



BLACKENED CHICKEN TENDERS

INGREDIENTS

- 1 1/2 lbs Chicken tenderloins, tendons removed
- 1 tbsp Paprika
- 2 1/2 tsp Garlic powder
- 2 tsp Onion powder
- 2 tsp Seasoned salt, to taste
- 2 tsp Dark red chili powder
- 1 tsp Smoked paprika
- 1 tsp Freshly cracked black pepper
- 1/2 tsp Cayenne pepper, optional
- 1/2 tsp Dried oregano
- 1/2 tsp Rubbed sage
- 1/4 tsp Dried thyme
- 1/8 tsp Granulated sugar
- 1 cup Vegetable oil (divided)

DIRECTIONS

1. Combine all dry spices in a medium size bowl and 1 tbs of vegetable oil, set aside.
2. Remove tendon from chicken tender. You can also chicken breast cut into strips.
3. Take chicken tenders and place into wet rub mixture. Mix thoroughly to evenly coat chicken with wet rub mixture.
4. In a cast iron skillet on medium high heat add 1 tbs oil.
5. Once the oil is hot gently place chicken tender on at a time into oil. Cook for 2 to 3 minutes on each side. Add additional oil to skillet once chicken tenders are turned. Remember not to overcrowd the pan leaving space for chicken tenders to crisp up nicely.
6. Remove chicken tenders from skillet and place on wire rack lined sheet pan. Let chicken rest for 3 to 4 minutes and Enjoy!



GRUYERE BAKED MAC AND CHEESE

INGREDIENTS

- 1 pound Mini pasta shells (cooked)
- 6 tbs Unsalted butter
- 5 tbs Flour
- 3 1/4 cups Milk
- 3/4 cups Heavy cream
- 1/2 tsp Garlic powder
- 1/4 tsp Paprika
- 1/4 tsp Onion powder
- 1/4 tsp Dijon mustard
- 1/8 tsp Cayenne pepper
- 3 cups Shredded sharp cheddar cheese
- 2 cups Shredded Gruyere cheese
- 1 tbs Lemon juice
- Salt & Pepper to taste

Topping

- 1 1/2 cups Panko breadcrumbs
- 1/4 cups Butter
- 1/2 cups Grated parmesan

DIRECTIONS

1. Preheat the oven to 400°F (200°C).
2. Cook the pasta 1 minute shorter than the package instructions. Drain and set aside.
3. Grate Gruyere and cheddar cheese on the large holes of a box grater.
4. Make brown butter: melt butter in a pot then cook it over medium heat, whisking often, until butter turns light brown and smells nutty.
5. Add flour and whisk until combined. Cook over low heat for about a minute.
6. Add milk, heavy cream, and spices (paprika, onion and garlic powder, cayenne pepper, Dijon mustard). Whisk until combined, bring to a boil and cook for 2 minutes.
7. Cook the milk mixture over very low heat and make sure it's cooking very gently. Gradually add cheese, about 1/2 cup at a time, whisking after every addition until the cheese is melted and incorporated into the sauce.
8. When all the cheese has been added season the sauce with lemon juice, salt, and black pepper. You should have a smooth sauce but if yours look grainy, just blend it with a hand mixer/blender and it will be perfect. I often mix the sauce additionally with the blender even if it's already smooth – it won't split when reheated or frozen and thawed.
9. Add the cheese sauce and cooked and drained macaroni to a 9x13 inch (23x33cm) casserole dish, and stir them together. The mac and cheese will be too runny at this point – baked mac and cheese must be really runny before going into the oven or it will turn out dry. It will thicken in the oven and then more while cooling.
10. Make the topping: melt the butter in a medium pot, add the breadcrumbs and stir to coat. Take the pot off the heat and stir in the parmesan cheese.
11. Top the mac and cheese with the breadcrumb topping. Bake for 20-25 minutes or until the topping is golden and crunchy. Let stand for 5 minutes to thicken slightly then dig in!



BACON SWEET POTATO SOUP

INGREDIENTS

- 4 Slices bacon, chopped
- 3 Sweet potatoes, peeled and diced
- 1 Medium red onion, chopped
- 2 Cloves garlic, minced
- 1 tsp. Kosher salt
- 1/2 tsp. Ground black pepper
- Pinch of cayenne
- 4 cups Chicken stock
- 1 each Fresh lime juice

DIRECTIONS

1. In a large pot over medium heat, cook bacon. Transfer to a paper towel-lined plate and reserve 1 tablespoon fat. To pot, add onions and cook until slightly softened, 5 minutes. Add garlic and cook until fragrant, 2 minutes. Season with salt, pepper, and cayenne, if using.
2. Add sweet potatoes and stock. Bring to a boil, then reduce heat to low and simmer until sweet potatoes are tender, 27 to 30 minutes.
3. Blend with immersion blender or transfer to a blender in batches and blend until smooth. Stir in lime juice.
4. Serve warm topped with chopped bacon.



CHRISTMAS MIMOSA

INGREDIENTS

- 1 1/2 ounces Pomegranate
liqueur
- 1 ounce Cranberry
juice
- 3 ounces Chilled
champagne
- Fresh cranberries and fresh
rosemary sprigs, for garnish.

DIRECTIONS

1. Pour liquor and juice into glasses and top with champagne.
2. Garnish with cranberries and rosemary sprigs.
3. Enjoy!