



Cheeseburgers with Sauteed Mushrooms

1 teaspoon oil
½ pound ground beef, formed into a patty
1 medium onion, thinly sliced
2 to 3 button mushrooms, thinly sliced
2 slices American cheese
2 hamburger buns
Salt and pepper

- Bring a grill pan to medium heat and add the oil.
- Season patty with salt and pepper.
- Grill, turning once, until cooked to medium (135 degrees).
- Remove from pan; top with cheese.
- Add onions and mushrooms to pan. Cook, stirring, until lightly browned.
- Serve burgers on buns; top with onions and mushrooms.

Crispy Chicken Tacos

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

Flour tortillas
Grated cheddar cheese

- Dredge chicken in flour, shaking off excess.
- Dip in egg and coat in breadcrumbs.
- Heat oil to 350 degrees in a heavy, deep saute pan.
- Cook chicken, turning once, until golden brown and cooked through.
- Serve chicken in tortillas.
- Top with cheddar and corn salsa.

Corn Salsa

½ tablespoon olive oil
½ cup fresh corn kernels
¼ cup finely diced red pepper
1 shallot, minced
1 jalapeno, minced
Juice of 1 lime
Fresh cilantro
Salt and pepper

- Preheat a saute pan to medium heat and add the oil.
- Cook the corn until lightly browned. Transfer to a small bowl.
- Add pepper, shallot and jalapeno to a mixing bowl.
- Stir in lime juice; season with salt and pepper.

Crepes

¾ cup all purpose flour
1 teaspoons salt
1 cup whole milk
2 eggs
2 tablespoons sugar
1 tablespoon melted butter
½ teaspoon vanilla extract
Butter, softened

Sliced bananas
Chocolate sauce
Whipped cream

- In a mixing bowl, whisk together the flour and salt.
- Whisk in the milk, then the eggs. Stir in the sugar, butter and vanilla.
- Lightly butter a crêpe pan.
- Heat pan over moderately high heat until butter is hot but not smoking.
- Ladle batter into pan, immediately tilting and rotating skillet to coat bottom.
- Cook until crêpe is set and golden around edges.
- Loosen the edges of crêpe; carefully flip crêpe over.
- Cook until underside is set, about 20 seconds more.
- Transfer cooked crêpe to platter and keep warm.
- Repeat to cook remaining crêpes, coating pan with butter each time and stacking crêpes on platter.
- Fill crepes with bananas. Serve topped with chocolate sauce and whipped cream.