



FLAVORS of IMPRINT

RECIPES FROM OUR FAMILIES TO YOURS

MAY 2020

FOOD IS FOR FAMILY. COOKING IS CREATING CONTENT.*

These two ideas drive why we put this recipe collection together for you.

We are all at home more these days so it's a perfect time to try new things in the kitchen. The Imprint team offers snacks, apps, entrees and desserts from our families—so you can share them with yours.

Let us know how it goes! Tweet us a picture of what you make or tag us on Facebook @imprintcontent. If you want to share your own recipe, email it to a team member or to: **imprint@imprintcontent.com**.

— YOUR FRIENDS AT **IMPRINT**

*At Imprint, we are all about content. The strategy, planning, creation and distribution. We are an award-winning agency, and we think these recipes deserve some accolades, too!

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BREAKFAST & BRUNCH

100% WHOLE WHEAT BANANA BREAD



COOKING TIME
1 hour, 20 minutes



YIELDS
1 loaf



INGREDIENTS

3 1/2 cups sliced bananas
(4 or 5 medium bananas)
8 tablespoons butter
1/2 cup brown sugar, packed
1 teaspoon vanilla extract
3/4 teaspoon baking soda
3/4 teaspoon salt
1/4 cup honey
2 large eggs
2 cups white whole wheat flour
1/2 cup chopped walnuts, optional;
toasted if desired



STEPS

1. Preheat your oven to 350°F. Lightly grease a 9" x 5" loaf pan.
2. Mash the bananas with a potato masher or fork; or puree them in a blender or food processor.
3. In a large bowl, beat together the butter and sugar until smooth. Add the vanilla, baking soda, salt, and bananas, beating until well combined. Beat in the honey and eggs.
4. Add the flour, then the walnuts, stirring until smooth.
5. Pour into a well-buttered 9" x 5" loaf pan, smoothing the top. Let it rest at room temperature for 10 minutes.

"I HAD A BUNCH of bananas that were going bad, and I don't like to waste anything. And, if you're like me, you currently have more free time to cook. Pairs well with butter."

— PETER GALLAGHER, Director of Finance

6. Bake the bread for 50 minutes, then gently lay a piece of aluminum foil across the top, to prevent over-browning. Bake for an additional 10–15 minutes, then remove the bread from the oven; a long toothpick or cake tester inserted into the center should come out clean.
7. Allow the loaf to cool for 10 minutes; then remove it from the pan, and set it on a rack to cool completely. Store at room temperature, well wrapped in plastic, for several days; freeze for longer storage.



BREAKFAST & BRUNCH

BIRCHER MUESLI



COOKING TIME

10 minutes
+ overnight



YIELDS

8 servings



INGREDIENTS

2 cups of oatmeal
3/4 cup of heavy cream
3/4 cup of milk
3/4 cup of apple juice
1 whole lemon, squeezed
1 grated apple (I've been using a tart granny smith apple)
1 1/2 cups of yogurt
Cinnamon and honey to taste



STEPS

1. Mix the oatmeal, heavy cream, milk, apple juice, and lemon juice together and place them in the fridge overnight.
2. In the morning, add the grated apple, yogurt, cinnamon, and honey.
3. Put it in a bowl and top it with whatever sounds good. I've been using raisins, hazelnuts, fresh mint, strawberries, blueberries and gooseberries.

“THIS WAS first made for me by a friend. It's really good and healthy. Full of fresh fruit, nuts and grains, so it makes for a really nice way to start your day.”

— **PETER GALLAGHER**, Director of Finance



FUN FACT

Muesli was developed around 1900 by a Swiss doctor name Maximilian Bircher-Brenner, an early believer in the power of using healthy raw food to cure and prevent disease.



BREAKFAST & BRUNCH

BLOODY MARY SHRIMP SHOOTERS



COOKING TIME
45 minutes



YIELDS
10 servings



INGREDIENTS

SHRIMP:

1 pound medium-large shrimp in shell, peeled and deveined

1 1/2 cup celery, chopped fine (3-4 ribs)

1 bunch scallions, sliced thin

SAUCE:

1/2 cup chili sauce — Heinz

1/2 cup vodka — Absolut Peppar and extra to correct consistency

3 tablespoons bottled horseradish (not drained)

1 1/2 teaspoon Worcestershire sauce

1 1/2 teaspoon Tabasco®

Salt and pepper to taste



STEPS

PREPARE SHRIMP:

1. Bring a large saucepan of salted water (2 tablespoons salt for 2 quarts water) to a boil. Add shrimp, then remove from heat and let stand in water until cooked through (about 5 min).

2. Drain in a colander and cool to room temp (about 30 min).

3. Cut shrimp into thirds/quarters and transfer to a large bowl with celery and scallions.

“PAIR THIS with the Nova Lox Eggs Benedict on page 9 for a perfect weekend brunch.”

— **ASHLEY LOGAN BRENNER**, Creative Director

MAKE SAUCE:

1. Whisk together all sauce ingredients with 1/4 teaspoon pepper and 3/4 teaspoon salt (or to taste).

2. Just before serving stir sauce into shrimp mixture. Add extra vodka to correct consistency. **SERVE:** 1. Spoon 2-3 shrimp pieces with vegetables and sauce into shot glasses. Fill multiple shot glasses. 2. Set up serving bowl with serving spoon and stacked shot glasses...allowing guests to self-serve.



BREAKFAST & BRUNCH

FLUFFY LEMON-RICOTTA PANCAKES



COOKING TIME
30 minutes



YIELDS
4 servings



INGREDIENTS

- 1 1/2 cups** all-purpose flour
- 1 teaspoon** baking soda
- 1/2 teaspoon** table salt
- 1 cup** low-fat buttermilk
- 2 large** eggs, yolks and whites separated
- 2 tablespoons** sugar
- 2 tablespoons** lemon zest (or increase to taste)
- 1/2 cup** part-skim ricotta cheese



STEPS

1. In a small bowl, whisk together flour, baking soda and salt.
2. In a large bowl, beat together buttermilk, egg yolks, sugar, lemon zest and ricotta cheese by hand.
3. In a clean bowl, using an electric mixer, beat egg whites until soft peaks form.
4. Add dry ingredients to buttermilk mixture until just combined; gently fold in egg whites until they are just incorporated.
5. Coat a large nonstick griddle or pan with cooking spray; heat over medium heat. Spoon batter into pan in batches using a 1/4-cup batter for each pancake; cook until lightly browned, about 2 to 3 minutes per side. Remove pancakes to a tray in a warm oven and repeat with remaining ingredients.
6. Serve with mixed berries and some fresh squeezed lemon juice.

NOTE: You can thin the batter out with a little water if desired.

“WHO DOESN'T LOVE brunch? Instead of serving basic pancakes, try these fluffy lemon-ricotta pancakes. Lemon is one of my favorite flavors and a kiss of lemon citrus is great whenever you want a feeling and taste of sunshine. Top them with fresh berries and a squeeze of fresh lemon juice and serve with a Raspberry Mimosa on page 11.”

— SCOT MAITLAND,
Director, New Business Development



BREAKFAST & BRUNCH

MEDITERRANEAN FRITTATA



COOKING TIME
40 minutes



YIELDS
5 servings



INGREDIENTS

- 3 tablespoons** olive oil
- 10** large eggs
- 2 teaspoons** kosher salt
- 1/2 teaspoon** black pepper
- 1 5-ounce bag** baby spinach
- 1 pint** grape tomatoes, halved
- 4** scallions (white and green parts), thinly sliced
- 8 ounces** feta, crumbled



STEPS

1. Heat oven to 350° F.
2. Add the oil to a 2-quart casserole and transfer to oven for 5 minutes.
3. Meanwhile, in a bowl, whisk together the eggs, salt, and pepper. Add the spinach, tomatoes, and scallions and combine. Gently stir in the feta.
4. Remove casserole from oven. Pour the egg mixture into casserole. Bake until the frittata is browned around the edges and slightly puffed and a knife comes out clean, 25 to 30 minutes.

“**MY FAMILY** usually makes this the day before or the day after a big holiday. But it’s great anytime of year. It’s simple and you can make it with whatever ingredients you like.”

— **ASHLEY LOGAN BRENNER**, Creative Director



BREAKFAST & BRUNCH

NOVA LOX EGGS BENEDICT



COOKING TIME
30 minutes



YIELDS
1-2 servings



INGREDIENTS

- 2 English muffins, split and toasted
- 4 slices smoked salmon
- 1 avocado, halved, seeded, peeled and sliced
- 2 poached eggs, for serving

HOLLANDAISE SAUCE:

- 3 large egg yolks
- 1 1/2 tablespoons freshly squeezed lemon juice
- Pinch of cayenne pepper, optional
- 1/4 teaspoon salt
- 1 cup (2 sticks) unsalted butter, melted



STEPS

1. To make the hollandaise, combine the egg yolks, lemon juice, cayenne and salt in a blender until pale yellow in color, about 30-60 seconds. With the motor running, add the butter in a slow stream until emulsified.
2. Meanwhile, poach your eggs. Crack your eggs into individual bowls so they're easier to slide into the pan. Add a drop of vinegar to the water. Bring a pan of water (at least 2" deep) to a simmer. Add eggs to water and cook 3-4 minutes or until white is set.
3. To assemble the eggs benedict, place the sliced smoked salmon on each English muffin. Top with the sliced avocado and poached egg, drizzling the tops with hollandaise sauce. Serve immediately.

“A FAVORITE WAY to have eggs, with a distinctly East Coast vibe. Plus, homemade hollandaise sauce is the best, and now you have the time to make it!”

— **ASHLEY LOGAN BRENNER**, Creative Director



BREAKFAST & BRUNCH

PUMPKIN BREAD



COOKING TIME
1 hour, 10 minutes



YIELDS
1 loaf



INGREDIENTS

1 1/2 cup flour
1/2 teaspoon salt
1 cup sugar
1 teaspoon baking soda
1 cup pumpkin puree
1/2 cup vegetable oil
2 eggs, beaten
1/4 cup water
1/4 teaspoon nutmeg
1 teaspoon cinnamon
1/4 teaspoon allspice
1/4 teaspoon cloves



STEPS

1. Preheat your oven to 350°F.
2. Sift together the flour, salt, sugar, baking soda, and spices.
3. In a separate bowl, combine the pumpkin, oil, eggs, and water. Pour into the bowl with dry ingredients and mix just until all are combined.
4. Pour into a well-buttered 9" x 5" loaf pan, smoothing the top. Bake 50-60 minutes until done in the middle.
5. Remove from pan, cool on a rack.

“THIS pumpkin bread is easy, delicious and best of all, while it bakes, it fills our home with a cozy aroma. Which is nice anytime but especially now, when we’re spending all our time inside!”

— DAN DAVENPORT, Editorial Director



BREAKFAST & BRUNCH

DUKE'S COSMOPOLITAN

“**DEFINITELY** add the bit of egg white and save the rest of the egg in a tupperware for baking or breakfast. The foam the egg white creates by shaking it with the cosmo gives it the extra push into playing mixologist. **It's like going to a real bar!**”

— **PIERCE KINNALLY**, Visual Designer



MIXING TIME
10 minutes



YIELDS
4 servings



INGREDIENTS

4 ounces freshly squeezed lemon juice (2 lemons)
4 ounces Cointreau liqueur
7 ounces cranberry juice cocktail, such as Ocean Spray®
7 ounces good vodka, such as Grey Goose®
Dash of raw egg white (optional)
Ice



STEPS

1. In a pitcher, stir together the lemon juice, Cointreau, cranberry juice cocktail, vodka, and egg white (if using).
2. Fill a cocktail shaker half full with ice and pour enough of the drink mixture into the shaker to almost fill it.
3. Shake the cocktail for a full 30 seconds (it's longer than you think!) and strain into martini glasses. Serve ice cold.

RASPBERRY MIMOSA

“**A TRADITIONAL** mimosa is made of champagne and chilled orange juice which is a lot of sugar first thing in the morning or mid-afternoon if you're brunching. I prefer a raspberry mimosa to cut down on the sugar content, but also because the tartness of the raspberries is a great compliment to my recipe for Fluffy Lemon-Ricotta Pancakes.”

— **SCOT MAITLAND**,
Director, New Business Development



MIXING TIME
10 minutes



YIELDS
6 servings



INGREDIENTS

2 cups fresh or frozen raspberries
1/4 cup sugar, or to taste
1 bottle sparkling wine
Fresh raspberries and mint leaves for garnish, (optional)



STEPS

1. In a small saucepan, heat raspberries with sugar over medium heat until they've broken down and sugar has completely dissolved.
2. When ready to serve, add a good dash of raspberry syrup to each champagne glass. Pour champagne over each and top with raspberries and mint. You can also drop a few raspberries directly into your mimosa cocktails.



APPETIZERS & SNACKS

CHEX[®] PARTY MIX



COOKING TIME
1 hour



YIELDS
12 cups



INGREDIENTS

- 3 cups** Rice Chex[™]
- 3 cups** Wheat Chex[™]
- 3 cups** Corn Chex[™]
- 1 cup** pretzels (I use sticks, which I break in half)
- 1 cup** peanuts (cocktail or mixed—I prefer cocktail)
- 1 cup** Cheez-Its[®] or Goldfish (optional)
- 2–3 tablespoons** Lea & Perrins Worcestershire sauce
- 1/2 teaspoon** onion powder
- 3/4 teaspoon** garlic powder
- 1 1/2 teaspoons** seasoned salt

NOTE: This will seem like an insane amount of snack food, until you see how fast it goes.



STEPS

1. Combine snacks in a bowl.
 2. Pre-heat oven to 250°F, melting a stick of butter in a roasting pan. Add seasonings and sauce after butter has melted. Stir.
 3. Pour bowl of snacks into roaster pan and gently stir, coating snacks.
 4. Bake for 1 hour, stirring every 15 minutes.
 5. Empty into brown paper bag and let cool. This absorbs the grease.
- Be sure try a handful while warm!

“MY MOM would make this during the holidays when I was a kid. Those are very fond memories because, back then, you did not have the cacophony of snack options that you do now. Years later, my wife started making this as substitute for ‘doo-dads,’ a defunct snack we loved from the Sixties.”

— CRAIG GARTNER, Art Director

FUN FACT

“doo-dads” were made up of 5 different parts: Toasted peanuts, pretzels, rice squares, wheat squares and cheese Tid-Bit Crackers (which were so popular you could buy them separately).



RECIPE: GENERAL MILLS



APPETIZERS & SNACKS

CREAMLESS CREAMY TOMATO SOUP



COOKING TIME
20 minutes



YIELDS
4 servings



INGREDIENTS

1/4 cup extra virgin olive oil, plus extra for drizzling
1 medium onion, chopped (about 1 cup)
3 medium garlic cloves, minced-pressed
1 pinch hot red pepper flakes
1 bay leaf
1 tablespoon brown sugar
2 (28 ounce) cans whole tomatoes with juice
3 large slices good-quality white bread, crust removed, torn into 1-inch pieces
2 cups chicken broth or vegetable broth
2 tablespoons brandy (optional)
1/4 cup fresh chives, chopped
 Salt and pepper to taste



STEPS

1. Heat 2 tablespoons olive oil in Dutch oven over medium-high heat until shimmering. Add onion, garlic, red pepper flakes, and bay leaf. Cook, stirring frequently, until onion is translucent, 3 to 5 minutes.
2. Stir in tomatoes and their juice. Using a potato masher, mash until no pieces bigger than 2 inches remain. Stir in sugar and bread; bring soup to a boil. Reduce heat to medium and cook, stirring occasionally, until bread is completely saturated and starts to break down, about 5 minutes. Remove bay leaf and discard.

“THIS RECIPE is easy to follow with only a few ingredients. We have been making this tomato soup for years, because it does not take all day to make. Perfect for a cool, foggy afternoon meal along with warm sourdough garlic bread and a salad.”

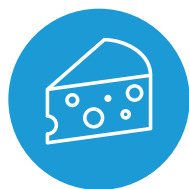
— MICHELE RADCLIFFE, Senior Director

FUN FACT

Michele has lived in San Francisco for more than 25 years (hence all the foggy afternoons).



3. Transfer half of soup to a blender, add 1 tablespoon oil and process until soup is smooth and creamy, 2 to 3 minutes. Be careful when putting hot liquids in the blender. Never fill past 2/3 of the way full, and put a dish towel over the top to protect your hands from getting burned by any hot liquid splashing up. Transfer to a large bowl and repeat with remaining soup and oil.
4. Rinse out Dutch oven and return soup to pot. Stir in chicken broth and brandy. Return soup to a boil and season to taste with salt and pepper.
5. Sprinkle each portion with pepper and chives, and drizzle with olive oil.



APPETIZERS & SNACKS

GINGER TURMERIC CHICKEN SOUP



COOKING TIME
45 minutes



YIELDS
4 servings



INGREDIENTS

2 tablespoons olive oil
1 yellow onion, chopped
3 cloves garlic, chopped
2 teaspoons ground turmeric
1 tablespoon freshly grated ginger
1 red bell pepper, diced
2 carrots, diced
8 cups low sodium chicken broth
3 cups cooked shredded chicken (you can use a store-bought rotisserie chicken)
3 cups baby kale
4 ounces rice noodles
1/4 cup chopped cilantro, plus extra for serving
Juice of 1 lime
Lime wedges for serving



STEPS

1. Sauté onion, garlic, ginger, turmeric, and 1/4 teaspoon of salt for 3–4 minutes, stirring frequently.
2. Add the bell pepper and carrots and sauté for another 3–4 minutes.
3. Add the chicken broth and shredded chicken and bring to a boil, then add rice noodles. Cook for 4 minutes.
4. Reduce to a simmer, add the kale and stir until wilted.
5. Add lime juice and cilantro and stir to combine. Season with salt and pepper to taste.
6. Serve with extra cilantro and lime wedges.

“**THIS IS A GO-TO** in our home when someone isn’t feeling well. Everyone needs a little comfort food right now, and this is a fresh twist on traditional chicken noodle soup. Pair with pajamas and Netflix.”

— **KIM PAPA AMADEO**, Editorial Director



FUN FACT

Studies suggest that ginger and turmeric could help decrease inflammation, relieve chronic pain, and improve immune function.



APPETIZERS & SNACKS

HOT-CHA-WAA-CHA WINGS



COOKING TIME
30 minutes



YIELDS
4 servings



INGREDIENTS

- 1 tablespoon** kosher salt
- 1 teaspoon** freshly ground black pepper
- 1 teaspoon** garlic powder
- 3 pounds** whole chicken wings
- 6 tablespoons** unsalted butter
- 1/3 cup** of your favorite hot sauce
- 1 tablespoon** apple cider vinegar
- 1 tablespoon** honey



STEPS

1. In a small bowl, combine the salt, pepper and garlic powder. In a large bowl, toss the wings with the salt mixture to evenly coat.
2. Preheat a gas grill to medium heat (about 350°F).
3. Place the wings on the grill, crowding them together so that they are all touching. Grill, flipping the wings every 5 minutes, for a total of 20 minutes of cooking.
4. In the meantime, heat the butter, hot sauce, vinegar and honey in a saucepan over low heat and whisk to combine.
5. In a clean large bowl, toss the wings with the sauce. Turn the heat up on the grill to medium high. Use tongs to remove the wings from the sauce and put them back on the grill until the skins crisp, 1 to 2 minutes per side. Put the wings back in the bowl with the sauce, toss and serve.

“MY FAMILY used to make and sell hot sauce, so these wings are a favorite in our house. Plus, every night is pretty much game night now and wings are the perfect game night food!”

— **ASHLEY LOGAN BRENNER**, Creative Director



FUN FACT

Here's a bottle of Ashley's hot sauce, that has a photo of her son, Jordan, on it!



APPETIZERS & SNACKS

PEA-AMOLE

SPINACH DIP

“**THIS RECIPE** was shared with me by my friend, Lynne, back in the early 1990s when we were both students on a budget. It’s a dip that is healthy and easy to make. And is an amazing substitute for its rich cousin, guacamole.”

— ANDY SEIBERT, Managing Partner



COOKING TIME
10 minutes



YIELDS
6 servings



INGREDIENTS

1 10 ounce bag of frozen peas
2 tablespoons olive oil (optional)
2 tablespoons lime juice
1/2 teaspoon cumin
1 chopped jalapeno pepper
1/4 or 1/3 bunch cilantro
1/4 red onion
 Salt to taste



STEPS

1. Blend!

“**DID YOU LIKE** the show ‘*Mad Men*’? This classic dip was born in that era and passed along by Betty Drapers in the know.”

— ANDY SEIBERT, Managing Partner



COOKING TIME
10 min. + overnight



YIELDS
6 servings



INGREDIENTS

1 10.5 ounce package frozen chopped spinach
1/2 cup mayonnaise
1/2 cup parsley
1/2 cup scallion
1 teaspoon salt
1/8 teaspoon black pepper
1 loaf dark bread — unsliced



STEPS

1. Thaw and drain frozen chopped spinach.
2. Squeeze to remove water.
3. Finely slice scallions and mince fresh parsley.
4. Mix all ingredients and let stand in refrigerator for at least 24 hours!
5. Take 1 loaf of unsliced dark bread, hollow out the center, and fill with dip.



APPETIZERS & SNACKS

RUBEN BLADES'S BLACK BEANS



COOKING TIME
4 hours + overnight



YIELDS
6–8 servings



INGREDIENTS

1 pound dried black beans, washed and picked over
6 cups chicken stock, approximately
4 tablespoons olive oil
1 cup minced yellow onion
1 plum tomato, chopped
1/2 cup minced green bell pepper
1/4 cup chopped cilantro
1 tablespoon balsamic vinegar
1 tablespoon sugar
2 teaspoons low-sodium soy sauce
1 1/2 teaspoon dried oregano
1/8 teaspoon lemon-pepper seasoning
1 clove garlic, minced
1/4 pound baked ham, cut into 1/2-inch pieces
 Salt to taste

Sour cream and cilantro sprigs, for garnish

NOTES: Sub ham with 5 strips of crispy bacon, replace lemon-pepper seasoning with the juice of a half lemon, and use 5 cloves of garlic instead of just one. If you have a pressure cooker/instant pot, ignore steps 1 and 2 and just cook for 25 minutes in 6 cups of water.



STEPS

1. Soak the beans overnight in cold water. Drain.
2. Place the beans in a large, heavy pot, cover with water and simmer for 4 hours, adding some stock to cover the beans as the liquid is reduced.
3. Meanwhile, heat the oil in a skillet over medium-high heat. Sauté the onion until golden, then add the remaining ingredients except the ham, salt, and garnishes. Simmer for three minutes, stirring.

“MY DAD is Cuban and he indoctrinated me to the bean cult early. This is his go-to black bean recipe that I make all the time. Beans are in right now, and most people have a majority of these ingredients in their pantries. It takes a while to make, but they’re worth it. Rice is the main pairing, but for the perfect meal, combine with mojo pork and sweet plantains.”

— NICK SILVA, Associate Director



FUN FACT

For those who don't know the name, Ruben Blades is a Panamanian singer, songwriter, actor, musician, activist, and politician. His recipe for beans first appeared in *The New York Times* in 1991.

4. Stir the ham and the contents of the skillet into the beans. Simmer, covered, for two hours, stirring and adding more stock to cover the beans as necessary.
5. Season with salt and serve with sour cream and sprigs of cilantro.



ENTREES

BRAISED SHORT RIBS WITH PASTA



COOKING TIME
3.5 hours



YIELDS
8 servings



INGREDIENTS

2 pounds of bone-in short ribs
1 bunch flat leaf parsley
1 carrot
1 onion
3 cloves of garlic
16-ounce can of tomato paste
2-3 cups of beef broth
1 cup of red wine
1 bay leaf
1 teaspoon dried thyme
1 teaspoon dried oregano
2 pounds of fresh pasta (preferably pappardelle)

“THIS IS the dish my family requests most when we get together for Sunday dinners. It takes time, but is so worth it—it’s hearty, comforting, and delicious.”

— KIM PAPA AMADEO, Editorial Director



STEPS

1. Preheat oven to 375°F.
2. Season the short ribs generously with salt and pepper. Brown them in olive oil in a Dutch oven or a heavy pot (about 2 minutes on each side).
3. Take the short ribs out and let them rest on a plate.
4. Put a big handful of parsley, the carrot, onion and garlic in a food processor to make a coarse paste.
5. Sauté the vegetables in the same pot as you cooked the short ribs in for about 5-7 minutes.
6. Add the tomato paste and brown for about 4-5 minutes.
7. Pour in the wine and broth and toss in the herbs.
8. Put the short ribs back in the pot. If the wine/broth doesn't cover them completely, add in some more. Cover and put in the oven for 2 1/2 hours.
9. Take the short ribs out of the pot and put on a plate.
10. Put the pot back in the oven with the cover off so the sauce can reduce a bit (about 15 minutes).
11. Meanwhile, shed the short rib meat and discard bones.
12. Boil the pasta and drain.
13. Toss the pasta, short ribs meat and sauce together and top with grated pecorino Romano cheese.



ENTREES

CHICKEN FOUR WAYS

“MY MOTHER would make this for me when I was a kid. It tastes amazing, nothing is wasted, and since many of us are stuck at home, there’s more time to make a really good stock.”

— PETER GALLAGHER, Director of Finance



STEPS

HOW TO: Roast a chicken

Use a whole chicken and rub olive oil all over the skin. Then, sprinkle salt and pepper over the oil, place a lemon inside the chicken and roast it for a few hours around 350°F. Make any sides you’re in the mood for to serve along with it; you’ll have a nice dinner for a couple of days. Be sure to save all the bones, oil and whatever was left over from the roasting pan. Ideally, you keep everything but the lemon that was inside the chicken. You’ll want these things for the next step.

HOW TO: Make chicken stock

Take what’s left from your chicken after you’ve eaten all the meat and place it in a large pot of water. Add some carrots, celery, onion, salt, pepper, sage, parsley and thyme. Place it on medium to low heat and let it simmer for hours (the longer the better). Once it’s done run it through a strainer, the only thing you want to keep is the liquid. The remaining liquid can be used for a soup or stew or kept frozen for later.

HOW TO: Make chicken soup

Place your stock in a large pot and add more celery, carrots, onions, salt, pepper, sage, thyme, parsley, rice/noodles/barley. It’s soup, so you can add any of your leftovers or whatever sounds good. Do not cook it for hours like the stock, you don’t want to overcook the vegetables and pasta.

HOW TO: Make chicken stew

Place stock in a large baking pot or dish along with carrots, corn, peas, brussels sprouts, onions, sage, parsley, thyme, salt and pepper. You should also add some chunks of chicken meat (I think dark meat has more flavor). Place this in the oven for an hour or two. You want the liquid to have a thick consistency, so you might need to add flour to thicken.



ENTREES

GRILLED CHILI LIME SALMON



COOKING TIME

25 minutes + overnight



YIELDS

2 servings



INGREDIENTS

1 cup sweet chili sauce

Juice of 2 limes

1/4 cup low-sodium soy sauce

4 6-ounces skin-on salmon fillets

Green onions, for garnish

Lime wedges, for serving



STEPS

1. Make marinade: In a large bowl, whisk together sweet chili sauce, lime juice and soy sauce. Reserve 1/2 cup marinade for basting salmon after grilling.

2. Add salmon to a large Ziploc® bag or baking dish and pour over marinade. Let marinate in the refrigerator at least 3 hours and up to overnight.

3. When ready to grill, heat grill to high. Oil grates and add salmon. Baste with marinade and grill until cooked through, 5 minutes per side.

4. Baste with reserved marinade and garnish with green onions. Serve with limes.

“MY HUSBAND formulated this recipe, and we sold Pineapple Ginger sauce for four years in our family business. We love salmon!”

— **ASHLEY LOGAN BRENNER**, Creative Director



ENTREES

INSTANT POT SHORT RIBS



COOKING TIME

1 hour, 15 minutes



YIELDS

6 servings



INGREDIENTS

2 slices bacon, cut into 1" pieces
5 pounds bone-in short ribs (about 13 to 14 ribs)
4 large shallots, quartered
4 large carrots, peeled and cut into 3" pieces
2 stalks celery, chopped
1/2 teaspoon crushed red pepper flakes
6 cloves garlic, chopped
2 star anise
4 sprigs fresh thyme, plus more for garnish
3 tablespoons tomato paste
1 cup dry sherry
2 tablespoons packed brown sugar
2 tablespoons Worcestershire sauce
2 tablespoons balsamic vinegar
2 cups low-sodium beef broth
Salt and pepper to taste



STEPS

1. Season short ribs generously with salt and pepper and set aside. Set Instant Pot to 'sauté' setting. Once hot, add bacon and cook until lightly golden and fat is mostly rendered, 5 minutes. Remove bacon and set aside, leaving bacon fat in pot.
2. Working in batches, sear ribs on all sides until caramelized, 4 to 5 minutes per side. Transfer to a plate.
3. Add in shallots, carrots, celery, red pepper flakes, and garlic, and cook, stirring occasionally, until vegetables are slightly softened, about 3 minutes. Add in star anise, thyme, and tomato paste and stir until fragrant, 1 minute.

"I RECENTLY received an Instant Pot as a gift. This cookware enables you to prepare single pot meals very quickly. It has been fun to find new recipes to try, including this one. Pair the short ribs with mashed potatoes and a nice glass of red wine."

— KEN WILLIAMS, Managing Director

4. Add sherry, bring to a simmer, and use a wooden spoon to deglaze and scrape the caramelized bits off the bottom of the pot, 3 minutes.

5. Turn off 'sauté' function and add in sugar, Worcestershire sauce, vinegar, broth, ribs, and cooked bacon. Season with salt, then lock lid and set to 'pressure cook' on high for 45 minutes.

6. Let pot naturally release pressure for 15 minutes, then carefully complete depressurization using quick release. Remove ribs and set aside. Discard thyme and star anise.



ENTREES

MACARONI 'N' CHEESE



COOKING TIME
40 minutes



YIELDS
8 servings



INGREDIENTS

- 1 pound** fusilli or penne
- 4 cups** milk
- 4 tablespoons (1/2 stick)** unsalted butter
- 6 tablespoons** unbleached all-purpose flour
- 1 teaspoon** paprika
- 12 ounces** gruyere cheese
(or a mix of cheddar and gruyere)
- Salt and freshly ground pepper to taste



STEPS

1. Bring a large pot of water to a boil. Add the pasta and cook at a rolling boil until just tender. Drain, rinse under cold water, drain again, and set aside in a large bowl.
2. Preheat oven to 350°F.
3. Bring the milk just to a boil in a heavy saucepan and set aside.
4. Meanwhile, melt the butter in another heavy sauce-pan and set aside. Add the flour, and whisk over low heat for 5 minutes. Do not brown. Remove from heat.
5. Add the hot milk to the flour mixture and whisk well. Add 1/2 teaspoon of the paprika, season with salt and pepper, and return pan to heat. Cook over medium heat, whisking constantly, until the mixture thickens, 5 minutes. Add to the pasta and toss well to coat pasta completely.
6. Butter a 13" x 9" baking dish, and fill it evenly with pasta and sauce.
7. Distribute the grated cheese evenly over the pasta, and sprinkle with black pepper and additional paprika.
8. Place the dish on a baking sheet, and bake until hot, 20 to 25 minutes.
9. Place the dish under the broiler, 4" from the heat, until the top is slightly golden and bubbling, 3 to 4 minutes. Serve immediately.

“MY MOM has been making this recipe for as long as I can remember. You might be thinking that you don’t need another mac ’n cheese recipe, but you are mistaken! Unlike other recipes, this one uses gruyere, which gives it a richer taste. And instead of coating the top with stale/sad breadcrumbs, you just layer the top with more cheese before broiling it until it’s golden and crispy.”

— **MOLLY MALINOWSKI**, Associate Director



ENTREES

SLOW COOKER TURKEY CHILI



COOKING TIME
4-8 hours



YIELDS
8-10 servings



INGREDIENTS

1 pound of ground turkey
8 carrots
8 celery stalks
2 onions
2 yellow bell peppers
1 can of black beans
1 can of kidney beans
1 can of tomato paste
2 large cans of crushed tomatoes
2 cloves of garlic
2 tablespoons of chili powder
2 tablespoons of cumin (we always add extra)
2 teaspoons of curry powder
2 teaspoons black pepper
3 tablespoons olive oil
TOPPINGS: Shredded cheese; Avocado;
 Greek yogurt; Cilantro



STEPS

1. Chop carrots and celery. Set aside.
2. Chop garlic, onion, and bell pepper. Sauté with olive oil until they start to soften.
3. Add ground turkey to pan until it's mostly browned.
4. Add 1 can of crushed tomatoes to pan and simmer for 2-3 minutes.

“THERE’S NOTHING groundbreaking about this chili, but it reminds me of a chili my mom made growing up in Texas. Pair with Cast Iron Skillet Cornbread on page 26 to really take it to the next level. The bonus? You’ve got food for the rest of the week!”

— COLTER HETTICH, Managing Editor



FUN FACT

Colter was born and raised in Abilene, TX. He moved to New York City when he was 23 and has been here ever since.

5. Empty pan into slow cooker. Add remaining can of crushed tomatoes, tomato paste, beans, celery, carrots, and spices. Add 2 dashes of olive oil. Stir together.
6. Cook on high for 4 hours or low for 8 hours.



ENTREES

SOUR CREAM BEEF ENCHILADAS



COOKING TIME
1 hour, 15 minutes



YIELDS
6 servings



INGREDIENTS

1 1/2 pounds ground beef
1 large onion, chopped
1 package enchilada sauce
1 8-ounce can tomato sauce
1 1/2 cups boiling water
2 cups sour cream
3 cups grated sharp cheddar cheese
12 corn tortillas
Chopped lettuce
Chopped tomato
16 ounces chopped green chile



STEPS

1. Preheat oven to 350°F.
2. Sauté beef and onion until done, drain.
3. In sauce pan, combine enchilada mix, tomato sauce and water, simmer for 10 minutes.
4. Line 9" x 12" baking pan with 12 corn tortillas.
5. Add layer of ground beef and onion on tortillas on bottom of dish, add layer of sour cream (generous amount).
6. Add layer of green chile.
7. Add layer of grated cheese.
8. Pour enchilada sauce mixture over the top.
9. Bake at 350°F for 30–40 minutes until cheese is melted.
10. Serve topped with fresh chopped lettuce and tomato.

“GROWING UP in New Mexico, green and red chile was a staple in my diet. This was one of my mother’s recipes that I brought to New York with me (and perfected). Green chile, available in many specialty stores and online, is a spicy pepper grown in the Southwest (primarily in New Mexico). The pepper is available in varying degrees of ‘heat’ from mild to extra hot. It is loaded with vitamin C and will definitely warm you up and jump start your body. Pair with a nice glass of iced tea, beer or white wine to cool your palate.”

— **KEN WILLIAMS**, Managing Director



FUN FACT

Ken was born in New Mexico and lived there until he was 27. He met his wife while she was there on vacation and he moved to New York City two years later to be with her. Ken’s parents and sister still live in NM and he tries to get back there twice a year for a visit and to stock up on green and red chile.



ENTREES

ZUCCHINI SHRIMP LASAGNA



COOKING TIME

1 hour, 45 minutes



YIELDS

10-12 servings



INGREDIENTS

2 pounds shrimp (or as desired)
1 1/2 teaspoons kosher salt
1 teaspoon olive oil
1/2 of 1 large onion, chopped
3 cloves garlic, minced (or a few tablespoons of minced garlic in a jar)
1 (28 ounces) can crushed tomatoes
2 Tablespoons chopped fresh basil
3-4 medium (8 oz each) zucchini
1 1/2 cups part-skim ricotta
1/2 cup Parmigiano Reggiano
1 large egg
16 ounces (4 cups) shredded part-skim mozzarella (or 8 oz part skim and 8 oz fat free)
Black pepper, to taste



STEPS

1. Cut the zucchini ribbons which replace the noodles in this dish (use a mandolin set to 1/8th inch thick).
2. Since zucchini tends to be very watery, grill it first (on the grill or a grill pan). After cutting them into strips, lightly salt and let sit 10 minutes (the salt will help start to take out the moisture). Blot them after the 10 minutes and before grilling. After grilling, put on paper towels to help soak up any more moisture. Put them aside.
3. Sauté or grill the shrimp. Put aside.
4. In a medium sauce pan, add the olive oil and sauté the garlic and the onions (probably 2 minutes). Add the tomatoes, basil, salt and pepper. Simmer on low for at least 30-40 minutes, covered. Do not add extra water, the sauce should be thick.

“IN A SEASIDE restaurant in Punta del Este, Uruguay, I ordered a no pasta lasagna that knocked my socks off! I spent time with every lift of my fork dissecting the ingredients and then I called the chef to ask questions. I couldn’t wait to start to recreate it when I got home. I think this recipe is even better than that chef’s, but I have to give him credit.”

— ANDY SEIBERT, Managing Partner

5. Preheat oven to 375°F.

6. In a medium bowl, mix ricotta cheese, parmesan cheese and egg. Stir well.

7. In a 9" x 12" casserole, spread 1/2 cup of sauce on the bottom and layer the zucchini to cover. Spread 1/2 cup of the ricotta cheese mixture, layer some shrimp, and top with 1 cup mozzarella. Repeat the process until all your ingredients are used up. The layer should be zucchini with a sauce. Important: Keep 1 cup of mozzarella to the side.

8. Cover with foil and bake 30 minutes.

9. Uncover the foil and bake 20 minutes (to dry up the sauce).

10. Place the remaining mozzarella and bake until melted, 10 minutes.

11. Let stand 5-10 minutes before serving.



SIDE DISHES

CAST IRON SKILLET CORNBREAD



COOKING TIME
20 minutes



YIELDS
6–8 servings



INGREDIENTS

- 2 cups** stoneground cornmeal
- 1 teaspoon** baking powder
- 1/2 teaspoon** baking soda
- 1/2 teaspoon** salt
- 2 cups** buttermilk
- 1** egg
- 4 tablespoon** butter or bacon fat



STEPS

1. Combine and mix all ingredients (less the butter/bacon fat) in a bowl.
2. Melt butter or bacon fat in a cast iron skillet (using a cast iron skillet is key! It's how you get a crispy outside). When smoking, pour into batter and mix well. Once mixed, pour back into skillet.
2. Bake for 20 min at 425°F.

“**GROWING UP**, whenever we visited my grandmother in Lummi Island, WA, she would make my great grandmother Louisa’s famous cornbread. It’s the ideal comfort food, and pairs perfectly with jam for breakfast. We could all use a little bit of comfort right now!”

— LOUISA COSTA, Associate Director



SIDE DISHES

FENNEL & FARRO SALAD

“**THIS RECIPE** was one of the first things my wife and I made when we moved in together, and it’s been a go-to for us ever since. It keeps for at least a week in the fridge.”

— COLTER HETTICH, Managing Editor



COOKING TIME
15 minutes



YIELDS
6 servings



INGREDIENTS

1 package arugula greens
2 fennel bulbs
2 cups farro
2 cups olive oil
2/3 cup lemon juice
2 cloves of garlic
Salt to taste



STEPS

1. Cook the farro and let it cool to room temperature.
2. Using a julienne slicer, shave both fennel bulbs entirely.
3. Finely chop the garlic cloves and place them in a mixing bowl.
4. Add olive oil and lemon juice to the mixing bowl. Mix well with a whisk.
5. Add the farro and fennel, and toss. Then transfer to the fridge to cool.
6. Now whenever you need a small salad, place several spoonfuls of the dressed mixture onto a bed of arugula.

ISRAELI SALAD

“**GREAT SIDE DISH** to Grilled Chili Lime Salmon and pairs well with Sancerre white. It fits the springtime and is refreshing!”

— ASHLEY LOGAN BRENNER, Creative Director



COOKING TIME
15 minutes



YIELDS
6 servings



INGREDIENTS

1 pound cucumbers, diced
1 pound zucchini, diced
1 pound fresh ripe tomatoes, seeded and diced
1/3 cup minced onion (optional)
1/2 cup minced fresh parsley
3 tablespoons extra virgin olive oil
3 tablespoons fresh lemon juice
Salt to taste (I use about 1/2 teaspoon)



STEPS

1. Prep cucumber, zucchini, tomato and onion ingredients, as noted.
2. Mix until vegetables are well coated with parsley, oil, lemon juice, and salt.



SIDE DISHES

PEAR AND SWEET POTATO CASSEROLE



COOKING TIME
45 minutes



YIELDS
6 servings



INGREDIENTS

- 1 large** uncooked sweet potato
- 1 tablespoon** butter
- 1 teaspoon** fresh ginger root minced
- 3 tablespoons** maple syrup
- 1 teaspoon** lemon zest, freshly grated, or more to taste
- 2 medium** pears, ripe, Anjou, peeled, halved, sliced crosswise 1/4-inch-thick
- 1 tablespoon** fresh lemon juice, or more to taste



STEPS

1. Pierce sweet potatoes in a few places with tip of a knife. Place on a paper towel and microwave on high, turning potatoes over once, until tender, about 7 to 9 minutes. Set aside until cool enough to handle.
2. Preheat oven to 375°F. Coat a 9" pie plate with cooking spray.
3. In a small saucepan, melt butter over medium-low heat; add ginger and cook until fragrant, stirring, about 30 seconds. Remove from heat; stir in syrup, lemon zest and salt.
4. With your fingers or a small knife, peel skin from sweet potatoes. Slice potatoes into 1/2-inch-thick rounds.
5. Arrange sweet potatoes in bottom of prepared plate and place pears on top; brush with about half of syrup mixture.
6. Bake for 15 minutes; remove from oven and brush with remaining syrup mixture. Return to oven; bake until glazed and mixture is bubbly around edges, about 15 minutes more.
7. Remove from oven and drizzle lemon juice over top. Make sure to spoon juices from bottom of dish over each serving.

“IS IT DESSERT?” Is it a side dish? It’s up to you. Serve it with roast turkey or chicken as a side dish or add a scoop of vanilla ice cream to make it a dessert. Just make sure to spoon all of those juices from the bottom of the dish over each serving.”

— SCOT MAITLAND,

Director, New Business Development



SIDE DISHES

SUMMER VEGETABLE GRATIN



COOKING TIME
50 minutes



YIELDS
8-10 servings



INGREDIENTS

- 7-8** tomatoes
- 4-5** yellow or white onions
- 7-8** zucchini and/or yellow summer squash
- 4 ounces** heavy cream or creme fraiche
- 6-8 ounces** grated gruyere cheese
- Salt and pepper to taste



STEPS

1. Slice most of the vegetables.
(I don't slice all of them because I generally buy too many and have some left over.)
2. Lay a row of tomato slices vertically across the short end of a 9" x 13" glass baking dish.
3. Place a row of onion slices flush against the tomatoes. And do the same again with the zucchini, trying to keep the vegetables as uniform in height as you can. You should now have three standing rows of vegetables lined across the dish.
4. Continue to fill the baking dish with alternating rows of the vegetables until it's full. It will look really pretty with its red/white/green striped rows.
5. Salt and pepper the veggies.
Cover with the grated gruyere cheese.
Pour the cream over the top.
6. Bake in the oven at 375°F for about 30-45 minutes until the top is golden brown and the cream is bubbling at the bottom.
Serve immediately.

“THIS IS AN EASY and elegant summer side dish that will make you look like a top-notch French chef whenever you make it. We all need a reminder that there’s sunshine ahead.”

— MEG STAKNIS, Managing Director



DESSERTS

BIRTHDAY CHEESECAKE



COOKING TIME

40 minutes
+ 6-12 hours to chill in
the refrigerator



YIELDS

8-10 servings



INGREDIENTS



STEPS

CRUST:

20 graham crackers

1/4 cup + 1 tablespoon of melted butter

1. Bake at 350°F for 5 minutes, then cool.

FILLING:

4 small packages cream cheese

1/2 cup + 2 tablespoons sugar

2 beaten eggs

1 teaspoon vanilla

1. Mix together and pour into crust.

2. Bake at 375°F for 20 minutes.

TOPPER:

2 cups sour cream

2 tablespoons sugar

1 teaspoon vanilla

1. Pour over top. Bake at 400°F for 5 minutes until jiggly (not soupy). The top of the cheesecake will jiggle, and the center two inches will look softer. Internal temperature should be around 150°F.

2. Refrigerate for 6-12 hour before you serve!

“**CHEESECAKE** has always been my favorite dessert. We know some of us will have quarantine birthdays to celebrate, and this is the perfect cake to make any birthday (even one spent social distancing) a special occasion.”

— LOUISA COSTA, Associate Director



DESSERTS

HELLO DOLLIES



COOKING TIME
35–45 minutes



YIELDS
16–18 bars



INGREDIENTS

- 1 cup** graham cracker crumbs
- 1/2 stick** melted butter
- 1 cup** coarsely chopped walnuts
- 1 cup** semi-sweet (or dark if you prefer) chocolate chips
- 1 cup** sweetened flake coconut
- 1 can** sweetened condensed milk



STEPS

- 1.** Oven pre-heated to 350°F; 8" x 8" baking pan, greased well.
- 2.** Mix the graham cracker crumbs and melted butter and pat into bottom of baking pan to form crust.
- 3.** Add the walnuts, enough to form a layer to cover the crust.
- 4.** Follow with a layer of the chocolate chips and then the layer of coconut.
- 5.** Pour the can of sweetened condensed milk over the top of the pan, making sure that all parts of the coconut are covered.
- 6.** Bake at 350°F for 35–45 minutes or until the top is nicely golden browned. Cool for 1–2 hours at room temperature and then cut into squares. Then chill before serving.

IMPORTANT TIP: Cut these into squares while still warm. It's difficult to cut cold chocolate—and it's a mess to cut them when they are right out of the oven.

FUN FACT

These treats became popular in the 1960s and are said to be named after the hit Broadway musical, "Hello, Dolly!"

“LOTS of other people make these, but this recipe is the best one I’ve ever come across, and it has been in the family for three generations. It’s good old fashioned comfort food, but very rich; a really small one goes a long way. Pair with a very cold glass of milk.”

— MEG STAKNIS, Managing Director





DESSERTS

ICED MOCHA POPS



FREEZING TIME
4–5 hours



YIELDS
6 bars



INGREDIENTS

1 1/2 cups strongly brewed coffee, cooled
1/2 cup fat free milk or milk alternate
2 tablespoons honey
3 tablespoons cacao powder



STEPS

1. Place all ingredients in a blender. Blend on high speed until well combined.
2. Evenly pour into 6 popsicle molds. Place tops and freeze for at least 4–5 hours.
NOTE: If using a wooden stick, freeze for 1 hour. Remove from freezer and insert the sticks. Place in the freezer for another 4 hours.
3. When ready to enjoy, run popsicle mold under warm water until the pop releases from the mold.

“**OUR CLIENT,**
‘Mindful by Sodexo,’
has some wonderful
recipes and these
popsicles couldn’t be
simpler to make.
They taste really
indulgent, but they’re
actually pretty healthy
for a dessert!”

— **DUNCAN MILNE**, Managing Director



FUN FACT

There’s more where this came from!
Visit mindful.sodexo.com for more
healthy and delicious recipes.



DESSERTS

KEY LIME WHITE CHOCOLATE CHIPPERS



COOKING TIME
20 minutes



YIELDS
1 1/2 dozen



INGREDIENTS

1/2 cup butter, softened
1 cup sugar
1 large egg
1 large egg yolk
1 1/2 cups flour
1 teaspoon baking powder
1/2 teaspoon salt
1/4 cup lime juice
1 1/2 teaspoons lime zest
3/4 cup white chocolate chips



STEPS

1. Cream butter, sugar, egg, egg yolk in a large bowl — blend in flour, baking powder, salt, lime juice and lime zest.
2. Fold in white chocolate chips.
3. Roll dough into walnut sized balls.
4. Place on ungreased sheet.
5. Bake at 350°F for 8–10 minutes.

“**THE KEY LIME** cookies are a recent thing. They are the first Christmas cookie I ever attempted on my own, let alone something that heretofore had never been made by my wife or mother. They are also the first recipe I ever tried that I found on a culinary website.”

— **CRAIG GARTNER**, Art Director



DESSERTS

MOLASSES COOKIES



COOKING TIME
30–40 minutes



YIELDS
2 dozen



INGREDIENTS

2 teaspoons baking soda
2 tablespoons hot water
1/2 cup vegetable shortening
1/2 cup sugar
1/2 cup molasses
1 egg
2 1/2 cups all-purpose flour, sifted
1 teaspoon ginger
1 teaspoon cinnamon
1/2 teaspoon salt
6 tablespoons water



STEPS

1. Heat oven to 400°F.
2. Dissolve baking soda in hot water. Stir well, then set mixture aside to cool.
3. Meanwhile, work the shortening with a spoon until light and fluffy. Gradually add sugar and molasses, continuing to work with a spoon. Then stir in an unbeaten egg. Beat mixture well. Sift flour, ginger, cinnamon, and salt, and add alternately with water to shortening mixture. Stir in baking soda.
4. Drop by rounded teaspoons, 2 inches apart, on greased cookie sheet. Bake in oven for 12 minutes or until cookies are brown.

“THE COOKIES themselves are simple, easy to make, and delicious. The recipe is also a family heirloom of sorts, reaching me by way of my grandmother, born and raised in Newton, MA. Beyond the fond memories they inspire, they’re also a genuine taste of historic New England, famous for the molasses trade going back to colonial times. **At a time when we’re facing something that’s out of the history books, there’s something extra comforting about a dessert that’s been enjoyed in my family for generations.”**

— **WILL THOMAS**, Senior Analyst



DESSERTS

SALTED CHOCOLATE CHUNK SHORTBREAD COOKIES



COOKING TIME

25 minutes

+ time to chill the dough



YIELDS

1 1/2 dozen



INGREDIENTS

1 cup + 2 tablespoons salted butter (**2 1/4 sticks**); cold salted butter, cut into 1/2 inch pieces

1/2 cup granulated sugar

1/4 cup light brown sugar

1 teaspoon vanilla extract

2 1/4 cups all-purpose flour

6 ounces semi-sweet or bittersweet dark chocolate, chopped (not too fine; you want chunks, not little shards)

1 large egg, beaten

Demerara sugar, for rolling

Flaky sea salt, for sprinkling



STEPS

1. Using an electric mixer and a medium bowl or a stand mixer fitted with the paddle attachment, beat butter, granulated sugar, brown sugar, and vanilla on medium-high speed until super light and fluffy, 3–5 minutes.

2. Using a spatula, scrape down sides of bowl. With mixer on low speed, slowly add flour, followed by chocolate chunks, and beat just to blend.

3. Divide dough in half, then place each half on a large piece of plastic wrap. Fold plastic over to cover dough and protect your hands from getting all sticky. Using your hands (just like you're playing

“IF YOU haven't made these cookies yet, you've at least seen them whether you've realized it or not. These cookies (also known as “The Cookies”) went viral a few years back and they are worth every bit of the hype. The best part? The dough doesn't contain egg so you don't have to worry about eating it raw!”

— MOLLY MALINOWSKI, Associate Director

with clay), form dough into a log shape; rolling it on the counter will help you smooth it out, but don't worry about getting it totally perfect. Each half should form logs that are 2–2 1/4" in diameter. Chill until firm, about 2 hours.

4. Preheat oven to 350°F. Line a rimmed baking sheet with parchment paper. Brush outside of logs with egg wash. Roll logs in demerara sugar (this is for those really delicious crispy edges).

DO AHEAD: Cookie dough can be made 1 week ahead. Tightly wrap in plastic and chill, or freeze up to 1 month. Cookies can be baked 5 days ahead. Store in plastic wrap or an airtight container.



DESSERTS

TRES LECHES CAKE



COOKING TIME
1 hour, 5 minutes



YIELDS
12 servings



INGREDIENTS

1 1/4 cups flour sifted
5 eggs separated
1 cup sugar
1 teaspoon vanilla
1 teaspoon baking powder
3/4 teaspoon Kosher salt
1 1/2-ounce can Nestle Carnation Evaporated Milk
1 1/4-ounce can La Lechera sweetened condensed milk
1/4 cup whole milk
1 1/2 cups whipping cream for frosting
1 tablespoon powdered sugar for frosting



STEPS

1. Preheat oven to 350°F.
2. Butter a 9" x 11" glass pan, then lightly flour.
3. Separate the eggs from the yolks and place them in different bowls.
4. In the bowl of a stand up mixer place the yolks. Slowly add the sugar while beating on high. Continue to mix until the yolks are fluffy. Mix in the vanilla.
5. Sift the flour into a bowl. Add in the baking powder and salt.
6. In another bowl beat the whites until they form soft peaks.
7. Slowly fold the whites into the yolk mixture using a spatula. Next, slowly sift the flour mixture into the yolk mixture and fold ingredients carefully.



“TRES LECHES is a traditional Latin dessert that reminds me of my childhood. I learned to make it as an adult because it’s hard to find in the restaurants where I now live. I find that baking can be therapeutic and therefore a good activity for when we’re stuck at home. Also, there are some steps in the process, like poking holes in the cake, where you can involve a small child for a little bit of fun.”

— JULISSA ORTIZ, Director

8. Pour the batter into the prepared pan. Place in center rack, and bake for about 35–40* minutes or until cake tester comes out clean. Allow the cake to cool completely before adding the milk mixture.
9. In a large bowl whisk together evaporated milk, sweetened condensed milk, and milk.
10. Pour milk mixture all over the cake, and allow it to soak for about an hour before frosting.
11. Beat whipping cream with the powdered sugar until thick. Spread over cake using a flat frosting spatula.

***NOTE:** I usually check my tres leches cake after about 35 minutes to make sure it does not overcook.



DESSERTS

VANILLA MERINGUE COOKIES



COOKING TIME

1 hour, 15 minutes



YIELDS

2 dozen



INGREDIENTS

3 large egg whites, at room temperature

1/2 teaspoon vanilla extract

1/8 teaspoon cream of tartar

3/4 cups granulated sugar



STEPS

1. Preheat oven to 200°F. Line two baking sheets with parchment paper.
2. In the stand mixer fitted with a whisk attachment, add the egg whites, vanilla and cream of tartar. Beat until the mixture is frothy and soft peaks form. Gradually add the sugar 1 tablespoon at a time, waiting about 15 seconds between each addition. Once all of the sugar has been added, beat for an additional 5 minutes. The egg whites should be glossy and stiff but not dry.
3. Spoon the mixture into a large pastry bag fitted with a large star tip. Pipe 2" cookies onto the lined baking sheets, leaving 1 inch between each cookie.
4. Bake for 45 minutes, then turn off the oven and leave the cookies for an additional 30 minutes. Remove and cool completely before storing in an airtight container.

“I GREW UP eating Dominican cake which is a kind of cake specific to the Dominican Republic (in case the name didn’t give it away). One of the things that makes this cake unique is that the frosting is made of meringue. When I discovered as an adult that you can make meringue cookies, I was sold. The process of preparing the meringue only takes about 15 minutes. So this is something you can do in between work calls or when you just want something quick to do on the weekend. Bonus: after you learn to make meringue, you can graduate to making macarons, which follow a similar process.”

— JULISSA ORTIZ, Director