

Fried Chicken with Sausage Gravy

4 chicken tenders
½ cup flour
1 egg, beaten
Bread crumbs
Vegetable oil, for frying
Salt and pepper

¼ pound breakfast sausage
½ small onion, diced
1 tablespoon flour
½ teaspoon each onion and garlic powder
½ cup whole milk
Fresh chives

- Season chicken with salt and pepper.
- Dredge chicken in flour, dip in egg and coat in breadcrumbs.
- In a saute pan, heat oil to 350 degrees; cook chicken, turning once, until golden brown and cooked through.
- Remove all but ½ tablespoon of the oil. Cook sausage, breaking up with a spoon.
- Cook onion until light golden brown.
- Add flour and spices; cook 1 minute.
- Add milk; bring to a simmer and cook, stirring occasionally, until thickened.
- Season with chives, salt and pepper.

Pork Stir-fry

½ cup chicken stock
2 teaspoons soy sauce
1 teaspoon Sriracha
1 teaspoon brown sugar
1 teaspoon rice vinegar
1 teaspoon sesame oil
1 teaspoon corn starch
1 tablespoon peanut oil

4 ounces thinly sliced pork
1 clove garlic, minced
½ onion, thinly sliced
1 cup snow peas, ends trimmed, cut in half
1 cup sliced mushrooms

- Stir together the stock, sriracha, soy, sugar, vinegar, sesame oil and cornstarch. Set aside.
- Bring a skillet to medium-high heat and add the oil.
- Cook the pork until nicely browned, about 5 minutes.
- Add garlic and cook 1 minute more. Remove from pan.
- Stir in the snow peas and carrots; cook, stirring, until crisp tender, about 2 minutes.
- Add reserved sauce. Bring to a simmer and cook just until thickened, about 30 seconds.
- Stir in reserved pork; cook until heated through, about 1 minute. Serve with fried rice.



Tiramisu

1 egg yolk
1/3 cup powdered sugar
3/4 cup mascarpone, at room temperature
2/3 cup whipped cream
1/2 cup cooled brewed espresso or strong coffee
12 packaged ladyfingers
1 tablespoon unsweetened cocoa powder

- Add egg yolks and sugar to a bowl. Whisk until pale yellow.
- Add mascarpone; continue beating until smooth.
- Fold in whipped cream.
- Dip half the ladyfingers in espresso, arrange in a single layer in a casserole dish.
- Spread half the filling over top. Repeat with remaining cookies and cream.
- Top with cocoa powder; refrigerate until serving.