

Meatloaf



INGREDIENTS:

- **2 POUNDS LEAN GROUND BEEF (RECOMMEND 92%)**
- **1 POUND ITALIAN SAUSAGE**
- **1 T KOSHER SALT**
- **½ T FRESHLY CRACKED PEPPER**
- **½ GREEN BELL PEPPER, DICED**
- **½ RED BELL PEPPER, DICED**
- **½ SWEET ONION**
- **2 LARGE EGGS, BEATEN**
- **2 T WORCESTERSHIRE SAUCE**
- **¼ CUP LIGHT BROWN SUGAR, LIGHTLY PACKED**
- **1 SLEEVE SALTINE CRACKERS, CRUSHED**

GLAZE:

- **¼ CUP LIGHT BROWN SUGAR, LIGHTLY PACKED**
- **½ CUP KETCHUP**

Meatloaf



Directions:

- Preheat oven to 350 degrees. In a large bowl, combine the hamburger, Italian sausage, salt and pepper, green and red peppers, onions, beaten eggs, Worcestershire sauce, and light brown sugar. With your hands, work mixture until well-incorporated. Add crushed saltine crackers, and work into the mixture. Place mixture into a parchment lined sheet pan and shape into a 10 inch x 5 inch loaf.
- Bake at 350 degrees for one hour. Remove from oven after one hour and spoon on the glaze, covering the top and glazing the sides. Bake 15 additional minutes to set the glaze. Remove from oven and let rest in the pan for 10 minutes. Remove from pan using two large spatulas and place on a platter for serving.

Yukon Gold Mashed Potatoes



INGREDIENTS:

- **2 ½ POUNDS YUKON GOLD POTATOES, PEELED AND QUARTERED**
- **2 T KOSHER SALT, DIVIDED**
- **¼ CUP HALF AND HALF, PLUS AN ADDITIONAL ONE TO TWO TABLESPOONS (IF NEEDED)**
- **½ TSP FRESHLY CRACKED PEPPER**
- **3 T UNSALTED BUTTER**

Yukon Gold Mashed Potatoes



Directions:

- Peel and quarter potatoes and place in a large pot. Cover potatoes with water until just covered. Add 1 T Kosher salt to the pot. Turn on heat to medium-high and bring potatoes to a rolling boil, then reduce to a simmer for 15-20 minutes, or until potatoes are fork tender.
- Drain potatoes and return back to pot. Add $\frac{1}{4}$ cup of half and half, 1 T of Kosher Salt, cracked pepper, and butter. Using a hand mixer, incorporate all ingredients and whip the potatoes until smooth and creamy. Add an additional one to two tablespoons of Half and Half, if needed, if the potatoes appear to be a bit dry. Serve immediately. Texture should be very creamy, but not too wet.

Sautéed Sugar Snap Peas



INGREDIENTS:

- 1 1/2 POUNDS FRESH SUGAR SNAP PEAS
 - 1 1/2 T OLIVE OIL
 - 1 TSP KOSHER SALT
- 1/4 TSP FRESHLY CRACKED PEPPER
 - FLEUR DE SEL, FOR SERVING

Sautéed Sugar Snap Peas



Directions:

- Prepare sugar snap peas by removing the stem and string. In a sauté pan, heat olive oil on medium-high heat and move the pan to ensure it's evenly coated with the oil. Add peas, salt, and pepper and sauté for approximately 5 minutes, tossing the peas with a spatula occasionally. Remove from pan to serving dish, sprinkle with fleur de sel, and serve.

Homemade Caramel Sauce



INGREDIENTS:

- 1 CUP GRANULATED SUGAR
- 1/4 CUP WATER
- 3/4 CUP HEAVY WHIPPING CREAM
- 3 T UNSALTED BUTTER
- FLEUR DE SEL (OR SEA SALT OR KOSHER SALT)
- 1/2 T PURE VANILLA EXTRACT

Homemade Caramel Sauce



Directions:

- In a medium-sized sauce pan on medium-high heat, add sugar and water and bring to a boil. Don't stir, just swirl the pan to mix. Boil until the mixture turns a warm brown, amber color. Remove from heat and slowly whisk in the heavy cream, vanilla extract, butter, and fleur de sel. Return to medium heat and continue to whisk until the mixture becomes smooth, about 5 minutes. Remove from heat and pour into a bowl to cool. The longer the caramel sauce cools, the more thick it will become. It is recommended you let the sauce set for at least 30-45 minutes so that it may cool adequately before serving.
- To serve, drizzle caramel sauce on top of your favorite ice cream. Great on cheesecake, too!
- To store, place caramel sauce in a covered container or glass Mason jar with lid. Will keep up to 2 weeks in the refrigerator. Reheat before serving.