



Cheeseburger Sliders with Secret Sauce

Makes 8 sliders

For the sauce:

1/2 cup mayonnaise
3 tablespoons ketchup
1/4 cup chopped dill pickles

For the burgers:

1 1/2 pounds ground beef
1 teaspoon salt
1/2 teaspoon black pepper
8 small slices cheese (American, Cheddar or Provolone)

8 mini rolls for serving
lettuce and tomatoes, for serving

— preparation —

For the sauce:

- In a bowl, stir together the mayonnaise, ketchup and pickles.

For the burgers:

- Mix the meat with the salt and pepper. Form into 8 small patties.
- Heat a grill pan and grill the patties on one side. Flip, top with cheese and grill on the other side until cheese is melted.
- Assemble burgers with your choice of sauce, lettuce and tomatoes.

Serve immediately.



Cheesy Twice-Baked Potatoes with Homemade Salsa

Serves 8

For the potatoes:

4 russet potatoes, baked and cooled slightly
1/4 cup sour cream
1 tablespoon snipped chives
1/2 cup shredded cheddar
1 teaspoon salt
1/2 teaspoon black pepper

For the salsa:

5 roma tomatoes, halved and seeded
1/4 cup chopped red onion
1/4 cup cilantro leaves
juice of 1/2 a lemon
1/2 teaspoon salt
1/4 teaspoon black pepper

sour cream, for serving

— preparation —

For the potatoes:

- Preheat oven to 400 degrees.
- Wash and dry potatoes. With a fork, poke holes all over potato to let steam escape as they cook.
- Place potatoes on a baking sheet and put into the oven. Bake for 45-55 minutes or until tender. Remove from the oven and set aside until cool enough to handle.
- Cut the potatoes in half and gently scoop out some of the center.
- Mix the potato fillings with sour cream, chives, cheddar, salt and pepper.
- Fill each potato skin with some of the filling.
- Place on a baking sheet and put into the oven. Bake for 15-20 minutes until hot and golden on top.

For the salsa:

- Place the tomatoes, onion, cilantro, and lemon juice in a food processor. Pulse until finely chopped.
- Add the salt and pepper and stir.

Serve potatoes warm with salsa and extra sour cream, if desired.



Crunchy Mexican Lettuce Wraps with Homemade Ranch

Serves 8

For the wraps:

2 heads romaine hearts
1 15 oz. black beans, rinsed and drained very well
2 cups baby tomatoes, halved
1 cup grated cheddar
1/2 cup cilantro leaves
2 limes, juiced

For the dressing:

1/2 cup mayonnaise
1/2 cup buttermilk
1 tablespoon chopped dill
1 tablespoon snipped chives
1/2 teaspoon garlic powder
1/2 teaspoon black pepper
1/2 teaspoon salt

— preparation —

For the wraps:

- Peel away 8 large lettuce leaves and set aside.
- Finely chop the rest of the lettuce and put into a large bowl.
- Add the beans, tomatoes, cheddar, cilantro and lime juice. Toss to mix.
- Fill each of the large leaves with some of the mixture.

For the dressing:

- In a bowl, whisk together the mayonnaise, buttermilk, dill, chives, garlic powder, pepper and salt

Serve the lettuce boats drizzled with dressing.



Chocolate Chunk Cookies with Toffee Pieces

Makes 20 cookies

1 stick butter, at room temperature
1/2 cup brown sugar, packed
1/2 cup white sugar
1 teaspoon vanilla extract
1 egg
1/3 cup cocoa powder
1 cup flour
1/2 teaspoon baking soda
1/2 teaspoon salt
2 cups toffee pieces (or white chocolate chips or nuts)

— preparation —

- Preheat oven to 350 degrees.
- In the bowl of a standing mixer, combine the butter and both sugars. Beat until fluffy.
- Add the vanilla and egg. Beat until mixed.
- In another bowl, whisk together the cocoa powder, flour, baking soda and salt.
- Add flour mixture to the butter mixture and mix until just combined.
- Stir in toffee pieces.
- Use a small scoop to drop the dough onto a parchment-lined baking sheet, leaving 2-inches between each cookie.
- Bake for 12-15 minutes – cookies will seem a little underdone. Remove from oven and let cool before transferring from pan.