

PANDEMIC PANTRY RECIPES ~ NOVEMBER 6, 2021
GUSSYING UP AMERICAN CLASSICS

The BEST Cream of Tomato Soup
(serves 6 - 8)

1 large yellow onion, diced
6 cloves of garlic, finely diced
6 TBS butter
1- 28 ounce can diced tomatoes
1 - 46-ounce bottle tomato juice
6 TBS granulated sugar
2 TBS beef stock paste (I use "Better Than Boullion")
Black pepper
1 cup sherry
1 ½ cups heavy cream
¼ cup fresh basil chopped
¼ cup flat-leaf parsley chopped

Dice the onion and garlic. Melt butter in a large, heavy pot or a Dutch oven. Add onion and garlic to the pot and cook until translucent. Add diced tomatoes and tomato juice. Add sugar and the beef base. Add an ample amount of black pepper. Stir to combine and bring up to a simmer. Cook for 10 minutes. Turn off heat and add sherry and heavy cream. Finish off by adding the fresh basil and parsley. Honestly...this is such a wonderful soup and so easy to make!

Chauhan's Grilled Cheese
(Serves 6)

3 cups grated cheddar or a combination of grated cheddar and jack cheese
6 TBS fresh cilantro, chopped
2 TBS finely chopped fresh ginger or fresh ginger paste
2 teaspoons garam masala
2 tsp cumin powder
2 tsp red chili powder
6 small green chili peppers finely chopped or according to taste. You can also drain a small can of diced green chilies for a milder version.

For the sandwiches

6 – thick slices of sourdough bread
2 ounces of cheese filling per sandwich
2 TBS melted butter per sandwich

Mix sandwich ingredients together. Melt butter in a heavy fry pan (cast iron is the best). Take a large ice cream scoop and place a scoop of the cheese mixture on a piece of bread. Top with other slice. Place sandwiches...2 or three at a time...into hot pan and under

medium heat, cook on each side until golden and the filling has melted. This is such a tasty and unusual take on a classic. You are so very welcome!

Homemade Hamburger Helper

(serves 4)

2 TBS olive oil
6 cloves garlic, coarsely chopped
1 large yellow onion, ½ inch dice
3 medium carrots, peeled and cut into ¼ inch dice
1/2 teaspoon kosher salt
¼ teaspoon black pepper
1 pound 93% lean ground beef
3 TBS hot sauce
1TBS Dijon mustard
1TBS smoked paprika
2 cups beef stock
2 cups water (more as needed)
8 ounces whole wheat elbow pasta
½ cup nonfat Greek yogurt
1 ½ cups grated sharp cheddar cheese
½ cup chopped chives or scallions

Heat a Dutch oven or heavy 12 inch cast iron skillet. (medium heat). Add olive oil, onions, garlic, and carrots, salt and pepper. Let cook until the vegetables are well caramelized. This is crucial to the flavor of your end product. It could take as much as ten minutes. Add the beef, break it up and brown (about 5 minutes). Stir in the hot sauce, Dijon, and smoked paprika. Add the broth and the water. Stir well and scrap up tasty browned bits from the bottom of the pan. Bring to a boil and add the pasta. Cook until al dente (follow package instructions). If pasta becomes dry, add a splash more water. (I have never had to do this). Once the pasta is cooked, remove from heat, cool for a minute or two, add yogurt and cheese and half of the chives. Mix well. Turn out onto a platter and garnish with the rest of the chives. This is such a tasty, comfy, and affordable dish!

Indian Pudding

(serves 6)

4 cups of milk
½ cup yellow corn meal
1 cup light or dark brown sugar
1 1/2 tsp ground ginger
½ tsp nutmeg
½ tsp cinnamon
1 tsp kosher salt
½ cup molasses
1 cup heavy cream

Preheat oven to 275 degrees. Butter a 2 quart baking dish.
Stir together 1 cup of cold milk and the cornmeal. Mix well until there are no lumps. In a heavy saucepan, heat the remaining 3 cups of milk to a bare simmer. Stir in cornmeal mixture. Stir constantly over medium heat until the mixture is well thickened (about 5

minutes). Remove from heat. Add the sugar, spices, and salt. Mix well. Add molasses and cream and blend well. Pour the mixture into the baking dish and bake for 2 hours. Serve warm with whipped cream or ice cream...and / or a drizzle of REAL maple syrup! So old-fashioned and yummy!

Boston Cream Pie
(serves 8 – 10)

For the cake

2 large eggs at room temperature
1 cup sugar
½ cup milk
5 TBS unsalted butter
1 cup plus 2 TBS all-purpose flour
¼ tsp kosher salt
2 tsp vanilla extract

Preheat oven to 350 degrees. Spray an 8 inch cake pan and line the bottom with kitchen parchment. Spray again.

Combine the flour, baking powder, and salt in a bowl. Whisk and set aside. In a standing mixer fitted with a beater, add eggs and sugar. Beat on medium speed until pale, thick, and fluffy (about 5 minutes). In a glass measuring cup, combine the milk and butter. Microwave on high for about 30 seconds until melted. Gradually add the flour and milk mixtures to the beaten eggs. Beat until just combined. Add vanilla. Mix well. Pour into cake pan and bake for about 30 minutes. Once the cake is out of oven, cool completely or wrap and store overnight.

For the pastry cream

6 egg yolks at room temperature
2/3 cup sugar (sifted)
¼ cup cornstarch (sifted)
1 TBS vanilla extract
2 cups whole milk
1 TBS softened butter

Pour milk into medium saucepan with heavy bottom. Bring up to a simmer. In a large bowl whisk egg yolks with cornstarch and sugar that have been sifted together. Whisk vigorously so there are no lumps. Temper this mixture by drizzling in a cup of the warm milk. Add this to the remaining milk in the saucepan. Cook over medium heat until it thickens, bubbles, and pulls away from the bottom of the pan. Turn off heat, add vanilla and butter and stir. Let cool in a bowl. Cover with plastic wrap lightly pressing the plastic against the pastry cream so a skin does not form. Refrigerate overnight or use when cool.

Chocolate Ganache

¼ cup heavy cream
4 ounces bittersweet chocolate chopped or chocolate chips
1 TBS light corn syrup

Place cream, chocolate, and corn syrup into a microwave safe bowl. Microwave for about 30 seconds, mix, and then for another 15 seconds or until the mixture is smooth and gorgeous.

Assembling the cake

Cut cake in half horizontally. Place bottom half, cut side up, on serving plate. Spread the pastry cream over the cake leaving a 1 inch border. Top with the remaining cake and press down to spread filling to the edge. Spread ganache over the top. Try not to let it go over the edge of the cake. **JUST BECAUSE!** At this point you can let the cake set for an hour, chill it, cut into it. I think this is best served as fresh as possible. What a terrific classic dessert this is! PS: The same pastry cream you are making can be used in a homemade éclair or Napoleon!