

August Cooking Class Recipes

What fun we had together in Cooking Class this session! Here are the recipes with all of our love! Christen, Daniella, Ebby, Jessica, Jill, Laura, Meredith, and Laura.

Savory Treats

Broccoli Cheese Soup

1/2 c. (1 stick) unsalted butter
1 medium onion, chopped
1/2 c. All purpose flour
6 c. chicken broth
2 c. Milk or half-n-half
1/2 t. Salt (or to taste)
Dash of pepper
Dash of hot sauce (we used Frank's)
1 lb. Shredded cheddar cheese
Florets from two heads of broccoli

Saute onion in butter in a stock pot on medium until softened, about 5 minutes. Stir in flour to make a roux. Cook another minute. Gradually pour in chicken broth and whisk until the mixture thickens. Remove from heat. Add milk, seasonings, and cheddar cheese. Stir until cheese melts. In the meantime, steam the broccoli florets until just tender. Drain, and add to the soup pot. Using an immersion blender, incorporate the broccoli into the soup until smooth and creamy.

Butter Pie Crust

2 1/2 c. all purpose flour
1 T. sugar
3/4 t. salt
1 c. (2 sticks) chilled unsalted butter, cut into 1/2-inch cubes
6 T. (about) ice water

Mix flour, sugar, and salt in processor. Add butter; pulse until coarse meal forms. Gradually blend in enough ice water to form moist clumps. Gather dough into ball; divide in half. Form dough into 2 balls; flatten into disks. Wrap each in plastic; chill 2 hours or overnight.

Fresh Basil Pesto

2 c. Fresh basil leaves, packed
1/2 c. Parmesan cheese
1/2 c. Pine nuts (we omitted these since Greystone is nut-free!)
1/2 c. Extra virgin olive oil
3 cloves garlic
1 t. Salt (or to taste)
Pepper to taste

Blend until smooth in a blender or food processor. Use immediately or store covered in the refrigerator several days. Freeze for best results.

Tomato Pesto Tart

1/2 recipe Butter Pie Crust
2 c. Shredded mozzarella cheese, divided
2 ripe tomatoes, sliced
1/2 c. Fresh Basil Pesto
1/2 c. Mayonnaise

Roll out the pie crust in a 12" circle. Bake on cookie sheet at 400 degrees for 12-15 mins or until lightly browned. Remove from oven and reduce oven temperature to 350 degrees. Immediately sprinkle 1 c. Shredded mozzarella cheese over the crust. Layer enough tomato slices to cover crust. Mix together Fresh Basil Pesto and mayonnaise. Spread evenly over tomatoes/crust. Cover with remaining mozzarella. Bake at 350 degrees until bubbly, about 15-20 minutes. Use pizza cutter to cut into wedges or squares.

Layered Guacamole

Mash together:

2 ripe avocados, peeled and seeded
1/4 t. garlic powder
2 t. lemon juice
2 t. mayonnaise
salt and pepper to taste

Layer in a clear bowl:

1 c. warm refried beans
1/2 c. salsa
1/4 c. red onion, chopped (and/or red pepper or olives)
1/2 of the avocado mixture
1/2 c. sour cream

1/2 c. shredded cheddar cheese
Repeat layers
Garnish with crumbled bacon and sliced tomatoes.

Serve with chips or quesadillas.

Daniella's Guacamole

8 ripe avocados
3/4 c. Purple onion, chopped (use 1/2 c. If yellow onions)
Juice of 2 limes
1 T. Olive oil
1 1/2 t. salt

Quesadillas

Top one half of a 10 inch flour tortilla with cheddar cheese slices. Fold tortilla over to cover the cheese. Spread a thin layer of butter on both sides of the folded tortilla. Heat in a skillet on medium until tortilla browns and cheese melts. Cut into wedges and serve immediately.

Nacho Cheese Sauce

1 cup butter
3 cups shredded Monterey Jack or Cheddar cheese
1 cup sour cream
2 (4 ounce) cans diced green chilies,
drained

Melt butter in a saucepan over medium heat. Reduce heat to medium-low, and stir in shredded cheese until melted. Mix in sour cream and green chilies, and cook, stirring occasionally just until heated through. Do not allow to boil.

Biscuit Dough Pizza

2 c. self-rising flour (or 2 c. all purpose flour, 1 T. baking powder and 1/2 t. salt)
1 c. buttermilk
1/3 c. olive oil
1 c. shredded cheddar cheese (optional)
Pizza sauce
Shredded Mozzarella cheese
Favorite toppings (pepperoni, onions, peppers, mushrooms...)

Mix self-rising flour, buttermilk, oil, and cheddar cheese together. Press into the bottom of a 9x12" pan. Spread with pizza sauce. Cover with shredded mozzarella cheese and favorite toppings. Bake at 400 degrees for 20 minutes or until fluffy and bubbly. In class, we made individual pizzas by pressing 1/4 c. of biscuit dough onto parchment paper, then topping with pizza sauce, cheese, and toppings. Bake these smaller pizzas for 12 minutes.

Soft Pretzels

2 packages or 2 Tablespoons active dry yeast
2 cups very warm water (105-115 degrees)
1/2 cup sugar
2 teaspoons salt
1/4 cup butter softened
2 eggs
7 cups all-purpose flour
1 egg white for brushing the tops
Coarse salt for tops

Dissolve yeast and sugar in very warm water. Allow yeast to bubble and foam for several minutes. Add salt, soft butter, eggs and flour. Blend until dough forms a ball. Knead on a floured surface several minutes.

Pull off pieces of dough and roll into ropes. Then cross ends over to make an X and form dough into a pretzel shape. Place on greased cookie sheets. In small bowl whisk egg white. With a pastry brush, brush tops of pretzels, then sprinkle with coarse salt. Bake at 400 degrees for 12-15 minutes until golden brown.

Chicken Pasta

2 boneless, skinless chicken breasts, cut into small pieces
1 medium onion, chopped
1 medium pepper, chopped
1 clove garlic, minced
2 T. Olive oil

2 jars marinara sauce
1 1/2 c. Half-n-half or cream

1 pound of your favorite pasta, boiled according to package directions
Shredded parmesan or mozzarella cheese

Saute chicken, onion, pepper, and garlic in olive oil until chicken is no longer pink (about 10 mins). Stir in marinara sauce and half-n-half. Serve over hot pasta. Top with cheese.

Creamy Cheese Grits

2 c. Chicken broth
1/2 c. Cream or milk
2 T. Butter
1/2 c. Quick grits (not instant)
1 slice pepper jack cheese (optional)
1 c. Shredded cheddar cheese

Bring chicken broth, cream, and butter to a boil. Stir in quick grits and immediately reduce heat to medium. Simmer uncovered 7 minutes or until grits are thickened, stirring occasionally. Remove from heat. Stir in cheeses. Salt and pepper to taste.

Sweet Treats

Honey Bee Cookies

1/2 c. Butter, softened
1/2 c. Honey
1/2 c. Brown sugar, packed
1 egg
1 1/2 c. All purpose flour
1/2 t. Baking soda
1/2 t. Salt
1/2 t. Ground cinnamon

Cream butter and sugar. Beat in honey and egg, then flour, soda, salt, and cinnamon. Drop by teaspoonfuls onto greased cookie sheets. Sprinkle with cinnamon sugar, then bake at 375 degrees for 7-9 minutes.

Apple Crumble Pie

1/2 recipe Butter Pie Crust

Filling:

3 lbs apples, peeled, cored, and sliced
2/3 c. Sugar
2 T. Flour

2 t. Cinnamon
2 T. Butter, melted

Topping:

1 c. Flour
1/2 c. Oats
1/2 c. Sugar
1/4 c. Brown sugar
1 1/2 t. Cinnamon
1/2 t. Salt
6 T. Chilled butter

For crust:

Position rack in center of oven and preheat to 400°F. Roll out dough on lightly floured surface to 12-inch round. Transfer to 9-inch-diameter glass pie dish. Trim overhang to 1/2 inch; turn edge under and crimp decoratively. Refrigerate while preparing filling and topping.

For filling:

Mix all ingredients in large bowl to coat apples.

For topping:

Blend first 6 ingredients in processor. Add chilled butter cubes; using on/off turns, cut in until mixture resembles wet sand (or, you can blend butter in with your fingers like we did in class!)

Toss filling to redistribute juices; transfer to crust, mounding in center. Pack topping over and around apples. Bake pie on baking sheet 10 minutes at 400 degrees. Reduce oven temperature to 350°F. Bake until apples in center are tender when pierced and filling is bubbling thickly at edges, about 40 minutes longer. Cool until warm, about 1 hour. Serve with whipped cream or ice cream.

Very Berry Smoothies

Blend on high: 1 carton of your favorite berry yogurt, 1 c. each of strawberries and blueberries, 1 c. of milk or juice, ice, and powdered sugar to taste. Enjoy!

Cathedral Windows

1/2 c. Butter
12 oz. Package semi-sweet chocolate chips
10 oz. Package colored mini marshmallows
Powdered sugar

Melt butter and chocolate chips in the microwave until melted, stirring every 30 seconds to avoid burning the chocolate. When smooth, stir in the marshmallows. Sprinkle powdered sugar on a piece of waxed paper. Spread the chocolate marshmallow mixture down the middle of the paper, forming a log. Sprinkle with more powdered sugar. Roll up and refrigerate. When firm, slice using a serrated blade knife.

Chocolate Cupcakes

2 c. All purpose flour
1 1/3 c. Sugar
1/2 c. Cocoa powder
1 T. Baking powder
1 t. Salt
1/2 c. Butter, softened
1 1/4 c. Milk
2 t. Vanilla extract
2 eggs

Beat all ingredients until well blended. Fill cupcake cups 2/3 full. Bake at 375 degrees for 20-25 mins or until tests done.

Vanilla Cupcakes

2 c. All purpose flour
1 1/3 c. Sugar
2 t. Baking powder
1 t. Salt
1/2 c. Butter, softened
3/4 c. Milk
2 t. Vanilla extract
2 eggs

Beat all ingredients until well blended. Fill cupcake cups 2/3 full. Bake at 375 degrees for 20-25 mins or until tests done.

Cream Cheese Icing

1/2 c. Unsalted butter, softened
8 oz. Cream cheese, softened
4 1/2 c. Confectioners' sugar
1 t. Vanilla extract
1 T. Milk

Cream butter and cream cheese until no longer lumpy. Gradually beat in confectioners' sugar, vanilla, and milk until smooth. Use to ice cupcakes.

Sour Cream Chocolate Icing

1 c. Unsalted butter, softened
3/4 c. Cocoa
3 to 4 c. Confectioners' sugar
1/3 to 1/2 c. Sour cream
1 t. Vanilla extract

Beat all ingredients together until smooth. Adjust to desired consistency with confectioners' sugar and sour cream. Use to ice cupcakes.

Sour Cream Pound Cake

2 sticks butter, softened
3 c. Sugar
1 c. Sour cream
1/2 t. Baking soda
6 eggs
1 t. vanilla extract
3 c. flour

Cream butter, cream cheese, and sugar. Beat in eggs, one at a time. Beat in vanilla and flour. Bake in a greased and floured bundt pan at 325 degrees for 1 1/2 hours, or in 2 loaf pans for 1 hour 20 minutes.

Lemon Chess Pie

1 1/2 cups sugar
Finely grated zest of 3 large lemons
Juice of 3 large lemons
5 large eggs
1/3 cup butter, melted

1/2 recipe Butter Pie Crust, fitted to pie pan

Preheat the oven to 325°F. Combine the sugar, lemon zest, and lemon juice in a medium- size bowl. Beat the eggs in, one by one, then add the butter in a slow stream, beating all the while. Pour the filling into the pie shell, slide the pie onto a baking sheet, and bake on the middle oven shelf for about 45 minutes or until puffed and delicately browned. Transfer the pie to a wire rack and cool to room temperature before cutting;

don't fret when the filling begins to fall. This is what gives chess pies their silken texture. Cut into slim wedges and serve.

White Chocolate, Chocolate Cookies

1 cup unsalted butter
1 cup white sugar
3/4 cup packed brown sugar
2 eggs
1 1/4 cups unsweetened cocoa powder
1 3/4 cups all-purpose flour
2 teaspoons baking soda
2 cups white chocolate chips

Preheat oven to 350 degrees. Grease cookie sheets. In a large bowl, cream together the butter, brown sugar and white sugar until light and fluffy. Add the eggs one at a time, beating well with each addition. Combine the cocoa, flour, and baking soda, gradually stir into the creamed mixture. Finally, fold in white chocolate chips. Drop by rounded spoonfuls onto the prepared cookie sheets. Bake for 8 to 10 minutes in the preheated oven, until puffy but still soft. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Slice and Bake Sugar Cookies

1 c. Sugar
1 c. Butter
1 egg
1 T. Vanilla extract
2 1/4 c. All purpose flour
1 t. Baking soda

In large bowl, mix sugar and butter. Beat in egg and vanilla until light and fluffy. Mix in flour and baking soda. Divide dough into halves. Shape each half into roll about 1 1/2" in diameter. Wrap and refrigerate for 1 hour until chilled. Cut rolls into 1/4" slices. Place on ungreased baking sheet and sprinkle generously with additional sugar. Bake at 375 degrees for 10-12 minutes or until lightly browned around the edges. Cool on rack. Makes about 3 dozen cookies.

Individual Fruit Pizza

Use the above dough. Pat out individual pieces of dough onto pan - about 1/4" thick. Bake at 375 degrees for 10-12 minutes or until lightly browned around edges. Cool on

rack. Make the icing by beating 8 oz. Cream cheese with 1 c. Sugar. Spread on cooled cookie crusts. Top with seasonal fruit and enjoy!

White Chocolate Sauce

1/2 c. Cream
8 oz. White chocolate, chopped

Microwave together until smooth, stirring every 30 seconds.

Chocolate Sauce

2/3 c. Water
2 T. Light corn syrup
8 oz. Semi-sweet chocolate chips
2 oz. Bittersweet chocolate (not unsweet), chopped

Microwave together until smooth, stirring every 30 seconds.

Homemade Vanilla Pudding

1/3 c. Sugar
2 1/2 T. Cornstarch
1/8 t. Salt
2 c. Milk
1/2 c. Cream
2 T. Butter
1 1/2 t. Vanilla extract

Whisk sugar, cornstarch, and salt together in a heavy pan. Whisk in milk and cream. Bring to a boil over medium heat. Remove from heat and whisk in butter and vanilla. Let cool, then cover with plastic wrap (place directly on the pudding) and refrigerate until ready to enjoy!