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GAME DAY CHICKEN WINGS

Preparation: 10 min. | Difficulty: Easy | Serving: 4







Ingredients

2 lbs chicken wings

4 tbsp mustard

¼ cup vegetable oil

2 tbsp soy sauce

½ tsp Tabasco

1 tbsp white wine vinegar

1 tbsp tomato paste

4 tbsp brown sugar

1 tbsp paprika powder (spicy)

2 cloves garlic

½ tsp salt

½ tsp pepper

Directions: Game Day Chicken Wings

1) Mix mustard, vegetable oil, soy sauce, tabasco, white wine vinegar, tomato paste, brown sugar, paprika, crushed garlic, salt, and pepper to create the marinade.

2) Next, marinate the chicken wings. Leave covered and chilled for at least 2 hours or overnight to allow the flavors to sink in.

3) Preheat the oven to 180°C/355°F. Now, take the marinated chicken wings, allowing any surplus marinade to drip off, and put on a baking rack or a baking sheet lined with parchment paper.

4) Bake in a preheated oven at 180°C/355°F for approx. 30 min until golden. Turn the wings after 15 min., so that they can brown evenly on both sides. Let rest for 120 min. before serving.

Utensils:
Garlic press, large bowl, resealable freezer bag (optional), baking sheet, oven, meat tongs (optional), parchment paper.

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CHILE CON CARNE

Preparation: 30-35 min. | Difficulty: Medium | Serving: 4







Ingredients

4 tbsp. olive oil, divided
2 lbs. ground beef, lean
2 tsp. cocoa powder, divided
2 tsp. ground cumin, divided
2 tsp. dried oregano leaves, divided
1 tsp. kosher salt, divided
1 medium onion, chopped
2 fresh poblano peppers
1 tbsp. minced garlic
4 dried ancho chiles
1 1/2 lbs. cherry tomatoes
3 tbsp. masa harina or fine cornmeal
2 tbsp. pickled jalapeno juice
1 tbsp. minced pickled jalapeno
1 tbsp. adobo sauce (chipotle chiles)
2 tsp. molasses
2 cans (15.5 oz.) pinto, kidney or black beans
1 quart chicken stock
1 to 2 tbsp. kosher salt

Garnishes: Lime wedges, sour cream, diced avocado and torn cilantro leaves.

Directions: Chile Con Carne

1) In a medium, or heavy pot add 2 tbsp. oil to stockpot and heat until oil is hot and starts to shimmer. Add turkey, 1 tsp. cocoa powder, 1 tsp. cumin, 1 tsp. oregano and 1/2 tsp. salt. Cook turkey 7 to 8 minutes or until browned and cooked through, stirring constantly and breaking up into medium crumbles. Remove turkey with a slotted spoon and place into a medium bowl; set aside.

2) Wipe stockpot clean, if necessary, and add 2 tbsp. oil. Place onion, poblano peppers, ancho chiles, garlic, 1 tsp. cocoa powder, 1 tsp. cumin, 1 tsp. oregano and 1/2 tsp. salt to stockpot; sauté on Level 9 for 5 min. stirring occasionally. Slide stockpot to Level 5 and sauté for an additional 5 minutes.

3) Add tomatoes and cook for 3 minutes. lower heat and cook for an additional 3 to 5 minutes or until tomatoes have started to soften and break down. Add pickled jalapeno juice, pickled jalapenos, adobo sauce and molasses and cook 2 minutes.

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CHILE CON CARNE

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3 tbsp. masa harina or fine cornmeal
2 tbsp. pickled jalapeno juice
1 tbsp. minced pickled jalapeno
1 tbsp. adobo sauce (chipotle chiles)
2 tsp. molasses
2 cans (15.5 oz.) pinto, kidney or black beans
1 quart chicken stock
1 to 2 tbsp. kosher salt

Garnishes: Lime wedges, sour cream, diced avocado and torn cilantro leaves

Directions: Chile Con Carne

4) Carefully spoon vegetable mixture into the bowl of a food processor and slide stockpot to lower heat. Process vegetable mixture, scraping down the bowl as necessary, until mixture is the consistency of a chunky salsa. Pour vegetable mixture back into the stockpot and add masa harina; stir to combine.

5) Increase heat to your stockpot and add the cooked turkey and chicken stock; bring to a boil. Let stockpot to simmer 3 to 5 minutes or until heated through.

6) Serve Chili Con Carne with fresh squeezed lime, sour cream, diced avocado and torn cilantro leaves.

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HUNGERFORD JAMBALAYA

Preparation: 45 min | Difficulty: Medium | Serving: 8







Ingredients

Chicken Thighs
2 pkg Kielbasa Beef Sausage
1 Large Red Onion
6 Ribs of Celery
1 Bunch Green Onions
1 Green Bell Pepper
3 TBSP – chopped garlic
2 14.5 Cans Stewed Tomatoes
1 15 oz Can of Tomato Sauce
2 Bay Leaves
2 48 oz Chicken Broth
3 cups - Uncle Ben's Rice
Garlic Powder (Lawrey's)
Cajun Seasoning (Dons)
White pepper
Pepper/ Thyme Leaves
Sage/ Salt

Directions: Hungerford Jambalaya

1) Preheat oven to 375
2) In large pot render chicken over medium heat. Do not cook all the way thru!
3) Remove from pan and set aside.
4) Render Sausage. Do not cook all the way thru! Remove from pan and set aside.
5) Add vegetables and garlic to pan and sauté until lightly softened.
6) Stir in tomatoes and tomato sauce. Cook for five minutes on medium
7) Add Chicken Broth. Cook for 5-10 minutes until hot.
8) Add Seasonings. Adjust seasonings to taste. Add salt to taste. Add chicken & sausage.
9) Let simmer for 1-2 hours (for best results put in refrigerator overnight).
10) Put Roasting pan on a large cooking sheet or baking pan. Pour rice into bottom of roasting pan.
11) Add Jambalaya Juice to pan until liquid is ½" from lip. Cover with Aluminum Foil
12) Place in oven and cook at 375 until rice is tender – Do not overcook.
13) Eat hot and enjoy!

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THREE CHEESE PENNE

Preparation: 15 min. | Difficulty: Easy | Serving: 4







Ingredients

1 pound dry penne

Cheese Sauce:

5 cups milk
1 medium Onion, roughly sliced
2 Bay Leaves
¼ cup (56g) unsalted Butter
1/3 cup (42g) Flour
2 teaspoons Kosher or Sea Salt
fresh cracked Black Pepper
Nutmeg, freshly grated to taste
8 oz (225g) aged Cheddar, grated
8 oz (225g) Parmigiana Reggiano, grated
8 oz (225g) Goat Cheese, pinched 1" pieces

Topping:

3 Tablespoons (42g) unsalted Butter
1 cup (110g) panko breadcrumbs
2 Tablespoons Italian Parsley
Kosher or Sea Salt, to taste
fresh cracked Black Pepper, to taste

Directions: Three Cheese Penne

1) Preheat oven to 350 degrees F, Steam Convection Mode. Butter a 2 quart baking dish.

2) Make the cheese sauce. Combine the milk, onions, and bay leaves in a saucepan and heat to a near simmer. Remove from heat and allow the flavors to infuse for 15-20 minutes.

3) In another saucepan, melt the butter, then whisk in the flour. Cook on medium heat for another 2 minutes.

4) Strain milk into the roux (butter/flour mixture), whisking until the roux is fully incorporated into the milk. Bring to a simmer over medium heat and cook for another 5 minutes or until the sauce thickens. Remove from heat.

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CHICKEN TORTILLA SOUP

Preparation: 50 min. | Difficulty: Easy | Serving: 4







Ingredients

2 tortillas
1 onion
2 cloves garlic
2 pickled jalapeños
1 lime
1 chicken breast
1 tsp ground cumin
14 oz canned crushed tomatoes
4 ¼ cups chicken stock
8 ¾ oz canned black beans
5 ¼ oz canned sweet corn
Salt, Pepper
Vegetable oil (for frying)
Sour cream and cilantro (for serving)

Directions: Chicken Tortilla Soup

1) Dice the onion and mince the garlic. Finely chop the jalapeños. Cut the lime into wedges. Stack the tortillas and roll tightly together. Slice into thin strips, keeping as rolls if desired, and set aside.

2) Add vegetable oil to a pot over medium-high heat. Add chicken breast, season with salt and pepper, and fry for approx. 5 min. on each side, or until golden brown. Remove chicken from the pot. Add onion and garlic and cook until softened, approx. 4 min. Add cumin, tomatoes, and chicken stock and bring to a simmer. Add chicken back to the pot and let simmer for approx. 20 min., or until chicken is cooked through.

3) While the soup cooks, add some more oil to a separate frying pan over medium heat. Fry the tortilla strips in small batches until golden and crisp. Drain on a paper towel and season with salt.

4) Remove the chicken from the soup and shred using two forks. Drain and rinse the beans and corn. Add chicken, beans, jalapeños, and corn to the soup and simmer for another 8 min. Season to taste with salt and pepper. Ladle the soup into bowls and top with crispy tortillas, a dollop of sour cream, cilantro, and a lime wedge.

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MEAT PIE (STEP 1/3, FILLING)

Preparation: 30 min | Difficulty: Hard | Serves: 6







Ingredient

1 1/4 Extra Virgin Olive Oil

1 yellow onion finely chopped

1 celery stalk, finely chopped

2 carrot, finely chopped

2 oz Prosciutto di Parma

1 3/4 Ground Beef

2 tablespoons tomatoe paste

1/8 teaspoon ground allspice

1/2 cup dry white wine

1/2 cup whole milk

2 tablespoons all-purpose flour

3 cups beef broth

1 egg

1 table spoon heavy cream

Directions: To make the pie filling

1. Heat a large heavy pot over medium-high heat. Add the oil, then add the onion, celery, and carrot and sauté for about 5 minutes, or until the vegetables are tender but not browned.
Add the prosciutto and sauté for 2 minutes.

2. Crumble the beef into the pot and season with salt and pepper. Cook, stirring with a wooden spoon to break up the beef, for about 5 minutes, or until the meat is just cooked and no longer pink. Add the chicken livers and cook for about 2 minutes, or until the livers are just cooked and no longer pink. Add the tomato paste and allspice and cook, stirring, for about 2 minutes, or until the tomato paste is well blended.

3. Stir in the wine and cook for about 2 minutes, or until it evaporates completely. Reduce the heat to medium, add the milk, and cook, stirring occasionally, for about 2 minutes, or until the milk has reduced by three-fourths and the sauce is thick and creamy. Sprinkle the flour over the mixture and cook for about 1 minute, stirring constantly, or until well blended.

4. Add the broth, bring to a simmer, and simmer for 25 minutes, or until the liquid has thickened and reduced by one-fourth. Season with salt and pepper. Set the mixture aside to cool. (You should have about 4 ½ cups filling.)

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MEAT PIE (STEP 2/3, ASSEMBLY & BAKE)

Preparation: 30 min | Difficulty: Hard | Serves: 6







Ingredients

1 baguette

2 tomatoes

7 oz tomato purée

1/4 tsp chili flakes

2 tsp basil

1 tsp dried oregano

1 tbsp olive oil

2 ½ oz Emmentaler cheese

2 ½ oz buffalo mozzarella cheese

Salt

Pepper

Directions: To assemble & bake the pies

5. Position a rack on the lowest rung of the oven and set a baking sheet on the rack. Preheat the oven to 400°F. (Being close to the source of heat will help the bottom crusts bake and brown properly.)

6. On a floured work surface, roll out 1 disk of dough to a 6-inch round about ⅛ inch thick. Line a 5-inch disposable aluminum pie pan with the dough. Repeat with 5 more dough balls and pie pans. Divide the filling among the pans, using about ¾ cup filling per pie.

7. Roll out the remaining 6 dough pieces to 6-inch rounds and lay them over the filling. Trim the dough overhang to ½ inch. Pinch the bottom and top crusts together to seal and fold them under. Make a hole in the center of each top crust, if desired.

8. In a small bowl, whisk the egg and cream to blend. Using a pastry brush, lightly brush the tops of the pies with the egg-cream mixture.

9. Place the pies on the preheated baking sheet in the oven and bake for about 40 minutes, or until the crust is deep golden and the filling is bubbling. If the crust begins to brown before the filling bubbles, tent the pies with foil. Let the pies cool on a wire rack until warm before serving.

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MEAT PIE (STEP 3/3, PASTRY DOUGH)

10 minutes, plus 30 minutes chilling time







Ingredient

2 ½ cups all-purpose flour

1 tablespoon sugar

½ teaspoon fine sea salt or table salt

½ pound (2 sticks) cold unsalted butter, cut into ½-inch cubes

About ⅓ cup ice water

Directions: Buttery Pastry Dough

1. In a food processor, combine the flour, sugar, and salt and pulse to blend.

2. Add the butter and pulse about 10 times, or until the butter is in pea-size pieces; do not overprocess.

3. While pulsing the processor, add ⅓ cup of the ice water, then pulse just until moist clumps of dough form, adding more water 1 tablespoon at a time if necessary.

4. Transfer the dough to a work surface and divide it in half.

5. Divide each piece of dough into 6 pieces and shape into disks.

6. Wrap individually in plastic wrap and refrigerate for at least 30 minutes before rolling out.

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HERBED MEATBALLS (POMODORO SAUCE)

Preparation: 15 min | Difficulty: Easy | Serving: 4







Ingredient:

1 1/4 Extra Virgin Olive Oil

1 yellow onion finely chopped

1 celery stalk, finely chopped

2 carrot, finely chopped

2 oz Prosciutto di Parma

1 3/4 Ground Beef

2 tablespoons tomatoe paste

1/8 teaspoon ground allspice

1/2 cup dry white wine

1/2 cup whole milk

2 tablespoons all-purpose flour

3 cups beef broth

1 egg

1 table spoon heavy cream

Directions: Pomodoro Sauce

1. In a large wide pot over medium-low heat, heat oil. Add onions and garlic and sauté 5 to 8 minutes, or until softened and translucent. Stir in salt, sugar, and cayenne; cook 2 minutes. Add tomatoes.

2. Bring to simmer. Simmer gently, stirring occasionally, for 15 minutes. Whisk in butter and balsamic.

Season with salt and pepper and keep warm.

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HERBED MEATBALLS

Preparation: 15 min | Difficulty: Easy | Serving: 4







Ingredient:

3/4 cup panko breadcrumbs

1 cup milk

1 lb. 8oz ground beef, 85% lean

10 oz. ground pork (20% fat)

1/2 cup chopped fresh flat-leaf parsley

1 1/3 cup grated parmesan

2 large garlic cloves, finely minced or grated

1 1/2 tbs. kosher salt

1 1/2 tsp. chopped fresh oregano

1/2 tsp. crushed red pepper flakes

1/2 tsp. freshly ground black pepper

3 large eggs

1/4 cup olive oil

Fresh basil leaves

Directions: Making meat balls

3. In a large bowl, combine bread crumbs and buttermilk. Set aside 30 minutes to allow bread to absorb liquid. Squeeze out any excess buttermilk from bread.

4. Using your hands, mash bread crumbs. Add ground Wagyu, pork, parsley, Parmesan, 1/2 cup Pecorino, garlic, salt, oregano, red pepper flakes, fennel seeds, and black pepper and mix until blended.

5. Blend eggs in blender for 1 minute, and then add to meat mixture. Using your hands, gently mix until blended. Mixture will be soft, which will ensure tender meatballs. Form mixture into 12 to 40 meatballs, depending if you are serving them as an hors d'oeuvre or as part of a main course with pasta.

6. Heat large heavy skillet over medium heat. Add olive oil. Working in batches, add meatballs and cook, turning occasionally, for 12 minutes per batch, or until browned all over.

7. Using a slotted spoon, transfer to Pomodoro sauce and simmer 5 minutes, or until meatballs are cooked through, with no sign of pink.

8. Transfer meatballs to plates. Garnish with basil. Sprinkle with more Pecorino cheese and serve.

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POACHED HALIBUT APPITIZER

Preparation: 50 min. | Difficulty: Easy | Serving: 4







Ingredients

2lbs halibut cut into 1" cubes
while half frozen

1 cup salted butter, melted

1 jalapeno, sliced very thin

3 garlic cloves, sliced very thin or minced

Directions: Poached Halibut Appitizer

1. Pour half of the butter over garlic and other half over jalapenos in separate small bowls.
Set aside for serving.

2. Bring large, wide pot of water to a boil and season with salt.

3. Drop halibut cubes in and cook at a gentle simmer until perfectly cooked fish floats to the top of the water.

4. Carefully scoop out halibut and place on serving platter with toothpicks or appetizer forks. Serve immediately with flavored butters for dipping.

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SPINACH & GOAT CHEESE FRITTATA

Preparation: 20 min | Difficulty: Medium | Serving: 4







Ingredients

10 large eggs

¼ cup milk

¼ teaspoon sea salt

¼ teaspoon black pepper

2 tablespoons butter

3 cups fresh spinach leaves,

1/2 cup soft goat cheese or Boursin

Toast

fresh tomatoes (or fresh fruit)

Directions: Spinach & Goat Cheese Frittata

1. Pre-heat oven to 425 degrees F. In large bowl, whisk together eggs, milk, salt and black pepper.

2. Heat a 10" cast iron or oven proof skillet on medium-high heat. Melt 1 tablespoon of butter, then add spinach leaves. Saute spinach until wilted, about 1 -2 minutes. Melt remaining 1 tablespoon butter, then pour in the egg mixture.

3. Stir egg mixture and cook untouched for about 20 seconds or until the sides begin to set. Gently gather in the sides of the cooked egg around edges of the pan with a heat-proof rubber spatula to let uncooked egg flow underneath.

4. When the bottom of the eggs have set on the edges, add goat cheese on top. Transfer the skillet into the oven and bake for about 15-20 minutes, or until the frittata is fluffy, light brown on top and the center is just set.

5. Serve warm with toast, fresh tomatoes or fresh fruit.

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EASY BROWNIE COOKIES

Preparation: 15 min | Difficulty: Easy | Serving: 10 cookies







Ingredients

7 ¾ oz bittersweet chocolate

4 tbsp unsalted butter

1/3 cup flour

¼ tsp baking powder

¼ tsp salt

2 eggs

1/3 cup sugar

¼ cup chocolate chips

Directions: Easy Brownie Cookies

1) Add some water to a saucepan and bring to a simmer. Place a heatproof bowl on top of the saucepan, making sure it doesn't touch the simmering water underneath. Add chocolate and butter to the bowl, allow to melt, stirring occasionally, then remove from the heat and set aside.

2) In a small bowl, mix together flour, baking powder, and salt. Beat eggs and sugar until foamy, approx. 3 min. in a large bowl. Stir in melted chocolate and then fold in flour mixture. Stir in chocolate chips and chill in the fridge for at least 1 hr.

3) Preheat the oven to 180°C/360°F. Line a baking sheet with parchment paper. Use an ice cream scoop to transfer scoops of the batter to the lined baking sheet. Bake for approx. 15 min.

Enjoy!

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FRUIT WINE SLUSHIE

Preparation: 10 min. | Difficulty: Easy | Serving: 2







Ingredients

3 peaches (frozen)

3 slices pineapple (frozen)

1¼ cups fruity white wine

Directions: Fruit wine slushie

1. Add all ingredients into a blender and mix together.

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STEFAN'S STEAK SANDWICH

Preparation: 20 min. | Difficulty: Easy | Serving: 4







Ingredients

Caramelized Onions:
2 tbs olive oil
2 large onions, thinly sliced
4 sprigs thyme
2 garlic cloves, finely chopped

Horseradish Sauce:
1/2 cup finely grated horseradish
1/3 cup mayonnaise
1/3 cup sour cream

Sandwiches:
2 Ribeye Steaks (each about 10 oz)
5 tbs olive oil
Salt and Pepper
Eight 1/3-inch-thick slices bread
8 oz Gruyère cheese, grated
4 cups (not packed) baby arugula

Directions: Stefan's Steak Sandwich

1. Heat 2 tablespoons oil in a frying pan over low heat. Cook onion, stirring occasionally, for 15 minutes. Add sugar and vinegar. Cook, stirring occasionally, for 10 minutes or until caramelised.

2. Meanwhile, place steaks in a dish. Add worcestershire sauce and remaining oil. Turn to coat. Stand for 5 minutes.

3. Heat a barbecue plate or chargrill over medium-high heat. Cook steaks for 1 minute each side for medium or until cooked to your liking.

4. Top bread bases with steak, onions, tomatoes and rocket. Sandwich with bread tops. Serve.

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PERFECT SALMON BAKE

Preparation: 10 min | Difficulty: easy







Ingredients

Salmon fillets

(Any type King, Coho, Pink Sockeye)

Best Foods Mayonnaise

Lemon pepper

Garlic (fresh 1-4 cloves0

Lemon (fresh 1-2 large)

Teriyaki Stir-Fry Sauce (thick)

Apricot Sauce (optional)

Directions: Perfect Salmon Bake

1. Line baking sheet with foil. Place salmon fillet, skin down.

2. Bake at 400 degrees – 15 minutes per 1" thickness of fish.

Variations:

Spread a layer of Best Foods Mayonnaise across the top of the fillet and sprinkle with lemon pepper – bake as described.

Mince fresh garlic and sprinkle over top of the fillet. Cut fresh lemon and squeeze juice over top of fillet and garlic. Add rind to top of fish – bake as described.

Drizzle either Teriyaki Stir-Fry Sauce or Apricot Sauce over top of fillet – bake as described.

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FRENCH BREAD PIZZA

Preparation: 15 min | Difficulty: easy | Serving: 4







Ingredients

1 baguette

2 tomatoes

7 oz tomato purée

1/4 tsp chili flakes

2 tsp basil

1 tsp dried oregano

1 tbsp olive oil

2 ½ oz Emmentaler cheese

2 ½ oz buffalo mozzarella cheese

Salt

Pepper

Directions: French bread pizza

1. Preheat the oven to 180°C/360°F. Cut the tomatoes into small pieces and slice the baguette in half lengthwise. Then cut in half again, this time widthwise.

2. Mix tomato purée, chili flakes, basil, dried oregano, and olive oil. Season with salt and pepper.

3. Transfer baguette halves to a parchment-lined baking sheet and spread with the tomato sauce. Place tomato pieces and basil on top and sprinkle with Emmentaler cheese. Pull the mozzarella into pieces and place onto the baguettes. Bake for approx.

4. 15 min at 180°C/360°F. Turn on the grill function and bake for approx. 3 min. more, or until cheese is bubbly and brown on top.

Serve and enjoy!

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