

Rachel's Knock-You-Naked Brownies

Ingredients

1 package German chocolate cake mix
1/3 c plus 1/2 c evaporated milk, divided
1/2 c melted butter
1 package of caramels, unwrapped
1 cup (or more) dark chocolate chips

Instructions

Preheat the oven to 350 degrees F. Combine dry cake mix, 1/3 c evaporated milk, and melted butter in a large mixing bowl. Press half of the batter into the bottom of a greased 13x9" glass baking dish. Bake for eight minutes.

Melt caramels and 1/2 c evaporated milk in a small saucepan on the stove, stirring frequently, until caramel is melted. Pour over the baked brownie layer. Cover with the dark chocolate chips.

Chill for an hour or until caramel is hard then press the remaining batter on top of the morsels.

OR (if you're impatient like me)

Flatten out remaining batter on a Silpat baking mat or wax paper to the same size as the baking dish, invert on top of warm caramel/chocolate chips, releasing the dough from the sheet/paper. (It may take practice to get a uniform top layer, but that can be part of the fun.)

Return to the oven and bake for 28 minutes (or less for more gooey brownies). Cool before cutting.

Grandma Price's World Famous Lasagna

Ingredients

10 uncooked lasagna noodles
1.5 pounds ground beef
One jar (24 oz) pasta sauce
8 oz shredded cheddar cheese
12 oz container of cottage cheese
8-12 oz shredded mozzarella cheese
Salt

Instructions

Preheat the oven to 350 degrees F. Bring water to a boil in a large pot of water. Cook lasagna noodles per box instructions (10-12 min), then drain water. Brown ground beef in a large skillet. Drain fat. Salt to taste. Add the entire jar of pasta sauce to the beef and mix together.

Spread a layer of cottage cheese on the bottom of a 13x9" baking dish. Layer noodles on top (some may need to be cut for fit). Spread half of the meat and sauce mixture on top. Sprinkle cheddar cheese over everything. Make a second layer of noodles. Spread the rest of the meat and sauce mixture. Top with mozzarella cheese.

Bake uncovered in the oven for 50-60 minutes, until the cheese browns at the edges. Let cool a few minutes before serving.

Reggie's Knock-Your-Socks-Off Chocolate Chip Cookies

Warning: These cookies are to be refrigerated overnight so plan ahead when preparing.

Ingredients

10 Tbs unsalted butter, softened
¾ c dark brown sugar
⅔ c superfine sugar
1 large egg
1 ¾ c plus 2 Tbs all-purpose flour
1 tsp baking powder
¾ tsp baking soda
¾ tsp kosher salt
6 oz dark chocolate chips

Instructions

Cream together butter and both sugars in a mixer on medium speed for 1 to 2 minutes until paler but not fluffy. Add egg and beat on medium until evenly combined. In a separate bowl, mix together flour, baking powder, baking soda, and salt. Fold into the butter mixture using a rubber spatula until combined. Fold in chocolate chips.

Roll golf ball-sized dough balls (makes approx. 28) and place on a baking sheet lined with parchment paper. Cover with plastic wrap and refrigerate for at least 12 hours.

Heat oven to 350 degrees F. Make sure cookie balls are evenly spaced. Bake for 13 minutes, until the cookie edges are puffed and golden at the edges. The middle should be slightly not-quite set. Cool cookies on the baking sheet (they will finish setting up). Enjoy!

Louise's Fancy Beef Stew

Ingredients

1 Tbs olive oil
8 oz bacon, diced
2 ½ lbs stew beef cut into 1" cubes
Kosher salt
Freshly ground black pepper
1 lb carrots cut into 1" chunks
2 onions, sliced
2 tsp minced garlic
1 bottle of red wine
16-32 oz. beef broth
1 Tbs tomato paste
½ tsp dried thyme
4 Tbs unsalted butter, softened
3 Tbs all-purpose flour
1 lb sliced baby portobello mushrooms

Instructions

Preheat oven to 350 degrees F. Heat the olive oil in a Dutch oven on the stove. Add bacon and cook over medium heat until brown, about ten minutes. Remove with a slotted spoon to a holding dish.

Dry the beef cubes with a paper towel and then salt and pepper them. Sear the beef cubes on all sides in batches, approx 3-5 minutes per batch. Move seared cubes to the holding dish with bacon.

Put carrots, onions, 1 Tbs of kosher salt, and 2 tsp of ground pepper together in the Dutch oven. Cook for 10-15 minutes, stirring occasionally. Add the garlic and cook for 1 minute. Add meat and bacon to the pot. Add the bottle of wine and enough beef broth to cover the meat. Stir in the tomato paste and thyme, then bring to a simmer.

Cover the pot with a lid and place in the oven for two hours, until the meat and veggies are tender. Place the pot back on the stove without the lid. Combine 2 Tbs of butter and 3 Tbs flour with a fork. Stir into the stew.

Sauté the mushrooms in 2 Tbs butter until lightly browned. Add to stew. Bring to a boil, then lower heat and simmer for fifteen minutes.

Serve as-is or over egg noodles or mashed potatoes.