

Pizzas with Arugula Salad

Ingredients

- 8 large portobello mushroom caps (about 4 oz. each), gills removed (see Tip)
- 2 tablespoons olive oil plus 1 tsp., divided
- ½ teaspoon ground pepper, divided
- ½ cup pizza or tomato sauce
- 2 cups lightly packed baby spinach, chopped
- ½ cup sun-dried tomatoes (about 8), chopped
- 1 (14 ounce) can artichoke hearts, rinsed and chopped
- ½ cup shredded part-skim mozzarella cheese
- ¼ cup crumbled feta cheese
- ½ teaspoon dried Italian seasoning
- 1 tablespoon lemon juice
- 2 cups lightly packed baby arugula
- ¼ cup fresh basil leaves, thinly sliced

Step 1

Preheat oven to 400 degrees F. Line a large baking sheet with foil and set a wire rack on it. Brush tops of portobello caps with 1 Tbsp. oil and place them, undersides-up, on the rack. Roast for 10 minutes. Flip and roast for 5 minutes more.

Slow-Cooker Mediterranean Quinoa with Arugula

active: 15 mins total: 3 hrs 25 mins Servings: 6

Ingredients

- 2 ¼ cups unsalted vegetable stock
- 1 ½ cups uncooked quinoa, rinsed
- 1 cup sliced red onions (from 1 onion)
- 2 garlic cloves, minced (about 2 teaspoons)
- 1 (15.5 ounce) can no-salt-added chickpeas (garbanzo beans), drained and rinsed
- 2 ½ tablespoons olive oil
- ¾ teaspoon kosher salt
- 2 teaspoons fresh lemon juice (from one lemon)
- ½ cup drained, chopped roasted red bell peppers (from jar)
- 4 cups baby arugula (about 4 ounces)
- 2 ounces feta cheese, crumbled (about ½ cup)
- 12 pitted kalamata olives, halved lengthwise
- 2 tablespoons coarsely chopped fresh oregano

Step 1

Step 2

Remove the portobellos from the oven and carefully flip them back over so that the undersides are up. Season with ¼ tsp. pepper. Spread 1 Tbsp. sauce inside each cap. Divide spinach, sun-dried tomatoes, artichokes, mozzarella, and feta among the caps. Sprinkle with Italian seasoning. Return the portobellos to the oven and bake until the cheese is melted and starting to brown, 10 to 15 minutes.

Step 3

Meanwhile, whisk the remaining 1 Tbsp. plus 1 tsp. oil, the remaining 1/8 tsp. pepper, and lemon juice in a medium bowl. Add arugula and toss to coat.

Step 4

Garnish the portobello pizzas with basil and serve with the arugula salad.

Tips: To remove gills from the underside of portobello caps, scrape them off gently with the tip of a spoon. While the gills are edible, removing them makes room for the stuffing (the gills can also discolor other ingredients they touch).

Stir together the stock, quinoa, onions, garlic, chickpeas, 1 ½ teaspoons of the olive oil, and 1/2 teaspoon of the salt in a 5- to 6-quart slow cooker. Cover and cook on LOW until the quinoa is tender and the stock is absorbed, 3 to 4 hours.

Step 2

Turn off the slow cooker. Fluff the quinoa mixture with a fork. Whisk together the lemon juice and remaining 2 tablespoons olive oil and 1/4 teaspoon salt. Add the olive oil mixture and red bell peppers to the slow cooker; toss gently to combine. Gently fold in the arugula. Cover and let stand until the arugula is slightly wilted, about 10 minutes. Sprinkle each serving evenly with the feta cheese, olives, and oregano.

Tips: Multicooker Directions: In Step 1, stir together the stock, quinoa, onions, garlic, chickpeas, 1 ½ teaspoons of the olive oil, and 1/2 teaspoon of the salt in the inner pot of a 6-quart multicooker. Lock the lid; turn Pressure Valve to "Venting." Cook on SLOW COOK [Normal] until the quinoa is tender and the stock is absorbed, about 4 hours. In Step 2, turn off the cooker. Finish Step 2.

Walnut-Rosemary Crusted Salmon

active: 10 mins total: 20 mins Servings: 4

Ingredients

- 2 teaspoons Dijon mustard
- 1 clove garlic, minced
- ¼ teaspoon lemon zest
- 1 teaspoon lemon juice
- 1 teaspoon chopped fresh rosemary
- ½ teaspoon honey
- ½ teaspoon kosher salt
- ¼ teaspoon crushed red pepper
- 3 tablespoons panko breadcrumbs
- 3 tablespoons finely chopped walnuts
- 1 teaspoon extra-virgin olive oil
- 1 (1 pound) skinless salmon fillet, fresh or frozen
- Olive oil cooking spray
- Chopped fresh parsley and lemon wedges for garnish

Directions

Step 1

Preheat oven to 425 degrees F. Line a large rimmed baking sheet with parchment paper.

Step 2

Combine mustard, garlic, lemon zest, lemon juice, rosemary, honey, salt and crushed red pepper in a small bowl. Combine panko, walnuts and oil in another small bowl.

Step 3

Place salmon on the prepared baking sheet. Spread the mustard mixture over the fish and sprinkle with the panko mixture, pressing to adhere. Lightly coat with cooking spray.

Step 4

Bake until the fish flakes easily with a fork, about 8 to 12 minutes, depending on thickness.

Step 5

Sprinkle with parsley and serve with lemon wedges, if desired.

Bannana Fritters

Ingredients

- 1 ½ cup mashed overripe Bananas (about 5 medium bananas)
- 3 Tbsp Brown Sugar
- ¼ tsp Nutmeg
- ¼ tsp Cinnamon
- ½ tsp Vanilla extract
- pinch Salt
- 1 cup all-purpose Flour
- 1-2 Tbsp Cooking Oil
- 1 Tbsp granulated Sugar

Instructions

1. Mash bananas with sugar and spices; stir flour into banana mixture
2. Heat 1 or 2 Tbsp cooking oil on High and, using a serving spoon, spoon batter into pan
3. Fry fritters until crisp and brown on both sides; you may have to add more cooking oil.
4. When you press them if no batter oozes out they're done.
5. Remove fritters from pan and place on paper towel.
6. Sprinkle with white sugar and eat warm.



Buffalo Chicken

1 cup honey
1/2 cup hot barbecue sauce (or more to taste; use your favorite and the hottest sauce you can stand)
3 tablespoons apple juice
1 tablespoon garlic powder
1 tablespoon chili powder
1 tablespoon onion powder

Preparation:

Make a dry rub by sifting the pepper, onion powder, chili powder, garlic powder, and seasoned salt into a bowl to blend.

Place the chicken wings in a large zippered plastic bag. Pour in the dry rub and shake to coat the wings well. Marinate for at least 30 minutes (at room temperature) or as long as 24 hours (in the refrigerator).

Prepare coals using 3 pounds of charcoal. Make sure the coals are in a pile to one side of your grill or smoker. After the coals have turned white, place 2 cups of soaked and drained apple wood chips on the pile of coals. Set the wings on the grate so they will cook by indirect heat -- in other words, not over the coals -- and smoke for 25 minutes. Turn the wings and smoke for another 20 to 25 minutes.

Mix the honey, barbecue sauce, and apple juice together in a small saucepan. Cook over medium heat until warmed through.

Place the wings in a disposable foil pan and pour the warm sauce over the wings. Toss to coat evenly.

Cover and smoke for another 20 to 30 minutes, stirring occasionally, until the glaze is finished the way you like it. If you're using a grill, you can move the aluminum pan directly over the coals while you're glazing the wings.

Chesapeake Bay Pork Chops

- 1/4 cup vegetable oil
- 1/4 cup apple cider vinegar
- 1-1/2 teaspoons seafood seasoning (such as Old Bay®)
- 1 clove minced garlic
- 1-1/2 teaspoons chopped fresh basil
- 1/2 lime, juiced
- cracked black pepper to taste
- 4 boneless pork chops, 1/2 inch thick

1. Whisk together the vegetable oil, apple cider vinegar, seafood seasoning, minced garlic, basil, lime juice, and black pepper in a bowl, and pour into a resealable plastic bag. Add the pork chops, coat with the marinade, squeeze out excess air, and seal the bag. Marinate in the refrigerator for 4 to 6 hours, flipping periodically.
2. Preheat an outdoor grill for medium-high heat, and lightly oil the grate. Remove the pork chops from the bags. Discard excess marinade.
3. Grill until the pork is no longer pink in the center, 5 to 7 minutes per side. An instant-read thermometer inserted into the center should read 145 degrees F (63 degrees C).

Coleslaw

Ingredients [Edit and Save](#)

Or

Original recipe makes 8 servings [Change Servings](#)

- | | |
|---|---|
| <input type="checkbox"/> 1 cup mayonnaise | <input type="checkbox"/> 1/2 teaspoon garlic powder |
| <input type="checkbox"/> 2 tablespoons sugar | <input type="checkbox"/> 1/2 teaspoon onion powder |
| <input type="checkbox"/> 1/2 teaspoon salt | <input type="checkbox"/> 2 tablespoons cider vinegar |
| <input type="checkbox"/> 1/2 teaspoon pepper | <input type="checkbox"/> 1 (16 ounce) package shredded coleslaw mix |
| <input type="checkbox"/> 1/2 teaspoon celery seed | |

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Directions

1. In a large bowl, mix mayonnaise, sugar, salt, pepper, celery seed, garlic powder, onion powder and cider vinegar. Toss coleslaw mix with dressing to coat. Chill at least 1 hour before serving.

Cornish Game Hen

Total Time:
1 hr 20 min

Prep: 10 min

Inactive: 10 min

Cook: 1 hr

Yield 6 servings
Level Easy

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Ingredients

1 tablespoon salt

2 tablespoons lemon-pepper

1 tablespoon dried basil

1 tablespoon poultry seasoning

2 tablespoons olive oil

6 Cornish game hens, about 1 1/2 pounds each, rinsed and dried thoroughly

1 green bell pepper, large dice

2 stalks celery, large dice

1 onion, large dice

Directions

Preheat oven to 375 degrees F.

In a small mixing bowl, stir together salt, lemon pepper, dried basil and poultry seasoning. Rub olive oil all over the hens and season each with the salt mixture. Place the hens on a baking sheet pan with plenty of space between them. You may need to use 2 pans. Loosely stuff the cavities of each hen with some green bell pepper, celery and onion. Roast the hens in the preheated oven for about 1 hour or until an instant-read thermometer inserted into the thickest part of the thigh registers 165 degrees F and the juices run clear. Remove the hens from the oven, loosely tent with foil and let rest 10 minutes before carving or serving.

TIPS: Line the baking sheet pan with foil under the wire rack for an easy clean-up. The veggies and herbs stuffed in the cavities of the hens will impart flavor to the meat as it cooks. Be sure not to crowd the hens on the baking sheets or else the skin won't crisp up properly and they will take much longer to cook.

Cucumber Lassi

Author: Priti Category: Beverages Cuisine: North Indian
Prep Time: 5 Mins Cook Time: NA Total Time: 5 Mins
Serves: 2

INGREDIENTS:

- 1 1/2 Cups - **Plain Yogurt/Curd/Dahi**
- 1 Cup - Chopped cucumber
- To Taste - Salt
- 1 - Green Chili
- 1/2 tsp - Chopped Ginger
- 4 Stalks - Coriander Leaves
- 4 Stalks - Mint Leaves [optional]
- 1 tsp - **Cumin Powder**

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METHOD:

1. Peel and chop cucumber and grind together in a blender or mixer with green chili, ginger, coriander leaves, mint leaves and salt for a minute.



2. Add curd/yogurt and blend again for a minute. Pour in serving glass and sprinkle 1/2 tsp of cumin powder in each glass.



Serve immediately, you can use ice cubes if preferred.

Notes

- Instead of garnishing with **cumin powder**, you can grind it too or even add chaat masala.
- If you don't have mint leaves and/or coriander leaves, it's still fine you can go ahead and make this lassi.
- Normally I use chilled yogurt/dahi so I don't have to add ice in lassi, you can add ice cubes if needed.
- You can add 1 cup water and make this as cucumber buttermilk instead of lassi.

Emilys Famous Chili

Ingredients [Edit and Save](#)

Original recipe makes 1 gallon [Change Servings](#)

- 2 pounds lean ground beef
- 1 onion, chopped
- 2 red bell peppers, seeded and diced
- 2 jalapeno peppers, seeded and diced
- 4 cloves garlic, minced
- 1/2 cup chili powder
- 1/4 cup ground cumin
- 1 teaspoon salt
- 1 teaspoon ground black pepper
- 1 (6 ounce) can tomato paste
- 4 (15 ounce) cans kidney beans with liquid
- 1 (14.5 ounce) can Italian-style stewed tomatoes
- 1 (7 ounce) can chipotle peppers in adobo sauce
- 1 quart water, divided
- 1/4 cup all-purpose flour
- 1 tablespoon rice vinegar

Directions

1. In a large pot over medium-high heat, cook beef until brown. Drain and return to pot. Stir in onions, bell peppers and jalapenos and cook until tender. Stir in garlic and cook 1 minute more. Season with chili powder, cumin, salt and pepper. Stir in the tomato paste and kidney beans with their liquid.
2. In a food processor or blender, puree the tomatoes with the chipotle peppers until smooth. Stir into the pot with 3 cups of water.
3. Combine the remaining 1 cup water with the flour in a jar and shake to combine. Pour into the chili and stir in the vinegar. Simmer about 45 minutes before serving.

Greek Dressing

1/2 cup fresh squeezed lemon juice

1/4 cup red wine vinegar

1 cup olive oil

2–3 cloves pressed or minced garlic

1 1/2 tsp dried oregano

pinch of dried thyme

big pinch of salt and fresh ground pepper

Grilled Pork Loin Chops

- 4 cloves garlic, minced
 - 1/4 cup brown sugar
 - 1/4 cup and 2 tablespoons honey
 - 1/4 cup and 2 tablespoons soy sauce
 - 1/4 cup and 2 tablespoons Worcestershire sauce
 - 1 tablespoon and 1 teaspoon ketchup
 - 1 teaspoon ground ginger
 - 1 teaspoon onion powder
 - 1/2 teaspoon ground cinnamon
 - 1/4 teaspoon cayenne pepper
 - 4 (6 ounce) thick-cut boneless pork loin chops
-

1. Mix the garlic, brown sugar, honey, soy sauce, Worcestershire sauce, ketchup, ginger, onion powder, cinnamon, and cayenne pepper together in a bowl. Pour half the mixture into a large plastic zipper bag, and place the pork chops into the marinade. Squeeze the air out of the bag, and seal the bag. Refrigerate 4 to 8 hours, turning occasionally. Refrigerate remaining marinade in the bowl.
2. Preheat an outdoor grill for medium heat, and lightly oil the grate.
3. Remove the pork chops from the plastic bag, and shake excess droplets of liquid from the chops. Discard the marinade from the plastic bag. Grill chops on the preheated grill, basting with the reserved marinade until meat is browned, no longer pink inside, and shows good grill marks, 8 to 10 minutes per side. A meat thermometer inserted into the thickest part of a chop should read at least 145 degrees F (63 degrees C).
4. Pour remaining reserved marinade into a saucepan over medium heat, bring to a boil, and reduce heat to a simmer. Cook the marinade until slightly thickened, about 5 minutes, stirring constantly; serve sauce with chops.

Grilled Salmon

Ingredients [Edit and Save](#)

Original recipe makes 4 servings [Change Servings](#)

- | | |
|--|---|
| <input type="checkbox"/> 4 (4 ounce) fillets salmon | <input type="checkbox"/> 1 clove garlic, minced |
| <input type="checkbox"/> 1/4 cup peanut oil | <input type="checkbox"/> 3/4 teaspoon ground ginger |
| <input type="checkbox"/> 2 tablespoons soy sauce | <input type="checkbox"/> 1/2 teaspoon crushed red pepper flakes |
| <input type="checkbox"/> 2 tablespoons balsamic vinegar | <input type="checkbox"/> 1/2 teaspoon sesame oil |
| <input type="checkbox"/> 2 tablespoons thinly sliced green onion | <input type="checkbox"/> 1/8 teaspoon salt |
| <input type="checkbox"/> 1 1/2 teaspoons brown sugar | |

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Directions

1. Whisk together peanut oil, soy sauce, balsamic vinegar, green onions, garlic, brown sugar, ginger, red chile flakes, sesame oil, and salt. Place fish in a glass dish, and pour marinade over all. Cover with plastic wrap, and refrigerate for 4 to 6 hours.
2. Preheat barbecue or gas grill.
3. Oil the grill rack, and adjust height to 5 inches from coals. Remove salmon from marinade, and place on grill. Grill for 10 minutes per inch of thickness, measured at thickest part, or until fish just flakes when tested with a fork. Turn halfway through cooking.

Gyro Burgers with Tahini Sauce

Ingredients

\$ 4 ingredients on sale for ZIP 10020

- 1 pound extra-lean ground beef
- 1 teaspoon Greek seasoning
- 4 pita rounds
- 4 lettuce leaves \$
- 8 large tomato slices \$
- 4 thin red onion slices \$

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TAHINI SAUCE

- 1/4 cup feta cheese \$

Preparation

Combine beef and seasoning. Shape into 4 patties.

Grill, covered with grill lid, over medium-high heat (350° to 400°) 5 to 6 minutes on each side or until beef is no longer pink.

Cut off 2 inches of bread from 1 side of each pita round, forming a pocket. Line each with 1 lettuce leaf, 2 tomato slices, and 1 red onion slice. Add burger. Drizzle each with 2 tablespoons Tahini Sauce, and sprinkle with 1 tablespoon cheese.

MeatHead Rub

(Makes 2.5 cups)

- ¾ cup firmly packed dark brown sugar
- ¾ cup white sugar
- ½ cup American paprika
- ¼ cup garlic powder
- 2 tablespoons ground black pepper
- 2 tablespoons ground ginger powder
- 2 tablespoons onion powder
- 2 teaspoons rosemary powder

Pancake Mix

Ingredients [Edit and Save](#)

Original recipe makes 8 servings [Change Servings](#)

- 1 1/2 cups all-purpose flour
- 3 1/2 teaspoons baking powder
- 1 teaspoon salt
- 1 tablespoon white sugar
- 1 1/4 cups milk
- 1 egg
- 3 tablespoons butter, melted

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Pizza Sauce

Ingredients

2 cans (15 ounces *each*) tomato sauce

1 can (12 ounces) tomato paste

1 tablespoon Italian seasoning

1 tablespoon dried oregano

1 to 2 teaspoons fennel seed, crushed

1 teaspoon onion powder

1 teaspoon garlic powder

1/2 teaspoon salt

Potato Salad

3 videos | Barefoot Contessa Potato Salad (04:11)

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Ingredients

3 pounds small **white potatoes**

Kosher salt

1 cup mayonnaise

1/4 cup **buttermilk**

2 tablespoons Dijon mustard

2 tablespoons whole-grain mustard

1/2 cup chopped fresh dill

Freshly ground black pepper

1/2 cup chopped celery

1/2 cup chopped red onion

Directions

Place the potatoes and 2 tablespoons of salt in a large pot of water. Bring the water to a boil, then lower the heat and **simmer** for 10 to 15 minutes, until the potatoes are barely tender when pierced with a knife. **Drain** the potatoes in a **colander**, then place the colander with the potatoes over the empty pot and cover with a clean, dry kitchen towel. Allow the potatoes to steam for 15 to 20 minutes.

Meanwhile, in a small bowl, **whisk** together the **mayonnaise**, buttermilk, **Dijon mustard**, whole grain mustard, dill, 1 teaspoon of salt, and 1 teaspoon of pepper. Set aside.

When the potatoes are cool enough to handle, cut them in quarters or in half, depending on their size. Place the cut potatoes in a large bowl. While the potatoes are still warm, pour enough **dressing** over them to moisten. Add the **celery** and **red onion**, 2 teaspoons of salt and 1 teaspoon of pepper. Toss well. cover. and refrigerate for a few hours



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Rotkohl

Traditional German Rotkohl (Sweet/Sour Red Cabbage)

written on 23 July, 2014 by [kimberly @ the daring gourmet](#)

Ingredients

- 1½ pounds red cabbage, very thinly sliced
- 1 large yellow onion, finely diced
- 1 large Granny Smith or other semi-tart apple, peeled, cored and diced
- ¼ cup butter (vegans: use oil)
- 2 tablespoons **red currant jam**, or cherry preserves (optional)
- 2-3 tablespoons red wine vinegar
- ½ cup vegetable broth
- 1 bay leaf
- 3 whole cloves
- 3 **juniper berries**
- 1 teaspoon sugar
- 1 teaspoon salt
- 1 tablespoons all-purpose flour
- 2 tablespoons water



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Instructions

1. Melt the butter in a Dutch oven over medium-high heat and cook the onions until caramelized and just beginning to brown, 7-10 minutes. Add the cabbage and cook for 5 minutes. Add the apple, broth, bay leaf, cloves, juniper berries, red currant jam, red wine vinegar, sugar and salt. Bring to a boil, reduce the heat to low, cover and simmer for 2 hours, stirring occasionally. Add more broth if needed. Combine the flour and water until dissolved and stir into the Rotkohl. Simmer for another minute. Add more salt, sugar and vinegar to taste.
2. Traditionally served with roasts, Rouladen, Sauerbraten and potatoes, **Spaetzle** or Knoedel.

Rhubarb Pie

For crust, 3 cups all purpose flour, 2 1/2 teaspoons sugar, 3/4 teaspoon salt, 2/3 cup chilled solid vegetable shortening, cut into pieces, 1/2 cup plus 2 tablespoons (1 1/4 sticks) chilled unsalted butter, cut into pieces, 10 tablespoons (about) ice water

For filling,

1/2 cups 1/2-inch-thick slices trimmed rhubarb (1 1/2 pounds untrimmed),
16-ounce container strawberries, hulled, halved (about 3 1/2 cups)
1/2 cup (packed) golden brown sugar
1/2 cup sugar
1/4 cup cornstarch
1 teaspoon ground cinnamon,
1/4 teaspoon salt

1 large egg yolk beaten to blend with 1 teaspoon water (for glaze)

Make crust: Combine flour, sugar and salt in processor. [Alternately, you can use a pastry cutter to make your dough, as I did.] Using on/off turns, cut in shortening and butter until coarse meal forms. Blend in enough ice water 2 tablespoons at a time to form moist clumps. Gather dough into ball; cut in half. Flatten each half into disk. Wrap separately in plastic; refrigerate until firm, about 1 hour. (Can be made 1 day ahead. Keep chilled. Let dough soften slightly at room temperature before rolling.)

[Still worried about your pie dough? Check out my Pie Dough 101. I used this dough recipe this time, however, and found it just wonderful. It closely follows one I posted a while back.]

Make filling: Preheat oven to 400°F. Combine first 7 ingredients in large bowl. Toss gently to blend.

Assemble Pie: Roll out 1 dough disk on floured work surface to 13-inch round. Transfer to 9-inch-diameter glass pie dish [er, I used a metal one and it was just fine]. Trim excess dough, leaving 3/4-inch overhang. Roll out second dough disk on lightly floured surface to 13-inch round. Cut into fourteen 1/2-inch-wide strips. Spoon filling into crust. Arrange 7 dough strips atop filling, spacing evenly. Form lattice by placing remaining dough strips in opposite direction atop filling. Trim ends of dough strips even with overhang of bottom crust. Fold strip ends and overhang under, pressing to seal. Crimp edges decoratively.

Brush glaze over crust. transfer pie to baking sheet. Bake 20 minutes. Reduce oven temperature to 350°F. Bake pie until golden and filling thickens, about another 25 minutes. [The original recipe suggested a total baking time of 1 hour and 55 minutes. No joke. Mine was done in just shy of an hour.] Transfer pie to rack and cool completely.

Scallops

- Thaw scallops in a bowl of cold water for about 10-20 minutes until thawed completely, or overnight in the refrigerator.
- Make sure to thoroughly pat them dry with paper towel to absorb all the liquid before searing.

Ingredients

- 2 Tablespoons olive oil
- 1 1/4 pounds (600 grams) scallops
- 3 tablespoons unsalted butter, divided
- 4-5 large garlic cloves, minced (or 1 1/2 tablespoons minced garlic)
- Salt and fresh ground black pepper to taste
- 1/4 cup dry white wine or broth
- 2 tablespoons lemon juice
- 1/4 cup chopped parsley
-

Instructions

- If scallops are frozen, thaw in cold water. Remove the side muscle from the scallops if attached. Thoroughly pat dry with paper towels.
- Heat olive oil in a large pan or skillet over medium-high heat until hot and sizzling. Add the scallops in a single layer

without over crowding the pan (work in batches if needed).

- Season with salt and pepper to taste and fry for 2-3 minutes on one side (until a golden crust forms underneath), then flip and fry again for 2 minutes until crisp, lightly browned and cooked through (opaque). Remove from skillet and transfer to a plate.
- Melt 2 tablespoons of butter in the same pan, scraping up any browned bits left over from the scallops. Add in the garlic and cook until fragrant (1 minute).
- Pour in wine (or broth) and bring to a simmer for 2 minutes or until wine reduces by about half. Stir in the remaining tablespoon of butter and lemon juice.
- Remove pan (skillet) from the heat; add the scallops back into the pan to warm through slightly and garnish with parsley.
- Serve over rice, pasta, garlic bread or steamed vegetables (cauliflower, broccoli, zucchini noodles).

STICKY SESAME CHICKEN

{30 MINUTES}

PREP TIME
15 mins

COOK TIME
15 mins

TOTAL TIME
30 mins

Sweet and sticky sesame chicken, ready in 30 minutes and way better than take out!

Author: Tiffany

Recipe type: Main Dish / Chicken

Cuisine: Asian

Serves: 4

INGREDIENTS

3-4 boneless skinless chicken breasts, chopped into 1.5 inch pieces

1 tablespoon oil

6 tablespoons flour

1 egg, lightly beaten

3 tablespoons corn starch

sesame seeds

3-4 cups cooked white rice

optional: fresh green onions, chopped

for the sauce

6 tablespoons honey

4 tablespoons ketchup

3 tablespoons sugar

1 tablespoon brown sugar

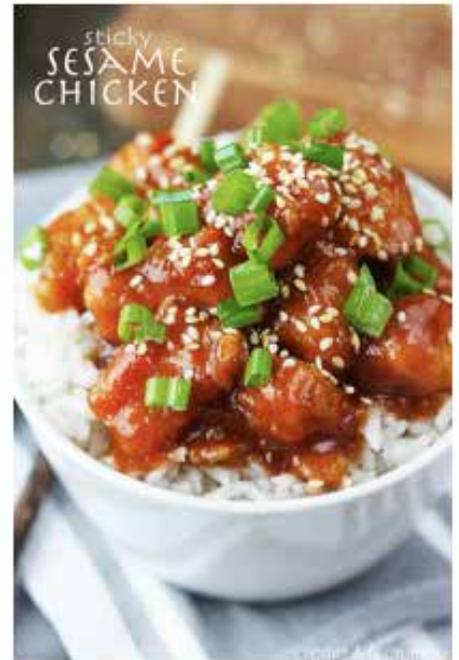
2 tablespoons white vinegar

3 tablespoons soy sauce

½ teaspoon salt

1 teaspoon garlic powder

1 tablespoon cold water + 2 tablespoons corn starch



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INSTRUCTIONS

1. Whisk all sauce ingredients together, set aside.
2. Place beaten egg, 3 tablespoons corn starch, and flour in three separate bowls. Dip chicken pieces in egg mixture, then flour (toss to coat), and lastly in corn starch (toss to coat). Heat oil over medium heat in a large pan or skillet. Add chicken and cook, stirring throughout to ensure even cooking, 5-10 minutes until cooked though.
3. Add sauce to your skillet and bring to a boil. Whisk cold water and 2 tablespoons corn starch together in a small bowl until corn starch is dissolved. Add corn starch mixture to skillet. Stir until sauce thickens. Serve over rice and top with sesame seeds and green onions. Enjoy!

NOTES

*The sauce recipe will make enough to coat the chicken but, if you like your dishes *really* saucy, double the sauce recipe!

Sezchuan Shrimp

Ingredients [Edit and Save](#)

Original recipe makes 4 servings [Change Servings](#)

- | | |
|--|---|
| <input type="checkbox"/> 4 tablespoons water | <input type="checkbox"/> 1/4 teaspoon ground ginger |
| <input type="checkbox"/> 2 tablespoons ketchup | <input type="checkbox"/> 1 tablespoon vegetable oil |
| <input type="checkbox"/> 1 tablespoon soy sauce | <input type="checkbox"/> 1/4 cup sliced green onions |
| <input type="checkbox"/> 2 teaspoons cornstarch | <input type="checkbox"/> 4 cloves garlic, minced |
| <input type="checkbox"/> 1 teaspoon honey | <input type="checkbox"/> 12 ounces cooked shrimp, tails removed |
| <input type="checkbox"/> 1/2 teaspoon crushed red pepper | |

Check All

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PREP
10 mins

COOK
10 mins

READY IN
20 mins

Directions

1. In a bowl, stir together water, ketchup, soy sauce, cornstarch, honey, crushed red pepper, and ground ginger. Set aside.
2. Heat oil in a large skillet over medium-high heat. Stir in green onions and garlic; cook 30 seconds. Stir in shrimp, and toss to coat with oil. Stir in sauce. Cook and stir until sauce is bubbly and thickened.

Shrimp Scampi

INGREDIENTS

- 2 Tablespoons olive oil
- 4 tablespoons butter
- 4-5 large garlic cloves, minced (or 1 1/2 tablespoons minced garlic)
- 1 1/4 pounds (600 grams) large shrimp prawns, shelled with tails on or off
- Salt and fresh ground black pepper to taste
- 1/4 cup dry white wine or broth
- 1/2 teaspoon crushed red pepper flakes or to taste (optional)
- 2 tablespoons lemon juice
- 1/4 cup chopped parsley
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INSTRUCTIONS

- Heat olive oil and 2 tablespoons of butter in a large pan or skillet. Add garlic and sauté until fragrant (about 30 seconds - 1 minute). Then add the shrimp, season with salt and pepper to taste and sauté for 1-2 minutes on one side (until just beginning to turn pink), then flip.
- Pour in wine (or broth), add red pepper flakes (if using). Bring to a simmer for 1-2 minutes or until wine reduces by about half and the shrimp is cooked through (don't over cook your shrimp)
- Stir in the remaining butter, lemon juice and parsley and take off heat immediately.
- Serve over rice, pasta, garlic bread or steamed vegetables (cauliflower, broccoli, zucchini noodles).

Sloppy Joe Sandwiches

- 1 pound ground beef
- 1 onion, chopped
- 1 cup ketchup
- 1/4 cup water
- 2 tablespoons brown sugar
- 2 teaspoons Worcestershire sauce
- 2 teaspoons prepared mustard
- 2 teaspoons white vinegar
- 2 teaspoons chili powder
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 1/2 teaspoon salt
- 4 hamburger buns, split

1. Heat a large skillet over medium-high heat and stir in ground beef and onion. Cook and stir until beef is crumbly, evenly browned, and no longer pink, about 10 minutes. Drain and discard any excess grease. Stir in ketchup, water, brown sugar, Worcestershire sauce, mustard, vinegar, chili powder, garlic powder, onion powder, and salt.
2. Bring beef mixture to a boil over high heat. Reduce heat to low; cover and simmer until sauce has thickened, 30 to 40 minutes. Serve on buns.

Venison Steaks made with Red Wine Marinade

Image and Recipe via: [Arkansas Outdoors Online](#)

Ingredients:

- 1/3 cup red wine
- 1/4 cup olive oil
- 1 tsp sugar
- pinch of allspice
- 2 cloves garlic, minced
- 1/2 small onion, chopped
- 1 tbsp Worcestershire sauce
- 1 tbsp Soy Sauce
- 1 tsp dried thyme
- 1 tsp salt
- 1 tsp ground black pepper
- 1 tsp Dijon mustard

Top 5 Venison Marinades - V