

Chicago Deep Dish Pizza

For Crust:

- 3 $\frac{1}{4}$ cups all-purpose flour
- $\frac{1}{2}$ cup yellow cornmeal
- 1 $\frac{1}{4}$ teaspoons salt
- 1 Tablespoon granulated sugar
- 2 $\frac{1}{4}$ teaspoons Red Star Platinum yeast (*1 standard packet*)
- 1 $\frac{1}{4}$ cups slightly warm water
- 1/2 cup unsalted butter, divided (*1/4 cup melted, 1/4 cup softened*)
- Olive oil, as needed

For Sauce:

- 2 Tablespoons unsalted butter
 - 1 small onion, minced
 - $\frac{3}{4}$ teaspoon salt
 - 1 teaspoon dried oregano
 - $\frac{1}{2}$ teaspoon crushed red pepper flakes
 - 3 garlic cloves, minced
 - (1) 28-ounce can crushed tomatoes
 - $\frac{1}{4}$ teaspoon granulated sugar
 - 4 cups shredded mozzarella cheese
 - $\frac{1}{2}$ cup grated parmesan cheese
 - 4 slices cooked and then crumbled bacon
 - 1 thinly sliced green bell pepper
 - 3-4 sliced mushrooms
- Special Equipment Needed: 9 x 2-inch round cake pan or 9-inch springform pan

For the crust: Combine the flour, cornmeal, salt, sugar, and yeast a large bowl. Add the warm water and $\frac{1}{4}$ cup of melted butter. The warm water should be around 90 degrees F. Stir the dough ingredients until everything begins to be moistened. Remove dough onto lightly floured surface and knead about 4-5 minutes or until dough forms a smooth ball. Lightly grease a large mixing bowl with olive oil and place the dough inside, turning it around so that all sides of the dough are coated in the oil. Cover the bowl tightly with aluminum foil and allow to rise in a warm environment for 1-2 hours or until double in size. Once the dough is ready, lightly flour a large work surface. Remove dough from the bowl, gently punch down the dough to remove any air bubbles and roll the dough into a large 15x12

rectangle. Spread 1/4 cup of softened butter on top of the dough. Roll it up lengthwise into a jellyroll. Cut the dough log in half. Form the two pieces of dough into balls and place back into your greased bowl. Cover with aluminum foil and allow to rise in the refrigerator (not in a warm place) for 1 hour until they are puffy as you make the sauce.

For the sauce: Place butter in a medium saucepan over medium heat and allow it to melt. Once melted, add the grated onion, salt, oregano, and red pepper flakes. Once the onion has slightly browned after about 5 minutes, add the garlic, tomatoes, and sugar. Turn the heat down to low-medium and allow it to simmer until it's hearty, fragrant and thick- about 30 minutes.

Assemble the pizzas: Preheat oven to 425F degrees. After the dough balls have risen in the refrigerator, they should be puffy. Keep one ball of dough in the refrigerator as you work with the first one. Roll it out on a lightly floured work surface, working it into a 12-inch circle. Using your rolling pin as a guide, place over a 9x2 inch deep dish cake pan. Using your fingers, press the dough into the cake pan. Make sure it is nice and tight fitting inside the pan. Trim any excess dough off the edges with a small knife. Repeat with 2nd dough. Brush the top edges of the dough with a little olive oil, which gives the crust a beautiful sheen. Fill each pizza with 1/2 of the cheese (about 2 cups per pizza), then your toppings, then the sauce. Sprinkle each with 1/4 cup of grated parmesan cheese.

Place the cake pans on top of a parchment-lined baking sheet. Bake for 20-25 minutes or until the crust is golden brown. Loosely cover the pizzas with aluminum foil after the 15 minute mark to prevent any heavy browning and uneven baking. Remove the pizzas from the oven and allow to cool in the pans placed on a wire rack for 10 minutes. After 10 minutes, slice, serve, and enjoy! Makes (2) 9-inch round pizzas.

Chocolate Frozen Custard

4 egg yolks
1/4 cup sugar
2 Tablespoons light corn syrup
1/4 cup Dutch processed cocoa powder
1 cup heavy cream
1/2 cup whole milk
1/8 teaspoon kosher salt
1/2 teaspoon vanilla extract

In a heavy-bottomed saucepan, whisk together egg yolks, sugar, corn syrup, and cocoa powder until well combined. Whisk in cream and milk until yolk mixture is fully incorporated.

Place pot over medium-low heat and cook, whisking frequently, until a custard forms on a spoon and a finger swiped across the back leaves a clean line, or until custard temperature reaches 170°F. Stir in salt and vanilla.

Strain custard through a fine mesh strainer and chill in either ice bath or refrigerator until it is very cold, about 40°F. Churn in ice cream maker according to manufacturer's instructions, then serve right away or transfer to an airtight container and chill in freezer for 1 hour to let custard firm up slightly. Serve custard within two hours of it being made.

Optional: To make concrete-style drinks, finely chop up ingredients like M&M's, heath bars, cookies, or pretzels and store in freezer, then add to ice cream machine during last two minutes of churning. Serve right away in a glass or cup with a straw and a long spoon. Makes 1 pint.

Toasted Ravioli

16 ounce package beef ravioli (fresh or frozen -thaw if frozen)

2 large eggs, beaten

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

1 teaspoon garlic salt

2 cups flour

2 cups Italian breadcrumbs

6 cups vegetable oil

Special Equipment: aluminum foil and paper towels

Heat vegetable oil in deep fryer or skillet to 350 degrees F for deep frying.

In a medium bowl, mix water with eggs and beat well, set aside. In another medium bowl, combine Italian bread crumbs and garlic salt; set aside. Add flour to a third bowl; set aside.

Roll out a 13-15in section of aluminum foil onto a cookie sheet. Place breaded raviolis here. Roll out a 13-15in section of paper towels, 3-4 layers thick. Place fried ravioli here to drain.

Dip ravioli in flour, then in the egg mixture, and then roll ravioli in the bread crumbs. Ravioli should be completely and thickly covered in bread crumbs. Repeat dipping process to coat the raviolis fully. Depending on the size of your fryer, place 2-5 raviolis in the fryer at a time. Stir occasionally to make sure raviolis aren't sticking together. It should take about 1 minute to cook, or until the raviolis are crispy and golden brown. Remove from the fryer with a slotted spoon and spread out on the paper towels/draining rack. Serve **HOT** with your favorite marinara or spaghetti sauce!

Note* - After they are fried, Raviolis can be frozen until you are ready to eat them. To heat frozen Raviolis, heat oven to 375 degrees and cook 10-15 minutes, or until sizzling hot.

Kuku Burger

- 1/2 pound Colby cheese or mild yellow Cheddar, shredded (about 2 cups)
- 2 teaspoons cornstarch
- 1 garlic clove, halved
- 1 cup lager
- 2 teaspoons Dijon mustard
- Salt and freshly ground pepper
- 3/4 pound ground sirloin, at room temperature
- 3/4 pound ground chuck, at room temperature
- 4 hamburger buns
- 2 Tablespoons unsalted butter, melted
- Vegetable oil, for brushing
- 4 Boston lettuce leaves
- 4 thin tomato slices

In a small bowl, toss the cheese with the cornstarch. Rub the garlic all over the inside of a medium saucepan, then add the clove to the pan with the lager and bring to a boil. Add the cheese mixture in large handfuls, stirring until melted, and bring to a boil. Add the mustard, season with salt and pepper and simmer over moderate heat until thickened, about 3 minutes; keep warm over low heat.

In a medium bowl, lightly knead the sirloin with the chuck and loosely form into 4 patties about 3/4 inches thick. Season the burgers generously with salt and pepper and transfer to a plate lined with plastic wrap. Brush the cut sides of the buns with the melted butter.

Light a grill. When the fire is medium hot, oil the grate. Grill the burgers for about 10 minutes, turning once, for medium meat. Move the burgers away from the heat and grill the cut sides of the buns for about 1 minute, until toasted.

Set a lettuce leaf and a tomato slice on the bottom half of each bun. Top each with a burger and a generous spoonful of cheese sauce. Cover with the top half of a bun and serve, passing the remaining cheese sauce on the side. Makes 4 burgers.

Yeast-Raised Glazed Doughnuts

For Donuts:

$\frac{1}{2}$ teaspoon salt
 $\frac{1}{4}$ teaspoon nutmeg
 $\frac{1}{4}$ cup sugar
2 $\frac{1}{4}$ teaspoons yeast (1 packet)
3 cups all-purpose flour
1 large egg
1 cup milk
2 tablespoons butter, melted
 $\frac{1}{2}$ teaspoon vanilla
6 cups frying oil

Glaze:

$\frac{1}{4}$ cup milk
2 cups powdered sugar
 $\frac{1}{4}$ teaspoon vanilla extract

Whisk together dry ingredients in a bowl. In a separate bowl, combine eggs, milk, butter and vanilla and stir into flour mixture, mixing until well-combined. Let the dough rest for 5 minutes, then knead 6 to 8 minutes by hand or until you have a smooth, soft dough. Place the dough in a buttered bowl, turn it over to grease the top and let it rise, covered in a warm place for 1 $\frac{1}{2}$ to 2 hours, or until doubled in size.

Deflate the dough and turn it out to a lightly floured surface. Gently roll the dough out to $\frac{1}{4}$ -inch and cut with a round cutter. Extra dough can be rolled into donut holes. Cover loosely with greased plastic wrap and let rise again for about 1 hour, until doubled again.

Place the oil in a deep skillet and heat to 350°. Place the doughnuts in the oil and fry until golden brown, about 1 minute per side. Do not fry longer as the doughnut will be tough. Drain onto paper towels.

To make the glaze, stir the milk into the powdered sugar until it is smooth, then add the vanilla. When the doughnuts are cool enough to handle (but still warm), dip the tops of the doughnuts in the glaze, then place on a rack to let the glaze drip down. Makes about 16 doughnuts plus holes.

Baby Back Ribs

4lbs pork ribs
 $\frac{3}{4}$ cup light brown sugar
1 teaspoon hickory smoke salt
1 Tablespoon paprika
1 Tablespoon garlic powder
 $\frac{1}{2}$ teaspoon ground red pepper (optional)
2 cups barbecue sauce, recipe follows

For Sauce:

1 $\frac{1}{2}$ cups chicken stock
 $\frac{2}{3}$ cup brown sugar, packed
1 cup apple cider vinegar
 $\frac{1}{2}$ cup tomato paste
1 tablespoon yellow mustard
1 teaspoon liquid hickory smoke
1 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ teaspoon onion powder
 $\frac{1}{4}$ teaspoon garlic powder
 $\frac{1}{4}$ teaspoon paprika

Make the barbecue sauce by combining all the ingredients for the sauce in a medium saucepan over medium heat. When it comes to a boil, reduce heat and simmer sauce, stirring often, for 45 to 60 minutes or until sauce is thick.

Preheat oven to 300 degrees f.

Peel off tough membrane that covers the bony side of the ribs. Mix together the sugar, smoke salt, paprika and garlic powder to make the rub. Apply rub to ribs on all sides. Lay ribs on two layers of foil, shiny side out and meaty side down.

Lay two layers of foil on top of ribs and roll and crimp edges tightly, edges facing up to seal. Place on baking sheet and bake for 2-2 1/2 hours or until meat is starting to shrink away from the ends of the bone. Remove from oven.

Heat broiler. Cut ribs into serving sized portions of 2 or 3 ribs. Arrange on broiler pan, bony side up. Brush on sauce. Broil for 1 or 2 minutes until sauce is cooked on and bubbly. Turn ribs over. Repeat on other side. Alternately, you can grill the ribs on your grill to cook on the sauce.

Homemade Beer Bread

3 cups unbleached self-rising flour
3 Tablespoons sugar, to taste
4 Tablespoons melted butter, divided
1 bulb roasted garlic*
1 cup sharp Cheddar, shredded
1 1/2 cups beer

Preheat the oven to 375°F. Lightly grease a 9" x 5" loaf pan.

Mix the flour, sugar, 3 tablespoons of the melted butter and the beer, stirring until fairly smooth; don't worry about a scattering of small lumps. Stir in roasted garlic and cheddar.

Spoon the batter into the prepared pan, smoothing the top. Brush the top with the remaining 1 tablespoon melted butter.

Bake the bread for 45 to 50 minutes, until a toothpick inserted about 1/2" into the top of the loaf comes out clean, or with a few moist crumbs clinging to it.

Remove the bread from the oven, and after 5 minutes turn it out onto a rack to cool.

Wait until the bread cools completely before slicing. Store airtight at room temperature.

*To roast garlic, cut the top off of a garlic bulb. Drizzle with olive oil and sprinkle with salt or herbs. Wrap bulb in foil and bake in the oven for 25 minutes at 375 degrees F. Allow bulb to cool then squeeze out the roasted garlic, removing the garlic paper as you go.

Steakhouse Ribeye

Two 1 1/4-pound, bone-in rib eye steaks
Kosher salt
Freshly ground pepper
2 tablespoons canola oil
4 Tablespoons unsalted butter
4 thyme sprigs, stem removed and chopped
3 garlic cloves, peeled and minced
1 rosemary sprig, stem removed and chopped

Season the rib eye steaks generously with salt and freshly ground pepper. Let the meat stand at room temperature for 30 minutes.

In a large cast-iron skillet, heat the canola oil until hot. Add the steaks and cook over high heat until crusty on the bottom, about 5 minutes. Turn the steaks and add the butter, thyme, garlic and rosemary to the skillet. Cook over high heat, basting the steaks with the melted butter, garlic and herbs, until the steaks are medium-rare, 5 to 7 minutes longer. Transfer the steaks to a cutting board and let rest for 10 minutes. Cut the steaks off the bone, then slice the meat across the grain and serve. Makes 2 steaks.

New Mexico Green Chile Stew

2 hatch green chilies (if not available Anaheim will work too)
2lbs pork shoulder, trimmed of fat
2 Tablespoons butter
2 Tablespoons flour
2 Tablespoons vegetable oil
 $\frac{1}{2}$ cup onion, finely chopped
2 garlic cloves, minced
1 -2 jalapenos, diced (only necessary if using Anaheim chiles)
6 cups chicken broth
6 ounces beer- a pale ale or amber
 $\frac{1}{2}$ teaspoon oregano
1 teaspoon salt
1 teaspoon pepper
3 bay leaves
 $\frac{1}{2}$ teaspoon cumin
1(10 ounce) can diced tomatoes
3 large russet potatoes, peeled and diced into 1/2-inch pieces

Preheat broiler on high and adjust oven rack 4 to 6 inches from the surface of the broiler. Place chilies on a foil-lined cookie sheet. Broil green chiles under the broiler until blackened, about 3-4 minutes per side turning once. Remove from oven and cover with foil. Allow to cool before proceeding.

While the chiles are resting, cut the meat into 1-inch pieces and season with salt and pepper. Dredge in flour. In a large stockpot over medium high heat, melt butter and olive oil. Add pork and cook until brown. Remove to a plate with slotted spoon. Return the pot to medium high heat and brown with onion, garlic and jalapeno for 5 minutes or until soft. Stir in oregano, salt, pepper, bay leaves and cumin. Add pork back to the pot. Add in broth and beer. Allow to simmer for 30 minutes.

Meanwhile, peel skin from chiles. Seed and chop into 1-inch pieces. Add tomatoes and potatoes into pot; add in chilies. Let simmer for 30 minutes. Ladle into bowl and serve. Serves 8.

Stuffed Sopapillas

$\frac{1}{2}$ cup warm water (90-105 degrees F)
1 Tablespoon yeast
1 egg
 $\frac{1}{3}$ cup butter
 $1 \frac{1}{2}$ cups milk, scalded (cooled to lukewarm)
 $\frac{1}{3}$ cup sugar
1 Tablespoon cornmeal
5 cups flour, divided
1 teaspoon salt

For Filling:

$\frac{1}{2}$ pound hamburger meat, cooked, crumbled and seasoned
 $\frac{1}{2}$ cup lettuce
1 tomato, diced
1 cup Cheddar cheese, shredded

In a large bowl, dissolve yeast in water. Add in egg, milk, and sugar. Stir in cornmeal and 2 cups flour. The batter will look like thick pancake batter. Allow this to rise for 1 hour.

Add in remaining 3 cups flour and salt. Let rise 1 hour. Turn dough out onto lightly on lightly floured surface to sticking. Roll out to $\frac{1}{4}$ inch thickness using a lightly floured rolling pin. Cut into triangles or squares about 3 inch by 3 inch.

Let rise on a damp cloth-covered cookie sheet for about 30 minutes.

Deep fry in hot oil to golden brown on both sides, about 3-4 minutes per side at 375 degrees F. While in the hot oil, bump the sides of the dough against the deep fryer. This helps make the center puff up. Cut one side open and stuff with taco toppings (hamburger, lettuce, onions, tomatoes, etc.). Makes about 1 dozen sopapillas.

Chocolate Silk Pie

For Pie Dough:

1 $\frac{1}{4}$ cups flour
1/8 teaspoon salt
 $\frac{1}{2}$ cup cold butter, cut into cubes
3-4 Tablespoons ice cold water

Chocolate Filling:

1/3 cup sugar
 $\frac{1}{4}$ cup cornstarch
2 $\frac{1}{2}$ cups half-and-half
4 large egg yolks
6 ounces semisweet chocolate, finely chopped
3 Tablespoons Cognac or brandy
1 teaspoon vanilla extract

Whipped Topping:

1 cup heavy whipping cream
1 Tablespoon Cognac or brandy
1 teaspoon confectioners' sugar
Baking cocoa, for dusting

Special Equipment: (1) 9-inch pie dish

For Pie Dough: combine flour and salt in a medium bowl; cut in cold butter with 2 forks or a pastry cutter until crumbly. Gradually add 3-4 Tbsp. ice water, tossing with a fork until dough holds together when pressed. Wrap in plastic wrap and refrigerate 1 hour.

On a lightly floured surface, roll pastry dough to a 1/8-in.-thick circle; transfer to a 9-in. pie plate. Trim pastry to 1/2 in. beyond rim of plate; flute edge. Line unpricked pastry with a double thickness of foil. Fill with pie weights, dried beans or uncooked rice. Bake at 400° for 20 minutes. Remove foil and weights; bake 10-12 minutes longer or until golden brown. Cool on a wire rack.

In a heavy saucepan, mix sugar and cornstarch. Whisk in cream. Cook and stir over medium heat until thickened and bubbly. Remove from the heat. In a small bowl, whisk a small amount of hot mixture into egg yolks; return all to the pan, whisking constantly. Cook and stir over low heat 1 minute longer. Remove from the heat; stir in the chocolate, Cognac and vanilla until chocolate is melted.

Transfer to a clean bowl; press plastic wrap onto surface of filling. Cool filling to room temperature. Spoon into crust. Refrigerate, covered, until cold, about 4 hours.

For topping, in a small bowl, beat cream until it begins to thicken. Add Cognac and confectioners' sugar; beat until soft peaks form. Spread over pie. Dust lightly with cocoa. Makes (1) 9-inch pie.

Double Crusted Apple Pie

Pie Dough:

2 ½ cups all-purpose flour
½ teaspoon salt
1 cup cold butter, cut into cubes
5-6 Tablespoons ice cold water

Walnut Layer:

¾ cup ground walnuts
2 tablespoons brown sugar
2 tablespoons lightly beaten egg
1 tablespoon butter, melted
1 tablespoon 2% milk
¼ teaspoon lemon juice
¼ teaspoon vanilla extract

Filling:

6 cups sliced peeled tart apples (4-5 medium)
2 teaspoons lemon juice
½ teaspoon vanilla extract
¾ cup sugar
3 tablespoons all-purpose flour
1-¼ teaspoons ground cinnamon
¼ teaspoon ground nutmeg
⅛ teaspoon salt
3 Tablespoons butter, cubed

Topping:

1 teaspoon 2% milk
2 teaspoons sugar

Pastry for double-crust pie (9 inches): all-purpose flour salt in a medium bowl; cut in butter until crumbly. Gradually add ice water, tossing with a fork until dough holds together when pressed. Divide dough in half and shape into disks; wrap in plastic wrap and refrigerate 1 hour.

Preheat oven to 375°. On a lightly floured surface, roll one half of pastry dough to a 1/8-in.-thick circle; transfer to a 9-in. pie plate. Trim pastry even with rim. In a small bowl, mix walnut layer ingredients until blended. Spread onto bottom of pastry shell. Refrigerate while preparing filling.

For filling: In a large bowl, toss apples with lemon juice and vanilla. In a small bowl, mix sugar, flour, cinnamon, nutmeg and salt; add to apple mixture and toss to coat. Pour filling over walnut layer; dot with butter. Roll remaining pastry dough to a 1/8-in.-thick circle. Place over filling. Trim, seal and flute edge. Brush top with milk; sprinkle with sugar. Cut slits in pastry.

Place pie on a baking sheet. Bake 55-65 minutes or until crust is golden brown and filling is bubbly. Cover edge loosely with foil during the last 10 minutes if needed to prevent overbrowning. Remove foil. Cool on a wire rack. Makes (1) 9-inch pie.

Grand Marnier Soufflé

3/4 stick (6 Tablespoons) unsalted butter plus additional for buttering ramekins
1 cup sugar plus additional for coating ramekins
1/4 cup plus 2 Tablespoons all-purpose flour
1 cup whole milk
7 large egg yolks
1/4 teaspoon vanilla
1/8 teaspoon orange oil*
2 Tablespoons Grand Marnier
8 large egg whites

Preheat oven to 400°F. Generously butter eight 1-cup (3 1/2 x 2-inch) ramekins and coat with sugar, knocking out excess sugar.

In a 1 1/2-quart heavy saucepan melt 3/4 stick butter over moderately low heat and whisk in flour. Cook flour and butter, whisking for 3 minutes. Slowly add milk and cook over medium heat, whisking, until mixture is very thick and pulls away from sides of pan. Transfer mixture to a bowl and cool 5 minutes. In a large bowl whisk together yolks, vanilla, orange flavoring and a pinch salt, and whisk in milk mixture and Grand Marnier, whisking until smooth.

In a large bowl with an electric mixer beat whites until they hold soft peaks. Beat in 1 cup sugar, a little at a time, and beat meringue until it just holds stiff peaks. Whisk about 1/4 of meringue into yolk mixture to lighten and with a rubber spatula. Fold in remaining meringue gently but thoroughly. Spoon batter into ramekins, filling them just to rim, and arrange ramekins at least 1 1/2 inches apart in a large baking pan. Add enough hot water to pan to reach halfway up sides of ramekins and bake soufflés in middle of oven 20 minutes, or until puffed and tops are golden.

Remove pan from oven and transfer ramekins to dessert plates. With 2 forks pull open center of each soufflé and pour crème anglaise into opening.

Serve soufflés immediately. Makes 8 servings.

Crème Anglaise

1 cup heavy cream
2 teaspoons vanilla extract
4 egg yolks
1/3 cup white sugar

In a small, heavy saucepan, heat cream and vanilla until bubbles form at edges.

While cream is heating, whisk together egg yolks and sugar until smooth. Slowly pour 1/2 cup of hot milk mixture into egg yolks, whisking constantly. Gradually add egg yolk mixture back to remaining milk mixture, whisking constantly. Continue to cook, stirring constantly, until the mixture coats the back of a spoon.

Oysters Rockefeller

- 1 garlic clove
- 2 cups loosely packed fresh spinach
- 1 bunch watercress, stems trimmed
- 1/2 cup chopped green onions
- 3/4 cup (11/2 sticks) unsalted butter, room temperature
- 1/2 cup dry breadcrumbs
- 2 tablespoons Pernod or other anise-flavored liqueur
- 1 teaspoon fennel seeds, ground
- 1 teaspoon hot pepper sauce
- 1 pound (about) rock salt
- 24 fresh oysters, shucked, shells reserved
- 1/4 cup freshly grated Parmesan cheese

Position rack in top third of oven and preheat to 450°F. Finely chop garlic in food processor. Add spinach, watercress and green onions to garlic. Process, using on/off turns, until mixture is finely chopped. Transfer mixture to medium bowl. Combine butter, breadcrumbs, Pernod, fennel and hot sauce in processor. Process until well blended. Return spinach mixture to processor. Process, using on/off turns, just until mixtures are blended. Season with salt and pepper. (Can be made 8 hours ahead. Cover; chill.)

Sprinkle rock salt over large baking sheet to depth of 1/2 inch. Arrange oysters in half shells on top of rock salt. Top each oyster with 1 tablespoon spinach mixture. Sprinkle with cheese. Bake until spinach mixture browns on top, about 8 minutes. Makes about 12 appetizers.