

Zucchini Gratin

from Food Network

Prep Time: 12 min **Cook Time:** 55 min **Serves:** 6 servings



Ingredients

6 tablespoons (3/4 stick) unsalted butter, plus extra for topping

1 pound yellow onions, *cut in 1/2 and sliced (3 large)*

2 pounds zucchini, sliced 1/4-inch thick (4 zucchini)

2 teaspoons kosher salt

1 teaspoon freshly ground black pepper

1/4 teaspoon ground nutmeg

2 tablespoons all-purpose flour

1 cup hot milk

3/4 cup fresh bread crumbs

3/4 cup grated Gruyere

Preparation Steps

1. Preheat the oven to 400 degrees F.

2. Melt the butter in a very large (12-inch) saute pan and cook the onions over low heat for 20 minutes, or until tender but not browned. Add the zucchini and cook, covered, for 10 minutes, or until tender. Add the salt, pepper, and nutmeg and cook uncovered for 5 more minutes. Stir in the flour. Add the hot milk and cook over low heat for a few minutes, until it makes a sauce. Pour the mixture into an 8 by 10-inch baking dish.

3. Combine the bread crumbs and Gruyere and sprinkle on top of the zucchini mixture. Dot with 1 tablespoon of butter cut into small bits and bake for 20 minutes, or until bubbly and browned.

Nutrition

Serving Size: 1 of 6 servings

Calories: 277

Fat: 19g

Saturated Fat: 11g

Cholesterol: 53mg

Sodium: 714mg

Carbohydrates: 19g

Fiber: 3g

Sugar: 9g

Protein: 10g

Buffalo-Chicken Macaroni and Cheese



Recipe courtesy of Food Network Kitchen

From: Food Network Magazine



Get the flavors of Buffalo chicken—without the wings—in this outrageously good mac and cheese.

Level: Easy

Total: 1 hr 15 min

Active: 30 min

Yield: 6 to 8 servings

Ingredients:

7 tablespoons unsalted butter, plus more for the dish
Kosher salt
1 pound elbow macaroni
1 small onion, finely chopped
2 stalks celery, finely chopped
3 cups shredded rotisserie chicken
2 cloves garlic, minced
3/4 cup hot sauce (preferably Frank's)
2 tablespoons all-purpose flour
2 teaspoons dry mustard
2 1/2 cups half-and-half
1 pound yellow sharp cheddar cheese, cut into 1-inch cubes (about 3 1/2 cups)
8 ounces pepper jack cheese, shredded (about 2 cups)
2/3 cup sour cream
1 cup panko (Japanese breadcrumbs)
1/2 cup crumbled blue cheese
2 tablespoons chopped fresh parsley

Directions:

- 1 Preheat the oven to 350 degrees F and butter a 9-by-13-inch baking dish. Bring a large pot of salted water to a boil; add the pasta and cook until al dente, about 7 minutes. Drain.
- 2 Meanwhile, melt 3 tablespoons butter in a large skillet over medium heat. Add the onion and celery and cook until soft, about 5 minutes. Stir in the chicken and garlic and cook 2 minutes, then add 1/2 cup hot sauce and simmer until slightly thickened, about 1 more minute.
- 3 Melt 2 tablespoons butter in a saucepan over medium heat. Stir in the flour and mustard with a wooden spoon until smooth. Whisk in the half-and-half, then add the remaining 1/4 cup hot sauce and stir until thick, about 2 minutes. Whisk in the cheddar and pepper jack cheeses, then whisk in the sour cream until smooth.
- 4 Spread half of the macaroni in the prepared baking dish, then top with the chicken mixture and the remaining macaroni. Pour the cheese sauce evenly on top.
- 5 Put the remaining 2 tablespoons butter in a medium microwave-safe bowl and microwave until melted. Stir in the panko, blue cheese and parsley. Sprinkle over the macaroni and bake until bubbly, 30 to 40 minutes. Let rest 10 minutes before serving.



Photograph by Con Poulos
Courtesy of Food Network Magazine

Turkey Sloppy Joes

- 2 tablespoons butter
 - 1 onion, diced
 - salt and ground black pepper to taste
 - 1 ¼ pounds ground turkey (I used ground chicken)
 - ½ cup cold water
 - ¾ cup ketchup (I used barbecue raise)
 - 1 ½ tablespoons brown sugar (reduced sugar)
 - ½ teaspoon cayenne pepper, or to taste (did not use)
 - ½ teaspoon Worcestershire sauce
 - ½ teaspoon unsweetened cocoa powder
 - 1 cup water, or as needed
 - 6 hamburger buns, split
 - ½ cup shredded white Cheddar cheese
 - ½ cup chopped green onions (did not use)
 - (added a bit of vinegar)
1. Melt butter in a heavy skillet over medium heat. Cook and stir onion in butter until lightly brown, about 5 minutes. Season with salt and black pepper.
 2. Mix turkey and 1/2 cup cold water into onions. Cook and stir, breaking up the meat, until it begins to brown, about 2 minutes. Add ketchup, brown sugar, cayenne pepper, salt, and black pepper. Cook and stir until liquid is reduced, about 5 minutes.
 3. Stir in Worcestershire sauce and cocoa powder. Cook, stirring frequently, until meat is cooked through and liquid is reduced and thick, 20 to 30 minutes, adding up to 1 cup water if needed.
 4. Preheat the oven's broiler. Set the oven rack about 6 inches from the heat source.
 5. Toast hamburger buns under the preheated broiler until golden, 2 to 3 minutes.
 6. Remove turkey mixture from the heat; mix in cheese and green onions. Serve on toasted hamburger buns.



Roasted Butternut Squash Lasagna

alexandracooks.com

MAKES: 8 servings

PREP TIME: 15 mins

COOK TIME: 1 hr 10 mins

Creamy, rich, and delicious—this roasted butternut squash lasagna recipe is so easy and so good. The secret? A rosemary- and sage-infused bechamel and no-boil lasagna noodles. Adored by carnivores and vegetarians alike, this super flavorful lasagna is perfect for entertaining.

Adapted from Gourmet — unfortunately, the link no longer seems to be available on Epicurious.

INGREDIENTS

3 pounds butternut squash, quartered, seeded, peeled, and cut into 1/2-inch dice

3 tablespoons grapeseed or olive oil

4 cups milk, 2% or whole

a few sprigs fresh rosemary and sage

1 tablespoon garlic, minced

4 tablespoons unsalted butter

4 tablespoons all-purpose flour

9 No Boil Lasagna Noodles - soaked

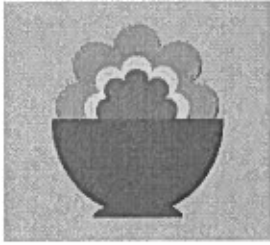
1 1/3 cups freshly grated Parmesan (I usually use pecorino romano instead)

1 cup heavy cream

1/2 teaspoon salt

DIRECTIONS

1. Preheat oven to 450°F. Spread the squash onto 1 extra-large sheet pan or 2 standard-sized sheet pans. Toss with 2 tablespoons of oil if using the large pan or 1 tablespoon each if using the smaller sheet pans. Season with salt and toss to coat. Transfer to the oven and cook for about 30 minutes, tossing halfway, until the squash is tender and beginning to turn golden.
2. While squash is roasting, in a saucepan bring milk to a simmer with the rosemary and sage sprigs. Heat milk mixture over low heat for 10 minutes and pour through a sieve into a large pitcher or measuring cup.
3. In a large heavy saucepan cook garlic in butter over moderately low heat, stirring, until softened. Stir in flour and cook the roux, stirring often, for about 3 minutes. Remove pan from heat and whisk in milk mixture in a stream until smooth. Return pan to heat and simmer sauce, whisking occasionally, about 10 minutes, or until thick. Stir in the squash and salt and pepper to taste. Sauce may be made 3 days ahead and chilled, its surface covered with plastic wrap.
4. Reduce temperature to 375°F and butter a 9×13-inch baking dish. UPDATE: Because sometimes no-boil noodles do not expand as well as expected, you can quickly soak them in hot water. If you've never had trouble with your no-boil noodles, don't worry about this step. If you have, I think you'll find this step makes a difference: Bring a small pot of water to a boil or fill a teapot with water and bring it to a boil. Pour the water into a small vessel such as a 9-inch baking. When you are ready to assemble, dunk three of the sheets into the hot water and let soak. Begin the assembly:
5. Pour 1 cup sauce into baking dish (sauce will not cover the bottom completely) and cover with 3 lasagna sheets, making sure they do not touch each other – use tongs to extract the noodles from the hot water. After you transfer the three noodles to the baking dish, soak three more sheets of noodles. Spread half of the remaining sauce (it's about 2 cups) over the noodles and sprinkle with 1/2 cup parmesan. Top with three more noodles; then soak the final three noodles in the hot water bath. Spread the remaining sauce mixture over the noodles and top with 1/2 cup parmesan. Top with the final layer of noodles.
6. In a bowl with an electric mixer (or by hand) beat cream with salt until it holds soft peaks and spread evenly over the top pasta layer, making sure pasta is completely covered. Sprinkle remaining 1/3 cup Parmesan over cream. Cover dish tightly with foil, tenting slightly to prevent foil from touching top layer, and bake in middle of oven 30 minutes. Remove foil and bake lasagna 10 to 20 minutes more, or until top is bubbling and golden. Let lasagna stand 5 minutes before cutting and serving.



Flourless Chocolate Cake NYT Cooking



Flourless Chocolate Cake

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INGREDIENTS

Metric

Yield: 8 to 12 servings

168 grams unsalted butter, cut up, plus more for greasing the pan

173 grams bittersweet or semisweet chocolate chips

50 grams unsweetened natural cocoa powder

150 grams granulated sugar

4 large eggs

1 teaspoon pure vanilla extract

Whipped cream or ice cream, for serving (optional)

[Send us feedback](#) about the metric conversions in this recipe.

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[Ingredient Substitution Guide](#)

[Nutritional Information](#)

PREPARATION

Step 1

Heat oven to 175 degrees Celsius. Generously butter the bottom and sides of a 20-centimeter springform pan, or press a large sheet of foil into the bottom and up the sides of a 20-centimeter round cake pan, smoothing the sides, and generously butter the foil.

Step 2

Bring a 5 centimeters of water in a large saucepan to a simmer over medium heat. Set a large heatproof bowl over the saucepan and add the chocolate. When the chips look soft and melty, stir gently until smooth. Turn off the heat, and add the butter to the bowl. Stir gently until melted and smooth. Add the cocoa powder and stir until smooth, then take the bowl off the saucepan.

Step 3

Stir in the granulated sugar until incorporated, then add the eggs, one at a time, and beat well after each addition. Stir in the vanilla, then scrape the batter into the prepared pan and smooth the top.

Step 4

Bake until crackly and dry on top, and a toothpick inserted 5 centimeters from the edge comes out clean, 40 to 50 minutes. A toothpick inserted in the center should come out with some crumbs attached.

Step 5

Cool in the pan on a rack, then remove the sides of the springform pan or lift the cake out of the cake pan using the foil overhang. You can slice and serve warm or at room temperature. Or, to cut very neat slices, freeze the cooled cake until firm. Slice and warm up in the microwave or oven, if preferred. Serve the cake with whipped cream or ice cream, if you'd like. The cake can be wrapped and kept at room temperature for up to 3 days, in the refrigerator for up to 1 week or in the freezer for up to 1 month.

CONGEE (JOOK)

For some obscure reason, the Chinese rice porridge dish that is called look in Cantonese is known in the United States and Great Britain as congee, an Anglo-Indian term meaning "water in which rice has been boiled." Few Westerners know of this dish, which is very typical of Chinese home-style cooking. Congee is often eaten for breakfast or as a light snack at any time of the day, including midnight, and is a very inexpensive way of stretching rice.

Basically, a small amount of rice is cooked with a large amount of water for several hours. The rice grains absorb so much water that they explode and thicken the water to a porridge-like consistency. Congee is flavored with whatever garnish or condiment you wish: raw fish slices cooked in the heat of the congee, ground beef, slices of thousand-year-old eggs, hard-cooked salted duck eggs, pickled ginger, sweet radish, roasted nuts, white bean curd cheese, pickled cucumber, scallions, fresh coriander or Chinese parsley, pieces of roast duck, pieces of pig's stomach, of kidneys, shreds of raw lettuce, and on and on. The list is endless.

This version of look is somewhat richer than some because chicken broth is used instead of plain water.

Ingredients

- 1 cup long-grain rice
- 2 quarts chicken broth (or 1 quart water and 1 quart broth)
- Salt and pepper to taste (optional)
- Garnish of your choice

Instructions

1. Wash the rice until the water runs clear (see Rice Chinese Style, page 28). Mix the rice with the chicken broth in a 3½- or 4-quart pot or casserole. Bring the broth to a boil, reduce the heat to medium low, cover the pot, and simmer the rice for 2½ hours, stirring the rice occasionally to keep it from sticking to the bottom of the pot, where it might scorch or form a crust.
2. The consistency of the look is up to the individual; just as oatmeal or farina can be on the thick or thin side, so can look. If the mixture seems too thick, thin it with more broth or water.
3. Add salt and pepper to taste, or leave the congee to be seasoned at the table by the diners, who will also garnish it according to their own desires.

Preparation time: 10 minutes to wash the rice

Cooking time: 2½ hours

Serves: 4 to 6