



In The Kitchen with Cortney Kelley December 2024 Party Faves

Cheeseburger Nuggets

1 pound ground beef	1 tablespoon mustard
½ cup shredded sharp cheddar	2 teaspoons Worcestershire sauce
2¼ cups panko bread crumbs	½ teaspoon salt
¼ cup minced onion	¼ teaspoon freshly ground black pepper
2 tablespoons minced pickles	1 cup all-purpose flour
2 tablespoons ketchup	2 large eggs, whisked

(Any sauce you'd like to dip them in - ketchup, sriracha, ranch, etc.)

Combine the beef, cheddar, ¼ cup of the panko, onion, pickles, ketchup, mustard, Worcestershire sauce, salt and pepper in a large bowl. Mix with your hands until well combined.

Form the beef mixture into 20 small patties, about 2 inches in diameter and ½-inch thick. Place on a baking sheet lined with parchment paper and freeze for 15 minutes.

Preheat the oven to 450°F. Line a baking sheet with a wire rack.

For the dredging station: Place the flour in one bowl, the eggs in another bowl and the panko crumbs in a third bowl.

Dip each nugget in the flour, then the eggs, then the panko crumbs and place on the prepared baking sheet. Bake for 15 minutes, or until golden brown. Allow to cool before serving with your favorite burger sauce. Makes 20 nuggets.

Salted Caramel Rice Krispie® Treats

For the Rice Krispie® Treats:

4 tablespoons butter, plus more for the pan	1 teaspoon vanilla
1 12 oz. bag of marshmallows	6 cups Rice Krispies®

For the caramel:

1 cup sugar	¼ cup heavy cream
½ cup water	3 tablespoons unsalted butter
2 teaspoons vanilla	Flaky sea salt

Generously grease a 9-inch x 14-inch baking pan or rimmed baking sheet with butter.

In a large pot, melt the butter, add the marshmallows and vanilla. Stir until smooth and combined, then promptly remove from the heat. Stir in the Rice Krispies® and transfer mixture to the prepared buttered baking dish, pressing down until it's even. While it sets, prepare the caramel.

In a small saucepan, combine sugar and water and bring to a boil. Let simmer until it reaches 240°F, about 2-3 minutes. Turn off the heat and carefully swirl in the vanilla, heavy cream and butter. It will bubble up but settle down quickly. Carefully pour caramel over the Rice Krispies® and sprinkle with flaky sea salt. Let cool completely before cutting into sixteen squares. Makes 16.

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Black-Eyed Pea and Peanut Butter Hummus

3 14 oz. cans black-eyed peas, drained
2/3 cup peanut butter
2 teaspoon ground cumin
1/2 teaspoon. sea salt
1/2 teaspoon ground white pepper

2 teaspoons ground black urfa chili
or 1 teaspoon ground aleppo chili
2 tablespoons roasted garlic
1/3 cup extra-virgin olive oil

In a food processor, combine the black-eyed peas, peanut butter, cumin, salt, white pepper, ground chili and garlic. Process until smooth.

Baconator Soft Pretzels

8 slices bacon, diced

For the soft pretzels:

1 cup plus 2 tablespoons warm water
3/4 teaspoon sugar
3/4 teaspoon salt
2 1/4 teaspoons active dry yeast
1 1/2 tablespoons neutral oil,
plus more to brush the dough

3 1/3 cups all-purpose flour,
plus more for dusting
1/2 cup baking soda
2 large eggs
Coarse salt
1 cup shredded sharp cheddar

Baconator Sauce:

Bacon drippings
1/2 cup mayonnaise
1/4 cup ketchup
1/4 cup yellow mustard

Cook the bacon in a cast iron skillet over medium heat until it's cooked, fat rendered out, but remains pliable (not too crispy). Set the cooked bacon aside on a paper towel, retaining the bacon grease for later.

For the pretzels: In a large bowl, add the warm water, add in the sugar and salt and mix to dissolve. Sprinkle in the yeast and let sit for about 5 minutes, until it is nice and bubbly. Add the oil, then flour, and knead the mixture in the bowl until it comes together. Turn it out onto a surface lightly dusted with flour and knead for about 5 minutes. Place the dough ball back into the bowl, drizzle a bit of oil and cover with a damp tea towel setting aside in a warm spot in the kitchen until the dough has doubled.

Preheat the oven to 450°F. Set a big pot of water (6 quarts) on the stove over high heat.

Divide the dough into 6 pieces and roll out into long, thin ropes, then twist them up into your pretzel shape. Once the water is boiling, add the baking soda a bit at a time to prevent lavish foaming. Boil each pretzel for about 20 seconds, then flip over and boil for another 20 seconds. Transfer boiled pretzels to a baking sheet which has been lined with parchment paper.

Beat the eggs with a splash of water, then brush the tops of the pretzels with the egg wash. Sprinkle with salt, cover them with bacon bits and blanket them with cheddar.

Bake until the pretzels are golden and the bacon and cheese are crispy, about 15 minutes.

For the sauce: Whisk together the reserved bacon drippings, mayonnaise, ketchup and mustard. Serve as a dipping sauce. Makes 6 pretzels