

CH. NEILD

## SPICY SAUSAGE HASH

This is one of those unicorn recipes that is good for any meal of the day, can be made in a snap and eaten right away, but can also be made ahead and frozen for later. My family devours this dish, so we rarely have leftovers, but when we do, I use them with scrambled eggs and cheese to make the best-ever breakfast burritos. *Serves 4*



- 1 pound/455 g Yukon Gold potatoes, scrubbed and diced
- 1 pound/455 g spicy Italian sausage, sliced
- 1 red bell pepper, cored, seeded, and diced
- 1 tablespoon unsalted butter (optional)
- 1 teaspoon kosher salt
- ¼ teaspoon coarsely ground black pepper

- 1 Bring a large pot of water to a boil. Add the potatoes and parboil for 8 to 10 minutes. Drain, pat dry, and set aside.
- 2 Add the sausage to a medium skillet and cook over medium heat to render the fat. (Be sure to keep the heat at medium so the sausage cooks slowly and doesn't burn.)
- 3 Remove the sausage from the pan with a slotted spoon and set aside. Add the bell pepper and potatoes. If you'd prefer a bit more fat, add the butter. Season with the salt and pepper.
- 4 Turn up the heat to medium-high and cook for 5 to 6 minutes, until the potatoes and peppers are crispy.
- 5 Return the sausage to the pan and stir to combine.

### SUBSTITUTIONS

<b>Yukon Gold Potatoes</b>	1 pound/455 g red potatoes
<b>Spicy Italian Sausages</b>	4 bone-in, skin-on chicken thighs, seasoned with ½ teaspoon Italian seasoning and crushed red pepper, cut into cubes after cooking
<b>Bell Pepper</b>	2 cloves garlic, minced

## BRUSSELS SPROUTS WITH BACON AND APRICOTS

Bacon and Brussels sprouts are basically best friends in our house. The apricots are a fun twist I discovered one Easter dinner when I realized we were out of the dried cranberries I usually pair with sprouts. The combination is now a family favorite, and I've never looked back. *Serves 4*

6 slices bacon, diced

2 pounds/910 g Brussels sprouts

½ cup/64 g diced dried apricots

1 teaspoon kosher salt

¼ teaspoon coarsely ground black pepper

- 1 Put the bacon in a cast-iron skillet over medium heat and cook until the fat has rendered. Using a slotted spoon, remove the bacon, leaving the fat in the pan, and set aside. Set the pan aside for now.
- 2 Trim and halve the Brussels sprouts. Add them to a large microwave-safe bowl and cover with a wet paper towel. Microwave on high for 5 to 6 minutes.
- 3 Remove the Brussels sprouts from the bowl and pat them dry with a paper towel. Return the skillet to medium heat, add the Brussels sprouts, and cook until crispy, 5 to 7 minutes.
- 4 Meanwhile, add the apricots to a small bowl, cover with hot water, and microwave for 1 minute.
- 5 Drain the apricots, add to the skillet, and stir well. Return the bacon to the pan and give the whole thing another quick stir, then serve.





CH. NEILD

## RED WINE BEEF RAGÙ

This tastes like an all-day intensive Sunday roast, but the truth is it comes together in a flash. It's a special dish owing to the natural complexity the wine brings, the hint of sweetness from the balsamic vinegar, and the tang and acidity of the tomatoes. In other words, it's a perfectly balanced and rich sauce. Serve over rigatoni or mashed potatoes.

*Serves 6*

- 1 (4-pound/1.8 kg) chuck roast
- 2 teaspoons kosher salt
- ½ teaspoon coarsely ground black pepper
- 2 tablespoons olive oil
- 2 cups/475 ml red wine
- 1 (28-ounce/795 g) can diced tomatoes
- ¼ cup/60 ml balsamic vinegar
- 3 cloves garlic, minced

**NOTE:** Alternatively, you can cook this, covered, in the oven for 3 hours at 325°F/165°C.

- 1 Season the beef with the salt and pepper.
- 2 Heat the oil in a Dutch oven over medium-high heat. Once the oil is hot, sear the beef on all sides until deeply browned, 5 to 6 minutes per side.
- 3 Transfer the beef to a slow cooker and add the wine, tomatoes, vinegar, and garlic. Cook on low for 8 hours, or until it has a nice exterior crust and there is no resistance when the beef is pricked with a fork.
- 4 Using two forks, pull apart the beef into small chunks. Give it a good stir so the pieces of beef are well coated in sauce.

### SUBSTITUTIONS

<b>Chuck Roast</b>	3 pounds/1.4 kg short ribs	2 pounds/910 g lean (85/15) ground beef
<b>Canned Tomatoes</b>	1 (28-ounce/795 g) can stewed tomatoes	no change to recipe

## HONEY-GINGER CARROTS

This is a riff on Ina Garten's Indonesian Honey-Garlic Chicken. As a side dish, it works with so many different vegetables; in place of the carrots, try zucchini, asparagus, broccoli, bok choy, or eggplant (though you may want to sear the sliced eggplant first to prevent it from absorbing all the honey). Or turn this into a vegetarian main dish with tofu and serve over rice, or a meaty main with chicken or pork. Any leftover sauce holds up really well—so well that it can be frozen and then defrosted when needed. For even more of a flavor punch, use lemongrass in place of the ginger, or agave or brown sugar instead of the honey. *Serves 4*

6 carrots, peeled  
and cut into 1/2-inch/  
13 mm slices

1/4 cup/60 ml honey

3 tablespoons soy  
sauce

3 cloves garlic, minced

1 tablespoon minced  
fresh ginger

- 1 Add the carrots and 1 cup/235 ml water to a large skillet with a tight-fitting lid, cover, and steam over high heat for 5 minutes.
- 2 Remove the lid and let all the water cook off, 3 to 4 minutes.
- 3 Add the honey, soy sauce, garlic, and ginger and stir well. Cook for 4 to 5 minutes, until the sauce has thickened and the carrots are well glazed.



## CHEDDAR BROCCOLI BAKE

I love ordering vegetable fritto misto when I'm at an Italian restaurant. This dish has the same appeal as that breaded and fried appetizer, but it's baked. In order to achieve the delicate crunch, I toss the broccoli with vegetable oil so the florets will really grab the cheese for even coating. Pulse the cheddar and Parmesan cheese along with the bread crumbs in a food processor so the pieces are just the right size. To ensure the coated broccoli browns nicely, you can give them a quick spray with vegetable oil right before they go in the oven. *Serves 4*

**¾ cup/85 g shredded cheddar cheese**

**1 cup/100 g bread crumbs**

**½ cup/50 g grated Parmesan cheese**

**1 (1-ounce/28 g) packet ranch seasoning**

**4 cups/365 g broccoli florets**

**3 tablespoons vegetable oil**

- 1** Preheat the oven to 400°F/205°C.
- 2** Add the cheddar cheese to a food processor fitted with the metal blade and pulse until it is the size of small crumbs. Add the bread crumbs, Parmesan, and ranch seasoning and pulse until the mixture is evenly combined and looks like a dry crumble.
- 3** In a large bowl, toss the broccoli with the oil, then add the bread crumb mixture and stir well.
- 4** Turn the broccoli out onto a sheet pan, spreading it out in a single layer. Roast for 30 to 35 minutes, until browned and crispy.



## SLOW-COOKER BEEF CHILI

This chili is hearty and deeply satisfying. And, unlike many chili recipes, it doesn't call for a million ingredients. At its base are kidney beans, a personal favorite of mine—their thick skin holds up well to long cooking, and their beautiful red hue adds a nice pop of color. You can always swap in another bean, though—whatever you happen to have on hand. I make this in the slow cooker for its even cooking and the peace of mind it affords. However, slow cookers, as great as they are, do not excel at creating thick sauces. My solution is to add ground-up saltines, which thicken the sauce and add a little texture in the process. This simple and classic chili calls for a basic chili powder—and that's important, as anything else could add unwanted spice, smokiness, or competing flavors. I usually top this with sliced green onions and a dollop of sour cream, but any of the usual suspects would work: grated cheddar cheese, Fritos, or cornbread on the side. *Serves 6*

- 2 pounds/910 g lean ground beef
- 1 yellow onion, chopped
- 3 garlic cloves, minced
- 2 (15.5-ounce/440 g) cans red kidney beans, drained and rinsed
- 1 (28-ounce/795 g) can tomato sauce
- 3 tablespoons chili powder
- 1 teaspoon kosher salt
- 1 teaspoon coarsely ground black pepper
- 1 jalapeño, minced, plus more for garnish (optional)
- ½ cup/45 g fine saltine cracker crumbs

- 1 Heat a Dutch oven or cast-iron skillet over medium-high heat until hot. Add the beef and onion, breaking up the meat with a wooden spoon. Cook until the beef is well browned and the onion has softened and taken on some color. (See note on page 147 about using an aluminum slow cooker insert.)
- 2 Transfer the beef to the slow cooker and add the remaining ingredients.
- 3 Cook on high for 3 hours or on low for 6 hours. The chili is done when the beans are easily pierced with a fork. Taste and adjust the seasoning if necessary.

### SUBSTITUTIONS

Ground Beef	2 pounds/910 g ground chicken (not extra-lean)	2 pounds/910 g ground pork (not extra-lean)
Red Kidney Beans	no change to recipe	2 (15.5-ounce/440 g) cans cannellini beans
Tomato Sauce	1 (28-ounce/795 g) can crushed tomatoes	no change to recipe
Saltine Crumbs	2 tablespoons cornmeal	2 tablespoons masa flour



## BAKED SPRING MAC AND GREENS

This mac and cheese is delightfully green and springy, and it was one of the first green foods I got our kids to eat. We told them it was a Dr. Seuss recipe, and they were sold. Parenting win! Now they ask for green mac and cheese instead of the standard orange version. *Serves 4*

1 teaspoon kosher salt, plus more for the pasta cooking water

1 pound/455 g penne

4 tablespoons/55 g unsalted butter

¼ cup/30 g all-purpose flour

4 cups/950 ml whole milk

¼ teaspoon coarsely ground black pepper

2 cups/225 g shredded mozzarella cheese

1 cup/235 ml jarred pesto

2 cups/270 g frozen peas

2 cups/180 g broccoli florets

1 Preheat the oven to 350°F/175°C.

2 Bring a large pot of heavily salted water to a boil. Add the pasta and cook for 1 minute shy of the package directions; drain.

3 Add the butter and flour to a Dutch oven set over medium heat. Heat until the butter is melted and whisk well.

4 Slowly add the milk to the pot, whisking until smooth. Season with the 1 teaspoon salt and the pepper.

5 Add half the mozzarella and half the pesto and cook, stirring, until smooth. Remove from the heat.

6 Add the pasta to a large bowl, along with the peas and broccoli. Pour the sauce over and stir to coat.

7 In a 9 × 13-inch/23 × 33 cm baking dish, layer the mac and cheese beginning with half of the pasta mixture, then half of the remaining pesto, and then half of the remaining mozzarella. Repeat to make another layer.

8 Bake the mac and cheese for 20 to 25 minutes, until the top is crispy.

### SUBSTITUTIONS

<b>Penne</b>	8 ounces/225 g lasagna sheets, cooked	no change to recipe
<b>Peas</b>	2 cups/310 g frozen spinach (thawed, drained, and squeezed dry)	1 pound/455 g asparagus, trimmed and cut into 2-inch/5 cm chunks
<b>Broccoli</b>	1 pound/455 g Brussels sprouts, shaved	2 cups/135 g thinly sliced kale



Classic Recipe

# SLOW-COOKER SLOPPY JOES

On the sloppy joe spectrum, things can go from sloppy fun to a big sloppy mess pretty quickly. To achieve that perfect equilibrium of fun enough for kids to eat without losing total structural integrity, you need to cook the meat just long enough so it is tender but not turning to mush. Also, and importantly, you need to toast the buns to create a barrier for all of that juicy meat and keep them from becoming soggy.

The filling for these sloppy joes spends all day simmering in a perfectly balanced

brown sugar and garlic tomato sauce that will make your whole house smell delicious. And because it's a slow-cooker recipe, it just takes a few minutes of prep work in the morning. However, the truest testament to its deliciousness came from my youngest son, whose first word, "sloppy," was inspired by this dish.

**NOTE:** If you want to leave this to cook all day while you're at work, you can also cook for as long as 8 hours, just adding 1 cup/235 ml of water.



Serves 4

1½ pounds/680 g lean ground beef

1 tablespoon vegetable oil

½ yellow onion, chopped

½ green bell pepper, cored, seeded, and chopped

1 clove garlic, minced

¾ cup/180 ml ketchup

2 teaspoons yellow mustard

2 tablespoons light brown sugar

½ teaspoon kosher salt

¼ teaspoon coarsely ground black pepper

Buns, for serving

**1** Heat a large cast-iron or other heavy skillet over medium-high heat. Add the ground beef in one chunk and brown until a deep brown crust forms on the bottom, about 5 minutes. Then, break up the meat and continue cooking until it is completely cooked through, 5 to 6 minutes. Remove the beef from the pan. You can also do this in an aluminum insert. See note on page 147.

**2** Add the vegetable oil to the pan, then add the onion, bell pepper, and garlic and cook for 3 to 4 minutes, stirring occasionally, until the onion is translucent.

**3** Add the beef and vegetables to the slow cooker, along with the ketchup, mustard, brown sugar, salt, and pepper. Stir well. Cook on low for 4 hours.

**4 To serve:** I love serving sloppy joes on brioche buns. Spread both halves of the split buns with a smear of butter or mayonnaise and sprinkle with some shredded cheddar cheese before toasting, to create a crispy, cheesy moisture barrier between the buns and the filling.

SUBSTITUTIONS

<b>Ground Beef</b>	1½ pounds/680 g ground pork	1½ pounds/680 g ground chicken (not extra-lean)
<b>Green Bell Pepper</b>	8 ounces/225 g mushrooms, minced	1 cup/140 g minced carrots
<b>Ketchup</b>	½ cup/120 ml barbecue sauce plus ¼ cup/60 ml water	no change to recipe



Joyce

# CHICKEN CAESAR PENNE

Baked pastas don't have to be all about red sauce or mac and cheese. This chicken pasta dish with homemade Caesar is like putting a cozy sweater around the famous dressing—warm and inviting—and topping it all off with a crispy Ritz cracker crust. *Serves 4*



- 1/2 teaspoon kosher salt, plus more for the chicken and pasta cooking water
- 2 boneless, skinless chicken breasts
- 1 pound/455 g penne
- 1/4 teaspoon coarsely ground black pepper
- 1/4 cup/60 ml olive oil
- 1/4 cup/60 ml vegetable oil
- 1/4 cup/60 ml fresh lemon juice (from 1 large lemon)
- 3 cloves garlic, minced
- 2 teaspoons Worcestershire sauce
- 6 ounces/170 g Parmesan cheese, grated
- 4 tablespoons/55 g unsalted butter
- 20 Ritz crackers, crushed into fine crumbs

- 1 Preheat the oven to 350°F/175°C.
- 2 Bring a large pot of salted water to a boil. Cut the chicken into 1-inch/2.5 cm cubes and add them to the boiling water. Cook for 4 to 5 minutes and then, using a slotted spoon, remove the chicken and place in a bowl.
- 3 Return the water to a boil and add the pasta. Cook for 1 minute shy of the instructions on the box; drain.
- 4 In a medium bowl, mix together the 1/2 teaspoon salt, pepper, olive oil, vegetable oil, lemon juice, garlic, Worcestershire sauce, and Parmesan cheese.
- 5 Toss the pasta and chicken with the dressing and place in a 9 x 13-inch/23 x 33 cm baking pan.
- 6 In a microwave-safe bowl, melt the butter. Add the Ritz cracker crumbs, stirring until the crackers have fully absorbed the butter. Sprinkle this mixture over the pasta.
- 7 Bake for 20 to 25 minutes, until the topping is crispy.

### SUBSTITUTIONS

Chicken	2 pounds/910 g (13–15 count) shrimp	no change to recipe	no change to recipe
Penne	4 cups/820 g cooked rice	no change to recipe	no change to recipe
Cracker Crumbs	1 cup/80 g panko (Japanese bread crumbs)	3/4 cup/75 g bread crumbs	2 cups/180 g broccoli florets, stirred into the pasta

## MUSHROOM AND WHITE WINE ORZO

This is like a faux risotto, but so much easier because it doesn't need half an hour of constant attention and stirring. Cooking orzo in broth adds tons of flavor, and every ingredient in this recipe pulls its weight. Serve it alongside a rotisserie chicken for an effortless weeknight meal. This could easily become a vegetarian main dish, especially if you kick up the number of mushrooms. Or, if you have shrimp on hand, throw in several a few minutes before the orzo is done. *Serves 4*

4 tablespoons  
( $\frac{1}{2}$  stick)/55 g  
unsalted butter

1 yellow onion, diced

1 cup/100 g orzo

8 ounces/225 g  
cremini mushrooms,  
sliced

3 cloves garlic, minced

1 cup/235 ml  
vegetable broth

$\frac{1}{2}$  cup/120 ml white  
wine

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

$\frac{1}{4}$  teaspoon coarsely  
ground black pepper

$\frac{1}{2}$  cup/50 g grated  
Parmesan cheese

- 1 Melt the butter in a large pot over medium heat. Add the onion and cook, stirring occasionally, until caramelized, 8 to 10 minutes.
- 2 Add the orzo and mushrooms and cook until the mushrooms are browned, about 5 minutes. Add the garlic and cook for 1 minute, or until fragrant but not browned.
- 3 Add the vegetable broth, wine, salt, and pepper, stir, and bring to a boil.
- 4 Reduce the heat to low and cook for 8 minutes, or until the orzo is just tender.
- 5 Add the Parmesan cheese just before serving.



## PEANUT SESAME NOODLES

I love this dish hot or cold—maybe even more cold. When I lived in Los Angeles, my husband and I used to take these noodles with us to the Hollywood Bowl for outdoor concerts during the summer. With or without grilled meat or some canned tuna, it makes a great picnic lunch or dinner. Looking to dress it up? Sliced bell peppers, carrots, broccoli, and zucchini are all good vegetable mix-ins, and sesame seeds or chopped green onions are great toppings. *Serves 4*

Kosher salt

1 pound/455 g thin  
spaghetti

2 tablespoons sesame  
oil

$\frac{1}{4}$  cup/60 ml peanut  
butter

$\frac{1}{4}$  cup/60 ml honey

$\frac{1}{3}$  cup/80 ml low-  
sodium soy sauce

$\frac{1}{4}$  cup/60 ml rice  
vinegar

2 cloves garlic, minced

- 1 Bring a large pot of heavily salted water to a boil. Add the pasta and cook for 1 minute shy of the package directions.
- 2 Drain the pasta, reserving  $\frac{1}{2}$  cup/120 ml of the pasta water.
- 3 Return the pasta, along with the reserved cooking water, to the pot and set over medium heat.
- 4 Add the sesame oil, peanut butter, honey, soy sauce, rice vinegar, and garlic and toss well until the peanut butter has melted and the sauce is fully combined.

## VEGGIE FRIED RICE

Unlike plain white rice, this is a very substantial—and flavorful—side for a meal. Alongside a grilled piece of meat or fish, it makes a quick, complete dinner. There are an endless number of vegetables you can add—carrots, broccoli, snow peas (it's shown here with carrots, corn, and scallions)—so follow your heart. *Serves 6*

2 tablespoons  
vegetable oil

1 tablespoon sesame  
oil

2 cups/370 g long-  
grain white rice

¾ cup/105 g chopped  
carrots

¾ cup/100 g frozen  
peas

¾ cup/100 g frozen  
corn

3 cups/710 ml chicken  
broth

¼ cup/60 ml low-  
sodium soy sauce

- 1 Preheat the oven to 400°F/205°C.
- 2 Heat the vegetable and sesame oils in a large pot over medium-high heat. Add the rice and toast for 1 minute, or until it just starts to turn translucent.
- 3 Remove the pot from the heat and transfer the rice to a 9 × 13-inch/23 × 33 cm baking dish.
- 4 Add the vegetables, broth, and soy sauce to the pot and bring to a boil.
- 5 Pour the liquid and vegetables over the rice, cover tightly with aluminum foil, and bake for 30 minutes.
- 6 Let the rice sit, covered, for 5 minutes, then fluff with a fork and serve.





## PEANUT BUTTER MUFFINS

This is one of those miracles of food science. The air incorporated while creaming the butter acts as a leavener, turning just three ingredients into muffins with a soufflé-like texture. However, the creaming step is the most important, so if you attempt to muscle through this with a whisk instead of a stand mixer, you'll end up with a dense, fudge-like consistency—and a sore arm. These muffins are naturally gluten-free, and they are delicious as dessert, but with so much protein, you can even cut back a bit on the sugar and make them for breakfast. For a fun twist, add a teaspoon of jam to the top of each one before baking. *Makes 12 muffins*

**4 large eggs**

**¾ cup/150 g sugar**

**¾ cup/180 ml creamy no-stir peanut butter (not natural peanut butter)**

**1** Preheat the oven to 350°F/175°C. Line a muffin tin with paper liners.

**2** Put the eggs in the bowl of a stand mixer fitted with the whisk attachment. Beat the eggs on high speed for 8 to 10 minutes, until they are a very pale yellow color and have become much thicker and more voluminous.

**3** Add the sugar and continue to beat on high speed for another 2 to 3 minutes.

**4** Add the peanut butter to a large microwave-safe bowl and microwave for 30 seconds on half power to loosen the peanut butter.

**5** Add one quarter of the egg-sugar mixture to the peanut butter and fold in gently until the mixture is smooth and there are no visible streaks. Repeat with the remaining egg-sugar mixture in 3 batches.

**6** Using an ice cream scoop, place ¾ cup/60 ml of batter in each muffin liner.

**7** Bake for 20 to 22 minutes, until a toothpick inserted in the center of a muffin comes out clean. The muffins will be puffy when baked but deflate as they cool.

### SUBSTITUTIONS

Sugar	¼ cup/50 g sugar
Peanut Butter	¾ cup/180 ml Nutella



## CHOCOLATE TRUFFLES

One of my favorite cooking “party tricks” involves combining heavy cream and semisweet chocolate chunks, microwaving them for a few minutes, giving the mixture a quick stir, and seeing it transform into a silky chocolate ganache. Here I take that ganache and just add a bit more chocolate to form a base for truffles. Once the mixture has cooled, you can scoop it into truffles and roll them in either powdered sugar or cocoa powder, or a mix of the two. Don’t fret if your balls aren’t perfectly round. It’s better to roll them quickly, even if imperfectly, because your hands will heat up the chocolate and cause the truffles to melt.

A word about choosing your chocolate: Select high-quality chocolate discs or a bar; don’t use chocolate chips, which are designed to keep their shape, not melt, when heated. *Makes about 30 truffles*

**2 cups/475 ml  
heavy cream**

**1 pound 5 ounces/  
595 g semisweet  
chocolate discs, or bar  
chocolate, chopped  
into chunks**

**2 cups unsweetened  
cocoa powder  
(190 g) or powdered  
sugar (250 g), or  
a combination,  
for rolling**

**1** Add the heavy cream and chocolate to a large microwave-safe bowl and microwave on high for 3 minutes. Let sit for 3 to 4 minutes, then whisk for 3 to 4 minutes, until the mixture is smooth and shiny.

**2** Place plastic wrap directly on the surface of the mixture and refrigerate for at least 4 hours, or until firm enough to mold.

**3** Using a tablespoon, scoop up spoonfuls of the cold mixture and roll into 1-inch/2.5 cm balls. Roll these quickly in cocoa powder or powdered sugar (or a mix). Keep refrigerated until ready to serve.

### SUBSTITUTIONS

**Heavy  
Cream**

2 cups/475 ml full-fat  
coconut milk

2 ripe avocados, mashed

**Cocoa  
Powder**

no change to recipe

2 cups/384 g chocolate  
sprinkles or grated chocolate  
(265 g)

## BROWN SUGAR SHORTBREAD

Browning butter is an easy way to add nuanced flavor to baked goods without a lot of extra or fancy ingredients. And when you mix brown sugar into the brown butter, you get an incredibly flavorful cookie with a rich caramel-y taste—the perfect treat with coffee or tea. *Makes 24 cookies*

**16 tablespoons**  
(2 sticks)/225 g  
unsalted butter

**2 cups/255 g**  
all-purpose flour

**½ cup/110 g packed**  
light brown sugar

**⅛ teaspoon salt**

**1 teaspoon vanilla**  
extract

**TIP:** Cook the butter in a pan with a light-colored bottom so you can see the color of the butter as it browns.

- 1 Melt the butter in a stainless steel saucepan over medium heat, stirring constantly until it begins to foam. Keep stirring until the butter turns an amber color, 4 to 5 minutes. Immediately pour into a heatproof bowl and let cool.
- 2 Transfer the butter to the freezer and freeze until just solid.
- 3 Preheat the oven to 325°F/165°C. Line a 9 × 13-inch/23 × 33 cm baking dish with parchment paper.
- 4 Add the butter to the bowl of a stand mixer fitted with the paddle attachment and mix on medium speed for 30 seconds. Reduce the speed to low, add the flour, brown sugar, and salt, and mix until just combined. Mix in the vanilla.
- 5 Turn the dough out into the prepared pan and press it evenly over the bottom, all the way to the edges. Put the pan in the freezer to chill for 15 minutes.
- 6 Transfer the pan to the oven and bake for 30 minutes, or until the shortbread is just starting to turn golden brown.
- 7 Immediately after removing it from the oven, score the shortbread with a sharp knife to make 24 cookies.
- 8 Allow the shortbread to cool before slicing the cookies all the way through.

### SUBSTITUTIONS

<b>Brown Sugar</b>	no change to recipe	½ cup/100 g granulated sugar
<b>Vanilla Extract</b>	1 tablespoon bourbon	½ teaspoon almond extract

## NUTELLA BROWNIES

Along with just about every other person on the planet, I love Nutella. And, like just about every other person on the planet who has participated in more than a dozen bake sales, I was looking to mix up my standard brownie offering. With Nutella and just a little flour to give them structure, these bake up into rich, soft brownies. I was so inspired after making this baking discovery that I tried a version with Cookie Butter (a spread made from Speculoos cookies) that is equally delicious. That one is in the chart below, as are variations with peanut butter and almond butter. What can I say, I'm the queen of the bake sale.

Microwaving the Nutella in the jar on half power for 30 seconds makes it much easier to work with. Just make sure to completely remove the foil covering on the jar. *Makes 16 brownies*

**5 large eggs**

**1 (26.5-ounce/750 g)**  
jar Nutella (2½ cups),  
slightly softened in the  
microwave

**1 cup/125 g all-**  
purpose flour

- 1 Preheat the oven to 350°F/175°C. Line a 9 × 13-inch/23 × 33 cm baking dish with parchment paper and spray with baking spray.
- 2 Add the eggs to a large bowl and whisk briefly.
- 3 Add the Nutella and mix until totally combined. Add the flour and mix until just incorporated; the batter should have no streaks visible.
- 4 Pour the batter into the baking dish and transfer to the oven. Bake for 22 to 24 minutes, until a toothpick inserted in the brownies comes out clean. Let cool completely.

### SUBSTITUTIONS

<b>Eggs</b>	4 large super-ripe bananas	no change to recipe	no change to recipe
<b>Nutella</b>	1 cup/235 ml peanut butter plus ⅔ cup/135 g sugar	2½ cups/750 g Cookie Butter	2½ cups/580 ml almond butter plus ⅔ cup/135 g sugar
<b>Flour</b>	1 cup/95 g cocoa powder	1 cup/90 g oat flour (finely ground rolled oats)	no change to recipe