

Dish

April 2022

In This Issue:

Recipe: Mini Lemon Curd Bundt Cakes

Recipe: Whole Roasted Cauliflower Alfredo

Recipe: Artichoke Mac & Cheese with Garlic and Herb





Mini Lemon Curd Bundt Cakes

Cooking Spray

2 1/2 cups all-purpose flour

1/2 tsp baking soda

1/2 tsp baking powder

1/2 tsp salt

1 cup butter, room temperature

2 cups sugar

4 large eggs

1 cup sour cream

1 jar Bonne Maman Lemon Curd

Preheat the oven to 350°F. Spray two mini bundt pans with cooking spray. In a large bowl, whisk together the flour, baking powder, baking soda and salt. In another large bowl, cream butter and sugar together until fluffy. Add eggs one at a time, beating well between each. Mix half of the dry ingredients into the wet ingredients, mix until combined, scraping down the sides of the bowl as needed. Add vanilla extract and mix well, and then add remaining dry ingredients and sour cream and mix until just combined. Fill each well of bundt pans to 2/3 full and bake for 16-18 minutes, or until a toothpick inserted into the thickest part of the cake comes out clean. Cool on a wire rack for 10 minutes before removing cakes from pan. Spoon or pipe 2 tbsp of Bonne Maman Lemon Curd into each mini bundt cake. Note that if the cakes or your curd are warm, the curd may fall through the hole – be sure to put these on a plate before adding the curd. Yield and cooking times may vary depending on size of mini bundt pans.

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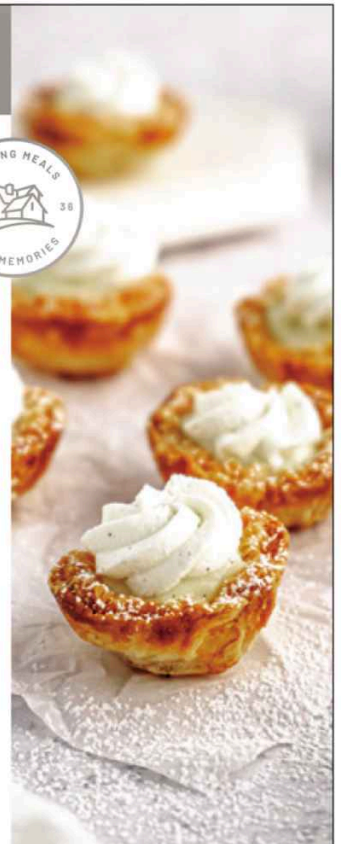
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Owen's Transfusion

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- + 1 part Vodka

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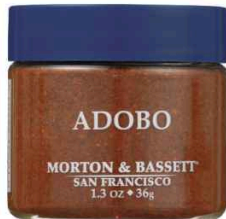
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Reese
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Artichoke Mac & Cheese with Garlic and Herb

16 ounces elbow macaroni pasta
4 cups milk
1 cup water
1/2 cup mayonnaise
1 packet Knorr's Garlic and Herb Sauce Mix
1 teaspoon kosher salt
1 cup Reese Quartered Artichoke Hearts, chopped
2 cups mozzarella cheese, grated
Optional: fresh parsley & chives

Add the macaroni pasta, milk and water to a large pot and cook on medium-high heat uncovered for 15 to 20 minutes, stirring frequently. Once the pasta is fully cooked, reduce the heat to low and add the mayonnaise, Garlic and Herb Sauce Mix and 1 teaspoon of salt. Stir to combine. Next, add the chopped Reese Artichoke Hearts and mozzarella cheese. Stir until the cheese has fully melted. Lastly, garnish the mac and cheese with some quartered Reese Artichoke Hearts and fresh herbs like parsley and chives.

reesespecialtyfoods.com



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Knorr
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Whole Roasted Cauliflower Alfredo

- 1 large head cauliflower (about 3 lbs.)
- 1/2 cup water
- 1/2 cup mayonnaise
- 1 package Knorr Alfredo Pasta Sauce Mix
- 1 Tbsp. plain dry bread crumbs

Preheat oven to 400°F . Remove leaves from cauliflower and cut out most of the core making sure head stays in one piece. Place in 8-inch baking dish with water. Cover tightly with foil. Roast 45 to 50 minutes until cauliflower is tender when pierced with tip of knife. Combine Mayonnaise and Knorr Alfredo Pasta Sauce Mix in bowl. Spread evenly on cauliflower. Sprinkle with bread crumbs. Roast uncovered 15 minutes or until browned.

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Mario's Meatballs

INGREDIENTS

- 1 jar of Carbone Marinara
- 2 Tbsp extra virgin olive oil (plus more for garnish)
- 2 Tbsp chopped garlic
- ¼ cup chopped parsley
- 1 yellow onion, diced-salt to taste
- 2 cups sturdy white bread, crusts mainly removed, cut into ¼ inch cubes- stale bread is great
- 1½ cups whole milk
- 2 pounds ground beef
- 1 pound sweet Italian sausage
- 1 pound ground veal
- 2 whole eggs
- 1 + ¼ pound piece of Parmigiano-Reggiano, grated, plus more to garnish



#COOKLIKECARBONE

INSTRUCTIONS

Heat the oven to 300° F.

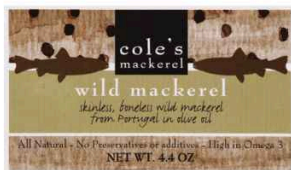
Heat a sauté pan over medium heat, and add the olive oil. After a minute, sweat the garlic until aromatic and almost softened, around 1 minute. Add the parsley, onions, and a large pinch of salt. Stir well, and cook until soft, about 10 minutes. Reserve.

Make the panade: Combine the bread and milk in a large bowl and toss. When the bread is completely saturated and softened, mush it together with your hands. Set aside.

In a large mixing bowl, combine beef, sausage, veal, eggs, onions, garlic, parmesan, a pinch of salt, and the panade. Mix, using your hands, until evenly combined. Portion into 3 1/2 ounce meatballs.

Heat a wide skillet over high heat. Coat the bottom of the pan with the neutral oil, and heat until shimmering. Working in batches, sear the meatballs until deeply brown on all sides, around 3 to 5 minutes per, making sure not to crowd the pan. Reserve the browned meatballs in a roasting pan.

Top the meatballs with Carbone Marinara sauce and slide the pan in the oven. Bake for 30 minutes, until the meatballs are just cooked through. Reserve, warm, until ready to serve. Serve meatballs three to a plate, garnished with a large spoonful of sauce, a drizzle of oil, and an additional sprinkling of cheese.



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Easy Thai Green Curry Stir Fry

½ can of light coconut milk

1 Tbsp vegetable oil

1 ½ Tbsp Blue Dragon Thai Green Curry Paste

various veggies, all chopped

garlic, minced

1 Tsp sugar

Heat oil over medium heat in a saucepan. Add Blue Dragon Thai Green Curry Paste and garlic and sauté until garlic is golden. Add veggies in and sauté until tender. Once vegetables are crisp-cooked, add coconut milk slowly until desired consistency is reached. Taste sauce and add sugar as needed. Serve over rice.

Blue Dragon

Thai Green
Curry Paste
10.2 OZ

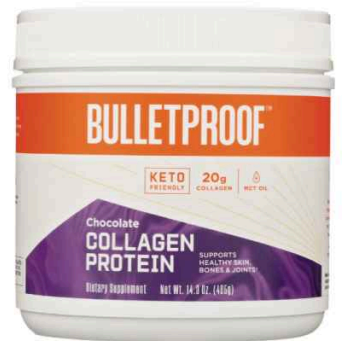
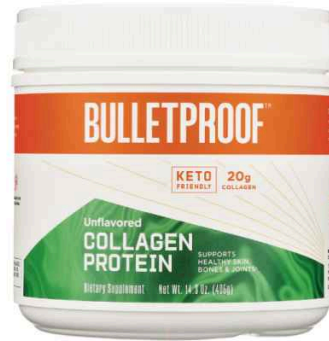
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