



# A Sixie Guide to Cooking

2021 Edition

**six feet up**



python & cloud expert consulting

## Here's to creative cooking!

We have been working hard in the kitchen to cook up a list of our favorite recipes we'd like to share with you.

We hope you enjoy making these delicious meals, and we look forward to your comments on social media (#sixierecipes).

**- The Six Feet Up team**

<https://sixfeetup.com/2021sixierecipes>

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# Potato Bread

Recipe Submitted by: Chrissy Wainwright



photo courtesy of: <https://bettycrocker.com>

## Ingredients Needed:

- 1 cup milk
- 1/3 cup margarine
- 1/3 cup white sugar
- 4 tsp salt
- 3 cups warm water (110 degrees F/45 degrees C)
- 1 cup dry potato flakes
- 2 (.25 ounce) packages active dry yeast
- 10 cups bread flour

## What I'm Listening To While Cooking:

*Typical* by MuteMath

## Preparation:

1. Heat milk in a large saucepan over low heat until it bubbles; stir in butter or margarine, sugar and salt, then cool until lukewarm. Add warm water and potatoes and sprinkle in yeast until it dissolves. Then stir in 6 cups of the flour and mix all together. Add the remaining 4 to 5 cups of flour and mix. Let rest 15 minutes.
2. Turn dough out on a floured surface and knead softly until dough is elastic and smooth. Lightly oil a large mixing bowl; add dough and turn to coat. Cover with a damp cloth and let rise 1 hour or until dough has doubled in volume.
3. Punch down dough and divide into 3 sections. Shape into loaves and let rise, covered, until volume is nearly doubled (around 30 minutes).
4. Preheat oven to 400 degrees F (200 degrees C). Lightly grease three 9x5 inch loaf pans.
5. Bake at 400 degrees F (200 degrees C) for 30 minutes.

## Why I Make It:

My husband enjoys freshly baked bread. I tried a few recipes before I settled on this one. He prefers to eat it toasted with lots of butter.



# You're Bacon Me Crazy Potato Salad

Recipe Submitted by: Matt Adams



photo courtesy of: <https://tasteofhome.com>

## Ingredients Needed:

- 2-1/2 pounds small red potatoes, cut into 1-inch pieces
- 3 tsps salt
- 1 pound bacon strips, finely chopped
- 1 large onion, chopped
- 3 celery ribs, finely chopped
- 2 cups mayonnaise
- 2 tsps Dijon or yellow mustard
- 3/4 tsp dill weed
- 1/2 tsp celery salt
- 1/4 tsp celery seed

## Preparation:

1. Place potatoes in a 6-qt. stockpot; add water to cover. Add salt; bring to a boil. Reduce heat; cook, uncovered, until potatoes are tender, 12-15 minutes.
2. Meanwhile, in a large skillet, cook bacon over medium heat until crisp, stirring occasionally. Remove with a slotted spoon and drain on paper towels; reserve 4 tsps bacon drippings. Cook and stir onion in reserved drippings until browned, 6-8 minutes.
3. Reserve 1/4 cup cooked bacon for topping. Add onion, drippings, celery and remaining bacon to potatoes.
4. In a small bowl, mix mayonnaise, mustard and seasonings. Pour over potato mixture; toss to coat. Refrigerate, covered, until chilled, about 1 hour. Just before serving, sprinkle with reserved bacon.

## What I'm Listening To While Cooking:

Simon and Garfunkel's Greatest Hits

## Why I Make It:

Our family always struggles to find sides for gatherings, so I set out a while back to improve our pitch-in side making game. This is one of my favorites so far, and overall very straight-forward to make.

Inspiration: <https://tasteofhome.com/recipes/you-re-bacon-me-crazy-potato-salad/>

# Southern Style Creamed Corn

*Recipe Submitted by:* MaryBeth Okerson



*photo courtesy of: <https://www.saltandlavender.com>*

## Ingredients Needed:

- 8 medium ears of corn, husk and silk removed, uncooked
- 5 tbsp butter, unsalted (If you like it buttery, go ahead and add the whole 8 tbsp stick!)
- 1 cup heavy cream
- 2 tbsp sugar + 1-2 pinches to taste
- 1/2 tsp salt + 1-2 pinches to taste
- 1/4 tsp black pepper
- 1/4 cup cold water
- 2 tbsp all purpose flour

## What I'm Listening To While Cooking:

Early 2000's pop or show tunes

## Preparation:

1. Carefully remove the corn from the cob. Turn the knife, and with the dull side, scrape any juices from the cob.
2. In a large skillet, melt the butter. Add corn, cream, sugar, salt and pepper.
3. Simmer over medium-low for 15-20 minutes until corn is tender (but not mushy).
4. Increase the heat.
5. Dissolve the flour in the water, stir until mixed. Add to the corn and whisk until combined.
6. Cook for an additional 5 minutes until thickened. If you prefer it thicker, cook for an additional 5 minutes. If you prefer it thinner, add additional heavy cream.
7. Serve immediately (but it does freeze well).

## Why I Make It:

This recipe is the closest I've come to recreating my aunt's infamous recipe (which she refuses to share!). It brings back memories of childhood and having holiday gathering with my family who now live a long distance from me.

# Black-Eyed Peas and Greens

Recipe Submitted by: Caleb Gosnell



photo courtesy of: <https://helynskitchen.com>

## Ingredients Needed:

- 1 onion, minced
- 3 cloves garlic, diced
- 1 bunch of kale or collards, shredded (finely chop the stems and they can go in too!)
- 2 cans black-eyed peas, rinsed
- 1 cup tomato sauce
- 1/2 cup vegetable broth (or water and bouillon)
- 1/4 cup water
- 1 tbsp hot sauce
- 1/4 tsp liquid smoke or paprika
- 1 tsp olive oil
- 1/4 tsp salt

## Preparation:

1. Heat a 4 quart pot on medium heat.
2. Sauté the onion (and stems if you're using them) in the olive oil for ~5 minutes.
3. Add the garlic and continue for another minute.
4. Add the shredded greens, water, and salt.
5. Cook down the greens with the lid over the pot ~10 minutes, stirring every now and then.
6. Mix in the black-eyed peas, tomato sauce, and broth.
7. Cover and cook for ~5 minutes.
8. Mix the hot sauce and liquid smoke.
9. To thicken the sauce, use a potato masher to smash ~1/4 of the peas and cook for ~5 minutes uncovered, seasoning to taste.

## What I'm Listening To While Cooking:

*If You Could Know* by Shannon and the Clams

## Why I Make It:

Does a warm and nutritious stew need a reason?



## Pooch Payne's Sausage Balls

*Recipe Submitted by: Carol Ganz*



### Ingredients Needed:

- 1 cup Italian Pork Sausage (we use hot Italian)
- 1 cup Bisquick
- 1 cup Cheese
- Water if needed to make the dough sticky

### Preparation:

1. Mix ingredients together.
2. Make 1" balls.
3. Bake 30-35 minutes at 350 degrees.

## Chrissy Salad (Glazed Fruit)

*Recipe Submitted by: Chrissy Wainwright*



### Ingredients Needed:

- 2 - 3oz vanilla pudding (cook & serve style)
- 2 large cans of pineapple chunks (reserve juice)
- 3 - 11oz cans of mandarin oranges (reserve juice)
- 1 bottle of drained Maraschino cherries
- 4 large bananas
- 3 cups pineapple & orange juice (from reserve)

### Preparation:

1. Cook pudding and juice together (pudding recipe calls for milk, but use juice instead). When thick, remove from heat and cool completely.
2. When cool, mix with fruit except bananas. Add bananas just before serving.

# Gougères

Recipe Submitted by: Gabrielle Hendryx-Parker



photo courtesy of: <https://www.browneyedbaker.com>

## Ingredients Needed:

- 1/2 cup butter (125g)
- 2 cups all purpose flour (250g)
- 5+1 eggs
- 250g shredded Gruyère cheese
- 1 pinch of nutmeg
- 1/2 tsp salt
- 1 and 1/3 cup water (30cl)
- 1 food processor (unless you want to develop some serious biceps)
- 1 or 2 cookie sheets
- 1 or 2 silicone sheets

## What I'm Listening To While Cooking:

Carla Bruni (ex First Lady of France)

## Preparation:

1. Put water, salt and butter in a saucepan. Bring to boil.
2. At first sight of boil, take off of stove top.
3. Add all flour, stir vigorously with wooden spoon.
4. Put back on stove top (low temp). Dry it out for 5 min.
5. Pre-heat the oven to 390F.
6. Move batter to food processor (you may want to use the hook first and then transition to a regular paddle).
7. Add 5 eggs one after another, allowing for 1 min of stirring in between. Add cheese and nutmeg.
8. Spoon batter in 1 inch balls over cookie sheet lined with silicone sheet. Leave 1 inch in between balls.
9. Beat last egg in small bowl. Brush beaten egg to top of gougères. Sprinkle cheese on top.
10. Bake for 25 minutes. Serve warm.

## Author's Note:

Gougères are a specialty from Burgundy, France. They are a baked savory choux pastry made of choux dough mixed with cheese. They are typically served as appetizers. They can be easily re-heated by placing them in an oven for a few minutes.

## Why I Make It:

It's a specialty from my region. It was one of the first cooking lessons at school in 6th grade and it makes for an easy, yet fancy, appetizer.

# Beer Candied Bacon

Recipe Submitted by: Rob McBroom



photo courtesy of: <https://http://tideandthyme.com>

## Ingredients Needed:

- 2 lb Bacon
- 12 oz Beer
- 2 cup Pure Maple Syrup
- 4 tbsp Black Pepper
- 2 tsp Salt

## Preparation:

1. Preheat oven to 375 degrees.
2. Bake bacon until crispy..
3. Combine beer, maple syrup, black pepper and salt in a medium saucepan.
4. Bring the glaze to a simmer over medium heat.
5. Cook, stirring often, until the liquid is reduced by half and looks thicker than syrup.
6. Increase oven temp to 400 degrees.
7. Brush a thick layer of glaze over both sides of bacon.
8. Bake until caramelized (8-10 minutes).
9. Let cool in a wire rack until glaze hardens.

## Author's Note

Plan for this delicious treat accordingly! It takes about 20 minutes to prep, and a total of 1 hour and 30 minutes to cook.



# Broccoli Salad

Recipe Submitted by: MaryBeth Okerson



photo courtesy of: <https://tastesbetterfromscratch.com>

## Ingredients Needed:

- **Salad:**
  - 1 lg bunch broccoli, chopped
  - 1/2 cup red onions, chopped
  - 3/4 cup raisins
  - 1/2 cup sunflower seeds
  - 12 strips crisp bacon, crumbled (or bacon bits)
- **Dressing:**
  - 1 cup Hellmann's mayo
  - 2 Tbsp white vinegar
  - 1/4 cup sugar

## Preparation:

Mix salad ingredients and dressing ingredients in separate dishes. Combine.

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We hope you're enjoying creating these recipes with us. We look forward to your comments on social media (#sixierecipes).

# Mulligatawny Soup

Recipe Submitted by: Julie Ohri



photo courtesy of: <https://www.simplyrecipes.com>

## Ingredients Needed:

- 2 tbsp butter
- 1 tbsp extra virgin olive oil
- 1 large onion, chopped (about 2 cups)
- 2 ribs celery, chopped (about 1 cup)
- 2 carrots, chopped (about 1 cup)
- 2 bay leaves
- 4 tsp yellow curry powder
- 1 1/4 pound (570 g) boneless, skinless chicken thighs, trimmed of visible fat
- 2 cups (475 ml) chicken stock
- 2 cups (475 ml) water
- 1 1/2 tsp kosher salt (or 1 tsp sea salt)
- 1/4 cup uncooked basmati rice
- 2 tart apples, cored, peeled, and chopped
- 1/4 (60 ml) cup heavy whipping cream
- 1/4 cup (60 ml) plain yogurt for garnish
- 1 tsp minced chives for garnish

## Preparation:

1. Sauté onions, celery, carrots in olive oil and butter, add bay leaves, curry powder: Heat butter and olive oil on medium high heat in a large (4 to 5 quart), thick-bottomed pot. Add the onions, celery, and carrots. Cook for 5 minutes until just starting to soften. Add the bay leaves. Add the curry powder and mix to coat.
2. Add chicken, stock, salt: Add the chicken thighs and stir to coat with the curry mixture. Add the stock and water to the pot. Add the salt. Bring to a simmer and reduce the heat to maintain a simmer. Cover and cook for 20 minutes.
3. Remove chicken, let cool to touch: Remove the chicken pieces from the pot. (They should be just cooked through. If not, return them to the pot for another 5 minutes or so, until they are cooked through.) Place on a cutting board and allow to cool to the touch.
4. Add rice, apples: Add the rice and the chopped apples to the soup. Return to a simmer on high heat, then lower the heat to maintain a low simmer. Cover and cook for 15 minutes, or until the rice is cooked through.
5. Shred the chicken, return to soup, add cream: While the apples and rice are cooking in the soup, shred the chicken, discarding any tough bits. Once the rice and apples in the soup are cooked, add the chicken back to the pot. Heat for 5 minutes more. Then stir in the cream.
6. Serve with yogurt and chives.

*This can be made as is (we make it without the apples or garnish), OR, with turkey leftovers.*

# Biscuits and Gravy Casserole

Recipe Submitted by: Jen Myers



photo courtesy of: <https://www.pillsbury.com>

## Ingredients Needed:

- 1 package of sausage your choice
- 1 package of Pioneer Brand Peppered Sausage Country Gravy Mix or Regular Country Gravy Mix
- 1 cup Cheddar Cheese
- 6 eggs
- 1/2 cup milk
- 1/2 tsp Salt and Pepper
- 1 16 oz. can Pillsbury Grands Biscuits

## What I'm Listening To While Cooking:

*Circles* by Post Malone

## Preparation:

1. Preheat oven to 350 degrees.
2. Take a 9x13 pan and spray it with non-stick cooking spray.
3. Cut each biscuit into 4 pieces and line bottom of pan.
4. Brown the sausage and scatter over biscuits.
5. Sprinkle with cheddar cheese.
6. Whisk eggs and milk with a pinch of salt and pepper and pour it over the biscuits and cheese.
7. Make gravy mix per package directions and drizzle onto the casserole.
8. Bake in the oven for about 30-45 minutes.

## Why I Make It:

Breakfast is mine and my family's favorite meal, so much that we have breakfast for supper quite often. This casserole is so yummy! So many great breakfast foods all rolled into one! I have also thrown some hash browns into this casserole as well. This dish is our annual Christmas morning breakfast.



# Coq Au Vin

Recipe Submitted by: Roché Compaan



photo courtesy of: <https://www.foodnetwork.com>

## Ingredients Needed:

- 2 Tbsp good olive oil
- 4 oz good bacon or pancetta, diced
- 1 (3 to 4-pound) chicken, cut in 8ths
- Kosher salt and freshly ground black pepper
- 1/2 lb carrots, cut diagonally in 1-inch pieces
- 1 yellow onion, sliced
- 1 tsp chopped garlic
- 1/4c Cognac or good brandy
- 1/2 bottle (375 ml) good dry red wine (i.e. Burgundy)
- 1c good chicken stock, preferably homemade
- 10 fresh thyme sprigs
- 2 Tbsp unsalted butter, room temp, divided
- 1 1/2 Tbsp all-purpose flour
- 1/2 lb frozen small whole onions
- 1/2 lb cremini mushrooms, stems removed and thickly sliced

## Preparation:

1. Preheat the oven to 250 degrees F. Heat the olive oil in a large Dutch oven. Add the bacon and cook over medium heat for 8 to 10 minutes, until lightly browned. Remove the bacon to a plate with a slotted spoon.
2. Meanwhile, lay the chicken out on paper towels and pat dry. Liberally sprinkle the chicken on both sides with salt and pepper. When the bacon is removed, brown the chicken pieces in batches in a single layer for about 5 minutes, turning to brown evenly. Remove the chicken to the plate with the bacon and continue to brown until all the chicken is done. Set aside.
3. Add the carrots, onions, 2 tsps salt, and 1 tsp pepper to the pan and cook over medium heat for 10 to 12 minutes, stirring occasionally, until the onions are lightly browned. Add the garlic and cook for 1 more minute. Add the Cognac and put the bacon, chicken, and any juices that collected on the plate into the pot. Add the wine, chicken stock, and thyme and bring to a simmer.
4. Cover the pot with a tight fitting lid and place in the oven for 30 to 40 minutes, until the chicken is just not pink. Remove from the oven and place on top of the stove.
5. Mash 1 tbsp of butter and the flour together and stir into the stew. Add the frozen onions. In a medium saute pan, add the remaining 1 tbsp of butter and cook the mushrooms over medium-low heat for 5 to 10 minutes, until browned. Add to the stew. Bring the stew to a simmer and cook for another 10 minutes. Season to taste. Serve hot.

# Egg Casserole

*Recipe Submitted by:* Kim Nguyen



## Ingredients Needed:

- 5 slices of bread (your choice)
- 4 oz. package of sharp Cheddar, grated
- 1/2 package bacon
- 4 large eggs
- 3 1/2 cups milk
- 1 tbsp butter, room temp
- Salt and pepper to taste

## Preparation:

1. Start with a 9x9 Corning dish.
2. Place 5 slices of buttered bread, without crust, buttered side down.
3. Add sharp Cheddar onto bread.
4. Cover dish with layer of uncooked bacon slices.
5. Beat eggs until frothy.
6. Mix milk with eggs and pour over bacon.
7. Season with salt and pepper to taste.
8. Let sit overnight.
9. Start oven at 200°F and turn up every 5 minutes until 350°. Cook for 1 hour.

# Green Chile Pork Pozole

Recipe Submitted by: Peter Hull



## Ingredients Needed:

- **Main Dish:**
  - 3 1/2 lb boneless pork butt, cut into 2" pieces
  - 1 head whole bulb of garlic
  - 1 medium white onion, slice in half
  - 6 Poblano peppers
  - 6-8 tomatillos
  - 2-3 jalapenos
  - 1/4 cup fresh epazote (if n/a, use cilantro)
  - 3 14oz. cans of Mexican-style hominy, drained
  - Mexican oregano
  - 2 tsp whole cumin seeds, toasted, freshly ground
  - Salt to taste
- **Garnish:**
  - Shredded green cabbage or lettuce
  - Radishes, sliced
  - Chile Serrano, minced
  - Toasted pepitas
  - Lemon or lime wedges
  - Red or white onion, diced
  - Mexican oregano

## Preparation:

1. In a large pot, combine the pork, garlic, onion and salt. Cover with 12 cups of water. Bring to a boil, skimming the top, reduce heat and cook for a good 2½ to 3 hours. Now at this time, remove the garlic and onion.
2. While the pork cooks, preheat broiler on high. Line a baking sheet with foil paper. Remove the stems and seeds from the poblano peppers. Remove stems from jalapeños.
3. Add the poblanos, tomatillos and jalapeños. Broil for 10 to 12 minutes, turning halfway through cooking time. Remove from oven. Transfer the poblanos to a plastic bag and let cool for 15 minutes.
4. Add 2 tsps of Mexican oregano, all of the hominy and the cumin, stir well to combine. Remove the skins, seeds and stems from the poblanos. Also remove stems from jalapeños. In the blender, combine the poblano, jalapeno, tomatillos, epazote and 1 cup of water. Blend until smooth. Strain the sauce. Carefully add it to the pozole and stir well to combine.
5. Once it comes to a boil, taste for salt, season as needed. You may want to add a little more water (about 1½ cups) to the pozole. Cook, partially covered for another 30-40 minutes. Garnish as desired.

*Optional: You could also add 2 trotters (pig's feet) to the simmering pork.*



# Weeknight Chicken Pot Pie

Recipe Submitted by: Christine Shaw



photo courtesy of: <https://dinnerthendessert.com>

## Ingredients Needed:

- 1 box pre-made pie crusts
- 1 or 2 cups diced leftover chicken (cooked)
- 1 small package frozen veggies (e.g., carrots, corn, and green beans or peas)
- 1 small diced onion
- 3 Tbsp flour
- 1 carton chicken broth
- 2 Tbsp Oil or butter
- Salt & pepper to taste
- 1+ tsp cayenne pepper (optional)
- 1 egg white (optional)

## What I'm Listening To While Cooking:

*This Feeling* by Alabama Shakes

## Preparation:

1. In a pie dish, cook bottom crust as directed by package (be sure and poke holes with a fork).
2. While bottom crust cooks, prepare filling:
  - Heat oil or butter in skillet
  - Add diced onion and cook until clear, about 5 min.
  - Add diced pre-cooked chicken and frozen veggies, and spices — heat about 5 min
  - Sprinkle 1 Tbsp flour over mixture along with 1/2 cup chicken broth
  - Stir and cook until broth has thickened
  - Repeat adding flour and broth a little at a time until the gravy is the consistency and amount to your preference
3. Fill cooked bottom crust with the filling.
4. Top with second crust. Cut holes for venting and brush on egg white (optional, but makes it so pretty!).
5. Bake as directed by pie crust package (usually about 9-11 min, keep an eye on it).

## Why I Make It:

I like to bake a whole chicken for a Sunday night meal, then use the leftovers for a couple of more nights during the work week. This meal has the benefit of being both comfort food and I can clean up all the cooking mess while it goes in the oven for the finish. Also, the cook can nibble on any filling that didn't fit in the pie :) Serve with some cut up fruit and you've got a whole meal.

# Improv Crockpot Porridge

*Recipe Submitted by: Caleb Gosnell*



*photo courtesy of: <https://pamelasalzman.com>*

## Ingredients Needed:

- 1/2 cup brown rice (short or long grain is fine)
- 1/2 cup fruit\* (fresh chopped anything, raisins, cranberries, apple butter, fruit preserves)
- 1 cup milky liquid (we use vanilla soy or cashew milk)
- 1 cup unflavored liquid (from the tap or whatever)
- 1/2 tsp extract (vanilla, orange, almond, hazelnut, etc.)
- 2 tbsps interesting sugar (brown sugar, maple syrup, agave nectar, etc.)

## Preparation:

1. As lightly as possible oil the Crockpot to prevent the chance of sticking.
2. Put everything in and put it on low for 6-8 hours.
3. Later: Add more liquid, or sweetener, or fruit to make it just right.

## Author's Note

The essence of this recipe is to cook some brown rice, something fruity\*, and some water+milk until the rice is soft, the flavors are mixed, and it is satisfying to scoop into a bowl. (\* something with a lot of acid i.e. too tart might curdle your milk, so don't do that).

# Chicken in Sweet Ginger Sauce ("Ga Rang Gang")

Recipe Submitted by: Kim Nguyen



## Ingredients Needed:

- 4 chicken legs (thighs and drumsticks attached) (about 2 1/2 pounds)
- 1 large onion
- 2 cloves garlic
- 1 piece (2x1 inch) pared fresh ginger root
- 3 tsp vegetable oil
- 3 tbsp sugar
- 1/8 tsp ground black pepper
- 3 tsp nuoc mam (fish sauce) [or sub for soy sauce]
- Fresh Red Chili Flower\* (optional)

*\*To make Fresh Red Chili Flower, cut long starting 1/2 inch from stem lengthwise, end, into thin fresh red chili 6 or 8 petals; discard seeds. Place chili in small bowl with ice water to cover. Refrigerate 1 hour.*

## Preparation:

1. Cut chicken legs crosswise with cleaver, using hacking motion, into 1-inch pieces.
2. Cut onion crosswise into 1/8-inch slices. Cut garlic into 1/16-inch slices. Cut ginger lengthwise into 1/16-inch slices, then cut slices lengthwise into 1/16-inch strips.
3. Heat oil in wok over high heat until hot, about 30 seconds. Reduce heat to medium. Stir-fry onion, garlic and ginger until brown but not burned, 7 to 8 minutes.
4. Stir-fry chicken pieces, adding 1/4 at a time, until very brown, about 10 minutes.
5. Sprinkle chicken with sugar and ground pepper; mix well. Cook, covered, over low heat, stirring occasionally to prevent sticking, until chicken is tender, 10 to 12 minutes.
6. Add nuoc mam or soy sauce; mix well. Increase heat to medium; cook and stir until sauce is slightly thickened and chicken is coated, about 3 minutes. Immediately transfer to deep serving dish. Garnish with drained chili flower.

## Why I Make It:

This is a Vietnamese recipe that my mom made and that Kim (my wife!) loves to make.

## What I'm Listening To While Cooking:

Rage Against The Machine

# Sausage & Mushroom Risotto

Recipe Submitted by: Joanna Dunn



## Ingredients Needed:

- 4 Tbsp butter, divided
- 1 lb sweet Italian ground sausage
- 1 cup Arborio rice
- 32 oz chicken broth (can substitute 1 cup of dry white wine for 1 cup of broth, if desired)
- 1 medium yellow onion, diced
- 8 oz sliced mushrooms (I prefer baby portobello or cremini mushrooms)
- 1 cup shredded fontina or Gruyere cheese
- 1/2 cup shredded Parmesan cheese
- Salt & pepper, to taste

## What I'm Listening To While Cooking:

*A Night at the Opera* by Queen

## Preparation:

1. In a medium pot, bring the chicken broth to a simmer.
2. In a large saucepan, melt 3 Tbsp of butter over medium-high heat. Add the onions and sausage, and sauté until the onions are tender and the sausage is browned. Season with salt & pepper.
3. Add the mushrooms and rice, and stir until the rice is coated and lightly browned (about 2 minutes).
4. If you are using white wine, add the wine and cook, stirring, until evaporated, about 2 minutes. Add 1/2 cup warm broth and stir constantly until absorbed. Repeat, adding the broth in 1/2-cup increments and stirring constantly, until the liquid is absorbed and the rice is just tender and creamy, 20 to 25 minutes. Remove from the heat and add salt & pepper to taste.
5. Add the fontina or Gruyere cheese and stir until melted, then add remaining 1 Tbsp of butter, stirring until creamy.
6. Divide the risotto into bowls and top with shredded Parmesan cheese.

## Why I Make It:

Part comfort food, part bad-day therapy. This risotto is, as my friends call it, a 'labor of love'. Babysitting a pan of rice and adding liquid a half-cup at a time may not be everybody's cup of tea, but the results are so worth it! This is my favorite dish to make, because I can pop in my earbuds and kitchen-dance to my favorite music, and the end result is this decadent, cheesy goodness. Enjoy!



# Firecracker Salmon

Recipe Submitted by: Anthony Bosio



photo courtesy of: <https://cafedelites.com>

## Ingredients Needed:

- 1 cup of jasmine rice
- 1 tsp minced garlic
- 1/2 tsp minced ginger
- 1 tbsp olive oil
- 1 tbsp low sodium low soy sauce
- 2 tbsp sambal oelek (or sriracha/other hot sauce)
- 1 tsp brown sugar
- 2-4 skin off salmon fillets
- Salt and pepper to season
- 1/2 tsp paprika
- 1/4 cup green part of scallions

## What I'm Listening To While Cooking:

*Emotionalism* by The Avett Brothers

## Preparation:

1. In a shallow bowl, whisk together the minced garlic, minced ginger, olive oil, soy sauce, sambal oelek, brown sugar to combine.
2. Season salmon with salt, pepper and paprika. Add salmon fillets to the marinade, turning each to evenly coat in the sauce.
3. Cover with plastic wrap and let marinate in the refrigerator for 2 hours or overnight (if time allows).
4. Preheat oven to 370°F (190°C).
5. Cook rice according to package directions.
6. While rice cooks, heat an oven proof skillet over medium heat with a small drizzle of oil.
7. Sear salmon for 2-3 minutes on both sides, undisturbed, to get nice crust.
8. Bake for 8-10 minutes, or until cooked to your liking. For added flavor: Make a double batch of firecracker sauce and save half. Brush the salmon after baking with the extra sauce before serving.
9. Serve on top of rice and garnish with the scallions.

## Why I Make It:

Before I found a version of this spicy dish online, we only had one way of cooking salmon and we were getting tired of it. After trying this once, we really loved it and it is easy to make.

# Easy Shepherd's Pie

Recipe Submitted by: Julie Ohri



photo courtesy of: <https://www.thewholesomedish.com>

## Ingredients Needed:

- 2 lbs minced beef
- 1 small onion, chopped finely
- 1 can brown/beef gravy
- 1 can sliced carrots
- 2-3 lbs red potatoes
- Butter
- Milk
- Grated cheese to sprinkle on top (optional)
- Salt & Black Pepper

## What I'm Listening To While Cooking:

The boiling water and the sizzling beef!

## Preparation:

1. Peel and wash the spuds. Cut into smallish chunks, and boil in water (with a few dashes of salt) until soft and mashable. Alternately, you can make 'dirty mash' if you don't feel like peeling.
2. In a big frying pan, brown the minced beef and onion. Drain excess grease. Add can of gravy, and drained can of carrots. Add salt and pepper to taste.
3. Put the meat mixture into a big casserole dish – should be about 1-2 inches high.
4. Mash those spuds, add a big knob of butter, and a splash of milk to make it creamy. Add salt to taste.
5. Add nice, thick layer of mashed spuds on top of the meat. Make some grooves on the top with a fork and spread a bit of butter across it (to help brown). Optionally, sprinkle on a bit of grated cheddar.
6. Broil (or bake) around 400 degrees for about 10 minutes (until top is browned).

*Note: Makes about 8 servings.*

## Why I Make It:

It's fast, it keeps really well in the fridge, it tastes like my mum's.

# Suk Hyon Jones' Mandus

Recipe Submitted by: Josh Qualls



photo courtesy of: <https://messywitchen.com>

## Ingredients Needed:

- 3 – 4 carrots, shredded (about 1 cup)
- 1 onion, finely diced
- 3 – 4 green onions, finely sliced
- 2 – 3 garlic cloves, crushed and minced
- 1 box chopped broccoli, thawed
- 1 box chopped spinach, thawed and squeezed dry
- 2 pounds ground beef
- 2 tbsp sesame oil
- 1/4 cup soy sauce

## What I'm Listening To While Cooking:

Anything by Hippo Campus or Young the Giant

## Preparation:

1. In a large skillet cook the carrots until almost soft, about 5 minutes. Add onions and cook for 3 minutes. Add garlic and cook for 2 minutes. Add in broccoli and spinach and cook until heated through – about 2 minutes. Transfer veggies to a bowl.
2. Add beef to the skillet. Add a couple of shakes of salt and pepper to taste. Brown the meat then drain the excess fat. Add veggies back to the skillet. Add sesame oil and soy sauce. You may need to add additional sesame oil and soy sauce depending on your taste.
3. Place over rice. Add gochujang and kimchi.
4. **Keto style:** Boil cabbage leaves for 30 seconds. Drain and place 2 – 3 Tbsps mandu filling inside. Roll up and bake for 10 minutes at 375 degrees.
5. **Dumplings:** Using pre-made dumpling/wonton wrappers, fill with 1 – 2 Tbsps filling. Wet edges and crimp. Fry until golden brown.

## Why I Make It:

After I was born, my mother watched my grandmother make these and wrote the recipe down. Korean cooking is all about adjusting the flavors. You have to taste it and add more salt, soy sauce, sesame oil, garlic, or sugar. I use food as a way of connecting to my Korean heritage!

# Hearty Stew II

Recipe Submitted by: Peter Hull



photo courtesy of: <https://www.theharvestkitchen.com>

## Ingredients Needed:

- 150g or a smallish handful, of brown/black/green lentils per serv.
- 500ml water or stock or broth per serving\*
- 1 large carrot per 2 serv., diced finely
- 1 celery stalk per 2 serv., chopped finely
- 1 large onion, diced finely
- 1 garlic clove per 2 serv., or to taste, smashed and finely chopped into a paste
- 2 sundried tomatoes per serv., chopped finely
- 1 roasted red pepper (such as Mezzetta) per serv., chopped finely
- Spice combination of your choice, but a large 3-fingered pinch of thyme, and a tbsp of smoked paprika is my go-to blend. Maybe some cumin too.
- Handful of already-cooked and chopped meat per serv. (optional)
- Drizzle of olive oil per serv. (optional)
- Dash of acid (red wine vinegar, lemon juice, pinch of citric acid powder, etc.) per serv. (optional, but recommended)
- Salt, MSG, and freshly ground pepper or hot sauce such as Tapatio, to taste\*

## Preparation:

1. Gently cook the onion and garlic over medium-low heat in a bit of oil until they are soft and fragrant. Continue cooking them to taste, but probably at a lower heat, as the garlic is prone to scorching.
2. Add the lentils, other vegetables, spices, and water/stock/broth. Bring to a boil, then turn down the heat to a gentle simmer, cover, and cook until the lentils are cooked to your liking, probably about 30-40 minutes, depending on how old the lentils are.
3. Stir them gently but thoroughly once in a while during this time to avoid any sticking.
4. Add the meat, if you are using it, stir well, and bring the stew back to a simmer. Add salt+MSG to taste.
5. Serve in bowls, drizzling with the olive oil and acid of choice, as well as grinds of pepper and/or splashes of hot sauce to taste, in each serving.

## Author's Note (Denoted by \*):

*Bouillon cubes are basically salt+MSG, so if you just use water and add MSG and salt to taste, you have the same effect, and control the dosage as well.) The fluid amount is approx. according to your taste--if you like more of a soup consistency, then add more fluid + seasoning. The lentils need approximately 3x their weight in water to hydrate.*

## Why I Make It:

As Caleb said, does a good stew need a reason? It's cheap, very tasty, nutritious, and filling, especially if served with good bread and butter.

## What I'm Listening To While Cooking:

80s pop hits and 80s Rush, probably.



# Jamacian Oxtail

Recipe Submitted by: Annette Lewis



photo courtesy of: <https://www.myforkinglife.com>

## Ingredients Needed:

- 2 ½ pounds of oxtail
- 1 tbsp of Worcestershire sauce
- 1 tbsp of soy sauce
- 1 tbsp of salt
- 1 tbsp of garlic and herb spices
- 1 tbsp of sugar
- 1 tsp of Grace browning sauce
- ¼ tsp paprika
- ¼ tsp pepper
- ¼ tsp cayenne pepper
- 2 tbsp vegetable oil
- 2 carrots
- 2 celery stalks
- 1 chopped onion
- 4 cloves of garlic
- 3 cups of beef broth
- 1 bunch of thyme
- 1 sprig rosemary
- 1 bay leaf
- 2 tbsp butter

## Preparation:

1. Take a shallow baking dish, and add the oxtail first.
2. Mix up Worcestershire sauce, soy sauce, salt, garlic and herb seasoning, browning sauce, sugar, paprika and both types of pepper to create a sauce. Rub the oxtail with the sauce and remove any excess from the dish.
3. Place a large pan over a high heat and sear the outside of the oxtail in vegetable oil until it changes color to a golden brown hue. This should take around three minutes. Take your oxtail out and place it on a plate.
4. In the same pan, saute your carrots, garlic, celery and onion until they begin to go soft. It'll take around five minutes. Once they're softened, start to add your beef broth, thyme, rosemary and bay leaf. Bring the mixture up to the boil and then, as soon as it's boiling, you can add your oxtail.
5. Reduce the heat on your pan and cover. Then simmer at a low heat until the oxtail is completely tender and falls apart. This will take around three hours. It's worth the wait!
6. Once the oxtail is tender and succulent, you can remove the lid and increase the heat. Stir the mixture from time to time and wait for the sauce to thicken. It'll only take five minutes or so. Your authentic Jamaican oxtail is now ready to serve! You can serve this dish as it is, for a comforting stew, or accompany it with typical Jamaican sides like rice and peas or baked plantain.

Inspiration: [www.sandals.com/blog/authentic-jamaican-oxtail-recipe/](http://www.sandals.com/blog/authentic-jamaican-oxtail-recipe/)

## Why I Make It:

When I think of my parents' home cooking, this dish is at the top of the list. Though the ingredient list is a tad long, it's a rich and savory dish that rather easy to make (I often cook it in a pressure cooker). Pairs great with rice and beans with coconut milk and some dark leafy greens.

# Taco-Filled Pasta Shells

Recipe Submitted by: Shane Hathaway



photo courtesy of: <https://tasteofhome.com>

## Ingredients Needed:

- 2 pounds ground beef
- 2 envelopes taco seasoning
- 1-1/2 cups water
- 1 package (8 ounces) cream cheese, cubed
- 24 uncooked jumbo pasta shells
- 1/4 cup butter, melted
- **ADDITIONAL INGREDIENTS (for each casserole):**
  - 1 cup salsa
  - 1 cup taco sauce
  - 1 cup shredded cheddar cheese
  - 1 cup shredded Monterey Jack cheese
  - 1-1/2 cups crushed tortilla chips
  - 1 cup sour cream
  - 3 green onions, chopped

## Preparation:

1. In a Dutch oven, cook beef over medium heat until no longer pink; drain. Stir in taco seasoning and water. Bring to a boil. Reduce heat; simmer, uncovered, for 5 minutes. Stir in cream cheese until melted. Transfer to a bowl; cool. Chill for 1 hour.
2. Cook pasta according to package directions; drain. Gently toss with butter. Fill each shell with about 3 tbsps of meat mixture. Place 12 half of shells in a freezer container. Cover and freeze for up to 3 months.
3. To prepare remaining shells, spoon 1 cup salsa into a greased 9-in. square baking dish. Top with remaining stuffed shells and 1 cup taco sauce. Cover and bake at 350° for 30 minutes. Uncover; sprinkle with 1 cup each of cheeses and 1-1/2 cups chips. Bake 15 minutes longer or until heated through. Serve with sour cream and onions.
4. **Freeze option:** To use frozen shells, thaw in the refrigerator for 24 hours (shells will be partially frozen). Spoon 1 cup salsa into a greased 9-in. square baking dish; top with shells and 1 cup taco sauce. Cover and bake at 350° for 40 minutes. Uncover. Sprinkle with 1 cup each of cheeses and 1-1/2 cups chips; proceed as directed.

Inspiration: <https://tasteofhome.com/recipes/taco-filled-pasta-shells/>

## Why I Make It and What I Listen To:

My family loves this fun mix of jumbo pasta shells with taco flavor. My daughter asks for it on her birthday every year. My wife usually makes it, but I listen to The Piano Guys while doing the dishes afterward.

# Mom's Swiss Steak

Recipe Submitted by: Drew Shepherd



photo courtesy of: <https://www.jocooks.com>

## Ingredients Needed (Approximate):

- 2 x 0.5 lb Beef bottom round steaks
- 2 tbsp oil
- Salt and pepper to taste
- 16 oz can diced tomatoes
- Worcestershire sauce
- 1.5 tsp dried oregano
- Garlic
- 1 bay leaf
- 1 c. water (optional)
- **Vegetables to your preference:**
  - 1 cup diced onion
  - 2 cup sliced fresh mushrooms
  - 1 cup sliced green bell pepper
  - Carrots, whole (but peeled)
  - 1 stalk celery, chopped

## Preparation:

1. Heat oil in large Dutch oven over medium-high heat. Flour steaks, place into pot, quickly browning on each side. Remove steaks, set aside. Add onion to the pot, and cook over medium-low heat until wilted, about 3 min.
2. Return the steaks to the pot, and add the tomatoes, mushrooms, celery, green pepper, or additional vegetables. Season with oregano and add the bay leaf.
3. Cover the pot and cook over medium-low heat for about 1.5 hours, or until meat is fork tender.
4. If needed, to thicken the gravy: Remove steaks, stir together cornstarch and water, add mixture into the pan juices and simmer for about 2 min to thicken.
5. Return beef to the pot/baking dish; top with shells and 1 cup taco sauce. Cover and bake at 350° for 40 minutes.
6. Uncover. Sprinkle with 1 cup each of cheeses and 1-1/2 cups chips; proceed as directed.



# Sausage & Egg Casserole

Recipe Submitted by: Calvin Hendryx-Parker



photo courtesy of: <https://savorandsavvy.com>

## Ingredients Needed (Approximate):

- 2lb sausage, browned and drained
- 8 eggs beaten
- 2 cups milk
- 1 tsp salt
- Pepper
- 1 tsp dry mustard
- 1 1/2 tps Worcestershire sauce
- 6-8 slices bread (cubed without crust)
- 3 cups shredded Cheddar or Swiss Cheese

## Preparation:

Mix all ingredients together and pour into a 9x13 pan. Refrigerate overnight. Bake at 325 degrees for 45 minutes or until browned and firm. Makes 10-12 Servings.

## Why I Make It:

Every Christmas my mom makes this casserole and it just smells like Christmas morning when you wake up as a kid to that smell of it in the oven.

## What I'm Listening To While Cooking:

Willie Nelson — The Classic Christmas Album (pretty sure Mom put this in the player and ripped off the eject button during the season)



Hendryx-Parker Christmas Table



# Beef Bobotie

Recipe Submitted by: Roché Compaan



photo courtesy of: <https://www.thespruceeats.com>

## Ingredients Needed:

- 2 tbsp butter
- 2 medium onions (finely chopped)
- 3 cloves of garlic
- 1 tsp ginger (grated)
- 1 tsp curry powder
- 3 cloves
- 2 tbsp Mrs. Balls Chutney (plus more for topping)
- 600 grams minced beef
- 1 tbsp vinegar
- 1 tbsp Worcestershire sauce
- 1 beef stock cube
- 2 slices white bread (crustless, soaked in milk)
- 1 egg
- 1/2 cup milk
- 1 tsp turmeric (leveled)
- Optional: 2 tbsp double cream
- Salt & Pepper (to taste)
- Handful bay leaves

## Preparation:

1. Preheat oven to 340 degrees F/ 170 C.
2. In a large sauté pan, fry the onions, garlic, and ginger in the butter until soft and golden brown.
3. Add the spices, chutney, minced beef, vinegar, Worcestershire sauce, and stock cube.
4. When the mince has browned, add the pre-soaked bread and work into the mixture.
5. Transfer the mixture to a baking dish and bake, covered, in the oven for 40 minutes.
6. Meanwhile, beat the egg, milk, and turmeric to make the savory custard mix.
7. Add cream for an extra rich custard topping. Season with a little salt and pepper.
8. Remove the mince mixture from the oven, uncover, then pour the egg mix over.
9. Arrange the bay leaves on top then return to the oven for a further 15 minutes. The bay leaves should be fragrant and the surface of the custard, golden brown.
10. Serve with rice and top with additional chutney, if desired.

Inspiration: <https://www.thespruceeats.com/beef-bobotie-recipe-39440>

## Why I Make It:

This is an incredibly tasty South African dish. Has been a favourite of mine since I can remember.

# Upside-down Roast Chicken

*Recipe Submitted by: Ross Patterson*



*photo courtesy of: <https://www.bessiebakes.com>*

## Ingredients Needed:

- See step #5 of 'Preparation'

## Preparation:

1. Open a web browser
2. Navigate to '<https://google.com>'
3. Search for 'Upside-down Roast Chicken'
4. Survey a few recipes and choose one
5. Follow the steps on that recipe (Seriously, this is what I do every time. Introduces some new ideas each time.)

## What I'm Listening To While Cooking:

*How Did This Get Made* Podcast

## Why I Make It:

Best solution to the overcooked, dry white breast meat issue I've found and I've tried a few and I roast a bird most weeks.



We hope you're enjoying creating these recipes with us. We look forward to your comments on social media (#sixierecipes).

# Bûche De Noël

Recipe Submitted by: Gabrielle Hendryx-Parker



## Ingredients Needed:

- 2 cups heavy cream
- 1/2 cup confectioners' sugar
- 1/2 cup unsweetened cocoa powder
- 1 tsp vanilla extract
- 6 egg yolks
- 1/2 cup white sugar
- 1/3 cup unsweetened cocoa powder
- 1 1/2 tsps vanilla extract
- 1/8 tsp salt
- 6 egg whites
- 1/4 cup white sugar
- Confectioners' sugar for dusting

## Preparation:

1. Preheat oven to 375 degrees F (190 degrees C). Line a 10x15 inch jellyroll pan with parchment paper. In a large bowl, whip cream, 1/2 cup confectioners' sugar, 1/2 cup cocoa, and 1 tsp vanilla until thick and stiff. Refrigerate.
2. In a large bowl, use an electric mixer to beat egg yolks with 1/2 cup sugar until thick and pale. Blend in 1/3 cup cocoa, 1 1/2 tsps vanilla, and salt. In large glass bowl, using clean beaters, whip egg whites to soft peaks. Gradually add 1/4 cup sugar, and beat until whites form stiff peaks. Immediately fold the yolk mixture into the whites. Spread the batter evenly into the prepared pan.
3. Bake for 12 to 15 minutes in the preheated oven, or until the cake springs back when lightly touched. Dust a clean dishtowel with confectioners' sugar. Run a knife around the edge of the pan, and turn the warm cake out onto the towel. Remove and discard parchment paper. Starting at the short edge of the cake, roll the cake up with the towel. Cool for 30 minutes.
4. Unroll the cake, and spread the filling to within 1 inch of the edge. Roll the cake up with the filling inside. Place seam side down onto a serving plate, and refrigerate until serving. Dust with confectioners' sugar before serving.

*Bûche De Noël is the French name for a Christmas cake shaped like a log. This one is a heavenly flourless chocolate cake rolled with chocolate whipped cream. Traditionally, Bûche De Noël is decorated with confectioners' sugar to resemble snow on a Yule log.*

# Original NESTLÉ® TOLL HOUSE® Chocolate Chip Cookies

*Recipe Submitted by: Anthony Bosio*



*photo courtesy of: <https://alldelish.com>*

## Ingredients Needed:

- 2 1/4 cups all-purpose flour
- 1 tsp baking soda
- 1 tsp salt
- 1 cup (2 sticks) butter, softened
- 3/4 cup granulated sugar
- 3/4 cup packed brown sugar
- 1 tsp vanilla extract
- 2 large eggs
- 2 cups (12-ounce package) NESTLÉ® TOLL HOUSE® Semi-Sweet Chocolate Morsels
- 1 cup chopped walnuts

## Preparation:

1. Preheat oven to 375 degrees.
2. Combine flour, baking soda and salt in small bowl.
3. Beat butter, granulated sugar, brown sugar and vanilla extract in large mixer bowl until creamy.
4. Add eggs, one at a time, beating well after each addition.
5. Gradually beat in flour mixture.
6. Stir in morsels and nuts.
7. Drop by rounded tbsp onto ungreased baking sheets.
8. Bake for 9 to 11 minutes or until golden brown.
9. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.



# Cinnamon Sugar Pecans

*Recipe Submitted by:* Carol Ganz



*photo courtesy of: <https://joyfoodsunshine.com>*

## Ingredients Needed:

- 1 pound pecans (and/or almonds)
- 2 tsp vanilla extract
- 1 egg white
- 2 tsp water
- 1/2 tsp salt (or your preference)
- 1 cup sugar
- 1 tbsp ground cinnamon

## Preparation:

1. Preheat oven to 250 degrees.
2. Line a baking sheet with parchment paper or non-stick foil.
3. Mix the sugar, cinnamon and salt in a large Ziploc bag.
4. Whisk the egg white, vanilla and water with a fork in a large bowl until frothy.
5. Add the pecans (or almonds) to the egg white mixture and stir until they are well coated.
6. Pour the pecans into the Ziploc bag, seal and shake until well coated with your cinnamon/sugar mixture.
7. Spread them out on your prepared baking sheet into a single layer.
8. Bake for 1 hour, stirring every 15 minutes. Enjoy!

# Double Chocolate Crinkle Cookies

Recipe Submitted by: Matt Adams



## Ingredients Needed:

- 1 cup (125g) all-purpose flour (spoon & leveled)
- 1/2 cup + 2 tbsp (53g) unsweetened natural cocoa powder
- 1 tsp baking soda
- 1/8 tsp salt
- 1 stick (1/2 cup; 115g) unsalted butter, softened to room temperature
- 1/2 cup (100g) granulated sugar
- 1/2 cup (100g) packed light or dark brown sugar
- 1 large egg, at room temperature
- 1 tsp pure vanilla extract
- 1 cup (180g) size semi-sweet chocolate chips
- 3 tbsp (35g) granulated sugar
- 1 cup (120g) confectioners' sugar, for rolling

## Preparation:

1. Whisk the flour, cocoa powder, baking soda, and salt together in a large bowl. Set aside. In a large bowl using a hand-held mixer or stand mixer fitted with a paddle attachment, beat the butter, granulated sugar, and brown sugar together on medium high speed until fluffy and creamed, about 2 minutes. Beat in egg and vanilla on high speed. Scrape down the sides and bottom of the bowl.
2. On low speed, slowly mix the dry ingredients into the wet ingredients until combined, then beat in the chocolate chips. The cookie dough will be thick/sticky. Cover dough tightly with aluminum foil or plastic wrap and chill for at least 2 hours and up to 3 days. Chilling is mandatory for this cookie dough. I chill mine overnight.
3. Remove cookie dough from the refrigerator and allow to sit at room temperature for 15 minutes. You can preheat the oven during this time. Preheat oven to 350°F (177°C). Line two large baking sheets with parchment paper or silicone baking mats. Set aside.
4. Scoop and roll balls of dough, about 1.5 Tbsps of dough each, into balls. Roll each ball very lightly in granulated sugar, then generously in the confectioners' sugar. Place 3 inches apart on the baking sheets.
5. Bake the cookies for 11-12 minutes. If the cookies aren't spreading by minute 9, remove them from the oven and lightly bang the baking sheet on the counter 2-3x. This helps initiate that spread. Return to the oven for a few more minutes. Cool cookies for 5 minutes on the baking sheet, then transfer to a wire rack to cool completely.
6. Cookies stay fresh covered at room temperature for up to 1 week.

# No-Bake Chocolate Delight

*Recipe Submitted by:* Christine Shaw



*photo courtesy of: <https://www.thespruceeats.com>*

## Ingredients Needed:

- 1 cup flour
- 1 stick unsalted butter
- 3/4 cup nuts (walnut and/or pecan pieces)
- 1 cup powdered sugar
- 1 - 8 oz. package of cream cheese
- 1 large tub Cool Whip
- 2 pkg instant chocolate or pistachio pudding
- 3 cups milk

## Preparation:

1. Crust: Grease the bottom of a lasagna-sized glass baking dish with butter. Add flour, stick butter, and 1/2 cup nuts.
2. Layer 2: Combine powdered sugar, cream cheese, 1/2 tub Cool Whip. Mix well and spread over crust.
3. Layer 3: Combine pudding and milk. Mix until set. Spread over Layer 2.
4. Layer 4: Top with remaining cool whip and sprinkle with remaining nuts. Chill at least one hour before serving.

## Author's Note

This is a great treat for a get-together or holiday. An optional step: Grab a giant spoon and go hide in the closet from the family with the whole pan.

# Pizzelles - Italian Waffle Cookie

*Recipe Submitted by: Joanna Dunn*



## Ingredients Needed:

- 1/2 cup Shortening
- 2/3 cup Sugar
- 3 Eggs
- 1 3/4-2 cup Flour
- 1 tsp Baking Powder
- 1 tsp Anise
- Pinch of Salt

## Preparation:

1. Make a soft batter combining all ingredients.
2. Put rounded tspful on each side of the pizzelle iron, slightly above the center of each cookie mold.
3. Cook *\*very\** briefly – the cookies will burn quickly!
4. Cookies should be soft when you first pull them off of the iron.
5. Can also add 1 Tbsp of cocoa powder (using vanilla instead of anise) to make chocolate pizzelles.

## Author's Note

For this, you will need a pizzelle iron. Pizzelles can also be rolled while still warm to make the shell for a delicious cannoli.

These freeze well and are best stored in an old metal coffee can, just like my grandmother used to.



# Butterscotch Haystacks

Recipe Submitted by: Shane Hathaway



photo courtesy of: <https://creative-culinary.com>

## Ingredients Needed:

- 1 2/3 cups (11-ounce package) NESTLÉ® TOLL HOUSE® Butterscotch Flavored Morsels
- 3/4 cup creamy peanut butter
- 1 can (8.5 ounces) or 2 cans (5 ounces each) chow mein noodles
- 3 1/2 cups miniature marshmallows

## Preparation:

1. Line trays with wax paper.
2. Microwave morsels in large, uncovered, microwave-safe bowl on MEDIUM-HIGH (70%) power for 1 minute; stir. The morsels may retain some of their original shape. If necessary, microwave at additional 10- to 15-second intervals, stirring just until morsels are melted. Stir in peanut butter until well blended.
3. Add chow mein noodles and marshmallows; toss until all ingredients are coated.
4. Drop by rounded tbsp onto prepared trays. Refrigerate until ready to serve.
5. **Double Boiler Method:** Place morsels in top of double boiler over hot (not boiling) water. Do not cover. When most of the morsels are shiny, stir just until melted. (Prevent water from coming in contact with morsels.) Remove from heat; stir in peanut butter. Transfer to large bowl. Add chow mein noodles and marshmallows; proceed as above.

# Grand Marnier Sugar Rolls

Recipe Submitted by: Josh Qualls



photo courtesy of: <https://thefeedfeed.com>

## Ingredients Needed:

- Sweet-Roll Dough:
  - 1 cup scalded milk
  - 2 Tbsp butter
  - 1/4 cup + 1 tsp sugar
  - 3/4 tsp salt
  - 1/4c warm water
  - 1 scant Tbsp active dry yeast
  - 1 egg
  - 3 3/4 cup unbleached all-purpose flour
- Filling:
  - 1/2 cup currants
  - 4 Tbsp Grand Marnier
  - 3/4 cup sugar
  - Grated rind of 1 orange
  - 1/2 cup chopped walnuts
  - 4 Tbsp melted butter
  - 1 cup sieved powdered sugar

## Preparation:

1. Sweet-Roll Dough: In a large bowl, combine milk, butter, sugar salt. Stir to dissolve butter and 1/4 cup sugar. Let cool until just warm. Meanwhile, to soften yeast, in another container combine: warm water, yeast, 1 tsp sugar. When milk mixture has cooled to warm, stir in: softened yeast mixture, egg, 2 cups flour. Beat well. To make a soft dough, gradually add 1 1/2 to 1 3/4 cup flour. Turn out on a floured surface and knead until smooth. Place in a buttered bowl, turning dough once to butter the top. Cover and let rise until doubled in bulk, 45-60 minutes. Punch dough down. Shape and bake as directed.
2. Several hours or the night before baking, to plump currants, combine in a small bowl: currants, 1 tbsp Grand Marnier. Use one batch of Sweet-Roll Dough. Butter two 9-inch round cake pans. Roll out on a lightly floured surface to a 10x13-inch rectangle. Spread the plumped currants over the surface of the dough. Combine and sprinkle over the currants: sugar, orange rind, walnuts. Press this gently into the dough.
3. Starting with one long side, roll up firmly. Cut roll in half across the middle. Starting from the middle out, cut each half into 1 1/4-inch slices (should make 14). Place one of the end slices in the center of each pan, cut side up. Surround each with 6 of the remaining slices. Divide between the two pans and drizzle butter over the cut surfaces of the rolls
4. Cover and let dough rise until doubled, 45-60 minutes. Bake in a preheated 350 degree F oven for 25-30 minutes, or until well-browned. Invert rolls onto a wire rack and then re-invert them so that they are right side up on a serving plate. After they have cooled a bit, drizzle with a mixture of: sugar, remaining Grand Marnier.
5. Serve warm. Makes 14 sugar rolls.

# Vegan Brownies

Recipe Submitted by: Carol Ganz



photo courtesy of: <https://www.seriousseats.com>

## Ingredients Needed:

- 2 cups flour
- 1 1/2 cups sugar
- 1 tsp. salt
- 1 tsp. baking soda
- 1/2 cup cocoa
- 2 Tbsp. vanilla extract
- 1/2 cup vegetable oil
- 2 cups peeled and finely grated zucchini

## Preparation:

1. Combine the flour, sugar, salt, baking soda, and cocoa in a bowl.
2. Add the vanilla extract, oil, and zucchini and mix well. (The batter will be pretty thick.)
3. Bake in an ungreased 9 x 13 pan at 350 degrees for 30 minutes.

## What I'm Listening To While Cooking:

I would be listening to show tunes and singing off key at the top of my lungs.

## Why I Make It:

I needed a recipe for a dessert that was Vegan friendly and this is what my friend sent me. They sound weird, but they are amazing.

# Glühwein

Recipe Submitted by: Aisling Fae



photo courtesy of: <https://www.weinkenner.de>

## Ingredients Needed:

- 3/4 cup of water
- 1/2 cup of white sugar
- 3 cinnamon sticks
- 1 orange
- 10 whole cloves
- 1/2 tsp of ground cardamon
- 750 milliliter bottle of red wine

## What I'm Listening To While Cooking:

I always listen to podcasts whilst I'm cooking. My favorite podcast right now is Motherfoclóir - a podcast about words, Irish, Irish words, and words from Ireland.

## Preparation:

1. For the red wine, I like to use a box of Cabernet Sauvignon, but you can experiment with different reds to find the one you like best. Once you've gathered all your ingredients you will want to combine the water, sugar, and cinnamon sticks in a saucepan. Bring to a boil, reduce heat and simmer. Cut the orange in half and squeeze the juice into the water.
2. The next part is a bit tricky. You want to embed the cloves into the orange peel, and then place the whole thing in the simmering water. Continue simmering for about 30 minutes until you have a thick sweet syrup.
3. Finally pour in your wine, and heat until steaming, but not simmering. Serve in a mug and enjoy the smell and taste of German Christmas.

## Why I Make It:

No one does Christmas quite like the Germans. One of my favorite things about the holiday season when I lived in Germany was getting a hot cup of Glühwein in a cold winter's day. Whenever I start to feel homesick I make a big pot of this delicious spiced red wine and share it with my family.



# Adult Eggnog

Recipe Submitted by: Drew Shepherd



photo courtesy of: <https://www.thespruceeats.com>

## Ingredients Needed:

- 2 doz eggs
- 2 lbs sugar
- 1 gal whole milk
- 1 pint heavy cream
- 1 Fifth Cognac
- 1 cup Peach Brandy
- 1 cup dark rum
- 1 cup light rum
- 1 cup Apple Jack

## Preparation:

1. Separate eggs.
2. Mix yolks until thick and lemon colored.
3. Mix in sugar, gradually.
4. Mix in booze.
5. Mix in milk and cream.
6. Refrigerate overnight: Egg whites and mixture, separately.
7. Fold in whipped egg whites next day (I've never had great success with this step. It creates a bunch of foam. Lately, I'll mix part of the egg whites but not all. Someone more culinary-inclined might experiment on this step and let me know what's best.).

## Author's Note

This recipe makes 40 cups of Eggnog, but only lasts in the refrigerator for 2-3 days. Drink up!

# Mulled Wine

*Recipe Submitted by:* Calvin Hendryx-Parker



*photo courtesy of: <https://www.spicehunter.com>*

## Ingredients Needed:

- 1 (750 ml) bottle of dry red wine
- 1 orange, sliced into rounds (also peeled, if you would like a less-bitter drink)
- 8 whole cloves
- 2 cinnamon sticks
- 2 star anise
- 2 to 4 tbsps sugar, honey, or maple syrup to taste (or your desired sweetener)
  
- *Optional add-in:* 1/4 cup brandy (or your favorite liqueur)
- *Optional garnishes:* citrus slices (orange, lemon and/or lime), extra cinnamon sticks, extra star anise

## Preparation:

1. Add wine, orange slices, cloves, cinnamon, star anise, 2 tbsps sweetener, and brandy to a large saucepan. Stir briefly to combine.
2. Cook the mulled wine on medium-high heat until it just barely reaches a simmer. (Avoid letting it bubble — you don't want to boil off the alcohol.) Reduce heat to low, cover, and let the wine simmer for at least 15 minutes or up to 3 hours.
3. Using a fine mesh strainer, remove and discard the orange slices, cloves, cinnamon sticks, and star anise. Give the mulled wine a taste, and stir in extra sweetener if needed.
4. Serve warm in heatproof mugs, topped with your favorite garnishes.

# Sapphire Martini: Up With a Twist

*Recipe Submitted by:* Glenn Franxman



*photo courtesy of: [www.thespruceeats.com](http://www.thespruceeats.com)*

## Ingredients Needed:

- 2 dashes dry vermouth
- 2 dashes blue Curaçao
- 2 ounces Bombay Sapphire Gin
- Lemon twist garnish

## What I'm Listening To While Cooking:

*My Love Is A Fever* by Over The Rhine

## Preparation:

1. Chill a cocktail glass.
2. Add a couple of dashes each of dry vermouth and Blue Curaçao to the glass.
3. Pour in the gin.
4. Garnish with the lemon twist.

## Why I Make It:

Try it. You'll understand. Plus, it goes well with steak.

## Author's Note

If you're using 94 proof gin, the cocktail's alcohol content falls around 29% ABV. Looks can be deceiving, this is a potent drink.

# Caribbean Sea Moss Punch

Recipe Submitted by: Annette Lewis



photo courtesy of: [www.thatgirlcookshealthy.com](http://www.thatgirlcookshealthy.com)

## Ingredients Needed:

- 1 lb. sea moss
- 1 tin condensed milk
- 1 pk (250ml) evaporated milk
- 1 stick of cinnamon
- 2 limes
- 2 tsp. Angostura bitters
- Sugar to taste
- Water

## Preparation:

1. Clean sea moss and soak with lime juice overnight.
2. Wash and boil with the cinnamon until the sea moss becomes jelly like. Remove the cinnamon. Bend and strain the mixture. Leave to cool.
3. Place in a blender and add milk (condensed & evaporated). Blend until it becomes smooth & loose. Add bitters and sugar to taste. Mix well and serve with ice.

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