

SHRIMP TOSTADA BITES

TOTAL TIME: 50 MIN / SERVES 8

If it were up to us, chips and guac would make an appearance at literally every party. This is the twist that makes it fancy enough for even the classiest gathering.

FOR THE SHRIMP

½ cup extra-virgin olive oil

Juice of 3 limes

2 tablespoons honey

2 cloves garlic, minced

1 teaspoon paprika

¼ teaspoon cayenne pepper

Kosher salt

1 pound peeled and deveined medium shrimp, thawed if frozen

FOR THE GUAC

2 avocados

Juice of 2 limes

½ red onion, finely chopped

½ jalapeño, finely chopped

2 tablespoons freshly chopped cilantro

Kosher salt

Tortilla scoops, for serving

1. Make shrimp: In a large bowl, whisk together olive oil, lime juice, honey, garlic, paprika, and cayenne and season with salt. Add shrimp and toss until fully coated, then cover and let marinate in fridge at least 30 minutes and up to 2 hours.

2. In a large skillet over medium heat, cook shrimp until pink and completely opaque, 2 minutes per side.

3. Make guac: In a medium bowl, mash avocados with lime juice, red onion, jalapeño, and cilantro and season generously with salt.

4. Dollop a tablespoon of guac into tortilla scoops, top with shrimp, and garnish with cilantro before serving.



CHEESE BALL BITES



TOTAL TIME: 1 HR 15 MIN / MAKES 18

Okay, full disclosure: We were once snobby about cheese balls. We just didn't understand how truly great they could be. Turns out, when studded with bacon and pecans and made mini, they're absolute perfection.

8 slices bacon

1½ (8-ounce) blocks cream cheese, softened

1 cup shredded cheddar cheese

1 teaspoon garlic powder

1 teaspoon paprika

Kosher salt

Freshly ground black pepper

½ cup freshly chopped chives

½ cup finely chopped pecans

18 pretzel sticks

1. In a large nonstick skillet, cook bacon until crispy, 8 minutes. Drain on a paper towel-lined plate, then finely chop. Set aside.

2. Meanwhile, in a large bowl, stir together cream cheese, cheddar cheese, garlic powder, and paprika and season with salt and pepper. Use a cookie scoop to form mixture into 18 small balls and transfer to a parchment-lined baking sheet. Refrigerate until firm, 1 hour.

3. In a shallow bowl, stir together bacon, chives, and pecans.

4. Roll balls in bacon-chive-pecan mixture, insert a pretzel stick into each, and let come to room temperature 15 minutes before serving. (If not serving right away, loosely cover with plastic wrap and return to fridge.)





GREEK GRILLED CHEESE

TOTAL TIME: 25 MIN / SERVES 4

The grilled cheese that can trick you into thinking you're eating halfway healthy. Hey, Greek purists: Yes, we know Greek dishes don't have mozzarella, but we're turning a blind eye on this one.

- Softened butter, for bread
- 8 slices sourdough bread
- 3 cups shredded mozzarella
- 1 cup crumbled feta cheese
- 1 (16-ounce) jar roasted red peppers, drained and chopped
- ½ cup pitted kalamata olives, halved
- 2 tablespoons freshly torn dill

1. Butter one side of each bread slice. In a large skillet over medium heat, add one slice bread, butter-side down. Top with a quarter each of the mozzarella, feta cheese, roasted red peppers, kalamata olives, and dill. Top with another bread slice, butter-side up, and cook until bread is golden and cheese is melty, 2 to 3 minutes. Flip and cook until golden, 2 to 3 minutes more.

2. Repeat with remaining ingredients to make 4 sandwiches total.



"I'm into grilled cheese. Grilled cheese makes me feel beautiful."
—EMMA STONE



SNICKERDOODLE BLONDIES

TOTAL TIME: 45 MIN / MAKES 16

Blondies have more fun—but that's not the only reason to bake snickerdoodles like this: The fudgy inside and crackly topping make each square taste like a churro disguised as the softest cookie ever.

Cooking spray

$\frac{3}{4}$ cup (1½ sticks) butter, softened

1 cup sugar

$\frac{1}{2}$ cup packed brown sugar

2 large eggs

2 teaspoons pure vanilla extract

2 cups all-purpose flour

1 teaspoon ground cinnamon

$\frac{3}{4}$ teaspoon baking powder

$\frac{1}{2}$ teaspoon kosher salt

2 tablespoons cinnamon sugar

1. Preheat oven to 350°F and grease a 9x9-inch pan with cooking spray.

2. In a large bowl using a hand mixer, beat butter and both sugars until light and fluffy. Add eggs and vanilla and beat until combined.

3. In another bowl, whisk together flour, cinnamon, baking powder, and salt. Add dry ingredients to wet ingredients and beat until just combined.

4. Press batter into prepared pan and sprinkle top with cinnamon sugar. Bake until golden and still slightly soft in the middle, 25 to 30 minutes.

5. Let cool completely before slicing into squares.



SNICKERDOODLE PURISTS were pissed these don't have cream of tartar, but trust us: They have the perfect amount of chew without it.

WTF?

CLOUD CONES

MILK TRAIN / London, England

The lyrics “I scream, you scream, we all scream for ice cream!” could be Milk Train Café’s anthem. Tweens, hipsters, and grandmas alike literally squeal when they’re handed the scoop shop’s signature creation called a Cloud Cone. It’s an ice cream cone wrapped in a pillowy “cloud” of cotton candy, and you can get it sprinkled with even more candy and syrup. Have your phone at the ready: The treat has become one of the most Instagrammed desserts in the world. And there’s no doubt why. Since the London-based ice cream shop opened in August 2016, there’s been a line around the block for their over-the-top concessions. “We spin so much cotton candy every day, it could fill our entire shop,” says owner Mike Tran. But instead of turning the stuff into decoration, he puts it to good use: Employees sling about four hundred Cloud Cones a day—twice that when it’s super busy with throngs of tourists.



GIANT CHIPWICH

TOTAL TIME: 3 HRS 30 MIN / SERVES 10

Memories of flagging down the ice cream truck for this iconic vanilla ice cream–chocolate chip cookie sandwich inspired Jo to do a version the size of a dinner plate for sharing. Every millimeter of ice cream is studded in chocolate chips just like the original.

2 (16.5-ounce) packages refrigerated chocolate chip cookie dough

½ gallon vanilla ice cream, softened (see Tip)
1 cup mini chocolate chips

1. Preheat oven to 350°F and line two 9-inch cake pans with parchment paper.
2. Press 1 package cookie dough into bottom of each prepared pan. Bake until golden, about 20 minutes. Let cool in pans 10 minutes, then remove and freeze 30 minutes.
3. Remove cookies from freezer. Flip one over, flat-side up, and scoop on vanilla ice cream, smoothing top with a spatula to create an even layer. Sandwich with second frozen cookie, flat-side down, pressing to push ice cream out to the sides. Smooth ice cream along sides and press sides in chocolate chips until exposed ice cream is completely covered.
4. Set ice cream sandwich on serving plate and freeze until firm, 2 hours.
5. When ready to serve, remove from freezer to let soften, 10 minutes, then slice like a cake.



We’ve suffered too many **MELTY ICE CREAM CAKES** and sandwiches to let you do the same. When making any ice cream dessert, skip “slow-churned” or “extra-smooth” ice creams.

BEER CHEESE STUFFING

TOTAL TIME: 1 HR 20 MIN / SERVES 8

This will make you seriously question why we only eat stuffing at Thanksgiving (but seriously, WHY?!). Beer + cheddar + bacon is the side that demands seconds.

2 tablespoons butter, cut into ½-inch pieces, plus more for baking dish

8 slices bacon

1 large onion, finely chopped

4 stalks celery, finely chopped

Kosher salt

Freshly ground black pepper

½ cup medium-bodied beer, such as an IPA

10 cups cubed French bread, dried overnight

1 cup shredded sharp white cheddar cheese, divided

1 tablespoon fresh thyme leaves

2 cups low-sodium chicken broth

1 teaspoon Worcestershire sauce

2 large eggs, beaten

Freshly chopped parsley, for garnish

1. Preheat oven to 425°F and butter a 3-quart baking dish.

2. In a large skillet over medium heat, cook bacon until crispy, about 8 minutes. Drain on a paper towel-lined plate, then chop.

3. Add onion and celery to bacon fat in skillet and season with salt and pepper. Cook until soft, about 5 minutes. Add beer and simmer, scraping up any browned bits from bottom of pan, until almost evaporated, about 2 minutes. Add bread, ⅔ cup of cheddar cheese, thyme, and half of cooked bacon and toss to combine.

4. Add broth, Worcestershire, and eggs and toss to combine.

5. Scatter stuffing with remaining ⅓ cup cheddar cheese and cooked bacon and cover with foil. Bake until a knife inserted into center comes out warm, 45 minutes.

6. Let rest 10 minutes, then garnish with parsley before serving.

