

From Robin:

Watchtide's Lemon/Blueberry Zucchini Bread

holbrookfarm.net

INGREDIENTS

4 eggs
2 cups Sugar
1 cup canola oil
3 1/2 cups flour, unbleached & unsifted
1 teaspoon salt
1-1/2 teaspoons baking soda
4 teaspoons baking powder
Juice of 1 Lemon
Zest of 1 Lemon, chopped
2 cups grated unpared Zucchini, slightly drained
1 cup (plus) frozen Maine Wild Blueberries

DIRECTIONS

Grease and flour two 5" by 9" loaf pans
Preheat oven to 350°F
Beat the eggs
Add the sugar and beat until well mixed
Add vegetable oil and beat
Add lemon juice, zucchini and lemon zest
Mix well
Mix together the flour, salt, soda, baking powder
Add to the zucchini mixture, mix well
Add the blueberries
Pour into loaf pans
Bake approximately 55 minutes or until done
Remove from oven and cool 10 minutes before removing from pans
I often add chopped pecans or walnuts, or I'll use dried cranberries in place of the blueberries, and orange juice and zest in place of the lemon. You could also omit the lemon juice and zest, nuts and blueberries - and in place add cinnamon, cloves, nutmeg, allspice and at least a cup of chocolate chips - and it comes out just grand.

From Karen

Corn with Shrimp, Chilies and Scallions

This is our rendition of Vietnamese *bắp xào tôm khô*, or stir-fried corn with dried shrimp. Instead of dried shrimp, we add cooked fresh shrimp, which are easier to source and make the dish more substantial. Complementary flavors—salty, sweet, savory, spicy, rich and tangy—are what make this dish a standout. Make a light meal of it by serving with steamed jasmine rice.

START TO FINISH: 25 MINUTES
SERVINGS: 4

2 tablespoons grapeseed
or other neutral oil

4 cups fresh corn kernels
(from about 5 ears corn)
OR thawed frozen corn
kernels, patted dry

12 ounces cooked shelled
shrimp, roughly chopped

~~2 Fresno OR jalapeño chilies,
stemmed, seeded and
chopped~~ 1 can diced chile peppers

2 tablespoons salted
butter, cut into 2 pieces

2 tablespoons fish sauce
OR soy sauce

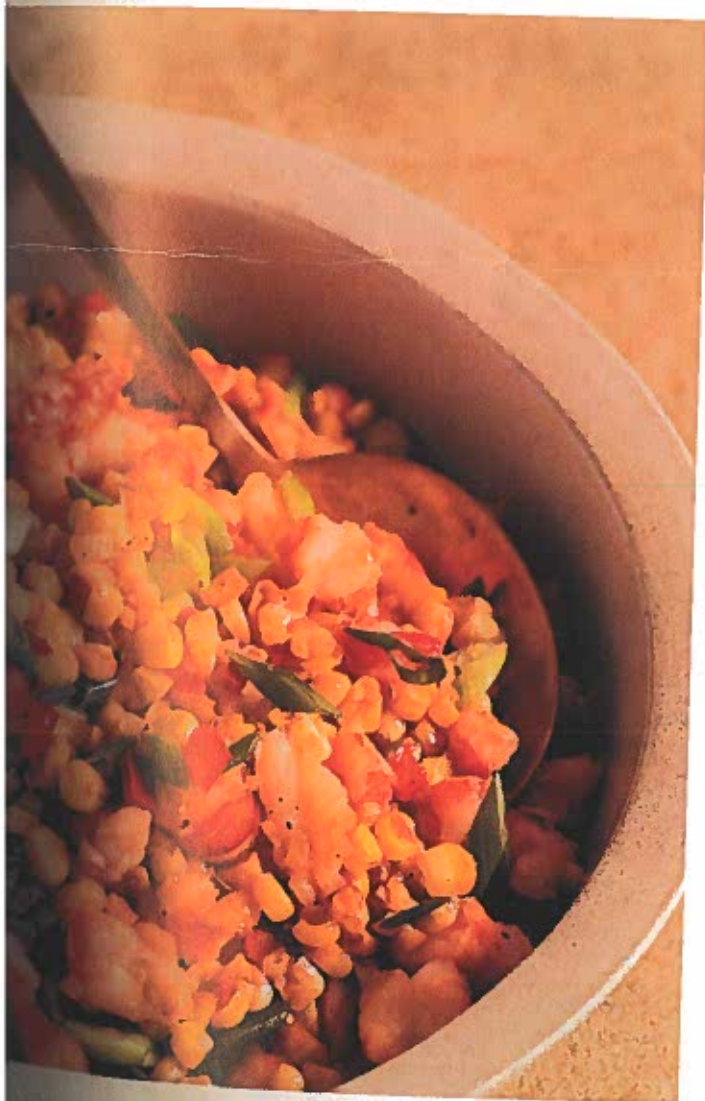
1 bunch scallions, thinly
sliced on the diagonal

1 tablespoon lime juice

Kosher salt and ground
black pepper

*Don't forget to thaw and pat dry the corn if using frozen.
Removing excess moisture reduces splatter and also helps ensure
the kernels char instead of steam when they hit the hot skillet.*

1. In a 12-inch nonstick skillet over medium-high, heat the oil until barely smoking. Add the corn and cook, stirring occasionally, until it begins to char, 6 to 7 minutes.
2. Add the shrimp, chilies and butter, then cook, stirring, until the shrimp are heated through and the butter is melted, 1 to 2 minutes. Off heat, stir in the fish sauce, scallions and lime juice. Taste and season with salt and pepper.



STIR-FRIES

From Amy

10 Secrets to make boxed brownies better



4.94 from 65 votes

This is the only recipe you need to make doctored up boxed brownies. These brownie taste like they came straight out of bakery!

Prep Time

5 mins

Cook Time

40 mins

Total Time

45 mins

Course: Dessert Cuisine: American Servings: 16 slices Calories: 199Calories

Ingredients

- 1 box brownie mix
- 2 egg yolks
- 1 stick butter melted
- 1/3 cup brewed hot coffee
- 1 tsp vanilla
- 1/4 tsp salt
- 1/4-1/2 cup chocolate chips depending on your preference

Instructions

1. Start by preheating the oven to 325F then line an 8x8 inch baking pan with parchment paper and set aside.
2. In a large bowl, mix the brownie mix, egg yolks, melted butter, brewed hot coffee, vanilla extract, salt, and chocolate chips together.
3. Pour the brownie batter into the prepared pan and bake in the preheated oven for 40 minutes. Let the brownies cool completely before cutting into it.

Notes

Make sure to read through the article more more helpful hacks and tips and tricks to make your boxed brownies even better!

Nutrition

Calories: 199Calories | Carbohydrates: 25g | Protein: 2g | Fat: 10g | Saturated Fat: 5g | Trans Fat: 1g | Cholesterol: 40mg | Sodium: 181mg | Potassium: 5mg | Sugar: 16g | Vitamin A: 209IU | Calcium: 5mg | Iron: 1mg

From Amy

Sauce - Miso, Butter, Sracha

@ 1/4 c white miso paste

@ 1/4 c butter (I used whipped)

@ 1 Tbl sracha sauce

make for @ 8-12 seconds to soften
butter to combine
