

Apple Dutch Baby Recipe | Bon Appetit

We made this and served it with maple syrup today – yum!



Apple Dutch Baby

Recipe | Bon Appetit

Summon your family to the table while this dutch baby bakes; it will be fabulously puffed when it comes out, and you'll enjoy hearing the oohs and aahs before it deflates.

Ingredients

4 cups apple cider
2 tablespoons unsalted butter
1 tablespoon light brown sugar
1 teaspoon vanilla extract
 $\frac{1}{2}$ teaspoon ground cinnamon
3 large eggs, room temperature
 $\frac{3}{4}$ cup whole milk, room temperature
 $\frac{3}{4}$ cup all-purpose flour
1 teaspoon vanilla extract
 $\frac{1}{4}$ teaspoon kosher salt
1 teaspoon ground cinnamon, divided
4 tablespoons unsalted butter, divided

1 large Pink Lady apple, peeled, sliced $\frac{1}{4}$ " thick
1 tablespoon light brown sugar

Method

1. Apple cider syrup: Bring cider, butter, brown sugar, vanilla, and cinnamon to a boil over medium-high heat in a large saucepan. Reduce heat and boil gently, whisking occasionally, until thick and syrupy, 30–45 minutes.
2. Syrup can be made 1 week ahead. Let cool; cover and chill. Bring to room temperature before using.
3. Dutch baby: Preheat oven to 425°. Whisk eggs, milk, flour, vanilla, salt, and $\frac{1}{2}$ tsp. cinnamon in a medium bowl until smooth."
4. Melt 2 Tbsp. butter in a 10" skillet, preferably cast iron, over medium heat. Add apple and sprinkle with brown sugar and remaining $\frac{1}{2}$ tsp. cinnamon. Cook, tossing often, until apple is coated and softened, about 4 minutes. Transfer to a plate.
5. Wipe out skillet and heat in oven until very hot, 8–10 minutes. Carefully add remaining 2 Tbsp. butter to skillet, tilting to coat bottom and sides. Add apple to center of skillet; pour batter over. Bake until pancake is puffed and golden brown around the edges and center is set but still custardy, 12–15 minutes.
6. Serve drizzled with apple cider syrup.

Source: Bon Appétit (Servings: 4 | Yield: 1 pancake)

[Pizza Bianca with Scamorza and Shaved Celery Root Recipe](#)



Pizza Bianca
with Scamorza and Shaved Celery Root Recipe | Bon Appetit

With slices of celery root and chefs' new favorite cheese, scamorza, pizza night just got a lot more fun.

Ingredients

$\frac{1}{4}$ bulb celery root (celeriac), peeled, very thinly sliced
2 tablespoons olive oil, divided, plus more for baking sheet
Kosher salt and freshly ground black pepper
8 ounces prepared pizza dough, room temperature
6 ounces scamorza cheese or smoked mozzarella, thinly sliced
 $\frac{1}{2}$ small red onion, very thinly sliced
 $\frac{1}{2}$ cup grated Parmesan
1 tablespoon fresh oregano leaves, plus more for serving
1 tablespoon drained capers, chopped
Flaky sea salt (such as Maldon)

Method

Place a rack in lower third of oven; preheat to 500°. Toss celery root and 1 Tbsp. oil in a medium bowl; season with kosher salt and pepper. Set aside.

Gently stretch dough into a 16×12" oval and transfer to a

lightly oiled rimmed baking sheet. (If dough springs back, cover and let rest 10 minutes, then stretch again, resting as needed.) Brush with remaining 1 Tbsp. oil and bake until dry and golden, about 5 minutes (this prevents dough from getting soggy once the toppings are added). Remove from oven; top with cheese, reserved celery root, onion, Parmesan, and 1 Tbsp. oregano.

Bake pizza, rotating baking sheet halfway through, until cheese is melted, celery root is tender, and crust is golden brown, 12–15 minutes. Top with capers and more oregano; season with sea salt and pepper.”

Prep

- Active: 20 Minutes
- Total Time: 40 Minutes

Source: Bon Appétit (4 servings)

[Tabbouleh](#)



Tabbouleh

Serve the salad with the crisp inner leaves of romaine lettuce and wedges of pita bread.

Ingredients

3 medium round tomatoes, cored and cut into 1/2-inch pieces

Salt and pepper

1/2 cup medium-grind bulgur

1/4 cup lemon juice (2 lemons)

6 tablespoons extra-virgin olive oil

1/8 teaspoon cayenne pepper

1 1/2 cups chopped fresh parsley

1/2 cup chopped fresh mint

2 scallions, sliced thin

Method

Toss tomatoes and 1/4 teaspoon salt in large bowl. Transfer to fine-mesh strainer, set strainer in bowl, and let stand for 30

minutes, tossing occasionally.

Rinse bulgur in fine-mesh strainer under cold running water. Drain well and transfer to second bowl. Stir in 2 tablespoons lemon juice and 2 tablespoons juice from draining tomatoes. Let stand until grains are beginning to soften, 30 to 40 minutes.

Whisk remaining 2 tablespoons lemon juice, oil, cayenne, and 1/4 teaspoon salt together in large bowl. Add drained tomatoes, soaked bulgur, parsley, mint, and scallions; toss gently to combine. Cover and let stand at room temperature until flavors have blended and bulgur is tender, about 1 hour. Toss to recombine, season with salt and pepper to taste, and serve immediately.

Notes

Why this works – To keep our tabbouleh from becoming too soggy, we salted the tomatoes to rid them of their excess moisture. But to make sure that our tabbouleh recipe still guaranteed the fresh flavor we wanted, we soaked the bulgur wheat in some of the tomato liquid and lemon juice instead of in the flavor-robbing water found in most tabbouleh recipes.

Source: Cook's Illustrated (Servings: 4 | Yield: 4 cups)

[**Curried Lentil, Tomato, and Coconut Soup Recipe | Bon Appetit**](#)



Curried Lentil, Tomato, and Coconut Soup Recipe | Bon Appetit

This recipe calls for medium curry powder, but it's flexible. If the one you have is mild or very spicy, adjust the heat level with more, or less, red pepper flakes.

Ingredients

2 tablespoons virgin coconut oil or extra-virgin olive oil
1 medium onion, finely chopped
2 garlic cloves, finely chopped (approximately 2 teaspoons)
1 2½-inch piece ginger, peeled, finely grated (approximately 2 teaspoons)
1 tablespoon medium curry powder
¼ teaspoon crushed red pepper flakes
¾ cup red lentils
1 14.5-ounce can crushed tomatoes
½ cup finely chopped cilantro, plus leaves with tender stems for serving
Kosher salt, freshly ground pepper
1 13.5-ounce can unsweetened coconut milk, shaken well
Lime wedges (for serving)

Method

1. Heat oil in a medium saucepan over medium. Cook onion, stirring often, until softened and golden brown, 8–10 minutes. Add garlic, ginger, curry powder, and red pepper flakes and

cook, stirring, until fragrant, about 2 minutes. Add lentils and cook, stirring, 1 minute. Add tomatoes, $\frac{1}{2}$ cup cilantro, a generous pinch of salt, and $2\frac{1}{2}$ cups water; season with pepper. Set aside $\frac{1}{4}$ cup coconut milk for serving and add remaining coconut milk to saucepan. Bring mixture to a boil; reduce heat and simmer gently, stirring occasionally, until lentils are soft but not mushy, 20–25 minutes. Season soup with more salt and pepper if needed.

2. To serve, divide soup among bowls. Drizzle with reserved coconut milk and top with more cilantro. Serve with lime wedges

3. Do Ahead: Soup (without toppings) can be made 3 days ahead. Let cool; cover and chill.”}

Notes

Recipe by Yotam Ottolenghi

11 WW Freestyle SmartPoints

Source: Bon Appétit (4 servings)

<https://www.bonappetit.com/recipe/curried-lentil-tomato-and-coconut-soup>

Garlic Butter Shrimp and Zoodles (Zucchini Noodles)

Garlic Butter Shrimp and Zoodles (Zucchini Noodles)

A light meal that takes little time and effort, but delivers big on flavor. Tender shrimp sauteed in garlic butter and served over sauteed zucchini noodles – perfect for a fast, delicious lunch.

Ingredients

1 lb. uncooked shrimp (peeled and deveined)
4 large zucchini (spiraled)
 $\frac{1}{2}$ cup sun dried tomatoes (not the kind in oil)
1 teaspoon olive oil
1 tablespoon light butter
5 cloves of garlic (minced)
Juice from $\frac{1}{2}$ a lemon
 $\frac{1}{4}$ cup fresh parsley (finely chopped)
Salt and pepper to taste
Fresh grated Parmesan cheese (optional)

Method

1. Heat butter in a large, non-stick skillet over medium high heat. Add in the shrimp, half of the garlic, salt, and pepper. Cook until shrimp is pink, about 4-5 minutes. Transfer shrimp to a bowl.
2. Add oil and remaining garlic to skillet. Cook for about 1 minutes, then add in the zucchini noodles, and cook for about 2 minutes, while stirring regularly.
3. Return the shrimp to the pan, and add in the sun-dried tomatoes, and season with additional salt and pepper if desired.
4. Squeeze lemon juice over the dish, and spoon onto serving plates. Garnish with fresh parsley.

Notes

Melissa's note – I used plain sun-dried tomatoes in a zip-pack. Added to pan along with zucchini noodles in second step so they could soften up during cooking.

1 WW Freestyle SmartPoint

Source: LaaLoosh (Servings: 4 | Yield: Serving size is about 1 1/2 cup)

Pork Schnitzel

We made this great schnitzel recipe from Natasha's Kitchen on Christmas Eve.

Pork Schnitzel Recipe

German pork schnitzel is an easy recipe and it's perfect for busy weeknights. The pork chops are pounded into thin, tender cutlets which are breaded and sautéed, resulting in a crispy crust and juicy center.

Ingredients

2 lbs. boneless pork chops

$\frac{1}{3}$ cup all-purpose flour

1 tablespoon garlic salt (or sub with equal parts salt and garlic powder)

$\frac{1}{2}$ teaspoon paprika

$\frac{1}{2}$ teaspoon black pepper, freshly ground

3 large eggs

2 cups panko bread crumbs

Olive oil, canola oil or any high heat cooking oil to saute

Lemon wedges to serve (don't skip the lemons!)

Method

1. Trim pork chops of fat and slice into 1/2"-thick cutlets (I used 3 large Costco-sized pork chops and after slicing ended up with 9 pieces). Line a cutting board with plastic wrap, place cutlets in a single layer on cutting board and cover with plastic wrap (this prevents splatter). Pound cutlets with a meat mallet or the back of a heavy saucepan, until 1/4" to 1/8" thick.

2. Set up three bowls. In the first combine 1/3 cup flour, 1 Tbsp garlic salt, 1/2 tsp paprika and 1/2 tsp pepper. In the second, use a fork to beat 3 eggs. In the third bowl, add 2 cups panko crumbs.

3. Dredge both sides of each pounded cutlet in flour then dip

in beaten egg letting excess egg drip back into the bowl before breading in panko crumbs. It helps to use a fork for the dipping process to keep your hands clean. Repeat with remaining cutlets.

4. Once all cutlets are breaded, heat a large non-stick pan over medium heat and add enough oil to cover the bottom of the pan. Once oil is hot, add breaded cutlets a few at a time and sauté 3-4 minutes per side or until cooked through. Reduce heat if cutlets are browning too quickly. Remove to a paper towel lined plate. Cut into one to double check doneness – juices should run clear. Serve right away with lemon wedges, or ranch for the children ;).

Notes

Melissa's Note – We used Costco thin cut pork chops and pounded them.

Source: Natasha's Kitchen (6 servings)

Curried Lentil Soup with Ham



Curried Lentil

Soup with Ham

Ingredients

$\frac{1}{2}$ lb. lean country smoked ham
3 medium-size carrots
 $\frac{1}{2}$ lb. green lentils
2 tablespoons butter
1 cup finely chopped onions
1 tablespoon finely chopped garlic
2 tablespoons curry powder
5 cups fresh chicken broth
2 cups water
1 bay leaf
3 sprigs fresh thyme
Salt
1 tablespoon red-wine vinegar
2 tablespoons finely chopped coriander

Method

1. Remove most of the fat from the ham and cut into 1/2-inch cubes.
2. Trim and scrape the carrots and cut them into 1/4-inch cubes.
3. Pick over the lentils, wash them and drain into a colander.
4. Heat 1 tablespoon of the butter in a kettle or saucepan. Add the ham, carrots, onions, garlic and curry powder. Cook briefly over medium heat, stirring, until the onions are wilted.
5. Add the lentils, 4 cups of the chicken broth, water, bay leaf, thyme and salt. Bring to a boil, and simmer for 24 to 30 minutes, stirring occasionally.
6. Remove one cup of the soup, with more lentils than liquid, and set aside. Discard the bay leaf and thyme sprigs.
7. With a potato masher or wire whisk stir the soup briskly to mash the lentils, and return the soup to a boil. Add the remaining cup of chicken broth, the reserved lentils, the vinegar and the remaining butter. Check for seasoning and

serve, sprinkled with the coriander.

Source: New York Times Cooking (6 servings)

Easy Sheet Pan Nachos



Easy Sheet Pan Nachos

These loaded nachos are perfect for a casual dinner or a party snack. Adding the salsa and other toppings after the nachos bake keeps the chips crisp.

Ingredients

12 ounces gluten-free tortilla chips
1 tablespoon olive oil
1 pound ground beef or ground turkey
1 small onion, diced
2 cloves garlic, minced

3 tablespoons gluten-free taco seasoning
15 ounces canned pinto beans, drained & rinsed
1 cup frozen corn kernels
1 ½ cups shredded cheddar cheese, or monterey jack (or a combination)
Toppings (optional)
Pico de gallo or salsa
Sour cream
Guacamole
Sliced black olives
Pickled jalapenos
Chopped cilantro

Method

1. Preheat oven to 425° F. Lightly spray a rimmed baking sheet with nonstick cooking spray or line with aluminum foil.
2. Place tortilla chips in a single layer onto prepared baking sheet. Set aside.
3. Heat olive oil in a large nonstick skillet over medium-high heat until shimmering. Add ground beef. Cook, breaking up beef with a wooden spoon as it cooks, until beef browns and no pink spots remain, about 3-5 minutes. Add onion and cook until soft, about 2 minutes. Add garlic. Cook for 1 minute. Drain excess fat if needed. Stir in taco seasoning.
4. Top tortilla chips evenly with the cooked ground beef, pinto beans, corn and cheese.
5. Bake until the cheese melts and nachos are heated through, about 7-8 minutes.
6. Remove from the oven. Sprinkle desired toppings evenly over the warm nachos. Serve immediately.

Source: Gluten-Free Living Magazine (6 servings)

Gluten-Free Fudgy Teff Brownies



Gluten-Free

Fudgy Teff Brownies

Whole-grain teff flour (made from a tiny ancient grain) has a nuance of cocoa flavor to start with, making it a natural choice for brownies. These gluten-free brownies are moist and satisfying, intensely chocolaty and have a tender texture.

Ingredients

6 ounces dark chocolate (70% cacao), coarsely chopped
6 tablespoons unsalted butter
 $\frac{2}{3}$ cup granulated sugar
 $\frac{1}{2}$ teaspoon salt
2 cold large eggs

$\frac{1}{2}$ cup teff flour
1 cup chopped walnuts

Method

1. Position a rack in the lower third of the oven and preheat to 325°F. Line the bottom and sides of an 8-inch-square baking pan with parchment paper or foil coated with cooking spray, allowing it to slightly overhang opposite edges.

2. Bring 1 inch water to a bare simmer in a medium saucepan. Combine chocolate and butter in a metal bowl large enough to rest in the pan without touching the water. Cook, stirring occasionally, until melted and smooth, about 5 minutes. Remove bowl from heat.

3. Add sugar and salt and stir until combined. Let cool until barely lukewarm, 5 to 7 minutes. Add eggs one at a time, whisking briskly after each. Add flour and whisk briskly for 30 seconds to thicken the batter. Stir in nuts. Scrape the batter into the prepared pan and spread evenly.

4. Bake until a toothpick inserted in the center emerges clean, 25 to 30 minutes. Let cool completely in the pan on a wire rack, about 1½ hours. Lift the overhanging ends of paper or foil to remove from the pan. Cut into 16 brownies.

Notes

To make ahead: Store airtight for up to 2 days.

Prep

- Prep: 20 Minutes
- Ready in: 2 Hours 20 Minutes

Source: Eating Well (Servings: 16 | Yield: one 8-inch pan of brownies)

Salmon with Anchovy-Garlic Butter



Salmon with Anchovy-Garlic Butter

Minced anchovies and garlic add a complex salinity to seared salmon, enriching and deepening its flavor. To get the most out of them, the anchovies and garlic are mashed into softened butter, which is used in two ways: as a cooking medium and as a sauce. Used to cook the salmon, the butter browns and the anchovies and garlic caramelize, turning sweet. When stirred into the pan sauce, the raw garlic and anchovies give an intense bite that's mitigated by the creaminess of the butter. It's a quickly made, weeknight-friendly dish that's far more nuanced than the usual seared salmon – but no harder to prepare.

Ingredients

3 tablespoons unsalted butter

4 anchovy fillets, or 4 teaspoons anchovy paste

1 large clove garlic, or 2 small
 $\frac{1}{2}$ teaspoon coarse kosher salt
Freshly ground black pepper
4 (6- to 8-ounce) skin-on salmon
2 tablespoons drained capers
 $\frac{1}{2}$ lemon
Fresh chopped parsley

Method

1. Heat oven to 400 degrees. In a small bowl, mash together butter, anchovies, garlic, salt and pepper.
2. In a large ovenproof skillet, melt about half the anchovy butter. Add fish, skin side down. Cook for 3 minutes over high heat to brown the skin, spooning some pan drippings over the top of the fish as it cooks. Add capers to bottom of pan and transfer to oven. Roast until fish is just cooked through, 8 to 10 minutes.
3. Remove pan from oven and add remaining anchovy butter to pan to melt. Place salmon on plates and spoon buttery pan sauce over the top. Squeeze the lemon half over the salmon and garnish with chopped parsley. Serve.

Prep

- Total Time: 35 Minutes

Source: New York Times Cooking (4 servings)