

# Potluck Recipes



from the **envisionit** media kitchen

# Kara's Alton Brown Baked Macaroni & Cheese Recipe

(But she added extra cheese!)

½ pound elbow macaroni  
3 tablespoon butter  
3 tablespoon flour  
1 tablespoon powdered mustard  
3 cups milk  
½ cup yellow onion, finely diced  
1 bay leaf  
½ teaspoon paprika  
1 large egg  
12 ounces sharp cheddar, shredded  
1 teaspoon kosher salt  
Fresh black pepper

## **Topping:**

3 tablespoons butter  
1 cup panko bread crumbs

Preheat oven to 350 degrees F.

In a large pot of boiling, salted water cook the pasta to al dente.

While the pasta is cooking, in a separate pot, melt the butter. Whisk in the flour and mustard and keep it moving for about five minutes. Make sure it's free of lumps. Stir in the milk, onion, bay leaf, and paprika. Simmer for ten minutes and remove the bay leaf.

Temper in the egg. Stir in 3/4 of the cheese. Season with salt and pepper. Fold the macaroni into the mix and pour into a 2-quart casserole dish. Top with remaining cheese.

Melt the butter in a saute pan and toss the bread crumbs to coat. Top the macaroni with the bread crumbs. Bake for 30 minutes. Remove from oven and rest for five minutes before serving.



# Meg's Hamburger Barbecue

(Better known as Sloppy Joes)

1 pound ground beef  
1 large onion (chopped)  
1 green pepper (chopped)  
2 tablespoon sugar  
¼ teaspoon cloves  
1 tablespoon mustard  
1 tablespoon vinegar  
1 teaspoon salt  
1 cup catsup (← Grandma's spelling)

**Brown meat. Add onion and pepper. Add rest of ingredients. Simmer 30 minutes.**



## Ari's Bread Salad

½ pound country bread, cut into ¾  
inch-thick slices  
¼ cup + 2 tablespoons olive oil  
3 large beefsteak tomatoes, diced  
1 cucumber, peeled and diced  
¼ cup loosely packed fresh basil,  
torn into bite-size pieces  
1 tablespoon red wine vinegar  
Salt and pepper

Heat grill to medium. Brush bread slices on both sides with 2 tablespoons oil. Grill until lightly charred, then cut into dice sized pieces.

In a large bowl, toss bread cubes with tomatoes, cucumber, and basil. Drizzle with vinegar and remaining ¼ cup oil, and season with salt and pepper. Toss to combine, and serve.



# Chris's girlfriend's Thomas Keller recipe for Chocolate Bouchon, from his Bouchon Bakery

(They're named for their shape, which resembles a cork,  
or *bouchon* in French.)

Butter and flour for timbale molds  
¾ cup all-purpose flour  
1 cup unsweetened cocoa powder  
1 teaspoon kosher salt  
3 large eggs  
1½ cups + 3 tablespoons  
granulated sugar  
½ teaspoon pure vanilla extract  
24 tablespoons (3 sticks) unsalted butter,  
melted and slightly warm  
6 ounces semisweet chocolate, such as  
Valrhona Equatoriale (55%), chopped  
into pieces the size of chocolate chips  
Confectioners' sugar

**Servings:** 12

Preheat the oven to 350 degrees F.

Butter and flour 12 timbale molds (Use 2-ounce Fleximolds for smaller bouchons, or 3-ounce timbale molds for larger cakes.) Set aside.

Sift the flour, cocoa powder, and salt into a bowl; set aside. In a large bowl, mix together the eggs and sugar on medium speed for about 3 minutes, or until very pale in color. Mix in the vanilla. On low speed, add about one-third of the dry ingredients, then one-third of the butter, and continue alternating with the remaining flour and butter. Add the chocolate and mix to combine. (The batter can be refrigerated for up to a day.)

Put the timbale molds on a baking sheet. Place the batter in a pastry bag without a tip, and fill each mold about two-thirds full. Place in the oven and bake for 20 to 25 minutes. When the tops look shiny and set (like a brownie), test one cake with a toothpick: It should come out clean but not dry (there may be some melted chocolate from the chopped chocolate). Transfer the bouchons to a cooling rack. After a couple of minutes, invert the timbale molds and let the bouchons cool upside down in the molds; then lift off the molds.

To serve, invert the bouchons and dust them with confectioners' sugar. Serve with ice cream if desired. (The bouchons are best eaten the day they are baked.)



# Erin's Annie's Eats Chocolate Toffee Shortbread Bars Recipe

## Shortbread base:

1½ cups all-purpose flour  
½ teaspoon salt  
¼ teaspoon ground cinnamon  
1 cup (2 sticks) unsalted butter,  
at room temperature  
½ cup brown sugar, packed  
¼ cup granulated sugar  
1 teaspoon vanilla extract  
3 ounces bittersweet or semisweet  
chocolate, finely chopped

## Topping:

6 ounces bittersweet or semisweet  
chocolate, finely chopped  
1½ cups toffee bits

**Servings:** 30

Preheat the oven to 375° F.

Line a 9 x 13" baking dish with foil and spray lightly with cooking spray. To make the shortbread, combine the flour, salt and cinnamon in a small bowl; stir to blend and set aside. In the bowl of an electric mixer, combine the butter and sugars and beat on medium-high speed until light and fluffy, about 3 minutes. Blend in the vanilla. With the mixer on low speed, beat in the dry ingredients just until incorporated. Stir in the chopped chocolate until evenly distributed.

Transfer the dough to the prepared baking dish and press into an even layer covering the bottom of the pan. Bake for 18-20 minutes, or until the shortbread is bubbling. Remove the pan from the oven and transfer to a wire rack.

Sprinkle the 6 ounces of chopped chocolate evenly over the top of the cookie base. Cover the pan with foil and let sit for 5 minutes. Remove the foil and use an offset spatula to spread the melted chocolate evenly over the crust in a thin layer. Immediately sprinkle the toffee bits over the melted chocolate and press down gently to adhere. Let the bars cool to room temperature. Once the pan has cooled, you may speed chilling by transferring to the refrigerator or freezer.

When the topping is set, remove from the pan, transfer to a cutting board and slice into bars.

