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Introductory Note

If there's one thing we can thank COVID-19 for, it's the fact that we're all cooking more (or at least eating more).

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Breakfast

Marc's Perfect, Healthy Banana Pancakes

Ingredients

Wet Ingredients

- 2% milk (almond milk can substitute but isn't ideal)
- 2 tablespoon vinegar OR juice of one lemon (lemon preferred)
- zest of one lemon (optional if you want a slightly lemony flavor)
- 3 medium sized very ripe bananas, mashed
- 2 eggs
- 1.5 tablespoon unsalted butter, melted
- 2 teaspoon pure vanilla extract

Dry Ingredients

- 1.5 cups white whole wheat flour
- 1 cup all-purpose flour
- 2 tablespoon light brown sugar
- 1 tablespoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 heaping teaspoon poppy seeds (optional)
- 1/4 cup of roughly crushed dried strawberries (optional)

PRO TIP: If you have a waffle iron and want to make waffles, halve the banana (they'll be too wet otherwise), and separate the egg whites out before mixing the wet ingredients. Whisk the egg whites to stiff peaks, and gently fold them into the final mixture just before the "let the batter rest" instruction below.

Instructions

1. Put vinegar or lemon juice in a measuring cup. Add enough milk to equal 2 cups total. Let sit until it thickens into buttermilk.
2. Melt butter in microwave.
3. In a large bowl, whisk together all of the dry ingredients. Add the optional crushed dried strawberries if you want to make strawberry banana pancakes.
4. In another bowl, combine the milk mixture, the mashed banana, and the rest of the wet ingredients. Whisk.
5. Pour the dry ingredients into the wet ingredients. Mix gently with spatula until no dry parts can be found. (Optional poppy seeds can be added here.)
6. Let the batter rest for about 5 minutes. It should form bubbles and rise just a bit.
7. Set a griddle or skillet to medium low heat. Coat generously with cooking spray.
8. Make delicious pancakes.

Rebecca's Beautiful Baked French Toast Casserole with Streusel

Ingredients

Streusel Ingredients:

- 2 cups packed light brown sugar
- 1 cup chopped pecans
- 1/2 cups salted butter, sliced (1 stick)
- 4 tsp ground cinnamon

Casserole Ingredients

- 12 to 13 cups cubed, hearty bread (Brioche is key!)
- 8 large eggs
- 3 cups whole milk
- 1/2 cup white sugar
- 1/2 tsp salt
- 4 tsp good vanilla extract
- Pure maple syrup for serving



Instructions

1. Make the streusel:

- Combine all streusel ingredients in a bowl, mixing well until it resembles chunky, damp sand.
 - Cover and keep in fridge to chill.
2. Grease a 9×13 baking dish with butter on bottom and up sides.
 3. Place 12 cups of bread cubes in dish.
 4. In a large bowl, combine eggs, milk, sugar, salt, and vanilla, whisking to thoroughly incorporate.
 5. Pour egg mixture evenly and slowly over the bread cubes.
 6. Gently toss to ensure even coating of all bread cubes. If there seems to be too much excess liquid, add another cup of bread cubes until liquid seems mostly soaked up (there will be a thin layer of excess liquid at the bottom, which is ok.)
 7. Cover and place in fridge to chill overnight, if making ahead of time (gently toss soaked bread cubes again before baking.)
 8. Preheat oven to 350F.
 9. Sprinkle chilled streusel evenly over the top of casserole.
 10. Bake for 45-60 minutes, or until topping is nicely browned and bubbly. If it starts looking too browned at the 45 minute mark, loosely tent with foil and continue baking as needed.
 11. Allow to cool about 10-15 minutes, and serve warm with maple syrup.

Appetizers

Anmol's Astounding Gobi Manchurian

Ingredients

To make Gobi Manchurian

- 250 grams cauliflower florets
- ½ cup all-purpose flour (maida, organic recommended or at least unbleached)
- ¼ cup cornstarch (white corn flour or yellow corn flour)
- ½ to 1 teaspoon red chili pepper or paste (optional)
- ¼ teaspoon black pepper (crushed or ground)
- ¼ teaspoon salt (adjust to taste)
- ½ cup water (more if needed)
- Oil (for deep frying)

For Manchurian sauce

- 1½ tablespoons oil
- 1 tablespoon garlic (finely chopped)
- ½ tablespoon ginger (finely chopped)
- 1 green chili chopped (optional)
- ⅓ cup onions or spring onions (finely chopped)
- ¼ cup bell pepper

If you're new to Indo-Chinese cuisine, give this delicious, crispy fried appetizer a try!

Instructions

Preparation of the cauliflower

1. Clean cauliflower florets and add them to hot water (not very hot or boiling)
2. Rest the cauliflower for 3-5 minutes
3. Discard the water and rinse the cauliflower well few times
4. Drain the cauliflower in a colander and allow the water to drain completely
5. Spread the cauliflower on a clean cotton cloth or a wide colander and air dry for some time to remove excess moisture

Preparing the batter

1. Begin to heat oil in a pan on a medium flame
2. To a large mixing bowl, add plain flour / maida, corn flour, red chili powder, salt and pepper. Mix.



3. Add water as needed and make a free flowing batter. The batter must be smooth, free flowing and thick. It should not be runny or too thick. Check the salt, if needed add more.

Prepping and cooking the gobi

1. Add gobi to this batter and coat them well.
2. Check if the oil is hot enough (medium flame) and pick up the florets one by one and gently slide in hot oil.
3. Once you finish adding the florets, regulate the flame to medium again and keep frying stirring often. At one point you will see that the bubbles begin to cease or at least reduce, then put the flame to low and allow them to fry for 2 to 3 minutes without burning. This this 2-3 minutes you have to keep stirring without stopping otherwise they may get burnt.
4. Remove them when they are golden. Drain them on a kitchen tissue and discard oil.

Making manchurian sauce

1. Add 1½ tablespoons fresh oil in a wide pan or wok and heat it. Add garlic, ginger, and green chilies. Saute them well for 1-2 minutes. Do not overfry as it makes the manchurian bitter.
2. Add onions or spring onions or capsicum. Even onion works well here. Finely chopped capsicum lends a very good flavor to the sauce. Saute this for 1-2 minutes.
3. Add soya sauce (preferably organic or at least naturally brewed soya sauce for health reasons).
4. Add red chili sauce, red chili paste, and vinegar. To make red chili paste, mix chili powder with a little bit of water. Do not add dry powder to the pan, this may make the sauce bitter.
5. Add sugar and mix everything well.
6. Pour 3 tablespoons of water. Mix it very well and allow to cook on a low heat until the sauce thickens.
7. Add coarsely crushed pepper. When the sauce turns thick, turn off the stove and allow it to cool down a bit (~2 minutes). Taste the sauce; it should be slightly sour, sweet, and hot. If needed, you can adjust the salt, vinegar, and red chili sauce.

Serving

1. Add fried gobi to the sauce, just before serving. Toss well.
2. Garnish with spring onions.

Roger's Fit-for-a-King Korean Japchae

Ingredients

Japchae

- 6 ounces Korean potato starch noodles (dangmyeon)
- 1 small carrot
- 1 small sweet onion
- 2 scallions
- 4 ounces lean beef (sirloin or rib eye)
- 4 - 5 dried shiitake mushrooms, soaked until plump or fresh mushrooms - see note
- 6 ounces fresh spinach
- Vegetable oil for stir frying
- Salt and pepper

Sauce

- 3 tablespoons soy sauce
- 2 1/2 tablespoons sugar (or brown sugar)
- 2 tablespoons sesame oil
- 2 teaspoons minced garlic
- 2 teaspoons roasted sesame seeds
- Egg garnish jidan - optional

PRO TIP: Leftover japchae should be kept refrigerated. Japchae reheats well in the microwave. The noodles will get soft and chewy again.

Instructions

1. Combine all sauce ingredients in a small bowl and mix well until the sugar is dissolved.
2. Cut the carrot into match sticks. Thinly slice the onion. Cut the scallions into similar lengths.
3. Cut the beef into thin 2-inch long strips and mix with 1 tablespoon of the sauce. Cut the stems off the mushrooms, and slice into 1/4-inch thin strips. Season with 1 tablespoon of the sauce.
4. Blanch the spinach in boiling water only until wilted. Drain quickly and shock in cold water. Squeeze out excess water, cut into about 2-inch lengths, and lightly season with salt and pepper.
5. Bring a pot of water to a boil, and cook the noodles according to the package directions (usually 6 - 7 minutes). Rinse in cold water and drain. Cut the noodles with kitchen shears or a knife into 6 -7 inch lengths. Mix in 2 tablespoons of the prepared sauce in a large bowl.



Instructions (continued)

6. In a large non-stick skillet, stir fry the noodles over medium heat, stirring frequently, until translucent and a bit sticky (about 4 minutes). Transfer back to the bowl.
7. Add 1/2 tablespoon of oil to the pan, and stir fry the onion until translucent over medium high heat, lightly sprinkling with salt and pepper. When the onion is almost done, stir-in the scallion and cook briefly. Transfer to the bowl with the noodles. Stir fry the carrot for 1 to 2 minutes until softened. (Do not overcook. The vegetables should be crisp.) Transfer to the bowl.
8. Stir fry the beef and mushrooms together until the meat is cooked through, 2 - 3 minutes. Transfer to the bowl.
9. Add the spinach and the remaining sauce to the bowl with all other prepared ingredients.
10. Toss well by hand. Adjust the seasoning to taste by adding a little more (start with 1/2 teaspoon) soy sauce and/or sugar as necessary.

Lauren's Golden Caramelized Onion and Goat Cheese Tartlets



Ingredients

- 2 tablespoons olive oil
- 3 onions, roughly chopped
- Salt
- 8 ounces goat cheese, at room temperature
- 1/2 teaspoon black pepper
- 1 sheet frozen puff pastry (1/2 a 17.3 ounce box), defrosted
- 1 tablespoon fresh thyme

Instructions

1. Place olive oil in a large sauce pan over medium heat. Add onions and cook, stirring occasionally, until caramelized, about 35 minutes. Season with salt. Let come to room temperature.
2. While onions are cooling, place goat cheese in a small bowl. Add black pepper and stir goat cheese until soft and easily spreadable.
3. Preheat oven to 375°F. Line a baking sheet with parchment paper.
4. Place puff pastry on baking sheet. Spread goat cheese over tart, leaving a 1/2 inch border on all sides. Top tart evenly with onions and sprinkle with thyme. Bake until crust is golden, about 25-30 minutes.

Meg's Creamy White Beans with Herb Oil

Ingredients

For the herb oil

- ½ cup roughly chopped chives
- ½ cup roughly chopped cilantro leaves and tender stems
- ½ cup tightly packed basil leaves
- ½ cup olive oil
- Squeeze of lemon
- Kosher salt, to taste

For the beans

- 2 tablespoons olive oil
- 2 garlic cloves, thinly sliced
- 2 (15-ounce) cans white beans, like butter beans or cannellini, rinsed and drained
- Kosher salt and black pepper
- ½ cup chicken stock, vegetable stock or water
- Flaky salt, for serving (optional)



Instructions

1. Make the oil: In a food processor, combine chives, cilantro and basil, and pulse until finely chopped. Add olive oil, and pulse again until mixture is silky and emulsified. Transfer to a small bowl, stir in lemon juice and salt to taste. Set aside.
2. Prepare the beans: In a 10-inch skillet, heat olive oil over medium-low heat. Add garlic and cook until translucent, about 1 minute. Add beans to the skillet and season with salt and pepper. Cook, stirring occasionally, until the flavors have melded, about 2 to 3 minutes. With the back of a spoon or spatula, smash about 1/3 to 1/2 cup of the beans and stir until they are incorporated into the rest of the bean mixture. A good portion of the remaining beans should maintain their structure.
3. Add stock or water and bring to a gentle simmer. Cook until sauce becomes creamy and is reduced by about about half, about 1 to 2 minutes more. Smash additional beans and add a few more tablespoons of water, if needed, to reach desired consistency and stir again to combined.
4. Transfer beans to a bowl and swirl with herb oil on top. Season with flaky salt, if desired.

Lauren's Crispy Roasted Broccoli with Tahini Sauce



Ingredients (4 servings)

- 1 large head of broccoli with stem
- 3 tablespoons extra-virgin olive oil
- 2 teaspoons kosher salt
- 2 lemons
- 1 garlic clove
- 5 tablespoons tahini
- 2 tablespoons raw sesame seeds

Instructions

1. Preheat oven to 425°. (Higher heat = more caramelization, more quickly.) Remove bottom 2" of tough stem from 1 head of broccoli with a chef's knife; discard. Cut broccoli crosswise, starting with the stem end (yep, you can eat most of the stem!) into ¼" slices. When you reach the crown, slow your slicing so you can push the florets to the side as they begin to fall with each slice. You want to have lots of loose florets. No matter what kinds of veggies you're roasting, you want to cut them into pieces that are about the same size so that they cook at the same(ish) rate.
2. Transfer broccoli to a rimmed baking sheet. (If you don't have a proper, heavy-duty aluminum half sheet pan, this is a reminder to invest in one ASAP.) Drizzle with 2 Tbsp. oil; season with 1 tsp. salt and toss to coat. If you were interested in adding any spices—think curry powder, chile flakes, fennel seeds—this is the time to do it.
3. Arrange broccoli on pan in a single layer, spacing so no pieces overlap (this ensures broccoli will roast properly, not just steam). Roast until nicely browned, even charred in spots, and crispy with a bright green interior, 8–10 minutes.
4. Meanwhile, make your tahini sauce. Cut 1 lemon in half. Using a citrus juicer (or your hands), juice lemon (fish out any seeds) into a small bowl. Cut remaining 1 lemon into wedges; set aside for serving. Peel 1 garlic clove and use a Microplane to grate it into bowl with lemon juice. (We're big fans of grated garlic over here, especially when it comes to dressings and sauces. It's a hell of a lot easier than trying to get a fine, even mince with a knife, and there's no risk of biting into a big chunk of raw garlic later on.)
5. Add 5 Tbsp. tahini, 1 Tbsp olive oil, 1 tsp. salt, and ¼ cup hot water and whisk until smooth. Give it a taste: The richness of the tahini and zippiness from the lemon should be nicely balanced, so adjust with more of either if necessary, and don't be afraid to add more salt if the sauce doesn't pop.
6. Gently toss broccoli by giving pan a shake (or use a spatula). Continue to roast until browned in spots and tender, 5–8 minutes longer. As with all recipes, the amount of time it takes is going to have a lot to do with the equipment you're using—you want that broccoli to have plenty of color on it, so don't be afraid to keep roasting until you get there.
7. Heat a small skillet over medium. Toast 2 Tbsp. sesame seeds, tossing frequently, until light golden and slightly fragrant, about 2 minutes. Don't walk away; the seeds will burn quickly! Let cool. (And, FWIW, this recipe will still be good if you skipped the sesame seeds—but if you're going to use them, make sure to toast them, which will make them a lot more flavorful. Cool?)
8. Transfer broccoli to a platter and drizzle with tahini sauce. Top with sesame seeds and reserved lemon wedges for squeezing over. One of the great things about roasted vegetables is that they're just as delicious room temperature as they are piping hot, so don't stress if the rest of dinner isn't ready yet.

Main Dishes

Riya's Popular Paneer Kathi Roll

Kathi Rolls are one of India's most popular grab and go street foods - and it's vegetarian! For detailed pictures, see Ministry of Curry.

(www.ministryofcurry.com)

Ingredients

- Plain Kawan Parathas
- Paneer (homemade) or found at Indian grocery stores, Whole Foods, and Costco (Gopi and Haldiram brand recommended)
- Mixed bell peppers (red and green recommended)
- Red onions
- Spices:
 - Kashmiri red chili powder
 - Ginger
 - Garlic
 - Garam masala
 - Tumeric
 - Kasoori methi
 - Salt
 - Cilantro
 - Green chutney



Instructions

1. Marinate the paneer
2. Mix all the marinade ingredients in a bowl
3. Add the paneer, and mix well
4. Make the filling
5. Heat 2 tablespoons of oil in a pan
6. Add onions, peppers, and $\frac{1}{2}$ teaspoon of salt and cook for 3-4 minutes
7. Add marinated paneer and mix well
8. Cook for another 3-4 minutes
9. Turn the heat off and garnish with cilantro
10. Cook the Parathas
11. Heat a non-stick griddle pan
12. Remove the kewan paratha from the plastic wrapping and place on the griddle
13. Cook on medium-high heat for about 1-1.5 minutes on each side or until both sides are golden brown, pressing gently with a spatula.
14. Assemble Kathi Roll
15. Spread 2 teaspoons of chutney on cooked paratha
16. Add 2-3 spoonfuls of the filling in the middle
17. Add a few sliced onions and cilantro on top
18. Roll the paratha sides up to the middle (use small toothpicks to hold them together)



Kevin's Fabulous Mac & Cheese

Ingredients

- ¼ cup butter
- ¼ cup flour
- 2 cups warm milk
- Dash of pepper
- ½ teaspoon Tabasco
- ½ cup whipping cream
- 12 oz. Sharp cheddar cheese (3 cups shredded)
- 8 oz. large elbow macaroni cooked & drained (2 cups uncooked)

Instructions

1. Preheat oven to 350 degrees
2. In heavy 3 quart saucepan over low flame, melt butter and slowly stir in flour
3. Cook about 3 minutes until roux is frothy
4. Gradually stir in warm milk and turn up heat until mixture is almost bubbling
5. Turn down heat, add pepper, Tabasco, and cream
6. Simmer a few minutes to blend flavors
7. Gradually stir in the shredded cheese until melted
8. Add cooked macaroni to cheese sauce
9. Pour into greased 2 quart baking dish (you may wish to sprinkle broken saltines or cheese crackers over the top for an added zing!)
10. Bake uncovered for 30 minutes

Nick's Peachy Prosciutto Pizza

Ingredients

Dough Ingredients

- 153 grams normal flour (1 cup plus 1 tablespoon)
- 153 grams all-purpose flour (1 cup plus 1 tablespoon and 2 teaspoons)
- 8 grams fine sea salt (1 teaspoon)
- 2 grams active dry yeast (3/4 teaspoon)
- 4 grams extra-virgin olive oil (1 teaspoon)

Pizza Ingredients

- Grated mozzarella
- Grated parmesan
- Red pepper flakes
- Olive oil
- 2 cloves garlic
- 1 peach
- Burrata cheese (need enough for 12-14 large globs)

Instructions

Prep the dough

1. In a large mixing bowl, combine flours and salt.
2. In a small mixing bowl, stir together 200 grams (a little less than 1 cup) lukewarm tap water, the yeast and the olive oil, then pour it into flour mixture. Knead with your hands until well combined, approximately 3 minutes, then let the mixture rest for 15 minutes.
3. Knead rested dough for 3 minutes. Cut into 3 equal pieces and shape each into a ball. Place on a heavily floured surface, cover with dampened cloth, and let rest and rise for 3 to 4 hours at room temperature.

Make the pizza

1. Stretch the dough onto a sheet pan and drizzle with a small amount of olive oil.
2. In a small bowl, combine a couple glugs (this is a technical term and a very scientific measurement) of olive oil, a lot of shakes of red pepper flakes, two minced cloves of garlic and a teaspoon of grated Parmesan.
3. Spread this evenly on the pizza dough, leaving some space around the crust.
4. Thinly slice a peach and spread the pieces over the dough and spicy oil mixture.
5. Cut up a ball of burrata into 5 or 6 pieces and spread them around the pie.
6. Layer slices of prosciutto on top.

Cook the pizza

1. Place pizza on entire baking sheet and onto a very hot grill or oven at 450 degrees
2. Cook for ~5 minutes or until cheese is melted and the crust starts to brown (watch it the whole time to make sure it doesn't burn and keep an eye on hot spots)

Helen's Heavenly Sheet Pan Pizza with Brussel Sprouts and Salami

Ingredients

- 1 pound prepared pizza dough
- 1 pound Brussels sprouts
- 6 garlic cloves, unpeeled
- 6 tablespoons extra-virgin olive oil, divided
- Kosher salt
- A large pinch of crushed red pepper flakes, plus more for serving
- 3 ounces hard salami
- 12 ounces low-moisture salted mozzarella cheese
- 1 small shallot
- 1 lemon

Instructions

1. Place a rack directly underneath broiler in oven; preheat to 450°. Make sure bottom of oven is accessible (that's right, you're going to bake directly on the bottom of your oven). Take 1 lb. pizza dough out of fridge and let it sit so it reaches room temperature, because room temp dough is much easier to stretch.
2. Start by trimming 1 lb. Brussels sprouts. Slice off the dried, gnarly bottoms of each sprout; discard any dried outer leaves that may fall off. Slice each sprout in half lengthwise.
3. Set aside about one-quarter of the halves, then transfer remaining sprouts to a rimmed baking sheet. Add 6 garlic cloves, then drizzle with 2 Tbsp. oil; season with salt and a large pinch of red pepper flakes. Toss with clean hands to combine and arrange sprouts cut sides down.
4. Place baking sheet on floor of oven (NOT on a rack) and roast, turning sprouts halfway through with a spatula, until sprouts are deeply browned on all over and tender all the way through, 15–18 minutes. Let cool.
5. While Brussels are roasting and cooling, prep your other ingredients. Remove casing from 3 oz. salami and slice into thin rings, then cut rings into quarters. Slice 12 oz. mozzarella into planks that are no more than ¼" thick. Peel 1 shallot and cut crosswise into thin rings. Place shallot rings in a small bowl. Cut lemon in half and squeeze halves into bowl. Add a pinch of salt and toss; set aside.



6. When Brussels are cool enough to handle, scrape into a medium bowl and set aside. Reserve sheet tray. Fish out garlic and squeeze cloves from skins. Mash garlic to a paste in another small bowl with a fork. Add 2 Tbsp. oil and stir to combine.
7. Place dough in center of reserved baking sheet and drizzle with 1 Tbsp. oil, then toss to coat. Use your fingers to stretch dough outward from center all the way to edges of baking sheet. If dough stubbornly springs back, cover with plastic wrap and let rest a few minutes before attempting to stretch again.
8. Drizzle garlic-oil over dough and spread around with your fingers to coat. Season with salt, then top with mozzarella, roasted Brussels, and salami, distributing evenly. (Reserve bowl that held Brussels.)
9. Bake pizza on floor of oven until underside is browned and edges are puffed and starting to turn golden, 7–10 minutes (lift up edge of pizza with spatula to peek underneath).
10. While pizza is baking, thinly slice remaining Brussels sprouts crosswise and add to bowl that had the roasted sprouts. Toss with remaining 1 Tbsp. oil and season with salt.
11. Remove pizza from oven and turn broiler to high. Scatter sliced Brussels over pizza.
12. Broil pizza on top rack until cheese is bubbling and browned and edges of crust are deep golden, 2–3 minutes.
13. Top with more red pepper flakes. Drain shallot and scatter rings over pizza.

Melissa's Hearty Roasted Vegetable Moussaka

Comfort food, Greek style!

Ingredients

- 1 large eggplant (sliced thickly)
- 2 medium zucchini (sliced thickly)
- 2 onions (cut into small wedges)
- 2 red bell peppers (cored, seeded and chopped coarsely)
- 2 garlic cloves (chopped coarsely)
- 5 tablespoons olive oil
- 1 tablespoon chopped fresh thyme
- Salt and pepper
- 2 eggs (beaten)
- 10 fl oz / 300 mL / 1 ¼ cups strained plain yogurt
- 14 oz / 400 g canned chopped tomatoes in juice
- 2 oz / 55 g / ½ cup feta cheese



Instructions

1. Put the eggplant, zucchini, onions, bell peppers, and garlic in a roasting pan.
2. Drizzle over the oil, toss together, and then sprinkle over the thyme and season with salt and pepper.
3. Roast in a preheated oven, 425 F / 220 C, for 30-35 minutes, turning the pan halfway throughout the cooking, until golden brown and tender.
4. Meanwhile, beat together the eggs and yogurt and season with salt and pepper.
5. When the vegetables are cooked, reduce the oven temperature to 350 F / 180 C.
6. Put half the vegetables in a layer in a large ovenproof dish.
7. Spoon over the canned chopped tomatoes and their juice, then add the remaining vegetables.
8. Pour over the yogurt mixture and crumble over the feta cheese.
9. Bake in the oven for 45 minutes - 1 hour, until golden brown.
10. Serve hot, warm, or cold.

Helen's Crazy Good Curry Sausage Couscous

Ingredients

- 1 pound bulk pork sausage
- 1 medium onion, chopped (1/2 cup)
- ¼ cup pistachio nuts, chopped
- ½ teaspoon curry powder
- 1 garlic clove, finely chopped
- 2 ¼ cups water
- 2 tablespoons butter or margarine
- 1 tablespoon chopped fresh parsley
- ¼ teaspoon salt
- 1 ½ cups uncooked couscous

Instructions

1. Cook pork, onion, nuts, curry powder and garlic in 10-inch skillet over medium heat, stirring occasionally, until pork is no longer pink; drain.
2. Stir in water, butter, parsley and salt; heat to boiling.
3. Stir in couscous; remove from heat.
4. Cover and let stand about 5 minutes or until liquid is absorbed.
5. Fluff with fork.

Shonneri's Big Mac Sloppy Joes (w/Secret Sauce!)

Ingredients

- Sesame hamburger bun
- Lettuce
- American cheese
- Pickles

Ground Beef Mixture:

- 1 ½ pounds ground beef, (85/15)
- ½ yellow onion, finely chopped
- ¼ cup hamburger pickles, chopped
- 1 teaspoon kosher salt
- ¼ teaspoon coarse ground pepper
- 2 teaspoons Worcestershire sauce

McDonald's Secret Sauce Recipe:

- 1 cup mayonnaise
- ¼ cup French dressing
- 2 tablespoons sweet relish
- 1 tablespoon ketchup
- 1 teaspoon white vinegar
- ¼ teaspoon onion powder
- 1/8 teaspoon salt

PRO TIP: You can just use Thousand Island dressing if you want to keep super simple!

Instructions

1. Brown your ground beef halfway, about 3-4 minutes, in your large skillet then add in the chopped onions, salt, pepper and Worcestershire sauce.
2. Cook the beef until fully browned, about 3-4 minutes, then add in the chopped pickles and stir.
3. Mix the McDonald's Copycat Big Mac Sauce ingredients in a medium bowl and stir well.
4. Add 1 cup of the secret sauce to the pan, reserve the rest for your buns.
5. Cook 1 additional minute then serve on sesame hamburger bun



Stack in order from the bottom up:

- Bun bottom
- Secret Sauce
- Lettuce
- American Cheese
- Meat
- Bun Bottom
- Secret Sauce
- Lettuce
- Pickles
- Meat
- Bun Top

Lauren's Mayan-Spiced Chicken Burgers

Ingredients

For the chicken burgers

- 2 pounds ground chicken
- 1 tablespoon (a palmful) ground cumin
- 1 tablespoon (a palmful) chili powder
- 2 tablespoons (a mounded palmful) grill seasoning, such as Montreal Steak Seasoning
- 1/2 teaspoon ground cinnamon
- 1/4 cup parsley, finely chopped (eyeball it)
- 2 tablespoons cilantro, finely chopped
- EVOO (extra-virgin olive oil), for drizzling
- 2 ripe Hass avocados
- 1 clove garlic, minced then mashed into paste with 1 teaspoon salt
- Juice of 1 lemon
- 1/2 small white or red onion, finely chopped
- 1 large jalapeno pepper, seeded and finely chopped
- 3 plum tomatoes, 1 seeded and finely chopped, 2 thinly sliced
- Bibb or butter lettuce leaves
- 4 rolls split, reserve or lightly toast then reserve
- A bag of blue and yellow corn tortilla chips

For the five vegetable slaw salad

- 1 pound sack shredded cabbage
- 1 large red bell pepper, seeded and cut into thin slices
- 4 scallions, sliced thinly on an angle (greens and whites)
- Juice of 2 limes
- 1/4 cup (3 healthy drizzles) honey
- 3 tablespoons vegetable or light-colored oil



Instructions

1. Place ground chicken in bowl and add cumin, chili powder, grill seasoning, ground cinnamon, parsley and cilantro.
2. Add a drizzle of EVOO and mix to combine.
3. Score the meat in 4 equal parts then form 4 patties about 1 1/2-inches thick.
4. Heat a large, nonstick skillet over medium-high heat with EVOO and add the burgers. Cook about 5 minutes on each side, until cooked all the way through -- there shouldn't be any pink in the middle.
5. Once the burgers are cooked, transfer them to a plate and cover with foil to keep warm while you make the guacamole.
6. In a medium-size bowl, mash the avocado. Add the garlic paste, lemon juice, onion, jalapeno and finely chopped tomato.
7. For the slaw, combine vegetables in a serving bowl. In another small bowl, combine lime juice and honey. While whisking, drizzle in EVOO in a slow and steady stream. Pour dressing over slaw and season with salt and pepper to taste.
8. Transfer burgers to the toasted bun bottoms and top with sliced tomatoes, lettuce and a rounded tablespoonful of guacamole. Serve Mayan burgers with Five Vegetable Slaw Salad and tortilla chips alongside. YUM-O!

David's Savory Soy-Ginger Dinner Scramble

Ingredients

- 3 small Persian cucumbers, very thinly sliced
- Kosher salt
- 2 tablespoons unseasoned rice vinegar
- 1 teaspoon honey
- 1 tablespoon ghee or unsalted butter
- 4 large eggs
- 2 teaspoons mirin (optional)
- 1 teaspoon finely grated peeled ginger
- 1 teaspoon white or regular soy sauce
- Steamed white rice, toasted sesame seeds, and sliced scallions (for serving)

Instructions

1. Place cucumbers in a small bowl. Add several pinches of salt. Massage cucumbers with your hands, gently at first, then squeezing more firmly as they expel excess water and become more pliable. Pour off any liquid they release.
2. Stir vinegar and honey in another small bowl until honey is dissolved. Add to cucumbers and toss to coat. Season with salt if needed.
3. Melt ghee in a small skillet (preferably nonstick) over medium-low heat.
4. Whisk eggs, mirin (if using), ginger, and soy sauce in a medium bowl until eggs are completely smooth and no visible bits of whites remain.
5. Add to skillet and cook, stirring with a rubber spatula, until large wavy curds form and no wet egg remains, about 2 minutes. Taste and season with salt.
6. Serve eggs on top of rice. Top with pickled cucumbers, sesame seeds, and scallions.



PRO TIP: Cucumbers can be pickled 3 days ahead. Cover and chill.

Julia's Juicy Dumplings



PRO TIPS: Find the dumpling skins fresh at the Asian grocery store. Look for the white, round ones. If they start to dry out, wrap them in a damp paper towel and put them in a sealed plastic bag for a couple hours to soften back up. Freeze any unused dumpling wrappers in an airtight sealed plastic bag for later.

Ingredients (7-8 servings)

- 3 lbs green leafy vegetable (like shepherd's purse, baby bok choy, napa cabbage, or Chinese chives)
- 1 ½ pounds ground pork (or ground chicken or beef, as long as they aren't too lean)
- 2/3 cup shaoxing wine
- ½ cup oil
- 3 tablespoons sesame oil
- 1 tablespoon salt
- 3 tablespoons soy sauce
- ¼ teaspoon white pepper
- 2/3 cup water, plus more for assembly
- 3 packages dumpling wrappers

Instructions

1. Wash your vegetables thoroughly and blanch them in a pot of boiling water. Transfer them to an ice bath to cool. Ring out all the water from the vegetables and chop very finely.
2. In a large bowl, stir together the vegetable, meat, wine, oil, sesame oil, salt, soy sauce, white pepper, and 2/3 cup water. Mix for 6-8 minutes, until very well-combined.
3. To wrap the dumplings, dampen the edges of each circle with some water. Put a little less than a tablespoon of filling in the middle. Fold the circle in half and pinch the wrapper together at the top. Then make two folds on each side, until the dumpling looks like a fan. Make sure it's completely sealed. Repeat until all the filling is gone, placing the dumplings on a baking sheet lined with parchment. Make sure the dumplings aren't sticking together.
4. If you'd like to freeze them, wrap the baking sheets tightly with plastic wrap and put the pans in the freezer. Allow them to freeze overnight. You can then take the sheets out of the freezer, transfer the dumplings to Ziploc bags, and throw them back in the freezer for use later.
5. To cook the dumplings, boil them or pan-fry them. To boil, simply bring a large pot of water to a boil, drop the dumplings in, and cook until they float to the top and the skins are cooked through, but still slightly al dente.
6. To pan-fry, heat 2 tablespoons oil in a non-stick pan over medium high heat. Place the dumplings in the pan and allow to fry for 2 minutes. Pour a thin layer of water into the pan, cover, and reduce heat to medium-low. Allow dumplings to steam until the water has evaporated. Remove the cover, increase heat to medium-high and allow to fry for a few more minutes, until the bottoms of the dumplings are golden brown and crisp.
7. Serve with soy sauce, Chinese black vinegar, chili sauce, or other dipping sauce of your choice!

Meagan's Easy One Pan Mexican Quinoa



Ingredients

- 1 tablespoon olive oil
- 2 cloves garlic, minced
- 1 jalapeno, minced
- 1 cup quinoa
- 1 cup vegetable broth
- 1 (15-ounce) can black beans, drained and rinsed
- 1 (14.5 oz) can fire-roasted diced tomatoes
- 1 cup corn kernels, frozen, canned or roasted
- 1 teaspoon chili powder
- 1/2 teaspoon cumin
- Kosher salt and freshly ground black pepper, to taste
- 1 avocado, halved, seeded, peeled and diced
- Juice of 1 lime
- 2 tablespoons chopped fresh cilantro leaves

Instructions

1. Heat olive oil in a large skillet over medium high heat. Add garlic and jalapeno, and cook, stirring frequently, until fragrant, about 1 minute.
2. Stir in quinoa, vegetable broth, beans, tomatoes, corn, chili powder and cumin; season with salt and pepper, to taste. Bring to a boil; cover, reduce heat and simmer until quinoa is cooked through, about 20 minutes. Stir in avocado, lime juice and cilantro.
3. Serve immediately.

Sarah's Delish Moroccan Fish

Ingredients

For the fish

- 4 filets of tilapia (frozen or fresh)
- If frozen, put the filets for 2 hours in room temperature water with a half teaspoon of salt and lemon juice
- 1 red bell pepper (sliced lengthwise)
- 1 green bell pepper (sliced lengthwise)
- 1 jalapeno (sliced into discs)
- 10 cloves of garlic
- 1 16oz can of chickpeas
- 1/3 pack of cilantro

For the sauce

- 2 teaspoon sweet paprika
- 1/4 teaspoon hot paprika
- 1/4 teaspoon turmeric
- 1 tablespoon tomato paste
- 1 teaspoon salt
- 3/4 cups canola oil



Instructions

1. Layer fish ingredients in a large pan in this order: bell peppers, jalapenos, garlic cloves, chickpeas, cilantro, then fish on top.
2. Mix the sauce. Mix sauce ingredients in a cup; mix well so there are no clumps.
3. Pour sauce over fish. Pour an additional 2 cups of water on top of sauce and fish.
4. Cook uncovered on medium-high heat for 50 minutes until liquid is evaporated. Use a spoon to continuously pour the saucy liquid from the pan over the fish.
5. Optional: garnish with cilantro when finished and serve with couscous and Israeli salad!

Meg's Scrumptious Salmon Roasted in Butter



Ingredients

- 4 tablespoons (1/2 stick) butter
- 4 tablespoons minced chervil, parsley or dill
- 1 salmon fillet, 1 1/2 to 2 pounds
- Salt and freshly ground black pepper to taste
- Lemon wedges

Instructions

1. Preheat the oven to 475 degrees. Place the butter and half the herb in a roasting pan just large enough to fit the salmon and place it in the oven. Heat about 5 minutes, until the butter melts and the herb begins to sizzle.
2. Add the salmon to the pan, skin side up. Roast 4 minutes. Remove from the oven, then peel the skin off. (If the skin does not lift right off, cook 2 minutes longer.) Sprinkle with salt and pepper and turn the fillet over. Sprinkle with salt and pepper again.
3. Roast 3 to 5 minutes more, depending on the thickness of the fillet and the degree of doneness you prefer. Cut into serving portions, spoon a little of the butter over each and garnish with the remaining herb. Serve with lemon wedges.

Nathan's Flavourful Walnut Crusted Artichokes

Ingredients (2 servings)

- ¾ cup French green lentils
- ½ oz fresh parsley
- ¼ cup walnuts
- 3 tablespoons Follow Your Heart® Soy-Free Vegenaïse®
- ½ teaspoon red chile flakes
- 13.75 oz artichoke hearts
- 1 shallot
- 6 oz green beans
- 4 oz roasted red peppers
- 1 tablespoon Champagne vinegar
- 1 teaspoon Dijon mustard
- 1 lemon
- 3 tablespoons olive oil*
- Salt and pepper*



Instructions

1. Add the French green lentils, 2 cups water, and a pinch of salt to a medium saucepan over high heat. Bring to a boil, reduce heat to low, and simmer until tender, 18 to 20 minutes. Drain any remaining water and add lentils to a medium bowl.
2. Finely chop the parsley leaves and walnuts. Combine chopped parsley, chopped walnuts, Vegenaïse, as much of the chile flakes as you'd like, and a pinch of salt and pepper in a medium bowl. Drain the artichoke hearts.
3. Peel and mince the shallot. Trim the green beans. Drain and finely chop the red peppers.
4. Set the oven to broil on low. Transfer artichoke hearts to a baking sheet, arrange cut-side up, and toss with 1 tbsp olive oil and a pinch of salt and pepper. Broil until crispy on the edges, 6 to 8 minutes. Add minced shallot, chopped red peppers, Champagne vinegar, Dijon mustard, and 2 tbsp olive oil to the cooked lentils. Taste, and add salt as necessary.
5. Move the crisped artichoke hearts to one side of the baking sheet. Add green beans to the other side, toss in the residual oil, and sprinkle with salt and pepper. Top the crisped artichoke hearts with the walnut mixture. Broil until green beans are tender and walnut topping is lightly browned, 3 to 4 minutes.
6. Zest the lemon and cut into wedges. Sprinkle lemon zest over broiled artichoke hearts and green beans. Divide the Dijon lentils and green beans between bowls. Top with walnut crusted artichokes. Serve with lemon wedges.

Meg's Simple Shrimp in Green Sauce

Ingredients

- 6 cloves garlic, peeled
- 1/3 cup extra virgin olive oil
- 6 scallions, trimmed and chopped
- 1 cup parsley, leaves and thin stems
- 2 pounds shrimp, peeled
- Salt and pepper to taste
- 4 dried chilies or a few pinches of crushed red chili flakes, or to taste
- 1/3 cup stock (shrimp, fish or chicken) or white wine or water

Instructions

1. Heat oven to 500 degrees. Combine garlic and oil in a small food processor and blend until smooth, scraping down sides as necessary. Add scallions and parsley and pulse until mixture is minced. Toss with shrimp, salt, pepper and chilies.
2. Put shrimp in a large roasting pan. Add liquid and place pan in oven. Roast, stirring once, until mixture is bubbly and hot, and shrimp all pink, 10 to 15 minutes.
3. Serve.



MB's Savory Mushroom and Caramelized Onion Galette

Ingredients

Flakey Pie Crust:

- 2 ¼ cups flour
- 1 teaspoon salt
- 14 tablespoons (¾ cups + 2 tablespoons) cold butter or room-temp shortening (I use half butter and half shortening, which makes it easier to roll)
- 5 tablespoon ice-cold water

Pie Filling:

- 1 flaky pie crust
- 1 lb mushrooms, preferably cremini or a mix
- 1 ½ sweet onions (or one extremely large sweet onion), sliced
- ½ shallot, diced
- 1 garlic clove, minced or crushed
- ¼ -½ cups red wine
- Salt, pepper, dried thyme
- Butter
- Olive oil
- 8 oz fontina, brie, or goat cheese
- 1 egg, beaten

Instructions

1. Make the flakey pie crust
 - Mix flour and salt.
 - Using a pastry blender, cut in the butter/shortening until it resembles coarse meal
 - One tablespoon at a time, gently mix the ice water in. You can add another tablespoon if it's really dry.
 - Dough should be a shaggy mass at this point, a few little dry pockets are okay, but it shouldn't be crumbly.
 - Form into one ball for the galette.
 - Press into discs, wrap, and chill until ready to use.
2. Add a few tablespoons of butter to a heavy-bottomed skillet or saucepan over medium/low heat. There should be enough butter to coat the pan - add more if necessary.

Instructions for MB's Savory Galette (continued)

3. Add sliced onions and a generous pinch of salt. Cook over low heat for about 30 minutes, stirring occasionally and checking that they aren't burning. If the pan seems dry, add a small splash of olive oil while cooking.
4. Meanwhile, if you are using goat cheese, set it out at room temp to become soft and spreadable. If you are using brie or fontina, cut it into slices.
5. When onions begin to become soft and golden, add shallots and/or garlic and cook for just a few minutes, until fragrant and shallots are beginning to become translucent.
6. Add mushrooms, season with another generous pinch of salt and cook, stirring occasionally until they release their liquids and it evaporates. They should begin to brown, but if it's taking a really long time, you can turn the heat up a bit. Season as you go with salt and pepper.
7. When mushrooms start to brown and a film forms on the bottom of the pan, add in a hefty glug (probably about $\frac{1}{4}$ - $\frac{1}{2}$ cup) of red wine and deglaze the pan.
8. Turn off the heat and add in dried thyme (2-3 tsps). Taste-test the onion/mushroom mixture at this point and add any seasonings to taste.
9. Before rolling out the dough, preheat oven to 400 F.
10. Flour a piece of parchment and roll out the pie crust into one large circle. It's okay if it's haphazard, we are going for rustic.
11. When the crust is rolled out to a $\frac{1}{4}$ inch, make sure it's not super stuck to the parchment. I use a rolling pin and gravity to help.
12. Spread the cheese in an even layer, leaving about 1.5 inches free around the edges.
13. Top with the onion mushroom mixture. Fold edges over, you'll end up with a rustic circle-ish free form pie.
14. Brush the dough with the beaten egg. Transfer parchment & galette onto a large baking sheet. Bake in a 400 degree oven for about 45 minutes or until its deep golden brown. Cool for 10 or so minutes before serving.

Desserts

Terry's Terrific Guava-Challah Bread Pudding

A fusion of his Latin-Jewish roots, try this delicious dessert!

Ingredients

- 1 Challah loaf
- 1 package of Guava
- 1 (15 oz) can of coconut milk (full fat) or condensed milk
- ½ cup of almond milk or regular milk
- 3 eggs
- Cinnamon
- Coconut oil or butter

Instructions

1. Grease pan with oil.
2. Beat eggs and milk together in a bowl.
3. Break up Challah into small pieces with your hands and place in a separate bowl.
4. Pour egg and milk mixture over bread pieces. Let it soak for ~10 minutes.
5. Pour ½ of soaked bread into the greased pan. Push it down with a spoon or your hands until it makes a smooth layer.
6. Make a layer of Guava slices to cover all of the bread layer.
7. Repeat Step 5 on top of the Guava slides.
8. Sprinkle a little cinnamon on top.
9. Decorate with extra Guava pieces.
10. Bake at 350 for about 40-50 minutes.

Megan (M3)'s Ravishing Raspberry-Ricotta Cake

PRO TIP: Cake can be made 2 days ahead. Store tightly wrapped at room temperature.



Ingredients

- Nonstick vegetable oil spray
- 1½ cups all-purpose flour
- 1 cup sugar
- 2 teaspoons baking powder
- ¾ teaspoon kosher salt
- 3 large eggs
- 1½ cups ricotta
- ½ teaspoon vanilla extract
- ½ cup (1 stick) unsalted butter, melted
- 1 cup frozen raspberries or blackberries, divided

Instructions

1. Preheat oven to 350°. Line a 9"-diameter cake pan with parchment paper and lightly coat with nonstick spray.
2. Whisk flour, sugar, baking powder, and salt in a large bowl.
3. Whisk eggs, ricotta, and vanilla in a medium bowl until smooth; fold into dry ingredients just until blended. Then fold in butter, followed by ¾ cup raspberries, taking care not to crush berries.
4. Scrape batter into prepared pan and scatter remaining ¼ cup raspberries over top.
5. Bake cake until golden brown and a tester inserted into the center comes out clean, 50–60 minutes. Let cool at least 20 minutes before unmolding.

Lauren's Bright Blueberry Cake with Almond and Cinnamon

Ingredients

- Nonstick spray, for the pan
- 1 cup almond flour
- $\frac{3}{4}$ cup all-purpose flour
- 1 teaspoon baking powder
- $1\frac{1}{2}$ teaspoon ground cinnamon
- $\frac{3}{4}$ teaspoon kosher salt
- $\frac{3}{4}$ cup ($1\frac{1}{2}$ sticks) unsalted butter, at room temperature
- $\frac{1}{2}$ cup light brown sugar
- $\frac{1}{4}$ cup plus 3 tbsp granulated sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- $1\frac{1}{2}$ cups blueberries

Instructions

1. Preheat the oven to 375°F. Spray a 9-inch fluted tart pan or round cake pan with nonstick spray.
2. Whisk together the almond flour, all-purpose flour, baking powder, cinnamon, and salt in a medium bowl.
3. Using an electric mixer, in a medium bowl, beat the butter, brown sugar, and $\frac{1}{4}$ cup of the granulated sugar together on medium-high speed until the mixture is super light and fluffy, 3 to 4 minutes.
4. Scrape down the sides of the bowl and with the mixer on medium, add the eggs one at a time, beating until each one is incorporated, followed by the vanilla. Increase the speed to medium-high and beat until the mixture is pale and nearly doubled in volume, 4 to 5 minutes. Fold in the almond mixture until no dry spots remain. Gently add $1\frac{1}{2}$ cups of the blueberries by hand, making sure you don't totally smush them.
5. Transfer the batter to the prepared tart pan and, using a spatula or the back of a spoon, smooth the top. Sprinkle the remaining 3 tablespoons granulated sugar on top and bake until the cake is deeply golden brown and pulls away from the edges slightly, 30 to 35 minutes. It should start to crackle a bit on top (what you're looking for).
6. Remove from the oven and let cool completely before slicing.



PRO TIP: The cake can be baked 4 days ahead, wrapped tightly in plastic wrap, and stored at room temperature.

MB's Absolutely Delectable Apple Pie

Ingredients

- 6 tablespoons unsalted butter
- ½ cup white sugar
- ½ cup brown sugar
- ¼ cup water
- ¼ teaspoon cinnamon
- 1 pinch salt
- 5 apples - peeled, cored and sliced
- Flakey pie crust (see MB's Savory Mushroom and Caramelized Onion Galette for [recipe](#))



Instructions

1. Preheat oven to 425 degrees F (220 degrees C).
2. Combine butter, white sugar, brown sugar, water, cinnamon, and salt in a saucepan over medium heat. Bring to a boil, remove from heat and set aside.
3. Roll out half the pastry to fit a 9-inch pie plate. Place bottom crust in pie plate; pour in apple slices.
4. Roll out top crust dough and use a pizza cutter to slice it. Do the lattice on a cutting board. Once you've got a big enough lattice to cover the pie, put the whole cutting board with lattice in your freezer for about 2 minutes. It should be stiff enough that you can flip it onto your pie.
5. Pour butter-sugar mixture over top of pie, coating the lattice, and allowing any remaining sauce to drizzle through the crust.
6. Bake in the preheated oven for 15 minutes. Reduce heat to 350 degrees F (175 degrees C), and bake until the crust is golden brown, the caramel on the top crust is set, and the apple filling is bubbling, 35 to 40 more minutes. Allow to cool completely before slicing.

Clare's Brown Butter Nutella Banana Bread

Ingredients

- ½ cup / 113 grams unsalted butter (1 stick), plus more for greasing the pan
- 2 cups / 256 grams all-purpose flour, plus more for flouring the pan
- 1 teaspoon baking soda
- ¾ teaspoon kosher salt
- 1 ½ cups / 310 grams mashed bananas, from about 3 medium bananas
- ⅔ cup / 134 grams granulated sugar
- ¼ cup / 57 grams plain Greek yogurt
- 2 eggs
- 1 teaspoon vanilla extract
- ⅓ cup / 99 grams chocolate-hazelnut spread, like Nutella



Instructions

1. Heat oven to 350 degrees. Butter and flour a 9x5x3-inch loaf pan.
2. Stir the flour, baking soda and salt together in a bowl.
3. Brown butter: Melt butter in a light-colored saucepan over medium heat. Cook butter, occasionally scraping the bottom and sides of the pan with a rubber spatula until it turns a deep golden brown and smells nutty. Don't walk away from the pan during this process. The butter will go from browned and nutty to acrid and burnt in moments. Transfer butter to a large heat-safe mixing bowl and let it cool slightly.
4. When the butter has cooled a bit, add the mashed bananas, sugar, yogurt, eggs and vanilla extract. Stir until well combined, then add the flour mixture and stir until just combined. Do not overmix.
5. Pour half the batter into prepared pan and spread it evenly with a knife or offset spatula. Spoon half the chocolate-hazelnut spread in several dollops over the top and use a toothpick or skewer to swirl it into the batter. Spoon and spread the remaining batter over the top followed by dollops of the remaining spread. Swirl in the spread, then bake the bread for 55 to 60 minutes or until golden brown and a toothpick inserted into the center comes out clean.

Michelle's Mouth-Watering Chocolate Chip Scones



PRO TIP: Leftover scones keep well at room temperature for 2 days or in the refrigerator for 5 days.

Ingredients

- 2 cups (250g) all-purpose flour (spoon & leveled), plus more for hands and work surface
- 2 ½ teaspoons baking powder
- 1 teaspoon ground cinnamon
- ½ teaspoon salt
- ½ cup (1 stick; 115g) unsalted butter, frozen
- ½ cup (120ml) heavy cream (plus 2 Tbsp for brushing)
- ½ cup (100g) packed light or dark brown sugar
- 1 large egg
- 1 ½ teaspoons pure vanilla extract
- 1 ¼ cups (225g) mini chocolate chips

optional: coarse sugar for sprinkling on top before baking

optional: confectioners' sugar for sifting on top after baking

Instructions

1. Whisk flour, baking powder, cinnamon, and salt together in a large bowl. Grate the frozen butter using a box grater. Add it to the flour mixture and combine with a pastry cutter, two forks, or your fingers until the mixture comes together in pea-sized crumbs. See video above for a closer look at the texture. Place in the refrigerator or freezer as you mix the wet ingredients together.
2. Whisk 1/2 cup heavy cream, brown sugar, the egg, and vanilla extract together in a small bowl. Drizzle over the flour mixture, add the chocolate chips, then mix together until everything appears moistened.
3. Pour onto the counter and, with floured hands, work dough into a ball as best you can. Dough will be sticky. If it's too sticky, add a little more flour. If it seems too dry, add 1-2 more Tablespoons heavy cream. Press into an 8-inch disc and, with a sharp knife or bench scraper, cut into 8 wedges.
4. Brush scones with remaining heavy cream and for extra crunch, sprinkle with coarse sugar. (You can do this before or after refrigerating in the next step.)
5. Place scones on a plate or lined baking sheet (if your fridge has space!) and refrigerate for at least 15 minutes.
6. Meanwhile, preheat oven to 400°F (204°C).
7. Line a large baking sheet with parchment paper or silicone baking mat. After refrigerating, arrange scones 2-3 inches apart on the prepared baking sheet(s).
8. Bake for 22-25 minutes or until golden brown around the edges and lightly browned on top. Remove from the oven and cool for a few minutes before enjoying. Dust with confectioners' sugar if desired.

Drinks

Celia's Crazy Monkey Milkshakes

Whether you try this for dessert or breakfast, it'll be a crowd pleaser!



Ingredients (serving size - 2)

- 2 frozen bananas (Pro Tip: peel before freezing)
- 2 cups milk (oat milk tastes best, but use whatever you got)
- 2 teaspoons chia seeds
- 2 heaping tablespoons peanut/nut butter
- 2 teaspoons cocoa powder
- 2 teaspoons cacao nibs (or just add 1 more teaspoon cocoa powder)
- Dash of cinnamon

Instructions

1. Put all the ingredients into a blender/mixer.
2. Blend, blend, blend!

Nathan's Notorious Naked & Famous

Ingredients

- ¾ fl oz Del Maguey VIDA mezcal
- ¾ fl oz Aperol or other Italian red aperitivo
- ¾ fl oz Yellow Chartreuse liqueur
- ¾ fl oz lime juice (freshly squeezed)

Instructions

1. Shake all ingredients with ice and strained into chilled Coupe glass.
2. Garnish with lime wedge.



Whitney's Wicked Espresso Martini Recipe

Espresso martinis are great post-dinner drinks. They satisfy your sweet tooth, fulfill the bit of caffeine you need to perk up from the food coma and they're hella delicious! (Seriously, my boyfriend hates coffee and actually always asks me to make espresso martinis now. Don't tell him I said that.)

Ingredients (1 serving)

- Bottle of chilled rose or sauvignon blanc
- Espresso machine (or try drip coffee at your own risk)
- Kahlua or other coffee liqueur
- Bailey's irish cream
- Almond milk (or milk variety of your choice)

Need

- Espresso machine
- Cocktail shaker
- Martini glass (though I use a whisky glass)

Instructions

1. Anything I do requires a glass of wine, including making a cocktail. So step 1, open bottle of chilled wine and pour yourself a glass. You deserve it.
2. Hopefully you have an espresso machine, if not– buy yourself one. You deserve it. Make a shot of espresso (personally I do double or doppio espresso). If you don't have an espresso machine you can try drip coffee, though TBD on taste! Either way, should have about 2 - 4 oz of espresso (depending on if you do single or double shot). Pour into cocktail shaker.
3. Pour 1.5 oz (or if you have a shot glass, 1 shot glass) of Kahlua or coffee liqueur. Pour into cocktail shaker.
4. Pour 1.5 oz of Baileys irish cream into cocktail shaker.
5. If you're feeling extra adventurous pour 1.5 oz of vodka into the cocktail shaker.
6. Take 2 sips of the wine.
7. Pour 3 oz (2 shot glasses) of Almond milk into cocktail shaker.
8. Throw a bunch of ice cubes in the cocktail shaker. Take another sip of wine. Shake vigorously (not the wine, the cocktail shaker).
9. Pour into a martini glass, garnish with a couple of espresso beans, serve and enjoy!

Meagan's Refreshing Gin Basil Smash

Ingredients (1 serving)

For the simple syrup:

- 1 cup Demerara sugar
- 1 cup water

For the cocktail:

- 2 ounces gin (such as Beefeater)
- 1 ounce fresh lemon juice
- 2/3 ounce simple syrup
- Small bunch basil leaves (about 10)
- Basil sprig, for garnish



Instructions

1. Make the simple syrup
2. Heat the sugar and water in a saucepan over medium heat. Do not boil.
3. Stir until sugar dissolves, about 3 to 5 minutes, then remove the pan from the stove.
4. Cool. Transfer the syrup to a clean bottle or jar. Cover and refrigerate.
5. Make the cocktail
6. Muddle basil leaves with lemon juice and simple syrup.
7. Add ice and gin and shake.
8. Double-strain into a chilled cocktail glass with ice.
9. Garnish with a basil sprig.