

Mac and Cheese Bites



Ingredients:

500g elbow noodles

2 cups butter cracker crumbs (Ritz)

3 cups sharp cheddar cheese, shredded and divided

6 tablespoons unsalted butter, melted

150g herb feta cheese

2 tablespoons cold unsalted butter

2 large eggs

3/4 cup milk

1/4 cup sour cream

1/4 teaspoon salt

1/4 teaspoon garlic powder

Directions:

1. Preheat oven to 176°C. Bring a large pot of water to a boil. Cook the pasta according to the box directions until just shy of al dente, about 6 minutes. Drain. Meanwhile, lightly grease several standard muffin tins with cooking spray or butter.

2. In a medium bowl, combine the cracker crumbs, 1/2 cup of the shredded cheese, and the melted butter with a fork. Spoon a bit of the mixture into the bottom of each tin and press down with a fork or the bottom of a small glass.

3. Once the pasta is cooked and drained, add it to a large mixing bowl with the remaining cheese, feta, and cold butter.

Mix well. In a small bowl, combine eggs, milk, and sour cream whisking to combine. Add the liquid mixture to the pasta. Stir in the salt and garlic powder. Mix well.

4. Divide the noodle mixture between the prepared muffin tins. Bake until golden, about 20-25 minutes. Let cool in the tins at least 10-15 minutes before removing from the pan. Serve immediately.

Sugar Wafer Chocolate Mousse Pie



Ingredients

Mousse

- 1½ cups chopped semi sweet chocolate
- ¼ salt
- 1 tsp vanilla
- 2¼ cups heavy cream, divided

Crust

- 32 Chocolate Sugar Wafer Cookies (about 8 oz)
- 2 Tbsp butter, melted

Whipped topped

- 1½ cups heavy cream
- 3 Tbsp powdered sugar
- Cocoa powder for dusting

Instructions

Mousse

1. Chop chocolate and transfer to a medium sized glass bowl. Add in salt and vanilla. Set aside.
2. In a small saucepan heat $\frac{3}{4}$ cup of heavy cream until it starts steaming. Don't bring to a full boil. Pour hot cream over the chopped chocolate and allow to sit for one minute to soften the chocolate. Immediately start stirring the chocolate until it's completely melted with the cream. Place bowl in refrigerator and allow to cool for just 30 minute until it's cooled. DON't forget about it, because you don't want it to get solid. Just cool, but still "stirrable".
3. Whip remaining 1½ cups heavy cream in mixer with whisk attachment on medium high speed for 1-2 minutes until stiff peaks form. Cover and refrigerate until ready to use.

Crust

1. Grease a 9" springform pan with butter, set aside.
2. While the mousse is chilling place chocolate sugar wafer cookies in blender or food processor. Pulse until they are a fine crumb. The pulsed cookies will be slightly sticky, because of the filling. This is ok! Mix cookie crumbs with melted butter and press into prepared pan. Mixture can get sticky, I used my fingers to press in pan.
3. Cover and chill this until ready to fill.

Assembly

1. When chocolate is cooled remove it from the refrigerator

and fold the extra whipped cream into the chocolate carefully. Continue stirring gently until mixed completely and there are no more chocolate streaks. Spread this into crust.

Topping

1. Whip remaining $1\frac{1}{2}$ cups heavy cream with powdered sugar with whisk attachment until stiff peaks form and spread over the chocolate mousse. If desired dust with powdered sugar right before serving.

Notes

store airtight and chilled for up to 3 days

Monkey Gland Sauce Recipe



Ingredients

- 1 large onion diced
- 2 cloves garlic minced
- 1/2 cup stock
- 1 can Mutti finely chopped tomatoes (diced tomatoes)

2 tomatoes diced

1 cup of Heinz Ketchup

1/2 cup Lea & Perrins Worcestershire Sauce

1 cup Mrs Balls Hot Chutney Sauce*

1/2 cup brown sugar

2 tablespoons vinegar

1 teaspoon Tabasco sauce

4 tablespoons of port wine

Oil for frying

* if you have to, you can use any peach chutney, or Major Grey's, Crosse & Blackwell, Pataks

Instructions

1. In a medium size pot, over medium heat, add about 1 tablespoon of oil and cook the onions until they are tender.
2. Add the rest of the ingredients and stir to combine. Bring up to a boil then reduce immediately to simmer for about 30 minutes.
3. Allow to cool and enjoy! Keep sauce refrigerated.

Cheddar Bacon Muffins



“Think bacon, Cheddar cheese, sour cream.....Wow !!

... For those who prefer savoury to sweet, these hearty muffins are an ideal – and quick! – solution.... . delicious !!

Ingredients

6 strips bacon
1 cup (250 mL) shredded old Cheddar cheese
3 cups (750 mL) all-purpose flour
2 tbsp (30 mL) granulated sugar
4 tsp (18 mL) baking powder
2 tsp (10 mL) pepper
1 tsp (5 mL) salt
1 cup (250 mL) milk
1/2 cup (125 mL) vegetable oil
1/2 cup (125 mL) sliced green onions
1/2 cup (125 mL) sour cream
2 eggs

Preparation

Cook bacon over medium heat for 5 minutes or until crisp. Drain on paper towels; let cool and crumble. In small bowl, combine 1 tbsp (15 mL) of the crumbled bacon and 2 tbsp (25 mL) of the Cheddar; set aside.

In large bowl, whisk together flour, sugar, baking powder, pepper and salt ; stir in remaining bacon and Cheddar.

Whisk together milk, oil, onions, sour cream and eggs; pour over dry ingredients. Stir together just until moistened. Spoon into greased or paper-lined muffin cups; sprinkle reserved bacon and Cheddar mixture on top.

Bake in centre of(190°C) oven for 20 to 25 minutes or until tops are firm to the touch and muffins are golden. (Make-ahead: Store in airtight container in refrigerator for up to 1 day or wrap individually and freeze in airtight container for up to 3 weeks. Rewarm before serving.)

Pumpkin Swiss Burger with Fried Sage



Yield: Serves 4

Prep Time: 30 minutes

Cook Time: 25 minutes

Ingredients:

3 tablespoons olive oil
2 lbs lean ground beef
1/3 cup pumpkin puree
1/2 teaspoon garlic powder
1/8 teaspoon cinnamon
1/2 teaspoon cumin
1/8 teaspoon allspice
1/8 teaspoon cayenne pepper
6 tablespoons unsalted butter

1 yellow onion, sliced thinly
4 slices Swiss cheese
9 fresh sage leaves
4 hamburger buns
salt and pepper to taste

Directions:

In a large bowl combine, beef, pumpkin, garlic powder, cinnamon, allspice, cayenne pepper, salt and pepper. Form four hamburger patties and set aside. Preheat a skillet to medium-high heat and add the olive oil. Place hamburger patties into the skillet and cook for five minutes on the first side. Flip and cook an additional four minutes with last minute placing cheese slices on top of each patties allow it to melt. Once the cheese has melted and the burgers are cooked, remove from skillet and set aside on a plate.

In another skillet preheated to medium heat, add 3 tablespoons unsalted butter. Add the onion slices, salt and pepper to the skillet. Saute until soft and golden brown about 15 to 20 minutes. Make sure to stir often to keep the onions from burning. Remove from skillet and set aside when done.

In another skillet preheated to medium-high heat, add the remaining butter to the skillet. Add sage leaves and fry them in the butter until crispy about three minutes. Remove sage leaves with a slotted spoon and set aside.

To assemble, place burger patty on a bottom bun. Top patty with caramelized onion and the top bun. Using a toothpick place two fried sage leaves on top of the bun to make sure they stay in place. Serve immediately.