**Brownies**

12 ounces bittersweet chocolate

12 ounces butter

4 cups sugar

8 large eggs

1 tablespoon vanilla

1 teaspoon salt

3 cups all-purpose flour

1 cup chopped walnuts

1 cup bittersweet chocolate chips

* Grease and parchment a ½ sheet pan with extender.
* Melt chocolate and butter in a heavy saucepan over low heat.
* In a mixing bowl, beat together the sugar and eggs until pale yellow. Whisk in vanilla and salt.
* Stir in chocolate mixture.
* Gently fold in flour, walnuts and chocolate chips.
* Pour in to prepared pan.
* Bake at 350 until set, about 30 to 40 minutes. Let cool; cut.

Fresh Pasta with Cream Sauce

1 tablespoon butter

½ shallot, minced

2 cloves garlic, minced

1 teaspoon Italian seasoning

1 cup heavy whipping cream

4 ounces mascarpone cheese

1 cup grated parmesan cheese

½ pound fresh tortellini pasta

Fresh chives

Sea salt and freshly ground pepper

* Melt butter in a saucepan over medium heat. Cook garlic and spices until fragrant, about 1 minute.
* Add the cream and stock; bring to a simmer and cook until thickened. Add mascarpone, whisking until smooth. Stir in the parmesan cheese.
* Bring a large pot of well salted water to a boil; cook the pasta until tender. Drain, reserving some of the cooking liquid.
* Toss pasta with sauce, adding some of the water as needed to thin the sauce. Season with chives, salt and pepper.

Ranch Dressing

½ cup mayonnaise

½ cup sour cream

½ cup buttermilk or regular milk

1 teaspoon dried dill

½ teaspoon dried parsley

½ teaspoon dried chives

¼ teaspoon onion powder

½ teaspoon garlic powder

Lemon juice, to taste

Salt and pepper

* Whisk together the mayo, sour cream and milk until smooth.
* Add the spices and whisk until combined