

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 1/2 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.

Mushroom and Caramelized Onion Cheesesteaks

2 tablespoon unsalted butter, softened
1 garlic clove, crushed
4 hoagie rolls, sliced
1 tablespoon oil
1 medium sweet onion, thinly sliced
4 ounces button mushrooms, thinly sliced
1/2 teaspoon sea salt
1/4 teaspoon black pepper
1/4 teaspoon onion powder
1/4 teaspoon garlic powder
1 pound ribeye steak, trimmed and thinly sliced*
8 slices provolone cheese, mild

- Mix together the butter and garlic. Spread on cut side of hoagie rolls.
- Preheat pan to medium heat. Cook cut side of rolls until toasted. Set aside.
- Add; cook onions slowly until caramelized.
- Add mushrooms; cook until browned.
- Mix together salt, pepper, onion and garlic powder; season steak with spice mix.
- Add steak to pan; saute until completely cooked through.
- Top with cheese; cook until melted.
- Transfer mixture to rolls.



Bacon Mac-n-Cheese

1 tablespoon olive oil
2 strips uncooked bacon, chopped
¼ small onion, diced
2 cloves garlic, minced
2 tablespoons flour
1 cup milk
1 cup grated cheese
2 cups cooked macaroni
Fresh chives, minced
Salt and pepper

- Add oil and bacon to a small saucepan and bring to medium heat; cook until golden brown.
- Add shallots and garlic; cook until softened, about 2 minutes.
- Stir in the flour; cook, stirring 1 minute.
- Add milk and bring to simmer. Stir in the cheese.
- Add the macaroni, chives and reserved scallops. Season with salt and pepper.