRIED TOMATOES PACKED IN OLIVE OIL, FINELY CHOPPED
- 2 TEASPOONS GARLIC SALT
- VEGETABLE OIL FOR BRUSHING ON THE GRILL RACK
- 8 LARGE BASIL SPRIGS, MOISTENED WITH WATER, FOR GRILLING
- 6 LARGE SEEDED SANDWICH ROLLS, SPLIT
- 6 SLICES MONTEREY JACK CHEESE
- 6 RED LEAF LETTUCE LEAVES
- 6 (1/4-INCH THICK) LARGE TOMATO SLICES
- 6 PAPER-THIN RED ONION SLICES, SEPARATED INTO RINGS
- 6 BASIL SPRIGS FOR SERVING

PREPARE A MEDIUM-HOT FIRE IN A CHARCOAL GRILL WITH A COVER, OR PREHEAT A GAS GRILL TO MEDIUM-HIGH.

TO MAKE THE PATTIES, COMBINE THE SIRLOIN, ZINFANDEL, BASIL, ONION, BREAD CRUMBS, SUN-DRIED TOMATOES & GARLIC SALT IN A LARGE BOWL. HANDLING THE MEAT AS LITTLE AS POSSIBLE TO AVOID COMPACTING IT, MIX WELL. DIVIDE THE MIXTURE INTO 6 EQUAL PORTIONS & FORM THE PORTIONS INTO PATTIES TO FIT THE ROLLS.

WHEN THE GRILL IS READY, BRUSH THE GRILL RACK WITH VEGETABLE OIL. TOSS THE MOISTENED BASIL SPRIGS DIRECTLY ONTO THE FIRE. PLACE THE PATTIES ON THE RACK, COVER, & COOK, TURNING ONCE, UNTIL DONE TO PREFERENCE, 5 TO 7 MINUTES ON EACH SIDE FOR MEDIUM. DURING THE LAST FEW MINUTES OF COOKING, PLACE THE ROLLS, CUT SIDE DOWN, ON THE OUTER EDGES OF THE RACK TO TOAST LIGHTLY. DURING THE LAST MINUTE OF COOKING, TOP EACH PATTY WITH A CHEESE SLICE.

TO ASSEMBLE THE BURGERS, SPREAD THE MAYONNAISE OVER THE CUT SIDES OF THE ROLLS. ON EACH ROLL BOTTOM, PLACE A LETTUCE LEAF, A PATTY, A TOMATO SLICE, AN ONION SLICE, & A BASIL SPRIG. ADD THE ROLL TOPS & SERVE.

PESTO MAYONNAISE (FOR BURGERS & EVERYTHING ELSE!)

15

- 2/3 CUP MAYONNAISE
- 2 TABLESPOONS PREPARED BASIL PESTO

COMBINE THE INGREDIENTS IN A SMALL BOWL & MIX WELL. COVER & REFRIGERATE UNTIL NEEDED.

.....

ITS NOT OFTEN THAT I GET TO CONTROL THE GRILL, BUT WHEN I DO... THIS BURGER IS AMAZING & OF COURSE HAS MY 2 FAVORITE CONDIMENTS MIXED TOGETHER FOR SUPREME BASIL FLAVOR. EVEN GREG SAID IT WAS AWESOME... BUT I THINK HE WAS JUST GLAD THAT SOMEONE ELSE WAS MAKING A WEEKDAY DINNER! THIS WAS A TASTY TREASURE I FOUND ON PINTEREST, THANKS TO [EPICURIUS.COM](http://epicurious.com).

MEXICAN STREET CORN

- 4 EARS CORN, SHUCKED
- 1/4 CUP MELTED BUTTER
- 1/4 CUP MEXICAN CREMA
- 1/2 CUP GRATED COTIJA CHEESE
- 4 WEDGES LIME (OPTIONAL)

PREHEAT AN OUTDOOR GRILL FOR MEDIUM-HIGH HEAT. GRILL CORN UNTIL HOT & LIGHTLY CHARRED ALL OVER, 7 TO 10 MINUTES, DEPENDING ON THE TEMPERATURE OF THE GRILL. ROLL THE EARS IN MELTED BUTTER, THEN SPREAD EVENLY WITH CREMA. SPRINKLE WITH COTIJA CHEESE & SERVE WITH A LIME WEDGE.

.....

WE TOOK THIS TO A BARBEQUE AT LYNETTE & JIM'S. SINCE THEN, LYNETTE TELLS US THAT JIM PUTS CREMA ON EVERYTHING. I DON'T THINK SHE'S QUITE FORGIVEN US YET. THERE ARE A BUNCH OF DIFFERENT VERSIONS OF STREET CORN, THIS ONE IS FROM [ALL RECIPES.COM](http://allrecipes.com), THERE IS ANOTHER VERSION THAT HAS SINCE TAKEN PLACE OF THIS... MEXICAN STREET CORN DIP. TO DIE FOR AND SO MUCH EASIER TO EAT. CHECK IT OUT AT [PAMNDELICIOUS.COM](http://pamndelicious.com).

Farmers' market CHICKEN PASTA SALAD

16

- 1 PINT HEIRLOOM CHERRY TOMATOES
- 2 SMALL ZUCCHINI, SLICED INTO A HALF MOON SHAPE
- 1 SMALL GREEN BELL PEPPER
- 1 COB OF FRESH CORN KERNELS
- 2 FRESH, FIRM PEACHES (ABOUT A CUP)
- 8 OZ FRESH PASTA, COOKED AL DENTE
- 2 BONE IN CHICKEN BREASTS, OVEN ROASTED
- 1/3 CUP TORN BASIL
- 1 CONTAINER BABY BELLA MUSHROOMS, SLICED
- ASIAGO CHEESE

TOSS FIRST 6 INGREDIENTS ALONG WITH BASIL & MUSHROOMS IN A BOWL & LET STAND FOR 10 MINUTES. ADD CHICKEN & PASTA. TOSS GENTLY TO COAT WITH DRESSING (RECIPE TO FOLLOW). SEASON WITH SALT & PEPPER. TOP WITH MORE BASIL & ASIAGO.

Parmesan vinaigrette

- 1/2 CUP FRESHLY GRATED PARMESAN REGGIANO CHEESE
- 1/2 CUP OLIVE OIL
- 3 TABLESPOONS LEMON JUICE
- 1 TABLESPOON BALSAMIC VINEGAR
- 2 GARLIC CLOVES
- 2 TEASPOON GROUND BLACK PEPPER
- 1/4 CUP CHOPPED FRESH BASIL

PROCESS CHEESE, OIL, LEMON JUICE, VINEGAR, GARLIC, PEPPER & SALT IN PROCESSOR UNTIL SMOOTH. ADD BASIL & PULSE 5-6 TIMES OR UNTIL JUST BLENDED.

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INSPIRED BY OUR OBSESSION WITH EVERY COOKING SHOW COMING & GOING, WE DECIDED TO START A COMPETITION. OUR CHALLENGE WAS TO MAKE DINNER FOR THREE FOR UNDER \$20. I WAS CHOSEN TO GO FIRST WITH OUR LITTLE CHALLENGE. (WE THREW IN A LAST MINUTE CLAUSE THAT ANYTHING IN THE FRIDGE/PANTRY IS UP FOR GRABS & DIDN'T COUNT TOWARD THE \$20 CAP.) ALL IN ALL, I WOULD SAY IT WAS A SUCCESS! I SPENT \$19.75, EVERYONE LIKED IT & WE EVEN HAD ENOUGH FOR LUNCHTIME LEFTOVERS FOR THE THREE OF US!! THIS IS A RECIPE I TWEAKED FROM myrecipes.com TO USE WHAT THE FARMER'S MARKET HAD AVAILABLE.

OVERNIGHT OATS

17

- 1/4 CUP UNCOOKED OLD FASHIONED ROLLED OATS (NOT INSTANT, QUICK OR STEEL-CUT)
- 1/3 CUP SKIM MILK
- 1/4 CUP LOW-FAT GREEK YOGURT, FLAVOR OF YOUR CHOICE
- 1 1/2 TEASPOONS CHIA YOGURT
- 1/4 CUP BLUEBERRIES
- MAPLE SYRUP OR HONEY IF YOU DON'T USE FLAVORED YOGURT

IN A HALF PINT (1 CUP) JAR, ADD OATS, MILK, YOGURT, CHIA SEEDS & SWEETENER. PUT LID ON JAR & SHAKE UNTIL WELL COMBINED. REMOVE LID, ADD BLUEBERRIES & STIR UNTIL MIXED THROUGHOUT. RETURN LID TO THE JAR & REFRIGERATE OVERNIGHT.

.....

I WAS LOOKING FOR AN EASY MAKE-AHEAD BREAKFAST OPTIONS FOR WORK DAYS & STUMBLED ACROSS THIS RECIPE (AND TONS OF OTHER ONES) ON [Pinterest](https://www.pinterest.com). ITS AMAZING. YOU CAN GET THE HALF PINT MASON JARS AT GROCERY OR CRAFT STORES. I MAKE 5 AT A TIME & THEY STAY FRESH ALL WEEK. MY FAVORITE YOGURT TO USE IS THE HONEY FLAVORED GREEK YOGURT FROM TRADER JOE'S.

mason jar salad

- 2 TABLESPOONS OF YOUR CHOICE OF SALAD DRESSING
- BROCCOLI SLAW OR SHREDDED CARROTS
- FAVORITE SALAD FIXINGS
- LETTUCE OR SPINACH

START WITH DRESSING AT THE BOTTOM OF A 1.5 PINT MASON JAR. COVER DRESSING WITH SLAW OR CARROTS & THEN CONTINUE TO LAYER INGREDIENTS THEN FINISH WITH LETTUCE AS THE TOP LAYER. THE KEY TO KEEPING THE SALAD FROM GETTING SOGGY IS TO MAKE SURE THAT ALL VEGGIES ARE COMPLETELY DRIED BEFORE LAYERING AS WELL AS ENDING WITH THE LETTUCE AS FAR AWAY FROM THE DRESSING AS POSSIBLE. TO SERVE, JUST SPILL OUT ONTO A PLATE & MIX UP!

.....

THIS IS ANOTHER LIFE CHANGING RECIPE THAT I ADAPTED FROM A BUNCH FOUND SEARCHING [mason jar salads on Pinterest](https://www.pinterest.com). I MAKE THEM TO TAKE TO WORK ALMOST EVERY DAY. SO EASY JUST TO THROW IN A LUNCH BAG, BUT JUST MAKE SURE IT DOESN'T TIP OVER!

Grandma Plum's Pie Crust Recipe

18

3 CUPS flour

1/2 TEASPOON. SALT

1 GENEROUS CUP SHORTENING OR LARD

WATER AS NEEDED (REALLY COLD WATER) I RECALL HER USING AS LITTLE AS A COUPLE TABLESPOONS OF WATER.

MIX FLOUR & SALT. CUT IN SHORTENING WITH A FORK OR PASTRY CUTTER.

ADD WATER STIRRING IN WITH FORK UNTIL IT JUST STICKS TOGETHER A LITTLE AT A TIME. THE AMOUNT WILL VARY WITH THE AIR HUMIDITY.

DON'T WORK IT TOO MUCH OR IT WILL GET TIRED & INFLEXIBLE. CHILL DOUGH AT LEAST A HALF HOUR TO LET IT REST OR JUST LET IT REST. CHILL ROLLING PIN AS WELL. ROLL OUT TO 1/4 INCH THICK.

.....
ONE OF GREG'S FAVORITE RECIPES. ADJUST THE HERB RECIPE TO YOUR TASTE. HIS GRANDMOTHER MADE SOME OF THE BEST PIES I'VE EVER HAD. SHE COOKED FOR FARM HANDS FOR YEARS IN WISCONSIN. THIS IS HER OWN RECIPE.

Greg's Spinach Pie

19

2 (10 OZ) PACKAGES CHOPPED SPINACH

1 GENEROUS CUP GRUYERE & EMMENTALER CHEESE

1/2 MEDIUM ONION, MINCED

2 CLOVES GARLIC, MINCED

4 TABLESPOONS BUTTER

1 EGG

1/4 TEASPOON BLACK PEPPER

1/8 TEASPOON SALT

1 TEASPOON DRIED SAVORY

1/2 TEASPOON DRIED THYME

make Pie crust & top:

SQUEEZE OR SPIN ALL LIQUID OUT OF SPINACH (MAKE SURE IT'S CHOPPED OTHERWISE THE TENDRILS ARE ANNOYING TO EAT).

ROAST ONION & GARLIC WRAPPED IN FOIL OR IN CROCK UNTIL SOFT & FRAGRANT (ABOUT 30 MINUTES) 350° TO MELLOW FLAVOR.

MINCE ONION IN A FOOD PROCESSOR. SOFTEN MINCED ONION & GARLIC IN BUTTER IN PAN, LET COOL.

IN A LARGE BOWL MIX SPINACH, CHEESE, ONION MIX, & SPICES WITH BEATEN EGGS. LOOSELY PLACE IN PIE SHELL, COVER WITH PIE CRUST TOP, BRUSH WITH MORE EGG & MILK MIX.

BAKE AT 375° FOR 45 MINUTES OR UNTIL CRUST IS DONE.

.....
GREG LOVES TO COOK AND EXPERIMENT WITH INGREDIENTS TO GET THE TASTE HE'S AFTER. THIS IS PROBABLY INFLUENCED BY 20 DIFFERENT RECIPES AND/OR PIES HE HAS EATEN IN REAL LIFE. HE'S ONE OF THOSE INFURIATING PEOPLE THAT TRIES TO FIGURE OUT EVERY SPICE IN EVERY BITE. NOT COMPLAINING... I USUALLY REAP THE BENEFITS.

PHO (CLASSIC VIETNAMESE SOUP)

FOR BROTH: (MAKES 4 QUARTS OF BROTH)

- 5 LBS BEEF BONES
- 2 LBS SHORT RIB PLATE OR 1 LB BRISKET TRIMMED & CUT INTO PIECES, 2" WIDE 4" LONG & 1 1/2" THICK
- 2 YELLOW ONIONS (ABOUT A POUNDS WORTH)
- 3 SHALLOTS
- 1 (4-5 INCH) PIECE OF GINGER ROOT, UNPEELED
- 4 MEDIUM TO SMALL PARSNIPS CUT INTO 2" PIECES (AFTER ROASTING)
- 8 STAR ANISE
- 6 WHOLE CLOVES
- 1 CINNAMON STICK
- TEASPOON CORIANDER SEED
- 4 CARDAMOM PODS
- 3/4 TEASPOON FENNEL SEED
- TEASPOON WHOLE BLACK PEPPERCORNS
- 1 TEASPOON SALT
- 1/4 TO 1/2 CUP GOOD FISH SAUCE
- 1 SOUP BAG OR CHEESE CLOTH

FOR SERVING TIME:

- 1/2 POUND EYE OF ROUND ROAST MEAT FROM COOKING
- ONION, SLICED PAPER THIN SOAKED IN COLD WATER FOR 30 MINUTES & DRAINED.
- GREEN ONIONS SLICED GREEN PART ONLY, SLICED THIN
- CILANTRO (GREEN TOPS ONLY)
- JALAPEÑO OR THAI PEPPERS
- BASIL
- SAW LEAF HERB
- RICE NOODLES COOKED, RINSED & CHILLED
- BEAN SPROUTS
- LIME WEDGES
- HOISIN SAUCE
- SRIRACHA

TO MAKE BROTH:

SOAK BEEF BONES OVERNIGHT IN COLD WATER AT ROOM TEMPERATURE. TAKE THE 2 ONIONS, SHALLOTS, GINGER & PARSNIPS & PUT UNDER BROILER, TURNING SO ALL SIDES SLIGHTLY CHAR & VEGETABLES ARE SOFTENED & RELEASE A FRAGRANT SMELL. LET THEM COOL, THEN RINSE OFF THE CHARRING. CUT THE PARSNIPS INTO 2" CHUNKS. *THE VEGETABLES WILL TAKE DIFFERENT AMOUNTS OF TIME TO CHAR PROPERLY & SOFTEN.*

NEXT MORNING, DUMP OUT WATER, RINSE POT & FILL WITH WATER TO COVER BONES. BRING TO A BOIL FOR 2 - 3 MINUTES TO RELEASE THE IMPURITIES, STIR THE BONES SO ALL IMPURITIES RISE TO THE SURFACE. DUMP THE WATER & BONES IN A CLEAN SINK. RINSE THE BONES & THE POT. REFILL POT WITH WATER TO COVER BONES. ADD THE RIB PLATE & TRIMMED BEEF. REDUCE TO A SIMMER & SKIM OFF FOAM & IMPURITIES UNTIL NO SIGNIFICANT AMOUNT RISES. ADD THE RINSED CHARRED VEGETABLES. PUT THE STAR ANISE, CLOVES, CINNAMON, CORIANDER SEED, CARDAMOM, PEPPER CORNS, SALT & ROCK SUGAR IN THE SOUP BAG. TIE WITH KITCHEN TWINE LEAVING A LONG PIECE OF TWINE (LIKE A TEA BAG) & PUT IN POT.

COOK UNCOVERED FOR 1 1/2 HOURS MAINTAIN A SIMMER & KEEP ALL INGREDIENTS COVERED WITH WATER. AT THIS POINT, PULL OUT THE BONELESS MEAT & TRANSFER TO A BOWL OF COLD WATER TO COVER. LET THE MEAT SOAK FOR 10 MINUTES TO KEEP IT FROM DRYING OUT & TURNING WEIRD COLORED. DRAIN THE MEAT, SET ASIDE TO COOL COMPLETELY THEN WRAP TIGHTLY IN PLASTIC AND REFRIGERATE.

MAINTAIN THE BROTH AT A STEADY SIMMER FOR ANOTHER 1 1/2 HOURS. TAKE OUT THE SOUP BAG. THEN STRAIN OFF THE BROTH THROUGH A FINE STRAINER. REMOVE ALL THE BIG STUFF WITH A HOLED LADLE BEFORE I STRAIN SO I DON'T SPLASH ALL OVER THE PLACE & BURN MYSELF BECAUSE I'M PROBABLY ALREADY DRUNK BY THIS POINT. SKIM OFF AS MUCH FAT AS YOU WANT AT THIS POINT. IT'S EASIER IF YOU LET THE BROTH COOL COMPLETELY & REFRIGERATE, THEN TAKE IT OFF.

BRING THE BROTH BACK UP TO A SIMMER, ADD FISH SAUCE. TASTE & ADJUST FLAVOR WITH MORE FISH SAUCE OR ROCK SUGAR DEPENDING ON YOUR TASTE. THE BROTH IS READY, MAKE SURE & HAVE IT TO A GOOD SIMMER BEFORE PUTTING IT IN BOWLS

CHILL EYE OF ROUND IN THE FREEZER UNTIL IT'S ALMOST FROZEN, THEN SLICE IN VERY THIN SLICES. LAY OUT ALL THE HERBS, SPROUTS & CONDIMENTS ON A BIG PLATE. IN A WARMED BOWL, PUT RICE NOODLES IN BOTTOM, PUT SOME RAW BEEF SLICES, COOKED BEEF SLICES, ONION SLICES, SMALL AMOUNT OF CILANTRO TOPS & FINE SLICED GREEN ONIONS IN BOWL, IN THAT ORDER. POUR BROTH OVER BOWL TO FILL. SERVE IMMEDIATELY.

.....

DAMN TASTY. THIS RECIPE HAS TAKEN GREG OVER 10 YEARS TO DEVELOP. HIS VIETNAMESE FRIENDS SAY ITS GREAT.

BUDDHIST STYLE VIETNAMESE CURRY

1 WHOLE CHICKEN SKINNED & DEBONED, CUT INTO CUBES (I USE CHICKEN, I CONSIDER THEM WALKING PLANTS) OR MOCK DUCK & SWEET POTATOES

1 STALK LEMON GRASS BRUISED & CUT IN HALF

1 LARGE ONION SLICED IN THIN WEDGES

1 RED CHILI, CHOPPED FINE

2 TABLESPOONS CURRY POWDER (GOOD MADRAS CURRY)

1 TABLESPOON SUGAR

4 SCALLIONS CHOPPED IN THIN RINGS

3/4 CUP CRUSHED ROASTED UNSALTED PEANUTS

8 BLACK MUSHROOMS SWELLED, STEMS REMOVED & SLICED THIN

1 CAN COCONUT MILK

3 TABLESPOONS ANNATTO PEANUT OIL, YOU WILL NEED TO BUY ANNATTO SEEDS

3 TABLESPOONS FISH SAUCE (NUOC MAM)

marinade ingredients

1/3 STALK LEMON GRASS FINELY CHOPPED

3 CLOVES GARLIC FINELY CHOPPED

1 SMALL PIECE OF GINGER, FINELY CHOPPED

1 RED CHILI, FINELY CHOPPED

2 TABLESPOON CURRY POWDER

2 TABLESPOON PEANUT OIL

1 TEASPOON GROUND BLACK PEPPER

accompaniments

CHILIS, CHOPPED FINE, IN A DISH OF FISH SAUCE (YUM)

CHILI GARLIC PASTE (SRIRACHA)

LIME WEDGES

JASMINE RICE

33 VIETNAMESE BEER

UNFILTERED RICE WINE (SAKE) SERVED COLD

JASMINE TEA

IT IS TRADITIONAL IN VIETNAMESE CUISINE TO SLIGHTLY ROAST THE ONION GARLIC & GINGER. YOU CAN DO THIS IN THE BROILER OR WITH TONGS OVER AN OPEN FLAME. ROAST THEM JUST ENOUGH TO RELEASE THEIR FRAGRANCE, BUT NOT COOK THEM. THIS ADDS A NUTTY FLAVOR TO THE DISH THAT IS IMPOSSIBLE TO GET ANY OTHER WAY. ROAST THEM WITH THEIR SKINS ON.

.....
I HAVE NO IDEA WHAT ANY OF THIS IS. BUT HE LOVES IT.

#1 HAPPY LUCKY RAMEN BROTH RECIPE

8 LBS CHICKEN BONES, ROASTED IN OVEN ON A RACK UNTIL GOLDEN

3 STALKS LEMON GRASS, HALVED & BRUISED

3 SMALL LEEKS, ROASTED IN OVEN TO RELEASE FRAGRANCE

1 HEAD GARLIC, ROASTED

1/2 HEAD GARLIC, SAUTEED IN SESAME OIL

8 SLICES GINGER, ROASTED IN OVEN TO RELEASE FRAGRANCE (ROAST WHOLE ROOT)

TEASPOON SEA SALT

TABLESPOON PEPPER CORNS

5 SPLASHES MAGGI

AFTER ROASTING BONES IN OVEN & QUICK ROASTING VEGETABLES ADD TO LARGE STOCK POT. FILL WITH WATER ADD SALT & PEPPER, BRING TO BOIL.

SKIM OFF FOAM UNTIL IT PRODUCES NO MORE (OR LITTLE) AND REDUCE TO SIMMER. SIMMER UNTIL ALL VEGETABLES AND BONES HAVE FALLEN APART, ADD SPLASHES OF MAGGI.

BROTH IN STOCK POT TAKES 6-8 HOURS. STRAIN OFF LIQUID AND LET COOL OR SERVE AND DOCTOR WITH EITHER MISO, SOY SAUCE OR NOTHING.

I LET THIS ON BOIL AT FAIRLY HIGH HEAT FOR AT LEAST 6 HOURS, USUALLY FOR UP TO 8 HOURS.



DESSERTS

EASY SWEDISH APPLE PIE

1 1/2 POUND GRANNY SMITH APPLES, PEELED, CORED & SLICED
 1 TABLESPOON SUGAR
 1/2 CUP WHISKEY (I LIKE JACK DANIELS)
 1 CUP SUGAR
 1 CUP FLOUR
 1 TEASPOON CINNAMON
 3/4 CUP MELTED BUTTER
 1 EGG

PREHEAT OVEN TO 350°F. TOSS APPLES WITH 1 TABLESPOON OF SUGAR & WHISKEY THEN POUR INTO PIE PLATE. THOROUGHLY MIX TOGETHER 1 CUP OF SUGAR WITH THE FLOUR, CINNAMON, BUTTER & EGG. SPREAD EVENLY OVER THE TOP OF THE PIE. BAKE IN PREHEATED OVEN UNTIL APPLES HAVE COOKED & TOPPING IS GOLDEN BROWN, ABOUT 40-45 MINUTES

.....

I FIRST MADE THIS PIE FOR GREG'S 44TH BIRTHDAY AS A SURPRISE. NEXT YEAR, WE CELEBRATED THE BIG 4-5 AT EAST SIDE, OUR FAVORITE RESTAURANT IN CAMBRIDGE. I MADE 8 OF THESE PIES & DROPPED THEM OFF AT EAST SIDE FOR THEIR GREAT STAFF THAT TOOK SUCH GOOD CARE OF US. CHRIS, THE OWNER, TOOK ALL 8 HOME FOR HIMSELF & TO THIS DAY CLAIMS THAT IT WASN'T A REAL PIE BECAUSE THERE WAS NO BOTTOM CRUST. ANOTHER allrecipe.com WINNER! I ADDED IN THE WHISKEY FOR THE EXTRA BIT TO COUNTER THE SWEET SINCE GREG DOESN'T HAVE A BIG SWEET TOOTH.

DUMP CAKE

1 PACKAGE YELLOW CAKE MIX
 20 OZ CAN CRUSHED PINEAPPLE WITH JUICE
 21 OZ CAN CHERRY PIE FILLING
 1 STICK BUTTER, CUT IN THIN SLICES
 BAG OF PECANS

GREASE 13X9" PAN. DUMP UNDRAINED PINEAPPLE INTO PAN. SPREAD EVENLY. DUMP IN PIE FILLING & SPREAD INTO EVEN LAYERS. DUMP DRY CAKE MIX ONTO THE CHERRY LAYER, SPREAD EVENLY. SPRINKLE PECANS OVER CAKE MIX. PLACE PATS OF BUTTER EQUALLY OVER TOP. BAKE AT 350° FOR 53 MINUTES. SERVE WARM OR COLD, BUT ALWAYS WITH COOL WHIP!

.....

LITERALLY THE EASIEST CAKE YOU WILL EVER MAKE! ANOTHER BARBARA MILLER CLASSIC WITH NO REAL ORIGINS. ALTHOUGH IF YOU GOOGLE 'DUMP CAKES', THE SHEER VARIETY IS AMAZING. EVERY FLAVOR YOU CAN THINK OF!

SALTED BROWN BUTTER RICE KRISPIE TREATS

26

- 1 STICK BUTTER, + EXTRA FOR PAN
- 10 OZ MARSHMALLOWS
- HEAPING 1/4 TEASPOON COARSE SEA SALT
- 6 CUPS RICE KRISPIES CEREAL

BUTTER (OR COAT WITH NON-STICK SPRAY) AN 8 INCH SQUARE CAKE PAN WITH 2 INCH SIDES. IN A LARGE POT, MELT BUTTER OVER MEDIUM-LOW HEAT. IT WILL MELT, THEN FOAM, THEN TURN CLEAR GOLDEN & FINALLY START TO BROWN & SMELL NUTTY. STIR FREQUENTLY, SCRAPING ANY BITS FROM THE BOTTOM AS YOU DO. DON'T TAKE YOUR EYES OFF THE POT AS WHILE YOU MAY BE IMPATIENT FOR IT TO START BROWNING, THE PERIOD BETWEEN THE TIME THE BUTTER BEGINS TO TAKE ON COLOR & THE POINT WHERE IT BURNS IS OFTEN LESS THAN A MINUTE.

AS SOON AS THE BUTTER TAKES ON A NUTTY COLOR, TURN THE HEAT OFF & STIR IN THE MARSHMALLOWS. THE RESIDUAL HEAT FROM THE MELTED BUTTER SHOULD BE ENOUGH TO MELT THEM, BUT IF IT IS NOT, TURN IT BACK ON LOW UNTIL THE MARSHMALLOWS ARE SMOOTH. REMOVE THE POT FROM THE STOVE & STIR IN THE SALT & CEREAL TOGETHER. QUICKLY SPREAD INTO PREPARED PAN. USE A PIECE OF WAXED OR PARCHMENT PAPER SPRAYED WITH OIL TO PRESS IT FIRMLY & EVENLY INTO THE CORNERS.

LET COOL, CUT INTO SQUARES & GET READY TO MAKE SOME NEW FRIENDS.

THIS IS ONE OF MY FAVORITE RECIPES TAKEN FROM [SMITTENKITCHEN.COM](http://smittenkitchen.com), ONE OF THE BEST AND TASTIEST SITES OUT THERE. DEFINITELY CHECK HER OUT.

MAGIC COOKIE BARS

27

- 1/2 CUP BUTTER
- 1 1/2 CUP GRAHAM CRACKER CRUMBS
- 1 CAN EAGLE BRAND SWEETENED CONDENSED MILK
- 6 OZ MORSELS, SEMI-SWEET CHOCOLATE OR BUTTERSCOTCH
- 3 1/2 OZ FLAKED COCONUT
- 1 CUP CHOPPED NUTS (OPTIONAL)

PREHEAT OVEN TO 350°F. IN 13X9" PAN MELT BUTTER IN THE OVEN. SPRINKLE CRUMBS OVER BUTTER. POUR EAGLE BRAND OVER CRUMBS. TOP WITH REMAINING INGREDIENTS. PRESS DOWN FIRMLY. BAKE 25-30 MINUTES TIL LIGHTLY BROWND. COOL THOROUGHLY BEFORE CUTTING. STORE AT ROOM TEMPERATURE. MAKES 24 BARS.

THIS IS ONE OF THE THINGS I LOOK FORWARD TO EVERY DECEMBER. I REMEMBER THIS BEING ONE OF MY MOM'S SPECIALTIES THAT SHE WOULD TAKE TO THE COOKIE EXCHANGE WITH HER GIRLFRIENDS BEFORE CHRISTMAS. WHILE BOTH FLAVORS ARE SO YUMMY, THE BUTTERSCOTCH ARE LEGENDARY! THIS IS ANOTHER VERSION OF WHAT IS FOUND ON THE [EAGLE BRAND PACKAGE](#) FROM YEARS AGO.

ECLAIR CAKE

- 1 CAN OF CHOCOLATE ICING
- 3 1/2 CUPS COLD MILK
- 2 BOXES OF 3.5 OZ INSTANT VANILLA PUDDING
- 8 OZ THAWED COOL WHIP

GREASE A 13X9" PAN. BLEND COOL WHIP, PUDDING & MILK TOGETHER. LAYER GRAHAM CRACKER & PUDDING MIXTURE. END WITH CRACKERS, THEN TOP WITH CHOCOLATE ICING. COOL IN FRIDGE FOR 6 HOURS.

THIS IS A SUMMERTIME FAVORITE. GREAT TASTE WITH NO BAKING! TRY IT WITH DIFFERENT PUDDING FLAVORS. MY FAVORITES ARE WHITE CHOCOLATE OR CHEESECAKE! THIS IS ANOTHER OLDIE BUT GOODIE THAT I HAVE NO IDEA WHERE IT CAME FROM AND THERE'S NOTHING WRONG WITH THAT!

Banana SPLIT PUDDING

- 4 Bananas, sliced & dipped in lemon juice
- 1 can eagle brand sweetened condensed milk
- 15 oz crushed pineapple, drained - save liquid
- 4 oz instant pudding mix (banana or vanilla)
- 2 cups whipping cream, whipped
- 15 oz oreos, crushed

add enough water to pineapple liquid to make 1 1/2 cups. in a large bowl, mix eagle brand, liquid & pudding mix. add pineapple. chill for 10 minutes. fold whipped cream into mixture. layer pudding mix, oreos & bananas. refrigerate.

.....

this was served this as the final course in probably the most disgustingly unhealthy meal of my life... steak 'ums, doritos & cheez whiz. did i mention we ate it with serving spoons straight from the bowl while laying in a circle at greg's living room? ah, memories...this was also a slumber party staple which unknown origins from year's past.

Homemade magic shell

- 1 cup of coconut oil
- 1-2 cups of chocolate

melt the coconut oil over very low heat. slowly add in the chocolate & stir until completely melted & blended. add a dash of salt & any other flavors (extracts) you desire.

you can also make magic shell in the microwave, but it will be very hot to remove! (i know from experience). if you're using the microwave, just heat both ingredients & stir. you may have to add more chocolate to get the consistency correct. (not too watery, not too thick). drizzle over your favorite frozen treat & enjoy!

.....

this is dedicated to all who grew up going to dairy queen after every tee-ball game. but seriously, this is probably one of my most awesome discoveries made searching magic shell on pinterest. it actually tastes even better than dq, with a slight coconut flavor! there's a million flavor variations on pinterest. i look forward to trying them all!

gooey s'mores cookies

- 1 stick butter
- 1/2 cup sugar
- 1/4 cup brown sugar
- 1 egg
- 1 teaspoon vanilla
- 1 1/3 cups flour
- 3/4 cup graham cracker crumbs (- 7 full cracker sheets)
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1 cup mini hershey's kisses (or chocolate chips/chunks)
- 1 cup mini jet puffed mallow bits

preheat the oven to 350°F. line a cookie sheet with parchment paper & spray with cooking spray. using a mixer, cream the butter & sugars until light & fluffy, about 3 minutes. add the egg & vanilla & beat for an additional 2 minutes.

meanwhile, use a food processor or blender to crush graham crackers into fine crumbs. in a separate bowl, whisk together the crumbs, flour, baking powder & salt. slowly add the dry ingredients to the wet ingredients & mix on low speed until the dough just comes together. add the chocolate & marshmallows & stir to combine.

place 1.5 tablespoon-sized scoops of dough onto the prepared cookie sheet. bake at 350°F for 10-12 minutes. makes 2 dozen cookies.

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this is just a new classic in my book, perfect to take to summer cookouts & fall outings. they are a nice break from the plain ol' chocolate chip. i found this recipe online at kevinandamanda.com. totally worth a try!

CHOCOLATE WHISKEY & BEER CUPCAKES WITH IRISH CREAM ICING

30

GUINNESS CHOCOLATE CUPCAKES:

- 1 CUP GUINNESS STOUT
- 2 STICKS UNSALTED BUTTER
- 3/4 CUP UNSWEETENED COCOA POWDER (DUTCH-PROCESS)
- 2 CUPS ALL PURPOSE FLOUR
- 2 CUPS SUGAR
- 1 1/2 TEASPOONS BAKING SODA
- 3/4 TEASPOON SALT
- 2 LARGE EGGS
- 2/3 CUPS SOUR CREAM

GANACHE FILLING

- 8 OZ BITTERSWEET CHOCOLATE
- 2/3 CUP HEAVY CREAM
- 2 TABLESPOONS BUTTER, ROOM TEMPERATURE
- 1 TO 2 TEASPOONS IRISH WHISKEY (OPTIONAL... BUT WHY NOT?)

BAILEY'S IRISH CREAM FROSTING

- 3 TO 4 CUPS CONFECTIONER'S SUGAR
- 1 STICK UNSALTED BUTTER, ROOM TEMPERATURE
- 3 TO 4 TABLESPOONS BAILEY'S, (OR MILK, HEAVY CREAM)

SPECIAL EQUIPMENT:

- 1 INCH ROUND COOKIE CUTTER OR APPLE CORER
- A PIPING BAG (ZIPLOC WITH CORNER SNIPPED WORKS)

MAKE THE CUPCAKES:

PREHEAT OVEN TO 350°F. LINE 24 CUPCAKE CUPS WITH LINERS. BRING 1 CUP STOUT & 1 CUP BUTTER TO SIMMER IN HEAVY LARGE SAUCEPAN OVER MEDIUM HEAT. ADD COCOA POWDER & WHISK UNTIL MIXTURE IS SMOOTH. COOL SLIGHTLY.

WHISK FLOUR, SUGAR, BAKING SODA & 3/4 TEASPOON SALT IN LARGE BOWL TO BLEND. USING ELECTRIC MIXER, BEAT EGGS & SOUR CREAM IN ANOTHER LARGE BOWL TO BLEND. ADD STOUT-CHOCOLATE MIXTURE TO EGG MIXTURE & BEAT JUST TO COMBINE. ADD FLOUR MIXTURE & BEAT BRIEFLY ON SLOW SPEED. USING RUBBER SPATULA. FOLD BATTER UNTIL COMPLETELY COMBINED. DIVIDE BATTER AMONG CUPCAKE LINERS, FILLING THEM 2/3 TO 3/4 OF THE WAY.

CHOCOLATE WHISKEY & BEER CUPCAKES, CONTINUED.

31

BAKE CAKE UNTIL TESTER INSERTED INTO CENTER COMES OUT CLEAN, ROTATING THEM ONCE FRONT TO BACK IF YOUR OVEN BAKES UNEVENLY, ABOUT 17 MINUTES. COOL CUPCAKES ON A RACK COMPLETELY.

MAKE THE FILLING:

CHOP THE CHOCOLATE & TRANSFER IT TO A HEAT PROOF BOWL. HEAT THE CREAM UNTIL SIMMERING & POUR IT OVER THE CHOCOLATE. LET IT SIT FOR ONE MINUTE & THEN STIR UNTIL SMOOTH. (IF THIS HAS NOT SUFFICIENTLY MELTED THE CHOCOLATE, YOU CAN RETURN IT TO A DOUBLE-BOILER TO GENTLY MELT WHAT REMAINS. 20 SECONDS IN THE MICROWAVE, WATCHING CAREFULLY, WILL ALSO WORK.) ADD THE BUTTER & WHISKEY (IF YOU'RE USING IT) & STIR UNTIL COMBINED.

FILL THE CUPCAKES:

LET THE GANACHE COOL UNTIL THICK BUT STILL SOFT ENOUGH TO BE PIPED (THE FRIDGE WILL SPEED THIS ALONG BUT YOU MUST STIR IT EVERY 10 MINUTES). MEANWHILE, USING YOUR 1-INCH ROUND COOKIE CUTTER OR AN APPLE CORER, CUT THE CENTERS OUT OF THE COOLED CUPCAKES. YOU WANT TO GO MOST OF THE WAY DOWN THE CUPCAKE BUT NOT CUT THROUGH THE BOTTOM — AIM FOR 2/3 OF THE WAY. A SLIM SPOON OR GRAPEFRUIT KNIFE WILL HELP YOU GET THE CENTER OUT. THOSE ARE YOUR "TASTERS". PUT THE GANACHE INTO A PIPING BAG WITH A WIDE TIP & FILL THE HOLES IN EACH CUPCAKE TO THE TOP.

MAKE THE FROSTING:

WHIP THE BUTTER IN THE BOWL OF AN ELECTRIC MIXER, OR WITH A HAND MIXER, FOR SEVERAL MINUTES. YOU WANT TO GET IT VERY LIGHT & FLUFFY. SLOWLY ADD THE POWDERED SUGAR, A FEW TABLESPOONS AT A TIME. ICE & DECORATE THE CUPCAKES.

DO AHEAD:

YOU CAN BAKE THE CUPCAKES A WEEK OR TWO IN ADVANCE & STORE THEM, WELL WRAPPED, IN THE FREEZER. YOU CAN ALSO FILL THEM BEFORE YOU FREEZE THEM. THEY ALSO KEEP FILLED — OR FILLED & FROSTED — IN THE FRIDGE FOR A DAY. (LONGER, THEY WILL START TO GET STALE.)

.....

SAINT PATRICK'S DAY IS KIND OF A BIG DEAL UP HERE IN BOSTON, FOR SOME REASON & THESE ARE THE ONLY CUPCAKE THAT CAN STAND UP TO THAT LEVEL OF CELEBRATING! THIS IS ANOTHER smittenkitchen.com/gem. LOOKS INTIMIDATING, BUT ITS SO WORTH IT! SO AMAZINGLY GOOD!



drinks

greg's BLOODY mary or CLamato

- 2 OZ OF VODKA
- 2-3 DASHES TABASCO SAUCE
- 3 SPLASHES WORCESTERSHIRE SAUCE
- 4 GRINDS BLACK PEPPER
- A COUPLE HEALTHY SHAKES OF CELERY SALT
- 1 TEASPOON LEMON JUICE
- HORSERADISH TO TASTE
- CLAMATA (CLAM + TOMATO JUICE) OR V8 ORIGINAL FLAVOR

FILL SHAKER HALFWAY WITH ICE & THEN FILL THE REST OF THE WAY WITH YOUR CHOICE OF V8 OR CLAMATO JUICE. ADD THE REST OF THE INGREDIENTS & SHAKE IT LIKE A POLAROID PICTURE. FILL PINT GLASS WITH ICE & STRAIN INTO PINT GLASS. GARNISH WITH OLIVES, CELERY STICKS, PICKLES, SHRIMP & CHEESE CUBES. WE LIKE TO USE BEEF JERKY AS A STIR STICK. IT WORKS!

.....

I TRIED TO TYPE AS GREG MADE BLOODY MARYS, SO NOW YOU KNOW WHY THE MEASUREMENTS ARE 'LESS THAN EXACT'... IT'S HIS RECIPE!

PUMPKIN sangria

- BOTTLE OF CHARLES SHAW MERLOT FROM TRADER JOE'S
- JAR OF PUMPKIN BUTTER FROM TRADER JOE'S
- 4 TABLESPOONS SUGAR
- CLOVES, CINNAMON, ALLSPICE & NUTMEG TO TASTE

EMPTY THE ENTIRE BOTTLE INTO A BOWL ALONG WITH THE ENTIRE JAR OF PUMPKIN BUTTER & STIR. & KEEP STIRRING. WITH A METAL WHISK TO BREAK UP THE PUMPKIN BUTTER. STIR SOME MORE. MIX IN SUGAR & SPICES THEN FUNNEL INTO A BOTTLE. REFRIGERATE OVERNIGHT. I SERVE OVER A FEW ICE CUBES OR YOU CAN HEAT IT UP FOR MULLED WINE.

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I HAD PUMPKIN SANGRIA FOR THE FIRST TIME AT THE PAINTED BURRO IN DAVIS SQUARE. I AM NOT A WINE DRINKER, BUT I AM DEFINITELY A SUCKER FOR ANYTHING PUMPKIN. I MADE THIS FOR FRIENDSGIVING 2013 FOR THE FIRST TIME & IT WAS A BIG HIT! ENJOY! THIS IS MY OWN CONCOCTION AFTER RESEARCHING OUT RECIPES... WHO HAS TIME TO ROAST + PUREE THEIR OWN PUMPKIN WHEN TRADER JOE'S HAS IT IN A JAR ALL READY FOR YOU?

Beer margaritas

- 1 BOTTLE OF VODKA OR GIN
- 1 CAN (STILL FROZEN) OF MINUTE MAID LIME AID
- 6 PACK OF LIGHT BEER LIKE CORONA

MIX ALL INGREDIENTS INTO A HUGE PITCHER & ENJOY! BUT BE CAREFUL, IT CAN SNEAK UP ON YOU!

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DURING ONE OF THE HELLACIOUS SNOW STORMS OF OUR FIRST YEAR IN SOMERVILLE, WE HAD AN ADULT SNOW DAY. WHILE THE BOYS WERE SHOVELING OUT THE CARS, I SNUCK BACK INSIDE & MIXED UP SOME FORT JUICE. ITS A WINTER VERSION OF THE ABOVE RECIPE USING RUM OR WHISKEY INSTEAD OF VODKA & HEAVIER WINTER BEER. SINCE THIS WAS MADE ON THE SPUR OF THE MOMENT, WE HAD NO LIMEADE IN THE HOUSE, SO I SUBSTITUTED CRANBERRY JUICE & APPLE CIDER. IT BECAME KNOWN AS FORT JUICE BECAUSE BY THE TIME I WAS DONE MAKING IT & BROUGHT IT OUT, DAN WAS HALFWAY THROUGH CONSTRUCTING A FORT IN OUR TINY FRONT YARD. LUCKILY, I MADE IT OUT JUST IN TIME TO SEE THE "FORT" COLLAPSE ON HIM. THIS IS AN ADAPTATION OF SOMETHING WE USED TO DRINK IN COLLEGE... WAY BACK WHEN.

BALD GUY margarita

- JUICE OF 2 FRESH LIMES
- 2 SHOTS OF TEQUILA (GREG RECOMMENDS HORNITOS REPOSADO)
- 1 TABLESPOON OF AGAVE NECTAR

PUT 5-6 ICE CUBES INTO A SHAKER. ADD THE REST OF THE INGREDIENTS & SHAKE FOR AT LEAST 30 SECONDS TO MELT SOME OF THE ICE. RUN A LIME AROUND THE RIM OF A GLASS & DIP INTO SALT. ADD A FEW ICE CUBES & STRAIN INTO GLASS

Young Gun's secret ICE CUBES

- water, enough to fill your ice trays
- SPECIAL EQUIPMENT: ICE TRAYS

fill, freeze, release and repeat.

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I PROMISED YOUNG GUN THAT I WOULDN'T DISCLOSE HIS SECRET RECIPE... WHOOPS.