

PANDEMIC PANTRY RECIPES ~ APRIL 3, 2021
CHOCOLATE ~ IT'S NOT JUST FOR DESSERT ANYMORE!

Cocoa Rubbed Baby Back Ribs
(serves 4 - 6)

1/3 cup unsweetened cocoa powder
1/2 cup light brown sugar
3 TBS chili powder
2 TBS Kosher salt
2 TBS granulated onion
1 TBS granulated garlic
1 TBS dried oregano
1 TBS dried mustard
2 teaspoons dried ginger
2 teaspoons ground cinnamon
1 teaspoon ground allspice
2 racks (3 pounds) pork baby back ribs

Mix all of the dried ingredients together. Generously rub ribs on both sides. Wrap in plastic and refrigerate overnight.

Take ribs out of refrigerator about 2 – 3 hours before roasting. Preheat a 375 degree oven. Place ribs in a shallow roasting pan or baking sheet and bake for about 40 minutes. Remove from oven. Increase heat to 450 degrees. Place ribs curved side up on a rack. Roast for 10 minutes. Flip and roast for 5 minutes.

Chocolate BBQ Sauce
(Yields about 2 cups)

2 TBS butter
6 cloves minced garlic
1 medium onion (any variety) minced
1 oz. chopped semi-sweet chocolate
1 1/2 cups ketchup
1/3 cup packed brown sugar
1/4 cup brewed coffee
2 TBS honey
2 TBS cider vinegar
2 TBS unsweetened cocoa powder
1 TBS Worcestershire sauce
2 teaspoons dried mustard
2 teaspoons chili powder
2 teaspoons kosher salt
1 teaspoon ground black pepper
1/2 teaspoon ground coriander
1/4 teaspoon cayenne pepper

In a 4 quart saucepan, melt the butter. Add garlic and onions and cook until translucent. Add remaining ingredients and stir occasionally until thickened...just a few minutes.

Charred Cauliflower with Shishito Peppers and Picado Sauce

(serves 4 - 6)

1 head of cauliflower, trimmed, halved, and cut into 1 ½ inch wedges
2 TBS plus 1 cup olive oil
Kosher salt and ground pepper to taste
12 cloves of garlic roughly chopped
1 cup canola oil for frying
15 shishito peppers (substitute with sweet, small peppers or strips of green, red, etc)
½ cup whole almonds toasted and roughly chopped
1 cup plus 1 TBS roughly chopped parsley
2 TBS finely grated dark chocolate
2 teaspoons sherry

Preheat oven to 375 degrees. Toss cauliflower 2 TBS olive oil and arrange in a single on baking sheet . Roast until charred and tender flipping once in process. Heat 1 cup olive oil and garlic in a skillet over medium heat and cook until golden. Don't mess it up! If too dark, your garlic will taste bitter and Aunt Frances will raise a disapproving over-plucked and penciled-in eyebrow. Transfer garlic and oil to a bowl and let cool. Add canola oil to the skillet and over medium high heat, fry the peppers until they blister and are slightly crisp. Transfer peppers to a paper towel to drain, season with salt. Stir almonds, parsley, chocolate, sherry, salt and pepper into the garlic oil mixture. Spread onto a serving platter. Top with cauliflower, garnish with peppers, and a little chopped parsley. Of every recipe I made in this edition...THIS tops them all!

Gascon-Style Beef Stew

(serves 6 - 8)

4 ounces slab bacon cut into matchstick-sized pieces
3 ½ pounds chick cut into 2 inch pieces
Kosher salt and pepper to taste
12 cloves garlic, roughly chopped
3 medium carrots cut into ½ inch pieces
2 parsnips cut into ½ inch pieces
1 large onion cut into ½ inch pieces
1/3 cup Armagnac or other brandy
2 cups beef stock
1 bottle red wine (pinot noir, cabernet sauvignon, merlot)
3 sprigs each of parsley, rosemary, and thyme (tied in a cheesecloth bag or not)
2 bay leaves
3 ounces chopped dark chocolate
3 TBS butter
8 ounces mushrooms, quartered

Remove beef from refrigerator 2 hours before cooking. Preheat oven to 375 degrees. In an 8 quart saucepan over medium high heat, cook bacon until crisp. Remove with slotted spoon and drain on paper towels. Set aside. Dry beef in batches on paper towel. Season with salt and pepper. Cook in batches until caramelized on all sides. Transfer each batch to a bowl. Add garlic, carrots, and parsnips to the pot. Stir to get all of the lovely brown bits from the bottom. Cook for about 8 minutes until vegetables begin to sweat. Add Armagnac and reduce to half. Add stock wine, salt and pepper. Bring to a boil. Add herbs. Return beef to the pot. Cover and bake in oven for about 45 minutes or until beef is

fork tender. While beef is baking, cook mushrooms in melted butter in a skillet and set aside with the bacon and chocolate. Remove stew from oven, pull out herbs, add chocolate and mushrooms, adjust salt and pepper. Serve with a lovely crusty loaf of bread and sticks of unsalted butter. YUM.

Chocolate – Orange Olive Oil Cookies
(yields about 18 cookies)

¾ cup olive oil
2 eggs
½ cup granulated sugar
1 cup dark brown sugar
1 teaspoon vanilla paste (for your family) or vanilla extract (if Aunt Pam is coming over)
2 TBS finely grated orange rind
1 TBS orange juice
1 teaspoon baking soda
¼ teaspoon Kosher salt
2 cups all purpose flour
8 ounces dark chocolate chips
¼ cup nuts (optional)
Kosher salt to sprinkle over cookies

Preheat oven to 350 degrees.

In the bowl of a standing mixer, add olive oil and sugars. Mix well then add vanilla paste, eggs, orange rind, orange juice, and salt. Beat well. Sift flour and baking soda together. Pour in slowly. Do not overmix.

With a small ice cream scoop, scoop out dough onto a parchment lined or oiled baking sheet. Place about 2 inches apart. Sprinkle each cookie with a little Kosher salt. Bake until golden, about 10 – 12 minutes. Cool on a wire rack. YUMMO.

Chocolate Pudding with a Treasure Trove of Rum-Infused Raisins
(serves 6 – 8)

6 large egg yolks
¼ cup granulated sugar
1 ½ cups heavy cream
1 cup milk
7 ounces bittersweet chocolate, finely chopped
1 teaspoon instant coffee
1 cup Manuka raisins or golden raisins
¾ cup rum
A little sour cream to decorate

In a one quart saucepan, place raisins and rum. Bring up to a simmer and cut the heat. Allow to cool and let raisins drink in that rum (or else Aunt Katherine will). Place cream and milk in a heavy 2 quart sauce pan and bring up to almost a simmer. Place egg yolks and sugar in a bowl and beat hard for a minute or two. Slowly drizzle in some of the warm liquid to temper the yolks. Add this back into the pot. Stirring constantly, bring this up to almost a boil making sure not to overcook the egg yolks. Take off heat. Add the coffee and chocolate and whisk until everything dissolves. Drain the raisins of any extra liquid. Place them in the bottom of a serving bowl and pour the chocolate custard over them. In a small bowl, take two tablespoons of sour cream and add a little water or milk

to loosen it. Make a pastry bag out of parchment. Add sour cream to the bag. Clip off the end of the bag. Beginning at the center of the pudding, pipe one concentric circle until you reach the edge of the bowl. With the tip of a sharp knife, beginning at the center, drawn a line out and then in, out, and then in to create a spider web pattern. You may need to clean off the knife tip every so often. Cover the pudding tightly with plastic wrap. Slash small holes in the wrap to let it vent. Refrigerate overnight. You are welcome!

The Fudgiest Brownies
(yield about 24, 2 inch pieces)

½ pound butter
½ pound unsweetened chocolate
5 large eggs
1 TBS vanilla extract
1 teaspoon almond extract
2 ½ TBS instant coffee
3 cups granulated sugar
1 ¾ cups all purpose flour
1 cup chopped pecans or walnuts (optional)

Melt butter and chocolate together and set aside to cool. In the bowl of a heavy duty mixer, place eggs, sugar, coffee, and extracts. Beat on high for ten minutes. You will want to cover the mixer with a towel to avoid making a hot mess. Add cooled chocolate mixture and then flour. Beat until incorporated. Preheat a 325 degree oven. Spray a baking pan (roughly 8 “ x 12”). Line with foil. Pour in batter. Bake for about 1 hour. Let cool completely before cutting. This is a very dense, fudge-like brownie. In my humble opinion, the best brownie recipe of all time!