

4TH Edition

MetroCooking DC

WINTER RECIPE COLLECTION



Produced By:



E. J. KRAUSE &
ASSOCIATES, INC.



From MetroCooking DC

The MetroCooking DC team believes in the importance of food, flavor and fun! For us, the kitchen has been our passport to experience different flavors, new techniques, and share in the delight of coming together around the table to enjoy a deliciously cooked meal with family and friends.

The 4th edition of the MetroCooking DC Recipe Collection shares some of our favorite “Cozy Comfort Food” dishes from our participating award-winning chefs, exhibitors and sponsors.

Food connects us and brings joy into all of our homes. We aim to connect our kitchen to yours all year round. We hope these recipes will inspire you to try something new, and bring some additional flavor and fun into your kitchen!

The MetroCooking DC Show has played a vital role in shaping our community of small businesses, restaurants, chefs, and purveyors. We look forward to seeing you all at our November event. Until then, grab your apron (and a glass of wine) - let's get cooking!

Bon Appétit!

The MetroCooking DC Team



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J. Smith Bowman
DISTILLERY

WINTER SPICED OLD-FASHIONED

Settle in by the fire with
this simple-to-make sipper.



Virginia's oldest and most award-winning distillery shares a cozy concoction that takes a classic bourbon cocktail to a whole new level. When snow falls and cocktails call, this aromatic winter sipper tingles your tastebuds with a well-balanced, warming, and lingering spice that's perfect for any get-together.



J. Smith Bowman
DISTILLERY

WINTER SPICED OLD-FASHIONED

What You Need:

- 1/2 oz. **Winter Spiced Simple Syrup:**
 - > 1 cup Brown Sugar
 - > 1 cup Water
 - > 3 Cinnamon Sticks
 - > 1 tsp. Whole Allspice
 - > 1 tsp. Whole Cloves
 - > 1 tsp. Grated Nutmeg
 - > 1 tbsp. Orange Zest
 - > 1/2 Vanilla Bean (or 1/2 tsp. Vanilla Extract)
- 2 oz. **Bowman Brothers Bourbon**
- 2 dashes **Peychaud's Bitters**
- 2 dashes **Regan's Orange Bitters**
- Optional Garnish: **Cinnamon Stick**

How To Make It:

Winter Spice Simple Syrup: Bring water and spices to a boil. Add sugar, stirring constantly until dissolved. Remove from heat and cool for at least 3 hours.

1. Stir ingredients with ice.
2. Strain into a rocks glass.
3. Garnish with a cinnamon stick.
4. Enjoy!

For more great cocktail inspiration, visit asmithbowman.com/recipes

Amanda's Crabby Mac & Cheese

This is a base recipe for mac and cheese Maryland style! We like to add shrimp, crab, ham or broccoli depending on the occasion. We make 20 different flavors of cheeses, all 100% from the milk from our cows. Give this recipe a twist with a new flavor!

The Recipe

1 lb. box of elbow macaroni

1 lb. Chesapeake Gold Farm's Crabby Cheddar

1/4 cup sweet cream butter

1/2 cup flour

3 cups whole milk

Salt/Pepper to taste



Directions: Cook macaroni pasta according to box directions; drain and set aside. Shred crabby cheddar cheese (*can substitute with cheddar and Old Bay seasoning to taste*). In a stock pot on medium heat, melt butter, then add flour and whisk until fully incorporated into a roux. Add milk 1 cup at a time while whisking constantly. When 1 cup milk is incorporated, gets warm and thickens, add the next cup of milk until all 3 cups are in the pot. Add the shredded cheese and continue to whisk until smooth. Add pasta to the cheese sauce and mix well. This will leave you with a perfect 9"x13" pan of crabby mac and cheese.

Optional topping: Melt 1/4 cup butter and mix with 1 cup bread crumbs. Sprinkle on top of mac and cheese and bake at 350° for 30 minutes or until golden brown on top. This will add a crunchy, buttery goodness to the mac and cheese.

Food Facts from Real Farmers

Want to know more about how your food is grown?

Check out our stories from the farm at

FindOurCommonGround.com

We have answers to your food and farm questions!



Amanda Miller farms with her husband and his family at Chesapeake Gold Farms in North East, Md. She loves to cook and bring new flavors to consumers. They offer home delivery of their dairy and beef products at www.chesapeakegoldfarms.com.



Cucina Antica®



BRACIOLE AL RAGU

Serves 4-6

INGREDIENTS:

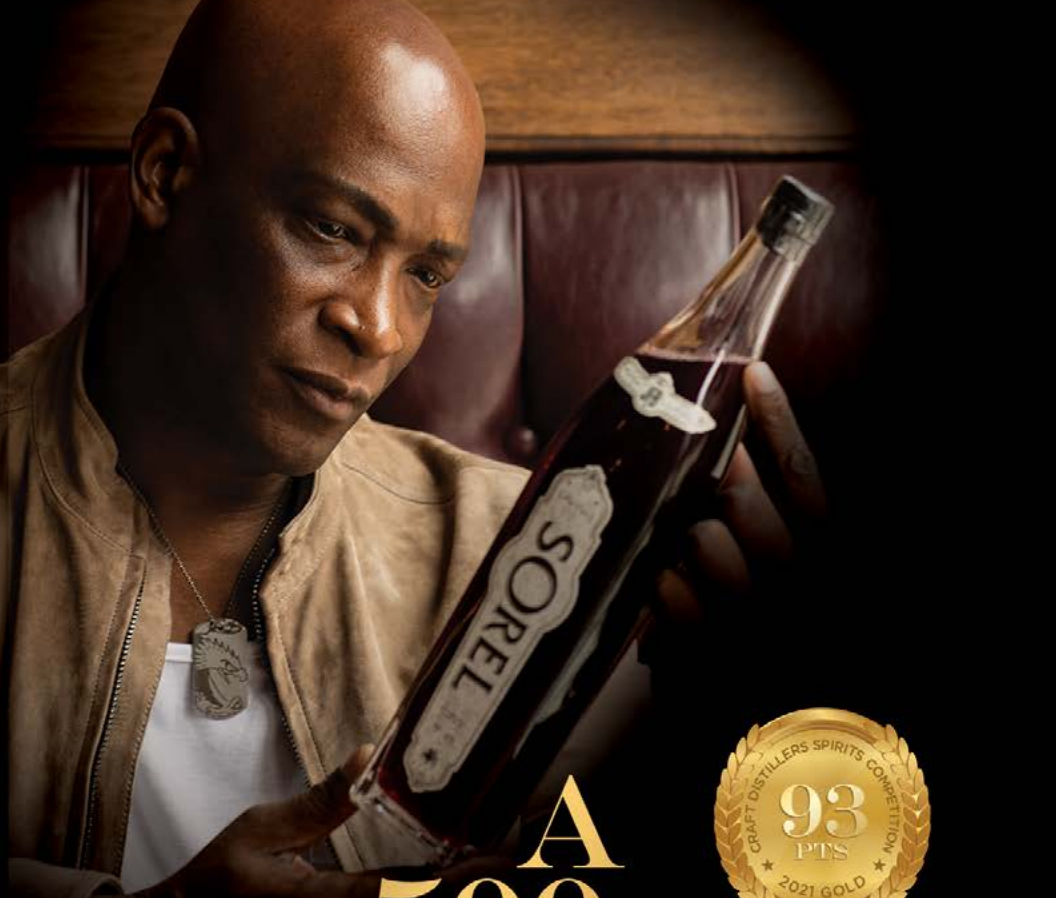
- 2 ½ lbs. chuck roast, thinly sliced, slightly pounded (12-6x4x ¼-inch slices)
- ¼ cup Parmigiano-Reggiano, grated
- ¼ cup fresh parsley, finely chopped
- 3 tbsp. pine nuts
- 1 tbsp. garlic, minced
- ¼ cup extra-virgin olive oil
- 1 small onion, thinly sliced
- ½ cup red wine
- 4 cups **Cucina Antica Tomato Basil** Sauce
- Salt, to taste
- Pinch red pepper flakes

PREPARATION:

Combine Parmigiano-Reggiano, parsley, pine nuts, and minced garlic to make filling. Season both sides of meat with salt. Place a tablespoon of the filling on bottom half of each slice of meat. Roll each slice and tie with butcher's twine. Place seasoned meat in a deep pot (6- to 7-quarts). Add oil and onions. Turning frequently, cook meat over medium-high heat until it starts to brown (around 10 minutes). Add wine and cook over medium-high heat until liquid is evaporated. Stir in tomato sauce, salt, and red pepper flakes. Lower heat and bring to a simmer. Cook uncovered on low heat for 75 minutes, stirring regularly. Serve ragu over the braciole, with pasta or on its own.



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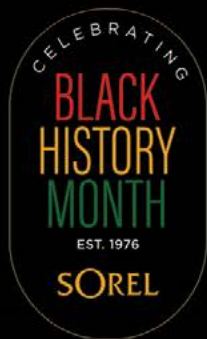
JACKIE SUMMERS
FOUNDER/CEO

A 500 YEAR JOURNEY



FROM BARBADOS TO BROOKLYN

Made with Moroccan hibiscus blended with Brazilian clove, Indonesian cassia and Nigerian ginger, this bright red liqueur from Brooklyn is a modern twist on an exotic classic.



SOREL

SORELOFFICIAL.COM



PIECE & JOY

Share the love this holiday season with our *vegan cinnamon custard pastry pieces*.

This elegant and classic dessert is often referred to as a Napoleon and is the close cousin of the French version called mille-feuille. We put our slightly healthier (but still decadent) milkadamia spin on it using our Creamy Milk and Cinnamon Creamer. It's easy to make and easy to share!

Servings: 8 | **Time:** Defrosting puff pastry 35-40 minutes | **Prep and bake:** 25 minutes

Ingredients:

- | | |
|---|--|
| 2 1/2 cups milkadamia Creamy Milk | 4 Tbsp cornstarch |
| 1/2 cup milkadamia Cinnamon Creamer | 1/4 tsp turmeric (optional for color) |
| 1/2 cup maple syrup | 1 9x9 sheet vegan puff pastry |
| 2 tsp vanilla bean paste or 2 tsp vanilla extract | 2 Tbsp powdered sugar for dusting (optional) |

Instructions:

- 1.- Defrost the puff pastry according to the instructions on the box, usually 30-35 minutes at room temperature.
- 2.- Preheat your oven to 400 degrees Fahrenheit.
- 3.- Roll out the pastry sheet on a parchment lined cookie sheet, pierce with a fork and cut it in half lengthwise.
- 4.- Bake in the preheated oven for 15-20 minutes until light golden brown. Remove from the oven and allow it to cool.

Make the Custard

In a medium saucepan over medium flame whisk together the milkadamia milk and creamer, maple syrup and cornstarch. Bring to a simmer and continue whisking for up to 10 minutes on medium-low flame until the custard has thickened. Whisk in the vanilla paste/extract and allow to cool off. To give your custard a golden tone whisk in the turmeric.

Assembly

- 1.- Carefully separate the top and bottom of the puff pastry (it should easily come apart). Place the bottom part in a small parchment lined baking dish.
- 2.- Spread the custard on top and cover with the top layer of puff pastry.
- 3.- Refrigerate for 3-4 hours until set. Use a serrated knife and cut into squares or rectangles. Dust with powder sugar and serve!

View more sweet and savory recipes at milkadamia.com

milkadamia
- MOO IS MOOT® -

The Blonde Italian®



Quick & Easy Pasta Herb Soup

Feeds 2-3 (vegetarian)

Featuring

'PREMIO SIMMER SAUCE'

Order online: www.theblondeitalian.com
Shop 'Sauces' / 'Soup Maker Set'



Ingredients

- 1 jar The Blonde Italian brand Premio Simmer Sauce 16oz /*this sauce contains premium tomatoes, fresh herbs, extra virgin olive oil, butter & freshly ground spices so all else you need is listed below:*
- 2 cups vegetable broth (lower sodium if desired)
- 2 cups Cavatappi or Rotini pasta

Directions:

Pour jar of my 'Premio Simmer Sauce' and broth into pan • Cover & occasionally stir while bringing to a low boil • Lower heat, add pasta, cover & simmer 6 minutes, that's it! *Optional: add ½ cup fresh spinach to pot when adding pasta.* Serve with crusty bread on side to soak up every delicious drop!

Questions? Call or text 440-785-1844
www.theblondeitalian.com

Effie's
HOMEMADE

PUB CHEESE

Serve with Effie's Walnut Bisuits

A twist on the classic pub cheese. We love how the sharpness of the cheese really shines in this recipe with just the right amount of subtle heat.

- 6 oz. Sharp cheddar cheese
- 6 oz. Aged gouda cheese
- 4 oz. Cream cheese
- 2 t. Dry mustard
- 2 t. Smoky paprika
- ½ t. Cracked black pepper
- 4 oz. Pale Ale
- 1 T. Chopped chives

- Grate the cheddar and gouda on the larger side of a box grater.
- Place all three cheeses in a food processor and process until the cheese breaks down to a fine chop.
- Add the mustard, paprika, black pepper and ale and process until smooth.
- Transfer to a serving bowl and serve alongside Effie's Walnut Biscuits.

Store in the refrigerator for up to 2 weeks.



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recipe ideas

CHOCOLATE AVOCADO PUDDING

7 INGREDIENTS

This recipe can be made with 7 ingredients or less.

VITAMIN PACKED

Avocados are a great source of vitamins C, E, K, and B-6, as well as riboflavin, niacin, folate, pantothenic acid, magnesium, and potassium. They also provide lutein, beta-carotene, and omega-3 fatty acids. Although most of the calories in an avocado come from fat, don't shy away!



METHOD
NO COOKING



TIME
10 MINUTE



SERVING
5 PERSON



DIFFICULTY
EASY

INGREDIENTS

- 2 Ripe Avocados
- 2 tsp Vanilla Extract
- 3/4 cup Unsweetened Cocoa Powder
- 1/2 cup 100% Maple Syrup
- 1/4 cup Agave Nectar
- 1 1/3 - 2/3 cup Unsweetened Coconut Milk
- 1/4 tsp CWG Pink Himalayan Sea Salt

DIRECTIONS

Add everything but coconut milk to a food processor. Blend until well combined. Slowly blend in coconut milk to desired consistency. Chill in refrigerator for at least 30 minutes. Serve.

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FOR MORE RECIPES



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INGREDIENTS

- 2 lbs olive oil
- 1/2 cup yellow or red onion, sliced
- 1 1/2 lbs boneless skinless chicken thighs
- 1 jar Classic Red
- 8 ounces pappardelle or tagliatelle, any thick cut pasta of your choice
- 1 cup whole milk ricotta
- 1/2 cup chopped fresh herbs, basil, parsley, chives
- Pinch of lemon juice

jargoods.com



Jar Goods Premium Tomato Sauce Braised Chicken Ragu

Heat olive oil in a small dutch oven or deep dish saute pan over medium heat. Add the onions and saute, stirring as they cook until translucent. Add chicken thighs and sear, 2 - 4 minutes per side. Add a jar of Classic Red and cook over low heat until the chicken is fully cooked.

At the same time, bring a large pot of salted water to a boil. Cook your pasta according to package directions until al dente. Drain the pasta (reserving about a cup of "pasta" water) and rinse with cold water to stop the cooking process. Set aside

Add the reserved water as the chicken cooks if the chicken appears dry. You can always add in more Classic Red!

In a small mixing bowl, combine ricotta, herbs and lemon juice.

Shred the chicken once fully cooked. Add in the drained pasta and toss to combine.

Serve and top with herbed ricotta.

Enjoy.

PROMO CODE

Take 20% off your first order with promo code: METRO2022



Kitcheneez™

Bacon Wrapped Chicken

What you need :

- 4-6 boneless, skinless chicken breasts
- 8 oz. cream cheese, softened
- 1 slice of bacon for each piece of chicken
- 2 tablespoons of Kitcheneez Bacon Wrapped Chicken seasoning



To prepare :

- 1) Preheat oven to 400°.
- 2) With a kitchen mallet, flatten the chicken to 1/2 inch thick.
- 3) In a small bowl, blend seasoning mix with the cream cheese.
- 4) Spread several tablespoons of cream cheese mixture into the center of each piece of chicken.
- 5) Roll each piece and wrap with 1 slice of bacon. (Secure with toothpicks, if needed.)
- 6) Place seam side down in a greased 9 x 13 baking dish.
- 7) Bake for 35-40 minutes or until the chicken is done.
***If you want the bacon to be crispy, broil for just a few minutes.

Let us help you enjoy more meals at home!

www.kitcheneez.com



**WHY BEER DESERVES A SPOT
AT YOUR TABLE**

A BALANCED APPROACH KEEPS THINGS EASY, FUN AND DELICIOUS



Perpetual IPA paired with Cured Pork Belly And Ginger Vinaigrette

Bacon Cure

- 3/4 cup salt
- 1/2 cup sugar
- 1/4 cup brown sugar
- 1 tbsp pickling spice
- 1 tbsp fresh garlic, minced
- 1 tsp fresh rosemary, chopped

Ginger Vinaigrette

- 1 1/2 cups sherry vinegar
- 3/4 cup honey
- 1/4 cup dijon
- 1 tsp fresh thyme
- 1/4 cup fresh ginger
- 2 tsp salt
- 2 cups blended oil

Cooking Instructions

1. Combine all bacon cure ingredients.
2. Season 1 pork belly with 1/4 cup bacon cure and refrigerate overnight.
3. Rinse cure off and pat dry. Place pork in pan with water or pork jus. Cover pan with foil and cook for 90 minutes at 300F. Internal temp to 155F.
4. For vinaigrette, combine all ingredients except oil and puree.
5. Slowly add oil while blending to emulsify.
6. Toss bitter greens with vinaigrette and top with pork belly.
7. Season with freshly cracked black pepper.

Here at Tröegs, we believe that beer and food are better together.

While pairing can seem a little complicated and intimidating at first, we've found that it helps to break down how flavors work together. Are they complementary? Are they contrasting? Or do they not work together at all? A complementary beer pairing echoes and elevates a flavor in the dish. A contrasting pairing adds a balancing counterpoint. And an adverse pairing overshadows flavors and should be avoided.

Ben Horning, our Executive Chef, says our kitchen team works a lot like our brewers. "The way you make a beer is, you balance it – sweetness from the malt and bitterness from the hops," he says. "Fundamentally, you're pushing and pulling those two dynamics. With food, it's very similar. You don't want a dish that's 100% sweet. Or 100% salty.

"Above all, relax and have fun," says Ben.

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LUCKY JACK® COLD BREW COFFEE

Chocolate Chia Pudding

- 1 10.5FL OZ Lucky Jack Triple Jack coffee
- 1 CUP milk of choice
- 2 TBSP honey
- 14 TBSP chia seeds
- 1 TSP vanilla bean powder
- 5 TSP ground cinnamon
- ½ TBSP coca nibs
- 1 TBSP unsweetened shredded coconut



INSTRUCTIONS

Mix all of the ingredients except for the cocoa nibs and coconut. Pour into a sealed mason jar. Let chill for 4 hours (or overnight). Top with coco nibs and shredded coconut. Enjoy!

Find more & share @luckyjackcoffee & luckyjackcoffee.com

The Original Roasted Raspberry Chipotle Sauce over Warm Brie Cheese



- 8 ounce wedge of *60% brie cheese
- 1 cup The Original Roasted Raspberry Chipotle Sauce ®
- Mint sprig as garnish
- Wheat Thins crackers, or your favorite whole grain cracker

Preheat oven to 350 degrees. Using a sharp paring knife, remove the rind from the wedge of brie. Place the cheese on a heatproof serving platter and cook in preheated oven until the cheese has just begun to soften and ooze, about 10 minutes. Remove platter from oven using pot holders. Pour The Original Roasted Raspberry Chipotle Sauce ® over the cheese, allowing it to spill over the sides of the wedge. Garnish platter with mint sprig and serve alongside a basket of crackers. Serves 6 to 8 as finger food.

@fischerandwieser



www.jelly.com



Martha Stewart's

Apple Pie with Patchwork Crust

Serves 8

Two simple ingredients can elevate a good apple pie to something truly extraordinary: brown butter and vanilla seeds, straight from the bean. The butter, heated until it's a deep golden brown, gives the filling a rich, nutty flavor, and the vanilla adds a warm sweetness and incredible fragrance.

FOR THE CRUST

- 2 cups unbleached all-purpose flour, plus more for dusting
- 3/4 teaspoon kosher salt
- 2 sticks (1 cup) cold unsalted butter, cut into pieces
- 1 large egg
- 2 to 4 tablespoons ice-cold water
- 1 tablespoon distilled white vinegar

FOR THE FILLING

- 4 tablespoons unsalted butter
- 3 pounds Granny Smith apples (6 to 7 medium), peeled, cored, and cut into eighths
- 1 tablespoon lemon juice
- 1/4 cup unbleached all-purpose flour
- 1/2 teaspoon kosher salt
- 3/4 cup granulated sugar
- 1/2 cup light-brown sugar
- 1 vanilla bean, split and seeds scraped
- 1 large egg, lightly beaten, for egg wash
- Coarse sanding sugar, for sprinkling

1. Make the crust: Pulse flour and salt in a food processor until combined. Add butter and process just until mixture resembles coarse meal, with a few pea-size pieces remaining, about 10 seconds. In a small bowl, beat together egg, 2 tablespoons ice water, and vinegar. Add to flour mixture and pulse just until incorporated, about ten times more. If dough is too dry, add up to 2 tablespoons more ice water, a tablespoon at a time. Divide dough in half, pat one into a disk and the other into a rectangle, and wrap in plastic. Refrigerate until firm, at least 1 hour or up to 2 days.

2. Make the filling: In a small saucepan, melt butter over medium-low heat and cook, swirling pan occasionally, until butter is golden brown and fragrant, about 8 minutes; let cool. In a large bowl, toss together apples and lemon juice. In another large bowl, combine flour, salt, granulated and brown sugars, and vanilla seeds. Add browned butter to apples. Stir in flour mixture.

3. Roll out disk of dough to just under 1/4-inch thickness on a lightly floured surface and fit into a 9-inch glass pie dish. Place apples in piecrust. Transfer to refrigerator to chill while making top crust. Roll out rectangle to 1/4-inch thick. Using a pastry wheel or sharp knife, cut dough into 21 two-inch squares. Transfer to a parchment-lined baking sheet and chill until firm, about 10 minutes. Lay a row of 3 squares across either end of pie, overlapping slightly; continue with 2 rows of 5 squares, finishing with a center row of 5.

4. Preheat oven to 425°F with a rack in lowest position and a foil-lined baking sheet below to catch drips. Brush pie with egg wash and sprinkle with sanding sugar. Bake 15 minutes. Reduce temperature to 375°F and bake until browned, about 1 hour. Tent pie with foil and continue to bake until bubbling, about 20 minutes more. Transfer to a wire rack to cool, at least 6 hours, before serving.

TIP:

For this double-crust dough, white vinegar is added for insurance. You won't taste it, but it helps inhibit the formation of gluten, making it easier to achieve a flaky, tender crust and for patterns to hold their shapes. You could also use apple-cider vinegar or even vodka.



Carla Hall's

Stovetop Spiced Mixed Nuts

Makes 3 cups



Ingredients:

- 1 cup pecan halves
- 1 cup walnut halves
- 1 cup whole cashews
- 1/4 cup brown sugar
- 2 tablespoons water
- 1 1/2 teaspoon Kosher salt
- 1 teaspoon ground ginger
- 1 teaspoon coarsely ground black pepper
- 1/2 teaspoon cayenne pepper
- 3 tablespoons unsalted butter



What to do:

Line a sheet pan with parchment paper and set aside.

Mix the brown sugar, water, salt, ginger and black pepper in a small bowl. Set aside.

Mix the nuts in a large bowl. Place a large skillet over medium heat and add the nut mixture.

Toast the nuts in the pan, stirring frequently, for about six minutes, until they become very fragrant and lightly browned. Stir in the butter, allowing it to melt and coat the nuts, then stir in the sugar & spice mixture. Cook for a few minutes, until the liquid has evaporated and the nuts

are coated and shiny. Remove from heat and spread the nuts out on the prepared sheet pan.

Allow to cool completely. Can be stored in an airtight container for up to two weeks.



The perfect sweet and spicy snack - add to a party platter or enjoy on your own. You will be devouring these by the fistful!

Amy Riolo's



Egyptian Ful Medames with Tahini

Ingredients

2 teaspoons Extra-Virgin Olive Oil or other good-quality extra-virgin olive oil

One 15-ounce can cooked fava beans with juice

1/2 teaspoon cumin

1/2 teaspoon dried ground coriander

1/8 teaspoon salt

Freshly ground black pepper to taste

1/4 cup tahini sauce

1 medium firm-ripe tomato (3 1/2 ounces), cut into small cubes

1 lemon, cut into wedges, for serving

4 pieces pita bread, for serving

What to do:

In a medium frying map, add 1 teaspoon of the olive oil and warm over medium-low heat. Add the beans and juice from the can, the cumin, the coriander, the salt, and the pepper. Stir well to combine. Cook until most of the liquid has absorbed, about 5 minutes.

Reduce the heat to low and mash slightly with a fork or potato masher, cooking just until the mixture is slightly looser than refried beans, about 1 minute. (Serve immediately)

Spoon onto a large serving plate. Pile the diced tomato in the center of the beans. Drizzle with tahini sauce. Make a hole in the center and drizzle the remaining 1 teaspoon of olive oil into it. Serve with pita bread and lemon wedges

[Click here to check out more from Chef Riolo](#)





Tuffy Stone's

Macaroni and Cheese with Smoked Paprika

Serves 8 - 12

What you need:

5 1/2 cups whole milk
6 tablespoons unsalted butter, plus more to butter the casserole
1/2 cup all-purpose flour
2 tablespoons kosher salt
1 tablespoon plus 1 teaspoon mustard powder
1 teaspoon pepper

1 teaspoon cayenne pepper
3 cups Fontina cheese
1 1/2 cups Gruyere cheese
1 pound cavatappi pasta
1 teaspoon olive oil
1 1/2 cups grated smoked cheddar cheese
Garlic and Smoked Paprika Breadcrumbs

Garlic and Smoked Paprika Bread Crumbs:

1 cup canola oil
3 large or 5 small cloves garlic
1 (26-inch) baguette, crust removed, and cut into 1/2-inch cubes
1 tablespoon smoked paprika
1 teaspoon kosher salt

What to do:

Puree the garlic cloves and oil in a blender. Strain the mixture, reserving the oil and discarding the garlic pulp.

Line a small, rimmed baking sheet with paper towels and set aside.

In a large sauté pan over medium-low heat, add the canola oil and garlic and cook 1 minute, or until the oil begins to shimmer. Add the bread cubes and stir with a wooden spoon for 3 to 5 minutes, or until the breads turns a light golden brown. Transfer to the reserved baking sheet to drain and cool completely.

Place the cooked bread cubes in a food processor and pulse until the crumbs are coarse in texture.

In a medium bowl, toss the cooled breadcrumbs with the smoked paprika and salt. Set aside until ready to use.

To make the Macaroni and Cheese:

Preheat the oven to 375 degrees F.

Heat the milk in a small saucepan over medium-low heat, but do not boil.

Meanwhile, in a large pot, melt the butter over medium-low heat. When the foam subsides, stir in the flour and reduce the heat to low. Whisk constantly for 2 minutes, then begin gradually adding the hot milk as you whisk, and cook 10 minutes, until the mixture is thick and bubbling,

Remove the pot from the heat and add the salt, mustard powder, pepper, cayenne pepper, Fontina cheese, and Gruyere cheese. Whisk until all ingredients are thoroughly combined, and the cheese is melted. Set aside.

Meanwhile, prepare the cavatappi pasta. In a large stockpot over high heat, bring 4 to 6 quarts water and 1/8 cup kosher salt to a rapid boil. Add the cavatappi, stir gently, and return to a boil. Cook 11 minutes, or until the pasta is not quite al dente. Drain, and rinse the pasta with cold water to halt the cooking process. Drain well again, and toss in a large bowl with 1 teaspoon olive oil to prevent the pasta from sticking.

Fold the cooked pasta into the cheese sauce to coat. Pour the mixture into casserole pan. Sprinkle the smoked cheddar cheese evenly over the dish, and bake 25 to 30 minutes, until the cheese is golden brown and bubbly.

Let the macaroni and cheese cool for 10 minutes, then top with the Garlic and Smoked Paprika Breadcrumbs, and serve immediately.



[Click here for additional recipes from Tuffy.](#)

Alex Levin's

The Ultimate Caramelized Banana Cake With Dark Chocolate

Serves 8 - 10



Caramelized Banana Puree

(Make in Advance)

Ingredients:

- 1/2 cup granulated sugar (100g)
- 2 ripe bananas, peeled and mashed (240g)
- 1/2 cup heavy cream (100g)
- 1 pinch fine sea salt (2g)

Directions:

1. Heat a saucepan on full heat for 30 seconds. Then, add the sugar to the pan, allowing the sugar to melt and turn into an amber caramel.
2. Add the bananas to the pan and mix well, allowing the steam to come out as the bananas quickly break down.
3. Add the cream slowly followed by the salt.
4. Return to a simmer and cook for 2 minutes.
5. Cool to room temperature and blend.



It's decadent and amazing - it's time you met your new favorite cake!

What to do:

The Cake

Ingredients:

- 7 tbs. room temp. unsalted butter (100g)
- 1 cup granulated sugar (200g)
- 2 large eggs (100g)
- 1 batch of caramelized banana puree (442g)
- 1 1/3 cup all-purpose flour, sifted (165g)
- 1 tsp baking soda (5g)
- 1/2 tsp fine sea salt (3g)
- 1 1/2 cups of chopped dark chocolate (240g)
- 2 tbs. turbinado sugar (20g)

Pan: Use an 8x4 inch pan. It can also be made in a 9x5-inch pan, but the loaves will rise less.

Directions:

1. Preheat oven to 325F.
2. In a stand mixer, combine the unsalted butter and granulated sugar. Paddle on medium speed for 5 minutes. Scrape the bowl and mix for 1 more minute. While the mixer is still moving, add the

eggs one at a time. Scrape the bowl and mix for 1 more minute.

3. Add the banana puree to the bowl - continue to mix.

4. Combine the sifted flour, baking soda and salt in a separate bowl. Then while the mixer is on low speed, add slowly to the bowl. Scrape the bowl and mix for 1 more minute.

5. Pam spray a loaf pan, then add half of the batter. Layer 1/2 of the chopped dark chocolate. Add the rest of the batter and then sprinkle the balance of the chocolate and the turbinado sugar.

6. Bake for 40-45 minutes or until a cake tester comes out clean or the cake is firm to the touch. Rotate the pan after 20 minutes. If the top begins to darken before the cake is done, just tent it with a piece of aluminum foil.

7. Cool completely. Run a knife around the side,

Notes: Make the puree in large batches. Freeze the puree and use as needed. The batter can be made and held refrigerated for up to 5 days. The cake also freezes very well

[Click here for additional recipes from Chef Levin.](#)

Danny Ledo's

Arros amb conill i caragols

(Rice with Rabbit & Snails)

Serves 4



Ingredients:

- 2 Rabbits (~4lbs each)
- 1 Quarter chicken (thigh and leg)
- 4 Shell-on snails
- 8 Large snails (de-shelled)
- 30g Snail caviar
- 1 Fennel bulb
- 50g rosemary and thyme (whole stems)
- 3 liters of water
- 1 Roma tomato
- 1 Garlic clove
- 1 Ñora pepper
- Salt to taste
- 100ml Olive oil (divided)
- 400 grams Bomba rice (*we use Senia rice, but Senia is not commonly available*)
- 1g Saffron

What to do:

1. Separate the loins from the rabbits. Slice remaining rabbit meat, and set the two aside on separate plates
2. De-seed ñora pepper and blend into a powder. Set aside in a small container
3. Roughly slice fennel bulb and set aside in a small container
4. Mince garlic and set aside in a small container
5. Purée tomato and set aside in a small container
6. Microwave saffron for 30 second, crumble with your fingers into a powder, and set aside in a small container

Rabbit & Snail Broth (*best done the day before*)

In a large pot, saute chicken legs and thighs with 40 ml olive oil over medium-high heat. Once lightly browned, add the rabbit legs and bones. Season lightly with salt. Add 3 liters of water and bring to a boil. Add shell-on snails, fennel, and whole stems of rosemary and thyme. Let simmer for approximately 30 minutes or until reduced by



half. Strain, yielding approximately 1.5 liters of broth. Refrigerate for at least 24 hours. Once fat has separated, skim off the top discard.

Cooking Method

In a paella or other shallow pan, bring 60 ml olive oil to medium heat. Add rabbit loin and salt lightly. Once cooked, set aside. In the same pan, create the Valencian Sofrito by sauteing tomato, garlic, and ñora pepper powder in previously prepared rabbit broth. Add saffron. Bring to a rolling boil. Add rice. After 5 minutes, add salt to taste. Continue to boil for another 5 minutes before reducing to a simmer for 8 more minutes. While simmering, add the de-shelled snails. Once broth is fully absorbed, the rice dish is complete.

Finishes

Plate rice as desired. Slice rabbit loin into medallions and divide evenly across servings in thinly sliced stacks. Place de-shelled snails around the rabbit. Place snail caviar on top of snails. Garnish with spearmint, chervil leaves, and fennel flowers.



Katherine Thompson's

Warm Chocolate-Hazelnut Bread Pudding

Serves 8

Ingredients

Custard:

4 eggs

4 egg yolks

6 ounces dark brown sugar

2 cups heavy cream

2 cups whole milk

½ tsp. vanilla extract

½ tsp. Kosher salt

1-1 ¼" pound loaf of challah or
croissants, cut into 1" cubes

6 ounces hazelnuts, toasted,
roughly chopped

10 ounces bittersweet
chocolate pieces

1 ½ tablespoons sugar

½ teaspoon ground cinnamon



What to do:

Preheat oven to 325 degrees.

To make the custard, whisk together the eggs, yolks, brown sugar, heavy cream, milk, vanilla, and salt. Set aside.

Spread the bread cubes onto 2 sheet trays. Toast in the oven for 8-12 minutes or until golden. Remove from the oven and place the toasted bread cubes in a large bowl to cool. After toasting, the loaf should yield roughly 3 quarts of toasted bread cubes.

Set aside ¼ cup of chopped hazelnuts. Add the remaining hazelnuts and chocolate pieces to the toasted bread cubes. Pour the custard mixture over the bread cubes. Gently toss together. Let sit at room temperature, stirring occasionally, for 10 minutes.

Meanwhile, generously butter a 9" X 13" metal cake pan. Alternatively, spray generously with nonstick cooking spray.

Pour the bread cubes and custard into the prepared pan. Spread out to distribute the chocolate pieces and custard evenly.

In a small bowl, stir together the sugar and cinnamon. Sprinkle the cinnamon-sugar mixture all over the bread pudding mixture. Bake for 35-45 minutes or until the custard is set. **Serve warm with a scoop of vanilla ice cream or a dollop of whipped cream.**



Tina Zaccardi's



Spinach Artichoke Dip Pull Apart Bread

Basic Enriched Yeast Dough:

250 grams of all purpose flour (2 Cups + 1 tbsp)
25 grams of granulated sugar (2 tbsp)
1 tsp of active dry yeast
1/2 tsp of kosher salt
120 ml of warm whole milk (115 to 120 degrees Fahrenheit) (1/2 Cup)
1 large whole egg
1 large egg yolk

Basic Enriched Yeast Dough:

Place the flour, sugar, yeast and salt in the bowl of an electric stand mixer. Separate the salt and yeast so they are not touching.

Add the warm milk, whole egg and egg yolk and beat on medium speed with the paddle attachment until the dough comes together, about 2-3 minutes.

With the mixer on medium speed, add the butter one piece at a time in 20 second intervals. After all the butter has been added continue to beat until the butter is incorporated.

Switch to the dough hook and beat on medium low speed for 10-12 minutes until the dough is smooth.

Place the dough in a lightly greased bowl, cover with plastic wrap and a towel. Allow the dough to rise until doubles in volume, about 1 1/2 - 2 hours.

If you are not ready to use the dough after the first rise, place it in a zip-lock bag and store in the refrigerator over night.

Filling & Assembling :

In a pan sauté the onions and garlic in the olive oil over medium heat until soft and translucent. Add the artichokes and spinach and sauté on additional 3-4 minutes.

Place the mixture in a bowl and add the cheeses, salt and pepper and mix to combine.

Butter an 8 1/2" x 4" x 2 1/2" loaf pan and line with parchment paper so that the paper hangs over the side. Butter the paper.

After the first rise roll the dough into a 15" x 12" rectangle.

Spread the dip mixture over the dough. Cut the dough into 20 3" squares. (4 x 5).

Ingredients

57 grams of room temperature unsalted butter, cut into 8 pieces (4 tbsp)

Filling:

2 tsp of Olive Oil
1/4 Cup of Diced Onions
1 Clove of Garlic, Finely Chopped
2/3 of a Cup of Frozen Thawed or Canned Artichokes Coarsely Chopped
1/3 Cup of Mayonnaise

1 Cup of Frozen Chopped Spinach, defrosted and squeezed to remove liquid

2 Ounces of Softened Cream Cheese
2 tsp of Grated Pecorino Romano
1/3 Cup of Grated Cheddar Cheese
1/3 Cup of Shredded Mozzarella
1/4 tsp of Black Pepper
Salt to taste
Egg for wash

What to do:

Stack the squares into piles of 4.

Line up the squares into the loaf pan. Cover and let rise for 30-45 minutes. Should be just at the edge of the pan.

Preheat the oven to 375°.

Wisk the egg and brush on top of the bread.

Bake the bread for 40-45 minutes. If the top starts to get too brown, cover with foil for the last 15 minutes.

Remove from the oven and cool on a rack in the pan for 5 minutes.

Using the parchment paper lift the dough out of the pan and place on a wire rack to cool.





“
This is my
invariable advice to people:
Learn how to cook—try new recipes, learn from
your mistakes, be fearless and above all have fun.”

— Julia Child



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