

The background of the entire page is a photograph of a red enameled cast-iron pot on a stovetop. Steam is rising from the pot, and a wooden spoon is resting inside. The scene is dimly lit, with the steam catching the light.

THE

COVID COPING

COOKBOOK

MINNESOTA HISTORICAL SOCIETY STAFF



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Dear MNHS colleagues,

In a normal year, many of us would have braved the elements to come together for our annual Chili Cook-off. Due to COVID-19, this past year has been far from normal and, as many of us have experienced, very challenging. We've been isolated at home, lost colleagues due to layoffs, and been at the epicenter of a national reckoning on racial justice.

One thing that has occurred much more this last year has been cooking at home.

Through this book, we celebrate our community and share comfort (food) with each other in this challenging time. Colleagues from across MNHS shared recipes ranging from No-Knead Bread to Doomsday Spam Biscuits and Gravy and on to Tomato Toast, Welsh Cakes, and the 345 West Kellogg Boulevardier. Through this process, the COVID Coping Cookbook Committee has truly enjoyed seeing the creativity and delightful personal anecdotes included with the recipes. We are all excited to try out these recipes in our own homes in the coming months and years.

Just as we did during the Chili Cook-off, we are raising funds for a valued community nonprofit. This year we are directing all proceeds from *The COVID Coping Cookbook* to the Hallie Q. Brown Community Center's food shelf.

Thank you so much to everyone who contributed recipes, and a special thanks to Shannon Pennefeather for her copyediting prowess, Jason Onerheim for his photography skills, and to Dan Sattler-Reimer for his layout genius. Without all of you, none of this would be possible!

Yours in delicious food,

The COVID Coping Cookbook Committee

Marais Bjornberg, Matt Horstman, David Sandager, and Lori Williamson
St. Paul, MN

Photography from the Minnesota Historical Society Collection

Page ii: Smoking suckers (fish), Nett Lake. Monroe Killy, 1946.

Page 11: Canning demonstration, Minneapolis. Forms part of WPA Negative Collection, 1938.

Page 12: Children with mixing bowls and baking ingredients. Minneapolis Journal, 1937.

Page 19: Interior of lumber camp kitchen near Deer River, 1910.

Page 24: A St. Paul woman trying to figure out how to cook an enormous fish, June 2, 1952.
St. Paul Pioneer Press & Dispatch, 1952.

Page 31: Kindergarten children baking bread, Scheffer School, St. Paul. St. Paul Dispatch-Pioneer Press, 1950.

Page 33: A.A. Lawson, Grocer, delivery truck, North St. Paul, 1915.

Page 36: Women reading cookbook. Forms part of Philip C. Dittes photograph collection, I.158, 1950.

Page 43: Land O' Lakes truck with load of buttermilk powder. Hibbard Studio, 1928.

Page 47: Image for Malfred Ferndock's Morel Cookbook. (Supplied Title); Man with chef hat and fake beard holding a morel mushroom in a pot. (Alternate Title). Peter Leach, 1985.

BREADS



No-Knead Bread

JULIANNA OLSEN

Prep Time: 90 minutes, plus 20 hours resting time

Serves: 6-8

This recipe is so easy, I can have a fresh loaf of bread on the table at dinner, even on a workday!

INGREDIENTS

- 3½ cups (430 grams) all-purpose or bread flour, plus more for dusting
- ¼ teaspoon instant yeast
- 2 teaspoons kosher salt
- Cornmeal or wheat bran, as needed

DIRECTIONS

- In a large bowl combine flour, yeast, and salt. Add 1½ cups plus 2 tablespoons (390 milliliters) water, and stir until blended; dough will be shaggy and sticky. Cover bowl with plastic wrap. Let dough rest at least 12 hours, preferably about 18, at warm room temperature, about 70 degrees.
- Dough is ready when its surface is dotted with bubbles. Lightly flour a work surface and place dough on it; sprinkle it with a little more flour and fold it over on itself once or twice. Cover loosely with plastic wrap and let rest about 15 minutes.
- Using just enough flour to keep dough from sticking to work surface or to your fingers, gently and quickly shape dough into a ball. Generously coat a cotton towel (not terry cloth) with flour, wheat bran, or cornmeal; put dough seam side down on towel and dust with more flour, bran, or cornmeal. Cover with another cotton towel and let rise for about 2 hours. When it is ready, dough will be more than double in size and will not readily spring back when poked with a finger.
- At least 30 minutes before dough is ready, heat oven to 450 degrees. Put a 6- to 8-quart heavy covered pot (cast iron, enamel, Pyrex, or ceramic) in oven as it heats. When dough is ready, carefully remove pot from oven. Slide your hand under towel and turn dough over into pot, seam side up; it may look like a mess, but that is okay. Shake pan once or twice if dough is unevenly distributed; it will straighten out as it bakes. Cover with lid and bake 30 minutes, then remove lid and bake another 15 to 30 minutes, until loaf is beautifully browned. Cool on a rack.

COOKING NOTES

This is a crusty, rustic loaf of bread. Because I like to serve it with dinner, I start the dough the evening before so that it times out correctly. I hope you enjoy it as much as my family does!



Honey Whole Wheat Bread

EMILY MARLOW

Prep Time: Varies

Makes: 2 loaves

St. Martin's Table was a vegetarian lunch place in a church basement on the West Bank in Minneapolis, run exclusively by volunteers. The best hunk of bread with spread you'll ever have! Even though their little shop is gone, I hope they know their recipe lives on as my family's daily bread.

INGREDIENTS

- 3½ cups water
- ¾ cup canola oil
- ¾ cup honey
- 2 tablespoons dry yeast
- 2 tablespoons salt
- 2 cups unbleached white flour
- 8–10 cups whole wheat flour

DIRECTIONS

- Heat water until lukewarm. Remove from heat and add oil, honey, and yeast. Let stand 4–5 minutes, until yeast is dissolved and mixture is frothy.
- When yeast mixture is frothy, add salt and white flour. Mix together until flour is incorporated well. Let rest for 2 minutes.
- Add wheat flour by cupfuls (the dough will be slightly sticky). Knead until smooth and elastic (at least 10 minutes), and form into a ball.
- Place in a large, greased bowl; cover and leave in a warm, draft-free place until doubled in size. Punch down. Form into 2 loaves, place in greased pans, and leave covered in warm place until doubled in size.
- Bake at 350 degrees for 40–45 minutes.



Source: *Recipes from the Kitchen of St. Martin's Table*, edited and compiled by the staff and volunteers of St. Martin's Table (St. Martin's Table, 2007)

No-Knead Sourdough au Chocolat Chip

GILLIAN MAGUIRE

Prep Time: 12ish hours (active time is maybe 20 minutes)

Serves: whoever gets to it first

Yes, you need an existing sourdough starter to make this, and believe me it is worth it. *If you want some starter, send me an email and I'll figure out a way to get you some!*

It is so easy to keep a starter alive, and the results are mind-blowing. There are lots of instructions online for starting your own starter (including videos made by our Mill City Museum colleagues!), but I got mine from Asa's Bagels in Minneapolis, and its name is Ruth.

This recipe is from Emilie Raffa's incredibly user-friendly sourdough book, *Artisan Sourdough Made Simple*. I don't think I would have ever seen past the morass of complicated and intimidating sourdough techniques everywhere you look if I hadn't found her work and blog, theclevercarrot.com.

The first time I took this loaf out of the oven, I thought I had walked into my (sadly now closed) neighborhood bakery. It smells like a chocolate croissant, but involves nothing nearly so complicated.

INGREDIENTS

- 50 grams (¼ cup) bubbly sourdough starter
- 375 grams (1½ cups) warm water
- 500 grams (4 cups plus 2 tablespoons) bread flour
- 9 grams (1½ teaspoons) salt (sea salt is recommended)
- 175 grams (1 cup) chocolate chips (I love bittersweet chocolate chips, but semisweet or a combination would be delicious too)

DIRECTIONS

- Feed your starter 5–7 hours before you start the dough, so it has a chance to double in height and get nice and bubbly and happy.
- In a large bowl, whisk together the starter and water with a fork, then add the flour and salt and stir well until a dough comes together. Cover the bowl and let it sit for about 30 minutes.
- Add the chocolate chips and mix them into the dough until they are incorporated. Make the dough into a nice ball, and cover the bowl with a damp towel.

- Leave the bowl on the counter overnight or for about 8–10 hours, until it is a good bit larger than it was. I let mine sit in the microwave, which stays slightly warmer than the rest of my frigid kitchen.
- Coax the dough onto a floured counter, shape it into a smooth round, and let it rest for 5 minutes. Meanwhile, put a cloth into a medium (8ish-inch-diameter) bowl and sprinkle a whole bunch of flour in the cloth. Cut out a piece of baking parchment that fits roughly into the bottom of your lidded pot (see Cooking Notes). Preheat oven to 500 degrees (or as high as it will go).
- Pull the ball of dough toward you to tighten the shape, and then flip it into the cloth-lined bowl so that the seam side is up. Cover the bowl and let it rest for about 30–60 minutes. It'll puff up a bit, but it doesn't need to double in size.
- Place the piece of parchment over the bowl of dough, and then put a cutting board or plate over that and flip the whole thing. This way the dough ends up on the parchment, rounded side up. Using the sharpest knife or razor you have and working quickly, cut an X, square, or other simple design into the top of the round. This will allow the loaf to let out steam and rise and crackle nicely in the oven.
- Use the edges of the parchment to transfer the dough into the baking pot, and put the lid on the pot.
- Put the lidded pot in the oven and reduce the heat to 450 degrees. Bake for 20 minutes, then remove lid and bake for another 40 minutes. The internal temperature of the bread should be about 200 degrees when it is done; you can use a meat thermometer to check.
- Let the bread cool for as long as you possibly can, but don't hold it against yourself if you can't wait more than 10 minutes. In that case, enjoy the melted chocolate that gets all over the knife. This bread is best eaten warm, obviously.

COOKING NOTES

You'll need a large pot with a lid that you can put in the oven; I use a Dutch oven, but any lidded pot that is oven-safe is fine. Unlike a lot of bread recipes, you don't need to preheat the pot in the oven, which dramatically cuts down on the chance of grievously burning your hand when you forget that the lid is hot (not that I've ever done that...).

If you want to make regular bread (say, to eat with one of the many soups or stews included in this cookbook), just use this recipe and leave out the chocolate chips. Everything else is the same.



Cinnamon Buns

MEGAN NARVEY

Time: 30 minutes prep; a couple hours total

Serves: 12

Tip: Individually wrap the buns in waxed paper, bag them, and stick them in the freezer. Thirty seconds in the microwave, and you can have a warm, gooey cinnamon bun whenever you want

INGREDIENTS

Dough

- 1 cup warm milk
- 2½ teaspoons instant dry yeast
- 2 large eggs
- ⅓ cup butter, melted
- 1 teaspoon salt
- ½ cup granulated sugar
- 4 cups all-purpose flour

Filling

- ½ cup butter, softened
- 1 cup packed brown sugar
- 2 tablespoons cinnamon

Frosting

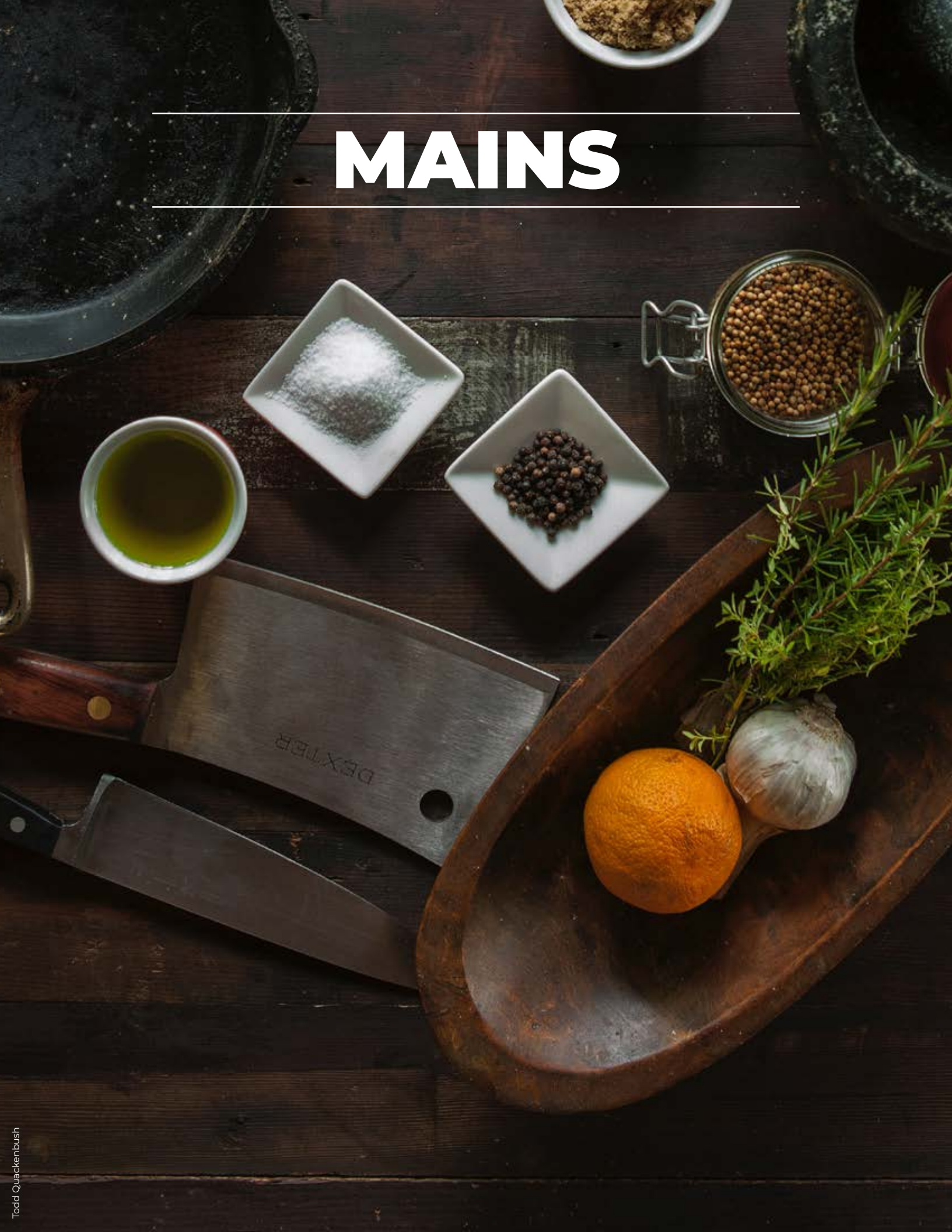
- 6 ounces cream cheese, softened
- ⅓ cup butter, softened
- 2 cups powdered sugar
- ½ tablespoon vanilla extract

DIRECTIONS

- Pour the warm milk in a bowl and sprinkle the yeast on top. Once the yeast starts bubbling, add the eggs, butter, salt, and granulated sugar. Add in flour and mix until the ingredients are barely combined. Let the mixture rest for 5 minutes.
- Knead for 5–7 minutes or until the dough is elastic and smooth. The dough will be sticky. Grease a large bowl and put the dough in it to rise. Drape a towel over the bowl. Allow to rise in a warm place until doubled, about 30 minutes.
- While the dough is rising, make the filling. In a bowl, mix together the butter, brown sugar, and cinnamon.
- Sprinkle a working surface with flour. Turn the dough onto the surface and sprinkle the dough with a bit more flour. Roll out the dough into a rectangle about 15 by 24 inches. Smooth the cinnamon filling over the dough using a spatula. Starting on the long end, roll up the dough tightly. Cut into 12 slices and place in a greased 9x13-inch baking pan. Cover the pan with a towel and allow the rolls to rise for 20 minutes or until nearly doubled.
- Bake at 375 degrees for 20 minutes, until the rolls are lightly golden brown.
- While the rolls are cooling, make the frosting by blending together the cream cheese and butter. Add the powdered sugar and vanilla and stir until well combined. Spread the frosting over the cooled rolls.



MAINS



Baked Tomatoes, Shrimp, Chickpeas, and Feta

MATT HORSTMAN

Prep Time: 45–55 minutes

Serves: 4

I first cooked this a week before we all started working from home and the world closed. I've cooked it several times since then. It's pretty easy and delicious, and it makes me think I'm living in the south of Spain. We love the flavors, and it makes for good leftovers!

INGREDIENTS

- 5 tablespoons extra-virgin olive oil, divided
- ½ small onion, finely diced (about ½ cup)
- ½ teaspoon kosher salt, plus more to taste
- Freshly ground black pepper
- 3–4 cloves garlic, minced
- 1 teaspoon smoked paprika (sweet or hot)
- ½ teaspoon ground cumin
- ¼ teaspoon crushed red pepper, or more to taste
- 1 (28-ounce) can whole peeled tomatoes with their juice, coarsely chopped or cut with kitchen shears in the can (I recommend Cento San Marzano peeled tomatoes, which you can get at Target; other brands' tomatoes seem to not be fully ripe)
- 1 (14-ounce) can chickpeas, drained and rinsed
- 2 teaspoons finely grated lemon zest, or more to taste
- 3 tablespoons fresh lemon juice, or more to taste
- ⅓ cup chopped fresh tender herbs, such as dill, cilantro, mint, and/or parsley (I've used the dried equivalent in the winter)
- ¼ cup roughly chopped pitted kalamata olives, optional (but good!)
- ~1 pound raw shrimp, peeled and deveined, tails removed (I'd buy them this way, rather than doing yourself as it adds time to the prep); the larger the shrimp, the longer the cook
- 4–8 ounces feta, crumbled
- ⅓ cup coarse breadcrumbs, such as panko style

DIRECTIONS

- Position the rack in the middle of the oven and heat to 400 degrees.
- In a large skillet over medium-high heat, heat 4 tablespoons of the olive oil until shimmering. Add the onion, salt, and a few twists of black pepper, and cook, stirring, until the onion looks soft and translucent, 4–5 minutes. Add the garlic and cook, stirring, until everything is soft and fragrant—about 1 minute. Don't let the garlic or onion brown; lower or remove from heat if you need to.
- Stir in the paprika, cumin, and crushed red pepper, and cook for a few more seconds, until fragrant. Add the tomatoes along with their juices, and then the chickpeas, lemon zest, and lemon juice and season with a few twists of black pepper.
- Bring the mixture to a simmer and cook, stirring occasionally, until the consistency has thickened and the flavors have melded, 10–15 minutes. (I sometimes add water if it seems to be cooking down too fast. Original recipe calls for smashing some chickpeas with the side of a spoon during this time, but they always seem too firm.)
- Fold in the herbs and olives (if using). Taste, and adjust seasonings, lemon zest, or juice as desired (I usually don't do much if anything).
- If your skillet is ovenproof, keep the mixture where it is. If not, transfer the mixture to a baking dish. Nestle the shrimp into the tomato mixture, trying to cover them so they don't overcook in the oven. Distribute the feta over the top; stir together the breadcrumbs and remaining 1 tablespoon of olive oil and sprinkle the mixture over the top.
- Roast 10–20 minutes, until the juices are bubbling around the edges and the shrimp is fully cooked. (The smaller the shrimp, the shorter the time. If they're precooked, you might need only 5 minutes.) Transfer the dish to a heatproof surface and let rest for 5 minutes before serving.

COOKING NOTES

Using a cast iron skillet makes this whole recipe easier because the transition to the oven is straightforward (although sometimes it gets too hot, particularly when you're cooking the onion and garlic, and blooming the spices).

For some added green, spread 5 ounces of julienned spinach over the top before adding the feta.

A baguette for dipping into the sauce is a nice complement.



Beef and Broccoli for the Week

HANNAH NOVILLO ERICKSON

Time: 10 minutes tops to prep; 20 minutes to cook

Serves: We usually get 6 meals out of this recipe, at least

Do you ever just want beef and broccoli all the time? Well, for some reason, this was all my partner and I wanted for a couple weeks during the pandemic. I think it's because it's one of our comfort foods we've returned to at nearly every stage of our lives. We used to order it for get-togethers in high school, for study dates in college, when I was powering through my thesis in grad school, when we moved into our first home after moving back to Minnesota. It's sweet and salty, but the veggies cancel out the sugar, right?

INGREDIENTS

- 2 pounds flank steak (Get it from Everett's in Minneapolis if you want the best meal of your life)
- 2 pounds broccoli, cut into florets
- Sesame seeds for serving

Steak Sauce

- 2 tablespoons oyster sauce
- 1 tablespoon soy sauce
- ¼ teaspoon garlic powder
- 1–2 tablespoons minced garlic (I usually put in 2 tablespoons, 'cause we love garlic)
- 1 teaspoon sesame oil
- 1 teaspoon cornstarch

Sauce

- 1 tablespoon oyster sauce
- 1 tablespoon hoisin sauce
- 1 tablespoon brown sugar (Yes, I know. It's already sweet, but ... I said it was a comfort food)
- 1 tablespoon soy sauce
- ½ cup vegetable stock (I am always forgetting veggie stock, and almost always make this with chicken stock. Shocking, sure, whatever, deal with it)
- Red pepper flakes (Calls for ¼ teaspoon, but come on. It's mostly sugar, don't be stingy. I'm more of a 1 tablespoon kind of gal)

DIRECTIONS

- Heat oven to 425 degrees.
- Pour a little bit of olive oil on a sheet pan and slap that flank steak down in the middle of the pan. Mix together the Steak Sauce ingredients in a bowl and pour over steak. Make sure it's spread evenly, and then pop it in the oven for 15–17 minutes.
- While you're waiting for the steak to cook a bit, I personally love to marinate the broccoli a little before dumping them on the sheet pan. I do this by placing the broccoli in a container with a liquid-tight lid. After mixing all the Sauce ingredients together in a small bowl, I pour the mixture over the broccoli and seal the container. Shake the container to cover all the florets and then let it sit to the side while the steak cooks.
- When time is up, remove the pan from the oven and slice the steak into thin slices against the grain. Return the steak and juices to the pan. (I have an oven-safe cutting board that I just slide under the steak while it's still in the pan. It makes life a little easier. Plus I like touching steak as little as possible 'cause it weards me out.)
- Dump the broccoli onto the pan and mix with meat. Roast for an additional 5–8 minutes, or until the broccoli is tender. Remove from the oven and give it one last stir before serving.
- Top each dish with a little shake of sesame seeds.

COOKING NOTES

We love eating this with jasmine rice. I begin cooking the rice just as I put the steak in the oven for the first cook. It's usually all done at the same time.

Caramelized Onion, Spinach, and Goat Cheese Quiche

TYLER TAYLOR

Prep Time: 2 hours

Serves: 8

I love making a double recipe of this on Sundays and then reheating for breakfast all week.

INGREDIENTS

- Olive oil
- 1 large onion (or 2 small onions), thinly sliced
- Salt and pepper to taste
- 1 (9-inch) frozen pie shell
- 4 eggs
- ½ cup whole milk
- ½ cup heavy cream
- 2 cups baby spinach, roughly chopped
- 4 ounces goat cheese, crumbled with a fork

DIRECTIONS

- Heat oven to 350 degrees.
- Heat olive oil over medium heat. Add onions and a little bit of salt. Caramelize by cooking until onions begin to brown and then turning the heat to low. Cook on low until onions are brown and sweet, usually about an hour.
- Prick the base of the frozen pie crust with a fork a few times.
- Whisk together eggs, milk, heavy cream, salt, and pepper. Stir in onions, spinach, and goat cheese. Pour egg mixture into pie crust.
- Bake for 45–55 minutes. Enjoy!

COOKING NOTES

I prepare the caramelized onions while I'm making dinner the night before and store them in the refrigerator overnight.



Source: Adapted from Sally's Baking Addiction, sallysbakingaddiction.com/quiche-recipe

Doomsday Spam Biscuits and Gravy

DIANE ADAMS-GRAF

Prep Time: 20 minutes

Serves: 2–4

What prepper doesn't have Spam, Bisquick, and cream of mushroom soup in their global pandemic stash?

What a delightful time to break it out and prepare this lovely, Minnesota-inspired dish.

INGREDIENTS

Biscuits

- 1½ cups Bisquick
- ⅓ cup milk

Gravy

- 1 can Spam
- 1 jalapeno (fresh or canned equivalent), minced
- 1 can cream of mushroom soup
- ¾ soup-can milk (in keeping with theme, made from instant nonfat dry milk)

DIRECTIONS

- Make half batch (4 biscuits) Bisquick biscuits following box instructions.
- Open can of Spam. Get that jelled stuff off of the Spam block. Cut Spam into tiny pieces (about ¼ inch—easier to swallow). Fry Spam pieces and jalapenos in a large skillet until browned on the edges. Add cream of mushroom soup and milk and cook on medium heat, stirring until smooth.
- Split baked biscuit on plate. Pour a generous amount of Spam mixture over top. Serve piping hot.

COOKING NOTES

Don't cut the Spam pieces too big, or you'll taste the Spam in your final dish. 😊

Cheeseburger Soup

LAURA KINDSETH

Time: About 30 minutes to prep; 20 minutes to cook

Serves: 6

A new holiday tradition that began at a Thanksgiving weekend family gathering about three years ago when someone uttered the words “cheeseburger soup” in a derogatory way. Our ears perked up, our mouths watered, and we ran to the store for ingredients. The rest is history.

INGREDIENTS

- Olive oil
- 1 large onion, chopped
- 3 cloves garlic, minced
- 1½ pounds ground beef, broken into bite-size pieces
- About 2 tablespoons flour
- 4 cups beef broth
- 4 cups milk
- Salt and pepper
- 2 pounds grated cheese

For the fixin's

- Sliced green onions
- Chopped tomatoes
- Crispy bacon pieces (for Bacon Cheeseburger option)
- Croutons (1-inch cubes of sesame seed buns browned in butter)

DIRECTIONS

- Heat olive oil and brown onions and garlic; set aside. Add more olive oil to the pan and brown ground beef; set aside.
- Heat olive oil or butter in the same pan; add enough flour to make a roux. Whisk in about 1 cup of broth and cook over medium heat until smooth; stir in remaining broth and milk. Add onions, beef, and salt and pepper to taste. Stir in grated cheese and heat about 20 minutes.
- Serve in big bowls topped with the fixin's. Enjoy!

Impossiloaf (vegetarian meatloaf)

KYLE IMDIEKE

Prep Time: 1 hour, 15 minutes

Serves: 8–10

Adapted from my mother-in-law's meatloaf recipe, this vegetarian alternative is a comfort food staple for us. After making it for the first time in October, it became our go-to meal for the holiday season. Served with cheesy mashed potatoes, it's the perfect meal before an afternoon nap or an early bedtime!

INGREDIENTS

Loaf

- 1 yellow onion, cut into ¼-inch slices
- ½ cup breadcrumbs (we usually use panko)
- ½ cup milk
- 1½ pounds Impossible Burger ground
- 1 egg
- 1 tablespoon minced garlic
- Seasonings to taste (about ½ tablespoon each):
 - Chives
 - Parsley
 - Sage
 - Thyme
 - Smoked paprika

Sauce

- 1 cup ketchup
- ¼ cup soy sauce
- 1 tablespoon minced garlic
- ¼ cup brown sugar
- 1 tablespoon onion powder

DIRECTIONS

- Heat oven to 350 degrees. Roast onion slices for 10–15 minutes, until fragrant and slightly browned. Let cool, then chop into small pieces.
- Soak breadcrumbs in milk until there are no dry crumbs.
- In a large bowl, mix all loaf ingredients together by hand, adding in a little of each at a time to evenly distribute.
- Cover a baking sheet in aluminum foil. Place mixture onto the foil and shape into a loaf about 10 inches long by 5 inches wide. Bake for 30 minutes.

- Stir together all sauce ingredients and spread a thin layer of sauce over the entire loaf. Refrigerate remaining sauce.
- Return the loaf to the oven and bake for an additional 15–30 minutes.
- Remove from the oven, slice into individual servings, and serve. Top with the remaining sauce to taste.

COOKING NOTES

While named “Impossiloaf,” this recipe will work well with any other hamburger alternatives or ground beef.



Moroccan Lamb Hash

ALYSSA OLSON

Prep Time: 45 minutes

Serves: 6

This is a twist on traditional corned beef and hash that includes more spices, lamb, and veggies too. We make it for dinner but could be breakfast.



INGREDIENTS

- 1½ pounds russet potatoes, peeled, diced into ½-inch cubes
- Olive oil
- Salt and pepper
- 1½ pounds Swiss chard, stems and leaves separated, stems sliced ¼ inch thick, leaves sliced into ½-inch strips
- 8 ounces ground lamb
- 1 onion, chopped fine
- 4 cloves garlic, minced
- 2 teaspoons paprika
- 1 teaspoon ground cumin
- 1 teaspoon ground coriander
- ¼ teaspoon cayenne
- 6 large eggs
- 1 tablespoon fresh chives, minced

DIRECTIONS

- Boil diced potatoes in salted water until just turning translucent around edges and slightly tender. Remove from heat, drain, and toss with 1 tablespoon oil, ½ teaspoon salt, and ¼ teaspoon pepper; set aside.
- Heat 1 tablespoon oil in large, deep nonstick skillet over medium-high heat until shimmering. Add in chard stems and ¼ teaspoon salt and cook until soft, about 6 minutes. Next add chard leaves and continue to cook until wilted. Set aside.
- Cook ground lamb until starting to brown, then add in onion. Cook until lamb is no longer pink and onion is soft, then add in garlic and all dry spices (paprika, cumin, coriander, and cayenne). Continue to cook until fragrant, about 30 seconds.
- Stir in potatoes and chard. Flatten the mixture in pan using back of spatula. Allow to cook undisturbed for 2 minutes. Flip carefully section by section and flatten to cook another 2 minutes. Continue to repeat process until potatoes are browned, approximately 8 minutes.
- Flatten hash one final time and make 6 indentations in hash—bottom of pan should be exposed in each indentation. Crack one egg into each hole. Cover and cook over medium-low heat 4–6 minutes, until egg whites are set and yolks are still runny. Sprinkle with fresh chives and serve immediately.

COOKING NOTES

I have made this in a nonstick pan and also cast iron. You get lots of stuck bits with cast iron. I also choose red Swiss chard for a bit of color; you can substitute kale, beet, or radish greens. Ground beef or ground pork also make fine substitutions for the lamb.

Wild Rice Hotdish

ROBYN STRAW

Prep Time: Varies; 10 to 30 minutes

Serves: 4–6

This recipe is one of my favorite meals my dad, a food enthusiast and former chef, made while growing up in the Mille Lacs area. I've put my own little spin on it, but in my travels to colleges and moving around the country I would make this and it would remind me of home. It brought me back to happy times with family and friends. It is an all-around feel-good dish, full of warmth and savory flavors.

INGREDIENTS

- 1 cup wild rice, rinsed
- 4 cups water
- ½ cup butter
- Salt, to taste
- Pepper, to taste
- 1 pound hamburger
- 1 (10.5-ounce) can cream of mushroom soup

Optional, depending on preference and prep time:

- 2 teaspoons oregano
- 1 teaspoon garlic powder
- 2 cubes beef bouillon (or 2 teaspoons powdered)
- 1 (14.5-ounce) can green beans (or 2 cups fresh cut green beans)
- 1 (14.5-ounce) can carrots (or 2 cups fresh chopped/sliced carrots)
- 1 medium onion, chopped/diced
- 1–2 cups chopped/sliced mushrooms
(if I am being lazy, I will use a 12-ounce bag or two of frozen vegetables instead of all the canned/fresh veggies)
- Sriracha
- 8 ounces grated mild cheddar

DIRECTIONS

- *Cook wild rice.* Put wild rice and water into saucepan. Add butter, salt, and pepper (and oregano, garlic powder, and beef bouillon, if using). Bring water to a boil, then set to low and simmer, stirring occasionally, until rice has absorbed the water and puffed up. This step can take between 20 and 30 minutes.
- *Brown hamburger.* While the rice is cooking, saute the hamburger in a skillet (and stir in vegetables—green beans, carrots, onions, and mushrooms, if using—or the bag(s) of frozen veggies if you have lazy days like me).
- Season the hamburger to taste: salt, pepper, little bit of garlic salt or freshly minced garlic. Or mix it up and add some of your favorite spices!
- When hamburger (and vegetable mix) is done, drain and set aside until the wild rice is fully cooked and puffed out.
- When the wild rice is finished, pour the can of cream of mushroom soup into the rice and mix well. Pour the cooked hamburger (and veggies) into the rice mixture. Mix well.

More options:

- If you like spicy foods, add in the sriracha when mixing all ingredients together.
- Sprinkle some grated mild cheddar cheese on top of dished-up wild rice hotdish for an added flavor.

COOKING NOTES

When I make this recipe I often double it from the start. It is a favorite among my family and friends, and even a double batch usually runs out!



Harissa Bean Stew

MARY CHALLMAN

Prep Time: 30–45 minutes

Serves: 4 (or yourself, 4 times)

Given the immense stress of everything that happened last year coupled with a move to a new house, this recipe 1. has been super easy, 2. produces lots of leftovers, and 3. is the only thing I want to eat, ever. It's super healthy and adaptable and has loads of tasty vegetarian protein (I stan canned beans, okay!?). I hope it's a gastronomic lifeline for you as it was for me.

INGREDIENTS

- 2–3 tablespoons olive oil
- 2 medium/large onions, sliced (red onions are prettier, but any onion will do *cue Donny Osmond*)
- 6 cloves garlic, sliced (or a whole bulb: you do you)
- 2–3 tablespoons harissa paste (this can be kind of tricky to find, so you can substitute 2–3 tablespoons tomato paste and a few pinches of chili flakes)
- 3 (15-ounce) cans beans, rinsed (again, you do you, but you haven't truly lived until you've eaten a butter bean)
- Salt and pepper
- 1 (32-ounce) container stock (I recommend chicken or veggie)
- 4 large handfuls greens (kale, spinach, beet greens, turnip greens, collards, but my favorite is Swiss chard)

Source: Tweaked from an Alison Roman *New York Times* recipe

- 2–3 tablespoons lemon juice (or if you're feeling fun and fancy, 2–3 tablespoons diced preserved lemons)
- Plain Greek yogurt or sour cream, for topping
- Cilantro or another tender herb, for topping

DIRECTIONS

- Heat the olive oil over medium-high in a large pot. Add the onions; cook, stirring, until translucent and beginning to caramelize. Add the sliced garlic; cook, stirring, until fragrant (about a minute). Add the harissa paste and stir to evenly coat the onions and garlic; cook for about a minute or until the paste starts to darken slightly (it should go from bright red to brick red). Add the beans and stir vigorously to break up some of the beans to release their creamy, starchy interior. Add salt and pepper to taste (this stew can handle a lot of salt). Add the stock and stir to evenly combine all ingredients. Simmer on medium-low for about 20 minutes, or until the stew has thickened. Add the greens; stir to wilt and combine. Let simmer for another 5–10 minutes. Add the lemon juice.
- Dish up into bowls and top with sour cream or plain Greek yogurt and your favorite tender herb (I love cilantro, but basil and parsley would also be extremely tasty). Bask in the comforting warmth of a cheap, tasty meal that will bless you with seemingly endless leftovers that reheat *amazingly* well.

Mostaccioli

SUE SUTLIFF

Prep Time: 30 minutes

Serves: 6–8

We had this on New Year's Eve one year at a friend's house, and now we make it all the time. Very easy, and almost everyone wants the recipe once they've had it.

INGREDIENTS

- 1 box mostaccioli noodles, cooked
- $\frac{3}{4}$ cup Parmesan cheese
- 1 pint heavy cream (aka heavy whipping cream)
- 1 pound ground Italian sausage, cooked, optional
- 12 ounces mozzarella cheese
- 1 large jar spaghetti sauce (Classico tomato basil)

DIRECTIONS

- Grease 9x13-inch baking pan. Put in cooked noodles. Sprinkle with Parmesan cheese. Pour heavy cream all over. Add cooked Italian sausage (if using).
- Sprinkle on half the mozzarella cheese. Pour sauce on top and spread to cover evenly. Sprinkle remaining mozzarella cheese on top.
- Bake at 350 degrees for 30–45 minutes.

COOKING NOTES

I started making this with mild Italian sausage but now do a mix of hot and mild. You can also make up and freeze for later. It's a nice meal to take to someone; just add a salad in a bag and some garlic bread.

Source: A friend shared this recipe with me



Macaroni and Cheese

BRENDA RANEY

Prep Time: 20 minutes active; 55 minutes total
Serves: 6

This is still in regular rotation in our family, but when our kids were toddlers/preschoolers I think we made it three or four times a month! Feel free to mix up or supplement the cheeses to fit your tastes. As our family says, there can never be too much cheese!

INGREDIENTS

- 1 pound elbow noodles
- 1 cup shredded Cheddar cheese
- 1 cup shredded Monterey Jack cheese
- ½ cup shredded sharp Cheddar cheese
- ½ cup shredded Muenster cheese
- 8 ounces Velveeta, cut into small dice
- 1 pint half and half
- 1 egg, lightly beaten
- Salt and pepper, to taste

DIRECTIONS

- Heat oven to 350 degrees.
- Boil the elbow noodles in salted water to just al dente.
- Mix the four shredded cheeses in a bowl; remove ½ cup mixed cheese to use as topping (or just add an extra ½ cup of cheese if you like it extra cheesy!).
- When the noodles are done, drain and return to pot. Add the shredded cheeses, diced Velveeta, half and half, and egg. Tip: add the egg after you've mixed in the cheese and half and half to keep it from scrambling in the hot noodles. Stir everything together over low heat until the cheese and Velveeta cubes melt. Season with salt and pepper to taste.
- Pour into a lightly greased 9x13-inch casserole pan. Top with reserved cheese. Bake for 30–35 minutes, until the top is starting to brown and the mixture is bubbling.
- Devour!

Baked Ziti

SHANNON PENNEFEATHER

Time: 1 hour prep; 1 hour bake; 20 minutes cool

Serves: 8-10

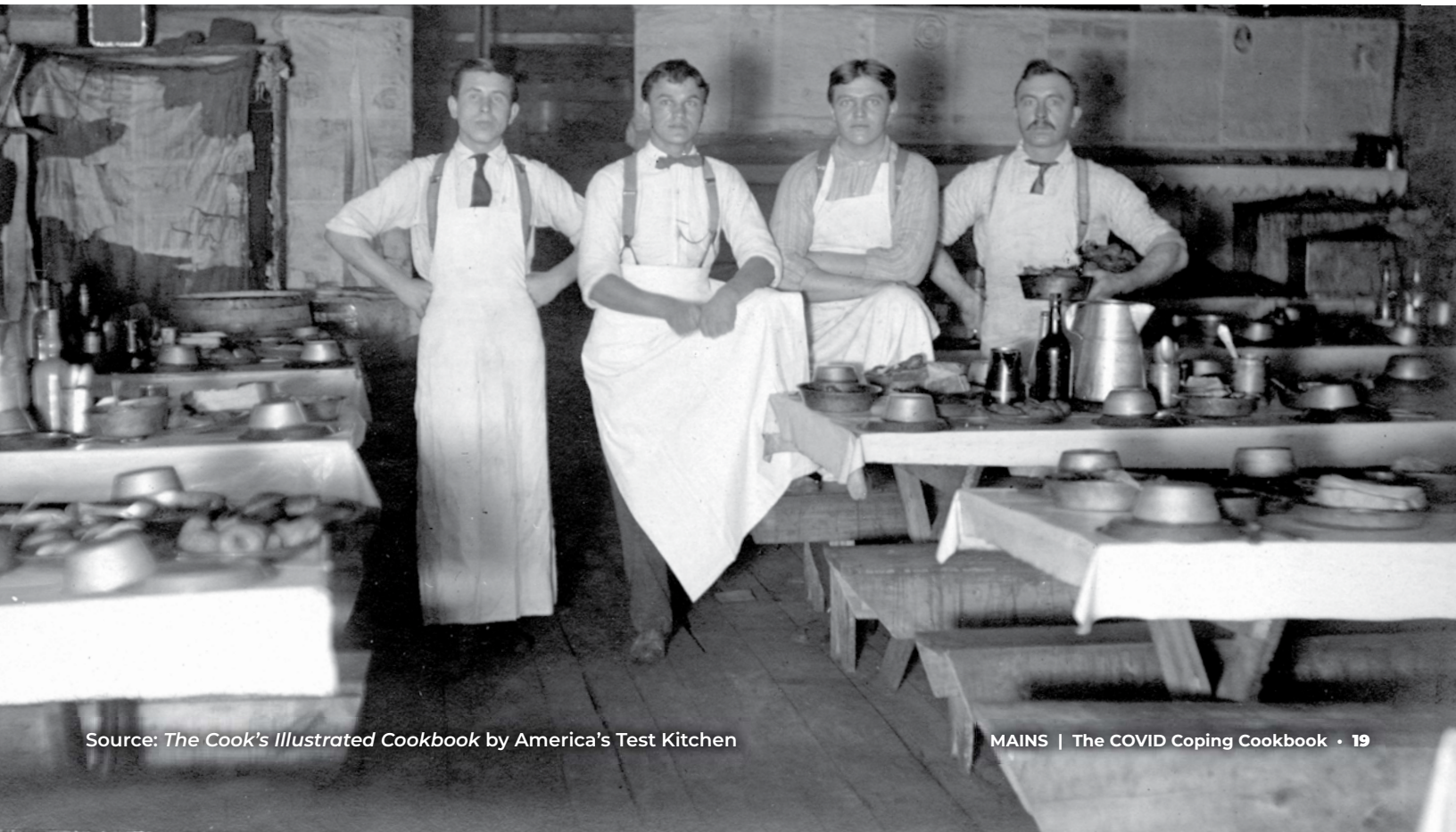
This dish is cozy and filling and freezes well. Because the pasta is parboiled before baking, it always turns out perfectly tender. It's my go-to casserole for potluck sharing, but these days it simply feeds a two-person household for many (many!) meals.

INGREDIENTS

- 1 pound ziti, penne, or other tubular pasta
- Salt and pepper
- 1 pound (2 cups) whole-milk or 1% cottage cheese
- 2 large eggs
- 3 ounces (1½ cups) grated Parmesan cheese, divided
- 2 tablespoons extra-virgin olive oil
- 5 cloves garlic, minced
- 1 (28-ounce) can tomato sauce
- 1 (14.5-ounce) can diced tomatoes
- 1 teaspoon dried oregano
- ½ cup plus 2 tablespoons chopped fresh basil
- 1 teaspoon sugar
- ¾ teaspoon cornstarch
- 1 cup heavy cream
- 8 ounces (1½ cups) whole-milk mozzarella cheese, divided

DIRECTIONS

- Heat oven to 350 degrees. Bring 4 quarts water to boil in large pot. Add pasta and 1 tablespoon salt and cook, stirring often, until pasta begins to soften but is not yet cooked through, 5-7 minutes. Drain pasta and leave in colander (do not wash pot).
- Meanwhile, whisk cottage cheese, eggs, and 1 cup Parmesan together in medium bowl; set aside. Heat oil and garlic in 12-inch skillet over medium heat. Cook, stirring often, until garlic turns golden but not brown, about 3 minutes. Stir in tomato sauce, diced tomatoes, and oregano, bring to simmer, and cook until thickened, about 10 minutes. Off heat, stir in ½ cup basil and sugar and season with salt and pepper to taste.
- Stir cornstarch and heavy cream together in small bowl; transfer mixture to now-empty pot set over medium heat. Bring to simmer and cook until thickened, 3-4 minutes. Off heat, stir in cottage cheese mixture, 1 cup of tomato sauce, and ¾ cup of mozzarella. Add pasta to sauce and toss to combine.
- Transfer pasta to 13x9-inch baking dish and spread remaining tomato sauce evenly over top. Sprinkle with remaining ¾ cup mozzarella and remaining ½ cup Parmesan. Cover dish tightly with aluminum foil that has been sprayed with vegetable oil spray. Bake for 30 minutes, then remove foil and continue to bake until cheese is bubbling and beginning to brown, about 30 minutes longer. Cool casserole for 20 minutes, then sprinkle with remaining 2 tablespoons basil and serve.



Detroit-Style Pizza

RYAN BARLAND

Prep Time: 4 hours

Serves: 4-ish

We make pizza a lot. This recipe takes the least amount of time and seems to please my kids the most. I would have submitted another pizza recipe in case people aren't fans of pan pizza, but my wife said folks would think I was "a weird pizza guy." Well, the joke's on her: I'm outing myself. So I guess holler if you wanna talk 'za.

INGREDIENTS

Dough

- 2½ cups bread flour
- 1 (¼-ounce) packet instant yeast (2¼ teaspoons)
- 1 teaspoon salt
- 2 tablespoons olive oil, for greasing pan

Toppings

- 6 ounces pepperoni (get high-quality pepperoni, such as Boar's Head)
- 8 ounces brick cheese, cut into ½-inch cubes
- 8 ounces mozzarella cheese, cut into ½-inch cubes
- 1½ cups Detroit Pizza Sauce

Detroit Pizza Sauce

- 2 tablespoons olive oil
- 3 cloves garlic, minced
- 2 teaspoons Italian seasoning
- ¼ teaspoon red pepper flakes
- ¼ teaspoon salt
- ¼ teaspoon freshly ground black pepper
- 1 (28-ounce) can crushed tomatoes
- 1 teaspoon garlic powder
- 2 teaspoons sugar
- 2 tablespoons chopped fresh basil

DIRECTIONS

- Mix together the bread flour, yeast, salt, and 1 cup lukewarm water either by hand or by mixer until a shaggy dough forms. Cover the dough, allow it to rest for 15 minutes (this allows the flour to absorb the water), then knead it until it becomes smooth and elastic. Form the dough into a ball, place it into a lightly greased bowl, cover, and allow to rest at room temperature until doubled, about 1½-2 hours.
- For the sauce: Heat 2 tablespoons olive oil in a medium saucepan over medium heat until shimmering. Add minced garlic, Italian seasoning, red pepper flakes, salt, and pepper and cook, stirring, until fragrant, about 30 seconds.

- Add tomatoes, garlic powder, and sugar. Bring to a simmer and cook until reduced to about 3 cups, about 20–25 minutes. Add the basil and season with more salt, if necessary.
- Drizzle 2 tablespoons olive oil into a Detroit-style pizza pan or a 9x13-inch baking pan. Use your fingertips to gently push the dough toward the edges of the pan until it starts to shrink back and won't stretch any farther. Cover the pan with plastic wrap and let sit for 15 minutes to allow the dough to relax.
- Continue to press into the sides and corners of the pan. Cover again with plastic wrap and let rise for another 30 minutes.
- Meanwhile, adjust the oven rack to lowest position. If you're using a pizza stone, place on bottom rack. Heat oven to 550 degrees.
- Lay three-fourths of the pepperoni evenly over top of the dough. Top with cheese, spreading it evenly all the way to the edges of the pan. Spoon 1½ cups sauce over surface in 3 even rows.
- Transfer the pizza to the bottom rack of the oven and bake for 10 minutes. Remove from oven and quickly arrange the remaining pepperoni over the top of the pizza. Continue to bake until the cheese is bubbly and the edges have turned dark brown, about 5–8 minutes.
- Remove the pizza from the oven, run a spatula around the edges to loosen it from the pan, and let it rest for 10 minutes. Transfer the pizza to a cutting board, cut, and serve.
- Store leftover pizza in the refrigerator for up to 5 days. Reheat in a 350-degree oven until warm throughout, 10–15 minutes.

COOKING NOTES

Usually I omit the brick cheese in favor of 12 ounces of mozzarella.

The pizza sauce makes enough for 2 pies.



Pepperoncini Dip Sandwiches

ALYSSA OLSON

Time: 8½ hours

Serves: 8

Like a spicy French dip! A favorite slow cooker recipe to feed a crowd or as a quick dinner option.

INGREDIENTS

- 3-pound boneless beef chuck roast
- 6 cloves garlic, sliced
- 1-2 jars sliced pepperoncinis or banana peppers
- 8 hoagie rolls
- Olive oil or butter
- 16 slices provolone or mozzarella cheese

DIRECTIONS

- Place roast and garlic in slow cooker. Pour jar of pepperoncinis, including liquid, over beef. Cover and cook on low for 6-8 hours.
- Remove roast from slow cooker and shred using two forks. Return beef to slow cooker.
- Slice hoagie rolls lengthwise, spread both halves with butter or olive oil, and broil until just barely turning brown. Remove hoagies from oven and add cheese slices. Broil until cheese is melty.
- Add beef and peppers to hoagie rolls and serve immediately. Serve liquid from slow cooker for dipping.

COOKING NOTES

Pepperoncinis come in mild, medium, and hot. If you like spice, start with medium. If you like less spice, the mild is flavorful and not spicy. You can dial the spice level up or down with how many peppers you add to a sandwich. I use two jars when I make this recipe because we love the peppers so much.





Latkes

MEGAN NARVEY

Prep Time: 30 minutes

Serves: 6-12

INGREDIENTS

- 1 pound frozen shredded potatoes, thawed
- 1 onion, coarsely shredded
- $\frac{1}{4}$ cup potato starch
- 1 large egg
- Salt and pepper
- Vegetable oil for frying
- Sour cream for serving
- Applesauce for serving

DIRECTIONS

- Transfer the shredded potatoes onto a clean towel. Wrap and squeeze out as much water as you can.
- Mix all the ingredients together in a bowl.
- Put enough oil in a skillet to coat the bottom, and heat at medium-high setting. Once the oil is hot, drop tablespoons of the potato mixture into the skillet and flatten them with the back of a spoon. Cook until the edges are golden; flip and cook until golden on the bottom.
- Transfer onto a paper towel-lined plate, and eat while hot.
- Serve with sour cream and applesauce.

COOKING NOTES

You can reheat latkes in the oven. These are best eaten hot and crispy.

Spaghetti Carbonara

TYLER TAYLOR

Prep Time: 30 minutes

Serves: 4

I learned to cook this while studying abroad in Italy in college. It has been one of my go-to comfort meals ever since.

INGREDIENTS

- 2 tablespoons extra-virgin olive oil
- 4 ounces diced pancetta
- 1 pound spaghetti
- 2 large eggs plus 1 large egg yolk
- 1–2 cups freshly grated Parmesan
- Freshly ground black pepper
- 6 cloves garlic, finely chopped

DIRECTIONS

- Boil water for cooking the spaghetti and add a good amount of salt (should taste as salty as the ocean).
- Heat olive oil over medium-low in a skillet large enough to hold 1 pound of cooked spaghetti. Add pancetta and slowly crisp.
- While pancetta is crisping, boil spaghetti for 1 minute less than indicated on the package.

- Whisk together eggs, egg yolk, Parmesan, and pepper to taste. Use as much Parmesan as is necessary to create a sludge-like consistency that gets stuck in the whisk. The amount will depend on how big the eggs are.
- When there are 2 minutes left for the pasta to cook, add the garlic to the pancetta and lower the heat, being very careful to let it cook without burning.
- Scoop out $\frac{1}{2}$ cup or so of the pasta water. Add the water to the egg and Parmesan mixture in increments of about 2 tablespoons while whisking very quickly. Do this until the mixture is creamy and as thick as you'd like your pasta sauce—slightly thicker than heavy cream. If you add too much too fast or do not whisk enough, the eggs will scramble.
- When the pasta is done, drain and immediately add the spaghetti to the pancetta and lightly toss to coat in the fat (try to do this quickly to retain as much heat in the spaghetti as possible).
- Add the egg and Parmesan mixture to the spaghetti, toss, then turn off the heat. Enjoy!

COOKING NOTES

If you want to splurge, high-quality pancetta or guanciale from a butcher, high-quality Parmesan, and fresh pasta take this to a whole new level! Ending this meal with some limoncello isn't too bad, either.



SIDES



Mallinger Potatoes

LORI WILLIAMSON

Prep Time: 10 minutes?

Serves: If all 25 are present we make 2 pans

As a good Irish family, we eat potatoes (often these) pretty much every major holiday, or anytime we're together. A meal with the whole local extended family (and friends) usually runs around twenty-five people, and is delightfully silly. We have missed such gatherings this year, of course, but if everyone is vaccinated my mother is planning a Thanksgiving in July at the cabin this summer. Mm, turkey and mashed potatoes in 90-degree weather, can't wait! No, seriously, I can't wait.

Oh, and my mom's maiden name is Mallinger, hence the dish's name. And please note her awesome handwriting on this recipe card; yes, she was a schoolteacher.

INGREDIENTS

- 2 pounds frozen hash browns
- 8 tablespoons (1 stick) butter, melted
- 1 small onion, chopped and cooked in butter
- 1 cup sour cream
- 1 can cream of mushroom soup (do not add liquid)
- 2 cups grated cheddar cheese

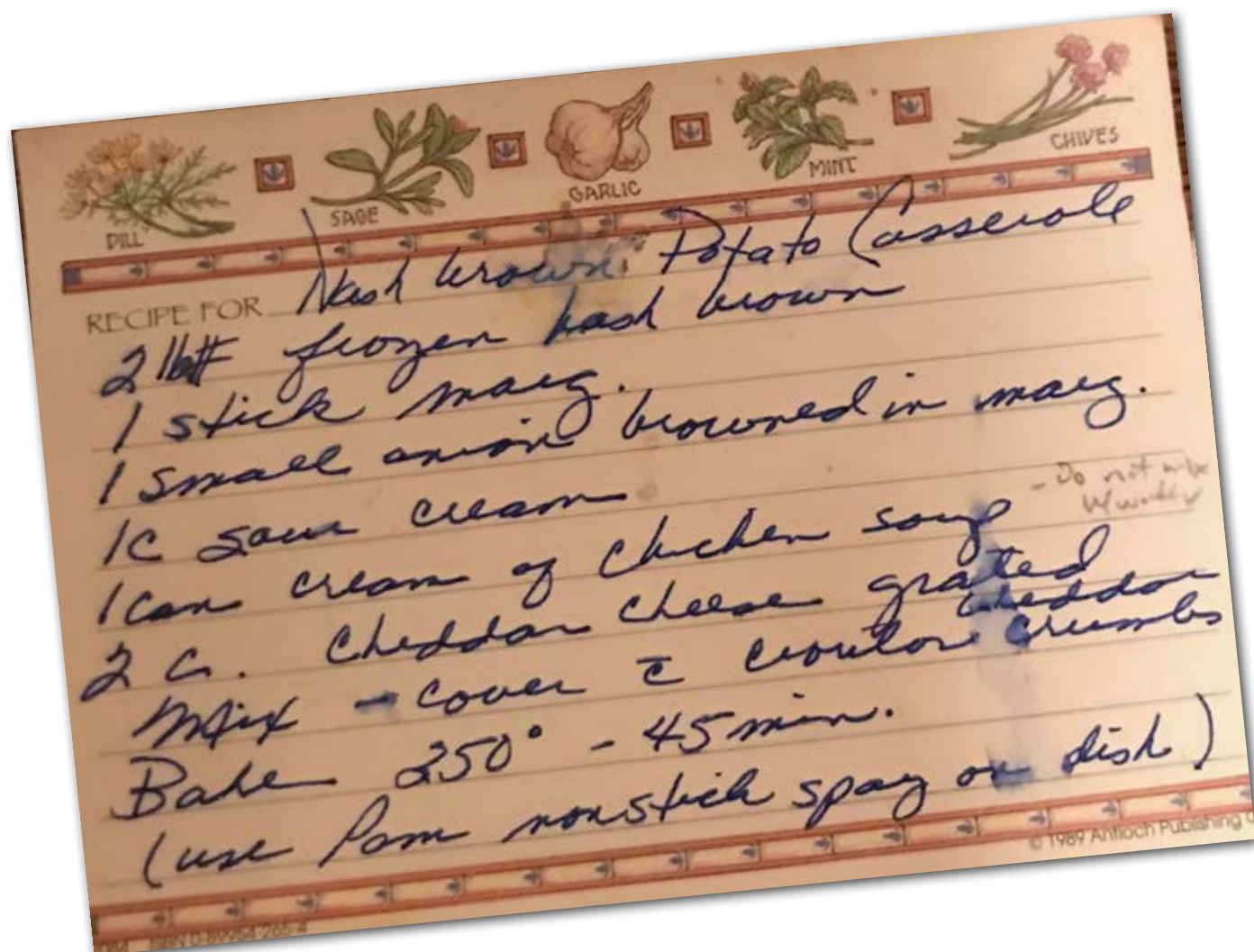
DIRECTIONS

Mix everything together and cover with crouton crumbles or breadcrumbs. Bake at 350 degrees for 45 minutes.

COOKING NOTES

Spray the bottom of the pan with cooking spray; trust me. Also, Mom's recipe card says margarine; use butter.

It is fun to add bonus things, such as mushrooms, peas, chicken, or bacon. Go crazy!



Asiago Mashed Cauliflower

JENNY MCELROY

Prep Time: About 25 minutes
Serves: 5

A fancy side dish that is easy to make and is a tasty alternative to mashed potatoes. I first made it during the pandemic for my solo-birthday-party dinner.

INGREDIENTS

- 1 head cauliflower
- 1 teaspoon salt, divided
- 4 ounces cream cheese
- ½ cup shredded Asiago cheese
- 2 tablespoons butter
- ¼ teaspoon black pepper, to taste
- Optional parsley or other seasonings, to taste

DIRECTIONS

- Rinse cauliflower. Cut out any really thick stalk bits and chop into smaller pieces (nothing smaller than about 1½ inches or so).
- Place cauliflower and ½ teaspoon salt in a large pot and add water to cover. Bring water to a boil and cook until the cauliflower is very tender, about 12–15 minutes. Drain and cool slightly.
- Add cream cheese, Asiago, butter, pepper, ½ teaspoon salt, and any other optional herbs/spices you want to add. Mash and stir everything all together.

COOKING NOTES

If Asiago cheese isn't your thing, pick a cheese that you like better!

Tomato Toast

MARY CHALLMAN

Prep Time: 5 minutes
Serves: 1 (because you deserve it!)

This is the most delightfully summery thing you will ever eat. Let's lead with that. Tomato toast is quintessentially Southern—I have no idea where it came from (I even did some research and found nothing), so I'm happy to marvel in the mysterious origins of this exquisite-in-its-simplicity dish. The key is quality ingredients—good sourdough bread (good thing we all learned how to bake sourdough bread in quarantine, huh?!), tasty mayo (Duke's is traditional, but I have no idea where to get it in Minnesota and the idea of mail-order mayo sounds less than appealing), and FRESH. SUMMER. TOMATOES. There's nothing worse than an out-of-season tomato, and the tomato is the star of the show here (although, if we're being honest, I've made this more than once this winter because I've been dreaming of summer). Enjoy this masterpiece, and eat it often. You deserve it.

INGREDIENTS

- 1 slice good sourdough bread
- High-quality mayonnaise
- 2–3 slices of a large “slicer” tomato (email me about tomato varieties, please, I beg you: it's all I want to talk about these days)
- Fresh cracked black pepper
- Flaky salt (I recommend Maldon because it's both fancy and tasty)

DIRECTIONS

Toast sourdough slice to your preferred doneness. Spread toast with mayonnaise. Top with enough tomato slices to cover the surface of the bread (2–3 slices should do the trick, but more is never a bad thing). Sprinkle with fresh cracked black pepper and flaky salt. Marvel.

Asiago Mashed Cauliflower Source: Tweaked from a recipe that appeared in *Taste of Home* magazine

Tomato Toast Source: Appalachia

SWEETS

A close-up photograph of a broken chocolate bar. The chocolate is dark brown and has been shattered into numerous small, irregular fragments and shavings. These pieces are scattered across a light-colored, textured surface, possibly a table or countertop. The lighting is soft, highlighting the glossy texture of the chocolate and the sharp edges of the broken pieces.

Cranberry Almond Caramel Tart

ANN REGAN

Prep Time: Maybe an hour, plus baking time

Serves: 8–12

My nephew Robert says that this is the world's best tart: "There's no need for anyone, ever, to make any other tart." I'm inclined to agree with him.

INGREDIENTS

Crust

- ¼ pound (1 stick) unsalted butter, softened
- ⅓ cup sugar
- ¼ teaspoon salt
- ¼ teaspoon vanilla extract
- 1 egg yolk
- 1¼ cups unbleached all-purpose flour

Filling

- 1 cup sugar
- 1¼ cups heavy cream
- 1¾ cups cranberries
- 6 ounces (about 1½ cups) sliced almonds

DIRECTIONS

For the crust

- Beat together butter and sugar in a medium bowl until creamy. Add salt, vanilla, and egg yolk and mix until completely combined. Add flour and mix until there are no dry patches. Wrap the ball of dough in plastic wrap and press into a 4-inch disk. Chill several hours or overnight, until firm.
- Roll out the dough between two 14-inch-square pieces of parchment paper. Dust one of the pieces of paper with flour, center the disk on it, and dust the top of the dough with flour. Cover with the other piece of paper and roll out the disk into a 13-inch circle about ⅛-inch thick. If the dough starts to stick to the paper while you're rolling, peel back the paper, dust again with flour, and replace the paper. Then flip the whole package over and repeat on the other side. Chill the sheet of dough for a few minutes.
- Remove the top sheet of paper and invert the dough into the tart pan. Peel off the remaining piece of paper, press the dough into the corners of the pan, and pinch off any dough overhang. Use the dough scraps to patch any cracks.

- Let the tart shell rest in the freezer for 10 minutes before baking.
- Heat oven to 350 degrees. Transfer the shell directly from the freezer to the oven. Bake until slightly golden, about 15 minutes. Check the pastry halfway through baking and pat down any bubbles that may have formed. Let cool before filling.

For the filling

- Heat sugar in a heavy saucepan until it melts and turns a rich amber brown. While sugar is melting, heat cream.
- Whisk heated cream into sugar. It will froth up furiously. Stir until lumps are dissolved; if the cream is very hot, this will be easier. Strain and let cool.
- Add cranberries and almonds to caramel. Stir.
- Pour filling into tart shell, mounding slightly in the center. Try to keep the caramel from the edges of the pan.
- Bake 20–25 minutes, until cranberries have puckered and the juices are bubbling slowly around the edges. Remove from the oven and let sit for 30 seconds, then use tongs to remove ring from pan. Using a wide spatula, transfer to a wire rack to cool at least 10 minutes before serving.

COOKING NOTES

The crust recipe makes 11 ounces of dough, enough for one 11-inch tart or six 4-inch tartlets. This recipe doubles well—I use a whole egg and freeze the second crust for later use. To make a 9-inch tart, use two-thirds of the filling ingredients and bake the extra pastry crust as cookies.

I often skip prebaking the crust. I don't strain the caramel. Be sure the cream is HOT.

Chocolate Raspberry Ganache Tart

ANN REGAN

Prep Time: Maybe 40 minutes active

Serves: 8–12

This is the world's easiest tart. You can pat the crust into the pan with your COVID-clean hands and smooth it with a little roller. If you've already eaten all your fancy chocolate, chocolate chips work just fine. I found the recipe years ago on the Godiva website, but it's gone now.

INGREDIENTS

Crust

- ¼ pound (1 stick) unsalted butter, softened
- ½ cup sugar
- ¼ teaspoon salt
- ¼ teaspoon vanilla extract
- 1 egg yolk
- 1¼ cups unbleached all-purpose flour

Filling

- 1¾ cups heavy cream
- ¾ cup seedless raspberry preserves
- 7.5 ounces bittersweet chocolate

DIRECTIONS

For the crust

- Beat together butter and sugar in a medium bowl until creamy. Add salt, vanilla, and egg yolk and mix until completely combined. Add flour and mix until there are no dry patches. Wrap the ball of dough in plastic wrap and press into a 4-inch disk. Chill several hours or overnight, until firm.
- Roll out the dough between two 14-inch-square pieces of parchment paper. Dust one of the pieces of paper with flour, center the disk on it, and dust the top of the dough with flour. Cover with the other piece of paper and roll out the disk into a 13-inch circle about ⅛-inch thick. If the dough starts to stick to the paper while you're rolling, peel back the paper, dust again with flour, and replace the paper. Then flip the whole package over and repeat on the other side. Chill the sheet of dough for a few minutes.

- Remove the top sheet of paper and invert the dough into the tart pan. Peel off the remaining piece of paper, press the dough into the corners of the pan, and pinch off any dough overhang. Use the dough scraps to patch any cracks.
- Let the tart shell rest in the freezer for 10 minutes before baking.
- Heat oven to 350 degrees. Transfer the shell directly from the freezer to the oven. Bake until slightly golden, about 15 minutes. Check the pastry halfway through baking and pat down any bubbles that may have formed. Let cool before filling.

For the filling

- Place cream and preserves in a medium saucepan over medium heat. Heat to a boil, stirring often. Remove from heat, add chocolate, and stir until smooth. Let cool for about 15 minutes. Pour mixture into cooled pastry shell. Cool completely. Refrigerate for about 2 hours or until set.
- Bring tart to room temperature before serving. Garnish each slice with fresh berries.

COOKING NOTES

The crust recipe makes 11 ounces of dough, enough for one 11-inch tart or six 4-inch tartlets. This recipe doubles well—I use a whole egg and freeze the second crust for later use. To make a 9-inch tart, use two-thirds of the filling ingredients and bake the extra pastry crust as cookies.

Seedless raspberry preserves are a little tough to find, but it's worth the effort. Leftover filling is great on ice cream, warmed as a hot fudge topping.

Easiest-Ever Sweet Potato Pie

KATE HUJDA

Prep Time: Not too long

Serves: 1–8

From August through November I baked thirteen pies. Or at least I tried to (I'm not exactly gifted in the kitchen...). This was one of the successful pies. It's easy and it's tasty, I promise.

INGREDIENTS

- 3 eggs
- 1 (30ish-ounce) can sweet potatoes, drained and rinsed
- 1 (14-ounce) can sweetened condensed milk
- 2 teaspoons pumpkin pie spice
- 1 teaspoon vanilla extract
- ½ teaspoon salt
- 1 frozen pie crust

DIRECTIONS

Toss filling ingredients into a blender and blend until smooth. Place pie crust on a baking sheet and pour the pie goo into the crust. Bake the pie at 425 degrees for 15 minutes, then reduce heat to 350 degrees and bake for another 30–35 minutes. The pie is done when a knife inserted in the center comes out clean. Serve with whipped cream or a fifty-fifty blend of whipped cream and marshmallow fluff.

COOKING NOTES

Be sure to thaw the crust according to the directions on the crust's package before pouring the pie goo in. I learned that lesson the hard way.

The baking sheet makes it easier to transport the pie from the kitchen counter to the oven. Trying to move the unbaked pie without it may result in pie goo spillage all over the kitchen floor. Another lesson learned the hard way.

To keep the edges of the crust from getting too brown, you may want to wrap the crust in foil or a crust shield when you reduce the heat. However, I feel obliged to warn you that if you go the foil route you may end up with a few small-but-painful cuts on your fingers if you are not careful. After one particularly hard-fought battle with the foil I admitted defeat and ended up buying a silicone crust shield, which I'm quite happy with.

The pie might puff up near the end of baking. A better baker than I could probably tell you why, but never fear, it will still taste good, I promise!



Atlantic Beach Pie

ANNE LEVIN

Prep Time: 55 minutes plus 4+ hours to chill

Serves: 8

This is quick and easy and makes a citrusy treat any time of the year! The recipe calls for a saltine cracker crust, but I like to make a graham cracker crust.

INGREDIENTS

Graham Cracker Crust (see below for saltine crust option)

- 1 sleeve (9) graham crackers
- $\frac{1}{4}$ cup granulated sugar
- 6 tablespoons salted butter, melted

Citrus Filling

- 4 egg yolks
- 1 (14-ounce) can sweetened condensed milk
- $\frac{1}{2}$ cup lemon or lime juice
- Pinch kosher salt

- Fresh whipped cream for serving

DIRECTIONS

- Heat oven to 350 degrees.

For the crust

- Crumble graham crackers into a food processor and pulse until they are fine crumbs. (Or put in a plastic bag and crush with rolling pin.) Add sugar and butter and pulse until combined. Press into an 8- or 9-inch pie plate. Freeze for 15 minutes. Bake crust for 12–15 minutes, until it colors slightly. Let crust cool while you make the filling.

For the filling

- Wipe out food processor. Put egg yolks in food processor, add condensed milk, and pulse until combined. Add lemon/lime juice and salt and pulse until fully mixed. (This can also be done with a bowl and whisk.)
- Pour filling into the cooled crust and bake for 14–16 minutes, or until the filling is set. Cool on counter for 15 minutes and then refrigerate for about 4 hours or overnight.
- Serve with freshly whipped cream. Enjoy! (If you like you can also sprinkle with lemon/lime zest and/or flaky sea salt.)

COOKING NOTES

Original recipe: Saltine Crust

$1\frac{1}{2}$ sleeves (about 60) saltine crackers

3 tablespoons granulated sugar

$\frac{1}{2}$ cup (1 stick) unsalted butter, softened

Lemon Pudding

SHANNON PENNEFEATHER

Prep Time: 30 minutes

Serves: 6

When life gives you lemons, make pudding!

INGREDIENTS

$\frac{3}{4}$ cup sugar

$\frac{1}{3}$ cup cornstarch

$2\frac{1}{2}$ cups whole milk

1 large egg plus 1 large egg yolk

2 teaspoons lemon zest

$\frac{1}{2}$ cup lemon juice

1 tablespoon butter

1 teaspoon lemon oil or extract, optional

DIRECTIONS

In a medium saucepan, whisk together sugar and cornstarch. Whisk in the milk until well blended. In a cup or small bowl, whisk the egg and egg yolk until slightly beaten, then whisk the eggs into the milk mixture. Cook over medium heat, stirring constantly, until mixture is thickened and bubbly. Remove from heat and stir in lemon zest, lemon juice, butter, and lemon oil or extract (if using). Strain pudding and spoon into individual bowls for serving.

COOKING NOTES

The straining step yields lump-free, almost fluffy pudding. Enjoy!



Atlantic Beach Pie Source: *New York Times*, recipe by Margaux Laskey, adapted from Bill Smith (the Bill Smith source recipe: food52.com/recipes/29939-bill-smith-s-atlantic-beach-pie)

Lemon Pudding Source: Diana Rattray/The Spruce Eats, www.thespruceeats.com/basic-lemon-pudding-3059908



Rhubarb Pudding Cake

SHAWN ROUNDS

Prep Time: 15 minutes

Serves: 1-18

This old-fashioned cake is an easy, gooey, good-for-the-soul dessert like grandma used to make when she had an overabundance of rhubarb in the garden.

INGREDIENTS

- About 4½ cups chopped rhubarb (frozen is okay if thawed and drained)
- 2 cups flour
- 1½ cups sugar
- 2 teaspoons baking powder
- ½ teaspoon salt
- 6 tablespoons melted butter
- ⅔ cup milk
- 1 teaspoon vanilla extract
- 1 egg

Topping

- 1¼ cups boiling water
- 1 cup sugar
- 1 tablespoon cornstarch
- ½ teaspoon cinnamon

DIRECTIONS

- Heat oven to 350 degrees. Lightly grease a 9x13-inch cake pan. Scatter rhubarb evenly in the pan and set aside.
- Put the flour, 1½ cups sugar, baking powder, and salt in a large bowl. Beat in the melted butter, milk, and vanilla, scraping down the bowl as you go. Once combined, beat in the egg. Batter will be thick.
- Drop batter over the rhubarb by heaping spoonfuls and gently spread to the edges to cover all the rhubarb in an even layer.
- For the topping, bring 1¼ cups of water to a full boil. Combine the 1 cup sugar, cornstarch, and cinnamon in a bowl. Sprinkle evenly over the batter in the pan (yes, it will seem like too much, but use it all). Gently pour the boiling water over the whole thing.
- Bake about 50 minutes or until a toothpick inserted in the middle (but not all the way down) comes out clean. The surprise is the rhubarb forms a gooey layer on the bottom while the top is delightfully crispy.

COOKING NOTES

You can fudge on the amount of rhubarb; just make sure you have enough to mostly cover the bottom of the pan. Also note: rhubarb is a vegetable, so a big piece of this cake is basically a serving!

Source: Adapted from Al Sicherman, "Rhubarb Is Tops on Bottom of Cake," Taste Section, *Star Tribune*, June 10, 2004

Chocolate Fruit Cakes

SONJA ISAACSON

Time: As long as it takes

Makes: Over 2 dozen cupcake-sized fruit cakes

There are two scary things here: first the words “fruit cake,” and second the word “prunes.” But I make GOOD fruit cakes, and prunes have a bad rap. This year I was testing out a chocolate variety.

INGREDIENTS

- 2 cups roughly chopped prunes
- 2½ cups total raisins, dried cherries, and dried cranberries (or 3 cups if not adding nuts)
- 1 cup creme de cacao liqueur
- 1½ sticks (12 tablespoons) butter
- 1 cup packed brown sugar
- ¾ cup honey
- Zest and juice of 2 oranges
- 2 teaspoons Penzeys Pie Spice
- ¼ cup unsweetened cocoa powder
- 3 eggs
- 1 cup all-purpose flour
- ¾ cup almond flour (meal)
- ½ teaspoon baking powder
- ½ teaspoon baking soda
- 1 cup chopped nuts, optional

DIRECTIONS

- Mix together dried fruits and creme de cacao and let soak a few hours or overnight.
- In a pot, add the butter, soaked fruits and any remaining liquid, brown sugar, honey, orange zest and juice, Pie Spice, and cocoa powder. Stir as butter melts, and then simmer about 10 minutes. Take pot off the heat, and let it cool at least 30 minutes.
- Heat oven to 300 degrees. Line muffin pan with papers.
- Temper eggs into fruit mixture. Mix in flours, baking powder, and baking soda. Stir in nuts (if using).
- Fill muffin tin compartments one-half to two-thirds full. Bake 40 minutes. Cakes may seem a little squishy initially but they will firm up as they cool.

COOKING NOTES

Honestly I'm a little loosey-goosey on amounts when using dried fruit. I try to get to the right total and use whatever amount of what's on hand to get there. Sometimes it's more raisins, sometimes cherries. I'd probably also swap for dried blueberries or chopped dried apricots if that's what's in my cupboard.

Pumpkin Chocolate Chip Muffins

MARAIS BJORNBERG

Prep Time: 10 minutes

Makes: 24 muffins

In the before times, the project managers in Capital Planning would celebrate “Treat Thursday.” Every Thursday one of us would stop on our way into work and grab something for all of us. This led to the discovery of the most AMAZING chocolate chip pumpkin muffins from Groundswell in St. Paul. They became a favorite, and we looked for any excuse to eat them, including any and all site visits. When we began working from home and going to sites on our own (and, well, Groundswell closed temporarily), I searched for the perfect muffin recipe that could help ease the pain of losing Treat Thursdays, and this was my favorite.

INGREDIENTS

- 4 eggs
- 2 cups sugar
- 1 (15-ounce) can solid-pack pumpkin puree
- 1½ cups oil
- 3 cups all-purpose flour
- 2 teaspoons baking soda
- 1 teaspoon baking powder
- 1 tablespoon pumpkin pie spice
- 1 teaspoon salt
- 2 cups semisweet chocolate chips

DIRECTIONS

- Heat oven to 400 degrees. Place paper liners in a regular-sized muffin tin, or coat with butter/oil.
- In a large bowl, beat the eggs, sugar, pumpkin, and oil until smooth. In a separate bowl, combine the flour, baking soda, baking powder, pumpkin pie spice, and salt. Add flour mixture slowly to pumpkin mixture and mix well. Fold in chocolate chips. Fill prepared muffin cups three-quarters to almost all the way full.
- Bake for 15–17 minutes, or until a toothpick inserted near the center comes out clean. Do not overbake. Cool in pan for 10 minutes before removing to a wire rack.

COOKING NOTES

I substitute about half of the oil with applesauce, and skip the pumpkin pie spice.

Fruit Cakes Source: Based upon Incredibly Easy Chocolate Fruit Cake from *Nigella Christmas* by Nigella Lawson

Muffins Source: Christy Denney, *The Girl Who Ate Everything*, www.the-girl-who-ate-everything.com/pumpkin-chocolate-chip-muffins

The Cocoa Brownies

ANJANETTE SCHUSSLER

Time: 15–20 minutes to prep; 30 minutes to bake

Makes: 1 8x8-inch pan

After much family taste-testing, these are the brownies that my sister and her then-boyfriend settled on to serve at their wedding in lieu of cake, in the form of a buffet-style brownie bar. I don't remember where the recipe originally came from; I have adapted it slightly from wherever we first found it.

This is my personal, ride or die go-to recipe for cocoa-based brownies that I've used for years. They are extremely fudgy and very chocolatey, are easy to make, and have everything I want and nothing I don't (namely, nuts). I have brought them to work in the past and former staff member Val Brown said they were "damn good."

INGREDIENTS

- 1½ cups (11.25 ounces) dark brown sugar
- ¾ cup (2.25 ounces) cocoa powder
- ¼ teaspoon salt
- ½–1 teaspoon espresso powder, optional
- 10 tablespoons (5 ounces) butter, salted or unsalted, melted
- 1 teaspoon vanilla extract
- 2 large eggs
- ½ cup (2.125 ounces) all-purpose flour
- ½ cup semisweet chocolate chips (if you're feeling extra)

DIRECTIONS

- Heat oven to 325 degrees. Line an 8x8-inch pan with foil and spray it with oil.
- Put the brown sugar, cocoa powder, salt, and espresso powder (if using) in a medium bowl and combine. If your brown sugar and/or cocoa has a lot of lumps, mix them together with your hands to break apart any big lumps. Stir in the melted butter until smooth, then the vanilla.
- Stir in the eggs, one at a time, mixing completely before adding each one.
- Stir in the flour until blended, then beat vigorously for 40 strokes. Add the chocolate chips (if using). Spread the batter into the prepared pan and smooth it with a rubber scraper.

- Bake for 30–40 minutes, rotating pan halfway through, until a toothpick when inserted is slightly tacky with batter.
- Cool completely on a wire rack, ideally for several hours, before eating.

COOKING NOTES

I've made these with Dutch-process and natural cocoa depending on what I had on hand, and they've been delicious either way, honestly.

I prefer making these using all brown sugar, because of the flavor and the moistness, but you can also use 1¼ cups of white sugar, or a blend of brown and white.

If you choose to add nuts, I can't stop you, but I personally wouldn't recommend it.

Baking time can vary depending on how accurate your oven is and what kind of pan you use. I make these using a ceramic pan. I recommend using an oven thermometer if you do a lot of baking.



Carrot Cake Bars

SARAH ASCHBRENNER

Time: 20 minutes to prep; 35 minutes to bake

Serves: 16

This recipe, as presented below, is not gluten-free—but the carrots and raisins mean that you can substitute a cup-for-cup gluten-free flour blend very successfully. I used Namaste flour. It makes more frosting than you need, so feel free to just eat the extra with a spoon.

INGREDIENTS

Bars

- $\frac{3}{4}$ cup vegetable oil
- $\frac{1}{2}$ cup granulated sugar
- $\frac{1}{2}$ cup packed brown sugar
- 3 eggs
- $\frac{1}{2}$ tablespoon vanilla extract
- $1\frac{2}{3}$ cups all-purpose flour
- $1\frac{1}{2}$ teaspoons ground cinnamon
- 1 teaspoon baking soda
- 1 teaspoon fine sea salt
- $\frac{1}{2}$ teaspoon baking powder
- $\frac{1}{4}$ teaspoon ground nutmeg
- Pinch ground cloves
- 8 ounces finely grated or food processed fresh carrots
- $\frac{1}{2}$ cup chopped nuts, plus extra for sprinkling on top
- $\frac{1}{2}$ cup raisins

Frosting

- 1 (8-ounce) package cream cheese, softened
- 2 tablespoons butter, softened
- 1 teaspoon vanilla extract
- 3 cups powdered sugar
- 1 tablespoon lemon juice

DIRECTIONS

- Heat oven to 350 degrees. Coat 9×9-inch baking dish with cooking spray.
- Whisk together oil, granulated sugar, and brown sugar until combined and smooth. Add in the eggs and vanilla, and whisk until smooth.
- In a separate bowl, whisk together the remaining dry ingredients (flour, cinnamon, baking soda, salt, baking powder, nutmeg, and cloves) until combined. Gradually add the dry ingredient mixture into the egg mixture, and stir until smooth. Fold in the grated carrots and stir until combined. Stir in nuts and raisins.
- Pour the batter into prepared baking dish, and spread it out evenly. Bake for 35–40 minutes, or until a toothpick inserted in the middle of the cake comes out clean. Gluten-free flour tends to take a little longer, so you may need to add more time to cook through. Cool cake to room temperature.
- Make the frosting. Stir together the cream cheese, butter, and vanilla until evenly combined. Gradually add in the powdered sugar and stir until smooth. Add the lemon juice for a little zing.
- Spread frosting evenly over cooled cake and top with nuts.





Welsh Cakes

KYLE IMDIEKE

Prep Time: 30 minutes

Serves: 10-12

Abbi and I got hooked on this traditional Welsh snack in 2014 while studying abroad in Wales, and they've remained a favorite ever since. Served with a pot of black tea with milk and sugar, they're a perfect treat for a rainy day or a lazy afternoon!

INGREDIENTS

- 2 cups self-raising flour, sifted (UK style: you can find in some grocers or make your own by mixing 2½ teaspoons baking powder into just under 2 cups all-purpose flour)
- Pinch salt
- 3½ tablespoons Irish butter, softened
- 3½ tablespoons vegetable shortening (lard is traditional, but we use Crisco as a vegetarian alternative)
- ⅓ cup granulated sugar
- 2 tablespoons black currants (adjust for taste)
- 1 egg, beaten
- 1½ tablespoons milk
- Dash powdered sugar

DIRECTIONS

- Preheat a griddle or a heavy frying pan (cast iron will work) at medium heat.
- Mix flour and salt. Gently rub the butter and vegetable shortening into the flour and salt mixture. Add the granulated sugar, currants, egg, and milk. Gently knead into a soft dough.
- On a floured board, roll out to a thickness of about ¼ to ½ inch and cut into 3-inch rounds.
- Place rounds on the griddle/frying pan and cook, flipping occasionally, until both sides are lightly golden.
- Place on a wire rack to cool slightly and sprinkle with powdered sugar before serving.

COOKING NOTES

Black currants can sometimes be hard to find, but we get ours at Lunds & Byerlys. If you can't find them, a mix of raisins and blueberries make for a close substitute. Get creative by substituting other berries or chocolate chips for the black currants and/or adding various spices for a seasonal spin!



Source: Tweaked from Jane Pettigrew, *Just Like Mum Used to Make: Cakes and Bakes*. Adapted for available American ingredients and measurements with the advice of our friend and professor Dr. Gareth John.

Banana Oatmeal Chocolate Chip Cookies

JENNY MCELROY

Prep Time: 10 minutes plus resting/baking

Makes: About 36 cookies

I spent part of the pandemic spring and summer working on cookie doughs that could be frozen and baked later. That way I could deliver cookie dough to friends for them to bake safely in their own kitchens (or I could eat just one freshly baked cookie whenever I needed one!). These are also a nice non-banana-bread way to use up bananas that are too soft and spotted to eat.

INGREDIENTS

- $\frac{3}{4}$ cup (12 tablespoons) butter or margarine, softened
- 1 cup packed brown sugar (dark or light)
- $\frac{1}{2}$ cup granulated sugar
- 1 egg
- 1 teaspoon vanilla extract
- 1 cup mashed, soft bananas
- $1\frac{1}{2}$ cups all-purpose flour
- $1\frac{1}{2}$ teaspoons cinnamon
- 1 teaspoon baking soda
- $\frac{1}{4}$ teaspoon ground cloves
- 2 teaspoons cornstarch
- $\frac{1}{4}$ teaspoon salt
- 3 cups old-fashioned oats
- 2 cups mini chocolate chips

DIRECTIONS

To prepare dough

- Mix together butter, sugars, egg, vanilla, and mashed bananas. If possible, use a hand or stand mixer to get it as creamy as possible. Add flour, cinnamon, baking soda, cloves, cornstarch, and salt, and mix together. Stir in oats and chocolate chips by hand. Cover and refrigerate dough for at least a few hours to overnight.

To bake from the refrigerator

- Heat oven to 350 degrees. Line a cookie sheet with parchment paper or aluminum foil.
- Spoon out tablespoons of dough, spaced at least 2 inches apart. Make them round-ish and then flatten slightly into disks. Bake for 10–12 minutes, or until set and edges turn golden brown. Cool on cookie sheet for a few minutes, then remove to finish cooling.

To freeze and bake later

- Line cookie sheet with parchment paper (don't use foil for this freezing part; it can get stuck to the cookies).
- Make dough disks as above, but put as close together as possible. Add second layer of parchment and dough discs. Place cookie sheet in freezer overnight. Separate disks with parchment paper and store in freezer in ziplock-type bags.
- Thaw and bake as above; if baking straight from frozen, add a couple of extra minutes to the bake time.

COOKING NOTES

The time in the refrigerator greatly improves these cookies (as is true of most oatmeal-based cookies!), but you can make them without this step if you need to.





Neapolitan Cookies

RYAN BARLAND

Prep Time: 30 minutes

Makes: 20 cookies

We made too many cookies this past holiday season. These were everyone's favorites. Sarah Kieffer, the cookie hero, is local, and that's nice.

INGREDIENTS

- 2½ cups plus 1 tablespoon flour
- ¾ teaspoon baking soda
- ¾ teaspoon salt
- ½ cup freeze-dried strawberries
- 1 cup (2 sticks) unsalted butter, softened
- 1¾ cups sugar
- 1 egg plus 1 egg yolk
- 2 teaspoons vanilla extract
- 2–3 drops red food coloring, optional
- 2 tablespoons Dutch-process cocoa powder
- White, pink, and brown sprinkles, optional

DIRECTIONS

- Adjust an oven rack to the middle of the oven. Heat oven to 350 degrees and line baking sheets with parchment paper.
- In a medium bowl, combine flour, baking soda, and salt.
- In the bowl of a food processor fitted with a metal blade, pulverize the strawberries into a powder.
- In the bowl of an electric mixer on medium speed, beat the butter until creamy, about 1 minute. Add the sugar

and beat until light and fluffy, 2 to 3 minutes. Add the egg, egg yolk, and vanilla, and beat until combined. Reduce speed to low; add flour mixture and mix until just combined.

- Dump the dough out onto a work surface and divide it into 3 equal portions. Put one-third of the dough back into the mixer and add the powdered strawberries and food coloring (if using). Mix on low speed until totally combined, then remove the dough and wipe out the bowl.
- Add another one-third of the dough to the bowl. Add the cocoa powder and mix on low speed until totally combined.
- Pinch a small portion (1–2 teaspoons) of each of the three doughs and press them gently together, so they adhere to each other but keep their unique colors. Form the dough into a ball, then roll the ball into sprinkles (if using). Place 6 or 7 cookies on prepared baking sheet.
- Bake 1 sheet at a time, until sides are set and the cookies are puffed, 10–11 minutes, rotating halfway through baking. Transfer the baking sheet to a wire rack and let the cookies cool for 5–10 minutes, then remove them and let them cool completely on the wire rack.

COOKING NOTES

The powdered strawberries on their own won't give a bright pink hue, so I like to add a little food coloring. I also like to roll each individual color of dough in the same color sprinkles, but you can mix and match however your heart desires.

Sour Cream Rollout Cookies

HEIDI KLOEMPEN

Time: 20 minutes prep plus baking time

Serves: A lot

These have always been our “Christmas cookies” that we frost every year. Though I didn’t start making them outside of the holiday season just because of COVID, I did make them more often because of COVID. I made some to celebrate living in Minnesota for ten years, for Election Day, for the holiday, for fun, for Valentine’s Day. The recipe is too big for our small household, so I freeze half the dough and save for later (which is probably why it’s been easier to make them more frequently). These are my Uncle Alan’s favorite cookies, so my grandma made them a lot.

INGREDIENTS

Cookies

- ¼ cup Crisco
- ¼ cup butter, softened
- 1 cup sugar
- 1 egg
- 3 cups flour
- ½ teaspoon baking soda
- 1 teaspoon baking powder
- ½ teaspoon salt
- ½ cup sour cream

Frosting

- ¼ cup butter, softened
- 4 cups powdered sugar
- 4 tablespoons cream (or milk)
- 1 teaspoon vanilla extract

DIRECTIONS

- Beat together Crisco, butter, and sugar. Add egg and beat well. Sift together flour, baking soda, baking powder, and salt. Alternately add dry ingredients and sour cream to butter-sugar mixture, stirring to mix well.
- Form dough into 2 balls. Flatten and chill in the refrigerator (this is when I freeze one half for later). Take out of the refrigerator a few minutes before rolling out.
- Roll out ⅛-¼ inch thick. Cut out in desired shapes. Bake 8-12 minutes at 375 degrees. Cool cookies completely.
- Mix together frosting ingredients. Add food coloring if you want (or just use white), and frost and/or sprinkle those cookies!



Source: I got it from my mom who got it from her mom who probably got it from a magazine or something

Chocolate Chip Pudding Cookies

SUE SUTLIFF

Prep Time: 15–20 minutes

Makes: 48 cookies

My mom used to make these for us growing up. I recently got into baking cookies during COVID to deliver to my family to stay connected, and this one was requested by two of my nephews and is now my younger son's favorite. As a variant on the recipe you can switch out the chocolate chips for mint M&M's, which I discovered when my older son picked up the wrong M&M's for a different recipe.

INGREDIENTS

- 1½ cups (3 sticks) butter, softened
- 1 cup packed brown sugar
- ½ cup granulated sugar
- 1 (6-ounce) package instant chocolate pudding (the big box works fine)
- ½ teaspoon vanilla extract

- 3 eggs
- 3½ cups flour
- 1½ teaspoons baking soda
- 2 cups chocolate chips
- 1 cup chopped nuts, optional

DIRECTIONS

- Heat oven to 375 degrees.
- Beat butter, sugars, pudding, and vanilla until smooth and creamy. Beat in eggs.
- Stir together flour and baking soda; mix into batter. Stir in chocolate chips and nuts (if using).
- Use a cookie scoop or just form into balls and set 2 inches apart on an ungreased or parchment paper-lined cookie sheet. Bake 8–10 minutes.

COOKING NOTES

This is a stiff batter. You can also use mini chocolate chips as I accidentally made that mistake one time and I think I like them better.



Applesauce with Grapefruit and Cardamom

SONJA ISAACSON

Prep Time: An afternoon

Makes: 4 half-pints, and a bit of overflow

Applesauce is honestly easy to make, and this version was pretty popular at Christmas this year. These half-pint jars end up being a nice snack size. This isn't canning for long-term storage so don't be scared.

INGREDIENTS

- 1 tablespoon lemon or lime juice
- 1 cup water
- 3 pounds apples, peeled, cored, and sliced or chopped
- 1 tablespoon cardamom pods lightly crushed OR 1 teaspoon ground cardamom (if using pods, count how many so you can find them all later!)
- Zest and juice from ½ grapefruit
- ¾ cup sugar

Source: Based on recipe from *Savory Sweet: Simple Preserves from a Northern Kitchen* by Beth Dooley and Mette Nielsen

DIRECTIONS

- Combine the lemon juice with the water. As you prepare the apple slices, drop them into this liquid, which will help prevent discoloration while you are working through the 3 pounds of apples. Once you are finished preparing the apples, drain the liquid but reserve ¼ cup.
- Put the ¾ cup of liquid, apples, cardamom, and grapefruit zest and juice into a pan or pot. Bring to a boil, then lower the heat and cover. Simmer, stirring occasionally, until soft, about 20 minutes but could be longer depending on your apples. If you used pods, pull them out now.
- If you like chunky applesauce, just smash the apples apart as they soften in the pan. If you like smoother applesauce, puree in a blender until smooth—but cover with a towel instead of the lid so steam can escape. With the mixture back in the pan on low heat, add the sugar and stir to dissolve.
- Spoon into really clean jars or containers, leaving ½ inch of space. Store in freezer or fridge.

Cookie Salad

DAVID SANDAGER

Prep Time: 15 Minutes

Serves: 5 (or 1...)

Buttermilk, Cool Whip, and cookies ... what more does one want in a salad?

INGREDIENTS

- 2 cups buttermilk
- 2 packages instant vanilla pudding
- 2 (15-ounce) cans mandarin oranges
- 1 (12-ounce) container Cool Whip
- 1 package pinstriped cookies, crumbled

DIRECTIONS

Mix the first 4 ingredients and chill. Stir in cookies right before serving.

COOKING NOTES

Utilize a large bowl for mixing all ingredients.

Source: Family recipe



DRINKS

A close-up photograph of a drink being poured into a glass with ice. The liquid is a deep red color, possibly a cocktail or wine, and is being poured from a glass pitcher or bottle into a large, rounded glass filled with several ice cubes. The background is dark and out of focus, with some bokeh light effects. The word "DRINKS" is overlaid in large, white, bold capital letters at the top of the image, flanked by two horizontal white lines.

345 West Kellogg Boulevardier

GILLIAN MAGUIRE

Prep Time: 1 minute

Serves: 2

This cocktail feels fancy and would probably cost \$14 in a trendy bar, but it is so quick to assemble and doesn't even require shaking. For peak fanciness, get two small plastic containers or yogurt cups, fill them with water, and freeze them to form a big hunk of ice for each glass. The ice will melt slowly and not dilute the drink too much as you enjoy it. Watch out because these go down easy. I don't think any flavor will remind me of the Pandemic Summer of 2020 more than the Boulevardier.

INGREDIENTS

- 2 ounces mid-shelf whiskey (bourbon or rye preferred; I like Buffalo Trace bourbon, Old Overholt rye, or Bulleit rye)
- 1 ounce sweet vermouth
- 1 ounce Campari
- Maraschino cherries for garnish (Luxardo brand is amazing if you can find it) or a bit of orange peel

DIRECTIONS

Stir the whiskey, sweet vermouth, and Campari in a glass or shaker with regular ice cubes for about 30 seconds. Strain into rocks glasses over your giant ice hunks. Garnish with a cherry (or two) or an orange peel, and enjoy.





Cold Brew Coffee at Home

EMILY MARLOW

Prep Time: Varies

Serves: Varies

Why bother with a trip to the SBUX drive-thru when you can make your own cold brew at home in your slippers?

INGREDIENTS

- ~8 cups ground coffee beans
- 8-cup coffee filter bag
- 8-quart brewing container with lid (any shape/brand is fine)
- 2-gallon beverage dispenser

DIRECTIONS

- Pour 8 cups of coffee grounds into filter, seal, and place into brewing container. Fill container to brim with cool water and seal container with lid. Steep for approximately 20 hours.

- Sample after 20 hours to your preferred taste. (In the Marlow household, we steep for about 26 hours, which is strong!) If you want to dilute cold brew with water at that time, take it about a half cup at a time until you find your preferred taste.
- Once brew is ready, squeeze extra water from filter, dispose of grounds, and pour coffee into dispenser. Place dispenser in fridge for up to 2 weeks.
- Add ice to cup, pour over, and enjoy!

COOKING NOTES

Grind your beans in a blender. Ratio is approximately 1 cup coffee grounds per 1 quart water if you want a smaller quantity

Remember, caffeine content is much, much more concentrated in cold brew. Sip a cup or two a day to remain sane.



**HAPPY
COOKING!**

