

Homemade Ricotta Peach Toast

Ingredients:

4 cups	Whole Milk	2 ea	Ripe Peaches, sliced
2 cups	Heavy Cream		Honey for Drizzling
3 tbsp	Fresh Squeezed Lemon Juice		Fresh Black Pepper
½ tsp	Kosher Salt		Sliced Baguette, toasted

Directions:

Line a sieve (or colander) with two layers of cheesecloth and place over a large bowl. In a large heavy saucepan, combine the milk and cream and set over medium heat. Warm the milk and cream to just a gentle boil and then turn off the heat. Add the lemon juice and give the pot one gentle stir. The curds will start to form right away so don't disturb them with too much stirring. Let sit for 5 minutes. Gently pour the mixture into the lined colander and let sit for 30 minutes to drain. Place the drained ricotta in a bowl and stir in salt. Let cool in the fridge for a few hours. When ready to serve spread a generous amount onto the sliced toasted baguette. Add sliced peaches, drizzle with honey and fresh ground black pepper to taste. Leftover ricotta will last in the fridge for 1 week.



Peaches and Cream Pie

Ingredients:

3 cups	Sliced Peeled Peaches	¾ cup	Sugar
¼ cup	Flour	¼ tsp	Nutmeg
¼ tsp	Salt		
1 ea	Unbaked Deep Dish Pie Crust		
½ pint	Whipping Cream		

Directions:

Preheat oven to 400 degrees. Mix the first 5 ingredients on a large bowl. Pour into unbaked pie crust. Pour whipping cream over the top. Bake for 45 minutes. Remove from oven and cool before serving.



Jerk Chicken

Ingredients:

10 ea	Chicken Legs & Thighs (mixture)	1/3 cup	Olive Oil
2 tbsp	Light Brown Sugar, packed	1 tbsp	Thyme, dried
2 tsp	Allspice, ground	2 tsp	Paprika, smoked
1 tsp	Cinnamon	1 tsp	Ginger, ground
1 tsp	Cloves, ground	2 tsp	Kosher Salt
1 tsp	Cayenne Pepper (or less to taste)	¼ tsp	Black Pepper, ground

Directions:

- Preheat oven to 425F with a rack on lower-middle position.
- Use paper towels to thoroughly dry chicken legs and thighs of excess moisture. Use a fork to poke holes on all sides of chicken legs and thighs. Set aside.
- In a bowl, combine all remaining ingredients to form a spice rub/paste mixture. Evenly rub mixture underneath the skin of chicken legs and thighs, as well as on top.
- Place chicken on a large rimmed baking sheet, with space in between each piece.
- Bake 35-40 minutes or until nicely browned. Serve immediately.



Snicker-Doodle Cookie Bars

Ingredients:

Batter

½ cup	Unsalted Butter, melted	1 ea	Large Egg
½ cup	Granulated Sugar	1 tsp	Vanilla Extract
1/3 cup	Light Brown Sugar, packed	1 cup	All-Purpose Flour
¼ tsp	Cream of Tartar	¼ tsp	Salt, to taste

Sprinkling

¼ cup	Granulated Sugar	2 tsp	Cinnamon
-------	------------------	-------	----------

Directions:

Batter

- Preheat oven to 350F. Line an 8-by-8-inch baking pan with aluminum foil, spray with cooking spray; set aside. In a large, microwave-safe bowl melt the butter, about 1 minute on high power. Wait momentarily before adding the egg so you don't scramble it. Add the egg, sugars, vanilla, and whisk until smooth. Add the flour, cream of tartar, optional salt and stir until just combined, don't over mix. Turn batter out into the prepared pan, smoothing the top lightly with a spatula; set aside.

For Sprinkling

- In a bowl (the same one used for the batter is okay), combine the sugar, cinnamon, and stir.
- Using a small spoon, evenly sprinkle cinnamon-sugar mixture over the prepared pan. It looks like a lot but it sinks down and soaks in while baking.

Bake for about 24 to 25 minutes, or until done. A toothpick inserted in the center should come out clean, or with a few moist crumbs, but no batter. Place pan on top of a wire rack to cool for at least 15 minutes before slicing and serving.

Bars will keep airtight at room temperature for up to 1 week, or in the freezer for up to 6 months.



Roasted Rack of Lamb with Basil Goat Cheese Sauce

Ingredients:

Rack of Lamb

2 ea	Frenched Rack of Lamb (2-3 lbs)	¼ cup	Olive Oil
4 ea	Garlic Cloves, minced or grated	¼ cup	Oregano, fresh
1 tbsp	Cumin Seeds	1 ea	Zest of Lemon
1 tsp	Crushed Red Pepper Flakes	1 lb	Carrots, halved if large
	Kosher Salt & Pepper to Taste		

Honey Goat Cheese Sauce

6 oz	Creamy Goat Cheese, at room temperature		
¼ cup	Crème Fraîche or Plain Greek Yogurt, at room temperature		
2 tbsp	Honey	¼ cup	Fresh Basil or Mint
1 ea	Zest of Lemon		Kosher Salt & Pepper

Directions:

Rack of Lamb

- On a large, rimmed baking sheet, season the racks generously with salt and pepper. In a food processor, combine the olive oil, garlic, oregano, cumin seeds, lemon zest, and crushed red pepper flakes. Pulse until combined. Rub the mixture evenly over both racks. Arrange the carrots around the lamb. Let stand at room temperature for 30 minutes to 1 hour or cover and place in the fridge overnight.
- Preheat the oven to 425 degrees F. Roast the lamb for 15 minutes, then flip and roast another 10 minutes for medium-rare. Remove and let stand 10 minutes before slicing.

Sauce

- Meanwhile, make the sauce. In a blender, combine the goat cheese, crème fraîche, honey, and basil until smooth. Stir in the lemons zest and season to taste with salt and pepper.

Slice the lamb in between the bones and serve with the goat cheese sauce.



Blackberry Upside-Down Cake

Ingredients:

1/3 cup	Brown Sugar	2 tbsp	Butter
1 1/2 cup	Blackberries	3/4 cup	Sugar
2 ea	Eggs, separated into whites & yolks	1/2 cup	Butter
1 tsp	Vanilla Extract	1 1/2 cup	Flour
2 tsp	Baking Powder	1/2 tsp	Salt
1/2 cup	Milk		

Directions:

- Preheat oven to 350. To make the topping heat the brown sugar and 2 tbsp of butter in a small saucepan. Cook until the butter melts and sugar dissolves. Spray a 9" cake pan with cooking spray, and then pour the sugar and butter mixture into the pan to coat the bottom.
- Add the blackberries in a single layer on top of the sugar and butter mixture.
- Separate the egg whites and yolks. Beat the egg whites at high speed until stiff peaks form. Pour the egg whites out and set aside for later. Then cream the sugar and 1/2 c. butter until well blended. Add the egg yolks and beat well, and then mix in the vanilla.
- Combine the flour with the baking powder and salt and mix. Add the flour alternately to the batter with the milk. Fold the egg whites into the batter.
- Pour into the cake pan and spread evenly. The batter will be very thick, much thicker than a regular cake batter.
- Bake for 55-60 minutes until the center is cooked.
- Cool the cake in the pan for 15 minutes, then flip the cake upside down onto a serving platter, but leave the cake pan on top of the cake for another 5-10 minutes to let the blackberries soak in.



Chicken Enchiladas in Mole Sauce

Ingredients:

½ cup	White onion, chopped	1 tbsp	Olive Oil
3 ea	Garlic Clove, minced	1 tbsp	Tomato Paste
10 oz	Red Enchilada Sauce	1 cup	Chicken Stock
1 ea	Chipotle Pepper	1 tsp	Adobo Sauce
2.5 oz	Dark Chocolate (at least 70% cacao), broken into pieces		
2 tbsp	Peanut Butter, smooth	1 tsp	Cinnamon
1 tbsp	Oregano, fresh		Salt & Pepper
1 ea	Rotisserie Chicken, shredded	1 cup	Spinach Leaves
8-10 ea	Small Flour or Corn Tortillas	1 ea	Red Onion, sliced
8 oz	Pepper Jack Cheese, grated		Avocado Slices
	Lime Wedges & Cilantro Sprigs		Queso Fresco, crumbled

Directions:

- Preheat oven 350.
- In a medium saucepan, heat the oil over medium-high heat. Add the onions and sauté for 3 minutes, or until they begin to slightly brown. Add the garlic and sauté another 30 seconds, until fragrant. Stir in the tomato paste to coat the onions. Add the enchilada sauce, chipotle pepper, adobo sauce, and the chocolate. Stir it until the chocolate melts, about a minute.
- Add the chicken stock, peanut butter, cinnamon, and oregano. Season with a pinch of salt, and let the mix simmer for 10 minutes. Then, using an immersion blender, puree the sauce until it's blended and smooth, about 30 seconds. Let the sauce continue to simmer another five minutes on low, while you prep your enchiladas. Ladle about half a cup of the sauce along the bottom of a 9x13 casserole dish.
- Layer each tortilla with a small mound of shredded chicken, a few spinach leaves, and shredded cheese. Roll each one up and place them seam-side down in the casserole pan. Spoon the sauce over the top of the enchiladas, and bake for 25-30 minutes, until the sauce is bubbling, the tortillas are slightly brown and crispy, and the cheese is melted and gooey.
- Garnish the enchiladas with crumbled queso fresco, thinly sliced red onion, cilantro, avocado slices, and lots of lime wedges. Lime is key! Citrus is your friend.



Mexican Hot Chocolate Cake

Ingredients:

Cake

1 ½ cup	All-Purpose Flour	1 cup	Sugar
¼ cup	Cocoa Powder, unsweetened	1 tsp	Baking Soda
2 tsp	Cinnamon	½ tsp	Salt
¼ tsp	Cayenne Pepper	½ tsp	Espresso Powder
1 tbsp	Apple Cider Vinegar	1/3 cup	Vegetable oil
1 cup	Cold Water	1 tsp	Vanilla Extract

Frosting

½ cup	Butter, softened	½ tsp	Cinnamon
3 cups	Confectioners Sugar	1 tsp	Vanilla Extract
6 tbsp	Heavy Cream		

Directions:

- Preheat oven to 350 degrees. Line and grease an 8" round cake pan and set aside until you are ready.
- In a small bowl, whisk together the water, oil, vinegar, and vanilla.
- Whisk together the remaining ingredients in a large bowl until it's fully combined.
- Slowly pour the water mixture into the center of the dry ingredients and whisk for a minute or two until fully blended. It will be a thick, brownie-like batter. Make sure the oven rack is placed in the middle of the oven and then pour the batter into the prepared pan.
- Bake for 30-35 minutes until a toothpick comes out clean, or with a few crumbs on the toothpick.
- While the cake is baking, place the butter, cinnamon, heavy cream, and vanilla in a large bowl and whip until smooth and creamy. Add confectioners sugar, 1 cup at a time, until it's creamy and spreadable. If you want to thin it out, add a touch more cream.
- Once the cake is cooled, spread the frosting over the top (it will be a generous layer, so use as much as you prefer)



Chili Rubbed Flank Steak

Ingredients:

2 lb	Flank Steak	1 ½ tbsp	Dark Chili Powder
1 ½ tbsp	Lime juice	2 tbsp	Olive Oil
1 ½ tsp	Cumin, ground	1 tsp	Paprika, smoked
3 ea	Garlic Clove, finely minced	1 tsp	Garlic Salt
½ tsp	Oregano		

Directions:

- In a small bowl, whisk together the dark chili powder, lime juice, olive oil, cumin, minced garlic cloves, paprika, garlic salt, and oregano until it forms a paste.
- Rub over the flank steak then put into a storage bag to marinate for at least 4 hours or overnight.
- Oil a stove-top grill pan with a couple of drizzles of olive oil or oil the grates of a grill. Preheat the grill pan to high. Or grill on BBQ.
- Sear the steak on both sides then lower the temperature to medium and cook for 4-5 minutes per side for medium doneness. Adjust the grilling time based on thickness and desired level of doneness.
- Remove from the grill pan to a cutting board and rest for 10 minutes.
- To serve, carve the skirt steak across the grain and serve on toasted hoagie rolls, steak tacos, serve over salad greens as a dinner salad, or as an entree with a baked potato.



Salted Caramel Bittersweet Chocolate Tart

Ingredients:

1 ¼ cup	All-Purpose Flour	1 ½ tbsp	Sugar
7 tbsp	Butter, cold and cut into ¼" pieces	¼ tsp	Salt
2 ½ tsp	Ice Water	1 ea	Egg Yolk
½ tsp	Vanilla Bean paste (or vanilla extract)		

<u>Filling</u>		¾ cup	Heavy Whipping Cream
½ cup	Whole Milk	1 ea	Egg
12 oz	Bittersweet Chocolate, chopped	1 ea	Egg Yolk

<u>Salted Carmel</u>		1 tsp	Salt
6 tbsp	Salted Butter, room temperature	1 cup	Sugar
½ cup	Heavy Whipping Cream, room temperature		

Directions:

- To prepare the dough, in a large bowl whisk together the flour, sugar, and salt. In a separate bowl whisk together the egg yolk, vanilla and ice water. Slowly pour into the flour mixture, mixing until combined. Cut the butter into the mixture with a pastry blender until pea-size clumps form. Knead the dough into a ball, then pat flat and wrap with plastic wrap. Refrigerate for 1 hour.
- After the dough has chilled, roll it out into a circle approximately ⅛" thick. Place into a tart pan with a removable bottom. Trim the dough so that it is flush with the rim, then place a piece of aluminum foil over top and pour in pie weights. Place in the oven and bake at 325 degrees for 20 minutes or until pale golden brown. Allow cooling while preparing the filling.
- To make the filling, in a medium-size saucepan placed over medium heat, add the heavy cream and whole milk. Heat until the mixture boils, then remove from the heat and stir in the chocolate until the mixture becomes smooth. In a medium-size mixing bowl whisk the eggs together. Slowly pour about ¼ of the mixture into the eggs, whisking vigorously to combine (and to prevent the eggs from scrambling). This will temper the eggs. Slowly pour the mixture back into the pan, whisking to combine. Pour the filling into the tart and place it in the oven at 325 for 25-30 minutes or until set.
- While the tart is baking, prepare the salted caramel. Heat the granulated sugar in a small saucepan over medium heat, stirring constantly to prevent burning. The sugar will begin to form clumps and will eventually melt and turn brown. Once the sugar has melted completely, add the butter. The mixture will bubble, continue stirring for 1-2 minutes, or until the butter has completely melted, then add the cream. Boil for 1 minute then remove from the heat and add the salt. Allow the caramel to cool along with the tart for about 15 minutes. Pour the caramel over the tart, taking care not to let it spill over the crust. You may have a few tablespoons leftover. Place the tart into the refrigerator to chill for 2 hours. Before serving garnish with flecks of sea salt.

-If you don't own pie weights you can use dry beans or rice. I also like to use a slightly smaller cake pan and place it on top of the foil-



Quiche

Ingredients:

½ cup	Mayo	2 tbsp	Flour
2 ea	Eggs, beaten	½ cup	Milk
¼ tsp	Salt	½ tsp	Black Pepper
½ cup	Goat Cheese, crumbled	¼ cup	Fresh Basil, chopped
1 cup	Grape Tomatoes, halved	1 ea	Deep Dish Pie Crust

Directions:

- Preheat oven to 350 degrees.
- Mix all ingredients together.
- Pour into unbaked pie crust.
- Bake for 40 to 45 minutes.



Fresh Strawberry Pie

Ingredients:

½ cup	Sugar	1 cup	Water
2 tbsp	Corn Starch	1 ½ qt	Strawberries, fresh
1 ea	Prepared Deep Dish Pie Crust, baked		

Directions:

- Wash and cut the strawberries into pieces. I cut small berries in half, medium berries into quarters, and large berries into 6 or more pieces. Drain off any liquid and put the berries aside. Divide out about 1/3 of cut strawberries and put them in a medium saucepan with the sugar. Put on medium heat and mash the berries with a potato masher or large fork. They should be good and mushy, but a few larger chunks won't hurt anything.
- Mix the cornstarch with the water and whisk together until it is dissolved. Add this mixture to the saucepan and stir slowly until it begins to thicken and no longer looks milky about 5 minutes. Reduce heat to low and let this simmer for 10-15 minutes stirring occasionally.
- Remove from heat and let it cool for about 10 minutes. Add the strawberries to the still warm glaze and gently stir to cover all berries with glaze.
- Spoon the berries into the pie shell and add as much of the remaining glaze as you like.
- Refrigerate for a couple of hours and enjoy with some whipped cream.

