

Two Sisters Recipe Collection
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Artichoke Pancetta Ricotta Galette

INGREDIENTS:

For the pastry:

1 1/4 cups all purpose flour
1/4 teaspoon salt
8 tablespoons (1 stick) unsalted butter, cut into pieces
1/4 cup sour cream
2 teaspoons fresh lemon juice
1/4 cup ice water

For the filling:

2 tablespoons olive oil
2 cans artichoke hearts OR 10 to 13 fresh baby artichokes (cleaned and cut into slivers)
3/4 teaspoon salt, divided
1/2 cup parsley leaves, minced
2 large eggs
1 pound ricotta
20 strokes freshly grated nutmeg
1/2 cup grated Parmigiano
freshly ground black pepper
6 slices pancetta, diced
1/2 onion, diced
1/4 cup toasted pine nuts

DIRECTIONS:

Make pastry: In a bowl, combine the flour and salt. Place the butter in another bowl. Place both bowls in the freezer for 1 hour. Remove the bowls from the freezer and make a well in the center of the flour. Add the butter to the well and, using a pastry blender, cut it in until the mixture resembles coarse meal. Make another well in the center. In a small bowl, whisk together the sour cream, lemon juice and water and add half of this mixture to the well. With your fingertips, mix in the liquid until large lumps form. Remove the large lumps and repeat with the remaining liquid and flour-butter mixture. Pat the lumps into a ball; do not overwork the dough. Cover with plastic wrap and refrigerate for 1 hour.

Prepare the filling: Heat the olive oil in a 12-inch skillet until hot but not smoking. Add the artichokes and cook over medium-high heat for about 20 to 25 minutes, stirring occasionally and constantly monitoring the heat. You want the artichokes to brown but not burn. You can periodically deglaze the pan with a spoonful or two of water, scraping up the browned bits at the bottom of the pan. When the artichokes have taken on color and are fully cooked, add 1/2 teaspoon salt and the minced parsley and mix well. Remove from heat and let cool until you're able to transfer the artichokes to a cutting board, scraping the pan well. Using a large knife, roughly cut the cooked artichokes into small pieces. In the same pan, toss the pancetta pieces in to sear. When the pancetta is finished cooking, toss the diced onions into the pan to cook in the pancetta fat. Toast the pine nuts in the same pan.

Assemble galette: Preheat the oven to 400 degrees. Roll the dough into a large thin circle and set it on a sheet pan or cookie sheet lined with parchment paper. The edges will hang

over the sides. Add the filling, making a mound 7 to 8 inches across, then fold the edges over and brush with the melted butter. Pour any extra butter into the vegetables. Bake until browned, 25 to 30 minutes.

Asparagus Ham Rollups

INGREDIENTS:

2 tablespoons butter

2 tablespoons flour

1/2 teaspoon salt

1 cup milk

1 cup shredded cheddar cheese

1 1/2 pounds asparagus spears, roasted for about 8 minutes in 425 degree oven

8-16 thin slices deli ham, cut in half (depending on size of ham slices and number of asparagus spears)

sliced tomato and/or sourdough bread to serve with

DIRECTIONS:

Melt 2 tablespoons butter in a saucepan over low heat; stir in the flour and salt. Gradually stir in milk; cook, stirring constantly, until thick and smooth. Add cheese; stir until melted.

Wrap each asparagus spear with a slice of ham, then place in a baking dish.

Place in a 375 degree oven and heat for about 10 minutes. Pour cheese sauce over roll-ups to serve. Serve with tomato slices and/or slices of sourdough bread.

Avocado Chutney

INGREDIENTS:

1 large avocado, peeled and pitted (or 2 small)
1 small tomato, diced
2 tablespoons lemon juice or lime juice
1/4 cup shredded coconut (unsweetened)
2 tablespoons shallots, finely chopped
2 garlic cloves, unpeeled
1/2 teaspoon salt
1/4 cup cilantro, finely chopped
1 serrano pepper or Thai chile, finely chopped or 2 jalapenos, finely chopped
2 tablespoons shredded coconut

DIRECTIONS:

Dry roast the 2tbsp of coconut in a dry skillet on medium heat. Stir constantly until uniformly golden brown.

In a bowl, mash avocado. Add 1/4 cup of coconut, tomato and lime juice. Mix well.

In a skillet, dry roast garlic cloves with skin over medium heat until skins start to brown. Remove skin and place in a blender

or food processor. Add shallots to the blender along with salt and process to a paste.

Add the garlic paste, cilantro and chilies to the avocado mixture. Stir well to mix. Garnish with roasted coconut.

Bittersweet Cocktail

INGREDIENTS:

- 1/4 cup Campari
- 1/4 cup plus 2 tablespoons sweet vermouth
- 1/2 cup freshly squeezed blood orange juice
- 2 tablespoons freshly squeezed lemon juice
- 1/8 teaspoon rose water (optional)
- ~ superfine sugar (optional)
- ~ blood orange slices for garnish (optional)

DIRECTIONS (1 OR 2):

1. Combine all the ingredients (except the superfine sugar and the orange slices) in a measuring cup, stir to mix, then divide into glasses filled with ice before garnishing with the orange slices.
2. Make sugar rims on your martini glasses by running a lemon wedge around the rim of the glasses, then swirling the moistened edges in a saucer of superfine sugar. Place all the remaining ingredients in a cocktail shaker with ice; shake, then strain into the glasses. Garnish with orange slices.

Black and White Banana Loaf

INGREDIENTS:

1 1/3 cups flour
1 teaspoon baking powder
1/2 teaspoon salt
1/4 teaspoon freshly grated nutmeg
1 1/2 ripe bananas, peeled
s squirt of fresh lemon juice
grated zest of 1 lemon
1 tablespoon dark rum
3 ounces bittersweet chocolate, finely chopped
10 tablespoons unsalted butter at room temperature
2/3 cup packed light brown sugar
1/3 cup sugar
4 eggs
1 teaspoon pure vanilla extract
1/2 cup whole milk

DIRECTIONS:

1. Center a rack in the oven and preheat to 325 degrees.
2. Butter a loaf pan, dust it with flour and place it on a baking sheet.
3. Whisk together flour, baking powder, salt and nutmeg in a small bowl, mash the bananas with lemon juice and zest, then stir in the rum.
4. Melt the chocolate and two tablespoons of butter together.
5. In the stand mixer beat the remaining 8 tablespoons of butter until creamy; add the sugars and beat until light and smooth.
6. Add eggs one at a time, beating well after each addition.
7. Add vanilla.
8. Add half of the flour mixture and mix only until incorporated.
9. Add the milk while the mixer is running and once it's blended add the other half of the flour mixture.
10. Scrape the bowl down and add the bananas.
11. Pour a little less than half of the batter into the bowl with the melted chocolate and stir to blend.
12. Drop alternating spoonfuls of both batters into the prepared pan and then use a table knife to swirl the batters together (just a little bit).
13. Bake for an hour and 20 or 30 minutes, until the cake tester comes out clean.
14. Let the cake cool for 15 minutes before unmolding, then cool at room temperature right side up on a rack.

Blueberry Muffs

INGREDIENTS:

1/2 cup light brown sugar
1/3 cup whole wheat pastry flour
2 tablespoons unsalted butter
1 teaspoon cinnamon
1 1/2 cups plus 1 tablespoon whole wheat pastry flour
2 teaspoons baking powder
1/4 teaspoon baking soda
1/2 teaspoon salt
1/3 cup egg substitute
3/4 cup maple syrup or honey
1 tablespoon unsalted butter, melted
1 rounded cup fat-free sour cream
1 teaspoon vanilla extract
3/4 teaspoon finely grated lemon zest
1 cup of blueberries (fresh or frozen)

DIRECTIONS:

1. Preheat the oven to 375 degrees.
2. Make the topping by combining the brown sugar, flour, and cinnamon and rubbing in the butter with your fingers. Set this aside.
3. Make the muffins: Start by lining a 12-cup muffin tin with paper liners. In a medium bowl whisk together 1 1/2 cups flour, baking powder, baking soda, and salt. In a large bowl (preferably with a stand mixer) beat the egg until frothy, then add the syrup or honey and melted butter and beat for a minute. Add in the sour cream, vanilla, and lemon zest and beat again until well blended.
4. Add the dry ingredients and beat at a low speed until *just* blended. Toss the 1 tablespoon of flour with the blueberries and then fold them into the batter.
5. Fill the muffin cups 2/3 full and sprinkle with topping. Bake for 25 minutes. Remove from pan and cool on a rack.

ALTERNATIVE:

In the muffin mixture, substitute orange zest for the lemon, and use cranberries in lieu of blueberries.

Butternut, Swiss Chard, and Leek Gratin

INGREDIENTS:

1/4 cup (1/2 stick or 2 ounces) butter
1 shallot, finely chopped
2 leeks, sliced
3 pounds Swiss chard, leaves and stems separated and both cut into 1-inch pieces
a pinch of freshly grated nutmeg
2 cups heavy cream or whole milk
2 garlic cloves, minced
2 tablespoons flour
2 pounds butternut squash, peeled and cut into 1/8-inch thick rounds
1 tablespoon minced fresh Italian parsley
1 tablespoon minced fresh thyme
sea salt
ground black pepper
1 1/4 cups (about 5 ounces) coarsely grated Gruyere cheese

DIRECTIONS:

1. Prep greens: Cook shallot and leeks in 2 tablespoons butter in a large pan over medium heat, stirring, until softened. Add chard stems, pinch of nutmeg, and salt and pepper to taste and cook, stirring, until vegetables are tender but not browned, about 8 minutes. Increase heat to moderately high and add chard leaves by large handfuls, stirring, until all greens are wilted. Season with salt and pepper then transfer greens to a colander to drain well and press out liquid with back of a large spoon.
2. Make sauce: Combine cream or milk and garlic in small saucepan; bring to simmer; keep warm. Melt two tablespoons butter in a medium heavy saucepan over moderate heat and stir in flour. Cook roux, whisking, one minute, then slowly whisk in warm cream/milk and boil, whisking, one minute. Season sauce with salt and pepper.
3. Assemble gratin: Preheat oven to 400 degrees. Butter deep 9x13 baking dish. Spread half of butternut chunks in the prepared baking dish. Sprinkle with salt, pepper, a quarter of the herbs and a 1/4 cup of the cheese. Distribute half of the greens mixture over the cheese, then sprinkle salt, pepper, a quarter of the herbs and 1/4 cup of the cheese over it. Pour half of the béchamel sauce over the first two layers then continue with the remaining butternut chunks, more salt, pepper, herbs and cheese and then the remaining greens, salt, pepper and herbs. Pour the remaining sauce over the top of the gratin, pressing the vegetables slightly to ensure that they are as submerged as possible. Sprinkle with the last 1/4 cup of cheese.
4. Bake gratin for about 1 hour until golden and bubbly, and most of the liquid is absorbed. Let stand 10 minutes before serving.

Cabbage and Mushroom Galette w/ Horseradish Sauce

INGREDIENTS:

For the pastry

1 1/4 cups all-purpose flour
1/4 teaspoon salt
8 tablespoons (1 stick) unsalted butter, cut into pieces
1/4 cup sour cream
2 teaspoons fresh lemon juice
1/4 cup ice water

For the filling

2 tablespoons butter
1 large onion, finely diced
4 ounces fresh shiitake mushrooms, stems discarded, caps thinly diced
1 teaspoon chopped thyme or 1/2 teaspoon dried
1 teaspoon chopped tarragon or 1/2 teaspoon dried
1 tablespoon chopped dill or 1 teaspoon dried
6 cups thinly sliced cabbage, preferably Savoy or Napa
salt and freshly milled pepper
1/4 cup chopped parsley
1 hard-boiled egg, chopped
1/4 cup sour cream or yogurt
1 teaspoon tarragon vinegar
2 tablespoons melted butter
For the horseradish sauce
1/4 cup shredded fresh horseradish
1 cup yogurt or sour cream
ground black pepper to taste
ground cayenne pepper to taste

DIRECTIONS:

Make pastry:

In a bowl, combine the flour and salt. Place the butter in another bowl. Place both bowls in the freezer for 1 hour. Remove the bowls from the freezer and make a well in the center of the flour. Add the butter to the well and, using a pastry blender, cut it in until the mixture resembles coarse meal. Make another well in the center. In a small bowl, whisk together the sour cream, lemon juice and water and add half of this mixture to the well. With your fingertips, mix in the liquid until large lumps form. Remove the large lumps and repeat with the remaining liquid and flour-butter mixture. Pat the lumps into a ball; do not overwork the dough.

Cover with plastic wrap and refrigerate for 1 hour.

Prepare the filling:

Heat the butter in a large skillet over medium heat. Add the onion, mushrooms, and herbs and cook until softened, about 10 minutes. Add the cabbage, 1 teaspoon salt, and 1/2 cup water. Cover and cook slowly until the cabbage is tender, 15 to 20 minutes, turning it occasionally. Add more liquid. When tender, uncover and raise the heat to evaporate any

excess moisture. The mixture should be fairly dry. Stir in the parsley, egg, and sour cream. Season with vinegar and taste for salt and pepper.

Assemble galette:

Preheat the oven to 400 degrees. Roll the dough into a large thin circle and set it on the back of a sheet pan or cookie sheet. The edges will hang over the sides. Add the filling, making a mound 7 to 8 inches across, then fold the edges over and brush with the melted butter. Pour any extra butter into the vegetables. Bake until browned, 25 to 30 minutes. While it is baking, mix the horseradish, sour cream and pepper to form a sauce, and season to taste. When galette is done, carefully slide it onto a serving plate. Serve with the horseradish sauce on the side.

Cherry Brown Butter Bars

INGREDIENTS:

Crust:

7 tablespoons unsalted butter, melted
1/3 cup sugar 1/4 teaspoon vanilla extract
1 cup plus 1 tablespoon all purpose flour
a pinch of salt

Filling:

1/2 cup sugar
2 large eggs
a pinch of salt
1/4 cup all purpose flour
1 teaspoon vanilla extract
1/2 cup (1 stick) unsalted butter, diced
1 pound sweet cherries, pitted

DIRECTIONS:

Make crust: Preheat oven to 375 degrees. Cut two 12-inch lengths of parchment paper and trim each to fit the 8-inch width of an 8x8-inch square baking pan. Press it into the bottom and sides of your pan in one direction, then use the second sheet to line the rest of the pan, perpendicular to the first sheet.

Using rubber spatula or fork, mix melted butter, sugar, and vanilla in medium bowl. Add flour and salt and stir until mixed. Transfer dough to your prepared pan and use your fingertips to press the dough evenly across the bottom of the pan. Bake the crust until golden, about 18 minutes. Transfer crust to rack and cool in pan. Maintain oven temperature.

Make filling: Cook butter in small saucepan over medium heat until deep nutty brown (do not burn), stirring often and watching carefully, about six minutes. Immediately pour browned butter into glass measuring cup to cool slightly.

Whisk sugar, eggs, and salt in medium bowl to blend. Add flour and vanilla and whisk until smooth. Gradually whisk browned butter into sugar/egg mixture; whisk until well blended.

Arrange pitted cherries in bottom of cooled crust. Carefully pour browned butter mixture evenly over the fruit. Bake bars until filling is puffed and golden and tester inserted into center comes out clean, about 40 minutes. Cool bars completely in pan on rack.

Use the parchment paper overhang to carefully remove cooled bars from pan and place them on a cutting board and cut them into squares with a very sharp knife. The cherries, if they fall over your slicing lines, will want to give you trouble but if you saw a sharp knife into them slowly before pressing down, they'll cut neatly and with minimum carnage.

Chocolate Biscotti

INGREDIENTS:

For the biscotti

2 cups flour
3/4 cups cocoa powder
1 teaspoon baking soda
1/4 teaspoon salt
3 large eggs, at room temperature
1 cup sugar
1 teaspoon vanilla extract
1/2 teaspoon almond extract
1 cup almonds, toasted and very coarsely-chopped
3/4 cups chocolate chips

For the glaze

1 large egg
2 tablespoons coarse or crystal sugar (see notes)

DIRECTIONS:

1. Preheat the oven to 350 degrees.
2. In a small bowl, sift together the flour, cocoa powder, baking soda, and salt.
3. In a large bowl, beat together the 3 eggs, sugar, and vanilla & almond extracts. Gradually stir in the dry ingredients, then mix in the nuts and the chocolate chips until the dough holds together.
4. Line a baking sheet with parchment paper. Divide the dough in half. On a lightly floured surface, roll the dough into two logs the length of the baking sheet. Transfer the logs onto the baking sheet, evenly spaced apart.
5. Gently flatten the tops of the logs. Beat the remaining egg and brush the tops of the logs liberally with the egg. (You won't use it all). Sprinkle the tops with the coarse or crystal sugar and bake for 25 minutes, until the dough feels firm to the touch.
6. Remove the cookie dough from the oven and cool 15 minutes. On a cutting board, use a serrated bread knife to diagonally cut the cookies into 1/2-inch slices. Lay the cookies cut side down on baking sheets and return to the oven for 20 to 30 minutes, turning the baking sheet midway during baking, until the cookies feel mostly firm.
7. Once baked, cool the cookies completely then store in an airtight container for up to two weeks. If you wish, the cookies can be half-dipped in melted chocolate, then cooled until the chocolate hardens.

Coconut Macaroons Dipped in Dark Chocolate

INGREDIENTS:

- 2 - 14 oz bags sweetened coconut flakes
- 2 - 14 oz bags unsweetened coconut flakes
- 2 - 14 oz cans sweetened condensed milk
- 1/4 cup sour cream
- 4 tablespoons heavy cream
- 1 tablespoon vanilla
- 8oz good dark chocolate for dipping

DIRECTIONS:

1. Pour 3 bags of coconut flakes into a mixing bowl (easiest w/ a kitchen aid). You can also do the mixing by hand with a strong spoon in a large mixing bowl.
2. Pour the condensed milk, sour cream, cream and vanilla on top of the coconut flakes.
3. Turn the mixer to a slow speed. With the mixer running, slowly add the fourth bag of coconut flakes. If you start out with all 4 bags in the bowl, the paddle may throw some of the mix over the edge of the bowl. Mix for about 10-15 seconds until combined. Turn off the mixer. Scrape the paddle with a spatula and give the the batter a few turns to make sure all ingredients are well distributed.
4. Preheat the oven to 325 degrees and cover your sheet pans with parchment paper.
5. Scoop out the macaroons and press slightly together so they hold their shape when you drop them onto the sheet pan.
6. Place the sheet into the oven and bake for about 15-20 minutes. The bottoms of the macaroons should be lightly caramelized (medium-dark brown).
7. Melt the dark chocolate in a double boiler. Be careful not to get any steam into the chocolate as it will cause streaks.
8. Dip the cooled macaroons halfway into the chocolate and set them back onto a sheet pan covered with parchment. Place the dipped macaroons in the refrigerator or freezer so the chocolate cools faster and preserves a shine. If you cool the macaroons under room temperature the chocolate might get dull.

Collard Greens Galette

INGREDIENTS:

For the pastry:

1 1/4 cups all-purpose flour
1/4 teaspoon salt
8 tablespoons (1 stick) unsalted butter, cut into pieces
1/4 cup sour cream
2 teaspoons fresh lemon juice
1/4 cup ice water

For the filling:

4-6 large collard green leaves, chopped
6 slices pancetta
1/4 cup pine nuts
1/4 cup gorgonzola cheese crumbles
2 tablespoons olive oil
1 to 2 tablespoons butter (if you have only non-stick, the smaller amount will do)
2 large shallots, diced
salt and pepper to taste
1/4 teaspoon cayenne, or to taste
a pinch of sage to taste
a pinch of thyme to taste
1 fresh lemon, for juice

DIRECTIONS:

Make pastry: In a bowl, combine the flour and salt. Place the butter in another bowl. Place both bowls in the freezer for 1 hour. Remove the bowls from the freezer and make a well in the center of the flour. Add the butter to the well and, using a pastry blender, cut it in until the mixture resembles coarse meal. Make another well in the center. In a small bowl, whisk together the sour cream, lemon juice and water and add half of this mixture to the well. With your fingertips, mix in the liquid until large lumps form. Remove the large lumps and repeat with the remaining liquid and flour-butter mixture. Pat the lumps into a ball; do not overwork the dough. Cover with plastic wrap and refrigerate for 1 hour.

Prepare the filling: Heat the olive oil in a 12-inch skillet until hot but not smoking. Cook the shallot and pancetta about 5 minutes until shallots are translucent and pancetta is crisp. Add the collard greens and cook over medium-high heat for about 20 minutes, stirring occasionally and constantly monitoring the heat. You can periodically deglaze the pan with a spoonful or two of water, scraping up the browned bits at the bottom of the pan. Remove from heat and let cool until you're able to transfer the greens to a cutting board, scraping the pan well. When finished cooking, toast the pine nuts in the same pan. Preheat the oven to 400 degrees. Mix greens in a bowl with pine nuts, gorgonzola cheese, fresh lemon juice and herbs.

Assemble galette: On a floured work surface, roll the dough out into a 12-inch round. Transfer to an ungreased baking sheet. Spread greens mixture over the dough, leaving a 1 1/2-inch border. Fold the border over the mixture, pleating the edge to make it fit. The center will be open. Bake until golden brown, 30 to 40 minutes. Remove from the oven, let stand for 5 minutes, then slide the galette onto a serving plate. Cut into wedges and serve hot, warm or at room temperature.

Consecration Pancakes a la the Homebrew Chef

INGREDIENTS:

2 cups all-purpose flour
2 teaspoons baking powder
1 teaspoons baking soda
1/2 teaspoon salt
2 large eggs
1/4 cup honey
4 tablespoons unsalted butter, melted
1 1/2 cups buttermilk
1 1/2 cups Russian River Consecration

DIRECTIONS:

In a bowl, whisk together flour, baking powder, baking soda and salt. In another bowl, add eggs and whisk until frothy. Add the honey and whisk again to combine. Warming the honey will make this easier. Add the butter, buttermilk, and Consecration; whisk to combine. Add the flour mixture to the liquids and fold together. Batter should have small to medium lumps, do not over-mix.

Heat griddle to 375 degrees. Using either reserved bacon fat or butter, add a little onto the griddle. Using a ladle, add about 1/2 cup of batter to the griddle. Space the pancakes about 2 inches apart, accounting for the spread factor. When pancakes the bubbles on top start to pop and the edge of the pancake is slightly dry, about 2 1/2 minutes, using a spatula flip. Cook until golden on bottom, about 1 minute. Repeat with remaining batter, keeping finished pancakes on a heatproof plate in oven set to 200 degrees. Serve warm.

For toppings, a cherry syrup or jam would be divine. A dollop of cinnamon whipping cream and a sprinkle of dried cherries or currants for texture. Or some toasted hazelnuts...

Crab Cakes

INGREDIENTS:

Extra-virgin olive oil
1 onion, finely minced
4 garlic cloves, finely minced
1 1/2 pounds jumbo lump crabmeat
1 1/2 cups fresh bread crumbs (made from 4 or 5 slices white bread with the crusts removed and processed in food processor)
2 tablespoons mayonnaise, plus more if needed
1 large egg white
1/2 lime, juiced
1/4 cup freshly chopped cilantro leaves, plus whole leaves, for garnish
Kosher salt and freshly cracked black pepper
1 recipe Garlic Aioli with Celery Root, for serving, recipe follows
Lemon wedges, for garnish

DIRECTIONS:

1. Make the crab cakes first so they have time to firm up in the refrigerator before you cook them.
2. Heat a 2-count of olive oil in a frying pan over medium heat. Add the onion and garlic and cook for 5 to 7 minutes, until the onion gets kind of caramelized. Dump that into a bowl and fold in the crabmeat, bread crumbs, mayonnaise, egg white, lime juice, and cilantro, mixing just until well blended. Season with salt and pepper. Shape the mixture into 6 fat crab cakes. Put them on a plate, cover, and stick them in the refrigerator to chill.
3. To serve, heat a 3-count of olive oil in a large saute pan over medium heat. Add the crab cakes and cook for about 4 minutes each side until nice and crisp. Serve on torn butcher paper with fresh lemon wedges and Garlic Aioli with Celery Root.

Garlic Aioli with Celery Root:

2 cloves garlic
1/2 cup sour cream
1 cup mayonnaise
1 tablespoon celery seed
1 lemon, juiced
1/4 cup extra-virgin olive oil
Kosher salt and freshly ground black pepper
About 2 cups shredded celery root, shredded using the grater attachment of a food processor or a mandoline
2 tablespoons freshly chopped chives

Mince garlic and make into paste using the side of your knife. Hint: to make this go faster add a bit of salt to the garlic and continue mashing with the side of your knife.

Place the paste a large bowl and add: the sour cream, mayonnaise, celery seed, lemon juice, and oil. Season well with salt and freshly ground black pepper. Fold in the shredded celery root and chives. Give it a final taste and adjust seasoning, if necessary.

Espresso Dark Chocolate Chunk Shortbread Cookies

INGREDIENTS:

1 oz fresh brewed espresso (can substitute 1 tablespoon instant espresso powder + 1 tablespoon boiling water)
2 sticks (8 ounces) unsalted butter, at room temperature
2/3 cup confectioners' Sugar
1/2 teaspoon pure vanilla extract
2 cups all purpose flour
4 ounces bittersweet chocolate, finely chopped
confectioners' sugar, for dusting (optional)

DIRECTIONS:

1. Working with a stand mixer, preferably fitted with a paddle attachment, or with a hand mixer in a large bowl, beat the butter and confectioners' sugar together on medium speed for about 3 minutes, until the mixture is very smooth. Beat in the vanilla and espresso, then reduce the mixer speed to low and add the flour, mixing only until it disappears into the dough. Don't work the dough much once the flour is incorporated. Fold in the chopped chocolate with a sturdy rubber spatula.
2. Using the spatula, transfer the soft, sticky dough to a gallon-size zipper-lock plastic bag. Put the bag on a flat surface, leaving the top open, and roll the dough into a 9 x 10 1/2 inch rectangle that's 1/4 inch thick. As you roll, turn the bag occasionally and lift the plastic from the dough so it doesn't cause creases. When you get the right size and thickness, seal the bag, pressing out as much air as possible, and refrigerate the dough for at least 2 hours, or for up to 2 days.
3. Position the racks to divide the oven into thirds and preheat the oven to 325 degrees. Line two baking sheets with parchment paper.
4. Put the plastic bag on a cutting board and slit it open. Turn the firm dough out onto the board (discard the bag) and, using a ruler as a guide and a sharp knife, cut the dough into 1 1/2-inch squares. Transfer the squares to the baking sheets and carefully prick each one twice with a fork, gently pushing the tines through the cookies until they hit the sheet.
5. Bake for 18 to 20 minutes. The cookies will be very pale-they shouldn't take on much color. Transfer to a cooling rack.
6. If you'd like, dust the cookies with confectioners' sugar while they are still hot. Cool the cookies to room temperature before serving.

Fat-free pancakes

Makes one large pancake

INGREDIENTS:

1/2 cup whole wheat flour

1/4 teaspoon baking soda

1/4 teaspoon salt

1/4 teaspoon vanilla

1/4 cup fat-free milk

DIRECTIONS:

1. Mix together the dry ingredients
2. Add vanilla
3. Add milk a little at a time until you have a runny batter
4. Pour into a hot pan and cook on each side

French Meat Pie

INGREDIENTS:

1 pound each ground pork and ground beef
3 medium potatoes, mashed
1 small onion chopped fairly fine
1 1/2 teaspoons poultry seasoning
a pinch each cinnamon, nutmeg, cloves
salt and pepper to taste

DIRECTIONS:

1. Cook meats well with onion, spices, salt & pepper and then simmer a few minutes.
2. Boil the potatoes, remove skins, cut up and mash, add small amount of milk or cream and salt and pepper to season (I used the meat cooking pan with the small amount of fat in it on a low heat and mashed and seasoned the potatoes in it).
3. Combine the meat and potato mixture
4. Make your favorite pie crust top & bottom
5. Fill bottom with meat mixture, top it, and bake according to the pie crust directions

French Meat Stuffing

INGREDIENTS:

1 pound ground pork
1 pound ground beef
1 small onion diced fine
2 slices bread
1 1/4 teaspoon salt
1/2 teaspoon ground black pepper
1 1/4 tablespoons poultry seasoning
3 medium potatoes peeled, cut into small pieces and boiled until tender but not mushy
1/2 cup water

DIRECTIONS:

1. In frying pan, cook meats with onions and add seaspning
2. Drain excess fat, then put pan back over low-medium heat
3. Break bread into bite-sized pieces and add to pan, stirring to mix in well with the seasoned meat
4. Add cooked potatoes to pan along with the 1/2 cup of water, stirring to mix
5. If the mix appears to dry, ass more water a little at a time but not more than an additional 1/2 cup

Grown-up Chocolate Chunk Cookies

INGREDIENTS:

3 cups flour
1 1/2 teaspoons salt
1 teaspoon baking soda
2 sticks unsalted butter (at room temperature)
1 cup granulated sugar
2/3 cup light brown sugar
2 teaspoons vanilla
2 eggs
12 ounces bittersweet chocolate, chopped

DIRECTIONS:

1. Preheat oven to 375. Line baking sheets with parchment.
2. Whisk together flour, salt and baking soda.
3. Beat the butter on medium speed for a minute until smooth, then add sugars and beat until well blended. Beat in the vanilla. Add eggs one at a time, mixing on low for a minute after each addition. Add the dry ingredients in three installments, beating on low after each and just until incorporated. Mix in the chocolate chunks.
4. Spoon tablespoons of dough onto baking sheets, leaving about 2 inches between. Bake for 10 minutes, or until you just see brown at the edges. Let the cookies rest on the sheet, out of the oven, for about 5 minutes then transfer to a cooling rack.

Healthier Pumpkin Pie

INGREDIENTS:

3/4 cup maple syrup
1 teaspoon ground cinnamon
1/2 teaspoon salt
1/2 teaspoon ground ginger
1/4 teaspoon ground cloves
2/3 cup egg substitute
1 can (15 oz.) pumpkin
1 can (12 fl. Oz.) fat-free evaporated milk
1 *unbaked* 9-inch deep dish pie shell

DIRECTIONS:

1. Preheat the oven to 425 degrees.
2. Mix syrup, cinnamon, salt, ginger and cloves. Add eggs and pumpkin, then gradually add the evaporated milk.
3. Pour the mixture into the pie shell. Bake for 15 minutes. Reduce oven temperature to 350 degrees and bake for 40-50 minutes or until a knife inserted into the center comes out clean.
4. Cool on a rack for 2 hours before serving or refrigerating.

Honey-Pineapple Pork Roast

INGREDIENTS:

3 to 3-1/2 pounds pork loin
1/2 cup honey
1/2 cup soy sauce
1/4 cup white wine vinegar
1 cup finely chopped fresh pineapple
2 garlic cloves, minced
2 tablespoons grated fresh ginger

DIRECTIONS:

1. Score loin in 1-inch diamonds with a sharp knife (1/4 inch deep). Combine all ingredients and pour over pork. Let loin marinate 2 hours to overnight in refrigerator. Remove pork from marinade, heat remaining marinade in a saucepan to a boil and reserve for basting.
2. Grill pork over indirect, medium-low fire 1 to 1-1/2 hours (about 20 minutes per pound) until internal temperature on a thermometer reads 150 degrees. Baste meat with marinade during last 5 to 10 minutes of grilling.
3. Remove roast from heat; let rest until temperature reaches 160 degrees, about 10 minutes.

Julia's Pound Cake

INGREDIENTS:

3 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
2 sticks unsalted butter, at room temperature
2 cups sugar
3 large eggs, at room temperature, whisked
1 cup milk
2 teaspoons vanilla extract

DIRECTIONS:

1. Preheat oven to 350 degrees
2. Butter and flour a tube pan
3. Sift the flour, baking powder and salt together and set aside
4. In a stand mixer, beat the butter until smooth
5. Add the sugar to the butter and cream together until light and fluffy
6. Add the eggs in small additions (mixture is properly combined when it looks white, fluffy, and increased in volume)
7. Add flour mixture and milk alternately, scraping down the bowl frequently
8. Add the vanilla
9. Pour the batter into the tube pan, smooth the top, and bake for 55-65 minutes, until a wooden toothpick comes out clean
10. Transfer the pan to a cooling rack and cool for 10 minutes
11. Invert the cake onto a cooling rack and cool to room temperature

Meatball Sliders

INGREDIENTS:

1/2 pound ground beef
1/2 pound ground pork
1/2 pound ground veal
1/2 cup panko or fresh breadcrumbs
1/2 cup water
8 tablespoons freshly grated Pecorino Romano cheese, divided
1 large egg
1 large egg yolk
1/4 cup plus 2 tablespoons chopped fresh parsley
1 teaspoon salt
1/2 teaspoon ground black pepper
1/4 cup vegetable oil
2 tablespoons olive oil
1 cup chopped onion
6 garlic cloves, chopped
1/4 cup (packed) fresh basil leaves
1 1/2 teaspoons fennel seeds
1 28-ounce can whole peeled tomatoes
1 14.5-ounce can whole peeled tomatoes
Arugula leaves (optional)
18 very small soft rolls, split horizontally, or [Roasted Garlic Buns \(see recipe in this book\)](#)

DIRECTIONS:

1. Mix all meats, panko, 1/2 cup water, 6 tablespoons cheese, egg, egg yolk, 1/4 cup parsley, 1 teaspoon salt, and 1/2 teaspoon black pepper in large bowl. Form into eighteen 2-inch-meatballs.
2. Heat vegetable oil in large skillet over medium-high heat. Working in batches, fry meatballs until brown all over. Transfer to plate.
3. Pour off drippings from skillet. Reduce heat to medium. Add olive oil to skillet. Add onion, garlic, basil, and fennel seeds. Saute until onion begins to brown, about 5 minutes. Add all tomatoes with juices. Bring to boil, scraping up browned bits. Reduce heat to low, cover with lid slightly ajar, and simmer, stirring occasionally, about 30 minutes.
4. Puree sauce in processor until almost smooth. Return to same skillet. Add meatballs. Cover with lid slightly ajar and simmer until meatballs are cooked through, stirring occasionally, about 30 minutes longer.
5. Place arugula leaves on bottom of each roll, if desired. Top each with 1 meatball. Drizzle meatballs with some of sauce and sprinkle with remaining 2 tablespoons parsley and 2 tablespoons cheese. Cover with tops of rolls.

Mushroom Bourguignon

INGREDIENTS:

2 tablespoons olive oil
2 tablespoons butter, softened
2 pounds portobello mushrooms, in 1/4-inch slices (save the stems for another use)
1/2 carrot, finely diced
1 small yellow onion, finely diced
2 cloves garlic, minced
1 cup full-bodied red wine
2 cups beef or vegetable broth (beef broth is traditional but vegetable to make it vegetarian; it works with either)
2 tablespoons tomato paste
1 teaspoon fresh thyme leaves (1/2 teaspoon dried)
1 1/2 tablespoons all-purpose flour
1 cup pearl onions, peeled (thawed if frozen)
Egg noodles, for serving
Sour cream and chopped chives or parsley, for garnish

DIRECTIONS:

1. Heat the one tablespoon of the olive oil and one tablespoon of butter in a medium Dutch oven or heavy sauce pan over high heat. Sear the mushrooms until they begin to darken, but not yet release any liquid ? about three or four minutes. Remove from pan.
2. Lower the flame to medium and add the second tablespoon of olive oil. Toss the carrots, onions, thyme, a few good pinches of salt and a several grinds of black pepper into the pan and cook for 10, stirring occasionally, until the onions are lightly browned. Add the garlic and cook for just one more minute.
3. Add the wine to the pot, scraping any stuck bits off the bottom, then turn the heat all the way up and reduce it by half. Stir in the tomato paste. Add back the mushrooms with any juices that have collected. Put the mushrooms back in the pot and add the wine and broth, tomato paste and thyme. Bring the liquid to a boil and then reduce the temperature so it simmers for 20 minutes, or until mushrooms are very tender. Add the pearl onions and simmer for five more minutes.
4. Combine remaining butter and the flour with a fork until combined; stir it into the stew. Lower the heat and simmer for 10 more minutes. If the sauce is too thin, boil it down to reduce to the right consistency. Season to taste.
5. To serve, spoon the stew over a bowl of egg noodles, dollop with sour cream and sprinkle with chives or parsley.

Reece's Pieces Cookies

INGREDIENTS:

3 cups flour
1 1/2 teaspoons salt
1 teaspoon baking soda
2 sticks unsalted butter (at room temperature)
1 cup granulated sugar
2/3 cup light brown sugar
2 teaspoons vanilla
2 eggs
12 oz. Reece's Pieces

DIRECTIONS:

1. Preheat oven to 375
2. Line baking sheets with parchment
3. Whisk together flour, salt and baking soda
4. Beat the butter on medium speed for a minute until smooth, then add sugars and beat until well blended
5. Beat in the vanilla
6. Add eggs one at a time, mixing on low for a minute after each addition
7. Add the dry ingredients in three installments, beating on low after each and just until incorporated
8. Mix in the Reece's Pieces
9. Spoon tablespoons of dough onto baking sheets, leaving about 2 inches between
10. Bake for 10 minutes, or until you just see brown at the edges
11. Let the cookies rest on the sheet, out of the oven, for about 5 minutes then transfer to a cooling rack

Roasted Garlic Buns

INGREDIENTS:

3/4 cups warm water
1 tablespoons molasses
1/8 ounce fresh yeast or 1/2 teaspoon instant yeast
1 teaspoon salt
1 tablespoon olive oil
2 cups all-purpose flour
1 whole bulb garlic

DIRECTIONS:

1. In an electric mixing bowl using the hook attachment, mix the warm water, yeast, olive oil, and molasses. Add the flour and the salt. The dough will become a wet mixture but will remain a little sticky. Remove the dough and place onto a floured clean surface and gently knead into a soft ball. Place the dough in a mixing bowl brushed with olive oil and cover. Store in a warm humid area for about 30 minutes or until the dough rises to double its size.
2. Wrap two bulbs of garlic in aluminum foil and roast in a medium heat oven until very soft, about 45 minutes. Squeeze the whole bulbs of garlic to release the soft interior. Slightly chop the roasted garlic until it resembles a puree. Portion the dough into 1 inch round balls, kneading in the roasted garlic while doing so. Place the portioned raw dough balls on a sheet pan lined with parchment paper approximately 2 inches apart. Cover with plastic and allow the dough balls to rise again. After 20 minutes, spray the raw dough balls with cold water, sprinkle with a pinch of the freshly grated pecorino, salt and pepper, and bake for 20 minutes in a 400 degree oven.

These buns are great for the [meatball sliders recipe](#) in this book.

Royal Icing

INGREDIENTS for *pip*ing:

2 cups confectioners' sugar
4 teaspoons meringue powder
3 tablespoons warm water
1 tablespoon freshly-squeezed lemon juice

INGREDIENTS for *flood*ing:

2 cups confectioners' sugar
4 teaspoons meringue powder
6 tablespoons warm water
1 tablespoon freshly-squeezed lemon juice

DIRECTIONS:

Combine all of the ingredients in the bowl of your stand mixer. Beat on high for 5 minutes.

*For pip*ing icing will look like white glue, *for flood*ing icing will look like soup, very runny.

Icing that is not being immediately used must be stored in an air-tight container.

Salted Caramel Sauce

INGREDIENTS:

1 cup sugar

3 ounces (6 tablespoons) salted butter, the better you can get, the better it will taste

1/2 cup plus two tablespoons heavy cream, at room temperature

1/2 - 1 teaspoons sea salt (to taste)

DIRECTIONS:

1. Melt the sugar over medium to moderately high heat in a larger pot than you think you'll need—at least two or three quarts, whisking or stirring the sugar as it melts to ensure it heats evenly.
2. Cook the liquefied sugar to a dark copper color.
3. Add the butter all at once and stir it in, before turning off the stove, and pour in the heavy cream (the sauce will foam up quite a bit when you add it; this is why you want the larger pot.), whisking it until you get a smooth sauce.

Use it right away or pour it into a jar and store it in the fridge for up to two weeks. When you take it out, it will likely have thickened a bit, but 60 seconds in the microwave brings it right back to pouring consistency.

This sauce makes a delicious topping for just about anything, from brownies to ice cream to cheesecake. My favorite use is to mix it with espresso, steamed milk and chocolate sauce to make a salted caramel mocha.

Sarah's Favorite Mustard Marinade

INGREDIENTS:

4 tablespoons stoneground mustard

1 ½ tablespoons honey

juice of 1/2 fresh lemon

1-2 cloves garlic, minced

a pinch of rosemary

cayenne pepper

black pepper

salt

* adjust ingredient amounts to the size of your meat

DIRECTIONS:

Mix all ingredients together in a bowl and slather up your meat with it before grilling or roasting in the oven. I love to put this on lamb chops, salmon, chicken and pork.

So Good Scratch Brownies

INGREDIENTS:

5 tablespoons unsalted butter, cut up into small chunks
6 ounces bittersweet chocolate, chopped
3/4 cup sugar
2 large eggs
1 teaspoon vanilla
1/2 teaspoon ground espresso
1/2 teaspoon salt
1/3 cup all-purpose flour

DIRECTIONS:

1. Preheat oven to 325 degrees.
2. Line an 8 inch square baking pan with foil, butter the foil, and place the pan on a baking sheet
3. In a bowl placed over a pan of simmering water, melt the butter and chocolate, then remove the bowl from the pan
4. Whisk the sugar into the chocolate mixture
5. Whisk in the eggs, one at a time
6. Incorporate the vanilla, then the espresso, salt, and flour
7. Scrape the batter into your prepared baking pan and bake for 30 minutes- a knife inserted should come out clean
8. Cool brownies in the pan, on a rack, completely before attempting to remove
9. Cut into 16 pieces and serve

Spiced Cocktail Nuts

INGREDIENTS:

Vegetable cooking spray
2 egg whites
2 cups roasted and salted almonds
2 cups roasted and salted cashew nuts
2 cups walnut halves
3/4 cup sugar
2 tablespoons Madras curry powder
1 tablespoon ground cumin
2 1/2 teaspoons garlic salt
1 1/4 teaspoons cayenne pepper
1 teaspoon ground cardamom
1/2 teaspoon ground cinnamon
1/4 teaspoon garam masala

DIRECTIONS:

1. Place an oven rack in the center of the oven. Preheat the oven to 250 degrees. Spray a baking sheet, liberally, with vegetable cooking spray. Set aside.
2. In a large bowl, whisk the egg whites until frothy. Add the nuts and stir until coated. In a small bowl, combine the sugar, curry powder, cumin, garlic salt, cayenne pepper, cardamom, and cinnamon. Sprinkle the sugar mixture over the nuts and toss until coated. Arrange the nuts in a single layer on the prepared baking sheet. Bake for 45 minutes until golden and fragrant. Cool for 1 hour.
3. Using a metal spatula, remove the nuts from the baking sheet. Break the nuts into bite- sized pieces and place in serving bowls.

Spicy Asian Chicken Salad

INGREDIENTS:

1/2 cup plain, non-fat yogurt
2 teaspoons chile-garlic sauce
1 teaspoon Dijon mustard
1/2 teaspoon hot pepper sesame oil
One 4-pound rotisserie chicken, cooked and pulled into bite-size pieces
1/3 cup bamboo shoots, chopped
2 scallions, white and green parts thinly sliced
salt and pepper
3 heads of Belgian endive, washed
Lime wedges, for serving

DIRECTIONS:

1. In a medium bowl, mix the yogurt with the chile-garlic sauce, mustard and sesame oil.
2. Stir in the chicken, bamboo shoots and scallions and season with salt and pepper.
3. Spoon the chicken salad into the endive leaves. Serve with lime wedges.

Steak Sandwiches

INGREDIENTS:

1 (12-ounce) 1-inch thick New York strip boneless beef top loin steak
Montreal Steak Seasoning
Olive oil
2 yellow onions, sliced in rings
1/2 teaspoon fresh thyme leaves
Mustard Mayo, recipe follows
2 small ciabatta buns
1/2 cup baby arugula
1 tomato, sliced

DIRECTIONS:

1. Season the steak liberally with Montreal Steak Seasoning on both sides. Heat 1 tablespoon of olive oil in a medium saute pan over high heat until it's almost smoking, then sear the steak on each side for 1 minute. Reduce the heat to low and cook the steak for about 7 to 10 minutes, turning once, until very rare in the middle. Remove to a plate, cover tightly with aluminum foil, and allow to sit for 10 minutes. Slice the steak into strips.
2. Using the same saute pan, heat 1 1/2 tablespoons of olive oil over medium heat. Add the onion and thyme and saute for 10 minutes, until the onions are brown and caramelized, stirring occasionally.
3. To assemble the sandwiches, spread a tablespoon of Mustard Mayo on the bottom half of each bun. Layer the steak strips on top of the mayo, sprinkle with salt and pepper, and top with the caramelized onion rings. Place the baby arugula and sliced tomato on top of the onion rings, and cover the sandwiches with the top half of the buns.

Mustard Mayo

1/3 cup good mayonnaise
2 tablespoons Dijon mustard
1 tablespoon whole-grain mustard
2 tablespoons sour cream
1/8 teaspoon kosher salt

Whisk the ingredients together in a small bowl. Serve at room temperature.

Sugar Cookies

INGREDIENTS:

1 cup sugar
1 cup butter
2 eggs
1/2 teaspoon lemon extract
1/2 teaspoon vanilla extract
3 cups all-purpose flour
1 teaspoon baking powder
1/4 teaspoon salt

DIRECTIONS:

Set your butter and eggs out about an hour before you start to get to room temperature.

1. Beat sugar and butter in a bowl (preferably on a stand mixer) until light and fluffy. Beat in the eggs one at a time, followed by extracts.
2. In a separate bowl combine flour, baking powder and salt with a whisk. Slowly add this dry mixture to the butter base and mix just until blended.
3. Bust the dough up into three balls and wrap them in plastic wrap to be refrigerated for about 2 hours.
4. *2 hours later* Preheat your oven to 375 degrees. Unwrap one of your dough balls and roll it out on a floured surface (with a floured rolling pin) to 1/8-1/4 inch thickness. *If this is hard for you to judge, use foot-long wooden dowels in the thickness that you wish placed on each side of the dough and roll your rolling pin on top of the dowels.* Cut the dough into any shapes that you wish and place them on a cool cookie sheet (*preferably lined with parchment paper or a silicone mat*).
5. Bake for 7 minutes if 1/8 inch thick and 8 minutes if 1/4 inch thick.
6. Cool baked cookies on the sheet for about 2 minutes, then transfer them to a wire cooling rack to cool completely.

Tropical Punch

INGREDIENTS:

5 cups pineapple juice
24 ounces guava nectar
1 can (6 ounces) frozen limeade
1 liter ginger ale
2 limes thinly sliced

DIRECTIONS:

Combine ingredients and serve over ice. Add a lime slice to each glass. Makes about 10 cups.

White Bean and Italian Sausage Chili

INGREDIENTS:

2 tablespoons olive oil
1 pound hot Italian sausage (I prefer chicken)
5 ounces pancetta, diced
1 large yellow onion, diced
6 garlic cloves, minced
1 green bell pepper, diced
2 cups dry cannellini beans, rinsed (you could use 2 cans of beans instead, which will lower the cooking time to about an hour)
1 can corn
1 can chopped green chiles
2 bay leaves
1 tablespoon finely chopped oregano leaves
2 teaspoons red pepper flakes
salt, pepper, white pepper, montreal steak seasoning to taste
2 quarts (8 cups) chicken stock (you only need about 3-4 cups if you use canned beans)

Garnish:

sour cream
1/2 cup scallions, cut into strips
1/2 cup fried leeks*

DIRECTIONS:

1. Take sausage out of its casing if it has any and brown it in a large stock pot over medium-high heat in a drizzle of olive oil. Reduce heat to low and cook through, about 8-10 minutes. Remove sausage from pan and cool.
2. In the same pan, add a drizzle of olive oil and pancetta. Render pancetta over low heat until crisp, about 7-9 minutes.
3. Add onion and cook until soft and translucent, 5-6 minutes. Add garlic and saute until golden, about 3 minutes.
4. Add remaining ingredients and bring to a boil.
5. Return sausage to the chili mixture in the pan. Lower heat and simmer until beans are tender, at least 90 minutes (only about 35- 45 minutes if canned beans are used).
6. Serve each bowl with a dollop of sour cream, some scallion strips and fried leeks.

Fried Leeks:

2 leeks (white parts only) cleaned, trimmed, and cut into fine threads
1/4 cup olive oil
coarse sea salt to taste

Bring water to a boil and blanch leeks for 5-8 seconds. Strain and squeeze excess moisture from leeks, patting dry with paper towels. In a large skillet, heat olive oil over high heat until almost smoking. Add leeks and fry until they just start to turn golden brown. Drain on paper towels and season with salt.

Whole Wheat Honey Cayenne Cornbread

INGREDIENTS:

3/4 cup whole wheat pastry flour
1/2 cup whole wheat flour
3/4 cup corn meal
2 teaspoons baking powder
1/2 teaspoon salt
1/2 teaspoon ground cayenne pepper
1/4 cup honey
1 cup skim milk
1/4 cup olive oil
2 egg whites

DIRECTIONS:

1. Preheat oven to 325 degrees
2. Grease an 8 inch square pan
3. Combine dry ingredients
4. Add wet ingredients to dry and stir until just incorporated
5. Transfer batter to the prepared baking pan and bake 20 minutes (edges should be just golden brown and a toothpick to the center of the bread should come out clean).

This bread is sweet to the bite, and burns after the swallow

Yogurt Biscuits

INGREDIENTS:

2 cups all-purpose flour
1 cup whole-wheat pastry flour
1 1/4 teaspoon salt
4 1/2 teaspoon baking powder
1 1/2 teaspoon baking soda
6 to 8 tablespoons cold, unsalted butter, cut into 8 to 10 pieces
1 1/4 cups plain yogurt or buttermilk

DIRECTIONS:

1. Preheat the oven to 450 degrees.
2. In a large bowl, mix together the dry ingredients. Using your fingers or a pastry cutter, cut the butter into the dry ingredients until the entire mixture resembles coarse cornmeal.
3. With a large spoon, stir the yogurt into the dry ingredients, just until the mixture comes together. If some of the dry ingredients are still loose at the bottom of the bowl, stir in an additional spoonful of yogurt, then with your hands press all the dough together into a shaggy ball.
4. Turn the dough out onto a lightly floured surface and knead several times, until the dough is holding together. (Don't worry if it's a little sticky.) On the floured surface, press dough into a 3/4-inch-thick rectangle and cut into biscuits with a round glass or biscuit cutter dipped into flour.
5. Place the biscuits onto an ungreased baking sheet. Reshape the leftover dough, being careful not to overwork it, and cut out more biscuits.
6. Place the baking sheet on top of an identical baking sheet (a double pan lowers the chance of overbaking the bottoms of the biscuits) and bake for 8 to 10 minutes, until the biscuits are golden-brown. These biscuits are best served warm.