

From Our Table to Yours

cooking with
thinkers

At Think Up, creativity, collaboration,
and big ideas are always on the menu.

Featuring recipes from our very own Thinkers, this
book is filled with dishes that fuel innovation and
sips that spark creativity.

This collection of recipes brings together the heart
and soul of our team, designed to fuel your thinking,
and inspire your next big idea.

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Starters

Small Plates,
Big Ideas

Hearts of Palm & Avocado Salad

Buffalo Chicken Dip

Caramelized Onion Tart with
Gorgonzola & Brie

Stuffed Mushrooms with
Broccoli Rabe & Sausage

Arancini (Italian Fried Risotto)

Mini Beef Wellingtons

Raspberry Baked Brie



Hearts of Palm & Avocado Salad

by Emelyn



15
minutes



8
servings

INGREDIENTS

1 cup yellow cherry tomatoes, halved
½ small sweet onion, cut into thin slivers
2 (14 oz) cans hearts of palm, drained and sliced ½ inch thick
1 Hass avocado, cut into ½-inch pieces
¼ cup coarsely chopped flat-leaf parsley
½ teaspoon finely grated lime zest

2 tablespoons freshly squeezed lime juice
2 tablespoons mayonnaise
2 tablespoons canola oil
Salt
Freshly ground pepper

DIRECTIONS

In a medium bowl, toss the halved cherry tomatoes with the onion slivers, hearts of palm, avocado and chopped parsley. In a small bowl, whisk the lime zest and lime juice with the mayonnaise and oil; season the dressing with salt and pepper. Pour the dressing over the salad, toss gently and serve right away.

“For one of my milestone birthdays, my husband and step-kids dressed as servers and made me a 5-course meal! This was the salad course, and I thought it was the best salad I had ever had!”

Buffalo Chicken Dip

by Lauren B.



15
minutes



10-12
servings



30 minutes
350°F

INGREDIENTS

2 to 2½ lb of shredded chicken
12 oz of Frank's RedHot Buffalo sauce
16 oz of ranch dressing
2 blocks of cream cheese
Shredded cheddar cheese

“I've been making this for years now! It's become the most requested thing I make. It's perfect for holidays, tailgating... really anything with family and friends!”

DIRECTIONS

Preheat the oven to 350°F. In a 9x13 dish, add your shredded chicken and pour the buffalo sauce over the chicken. In a pot, melt the cream cheese and ranch dressing together. Once smooth, pour over the chicken and buffalo sauce. Bake this in the oven for 20 minutes. Remove and sprinkle the cheddar cheese on top (enough to cover everything), and pop back in the oven for an additional 10 minutes. Best served with tortilla chips or raw veggies.

Caramelized Onion Tart with Gorgonzola & Brie

by Kristin



50
minutes



25
bites



45 minutes
400°F

INGREDIENTS

2 tablespoons extra virgin olive oil
4 cups sliced onions, sliced root-to-top into ¼-inch thick slices (about 2 to 3 medium onions)
1 tablespoon brown sugar
2 tablespoons balsamic vinegar
½ teaspoon salt
½ teaspoon pepper
1 sheet (8 oz) frozen puff pastry, defrosted a couple hours in the fridge
2 oz chilled brie cheese, rind removed and diced
2 oz Gorgonzola or other blue cheese, diced
2 tablespoons chopped fresh tarragon

DIRECTIONS

Preheat oven to 400°F. Caramelize the onions: Heat oil in a large, deep pan on medium-high heat. Add onions and cook for about 10 minutes or until wilted and starting to brown. Add sugar, vinegar, salt and pepper.

Reduce heat and cook gently, uncovered for 20-25 minutes or until caramelized. Add a little water if the onions look like they are starting to dry out. Cool.

Roll pastry into a 10-to-14-inch rectangle: (or whatever shape you want). Place pastry on a baking sheet lined with parchment paper. Prick with a fork at 1-inch increments to prevent the pastry from forming big bubbles while baking.

Spread onions over pastry, all the way to the edges of the pastry. Dot with cheese. Sprinkle with tarragon. Refrigerate if not baking immediately or bake 18-20 minutes or until cheese has melted and pastry is crispy.

Cool for 5 minutes. Cut into wedges or squares and enjoy!

Years ago I planted a tarragon plant, for no particular reason. Unbeknownst to me this is a hearty perennial. This happens to be the only thing, besides my children, that I can keep alive. For this reason I'm always looking for ways to use it and it led me to this recipe. Tarragon is great with a lot of things but it's hard to go wrong with caramelized onions and brie! So, if you also have tarragon coming out the ying yang or if you don't have tarragon, this recipe still works.

Stuffed Mushrooms with Broccoli Rabe & Sausage

by Colleen



20
minutes



8
servings



20 minutes
400°F

INGREDIENTS

16 oz uncooked sweet Italian chicken or turkey sausage, casing removed

1 large shallot, chopped

3 cups uncooked broccoli rabe, Rapini, chopped, discard large stems, use thinner stems only

24 baby bella mushrooms, stems pulled, chopped and set aside, brush caps off to clean

2 garlic cloves, minced

½ teaspoon kosher salt

⅛ teaspoon black pepper

¼ teaspoon crushed red pepper flakes

1½ tablespoons fresh oregano, chopped

2 tablespoons fresh parsley, chopped

1 oz white wine

3 tablespoons grated Parmesan cheese

3 tablespoons plain breadcrumbs, or gluten-free crumbs

“ This has been a favorite holiday dish for Thanksgiving and a good way for sneaking in some broccoli rabe or broccolini into something delish. This can also be made gluten-free! ”

DIRECTIONS

Preheat oven to 400°F. In a large skillet, add the sausage over medium-high heat and begin to break down with a spatula. Add shallots and broccoli rabe and continue to break apart the sausage while cooking for about 7 minutes. Add in the garlic, chopped mushroom stems, and the salt, peppers, oregano, parsley, and wine and cook over medium-low.

Continue cooking for 10 minutes, breaking down the sausage and cooking the wine down. Remove from heat and place the sausage mix into a mixing bowl. Allow the sausage mixture to cool for about 10 minutes.

Add in the bread crumbs and Parmesan cheese and mix well. Place mushroom caps on a baking sheet and fill each mushroom cap with the sausage mixture. Caps should be overfilled and not level. Place in oven and cook for 20 minutes.



Arancini (Italian Fried Risotto)

by Andrew



30
minutes



6
servings



60
minutes

INGREDIENTS

For the Risotto:

- 2 tablespoons extra virgin olive oil
- 1 small yellow onion, finely chopped
- 2 garlic cloves, crushed
- 1½ cups Arborio rice
- 1 teaspoon fine salt
- ⅛ teaspoon finely ground black pepper
- 3 tablespoons finely chopped Italian parsley leaves
- 3 cups chicken stock (store-bought or homemade)
- 2 teaspoons double-concentrated tomato paste
- 2 tablespoons unsalted butter
- ½ cup grated Parmesan cheese

For the Stuffing:

- 4 oz mozzarella cheese

For the Coating:

- ½ cup all-purpose flour
- 1 teaspoon fine salt
- ⅛ teaspoon finely ground black pepper
- 2 eggs
- 2 cups plain panko breadcrumbs
- 2 cups grapeseed or vegetable oil, for frying

DIRECTIONS

Into a large, heavy bottom saucepan add the olive oil and set over medium heat. Once the oil shimmers add the onion and garlic. Cook, stirring, until softened and fragrant, about 5 minutes.

Then, add the rice to the saucepan and stir until semi-translucent, about 1 minute. Add the salt, ground pepper, parsley, stock, tomato paste, and butter. Mix well and bring to a gentle boil. Reduce the heat to low and cover with a lid. Let simmer until the rice is tender and the broth is absorbed, 20-25 minutes.

While the rice is cooking, grab 3 medium bowls. In one bowl, stir together the flour, salt, and pepper. In the second, whisk the eggs. Add the breadcrumbs to the third bowl. Line two shallow baking sheets with parchment paper.

Cut the mozzarella into 18 to 20, 1/2-inch cubes and keep chilled and sealed in the refrigerator until ready to use.

When the rice is tender and the broth is fully absorbed, turn off the heat and stir in the Parmesan. Carefully spread the rice onto one of the prepared baking sheets and let cool for 10 minutes.

When the rice is cool enough to handle, form it into 18, 1-inch balls. You can do this using your hands or a small cookie scoop. Once the balls are formed, insert a cube of cheese into the center and press the rice around it so the cheese is completely encased.

Carefully dredge each ball in flour, then egg, then breadcrumbs. Repeat until all the balls are completed and place each completed ball on the other parchment lined baking sheet.

In an 8-inch saucepan, heat 2 cups (approximately 1/2-inch deep) of grapeseed or vegetable oil to 350°F, or until the oil forms small bubbles but is not smoking. Fry 6 balls at a time turning gently until golden brown, about 3-4 minutes. Place completed arancini on a paper towel-lined plate.

Let cool for 5 minutes before serving. Serve with toothpicks or with napkins on the side.

Mini Beef Wellingtons

by Sarah



20
minutes



8
servings



50 minutes
400°F

INGREDIENTS

Dijon Sauce

¼ cup Dijon mustard
2 tablespoons sour cream
2 tablespoons mayonnaise
1 garlic clove, minced
Kosher salt, to taste

Mini Wellingtons

8 oz white button or cremini mushrooms, roughly chopped
2 shallots, roughly chopped
3 garlic cloves, roughly chopped, divided
1½ tablespoons unsalted butter, divided
1½ teaspoons minced fresh rosemary, divided
¼ cup dry red wine
Kosher salt & black pepper, to taste
3 oz prosciutto, roughly chopped
½ pound puff pastry (1 sheet)
All-purpose flour, for dusting
1 egg
1 lb Angus beef tenderloin, cut into 1-inch chunks
1 tablespoon neutral oil (canola, vegetable, or avocado)
2 tablespoons chopped fresh chives

DIRECTIONS

Dijon Sauce: In a small bowl, whisk the Dijon mustard, sour cream, mayonnaise, garlic, and a pinch of salt together. Taste and add more salt, if necessary. Cover the bowl and refrigerate for later.

Mini Wellingtons: Preheat oven to 400°F. Line two sheet pans with parchment paper. Add the mushrooms, shallots, and 2 cloves of garlic to the bowl of a food processor. Pulse until the mixture is finely chopped, scraping down the sides if necessary.

To make the duxelles, melt 1 tablespoon of the butter in a large pan over medium heat. Add the mushroom-shallot mixture and cook until the veggies are very soft and the liquid is evaporated (it will almost be a paste). Add 1 teaspoon of rosemary and salt and pepper to taste and cook for about 30 seconds.

Then, deglaze the pan with the red wine. Cook until the wine is mostly evaporated. Transfer the mixture to a large bowl and stir in the chopped prosciutto. Cool completely. Then, wipe out the pan and set it aside for later.

Next, roll the puff pastry on a lightly floured surface until it's 10-by-10 inches. Cut into 25 two-inch squares. Place the squares on the prepared sheet pans about 2 inches apart and prick them with the tines of a fork, leaving about 1/4-inch border.

Beat the egg with 1 tablespoon of water until it's smooth. Brush the egg wash over the puff pastry squares. Then, spoon about 1 tablespoon of duxelles into the center of each square. Use a spoon to gently flatten the duxelles. Then, bake 15-16 minutes, until the puff pastry is golden-brown.

Meanwhile, pat the beef cubes dry and generously season them with salt and pepper, to taste. Using the same pan that you made the duxelles in, heat the neutral oil over medium-high heat until it's shimmering. Add the beef cubes and cook until they're seared all over, about 1-2 minutes.

Add the remaining 1/2 Tablespoon of butter, chopped garlic clove, and 1/2 teaspoon of rosemary to the pan, and toss the cubes with the garlic-rosemary butter until the beef cubes are medium rare, another 1-2 minutes. Transfer to a plate to prevent further cooking.

Transfer the puff pastry squares to a serving platter and add a beef cube to the center of each pastry. Add a small dollop of Dijon sauce on top of each beef Wellington and garnish with chives.

Raspberry Baked Brie

by Ginny



15
minutes



6-8
servings



20-25 minutes
425°F

INGREDIENTS

17 oz package frozen puff pastry
(comes with 2, only thaw 1)

8 oz package brie cheese, round

¼ cup raspberry preserves
(or your favorite preserves)

1 egg

1 tablespoon butter

Optional:

Craisins or raisins

Toasted almond slices

Your favorite beer

DIRECTIONS

Lay out one puff pastry sheet from the pack until completely thawed. Preheat the oven to 425°F. Lightly grease a cookie sheet.

Cut the rind off the cheese (optional) and return to the fridge. Tip: it's important to keep it cold (especially if you cut the rind off) so it doesn't melt too much before the pastry is cooked!

Combine 1/4 cup preserves, 2 tablespoons raisins or Craisins (optional), 3 tablespoons beer (optional).

Microwave the preserves mixture for 2 minutes, stir well, and place in fridge (ignore this step if you're only using preserves).

Make an egg wash by beating together 1 large egg and one tablespoon of water until well combined.

Roll out thawed puff pastry and knead creases together to close any gaps.

Place the cheese wheel on top of the puff pastry.

Use your fist or the bottom of a cup to create a shallow "bowl" in the center of the cheese. Place preserves in the cheese "bowl". Place almonds on top of preserves (optional).

Bundle puff pastry up and around the cheese. Tip: Start by loosely bundling the sides of the pastry square (right & left, top & bottom). Then stretch the remaining corners over the pastry bundle, tying the ends together in a pretty knot/bow. This will make it look pretty and keep the yummy cheese from leaking out of the pastry blanket!

Brush the egg wash all over the dough, using it to seal any loose pieces together.

Bake for 20-25 minutes, or until pastry is perfectly golden.

Let cool for five minutes and serve with your favorite crackers (or eat it plain!).

“After marrying Will, we began spending Christmas with his family in Nashville. The first year was hard for me - I missed my family, our traditions, and the food! But my sadness began to melt away as my in-laws warmly welcomed me, excitedly sharing their own traditions and recipes. While all the food was delicious, I left that first trip with one recipe: the Baked Brie. I now make it regularly, and every time I take a bite, I'm reminded of that first Christmas with the Moore family.”

Mains

Fuel for
Big Thinking

Creamy Parmesan Orzo
with Chicken & Asparagus

Ham and Bean Soup

The “Go Your Own Way” Sandwich

Pancit Bihon

Kung Pao Brussels Sprouts

Slow Cooker Honey Garlic Chicken

One-Pot Sausage Soirée

Zuppa Toscana



Creamy Parmesan Orzo with Chicken & Asparagus

by Izzy



10
minutes



6
servings



20
minutes

INGREDIENTS

1 lb chicken breast boneless and skinless (about 3)
½ teaspoon salt or to taste
½ teaspoon pepper or to taste
1 tablespoon paprika
2 tablespoons olive oil
1 cup asparagus chopped
1 large onion chopped
4 cloves garlic minced
2 cups orzo uncooked
2 cups half and half
3 cups chicken broth low sodium, or water
1½ cups Parmesan cheese grated
2 tablespoon parsley chopped, for garnish

This recipe has become my go-to dish when I'm hosting. I love making it during the fall and winter months, when friends and family gather for cozy dinners, cocktails, and board games. It's always a crowd-pleaser, and I can't tell you how many times I've been asked for the recipe!

DIRECTIONS

Season the chicken breasts with salt, pepper and paprika on both sides.

In a large skillet heat the 2 tablespoons of olive oil over medium-high heat. Sear the chicken for about 5 minutes per side, or until golden brown and cooked through. Depending on the thickness of your chicken you might need more time. Transfer the chicken to a warm plate; set aside.

In the same skillet add the asparagus and sauté for about 3 minutes, just until it starts to soften and starts to brown a bit. Transfer to a plate; set aside.

In the same skillet add the onion and garlic and sauté for about 3 minutes until the onion is translucent and the garlic becomes aromatic. Add more olive oil if needed.

Add the orzo to the skillet and sauté for just one minute, to get it a little toasted, this will give it a nutty flavor. Add the half and half, chicken broth and stir.

Bring to a boil, then turn the heat down to a medium-low, cover with lid and let it cook for 10 minutes.

Remove the lid and stir in the Parmesan cheese. Taste for seasoning and adjust with salt and pepper.

Add the asparagus back and stir it in. Slice the chicken into thin slices. You can either add it to the skillet and stir it in, or arrange over the orzo.

Garnish with more Parmesan cheese if preferred, and parsley. Serve warm.

Ham & Bean Soup

by Brandon



15
minutes



8
servings



6 hours
15 minutes

INGREDIENTS

6 cups unsalted chicken stock
1 lb dried Great Northern beans, sorted of debris and rinsed
1 tablespoon chopped fresh thyme
1½ teaspoon kosher salt
½ teaspoon black pepper
3 garlic cloves, chopped (about 1 tablespoon)
3 celery stalks, cut into 1/2 inch pieces (about 1/2 cup)
2 large carrots, cut into 1/2 inch pieces (about 1 cup)
1 small yellow onion, cut into 1/2 inch pieces (about 1 cup)
1 large, meaty ham bone (about 4 lb)

DIRECTIONS

Stir together chicken stock, Great Northern beans, thyme, salt, pepper, garlic, celery, carrots, and onion in a 5 to 6-quart slow cooker. Place ham bone in the center of mixture. Cover and cook on HIGH until beans are tender, about 6 hours. After 6 hours, remove ham bone; let stand until cool enough to handle. Remove meat from bone; discard fat, gristle, and bone. Shred meat and stir into soup.

I'm not a huge soup person.
But I LOVE this soup.
And it is perfect for using
the leftovers from those
holiday hams. It's also super
easy, which is great after
busy holidays.



The “Go Your Own Way” Sandwich

by Drake



10
minutes



1
servings



10
minutes

INGREDIENTS

2 tablespoon of butter

1 tablespoon of Duke's Mayo

1 tablespoon of strawberry or
raspberry preserves

2 pieces of rosemary or regular
sourdough bread

¼ lb of Boar's Head Ovengold
Turkey Breast (sandwich cut)

¼ lb of Boar's Head Mild Swiss,
Baby Swiss or Smoked Gouda
cheese

A handful of spring mix greens
or arugula

Pinch of salt and pepper

*Note: The sandwich does not call for using the full ¼ lb of cheese and meat on the sandwich. The amount is left up to you. ¼ lb is usually enough for two sandwiches.

“In college, a friend of mine suggested using raspberry jelly on a turkey sandwich and that it was “magical”. I suggested that he never speak to me again as that sounds awful. Upon trying it though, I was shocked by how much it intrigued me. I didn't love the sandwich given to me that day, but I was pleasantly surprised by the combination of flavors. I decided I would make my own version that quickly became my favorite sandwich of all time. I didn't perfect it though until I made it with my partner, Kelsey. There are multiple options on pieces of this sandwich that I have tried over the years and can work for someone with dietary restrictions or preferences.”

DIRECTIONS

Begin by placing 2 pieces of rosemary sourdough flat. Take a butter knife and put mayo on both sides in an even layer covering the bread. Once you have done this, place a skillet on the stove over a low to medium heat. Add 1 tablespoon of butter to the pan. You will place the bread mayo side down on the skillet. Cook for 3-4 minutes or until desired toasted level. This will serve two purposes, toasting your bread and leaving a delicious crust on the outside. Set the bread aside on a plate with the toasted side downward. Add 1 tablespoon of butter back in the skillet. Add your turkey to the skillet. Option to add some salt and pepper at this point. This is only meant to heat the turkey up for our sandwich so cook for 2-4 minutes but be aware of burning it.

While the turkey is warming, you will add a small amount of mayo on 1 piece of bread and strawberry preserves on the other. Place your Swiss cheese on the side with mayo. Place your greens on the strawberry jelly side.

(Pro-tip: Layering in this sandwich correctly does make it taste better!)

Once the turkey is hot, you will place it directly on the Swiss cheese from the skillet. Connect both sides and return the whole sandwich to the skillet for 2 minutes covered and flip it halfway through. Remove from heat and serve immediately.

Pancit Bihon

by Seema



15
minutes



6
servings



15
minutes

INGREDIENTS

1 (12 oz) package dried rice noodles.
(Bihon noodles are thin noodles made of cornstarch and rice flour - they are very similar to thin rice noodles and vermicelli noodles which is why both make good substitutes)

Vegetable oil

1 yellow onion, finely diced

3 cloves garlic, minced

2 cups diced protein (skinless chicken, pork, shrimp, or tofu can be used). If using shrimp, leave whole and don't overcook.

2 cups of cabbage, thinly sliced

4 carrots, thinly sliced

2 cups of green beans, cut bite sized

½ cup soy sauce

¼ cup of vinegar

1 lemon juiced

Salt and pepper (if desired)

“My mother is Filipino and I have grown up my entire life eating this dish. Pancit is a combination of Chinese and Spanish techniques. There are many regional variations that have evolved from this Phillipine cuisine staple. Pancit is a symbol of good health and long life, so it is often, if not always, served at birthdays, family gatherings, and other special occasions.”

DIRECTIONS

Cut your protein, carrots, green beans, cabbage, garlic, and onions and set aside. Combine soy sauce, vinegar, and lemon juice in a small bowl, stir and set aside.

Soak noodles according to package directions, drain, and set aside.

Heat oil in pan over medium-low heat. Add onion and garlic; cook and stir until onion is tender, about 3 to 5 minutes. Stir in protein. Once your protein is cooked, take off heat and set aside.

Heat oil in a wok or large pot and add in your carrots, cabbage, and green beans, your small bowl of soy sauce, vinegar, and lemon juice. Cook until your cabbage begins to soften.

Toss in noodles and protein to your vegetables stirring constantly, until all is heated through. Add salt and pepper if desired. Be sure to taste it as soy sauce can be very salty!

Recommend garnishing with sliced green onions, cilantro, or lemon wedges.

Kung Pao Brussels Sprouts

by Savannah



15
minutes



2-4
servings



25 minutes
425°F

INGREDIENTS

1 lb Brussels sprouts, halved lengthwise
1 block extra firm tofu, pressed and sliced into 1/2 inch cubes
4 tablespoons EVOO
1 teaspoon kosher salt
1/2 teaspoon freshly ground black pepper
1/2 cup coconut aminos
4 teaspoon fish sauce or vegan fish sauce
2 teaspoon rice vinegar
1 inch piece fresh ginger, finely grated
2 teaspoons arrowroot starch
4 garlic cloves, chopped
1-2 Fresno chiles, thinly sliced
2 cups cooked white rice
1/4-1/2 cup roughly chopped roasted, salted cashews

“This recipe holds a special place in my heart as it was the first meal that my fiancé, Matt, and I shared! This is our adapted version of the Kung Pao Brussels Sprouts recipe from *The Defined Dish* by Alex Snodgrass.”

DIRECTIONS

Press the tofu for 15-20 minutes while you gather and prepare the ingredients for cooking. After 15-20 minutes have passed, slice the tofu into 1/2 inch cubes. Preheat the oven to 425°F and line a baking sheet with parchment paper. Place the Brussels sprouts and tofu cubes on the baking sheet. Drizzle with 2-3 tablespoons EVOO and season with salt and pepper. Toss to coat and spread the Brussels and tofu into a single even layer. Roast for 10-15 minutes, toss the tofu and Brussels, and return to the oven to cook for 10-15 minutes. While tofu and Brussels cook, combine the coconut aminos, fish sauce, rice vinegar, grated ginger, and arrowroot powder in a medium bowl. Whisk until smooth and set aside. In a saucepan over medium, heat the remaining 1 tablespoon EVOO. Add the garlic and chiles and cook, stirring often until the garlic is fragrant. Stir in the sauce mixture and let thicken for 1-2 minutes. Whisk in 2 tablespoons water to thin the sauce. Remove the pan from heat. Toss the roasted tofu and Brussels with the sauce mixture.



Slow Cooker Honey Garlic Chicken

by Rachel



5
minutes



4
servings



4 hours
30 minutes

INGREDIENTS

For the Chicken:

1½ lb boneless, skinless chicken thighs or chicken breasts
⅓ cup low-sodium soy sauce
⅓ cup honey
2 tablespoons tomato paste
2 teaspoons Sambal Oelek chili paste or hot sauce of choice
4 cloves garlic minced
1 tablespoon rice vinegar
2 tablespoons cornstarch

For Serving:

Prepared brown rice, quinoa, or cauliflower rice
Toasted sesame seeds
Chopped green onion

“This recipe is easy and delicious. I make it all the time because it only takes a few minutes to prepare, and the result is always a hit. Perfect for any night of the week!”

DIRECTIONS

Place the chicken in the bottom of a 6-quart or larger slow cooker. In a medium mixing bowl or very large measuring cup, whisk together the soy sauce, honey, tomato paste, chili paste, garlic, and rice vinegar. Pour over the chicken. Cover and cook on LOW for 4 to 5 hours or HIGH for 2 to 3 hours, until the chicken reaches an internal temperature of 165°F on an instant-read thermometer. If you are available, flip the chicken over once halfway through to coat both sides. (If not, don't stress; it will still be tasty.)

Remove the chicken to a plate and let cool slightly. Whisk the cornstarch into the slow cooker cooking liquid. Cover and cook on HIGH for 15 minutes, until the sauce thickens slightly, stirring occasionally. If you'd like the sauce particularly thick, you can cook it for a full 30 minutes in the slow cooker OR follow the stovetop method below.

For quicker sauce thickening, reduce the sauce on the stove: After whisking in the cornstarch, transfer the cooking liquid to a medium saucepan. Cook on the stovetop over medium heat, stirring often until the sauce thickens, 5 to 10 minutes. (If your slow cooker insert is stovetop safe, you can remove it from the slow cooker and place it directly on the burner, but do not do this unless you are POSITIVE your insert is stovetop safe or it may crack.)

With two forks (or your fingers if the chicken is cool enough), shred the chicken and place it in the slow cooker. If you reduced the sauce on the stove, add it back to the slow cooker now. Stir to coat the chicken with the sauce. Serve over rice, sprinkled with green onions and sesame seeds.

One-Pot Sausage Soirée

by Sara



10-15
minutes



8-10
servings



45-60
minutes

INGREDIENTS

2 packages of Italian hot sausage cut into 1" pieces

3 heaping tablespoon minced garlic

1 (8 oz) can diced mushrooms, drained (or use fresh)

White and black pepper to taste

1 teaspoon sweet smoked paprika or French piment

1-2 diced red chilis (optional for added heat)

1 (8 oz) can whole kernel corn

64 oz chicken stock or broth

1 box of penne pasta (or other pasta of your choice)

3 Roma tomatoes, quartered

1 small package of spinach

Parmesan cheese

DIRECTIONS

You will need one large Dutch oven or similar pot to cook everything.

In your pot, brown the sausage pieces over medium-high heat, until you get a nice sear on all sides of the sausage.

The sausage does not need to be fully cooked at this stage, as it will continue to cook with the other ingredients.

Once the sausage is browned, reduce the heat to medium, add the minced garlic, and cook until it becomes fragrant (about 2-3 minutes).

Once the garlic is fragrant, add the mushrooms and cook until they become brown.

Once the mushrooms are browned, add the broccoli, corn, and chicken stock/broth. Season with white and black pepper, paprika, and red chilis.

Bring everything to a bowl and add the pasta.

Once the pasta is almost done, add the Roma tomatoes and spinach. Allow those to soften and wilt in the remaining 2-3 minutes it takes the pasta to finish cooking.

Serve in a pasta bowl and top with fresh Parmesan cheese.

“My partner, who is a firefighter and a talented cook, came up with this recipe when he had to feed a bunch of guys one shift with only \$17. He describes it as a “trash can of a meal,” which is a touch misleading. Yes, it’s a bunch of ingredients inelegantly tossed into a pot, but it’s also hearty, cozy, delicious, and one of my most-requested dishes of his.”

Zuppa Toscana

by Kara and Andie



10
minutes



6
servings



10
minutes

INGREDIENTS

1 tablespoon extra virgin olive oil
1 lb mild or spicy Italian ground sausage
1 medium onion chopped
3 cloves garlic minced
4 cups peeled and chopped potatoes
32 oz vegetable stock
½ teaspoon oregano
Salt and pepper, to taste
½ cup heavy cream (or coconut cream for Paleo)
2 cups chopped kale
Cooked bacon bits (optional)

We discovered during Think Up's 2024 'Souper Bowl' that we both love making Zuppa Toscana - it's our favorite soup and a regular in both of our kitchens! Over time, we've perfected this recipe to create the ultimate bowl of comfort. It's a crowd-pleaser that we look forward to sharing any chance we get.

DIRECTIONS

Instant Pot Instructions (Kara's Method)

Press the 'Saute' button, and add the olive oil. When the pot is hot, add the ground sausage and brown it until no longer pink, about 3 minutes.

Add onion and garlic and saute for another 3 minutes. Add potatoes, vegetable stock, and oregano and season with salt and pepper. Stir everything.

Lock the lid and turn the valve to 'Sealing.' Press the 'Manual' or 'Pressure Cook' button and adjust for 10 minutes, pressure set to 'High.' When the cook time is over, turn off the Instant Pot by pressing the 'Turn Off' button.

Carefully quick release the pressure with a wooden spatula by turning the valve to releasing. Make sure you don't hurt your hands from the steam.

Once the steam is completely gone and the metal pin on the lid drops, carefully open the lid and add heavy cream, the chopped kale and cooked bacon bits (optional) to the pot. Stir everything, and serve warm.

Stovetop Instructions (Andie's Method)

In a large pot (ideally a Dutch oven) sauté hot Italian sausage 5-6 minutes until browned. Use a slotted spoon to transfer sausage to a plate and set aside.

In the same pot, add butter and sauté onions over medium heat until translucent. Add garlic and sauté for another minute until fragrant.

Add chicken broth, water, potatoes, salt, and pepper and bring to a boil. Boil until potatoes are tender. Stir in kale, and heavy cream. Add cooked sausage back in. Taste and add salt and pepper if needed. Serve garnished with grated Parmesan cheese and/or crumbled bacon if desired.

Sides

Serving Up
a Little Extra

Mexican Street Corn

Balsamic Brussels with Bacon

Crispy Hanukkah Latkes

Bloody Mary Pasta Salad

Classic Potato Gratin



Mexican Street Corn

by Andie



15
minutes



4
servings



15
minutes

INGREDIENTS

4 ears grilled corn
1/3 cup mayonnaise*
1 teaspoon fresh lime juice, plus
wedges for serving
1/2 teaspoon lime zest
1/2 teaspoon chili powder or
ancho chile powder
1/3 cup Cotija cheese
2 tablespoons chopped fresh cilantro
Sea salt, to taste

DIRECTIONS

Grill your corn. In a small bowl, stir together the mayonnaise, lime juice, and lime zest. Spread the mayo mixture over the corn and sprinkle with the chili powder, Cotija, and cilantro. Season to taste with salt and serve with lime wedges to squeeze onto the corn. Garnish with cilantro. Option to add Trader Joe's Everything But The Elote Seasoning Blend or replace the chili powder with the blend. Another option is to cut the corn off the cob, stir into a bowl with all ingredients, and serve.

Note: *A mix of 1/4 cup Mexican crema or sour cream and 1/4 cup mayonnaise is a delicious alternative to all mayo.

Balsamic Brussels with Bacon

by Annie



5
minutes



4
servings



16-18
minutes

INGREDIENTS

4 cups of Brussels sprouts
1 teaspoon of olive oil
1 teaspoon of balsamic vinegar
2 slices of bacon
1/4 teaspoon of sea salt
1/4 teaspoon of freshly ground pepper

“This has become our go-to side dish whenever we have guests over for dinner. It is simple to make and always a crowd-pleaser. We get rave reviews every time, because honestly, how can you go wrong with bacon?!”

DIRECTIONS

Wash and trim the Brussels sprouts first. Trim the tough stem ends and remove any damaged leaves. Pat them dry. Preheat your air fryer to 380°F. In a medium bowl, toss the sprouts with oil and balsamic vinegar. Cut bacon slices into one-inch pieces. Add the sprouts to the air fryer basket and top with the bacon pieces. Air fry for 16-18 minutes, shaking the basket at least once partway through the cooking time. Check for doneness with a fork and add a minute or two more frying time, if needed.

When selecting sprouts, try to choose sprouts the same size so they'll cook at the same rate. If the sprouts you choose are particularly large, you may want to cut them into quarters instead of in half. Don't crowd the air fryer basket too much. The air needs to circulate around the food to cook it properly. You may want to cook the sprouts in two batches, depending on their size.

Crispy Hanukkah Latkes

by Jake



30
minutes



22
servings



30
minutes

INGREDIENTS

2½ lb Russet or Yukon Gold potatoes
1 whole large onion
¾ cup panko breadcrumbs
2 large eggs beaten
1 tablespoon dry potato starch optional
Salt and pepper
Grapeseed or peanut oil for frying

DIRECTIONS

Place a wire rack near your frying area, with paper towels underneath to catch oil.

Peel potatoes and grate finely (a food processor saves time). Cover grated potatoes with cold water. Grate onion using the same fine grater.

Drain potatoes in a colander. Squeeze excess water from the potato-onion mix using a cloth.

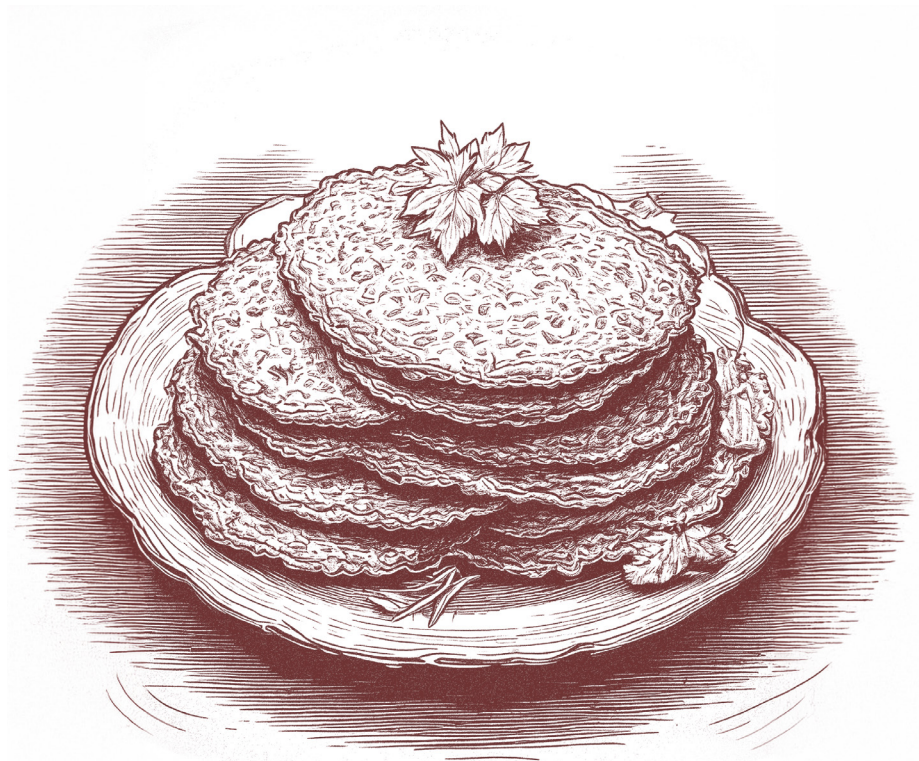
In a bowl, combine drained potatoes, onion, panko, eggs, optional potato starch, salt, and pepper. Stir well.

Pour oil about 1/8 inch deep in a skillet and heat to 365°F.

Scoop 3 tablespoons of the potato mix, squeeze to remove excess liquid, and shape into disks.

Carefully place disks into hot oil. Fry 4-5 at a time for 2-3 minutes per side until crispy and golden. Adjust temperature as needed.

Place cooked latkes on the wire rack to drain. Serve immediately with applesauce or sour cream, or reheat in a 375°F oven for 10 minutes if making ahead.



Bloody Mary Pasta Salad

by Jorgia



30
minutes



22
servings



30
minutes

INGREDIENTS

16 oz pasta, (cavatappi or trottolo work great but any pasta works - prepare according to package instructions)

½ orange bell pepper, (seeds/veins removed, diced)

½ red bell pepper, (seeds/veins removed, diced)

2-5 pepperoncini, (stems/seeds removed, chopped)

4-6 large celery stalks, (sliced)

1 pint grape or cherry tomatoes, (halved)

½ cup pimento stuffed green olives, (sliced)

1 cup red onion, (diced)

Handful fresh parsley, (chopped)

Optional

8 (16 oz) cooked shrimp, (cut in half)

2-4 jalapeño peppers, (diced)

1 cup crumbled bacon, (cooked)

Dressing

¾ cup olive oil

½ cup red wine vinegar

1 tablespoon fresh lemon juice

4-6 teaspoons

Worcestershire sauce

3-5 tablespoons

prepared horseradish

5-10 shakes Tabasco sauce

1 teaspoon celery seeds

Kosher salt

Freshly ground pepper



DIRECTIONS

In a large pot of salted boiling water, cook pasta according to package instructions. Drain and run under cold water to cool. Combine cooked pasta, bell peppers, celery, tomatoes, olives, onion, pepperoncini, jalapeños, shrimp and parsley in a large bowl and set aside. In a separate bowl, combine all dressing ingredients. Pour mixture over pasta and stir to coat. Refrigerate until served. When ready to serve, add crumbled bacon and wedge(s) of lemon to squeeze over the pasta.

Classic Potato Gratin

by David



1 hour
10 minutes



6-8
servings



45 minutes
400°F

INGREDIENTS

2 lb Yukon Gold or Russet potatoes, peeled

3 cups whipping or heavy cream

1 teaspoon coarse salt

1/8 teaspoon freshly ground black pepper

Generous pinch of freshly grated nutmeg

2 cloves garlic, peeled and smashed

3/4 cup finely shredded Gruyère, Emmental, or Comté

DIRECTIONS

Heat the oven to 400°F. Using a very sharp knife or a mandoline, carefully cut the potatoes into 1/8 inch slices (no thicker).

Put the potatoes in a large heavy-based saucepan and add the cream, salt, pepper, nutmeg, and garlic. Cook the mixture over medium-high heat until the cream is boiling, stirring occasionally (very gently with a rubber spatula so you don't break up the slices).

When the cream boils, pour the mixture into a 3-qt. baking dish. If you don't want a tender but garlicky surprise mouthful, remove and discard the garlic cloves. Shake the dish a bit to let the slices settle and then sprinkle the surface with the cheese.

Bake in the hot oven until the top is deep golden brown, the cream has thickened, and the potatoes are extremely tender when pierced with a knife, about 40 minutes. Don't worry if the dish looks too liquidy at this point; it will set as it cools a bit. Before serving, let the potatoes cool until they're very warm but not hot (at least 15 minutes) or serve them at room temperature.

“This recipe has been a part of our holiday tradition for many years. It's one of those sides you go back to for seconds and maybe thirds. Leave the garlic cloves in and see who gets a garlicky surprise in their portion.”

Sips

Think, Drink
& Prosper

Cold-Weather Negroni

Champagne Cup

Spicy Margarita

Cherry Coke Espresso (Mocktail)

Paloma

Cranberry Lemon Drop Martini



Cold-Weather Negroni

by Michael



3-4
minutes



1
serving

INGREDIENTS

1 oz gin
1 oz amaro, preferably
1/2 oz each of
St. Agrestis and
Amaro Montenegro
1/2 oz Amontillado sherry
1 lemon twist, for garnish
1 sprig fresh thyme (optional)

“This one’s a bit tricky, but if you’re a fan of Negronis and craving a winter twist, this craft cocktail is worth the effort. It’s the perfect drink for the winter season, and trust me, the smoked thyme sprig is a must—don’t skip it!”

DIRECTIONS

In a rocks glass, combine the gin, amaro and sherry with ice. Stir 10 to 15 seconds. Garnish with the lemon twist. If using thyme, briefly ignite the sprig, blow out the flame and float the thyme on the drink.

Champagne Cup

by Himesh



3-4
minutes



1
serving

INGREDIENTS

3/4 oz brandy
1/2 oz Benedictine
Champagne or other
sparkling wine, to top

Garnish Options:

Mint, cucumber coins,
brandied cherries,
pineapple wedge

“This drink began our Booze and Vinyl tradition at Think Up so it holds a special place in my heart. I have since served this drink to friends and family and they all agree that it’s a delicious, fun, celebratory style cocktail. Pair this drink with a David Bowie record and revel in the glam.”

DIRECTIONS

Combine brandy and Benedictine in a Champagne glass. Top with Champagne. Garnish as desired.

Spicy Margarita

by Kara



3-4
minutes



1
serving

INGREDIENTS

2 oz tequila
1 oz Cointreau (or Triple Sec)
1 oz fresh lime juice
3 oz Trader Joe's Jalapeño Limeade
(or see alternative below)
2-3 jalapeño slices
Tajín or salt for rimming the glass
Ice

Alternative for Trader Joe's Jalapeño Limeade:

2 oz fresh lime juice
1 oz agave syrup (or simple syrup)
1 oz water
1-2 jalapeño slices (muddle these to
infuse spice into the drink)

This cocktail has become a family favorite, and a little tradition that kicks off our gatherings with a zing. I remember the first time I tried mixing one up on a whim, with tequila, fresh lime, and jalapeño slices. But the real magic happened when I added the jalapeño limeade! Now, every year while it's in season, I stock up on the jalapeño limeade from Trader Joe's.

DIRECTIONS

Run a lime wedge around the rim of your glass and dip it into Tajín or salt. Muddle 1-2 jalapeño slices at the bottom of a cocktail shaker. Add tequila, Cointreau, lime juice, Trader Joe's jalapeño Limeade (or the alternative mix), and ice to your shaker. Shake vigorously for about 15 seconds. Strain into your prepared glass over fresh ice and garnish with a jalapeño slice.

Cherry Coke Espresso (Mocktail)

by Kev



10
minutes



1
serving

INGREDIENTS

1 double shot of finely ground espresso
(If no espresso is available, brew coffee
to a double strength extraction)
1 can of Cherry Coke
Half and half
1 Maraschino cherry

DIRECTIONS

Make your shot of espresso and let it sit to cool for three minutes. Then, fill a large soda glass with ice and add your shot of espresso. Pour the Cherry Coke over the espresso until the mixture is just below rim. Add a splash of half and half and top with a Maraschino cherry.

Pro tip: Try to use a coffee with prominent fruit notes like a naturally processed Ethiopian or Rwandan!

Paloma

by Jody



5-6
minutes



1
serving

INGREDIENTS

2 oz blanco tequila

½ oz lime juice, freshly squeezed

4 oz grapefruit soda, chilled, to top
(Jarritos or Squirt is recommended and considered the staple in Mexico, but there are other options)*

Pinch of salt (optional coarse sea salt to rim the glass)

Garnish: lime wheel

*Note: You can substitute fresh grapefruit juice for the grapefruit soda if desired, with the ingredients below

2 oz of fresh grapefruit juice

2 oz of sparkling water
(such as Topo Chico)

½ oz of simple syrup

DIRECTIONS

Salt the rim of a glass by rubbing a lime wedge around the edge and dipping it onto a small plate of sea salt (optional); Fill the glass with ice; Add the tequila, lime juice, and pinch of salt (optional, but boosts overall flavor) to a cocktail shaker with ice; Shake well (approximately 20-30 seconds); Strain the mixture into the glass, top with grapefruit soda (or substitute), and stir briefly; Garnish with a lime wheel.

Mocktail Variation: Add 2 oz of grapefruit juice, 1 oz of lime juice, and 1/2-1 oz of maple syrup to a glass and stir until well combined. Fill the glass with ice.

Top off the glass with sparkling water, stir to combine, and serve with a slice of lime or fresh grapefruit.

“While looking for a new take on the margarita last summer, I rediscovered the Paloma. It’s a refreshing tequila based cocktail with a grapefruit twist and is the national drink of Mexico. The Paloma is typically a summer drink, but a quick online search will provide autumn and winter variations that incorporate cinnamon, cranberry, or pomegranate juice instead of the traditional grapefruit and lime flavors.”



Cranberry Lemon Drop Martini

by Kathy



5
minutes



1
serving

INGREDIENTS

2 oz cranberry simple syrup
(see full recipe below)

1-2 oz fresh lemon juice
depending on your taste

1-2 oz vodka

Ice

All natural cane sugar for
rimming glass optional

Cranberry Simple Syrup

2 cups fresh cranberries chopped

1 ½ cups water

1 cup all natural cane sugar

DIRECTIONS

Cranberry Simple Syrup

Rough chop cranberries and place in saucepan with water. Bring to simmer over medium heat, reduce to simmer and cook 20 minutes.

Gently mash cranberries, straining through a fine strainer or cheesecloth. It should yield about 1 cup of pulpy juice, add water to make a cup if not.

In a medium saucepan, add cranberry “juice” and 1 cup sugar. Bring to boil and IMMEDIATELY remove from heat, set aside to cool. Store in fridge. Simple syrup lasts about 3 months refrigerated.

Cranberry Lemon Drop Martini

Fill shaker or mason jar with ice about 2/3 full. Pour in 2 oz of cranberry simple syrup, lemon juice and vodka. Adjusting vodka and lemon down if preferred.

Rub lemon juice on rim of martini glass and dip in all natural sugar. Shake, shake, shake the covered jar or shaker, 40-60 vigorous shakes.

Pour into glass, garnish with lemon twist and sugared cranberries. Serve immediately.

Make a Pitcher!

Add 1 cup cranberry simple syrup, 1/2-1 cup lemon juice (start with a little and take a little taste, add more to desired sweet-tart ratio) and 1 cup vodka. Provide guests with sugared rim glasses if desired and a shaker, allowing guests to make their own.

“A Lemon Drop Martini is my cocktail of choice - it’s fresh and light, and not too sweet. For the holidays, I love to mix it up with this variation!”

Desserts

Sweet Successes

Lemon Olive Oil Cake

Black Russian Cake

Mini Chocolate Soufflés

Beth's Cheesecake

Yummy Nutella Rice Krispie Treats

Raspberry Chocolate Chip Cookies

Mini Pumpkin Cheesecakes

Pumpkin Bread

PB Ice Cream Pup Cup



Lemon Olive Oil Cake

by Ron



10
minutes



12
Loaves



45-60 minutes
350°F

INGREDIENTS

Olive Oil Cake

¾ cup extra virgin
olive oil

½ cup unsweetened
apple sauce

1 cup non-dairy milk

2 tablespoons fresh
lemon juice

2 tablespoons fresh
lemon zest

1½ cup granulated sugar

2 cups all-purpose flour

1½ teaspoons baking powder

½ teaspoon baking soda

1 teaspoon salt

Toppings

2 tablespoons powdered sugar

1 lemon, cut into wedges

¼ cup fresh blackberries

a few sprigs of fresh mint

“When I learned a friend coming over for dinner was vegan, I set out on a mission to find the perfect dessert.

I discovered this Lemon Olive Oil Cake and from the very first bite, it was clear I had found a gem.

Vegan or not, it's pure deliciousness!”

DIRECTIONS

Preheat the oven to 350°F. Line the bottom of an 8” or 9” cake pan with a piece of parchment paper. Generously spray the pan with cooking spray and set aside.

In a mixing bowl whisk together olive oil, apple sauce, non-dairy milk, lemon juice, lemon zest, and sugar until the mixture is thick and consistent. In a separate bowl, combine flour, baking powder, baking soda, and salt.

Gently fold the dry ingredients into the wet, stirring until the dry ingredients are evenly hydrated and the batter is thick and smooth.

Pour cake into the prepared cake pan and bake for 45-60 minutes. The cake is done when a toothpick inserted in the middle comes out clean. Remove from oven and let cool 30 minutes before flipping onto a cooling rack to cool completely.

Once cool, dust with powdered sugar. Top with blackberries, lemon, and fresh mint. Serve immediately.

When making any kind of cake or quick bread, take care not to over mix. Over mixing allows the gluten strands to develop making the cake gummy. Mix until just combined to ensure a light, delicate crumb.

Do not open the oven door while the cake is baking. This causes the structure to fall leaving you with a dent in the middle of your cake. You can check for doneness after 45 minutes.

To prevent the cake from sticking, put a parchment paper at the bottom of the cake pan. You can do this by placing the cake pan on top of a piece of parchment paper and tracing the outside. Cut it to fit exactly and place it snugly on the bottom. After your parchment paper is in place, generously spray the pan with cooking oil.

Black Russian Cake

by Rhiannan



15
minutes



10-12
servings



45 minutes
350°F

INGREDIENTS

For the Cake

1 (16.5 oz) boxed yellow cake mix

1 (3.9 oz) chocolate fudge instant pudding

4 eggs

$\frac{3}{4}$ cup of water

1 cup coconut oil

$\frac{1}{4}$ cup vodka

For the Kahlua Glaze

1 cup powdered sugar

$\frac{1}{4}$ - $\frac{1}{2}$ cup Kahlua (personal preference on if you want a thin glaze that fully soaks into the cake or a little thicker that sits more on top)

1 tablespoon milk

“This recipe is one I got from my mom, and it quickly became my husband’s favorite! Every time he requests it, I’m reminded of how easy and fun it is to make, especially thanks to the cake mix shortcut. It’s the perfect treat to share with family and friends.”

DIRECTIONS

Preheat oven to 350°F.

Combine all ingredients for the cake in a large mixing bowl and use an electric mixer to beat all the ingredients together (should take several minutes or until all of the dry ingredients are incorporated into the wet ingredients).

Generously coat a 10” Bundt pan with nonstick spray.

Transfer mixture to the prepared Bundt pan and smooth top of batter with a spatula.

Bake for 45 minutes or until toothpick comes out clean when inserted near the center of the cake.

Remove from oven and allow the cake to cool for 10-15 minutes before running a knife along the outside edge between the cake and pan and inverting the cake onto a serving platter.

When the cake has cooled completely, prepare the glaze. Whisk together powdered sugar, Kahlua and milk in a mixing bowl.

Whisk until Kahlua and milk are well combined (add additional milk if you need to adjust the thickness of the glaze).

Drizzle the glaze over a fully cooled cake, allowing the glaze to drip down the sides.

Mini Chocolate Soufflés

by Julia



30
minutes



4
servings



14 minutes
400°F

INGREDIENTS

Soufflé Batter

4 tablespoons (1/4 cup; 56g)
unsalted butter, cut into 4
tablespoon size pieces
4 oz (113g) semi-sweet chocolate
bar, coarsely chopped
3 large eggs, separated
1 teaspoon pure vanilla extract
1/8 teaspoon salt
1/8 teaspoon cream of tartar

3 tablespoons (38g)
granulated sugar

Prepping the Ramekins

1 tablespoon (14g)
unsalted butter, extra soft
(the softer it is, the easier
it is to spread)
4 teaspoons (16g)
granulated sugar

DIRECTIONS

Melt 4 tablespoons butter with chopped chocolate in a double boiler or microwave (in 20-second bursts). Cool slightly, then whisk in egg yolks, vanilla, and salt.

In a clean bowl, beat egg whites with cream of tartar until soft peaks form. Gradually add 3 tablespoons sugar, 1 tablespoon at a time, beating to stiff, glossy peaks.

Gently fold egg whites into the chocolate mixture in three parts until fully combined. Refrigerate batter for 5-10 minutes.

Preheat oven to 400°F. Brush four 6 oz ramekins with softened butter and coat with sugar. Place on a baking sheet.

Spoon batter into ramekins, smooth the tops, and run a knife around the rim. Lower oven to 375°F and bake for 13-14 minutes, until edges are set but centers slightly jiggle.

Enjoy warm with optional toppings as soufflés deflate quickly.

“Years ago, when Jesse and I were engaged, I wanted to make a special Valentine’s Day dessert. I was intimidated by the idea of a soufflé, but this recipe will help you nail it. Now these are an annual tradition for us!”



Beth's Cheesecake

by Ryan



15
minutes



12-14
servings



50-60 minutes
350°F

INGREDIENTS

Crust

1½ cups graham cracker
crumbs
3 tablespoons sugar
¼ cup melted butter

1½ cup sugar
⅛ teaspoon salt
4 eggs
1 teaspoon vanilla

Topping

Filling

4 (8 oz) packages
of cream cheese
at room temperature

1 pint sour cream
½ cup sugar
1 teaspoon vanilla

“My mom has made her famous cheesecake for every holiday or birthday as long as I can remember. It has become a staple of our family and our friends’ families, too!”

DIRECTIONS

Crust: Mix all ingredients together and press into the bottom of a springform pan.

Filling: Mix all ingredients together with a hand mixer. Pour on top of the crust. Bake 350°F for 50-60 minutes. Remove from oven and let rest for 15 minutes, while waiting mix topping. **Topping:** Pour it on the top of cheesecake and return to oven for 10 minutes. Cool and then put in fridge, best if made the day before needed. Fresh fruit on top (optional).

Yummy Nutella Rice Krispie Treats

by Jodi



5
minutes



25
servings



5
minutes

INGREDIENTS

5 tablespoons butter
1 (10 oz) bag mini marshmallows
6 cups Rice Krispies
1 cup marshmallow creme
¾ cup Nutella

“From the first time I made it, everyone asks for them. And you have to get one for yourself or they will be all gone in a flash! And a bonus, these are easy enough to have the kids to help.”

DIRECTIONS

Spray a large piece of wax paper with cooking spray. Melt butter and marshmallows in a large pot or Dutch oven on medium-low heat stirring constantly, until melted. Then add the Rice Krispies and gently stir to combine. Pour onto the piece of wax paper and with buttered hands, press into a rectangle (about 8 x 14). Let cool completely. Once cooled, cut in half and spread the marshmallow creme on half. On the other half, evenly spread the Nutella. Lift the half with the Nutella and place on top (Nutella side down) on top of the half with the marshmallow creme. Refrigerate to firm up, for about 10 minutes. Cut into desired sizes.

Raspberry Chocolate Chip Cookies

by Lauren H.



15
minutes



16
servings



11 minutes
350°F

INGREDIENTS

¾ cup unsalted butter, melted
1 cup brown sugar
¼ cup granulated sugar
1 egg + 1 egg yolk
2 teaspoons vanilla extract
2 cups all purpose flour
¾ teaspoon baking soda
½ teaspoon salt
1 cup chocolate chips
½ cup frozen raspberries

I've always loved baking something delicious for gatherings with loved ones during the holidays. A recent addition to our holiday rotation, this recipe marries the nostalgia of a warm chocolate chip cookie with a fresh, tart punch that sends the familiar flavor to the next level. The first time I made them, my husband proudly declared, "These are better than The Great American Cookie Company!" And holiday cheer doesn't get much sweeter than that.

DIRECTIONS

Preheat the oven to 350°F and line a baking sheet with parchment paper. Set aside.

In a large mixing bowl combine the melted butter, brown sugar, and white sugar. Beat until mixed together. Add in the egg, egg yolk, and vanilla extract. Mix well.

In separate bowl mix together the flour, salt and baking soda. Add the dry ingredients to the wet, mix until just combined and no streaks of flour remain. Fold in the chocolate. Do not over mix.

Last, fold in the frozen raspberries. Mix until evenly distributed.

Use a 1 oz cookie scoop to scoop out rounded dough balls. The dough may get a little wet as the raspberries start to thaw out so I like to do this quickly. Place the cookies 2 inches apart on your prepared cookie sheet and bake for 11 minutes or until the edges are golden brown and the centers have puffed up and are slightly underdone.

Pro tip: Sprinkling some flaky salt on top is a must!

Allow to cool before eating!

Mini Pumpkin Cheesecakes

by Karri



30
minutes



12
servings



22-25 minutes
350°F

INGREDIENTS

12 Oreos

8 oz (226g) cream cheese room temperature

1 large egg room temperature

$\frac{3}{4}$ cup (183g) pumpkin puree not pumpkin pie mix; I use Libby's, room temperature

$\frac{1}{2}$ cup (100g) granulated sugar

1 teaspoon vanilla extract

1 teaspoon pumpkin pie spice

$\frac{1}{4}$ teaspoon salt

1 tablespoon (7g) all purpose flour

$\frac{1}{2}$ cup caramel sauce (optional)

$\frac{3}{4}$ cup chopped pecans (optional)

$\frac{1}{2}$ oz hot fudge (optional)

1 teaspoon of melted butter



DIRECTIONS

Preheat oven to 350°F. Line a 12-cup muffin pan with liners. Place one Oreo in each liner.

Make sure your ingredients are all room temperature to avoid lumps!

Beat cream cheese with a hand or a stand mixer fitted with the paddle attachment until smooth. Beat in the egg, sugar, and pumpkin puree, mix until smooth. Add vanilla extract, pumpkin pie spice, salt, and flour, mix until smooth.

Spoon cheesecake mixture over Oreos in prepared pan. (Fill the muffin cups about $\frac{3}{4}$ full using about $\frac{1}{4}$ cup of the cheesecake mixture per liner.)

Bake for 22-25 minutes until the cheesecakes lose their glossy top. Some may start to crack around the edges, and a toothpick will come out clean from the center of the cheesecake. Cool completely to room temperature then chill for at least 4 hours or overnight.

When serving: unwrap each cheesecake. Stir pecans and caramel together in a small bowl. Melt chocolate according to package directions in a small bowl and then place the melted chocolate in a Ziploc bag with the tip cut off. Spoon some of the pecan caramel mixture over the top of the cheesecakes, then drizzle with chocolate.

Store in refrigerator. Will keep for up to 3 days in an airtight container or you can freeze the cheesecakes without the topping for up to one month.

Pumpkin Bread

by Allison



20
minutes



10 or 3
teenagers



60-65 minutes
350°F

INGREDIENTS

3 cups of sugar
1 cup of vegetable oil
4 eggs lightly beaten
1 (16 oz) can of pumpkin
3½ cups of all-purpose flour
1 teaspoon of baking soda
1 teaspoon of salt
1 teaspoon of ground cinnamon
1 teaspoon of ground nutmeg
½ teaspoon of baking powder

½ teaspoon of ground cloves
½ teaspoon of ground allspice
½ cup of water

Icing

1½ cups of powdered sugar
2½ tablespoons of milk
⅛ teaspoon of salt
¼ teaspoon of vanilla
1 teaspoon of melted butter

“This recipe is called pumpkin bread so that TeamFarr feels good about eating it for breakfast. This bread, which eats more like a cake, was a first recipe for all three Farr children and is still made every fall by at least one of them.”

DIRECTIONS

Preheat oven to 350°F. For the bread, in a large bowl, combine sugar, oil, and eggs. Add pumpkin and mix well. Combine dry ingredients. Add dry ingredients and water alternating 1/3 of each at a time. Pour into a greased and floured bundt pan. Bake for 60-65 minutes until bread is done. Use a toothpick to test. Cool in pan for 10 minutes and then move to a wire rack. Cool completely. For icing, mix all ingredients, adding more milk or powdered sugar as needed to get to a thick, pourable consistency. Once bread is cooled, pour icing over bread.

PB Ice Cream Pup Cup

by Fergie



5
minutes



1
servings

INGREDIENTS

1 cup plain Greek yogurt
1 cup creamy peanut butter
1 tablespoon honey
½ teaspoon cinnamon

DIRECTIONS

Blend ingredients together with a mixer or in a blender until smooth and creamy, about 1-2 minutes.
Freeze 1-2 hours or until ready to serve.



