



BURMESE COCONUT NOODLE SOUP

SERVES 4 • With rich, hearty flavor and just a touch of zesty spice, this soup is perfect for taking the chill off on a cold winter night.

INGREDIENTS

- 1 lb. boneless chicken, cubed
- 6 Tbsp. fish sauce
- ¼ cup oil
- 3 Tbsp. ground onion
- 1 Tbsp. ground garlic
- ½ Tbsp. ground ginger
- ½ tsp. turmeric
- 1 Tbsp. chili flakes
- ½ cup chick pea flour
- 1 cup water
- 7 cups chicken stock
- 1½ cup coconut milk
- 4 lbs. narrow cut egg noodles, cooked

GARNISHES

- 4 hard boiled eggs, peeled and sliced
- 1 onion, soaked and finely sliced
- ½ cup chopped cilantro
- 2 limes quartered
- 12 oz. egg noodles, deep fried in one cup oil until crisp, drain, cool and crumbled into bite size pieces
- 7 Tbsp. chili flakes
- Fish sauce

DIRECTIONS

Marinate the chicken with the fish sauce for at least 15 minutes. Heat the oil in a large pan, stir fry the onion, garlic, ginger, and turmeric for 5 minutes. Stir in the chicken and chili flakes. Cover and cook over medium heat for 10 minutes. Stir occasionally to prevent chicken from sticking to the pan. In the meantime add the chick pea flour to the water and whisk to remove any lumps.

Add the chicken stock to the pan and bring to a boil. Reduce the heat, add the chick pea flour paste, stir, and cover and simmer for 10 more minutes. Add the coconut milk and simmer for 30-40 minutes, stirring occasionally until the sauce thickens slightly.

Arrange each garnish ingredient on a separate plate on the table around a central bowl of chicken and coconut soup.

To serve, take a portion of the cooked egg noodles, add a little of each garnish, a dash of fish sauce if desired and a generous helping of the chicken and coconut soup.



CHERRY ALMOND BAKED ALASKA

MAKES 8 INDIVIDUAL SERVINGS • Cool and creamy, this retro dessert will make them swoon (and it's easier than it looks!).

YOU WILL NEED

- 1 qt. Cedar Crest® Black Cherry Ice Cream
- 1 recipe Almond Cloud Cake
- 1 recipe Frangipane Filling
- 1 recipe Meringue
- 8 – 3" prep bowls or custard cups
- Cooking torch

INGREDIENTS

ALMOND CLOUD CAKE

- 2¼ cups cake flour
- 1 Tbsp. baking powder
- ½ tsp salt
- 1¼ cups buttermilk
- 4 large egg whites
- 1½ cups sugar
- 8 Tbsp. unsalted butter, room temperature
- ½ tsp. vanilla extract
- ½ tsp. almond extract

FRANGIPANE FILLING

- ¾ cup (about 7 ounces) almond paste (not marzipan)
- 2 Tbsp. unsalted butter, softened
- ¼ cup granulated sugar

- ¼ tsp. vanilla extract
- ¼ tsp. almond extract
- 1 egg
- 2 Tbsp. all-purpose flour
- ¼ tsp. salt

MERINGUE

- ¼ tsp. cream of tartar
- 4 egg whites
- ½ cup sugar

DIRECTIONS

FRANGIPANE FILLING

Can be made ahead and kept in the fridge for up to 2 weeks.

In the bowl of a food processor, pulse the almond paste until it is crumbly. Add the butter, sugar, vanilla and almond extracts, egg, flour and salt, and continue to pulse until the mixture is combined and smooth. Cover tightly and refrigerate until needed.

CAKE

Preheat oven to 350 degrees F. Line a 9"x13" pan parchment paper.

Sift together the flour, baking powder and salt. Whisk together the milk and egg whites in a medium bowl. Combine the sugar and the butter and beat at medium speed for a full 3 minutes, until very light. Beat in the extracts, then add one third of the flour mixture, still beating on medium speed. Beat in half of the milk-egg mixture, then beat in half of the remaining dry ingredients until incorporated. Add the rest of the milk

and eggs, beating until the batter is homogeneous, then add the last of the dry ingredients. Finally, give the batter a good 2-minute beating to ensure that it is thoroughly-mixed and well-aerated. Divide the batter between the pans and smooth the tops with a spatula.

Bake for 30 to 35 minutes, or until the cakes are well risen and springy to the touch. Cool completely.

ASSEMBLY

1. Line 8 - 3" prep bowls or custard cups with plastic wrap, allowing excess to hang over rim of bowl. Pack ice cream into each cup, flush and smooth to the top.
2. Using a round cutter or knife (using prep bowls or custard cup as guide), cut out 8 - 3" rounds of cake. (Note: scraps of cake can be frozen and later layered with whipped cream and fruit for an easy dessert!)
3. Spread a ¼" layer of almond filling on each cake round. Place each cake round on top of ice cream bowls, filling side to ice cream.
4. Wrap each ice cream/cake bowl in plastic wrap and freeze for at least 4 hours or up to 1 week.
5. Prepare meringue: Place cream of tartar and egg whites in a large bowl; beat on medium speed of a hand mixer until soft peaks form, about 1 minute. Add sugar, and beat until stiff but not dry peaks form, about 2 minutes.
6. Remove ice cream/cake cups from freezer and unmold. Place, cake side down, on a parchment lined bake pan (if using oven) or individual plates (if using torch).
7. With a spatula, cover each mold with meringue, creating peaks and swirls.
8. Torch: using a cooking torch, brown meringue.
Oven: preheat oven to 450°F. Bake until meringue turns golden, about 5 minutes.
9. Serve immediately!

This recipe may seem intimidating in length and steps. The beauty is that you can build any combination of ice cream, filling and cake for an impressive dessert. Included are the cake and filling recipes shown, however any brownie or cake can be used as the base, and the filling can a frosting, preserve, chocolate or simply eliminated. The molds can be prepared and frozen a week ahead, leaving just the meringue step for serving day!



CHOCOLATE PEANUT BUTTER TORTE

SERVES 8 • Clouds of peanut butter goodness nestled into a rich chocolate shell. Worth. Every. Calorie.

INGREDIENTS

CRUST

- 1 package (approximately 36) Oreo Cookies, finely crushed
- 6 Tbsp. melted butter
- ¼ tsp. salt

FILLING

- 2 cups heavy/whipping cream
- 1 ½ cups powdered/confectioners' sugar, divided
- 1½ cups peanut butter
- 12 oz. cream cheese, room temperature
- 2 Tbsp. milk
- ½ cup peanut butter chips (or chocolate chips)

TOPPING

- 8 oz. semi-sweet chocolate, chopped
- ½ cup heavy cream
- Chopped peanuts, or chopped peanut butter cups, for garnish

DIRECTIONS

CRUST

Preheat oven to 350°F. Butter a 9-inch spring form pan, and set aside.

Finely process Oreo Cookies using a food processor or by hand with a rolling pin.

Pour crumbs into a small bowl, and add salt. Melt butter, and pour over crushed cookies. Stir with a fork until completely moistened. Evenly press crumb mixture into pan, on bottom and up sides. Place in freezer for 10 minutes. Bake for 10 minutes. Allow to cool completely on a wire rack.

FILLING

In the bowl of a stand mixer using the whisk attachment, beat heavy cream until soft peaks form. Add ½ cup of confectioners' sugar, and beat until stiff peaks form. Transfer whipped cream into a different bowl, and place in refrigerator until needed. Use the same bowl, but replace whisk with the paddle attachment.

Beat together cream cheese and remaining 1 cup of confectioners' sugar until smooth. Add peanut butter and milk, and beat until completely combined. Scrape sides as needed. Remove bowl from mixer. Add about ¼ of the whipped cream to the peanut butter mixture. Use a spatula to fold the cream into the peanut butter to lighten the mixture. Do not stir vigorously, carefully fold the mixture so you don't deflate the whipped cream. Add the remaining cream in two batches, using the same folding method, until all of the whipped cream is completely incorporated. Carefully add the peanut butter chips and gently stir to combine.

Pour peanut butter mousse into the cookie shell, and smooth top.

Refrigerate until filling is firm, about 30 minutes. Then, cover with plastic wrap and refrigerate an additional 4-24 hours before serving.

TOPPING

Heat cream in a glass bowl in the microwave for 60-90 seconds, until cream is steaming hot but not boiling.

Using a wire whisk, stir chopped chocolate into the cream. Stir gently until chocolate is melted and mixture is smooth. Set aside to thicken.

Once mixture is thickened, carefully spread over top of torte.

Garnish with chopped peanuts or chopped peanut butter cup candies, as desired.

Refrigerate a few moments more until chocolate topping begins to harden.

Enjoy!

NOTES

Total time includes 4 hours chilling time. Hands-on time is only about 40 minutes.



CHEDDAR CORN WAFFLES WITH POBLANO PEPPER SAUCE

MAKES 10 WAFFLES • Crisp, cheesy waffles topped with eggs and the just the right amount of zip in a creamy sauce. An Easter brunch show-stopper!

INGREDIENTS

POBLANO SAUCE

- 1 Tbsp. olive oil
- 4 garlic cloves, peeled
- 1 onion, coarsely chopped
- 2 poblano peppers, cut into large strips
- 6 Tbsp. butter
- ½ cup flour
- 2 cups milk (warm)
- 2 cups chicken broth (warm)
- 1 tsp. salt
- 1 cup spinach leaves

WAFFLES

- 1 cup yellow cornmeal
- ¼ cup flour
- 1 tsp. salt
- ½ tsp. baking soda
- ½ tsp. double acting baking powder
- 1 cup sour cream
- 1¼ cups creamed corn
- 2 large eggs
- ¼ cup canola oil, plus extra for greasing the waffle iron
- 1 medium onion
- 2-4 jalapeño peppers and/or chili peppers

- 10½ oz. sharp cheddar, grated

DIRECTIONS

POBLANO SAUCE

Preheat the oven to 375°F. Wrap the garlic in foil with a little bit of oil. Toss the poblano and onion with the remaining oil. Place all three items on a baking sheet and roast for 30 minutes or until very soft.

Meanwhile, melt the butter in a saucepan and whisk in the flour to form a thick paste. Cook for a few minutes. Slowly whisk in the warm milk and chicken broth. If they are cold, it will be more difficult to achieve a smooth texture. Whisk/simmer until smooth and thick, 5-10 minutes.

Add half of the creamy mixture to a blender or food processor with the roasted vegetables from step one. Add the spinach. Pulse until mostly smooth. Taste and adjust with additional salt, pepper, or other seasoning.

Transfer to the saucepan and combine with remaining creamy sauce base. Season with additional salt and pepper. Use on enchiladas, burritos, veggie bowls, quesadillas, eggs, breakfast hash, or anything else that you want. Sauce for life!

NOTES

The longer you simmer the sauce, the thicker it will get.

This recipe was inspired by the Rick Bayless recipe for Enchiladas Especiales Tacuba

WAFFLES

1. Chop the onion and peppers finely.
2. Mix the yellow cornmeal, flour, salt baking soda and baking powder together in a large bowl.
3. In another smaller bowl, whisk together the sour cream, creamed corn, eggs and oil.
4. Add the chopped peppers and onion to the wet ingredients. Stir well.
5. Fold your wet ingredients into your dry ingredients until just mixed.
6. Now add in the grated cheddar and stir well until combined.
7. Heat your waffle iron and brush the interior with a little oil to grease.
8. Bake the batter according to manufacturer's instructions, being careful not to over fill the waffle iron.

I like to leave mine in for a little longer after the "ready" light comes on to get crunchier edges.

Recipe by Stacy Rushton, Sundaysuppermovement.com



ROSEMARY PARMESAN SKILLET BREAD WITH FLAX

YIELDS 1 LOAF • Warm, flavorful homemade bread that's incredibly easy to make. Bake up your own variations with fresh herbs all summer long.

INGREDIENTS

- 2¼ tsp. (1 package) active dry yeast
- 2 cups lukewarm water
- 1 tsp. sugar
- 4½ cups all-purpose flour
- ½ cup Manitoba Milling Co.® Smooth Whole-Milled Flaxseed
- ½ cup grated Parmesan cheese, reserve 2 Tbsp. for sprinkling
- 2 Tbsp. chopped fresh rosemary, plus more for sprinkling
- 1½ tsp. fine salt
- 3 Tbsp. olive oil, divided

DIRECTIONS

In a large mixing bowl, combine the yeast and water and sugar. Allow to sit for 5 minutes. Add half the flour in and stir with a wooden spoon. Add the flax, Parmesan cheese, rosemary, salt and remaining flour and stir until combined. Cover with plastic wrap and let rise in a warm place until doubled in size, about 1 hour.

Brush 2 tablespoons olive oil over the bottom of a 10 or 12-inch cast iron skillet. Sprinkle the dough and your hands with flour before shaping it into a disk. Dough will be sticky, it doesn't have to shape perfectly. Place in the skillet, cover loosely, let rise until puffy, about 30 minutes.

Meanwhile, preheat the oven to 400°F.

Drizzle additional olive oil over the top of the bread. Slash the dough with a sharp knife to create an X shape. Sprinkle with rosemary leaves. Bake for 20 minutes. Remove from oven and sprinkle all over with the Parmesan cheese. Return to oven and bake for an additional 20 minutes, or until golden brown.

Adapted from Baker Bettie.



LOBSTER MAC & CHEESE

SERVES 4-6 • Succulent chunks of lobster give this creamy mac and cheese a sweet taste of Maine.

INGREDIENTS

- 1 lb bag of large pasta (I used ziti)
- 3 Tbsp. butter
- 2 shallots, finely chopped
- 3 Tbsp. all purpose flour
- 2 cups milk
- ½ cup heavy cream
- ½ cup mascarpone
- 2 tsp. Dijon mustard
- 3 Tbsp. brandy
- 12 oz. Wood River Alpha's Morning Sun cheese (white cheddar/gruyere blend), grated
- 6 oz. fontina cheese, grated
- salt & pepper, to taste
- 2-3 cooked lobster tails
- 2 Tbsp. chives, chopped

TOPPING

- 1 cup panko crumbs
- 1 Tbsp. butter, melted
- 2 Tbsp. chives, chopped
- salt & pepper to taste

DIRECTIONS

Preheat oven to 350°F.

Bring a large pot of salted water to a boil. Add pasta and cook according to package directions. Drain in colander and return to stockpot. Melt butter over medium heat in large saucepan. Once melted, add shallots and sauté until soft.

Add flour and stir for 1 minute until combined. Whisk in milk. Bring to a slight boil, whisking constantly. Add cream, mascarpone, Dijon, brandy, both cheeses, salt, and pepper. Remove pan from heat. Stir together until all cheese is melted. Mix in pasta and lobster. Pour into a large baking dish.

TOPPING

Mix together panko crumbs, butter, chives and salt and pepper. Sprinkle topping over pasta. Bake until golden. This will take about 20-25 minutes.



BEEF & MUSHROOM BURGER

SERVES 6-8 • The secret to a juicy summertime burger? Fresh mushrooms mixed into the beef. It's grill perfection!

INGREDIENTS

- 1 Tbsp. olive oil
- 1 lb. finely minced cremini mushrooms
- 3 sprigs fresh thyme
- 1 egg
- 1 Tbsp. Dijon mustard
- 1 Tbsp. Worcestershire sauce
- ½ cup finely diced white onion
- 3 cloves garlic, minced
- 2 tsp. salt
- 1 tsp. black pepper
- 2 lbs. ground beef

DIRECTIONS

Finely dice mushrooms or gently pulse in food processor.

Heat oil in a saucepan. When hot, add the minced mushrooms. Sauté for two minutes and add fresh thyme. Continue cooking until moisture evaporates. Lightly season with salt and black pepper and set aside.

Whisk egg in a metal mixing bowl. Add mushroom/thyme mixture, mustard, Worcestershire, onion, garlic, salt and black pepper. Whisk again.

Mix in ground beef. Try to avoid overworking during this process as this will make the burgers tough. Form 6-8 balls and shape into burger patties. Press a small dimple in the center of each patty so they don't puff up while cooking. Place on parchment-lined baking tray and chill in refrigerator for 30-45 minutes.

Cook on heated cast iron skillet (coated with a thin layer of canola oil) or cook on the grill to desired doneness.



CINNAMON TOAST CRUNCH® ICE CREAM WITH PEACHES

SERVES 6-8 • It's a sweet taste of summer in a bowl: warm, fresh peaches and velvety ice cream with just the right hint of cinnamon.

INGREDIENTS

ICE CREAM

- 1¼ cup whole milk
- 3 cup Cinnamon Toast Crunch® cereal
- pinch of salt
- ½ cup sugar
- 5 large egg yolks
- 2 cup heavy cream
- 2 Tbsp. vanilla
- 3 Tbsp. butter
- 2 Tbsp. brown sugar
- 1 tsp. cinnamon

PEACHES

- fresh peaches, halved and pitted
- maple syrup, for brushing
- butter (for grilling)
- pecans, chopped

DIRECTIONS

ICE CREAM

1. Start by pouring the milk in a bowl and putting ½ cup of the cereal in it. (You really only need one cup of milk, but some of the milk is going to get absorbed into the cereal, so it's best to use 1¼ cups.)
2. Let the cereal sit in the fridge for as long as you can. Six to eight hours is ideal. When you take it out of the fridge, it will be all soggy-like.
3. Strain the milk from the cereal, making sure you have a cup of milk (if you need more, just pour more plain milk). Put milk in a medium saucepan. Heat the milk with the salt and sugar in the saucepan. Bring mixture to a simmer and then remove from heat.
4. Whisk egg yolks in a separate bowl. Pour half of the hot milk mixture into the egg yolks, whisking constantly. Then pour that back into the saucepan with the rest of the milk. Cook mixture over low heat, stirring constantly, until it thickens enough to coat the back of the spoon.
5. Pour the cream into a separate bowl placed in an ice bath. Now, strain the warm milk mixture into the bowl of cream. Add in vanilla. Stir over the ice until cool. Then put the bowl into the fridge for at least 8 hours or overnight.
6. In the meantime, prepare the cereal, so it's nice and crunchy when you add it into the ice cream. First, put the two cups of cereal in a bag and crush it just a little bit. Heat the butter and brown sugar in a bowl in the microwave until it's melted. Whisk it together and pour it over the cereal.
7. Spread the cereal over a parchment-lined cookie sheet, so it's in a nice

even layer and bake it in the oven for about 10 minutes at 350°F, until it's nice and caramelized. Let it cool and then break it into little pieces.

8. Process your ice cream according to your ice cream maker's instructions. Add 1 teaspoon of cinnamon while the ice cream is processing.
9. When the ice cream is almost done, mix in the Cinnamon Toast Crunch® pieces. Then store the ice cream in a separate container and let freeze for another few hours, or overnight.

from We are not Martha

PEACHES

Brush the peach halves with maple syrup. Smear butter on a grill or grill pan over low heat. Place the peaches cut side down onto the grill/grill pan and cook them low and slow for a few minutes, rotating them 90 degrees halfway through. Monitor the cooking temp and keep it low enough that the maple syrup doesn't burn.

Remove the peaches when they're slightly soft but not mushy and have great grill marks. Brush a little extra maple syrup over the tops.

SERVE

Scoop ice cream into a bowl, then cut peach halves in half. Press the slices into the ice cream, sprinkle pecans and extra Cinnamon Toast Crunch® on top.



RICOTTA WITH HONEY ROASTED TOMATOES BRUSCHETTA

MAKES 12 BRUSCHETTA • Crisp bruschetta topped with savory, fresh ricotta and just enough honey to make the roasted tomatoes pop with flavor.

INGREDIENTS

RICOTTA

- 6 cups whole milk
- 2 cup heavy cream
- 1 tsp. coarse sea salt
- 6 Tbsp. freshly squeezed lemon juice

HONEY ROASTED TOMATOES

- 2 pints cherry or grape tomatoes, halved lengthwise
 - 1½ Tbsp. extra-virgin olive oil
 - 2 Tbsp. clover honey
 - 2 tsp. thyme leaves
 - 1 tsp. kosher salt
 - ¼ tsp. freshly ground pepper
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- 12 baguette slices, cut ½ inch thick on the bias
 - 1 Tbsp. buckwheat honey
 - 6 basil leaves, julienned or torn

DIRECTIONS

RICOTTA

Pour the milk, cream and salt into a 3-quart nonreactive saucepan. Attach a candy or deep-fry thermometer. Heat the milk to 190°F, stirring it occasionally to keep it from scorching on the bottom. Remove from heat and add the lemon juice, then stir it once or twice, gently and slowly. Let the pot sit undisturbed for 5 minutes.

Line a colander with a few layers of cheesecloth and place it over a large bowl (to catch the whey). Pour the curds and whey into the colander and let the curds strain for at least an hour. At an hour, you'll have a tender, spreadable ricotta. At two hours, it will be spreadable but a bit firmer, almost like cream cheese. (It will firm as it cools, so do not judge its final texture by what you have in your cheesecloth.) Eat the ricotta right away or transfer it to an airtight container and refrigerate until ready to use.

Inspired by Salvatore Ricotta, via Tasting Table

HONEY ROASTED TOMATOES

Preheat the oven to 300°F. Line a large rimmed baking sheet with parchment paper. In a large bowl, toss the tomatoes with the olive oil, honey, thyme leaves, salt and pepper. Scrape the tomatoes onto the prepared baking sheet and turn them cut side up. Bake the tomatoes for about 1 hour and 25 minutes, until they begin to shrivel and brown. Let cool.

NOTE

The roasted tomatoes can be refrigerated for up to 2 days. Bring to room temperature before serving.

TO ASSEMBLE

1. Preheat the broiler. Spread out the baguette slices on a baking sheet. Broil for about 30 seconds on each side, until the edges are golden brown.
2. Spread the ricotta over the baguette slices and top with the slow-roasted tomatoes.
3. Lightly drizzle the tomatoes with the buckwheat honey, sprinkle with the sliced basil and serve with additional buckwheat honey on the side.



PERUVIAN IDAHO® POTATO SOUP

MAKES 8 CUPS • The hearty comfort of a classic potato soup with a twist of Peruvian spice. Serve with warm, crusty bread for a delicious fall dinner.

INGREDIENTS

- 1½ pounds assorted Idaho® fingerling potatoes (red and yellow)
- 2 Tbsp. extra-virgin olive oil
- 1 medium yellow onion, cut into ½-inch pieces
- 4 large cloves garlic, coarsely chopped
- 1 small red bell pepper, stem and ribs discarded, cut into ½-inch pieces
- 1 tsp. cumin seeds, ground
- 1 tsp. ground annatto seeds
- 1 tsp. coarse sea or kosher salt
- 1 tsp. coarsely cracked black peppercorns
- ½ teaspoon cayenne pepper
- 4 oz. cream cheese, diced
- 2 cups whole milk

GARNISH

- Queso cheese
- Avocado, sliced
- Scallions, diced
- Fresh cilantro

DIRECTIONS

1. Wash potatoes well under cold running water. Cut in half and submerge in a bowl of water to prevent discoloration.
2. Heat oil in a Dutch oven or large saucepan over medium-high heat. Once oil appears to shimmer, add onion, garlic, and bell pepper. Stir-fry until onion is light brown around the edges and garlic and pepper have softened, 5 to 7 minutes. Remove pan from heat.
3. Stir in cumin, annatto, salt, peppercorns, and cayenne. Cook only about 15 seconds.
4. Drain potatoes, add them to the pan along with the cream cheese and milk. Return pan to medium-high heat. As milk comes to a boil, the cream cheese will start to melt. Lower the heat to medium-low, cover the pot, and simmer, stirring occasionally, until the potatoes are tender when pierced with a fork or knife, about 15 minutes.
5. Transfer soup, in batches, to a blender jar and puree until smooth, creamy, and a beautiful shade of yellow, scraping the inside of the jar as needed. You can also purée it in the pan with an immersion blender.
6. Serve the soup warm in individual bowls, topping it with queso, avocado, scallions, and cilantro.

Recipe by Idaho Potato Commission



MULLED WINE

SERVES 6-8 • Warm up your holiday gathering with this seasonal blend of fresh cider, spices and wine.

INGREDIENTS

MULLED WINE

- 4 cups apple cider
- 1 orange (juice and zest)
- ¼ cup honey
- 4 whole cloves
- 2 cinnamon sticks
- 3 star anise
- 1 bottle of red wine

BACON JAM

- 1 lb. bacon, chopped in 1-inch squares
- 2 large shallots, finely diced
- 3 cloves garlic, finely diced
- ¼ cup brown sugar
- ¾ cup strongly brewed coffee
- ½ cup apple cider vinegar
- 3 Tbsp. real maple syrup
- ½ tsp. red pepper flakes
- 2 Tbsp. water

DIRECTIONS

MULLED WINE

Combine the cider, wine, honey, cinnamon sticks, zest, juice, cloves and star anise in a large saucepan, bring to a boil and simmer over low heat for 10 minutes. Pour into mugs, add an orange peel to each and serve.

BACON JAM

In a heated skillet, cook bacon until crisp, remove bacon from pan and reserve the grease. Sauté the garlic and shallots in the bacon grease until soft. Add brown sugar, coffee, vinegar and syrup to the shallots and garlic and simmer 5 minutes. Add bacon, pepper flakes and water and stir gently. Simmer on low for about 35 minutes stirring often until the liquid is evaporated and the mixture is syrup-y. Place the entire mixture in a food processor and pulse a few times until it reaches the consistency of chunky jam. Serve at room temperature.

Makes approximately two cups.



GINGERBREAD COOKIES

MAKES 7 DOZEN 3-INCH COOKIES •

A nostalgic holiday cookie, perfect for rolling and decorating to keep a classic holiday tradition alive.

INGREDIENTS

COOKIES

- 2 sticks butter, softened
- 1 cup sugar
- 2 egg yolks - reserve whites for frosting
- 1 cup molasses
- 1 cup buttermilk
- 1 tsp. salt
- 4 tsp. baking soda
- 1 Tbsp. cinnamon
- 1 Tbsp. ginger
- 2 tsp. cream of tartar
- 5-6 cups flour

FROSTING

- 1½ cups sugar
- ½ cup water
- ½ tsp. vinegar
- 18 large marshmallows
- 2 egg whites
- 1½ cups powdered sugar
- 1 tsp. vanilla

DIRECTIONS

COOKIES

Cream the butter and sugar until light and fluffy. Add the yolks one at a time and beat until incorporated. Beat in the molasses, buttermilk, salt, baking soda, cinnamon, ginger and cream of tartar. Add the flour a cup at a time, waiting to add the next cup until the previous is mostly incorporated. Dough can be a little sticky since it will be rolled out with flour. Chill the dough until firm.

Preheat oven to 350°F. Roll out chilled dough with flour about ¼ inch thick. Cut out shapes as desired. Bake for about 6-7 minutes until cookies look set and are starting to brown on the edges. Makes 7 dozen 3-inch cookies.

FROSTING

Put all the ingredients in a double boiler or a heatproof bowl set over a saucepan with an inch or 2 of simmering water. Cook and stir until marshmallows are melted. Add egg whites and beat 7 minutes over the double boiler. Add powdered sugar and vanilla and beat until incorporated.

TO ASSEMBLE

Spread frosting on cooled cookies or transfer to a piping bag to decorate cooled cookies. Let frosting harden before serving.