

**NO  
FISH IN THE  
MICROWAVE**

*A collection of recipes from the people of Merkley+Partners*

We called this book, *No Fish in the Microwave* because, A: none of the recipes involve microwaving fish and B: 200 Varick has been empty most of the year, ensuring there has been quite literally, no fish in the microwave. 2020 silver lining.

But the holiday season is here, annnnd we're still at home. Sigh. This year our homes became our offices, schools, restaurants, bars, movie theatres, gyms—what haven't they become really. After nine months in our homes, we may be losing it, but home is the thing I am most thankful for this year.

As much as I will miss gathering around a table with my Merkley family for our annual Thanksgiving potluck, this alternative feels sort of special. In my home we say that food is love; love for others and love for yourself. This book is filled with love in the form of recipes from your own homes. Find something inside to add to your table during the holidays, and may it spread a little love, and not spread anything else! Happy holidays. Happy cooking. Don't put any fish in the microwave.

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# Simon's mash

*Thanksgiving is the day I miss him most. It was the one time, every year, when we stopped being a creative team and were just good mates. "What should I bring?" never came up, because every year Simon brought the mash. And every year it was bloody fantastic. This is our best estimation of how he did it, and if you follow the instructions you should end up with some pretty damn good mashed potatoes. But there will forever be one irreplaceable ingredient missing.*

## *ingredients*

3-5lbs White Spuds  
Half & Half  
Butter (loads)  
Cooking Salt  
Maldon Salt  
White Pepper

## *instructions*

Pop the kettle on. Peel the spuds and cut them into chunks. Bung 'em in a large pan and cover (just) with boiling water. Throw in a tablespoon of cooking salt. Bring it back to the boil, partially cover, and simmer until the spuds start to soften. Drain in a colander, then stick 'em back in the cooking pot. Now add in a generous lump of butter, then add more butter. Now apply similar restraint with the half & half. Throw in a good handful of Maldon's salt (has to be Maldon's, none of your Himalayan Sea Salt poncy rubbish), and finally sprinkle liberally with white pepper, until your nose starts to tickle. Finally, bring the mash to a fluffy (not gluey) consistency with a hand or electric whisk, and serve. Sweet as a nut!



*This is a life-changing recipe that will minimize, but not eliminate the thirty minute window of total mayhem that exists when you take the turkey out of the oven and then try to make a perfect gravy with pan drippings while getting all your sides ready while trying to be pleasant to everyone who is crowding your kitchen.*

*Side bar: a continuous flow of cabernet is the main ingredient to get you through a holiday dinner. This gravy (which can be made with chicken wings or turkey legs) can be made a few days BEFORE the crowd comes. It definitely takes some time, but it is liquid gold, so worth the effort and the best gravy I've ever had! Bon appetit!*

# make ahead gravy

from the table of **KYLE DALEY**

## *ingredients*

1 tablespoon vegetable oil  
1 pound chicken wings  
1 large onion, unpeeled, coarsely chopped  
1 large carrot, peeled, coarsely chopped  
1 celery stalk, coarsely chopped  
A small handful of rosemary, thyme, and/or bay leaves  
1 cup dry white wine  
6 cups (or more) Thanksgiving Stock or low-sodium chicken broth  
3 tablespoons unsalted butter  
¼ cup Wondra or all-purpose flour  
½ teaspoon Worcestershire sauce  
Kosher salt, freshly ground pepper

## *step one*

Heat oil in a large saucepan over medium-high. Cook chicken wings, turning occasionally, until golden brown, 10–12 minutes. Add onion, carrot, and celery and cook, stirring and turning wings often, until everything in pan is deeply browned, 14–16 minutes. Add herbs and cook, stirring, until fragrant, about 1 minute. Pour in wine and use a wooden spoon to scrape up any browned bits stuck to the bottom of pan. Bring to a boil and cook until wine is reduced by half, about 5 minutes. Add stock and return to a boil. Reduce heat and simmer, stirring occasionally, until liquid is reduced by a third, 35–40 minutes

## *step two*

Strain fortified stock through a fine-mesh sieve into a heatproof bowl. (You should have about 4 cups. If you don't, add enough stock or water to get you there.) Discard solids. Keep fortified stock warm while you make your roux.

## *step three*

Heat butter in a medium saucepan over medium. Whisk in flour and cook, whisking constantly, until roux is golden brown and looks smooth and shiny, about 4 minutes.

## *step four*

Whisking constantly, ladle fortified stock into roux, pouring in gradually and making sure to incorporate after each addition before adding more. Simmer, whisking often, until gravy is thickened and reduced to about 3 cups (it should coat a spoon), 8–10 minutes. Stir in Worcestershire sauce, taste, and season with salt and pepper

## *step five*

Do Ahead: Gravy can be made 5 days ahead. Let cool; cover and chill. Reheat over low before serving.

# german turkey with malt beer, apples & prunes

*A recipe passed from Nina's Grandma, to Mom, to Nina.*

## *ingredients*

A turkey, any size, unseasoned stuffing, Firm, non-mealy apples, prunes, a six pack of malt beer, flour, milk, spices, and honey. If desired, walnuts or cooked chesnuts

## *instructions*

Boil the malt beer, some honey and prunes in a big pot until it's all blended. Add Salt, Pepper to flavor. Let the turkey sit in this brine at least over night.

To make the stuffing, cut up apples and prunes, walnuts or chesnuts and mix with the stuffing bread. Put it into the pan and add the brine until soaked.

Shove it into the bird. You can add more prunes and apples and then stick the whole thing into a roaster bag, upside down. That means breasts down. We use a pop-up plastic timer to gauge when it's done.

Take a little of the leftover brine and add more honey. Glaze the turkey before closing the bag and baking. Use the leftover brine and add butter and flour to thicken as a gravy.

Goes great with red cabbage, salted roasted potatoes and green beans. You can serve with a poached pear and cranberry sauce on the side.

# old school squash casserole

*originally from Southern Living*

## *ingredients*

6 tablespoons unsalted butter, divided  
3 pounds yellow squash, sliced  $\frac{1}{4}$  inch thick (from 5 medium squash)  
1 medium-size yellow onion, chopped (about 1  $\frac{1}{2}$  cups)  
2 teaspoons kosher salt, divided  
2 large eggs, lightly beaten  
1 (8-oz.) container sour cream  
4 ounces sharp Cheddar cheese, shredded (about 1 cup)  
2 ounces Swiss cheese, shredded (about  $\frac{1}{2}$  cup)  
 $\frac{1}{2}$  cup mayonnaise  
2 teaspoons chopped fresh thyme  
 $\frac{1}{2}$  teaspoon black pepper  
2 sleeves round buttery crackers (such as Ritz), coarsely crushed  
1 ounce Parmesan cheese, shredded (about  $\frac{1}{4}$  cup)

## *step one*

Preheat oven to 350°F. Melt 3 tablespoons of the butter in a large skillet over medium-high. Add squash, onion, and 1 teaspoon of the salt; cook, stirring often, until center of squash is just tender and liquid has evaporated, about 10 minutes. Transfer mixture to a colander set over a bowl. Drain 5 minutes; discard any liquid.

## *step two*

Stir together eggs, sour cream, Cheddar and Swiss cheeses, mayonnaise, thyme, pepper, and remaining 1 teaspoon salt in a large bowl. Gently fold in squash mixture. Spoon into a lightly greased 11x7-inch (2-quart) baking dish.

## *step three*

Microwave remaining 3 tablespoons butter in a medium-size microwavable bowl on HIGH until melted, about 25 seconds. Toss together crackers, Parmesan cheese, and melted butter until combined; sprinkle over casserole. Bake in preheated oven until golden brown, about 20 minutes.



Originally from the Barefoot Contessa

# ina's stuffing

from the table of **KRISTA ALLIEGRO**

## *ingredients*

8 cups (¾-inch diced) bread cubes, such as a country boule, crusts removed  
4 tablespoons (½ stick) unsalted butter  
3 ounces pancetta, ½-inch diced  
2 cups chopped yellow onion (2 onions)  
1 ½ cups chopped celery (2 large stalks)  
1 Granny Smith apple, peeled and chopped  
½ cup medium or dry sherry  
2 tablespoons minced fresh rosemary leaves  
Kosher salt and freshly ground black pepper  
½ cup chopped fresh parsley leaves  
5 extra-large eggs  
2 cups heavy cream  
1 cup chicken stock, preferably homemade  
2 cups freshly grated Gruyere cheese, lightly packed (8 ounces)

## *step one*

Preheat the oven to 350 degrees F. Spread the bread cubes in a single layer on a sheet pan and bake for 20 minutes, until lightly browned. Set aside.

## *step two*

Meanwhile, heat the butter in a large (12-inch) saute pan over medium-low heat. Add the pancetta, raise the heat to medium, and cook for 5 minutes, until starting to brown. Stir in the onion, celery, and apple and cook over medium heat for 8 to 10 minutes, stirring occasionally, until the vegetables

are tender. Stir in the sherry, rosemary, 1 tablespoon salt, and 1½ teaspoons pepper and cook for 5 minutes, until most of the liquid is gone. Off the heat, stir in the parsley.

## *step three*

Meanwhile, beat the eggs, cream, chicken stock and 1 ½ cups of the cheese together in a very large mixing bowl. Add the bread cubes first and then the vegetable mixture, stirring well to combine. Set aside at room temperature for 30 minutes to allow the bread to soak. Stir well and pour into a 2 ½- to 3-cup gratin dish (13 x 9 x 2 inches). Sprinkle with the remaining ½ cup of Gruyere and bake for 45 to 50 minutes, until the top is browned and the custard is set. (Insert a knife in the middle to check.) Serve hot or warm.







# savory sweet potato salad

*I make this because I'm not a fan of sweet sweet potato dishes and my mom wanted more green on the table!*

## *ingredients*

Spinach  
Sweet Potatoes  
Cherry Tomatoes  
Black Beans  
Fresh Basil  
Goat Cheese (or feta if preferred)  
Olive Oil  
Balsamic Vinegar  
Salt  
Pepper  
Garlic Powder  
Lemon  
Sugar  
Sriracha

1. Set oven to 450 degrees.
2. Cut sweet potatoes into small cubes (I prefer  $\frac{1}{2}$  inch) and place onto aluminum foil covered baking tray. Drizzle olive oil over the SPs and sprinkle salt, pepper, and garlic powder- mix them around so all are covered evenly. Put in oven for 30-50 minutes (depends on size and how crispy you like, I like when they're all a bit golden-brown).
3. Cut your cherry tomatoes in half, and cut up your fresh basil, and add into a bowl on top of spinach and washed black beans. Add cooked sweet potatoes and goat cheese on top.
4. Dressing- mix  $\frac{2}{3}$  olive oil to  $\frac{1}{3}$  balsamic. Add salt, pepper, garlic powder, a little bit of sriracha and squeeze half a lemon. THE SECRET: add little sprinkles of sugar to taste- this really makes all the difference.
5. Add dressing and mix before serving and enjoy!!

# sweet potato casserole

*My Aunt's recipe.*

## *ingredients*

29 oz Sweet potatoes canned  
2 Sticks butter - separate  
3 Eggs well beaten  
¼ cup Milk  
1 tsp vanilla extract  
1 cup flaked coconut  
¾ cup all - purpose flour  
¾ cup sugar  
2 tsp water  
1 cup Chopped pecans

## *instructions*

1. Mash sweet potatoes with 1 stick of butter.
2. Beat Sweet potato mixture, egg, milk, vanilla, coconut, and put mixture in a 2 quart casserole dish.
3. Topping. Mix flour, sugar, water, pecans, and one stick butter softened.
4. Spread over mixture in casserole dish.
5. Bake at 350° for 45 to 50 minutes.

# tarragon & sausage stuffing

*Originally crafted by Dawn Pasinato Gepfert, Zoe's Mom.*

## *ingredients*

10 C. fresh white French or Italian bread crumbs (*Make in food processor first! – I usually just use a loaf of ciabatta or whatever*)  
2 C. finely chopped shallots (*process in the food processor second; you won't need to wash it after the bread crumbs and it will save your eyes from doing it by hand*)  
1 lb. butter (you can use a little less)  
2 tbsp or more dried tarragon  
½ c. minced parsley  
1 tsp salt  
1 tsp pepper  
Chicken stock

## *instructions*

Melt butter in a large sauce pan. Add bread crumbs, tarragon, parsley, salt and pepper and mix well. Add a little chicken broth so it holds together.

Brown the pork sausage in a large skillet of pan. Add the rest of the ingredients and mix well.

Mix the Bread and Sausage stuffing together in a VERY large bowl or container (you could use those large disposable foil pans). Taste, adjust seasoning as necessary. Add stock as needed to have stuffing hold together. If making ahead of time, add some additional broth when you bake it in the oven. I usually bake it at 350 for like 30-60 minutes. I usually cover it but you could leave it uncovered at the end to get the top crisp.

*Note: I am heavy handed on the tarragon and use a bit more cognac and cayenne*



# bourbon mashed sweet potatoes

## *ingredients*

3 pounds garnet sweet potatoes, peeled and cut into 1 inch chunks

Salt

3 to 4 Tbsp of bourbon whisky\*

4 Tbsp butter (more or less to taste)

4 Tbsp brown sugar (more or less to taste)

2 teaspoons vanilla extract

\*I know it's not bourbon, but who can resist using Wild Turkey ;) (all bourbon is whisky but not all whisky is bourbon)

## *step one*

Place the sweet potato chunks in a large (5 quart) pot, cover with water. Add a tablespoon of salt to the water. Bring to a boil. Cook until tender, about 15 to 20 minutes.

## *step two*

Drain the cooked sweet potatoes and return them to the pot on the stove. Lower the heat to low. Add the bourbon and the butter to the pot and stir. Add the brown sugar and vanilla extract and stir. Mash with a potato masher until smooth. Add more salt, bourbon, butter, and brown sugar to taste - and who doesn't love more bourbon, butter and brown sugar!



# roasted butternut squash salad

from the table of **MAGGI VALE**

as seen in *Ina Garten Back to Basics Cookbook*

## *ingredients*

1 (1 ½-pound) butternut squash  
1 tablespoon pure maple syrup  
3 tablespoons dried cranberries  
¾ cup apple cider or apple juice  
2 tablespoons cider vinegar  
2 tablespoons minced shallots  
2 teaspoons dijon mustard  
4 ounces baby arugula  
½ cup walnut halves (dry toasted in a saute pan)  
¾ cup grated parmesan cheese (optional)  
kosher salt and ground pepper

## *instructions*

Preheat the oven to 400 degrees F.

Place the butternut squash on a sheet pan. Add 2 tablespoons olive oil, the maple syrup, 1 teaspoon salt and ½ teaspoon pepper and toss. Roast the squash for 15 to 20 minutes, turning once, until tender. Add the cranberries to the pan for the last 5 minutes. While the squash is roasting, combine the apple cider, vinegar, and shallots in a small saucepan and bring to a boil over medium-high heat. Cook for 6 to 8 minutes, until the cider is reduced to about ¼ cup. Off the heat, whisk in the mustard, ½ cup olive oil, 1 teaspoon salt, and ½ teaspoon of pepper.

Place the arugula in a large salad bowl and add the roasted squash mixture and the walnuts. Spoon just enough vinaigrette over the salad to moisten and toss well. Sprinkle with salt and pepper and serve immediately.

# thanksgiving peas

*My former roommate's recipe*

## *ingredients*

- (2) 12 oz bags of peas, preferably petite pois
- (6) bunches of scallions, sliced
- $\frac{1}{4}$ - $\frac{1}{2}$  cup vegetable oil
- (5) tablespoons sugar
- (2) teaspoons salt

## *instructions*

Defrost peas. Slice scallions all the way into the green in small pieces. Heat oil into pot/wok on medium-high heat.

Saute scallions until soft (but not browned). Add (2) tablespoons sugar and (2) teaspoons salt. Add defrosted

peas and stir to coat. Increase heat and boil for (5) minutes. Add (3) tablespoons sugar. Stir and taste. Adjust salt and sugar as needed.

Cover and let for at least an hour. You can do them a day ahead, just heat when time to serve.



# will's famous garlic-parm potatoes

DISCLAIMER: *Making these potatoes will result in family members asking for them constantly. These will be the crispiest, crunchiest, tastiest potatoes you/they have ever had. Please serve at your own discretion.*

## *ingredients*

Potatoes, Garlic Powder, Salt, Pepper, paprika, grated parmesan cheese, olive oil.

1. Chop your potatoes into bite sized pieces. (Do not peel your potatoes. Peeling your potatoes is a myth propagated by potato purists)
2. Place your potatoes into a pot of cold water. Salt the water well (like you would when cooking pasta).
3. Set the pot on the stove and bring to a boil. Once boiling, allow the potatoes to boil for 10 minutes.
4. Once the 10 minutes are up, strain the water out.

5. Toss the potatoes in olive oil and rough up the edges of the potatoes with a cooking spoon.
6. Cover the bottom of a baking sheet with olive oil and some of your seasonings.
7. Place the potatoes on the baking sheet and spread evenly across the baking sheet. Toss and season the potatoes on the baking sheet so that they are well seasoned and lightly covered in olive oil.
8. Bake at 500 degrees for 30-35 minutes.
9. Once done baking, turn off the oven and leave the potatoes in the oven for another 20-30 minutes while the oven cools down. (This will make them extra crispy).
10. Toss your potatoes in the parmesan cheese.
11. Serve and enjoy.



*For decades no Thanksgiving ever transpired in our family without this deliciously decadent side. Be careful if you pass it around at the table. One year while our Uncle Jerry was handing the dish to my Dad, it slipped out of his hands and fell to the floor. It was a*

*different era then and I think my Mom may have scooped everything up and reserved it. We were all hysterical and Jerry never lived it down. To this day, all of these beloved folks gone, we still warn everyone before the passing of the creamed onions.*

# creamed onions

## *ingredients*

Approximate measurements (My Mom never measured, unless she was baking)

$\frac{3}{4}$  - 1 pound small white boiling onions ( can use pearl onions, but you will need more of them and more time for removing skins.)

1 heaping Tbls butter

2 cups heavy cream

good jigger of Sherry wine

salt and black or white pepper to taste  
sprinkle of cayenne for garnish

## *instructions*

Parboil the onions. This helps to help remove the skins. Plunge onions into boiling water, turn down heat ,keep on low simmer for about 5 minutes.

Drain, let onions cool enough to manage. Peel skin from onions by cutting the tip of onion and pushing onion out of skin.This is time consuming (and it will annoy you) but it's worth using fresh onions.

Melt butter in skillet and add onions w/ heat medium low ish. As the onions cook a few minutes, add in a good jigger of sherry and let it simmer down until almost all liquid is gone. Onions should be turning golden.

Add the heavy cream a little at a time and cook at medium heat for about 15 minutes. Mixture will get thick. Heat may need to be reduced.

Remove from stove and put onion mixture in a casserole/ souffle dish, cool, cover, and keep at room temperature.

20 Minutes before dinner is served, pop the dish in the oven and heat, covered for 10+ minutes, uncovered for another 10+.

# old man hankin's cranberry sauce

*My dad's recipe.*

## *ingredients*

1 pound fresh cranberries, washed  
and dried  
1/3 cup dried tart cherries  
1/3 cup chopped dried apricots  
1/4 cup granulated sugar (add more if  
too tart)  
1/4 cup light brown sugar  
1/4 cup water  
1 cinnamon stick  
1/2 teaspoon finely ground allspice  
1/4 teaspoon finely ground nutmeg  
1/8 teaspoon finely ground cloves  
1 orange, zested and juiced

## *instructions*

In a medium saucepan, combine the cranberries, cherries, apricots, both sugars and water. Stir to blend. Bring the mixture to a boil over medium heat. Reduce to a simmer and add the cinnamon stick, allspice, nutmeg and cloves. Stir to blend and simmer until most of the cranberries burst, about 10-12 minutes. Add the orange juice and orange zest, stir and allow to cool. When cool, refrigerate for a minimum of 30 minutes before serving.

# creamy mashed potatoes

*From Mother*

*ingredients*

3 potatoes, stick of butter, milk, salt, and pepper

*instructions*

First cut up the potatoes into pieces and boil until soft.  
2nd put into a huge bowl then mash. When it is about half  
mashed add half a stick of butter, a bit of milk and the salt  
and pepper. Smash into silky smooth then serve. It should  
have taste but you can add gravy to give more.

# butterscotch pudding with brown sugar sauce

as seen in *Second Helpings from Union Square Cafe*

## *pudding ingredients*

- 2 ½ cups milk
- 1 12 ounce can of evaporated milk
- 1 packed cup dark brown sugar
- ½ cup corn starch
- 8 egg yolks
- 4 tablespoons butter cut into pieces
- 3 tablespoons Scotch whiskey

## *brown sugar sauce ingredients*

- 1 packed cup dark brown sugar
- ¼ cup water
- 1 cup heavy cream

1. In a heavy-bottomed 3-quart saucepan, stir together 2 cups of the milk, the evaporated milk, and ½ cup of the brown sugar. Set over medium-high heat and bring to a full boil, stirring occasionally. Remove the pan from the heat and reserve.

2. In a medium bowl, combine the cornstarch and remaining ½ cup brown sugar, stirring to break up any lumps. Stir in the egg yolks and the remaining ½ cup of milk, whisking until smooth and well blended. Pour into the pan of hot milk and whisk vigorously to blend.

*from the table of* **STACEY LESSER**

3. Place the pan over medium heat and whisking constantly, bring the mixture to a boil. As soon as a few large bubbles burst through the thick pudding, turn off the heat. Whisk in the butter and then the whiskey and continue whisking until thoroughly incorporated.

4. Pour the pudding through a fine strainer into a heatproof glass serving dish or bowl. Press a piece of plastic wrap onto the surface to prevent a skin from forming and refrigerate the pudding for 2 to 3 hours, until completely cool and set.

5. While the pudding chills, make the sauce: stir the brown sugar and water together in a heavy 2-quart pan; bring to a boil over high heat. Reduce the heat to medium and cook the syrup for 2 to 3 minutes at a vigorous boil, until it has thickened slightly and starts to caramelize on the sides of the pan. Remove from the heat. Whisk in the heavy cream; then return to a boil, whisking. Continue to cook for 5 minutes at a steady boil, lowering the heat slightly if the sauce bubbles too high in the pan. Remove from the heat and let cool to room temperature. Set aside.

6. To serve, spoon the pudding into chilled dessert bowls or parfait glasses, swirl a bit of the brown sugar sauce onto each pudding.

# 3 ingredient pumpkin chocolate chip muffins

*These are the easiest, most moist (sorry to those who hate this wonderful word) muffins of all time.*

## *ingredients*

- 1 box of Spice Cake Mix
- 1 15oz. can of pumpkin (I use Libby's)
- 1 cup of chocolate chips

1. Preheat your oven to 350 degrees.
2. Line a 12-count muffin tin with cupcake liners.
3. In a mixing bowl, combine cake mix with canned pumpkin and work it with a spoon. The batter will be pretty thick. Once the batter has been combined, stir in your chocolate chips.
4. Fill your muffin liners 2/3 of the way full and bake about 15 minutes.
5. Remove from oven and let cool in the pan 5 minutes before removing.





# pumpkin bread

*ingredients (make 2 loafs)*

15 oz. pumpkin puree (*I prefer Libby's*)

4 eggs

1 cup vegetable oil

$\frac{2}{3}$  cup water

3 cups white sugar

3  $\frac{1}{2}$  cups flour

2 teaspoons baking soda

1  $\frac{1}{2}$  teaspoons salt

1 rounded teaspoon cinnamon,  
heaping

1 rounded teaspoon ground nutmeg,  
heaping

$\frac{1}{2}$  rounded teaspoon ground cloves,  
heaping

$\frac{1}{2}$  rounded teaspoon ground ginger,  
heaping

*instructions*

Pre-heat oven at 350 degrees. Grease two 7"x3" loaf pans.

In a large bowl mix the wet ingredients—pumpkin/eggs/oil/water/sugar

In a separate bowl mix the dry ingredients—flour/baking soda/salt/cinnamon/nutmeg/cloves/ginger

While mixing, slowly add in the dry ingredients (little by little) to the wet ingredients until all is mixed together. Pour the batter evenly in each loaf pan.

Bake for 50 - 70 minutes (this depends on your oven...check the center with a butter knife at 50 minutes, if batter sticks to the butter knife, it needs more time. Do this until the knife comes out clean).

Let them cool before you remove them from the pans. Enjoy!!!



# applesauce cookies

*This is an old family recipe, my grandmother used to make them all the time. I think the recipe is from the 1930's. It's very simple. The cookies are soft and muffin-like, not thin and chewy or crispy like most modern cookies.*

## *ingredients*

2 c flour  
½ tsp cinnamon  
½ tsp salt  
1 tsp baking soda  
½ c shortening (or coconut oil or butter)  
1 c sugar  
1 egg  
1 c applesauce  
1 c raisins  
½ c chopped nuts (walnuts or pecans)

## *instructions*

Preheat oven to 375 degrees. Mix together flour, cinnamon, salt and baking soda in a small bowl.

In a separate bowl, cream together shortening and sugar until creamy. Add egg and beat well. Slowly add the flour mixture until the dough comes together.

Stir in the raisins and nuts.

Drop by rounded tablespoonful 2" apart onto a cookie sheet lined with parchment paper or a silicone baking mat. Bake for 11-13 minutes or until the top is set and the bottom is brown.



# new york flip

*Classic "speakeasy era" cocktail*

## *ingredients*

Bourbon / tawny port / simple syrup / cream / egg / nutmeg

## *instructions*

1 oz bourbon

$\frac{3}{4}$  oz port

$\frac{1}{4}$  oz simple syrup

$\frac{3}{4}$  oz cream

1 egg YOLK ONLY

Mix ingredients and shake. Add ice and shake again.

Garnish with grates of nutmeg at the end.



# no bake cookies

*A family recipe originated at a bake sale in White Deer, TX.*

## *ingredients*

2 Cups Sugar

¼ Cup Cocoa

½ Cup milk

¼ pound oleo (margarine)

3 cups Quick cooking oatmeal

1-2 tsp Vanilla

Pinch of Salt

½ cup Chunky Peanut Butter

\*wax paper also needed

## *instructions*

First, mix in pan on medium heat until boil: sugar, cocoa, milk, and butter.

Then remove from heat and cool for one minute. Add vanilla, salt, peanut butter, and oatmeal. Stir well.

Drop teaspoon sized scoops on wax paper. Let cool until they harden (usually 15-20 minutes) and enjoy!







# jimmy's wannabe famous pasta

## *ingredients*

6 skinless boneless chicken thighs  
2 tablespoon butter  
2 tablespoons olive oil  
1 pack of Trader Joe's baby bella mushrooms ~2 cups (sliced)  
2-3 garlic cloves sliced (to taste)  
1 cup dry white wine  
1 cup cream  
small handful fresh parsley finely chopped  
1-2 tablespoons lemon juice To taste  
salt & pepper to taste  
¾ lb - 1lb penne pasta (reserve 1 cup of cooking water)

## *instructions*

1. Place the chicken thighs on a cutting board.
2. Trim the fat and leftover bone.
3. Heat a large frying pan and melt together the butter and olive oil.
4. Place the chicken thighs in the pan and cook for ~4 minutes on both sides, seasoning generously with salt and pepper.

*from the table of* **JIMMY BARAS**

5. Remove from the pan and allow to rest. (Leave all the delicious favoring stuck to the pan!)
6. Add a little more oil/butter if necessary then add the sliced mushrooms to the pan.
7. Allow to brown before adding the garlic and cooking for another minute.
8. Pour in the wine then allow to reduce for 2 minutes before pouring in the cream.
9. Season with salt and pepper, add the parsley and lemon juice and cook for 5 minutes.
10. Slice the chicken into strips then add to the sauce with the penne.
11. Pour in a little of the pasta cooking water and toss to combine everything in the sauce. If necessary, add more of the pasta's cooking water.
12. Adjust seasoning and serve. lined with parchment paper or a silicone baking mat. Bake for 11-13 minutes or until the top is set and the bottom is brown.



# **lamb shawarma**

As seen in *Jerusalem A Cookbook*

## *ingredients*

2 tsp black peppercorns  
5 whole cloves  
½ tsp cardamom pods  
¼ tsp fenugreek seeds  
1 tsp fennel seeds  
1 star anise  
½ cinnamon stick  
½ whole nutmeg, grated  
¼ tsp ground ginger  
1 tbsp sweet paprika  
1 tbsp sumac  
2 ½ tsp Maldon Sea Salt  
Scant 1oz / 25g fresh ginger, grated  
3 cloves garlic, crushed  
⅔ cup / 40g chopped cilantro, stems  
& leaves  
¼ cup / 60ml freshly squeezed lemon  
juice  
½ cup / 120 ml peanut oil  
1 bone-in leg of lamb, about 5 ½ to  
6 ½ lb  
1 cup / 240 ml boiling water

## *instructions*

Put the first 8 ingredients in a cast-iron pan and dry-roast over medium-high heat for a minute or two, until the sices begin to pop and release their aromas. Take care not to burn

*from the table of* **SAKS AFRIDI**

them. Add the nutmeg, ginger, and paprika, toss for a few more seconds, just to heat them, then transfer to a spice grinder. Process the spices to a uniform powder. Transfer to a medium bowl and stir in all the remaining ingredients, except the lamb.

Use a small, sharp knife to score the leg of lamb in a few places, making slits ½ inch deep through the fat and meat to allow the marinade to seep in. Place in a large roasting pan and rub the marinade all over the lamb; use your hands to massage the meat well. Cover the pan with aluminum foil and leave aside for at least a couple of hours or, preferably, chill overnight.

Preheat oven to 325 degrees F.

Put the lamb in the oven with its fatty side facing up and roast for a total of about 4 ½ hours, until the meat is completely tender. After 30 minutes of roasting, add the boiling water to the pan and use the liquid to baste the meat every hour or so. Add more water, as needed, making sure there is always about ¼ inch in the bottom of the pan. For the last 3 hours, cover the lamb with foil to prevent the spices from burning. Once done, remove the lamb from the oven and leave to rest for 10 minutes before carving and serving.



Originally from Bon Appetit

# kale reuben

*Try not to eyeroll when you read this, but you will not miss the meat. This sandwich has been my favorite thing to make for lunches that were once a mountain of kale from Essen.*

## *ingredients*

2 Tbsp. olive oil  
a few garlic cloves  
2 bunches kale, ribs and stems removed, leaves coarsely torn  
1 cup sauerkraut, drained  
¼ cup whole-milk Greek yogurt  
1 tsp. hot sauce of your choice  
Kosher salt  
4 slices of any bread you have  
Swiss cheese, or Muenster if you prefer  
¼ cup grated Parmesan  
2 Tbsp. butter, room temp, divided

## *step one*

Heat oil in a medium saucepan over medium-low. Add garlic and cook, turning occasionally, until lightly browned, about 2 minutes. Add kale in handfuls, stirring often and letting each addition wilt before adding the next. Stir in ½ cup water. Increase heat to medium-high and bring to a simmer. Continue to cook, tossing occasionally, until kale is tender and

pan is dry (add more water as needed if kale needs more time), about 5 minutes. Transfer kale to a medium bowl; you can get rid of the garlic, but it's pretty tasty. Stir in sauerkraut, yogurt, and hot sauce; season with salt. Wipe out skillet.

## *step two*

Divide kale mixture between 2 slices of bread. Top that with both cheeses. Close the sammies, then spread 1 Tbsp. butter on top slices.

## *step three*

Heat reserved skillet over medium-low. Add sandwiches buttered side down and press down. Butter otherside of sandwiches and cook, turning sandwiches, until golden brown and crisp and cheese is melted ~4 mins per side. Transfer to a cutting board, top with a little flaky salt, and cut in half before serving.





# summer nostalgia

*ingredients (makes 1 serving)*

7 Tbs Olive oil

3 Tbs White wine

2 Tbs Honey

½ Tbs Diced Garlic

1 Tbs Diced Onion

1 Tbs Lemon Juice

1 Ts Salt

1 Tbs Basil Pesto

Grape tomatoes or Cherry tomatoes to taste (about 1 cup)

Mozzerella cheese to taste (about ½ cup)

1 serving of Capellini pasta (or any thin, long pasta)

1. Bring adequately salted water to a boil in a pot.
2. While waiting for water to boil, in a large bowl, mix in olive oil, white wine, honey, diced garlic & onion, lemon juice, salt and stir well to combine all the ingredients together.
3. When the water starts to boil, add in the pasta and cook to desired texture.
4. Drain the pasta in cold water, get excess water off and move it to a serving bowl.
5. Pour the sauce over the pasta, top it with tomatoes, mozzarella cheese, pesto and serve.
6. Enjoy! (Don't forget to mix well before eating:))

# kale & white bean vegan stew

*A Healthy Vegan Stew, great for after  
a Thanksgiving Day Hike!*

## *ingredients* (4 Servings)

5 cups chopped kale or other hearty  
Greens, stems removed and coarsely  
chopped  
2 tablespoons or more, Olive Oil or  
Coconut Oil  
1 red onion chopped  
3 or more cloves garlic minced  
1 inch of fresh Ginger peeled  
Pinch red pepper flakes or cayenne  
Pinch chili power  
Pinch turmeric  
Pinch oregano  
black pepper  
½ teaspoon sea salt or to taste  
1 Can (15 oz.) white Cannellini beans  
or White beans of your choice rinsed  
and drained  
15 oz. diced tomatoes  
3 cups vegetable broth or more to  
achieve desired consistency  
¼ cup dry sherry  
Toasted pumpkin seeds

## *instructions*

Heat olive oil or coconut oil in a soup  
pot or Dutch oven or cast iron skillet:  
add spices and “cook” until fragrant  
1 minute or less (toasting the spices  
in the hot oil), lower heat to Medium,  
add onion and cook for 5 minutes  
or less. Add broth, sherry, tomatoes,  
garlic & ginger and kale to pot, cover  
and let cook 10 minutes until kale  
is wilted, stirring occasionally on  
medium/low heat. Add Beans and  
continue to cook for 20 minutes on  
low heat. Stir.

Top with a bit of olive oil and toasted  
pumpkin seeds on top, and a nice  
glass of Pinot Noir! Cheers!



**MERKLEY**

*Social Club*