

Silky Potato Soup

2 slices smoked bacon, chopped
1 small onion, diced
1 carrot, peeled and diced
1 stalk celery, diced
2 cloves garlic, minced
½ teaspoon onion powder
½ teaspoon garlic powder
1 pound Yukon Gold potatoes, peeled and diced
3 to 4 cups vegetable stock, or as needed
½ cup heavy cream
Fresh tarragon, minced
Salt and pepper

- Add bacon to a heavy soup pot and bring to medium heat. Cook until fat has completely rendered out and bacon is nicely browned.
- Remove from pan; drain on paper towels.
- Reduce heat to medium low. Add onions, carrots and celery; cook until completely softened
- Add garlic and spices; cook 1 minute more.
- Add potatoes and stock. Bring to a boil, reduce heat and simmer, covered, until potatoes are tender, about 20 minutes.
- Puree soup with an immersion blender. Stir in cream; season with thyme, salt and pepper.
- Serve garnished with bacon.

Brie and Ham Panini

¼ cup mayonnaise	4 slices whole grain bread
1 tablespoon Dijon mustard	2 to 3 slices smoked ham
1 teaspoon Sriracha, optional	3 ounces Muenster cheese, thinly sliced
1 teaspoon lemon juice	8 thin slices apple
½ teaspoon Worcestershire sauce	1/2 cup fresh baby spinach
Pinch of garlic powder	2 tablespoons butter, softened
Pinch of onion powder	
Sea salt and freshly ground black pepper	

- In a small bowl, stir together the mayonnaise, Dijon, Sriracha, lemon juice, Worcestershire and spices.
- Season with salt and pepper.
- Spread sauce on each of the pieces of bread.
- Form sandwiches with ham, brie, apples and spinach.
- Bring a nonstick grill pan to medium heat. Coat with butter.
- Grill sandwiches, turning once, until golden and cheese is melted. Serve warm.

Bananas Foster Upside Down Cake

1/4 cup butter
2/3 cup dark brown sugar
3 1/2 tablespoons rum
1 1/2 teaspoons vanilla extract
1/2 teaspoon ground cinnamon
3 bananas, peeled and sliced
1/4 cup coarsely chopped walnuts

3/4 cup granulated sugar
2 large eggs
3/4 cup milk
1/2 cup sour cream
1 teaspoon vanilla extract
2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon baking soda
1/4 teaspoon ground cinnamon

- In a skillet over medium heat, melt butter.
- Stir in sugar, rum, vanilla and cinnamon, cook until bubbling.
- Remove from heat; place bananas and walnuts in pan.
- Whip together the sugar and eggs until light and fluffy.
- Whisk in the milk, sour cream and vanilla.
- Stir together the dry ingredients; mix into the wet. Pour batter over bananas.
- Preheat oven to 350 degrees. Bake cake 45 minutes or until a tester comes out clean.
- Loosen edges with a spatula; turn out onto a serving platter.