

## **Hand-Made Corn Tortillas**

Makes 12- 6" tortillas

2 cups masa harina

1 teaspoon salt

1 ¼ cup hot water

Combine masa and salt in food processor. Add water and mix well. Dough should not be crumbly or sticky. Cover and let rest 1 hour.

Divide dough into balls about the size of a walnut. To flatten, place each ball between sheets of waxed paper and flatten in tortilla press. Can be frozen at this point.

Bake each in hot pan for 1-2 minutes per side, until lightly browned and dry. Place baked ones in moistened towel. Can be warmed in microwave. Serve with butter.

## Savory Tomato Bread Pudding

Serves 4 to 6

Gourmet, June 1995\

2-14 ½ ounce cans stewed tomatoes  
(Hunts or S&S, not Mx) including  
liquid, coarsely chop tomatoes  
2 tablespoons packed dark brown  
sugar  
2 teaspoons Worcestershire  
1/4 teaspoon cayenne

¼ cup unsalted butter, melted  
about 8 slices artisan bread, crusts  
discarded, cut into 1-inch pieces to  
fill baking pan to the rim  
Optional: 5 to 6 thick slices of fresh  
mozzarella  
Optional: fresh basil, shredded  
Parmesan cheese

Preheat oven to 400-degrees. In a small saucepan simmer tomatoes, brown sugar, Worcestershire and cayenne. Stir for 5 minutes. In a standard-sized bread loaf pan add bread loosely packed. Bread should just come to the rim; add or subtract accordingly. Transfer bread to a large bowl; drizzle and toss with melted butter (and optional basil). Pour bread back into loaf pan. Distribute the mozzarella slices

evenly into the center of the bread and top with tomato mixture. Sprinkle with Parmesan. Bake in the middle of the oven for 25 to 30 minutes or until the top is slightly browned. Remove from the oven and allow to cool and firm up for 20 to 30 minutes before serving.

## **Cheese Bread**

Serves 4

4 English muffins, halved

butter

Parmesan cheese

Lightly toast muffins. Butter and sprinkle with cheese. Broil until brown.

## **\*Mother's Famous Biscuits**

Makes six 3-inch diameter biscuits

Note: How to make high-rising biscuits <https://www.kingarthurbaking.com/blog/2018/01/15/how-to-make-high-rising-biscuits>

2 ½ cups flour

1 tablespoon baking powder

¾ teaspoon baking soda

½ teaspoon salt

2 teaspoons sugar

¼ cup buttered flavored Crisco

¼ cup Irish, unsalted butter, cut into ¼-inch cubes

¾ to 1 cup buttermilk

butter, melted

Preheat the oven to 450-degrees. Cover the baking sheet with parchment to prevent burning; set aside.

Sift the first 5 ingredients together. Add Crisco and butter; squeezing the butter/shortening with your fingertips making flatten flakes; don't overwork. Add  $\frac{3}{4}$  cup butter milk. Lift and fold with a spoon until the dough is just moist. The mixture will be somewhat crumbly.

Gently, gather dough together then dump onto a floured surface. Knead lightly 3 to 4 times to bring dough together. Press dough lightly with fingers molding a circle 1-inch high. Cut out biscuits with a rim of small wine or water glass. (The above website recommends using a sharp 2  $\frac{1}{2}$ -inch biscuit cutter.) Lightly knead left-over dough, mold a circle and cut out remaining biscuits. Transfer biscuits to the prepared baking sheet. Brush the tops with melted butter. Freeze. Bake for 20 to 25 minutes or until biscuits are somewhat brown on top. Smaller biscuits will take less time to bake.

## **\*Cheese Puff Ring**

1 cup milk

1/4 cup butter

1/2 teaspoon salt

dash pepper

1 cup flour

4 eggs

1 cup Swiss cheese, shredded

In heavy porcelain pot boil milk, butter, salt and pepper. Take off heat and add flour all at once, beating with hand mixer until mixture leaves sides of pan and forms a ball. Beat in one egg at a time until mixture is smooth and well blended. Mix in 1/2 cup cheese.

Using ice cream scoop, make 8 equal-sized mounds of dough in a circle on baking sheet covered with parchment paper, using about 3/4 of dough. Each ball should just touch the next one.

With remaining dough, place a small mound of dough on top of each larger mounds. Sprinkle remaining 1/2 cup cheese over all. Bake on center shelf at 350 for 55 minutes, or until puffs are lightly browned and crisp. Serve immediately.

## **Borsain Crescent Rolls**

Serves 8

1 package Pillsbury refrigerated crescent dough

1 package Borsain cheese

Spread dough with Borsain, roll and bake as directed.



## Crepe Batter

Full recipe makes 32-36 crepes  
(1/2 recipe) makes 12 crepes

4 eggs

1/4 teaspoon salt

2 cups flour

2 1/4 cups milk

1/4 cup melted butter

Blend 1 minute. Scrape down sides. Blend 15 sec. Refrigerate at least 1 hr.

## \* **Rosemary Focaccia**

*Gourmet Magazine*

1 (1/4-ounce) package active dry yeast

5 cups (don't fluff up) unbleached all-purpose flour plus additional for kneading

1/4 cup plus 3 tablespoons extra-virgin olive oil

1 tablespoon finely chopped fresh rosemary

1 teaspoon coarse sea salt

Stir together 1 2/3 cups lukewarm (105 to 115°F) water and yeast in bowl of mixer and let stand until creamy, about 5 minutes. Add 5 cups flour, 1/4 cup oil, and 2 1/2 teaspoons table salt and beat with paddle attachment at medium speed until a dough forms.. Replace paddle with dough hook and knead dough at high speed until soft, smooth, and sticky, 3 to 4 minutes. (If the dough is sticking to the sides of the bowl, add additional flour gradually. Some dough should be sticking to the bottom of the bowl.)

Turn dough out onto a lightly floured surface and knead in 1 to 2 tablespoons more flour. Knead dough 1 minute (it will still be slightly sticky),

then transfer to a lightly oiled bowl and turn dough to coat with oil. Let rise, covered with plastic wrap, at warm room temperature, until doubled in bulk, 1 to 1 1/2 hours.

Press dough evenly into a generously oiled 15- by 10- by 1-inch baking pan. Let dough rise, covered completely with a kitchen towel, until doubled in bulk, about 1 hour.

Preheat oven to 390 F convection.

Make shallow indentations all over dough with your fingertips, then brush with oil, letting it pool in indentations. Sprinkle with rosemary and sea salt and bake in middle of oven until golden, 20 to 25 minutes.

Immediately invert a rack over pan and flip focaccia onto rack, then turn right side up. When focaccia reaches room temperature, cut with serrated knife into serving pieces. Serve warm or at room temperature.

To keep: After baking, at room temperature, cover in plastic wrap (2 days).

To freeze: After baking, at room temperature, wrap in plastic wrap; place in resealable bag (1 month); freeze.

## Jalapeno-Cheddar Corn Bread

Serves 6-8

1 cup coarse cornmeal

1 cup flour

1 tablespoon sugar

½ teaspoon baking soda

2 teaspoons baking powder

½ teaspoon salt

2/3 cup buttermilk

2/3 cup milk

2 eggs, beaten

2 tablespoons, melted butter

1-2 jalapenos, finely chopped

1 cup green onion, minced

1 cup cheddar cheese, grated

Adjust oven rack to center position and preheat to 425-degreen. Grease a 9-inch square metal pan.

Whisk cornmeal, flour, baking powder, baking soda, sugar and salt together in large bowl. Push dry ingredients up side of bowl to make a well.

Crack eggs into well and stir lightly with wooden spoon, then add buttermilk and milk. Stir wet and dry ingredients quickly until almost combined. Add melted butter and remaining ingredients until just combined.

Pour batter into greased pan. Bake until top is golden brown and lightly cracked and edges have pulled away from side of pan, about 25 minutes.

Transfer pan to wire rack to cool slightly, 5 to 10 minutes. Cut cornbread into squares and serve warm.

To serve at a later date: Thoroughly cool bread. Wrap pan in foil (for up to 1 day). Reheat at 350-degrees for 10 to 15 minutes.

## **\*Basic Popovers**

Makes 6 large popovers

### FOLLOW RECIPE EXACTLY

1 1/2 tablespoons unsalted butter, melted and cooled

7+ ounces flour

1 1/2 teaspoons kosher salt

3 large eggs, room temperature

1 1/2 cups whole milk, room temperature

Preheat oven and popover pan over a baking sheet to 400-degrees. Gently whisk eggs until they are thoroughly mixed and change color. Add milk and butter. In a separate bowl, mix flour and salt. Gently whisk wet ingredients into the dry. Only mix the batter until small lumps are left in, to reduce the risk of overmixing.

Brush hot popover pan with melted butter or oil. Fill cups 2/3 (you may

have batter left over. If you leave one of the cups empty, fill it half full of water.) Bake on middle rack of the oven for 40 minutes—DON'T PEEK!. Remove the popovers to a cooling rack and pierce each in the top with a knife to allow steam to escape. Serve Warm.

To store, wait until they are cool completely and put into a zip-lock bag. Preheat the oven to 450° and **reheat** the **popovers** 3-5 minutes, or until hot and crisp. Serve with butter.

## **\*Irish Soda Bread**

Serves 10

Bon Appétit, October 2002

- 5 cups flour
- ½ cup sugar (original recipe called for 1 cup)
- 1 tablespoon baking powder
- 1 ½ teaspoons salt
- 1 teaspoon baking soda
- ½ cup unsalted butter, cut into ½-inch pieces
- 2 ½ cups currants, plumped
- 3 tablespoons caraway seeds
- 2 ½ cups buttermilk
- 1 large egg

Preheat oven (full convection) to 325-degrees. Generously butter heavy ovenproof 10-inch skillet with 2 to 2 ½-inch sides. In food processor, mix the first 5 ingredients. Add butter and pulse until texture of coarse crumbs. Pour



into a large bowl and stir in raising and caraway seeds. Wisk in buttermilk and egg. Gently fold into flour mixture until well incorporated. (Dough will be very sticky.)

Transfer dough to prepared skillet, mounding slightly in center. Using a small sharp knife dipped into flour, cut in-inch deep X in top center of dough. Bake until bread is cooked through, turning pan halfway into cooking time, and tester inserted into center comes out clean, about 1 hour. (Check towards end of cooking time and cover lightly with foil if the top getting too brown.) Cool bread in skillet 10 minutes, Turn out onto rack and cool completely. Can be made 1 day ahead. Wrap tightly in foil, store at room temperature.

## Raven Toast

Serves 2

4 thick slices bread

butter

¼ teaspoon chili powder

½ teaspoon onion powder

¼ teaspoon garlic powder

4 teaspoons Parmesan cheese, grated

1 teaspoon parsley

½ teaspoon salt

Spread butter on one side of bread. Mix together all other ingredients. Sprinkle mix on bread. Toast until browned.

## Soft Pretzels

Makes 8 large (16 small) pretzels

Alton Brown

1 ½ cups warm (110 to 115-degrees)  
water

1 tablespoon sugar

2 teaspoons kosher salt

1 package active dry yeast

22 ounces (1 pound 6 ounces) flour

2 ounces (4 tablespoons) unsalted  
butter, melted

vegetable oil

10 cups water

2/3 cup baking soda

1 egg yolk beaten with 1 tablespoon  
water

kosher salt

Combine water, sugar and kosher salt in bowl of mixer; sprinkle the yeast on top. Allow to set 5 minutes or until mixture begins to foam. Add flour and butter. Using the dough hook attachment, mix on low speed until well combined. Change to medium speed and knead until the dough is smooth, about 4 to 5 minutes. Remove dough from bowl, clean bowl and then oil it well.

Return dough to bowl, cover with plastic wrap and set in a warm place for 1 ½ hours or until the dough has doubled in size.

Preheat oven to 370-degrees convection or 450-degrees bake. Line a large baking sheet with parchment paper and lightly brush with oil. Set aside.

Bring 10 cups of water and baking soda to a boil.

Meanwhile, turn dough out onto a slightly-oiled work surface and divide into 8 (16) equal pieces. Roll out each piece of dough into a 26-inch (18-inch) rope. Make a U-shape with the rope, holding the ends of the rope, cross them over each other and press into the bottom of the U. Place onto oiled cutting sheet.

Place pretzels into the boiling water, one at a time, for 30 seconds. Remove using a large flat spatula. Return them to paper toweling for 10 minutes; then transfer to oiled parchment. Brush the top of each pretzel with the beaten egg yolk and water mixture and sprinkle with the pretzel salt. Bake until dark golden brown in color, approximately 15 to 18 minutes (13 to 14 minutes). Transfer to a cooling rack for at least 5 minutes before serving.

## **Cheesy Chive Bread**

1 small loaf rustic bread

3-4 tablespoons butter

¼ cup grated Parmesan

1 ½ teaspoon grated lemon zest

1 tablespoon finely chopped chives or green onion

salt and pepper to taste

Preheat oven to 450-degrees with rack in upper third. Make deep even cuts into bread, about ¾-inch apart, without cutting throughout bottom. Stir together all ingredients. Spread mixture evenly between cuts. Wrap loaf tightly in parchment-lined foil and bake about 15 minutes.

## Challah, Wild Mushroom & Sage Stuffing

Servings: 12

2 large loaf challah

2 stick unsalted butter, plus more for buttering baking dishes

4 cups yellow onion, diced

3 cups celery, diced

4 cups wild mushrooms, 1 to 2-inch pieces

dried poultry seasoning or sage to taste

3 teaspoons salt

2 teaspoon ground black pepper

6 cups chicken or homemade turkey broth (with fat)

Preheat the oven to 300°F. Butter a 9x13-inch baking dish.

Tear the challah into 1-inch pieces and spread in a single layer on a rimmed baking sheet. Bake for about 25 minutes, or until dry and lightly toasted. Set aside.

Increase the oven temperature to 350°F.

Melt the butter in a large sauté pan. Cook the onions over medium heat, stirring occasionally, until soft and translucent. Add the celery, sage, mushrooms, salt, and pepper and cook until celery is slightly softened, about 5 minutes more.

In a large bowl, combine the toasted bread, onion/vegetable mixture, and chicken/turkey stock and toss well.

Transfer the stuffing to the prepared baking dish. Cover with buttered foil and refrigerate until ready to cook (up to a few hours). Bring to room temperature before cooking. Adjust seasonings.

Bake for 20 minutes. Remove the foil and continue baking until golden, about 25 minutes more, to about 165-degrees. Serve immediately.

**Freezer-Friendly Instructions:** This dish can be frozen after baking, tightly covered, for up to 3 months. When you're ready to cook it, defrost in the refrigerator for 24 hours then reheat it, covered with foil, in a 325°F oven until hot.

## Dutch Baby with Creamy Mushrooms and Leeks

Serves 4

Erin McDowell

### For the Dutch Baby

5 large eggs

5-1/2 oz. (1-1/4 cups) all-purpose flour

1 cup whole milk

1/2 tsp. kosher salt

2-1/2 oz. (5 Tbs.) unsalted butter

### Vegetable Topping

1 oz. (2 Tbs.) unsalted butter

2 Tbs. extra-virgin olive oil

2 large leeks, white and light-green parts only, well rinsed, halved, and thinly sliced

5 cups mushrooms, cleaned, stemmed, and quartered (about 12-1/2 oz.)

Fresh thyme to taste

Kosher salt and freshly ground black pepper



### Sauce Topping (Optional)

1/2 cup heavy cream

1/4 to 1/3 cup grated Parmigiano-Reggiano; more for garnish

Lemon zest, to taste

### Make the Dutch baby

Position a rack and 12-inch cast iron skillet in the center of the oven, and heat the oven to 425°F. When oven reaches 425°F, heat skillet in oven for an additional 10 minutes. In food processor or blender, combine the eggs, flour, milk, (Parmesan) and salt for 2 minutes. Let rest for 10 minutes

Whisk the batter thoroughly. Pour the melted butter into the hot skillet. Add the batter and transfer to the oven. Bake until the pancake puffs up around the edge and turns golden-brown, 20 to 25 minutes.

### Make the Vegetable Topping

Meanwhile, in a large skillet, heat the butter and oil over medium heat. Add

the leeks, mushrooms and thyme. Cook until the mushrooms are tender, 8 to 10 minutes.

Season with salt and pepper.

### Make the Sauce (optional)

Omit the Parmesan from the Dutch baby recipe above.

Stir the cream into the vegetable mixture. Bring to a simmer, and cook until the mixture thickens, 4 to 5 minutes. Stir in the Parmesan.

Remove the Dutch baby from the oven; it will begin to deflate shortly after it comes out. Top immediately with the mushroom-leek mixture. Garnish with the lemon zest. Serve immediately.

## Sage Dressing

Serves 12 plus leftovers

Revised 11/22

2-12-ounce bags bread cubes, remove dark pieces

4 stalks celery, peeled and diced

1 ½ large sweet onion, diced

dried or fresh sage (good quality) to taste

3 sticks of butter plus 1 tablespoon

6-7 cups home-made turkey stock (see recipe)

3 eggs, whisked

optional: sugar to taste

Melt butter in 4 cups turkey stock; set aside to cool. Whisk in eggs.

Put bread cubes into a large container (sink tub). Sauté onion and celery in 1 tablespoon butter; mix into bread cubes along with sage. Mix in the cooled butter stock-egg mixture. Mix in remaining stock, one cup at a time, until mixture holds together. You want the bread to be fairly wet, as the broth will

continue to absorb into the dressing as you bake it. Adjust seasonings as desired. Put dressing into a large non-stick baking pan (large handled pan in closet). (You can pack it somewhat tightly.), Cover and bake at 375 for about 45 minutes or to 165-degrees. Uncover for the last 15 minutes if you want it toasty on top.

## Everything Parker House Rolls

Yields 12 rolls.

1 cup/237 milliliters whole milk  
4 tablespoons/57 grams (1/2 stick)  
unsalted butter, plus more for  
greasing  
3 1/2 cups/448 grams all-purpose  
flour  
1/3 cup/32 grams dry milk powder  
1/4 cup/50 grams granulated sugar  
2 1/4 teaspoons instant yeast powder  
1 teaspoon kosher salt

2 large eggs

For the Topping:

2 tablespoons sesame seeds

2 tablespoons poppy seeds

1 1/2 tablespoons dried garlic flakes

1 1/2 tablespoons dried minced onion

2 teaspoons kosher salt

6 tablespoons/85 grams (3/4 stick)

melted unsalted butter, for brushing

Prepare the rolls: In a medium pot, heat the milk and 4 tablespoons butter over medium until the mixture is just warm to the touch (about 95 degrees) and the butter is melted, 1 to 2 minutes.

In the bowl of an electric mixer fitted with a dough hook attachment, combine the flour, milk powder, sugar, yeast and salt with 1 egg and the warmed milk mixture. Mix on low for 3 minutes, then increase the speed to medium and mix until the dough is smooth, about 3 minutes.

Transfer the dough to a lightly greased bowl, cover with plastic wrap, and let rise in a warm place for 2 hours. The dough may not double in size, but it should be noticeably puffy.

Divide the dough into 12 even pieces (about 71 grams each). Gently round into balls: Cup your hand and fingers around a piece of dough then roll it on your work surface until it forms a tight ball. Repeat with the remaining pieces.

In a lightly greased 9-by-13-inch pan, arrange the balls in three rows of four. Cover the rolls with plastic wrap and let rise in a warm place until noticeably puffy, 45 minutes to 1 hour.

Heat the oven to 350 degrees. Prepare the everything-bagel seasoning: Toss together the sesame seeds, poppy seeds, dried garlic, dried onion and kosher salt.

In a small bowl, beat the remaining egg. Brush the surface of each roll

with the beaten egg and sprinkle each generously with everything-bagel seasoning (about 2 teaspoons per roll).

Bake the rolls for 10 minutes, then brush the surface of the rolls generously with the melted butter. Bake until the rolls are evenly golden-brown, 15 to 20 minutes. Brush the baked rolls generously with the remaining melted butter. Let cool 10 to 15 minutes before serving. Store leftover rolls at room temperature in a resealable plastic bag. (See tip for reheating instructions).

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#### Tips

- *To reheat, wrap each roll in a lightly damp paper towel, and microwave for 20 to 25 seconds. Unwrap the rolls and serve immediately.*

## Turkey Dressing, 2023

Serves 10 with leftovers

3 cups diced onion

1 ½ cups diced celery

Optional: coarsely chopped mushrooms

Butter for sautéing

3-4 tablespoons poultry seasoning

2 bags bread cubes (without seasoning)

4 ½ or more cups turkey broth (see recipe)

2 cubes butter

salt

Saute onions and celery (optional mushrooms) in butter; mix in poultry seasoning. Transfer to a large bowl along with bread cubes.

Heat turkey broth with butter. Pour over cubes while mixing. Taste for seasonings.

Butter a shallow baking dish and add dressing. Cover and refrigerate.