

Juvenile Mac

Ingredients

- ½ lb cooked pasta (*Cavatappi is fun to use*)
- 1 cup heavy cream
- 1 lb Velveeta or 2 cups Cheddar cheese
- Pepper to taste
- Kosher salt to taste

Directions

1. Place heavy cream in sauce pot and heat.
2. Cube the Velveeta cheese and add ¼ at a time to hot cream.
3. Continue to whisk. Make sure the flame is on low so not to burn.
4. Once sauce is smooth add seasoning.
5. Place cooked pasta in a pan on low flame and slowly add the sauce mixing to ensure it is covering all the pasta.
6. Once incorporated place in bowl.

FUN TOPPINGS

- Cheetos
- Fritos
- BBQ potato chips (*crumbled*)

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Bourbon Grilled Ribeye Steaks

Serves 6-8

Ingredients

- 4 - 1 inch thick ribeyes
- 2 cups bourbon
- 4 tbsp sea salt
- 4 tbsp fresh coarse ground black pepper
- 4 tbsp granulated onion
- 4 tsp granulated garlic
- 4 tsp garlic paste
- ¼ lb unsalted butter

Directions

1. Place your raw steaks in a non-reactive pan or dish - pyrex works great.
2. Pour the bourbon over the steaks and place them in the refrigerator uncovered for about 3 hours.
3. An hour and a half before cooking, remove the steaks from the fridge and season each with 1 tbsp pepper, 1 tsp granulated garlic and 1 tsp granulated onion and allow to rest for one hour - be sure to rub in the seasoning, especially the pepper.
4. Thirty minutes prior to cooking, salt each steak with 1 tbsp of salt, be sure to get both sides.
5. Light your grill and get it real hot, we like to use oak briquettes and top it off with an oak log to get even heat. we usually do this about 45 minutes before cook time.
6. If you're using a gas grill that's fine too , just keep the lid down and get that temperature up to 500°F.

7. When you're ready to grill, remove the steaks from the marinade and pour the bourbon into a small sauce pot and add the garlic paste, place on a low heat and blend it well. Be sure to cook the alcohol out of the bourbon and reduce by half, then remove from the heat and add the butter, whisk until fully incorporated.
8. Place the steaks on the very hot grill and step back (it will flare up). Put the lid down and cook for about two minutes, rotate steak 90 degrees and cook one more minute, then flip and cook for two more minutes.
9. The steaks should have a nice crisp char on the outside but not a burn.
10. We usually pull ours at this time and let them set for about 15 minutes before serving. They'll be about medium rare. If you like your steaks cooked a bit more, leave them on about another minute or two, but no more and allow them to rest the full 15 minutes before serving.

Our favorite sides are baked potatoes, grilled asparagus and grilled corn on the cob, but they'll go with just about anything!

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Triple Crown Salad

Ingredients

- 3 or 4 small to medium heirloom tomatoes, in assorted colors, cored and cut into 3/4-inch chunks
- 1 small English or regular cucumber, peeled, seeded, and cut into 3/4-inch cubes
- 1/4 cup sliced red onion
- 1 cup 3/4-inch-cubed yellow or red seedless watermelon flesh
- 1 tbsp chopped mixed fresh herbs, basil and mint
- 3 tbsp extra virgin olive oil
- 3 tbsp lemon juice
- Kosher salt and freshly ground black pepper

Directions

1. In a bowl, combine the tomatoes, cucumber, watermelon, red onion and herbs. Toss gently.
2. In a small bowl, whisk together the olive oil, lemon juice and salt and pepper to taste. Pour over the tomato mixture and toss to coat evenly. Taste and adjust the seasoning before serving.

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Big Sandy Breakfast

Serves 12

Ingredients

- 8 cups stale bread, cubed
- 1 lb sausage roll (Jimmy Dean, Bob Evans)
- 2 cups cheddar cheese shredded
- 4 eggs each
- 2 ¼ cups milk
- 1 tsp dry mustard powder
- 10.5 oz can cream of mushroom soup

Directions

1. Brown and crumble sausage, set aside to drain.
2. Place bread cubes in greased or sprayed 8x13 baking pan.
3. Layer drained sausage, then cheese over bread cubes.
4. Whisk mustard powder into small amount of milk (to prevent clumping). Beat in eggs and remaining milk.
5. Pour egg mixture over layered bread, sausage and cheese. Cover and refrigerate overnight.
6. Preheat oven to 350°F. Spread mushroom soup evenly over top.
7. Bake covered for 30 minutes. Remove cover and bake for an additional 30 minutes until top begins to brown slightly and casserole is bubbly.

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Grade 1 Shrimp & Grits with Tasso Gravy

Yield 4 servings

Ingredients

Shrimp

- 1 lb shrimp, jumbo size peeled and deveined
- 1 tbsp olive oil
- 1 tbsp butter

Grits

- 1 cup white, stone ground grits
- 2 cups water
- 2 cups milk
- 2 cups white cheddar cheese, grated
- 1 tbsp salt- or more to taste
- 1 tsp white pepper

Tasso Gravy

- 2 tablespoons butter
- 1/2 pound Tasso, diced
- 3 tablespoons all-purpose flour
- 1 cup strong coffee
- 2 cups chicken broth
- 2 dashes tabasco sauce
- Salt and pepper to taste

Directions

Shrimp

1. Heat olive oil and butter in a large skillet over medium heat. Sauté onions until tender, add shrimp to pan with onions and continue to cook 4 to 5 minutes, or until shrimp turn pink. Season with salt and pepper.

Grits

2. Combine milk and water in a 5 qt. heavy bottomed sauce pan. Add the salt to the liquids and bring to a boil. Add the grits to the pot, whisking until well incorporated. Keep stirring until the water comes back to a slight boil. Reduce heat to very low. Cover and let grits cook very slowly and gently for about 30 minutes or until they are tender to the tongue and the liquid is absorbed. Add white pepper, cayenne and cheese.

Tasso Gravy

3. Melt butter in a medium skillet over medium heat, stir in Tasso, sauté until browned. Whisk in flour, and cook, whisking constantly, until lightly browned. Whisk in coffee and broth; simmer, whisking until sauce thickens smooth, 15 minutes. Season, with salt, and pepper. Place grits in large platter, place shrimp on top of grits, and then top with Tasso gravy.

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Beeramisú

Yield 1 cake (12 pieces)

Ingredients

- 2 ½ lbs Mascarpone cheese
- ¼ cup Kahlúa
- 6 tbsp powdered sugar
- ½ cup cold brew coffee, or chilled coffee
- 2 ¼ cups heavy cream
- 3 tbsp granulated white sugar
- 2 tbsp vanilla extract
- 2 cups Local stout or porter beer
- 48 lady fingers each, divided
- 4 tbsp cocoa powder, divided

Directions

1. Using a counter top mixer, with the whisk attachment, whip the mascarpone, Kahlúa, powdered sugar, coffee and ¼ cup of heavy cream on medium speed for 10 minutes or until completely combined and fluffy and set aside.
2. In another bowl using the counter top mixer, with the whisk attachment, whip the granulated sugar, vanilla, and 2 cups of heavy cream on medium-high speed for approximately 8 minutes or until stiff peaks form.
3. Pour the beer into a shallow bowl to dip the lady fingers.
4. Using gloved hands, soak the ladyfingers, 10 at a time, for 30 seconds in beer, remove, and set aside and place on parchment paper.

5. Place 1 each, 9x13 inch pan flat on a table.
6. Arrange 24 soaked lady fingers horizontally side by side in the bottom of the pan, covering the entire bottom.
7. Spread a layer of 4 cups of mascarpone mixture over each pan of soaked lady fingers and using a flat metal offset spatula, spread the mix evenly. Repeat with a second layer of 24 ladyfingers soaked in beer, arranging the lady fingers side by side in a perpendicular direction from the bottom layer of lady fingers. Top this layer of ladyfingers with 4 more cups of the mascarpone mixture and using a flat metal spatula, spread the mascarpone mixture evenly.
8. Top the pan with 2 cups of the whipped cream and spread evenly with an offset spatula and dust the top of each with 2 tbsp of cocoa powder using a dredger to cover the entire top of the whip cream.
9. Cover with plastic wrap. Store in refrigeration for a minimum of 4 hours.
10. Once set, cut into 12 equal pieces per pan by cutting into 3 pieces by 4 pieces. First cut the entire cake in half across the width, then cut each of the resulting halves in half across their widths in the same direction. This will yield 4 equal long pieces.
11. Carefully make two more cuts of equal spacing in the opposite direction across the length. Each slice should be approximately 3 x 3 inches square. Leave slices in place in the pan.
12. Cut a slice out and garnish with seasonal berries and enjoy.

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Sweet Victory Cobbler

Yield 6 servings

Ingredients

- 2 tbsp cornstarch
- 1 ½ cups plus 1 tsp sugar
- 1 ¼ lbs blackberries (5 cups)
- 6 medium peaches, peeled and cut into ½-inch-thick wedges
- 1/2 recipe lemon-rosemary topping

Lemon Rosemary Topping (enough for 2 cobblers)

- 3 cups all-purpose flour
- 2/3 cups sugar
- 5 tsp baking powder
- ¼ tsp salt
- 2 sticks (1/2 pound) unsalted butter, chilled and cut into pieces
- 1 whole large egg
- 1 cup heavy cream
- 1 tbsp finely minced fresh rosemary
- Zest of 1 lemon

Directions

1. Preheat oven to 400°F.
2. In a large bowl, whisk together the cornstarch and 1 ½ cups sugar, then add the blackberries and peaches and toss to combine. Transfer to the 9 inch cast iron skillet and bake until just bubbling, 10 to 15 minutes.
3. While fruit bakes, make the lemon rosemary topping

4. Drop dough onto hot fruit mixture in 12 mounds (about $\frac{1}{3}$ cup each), then sprinkle dough with remaining teaspoon sugar. Bake cobbler until top is golden, 25 to 30 minutes. Serve warm.

Lemon Rosemary Topping

1. Sift together flour, sugar, baking powder, and salt.
2. Mix cream with egg, lemon zest and rosemary and allow to sit for 10 to 15 minutes to steep. Use a pastry cutter or two knives to cut the butter pieces into the flour. Keep going until mixture resembles crumbs. Mix wet mixture with flour mixture; stir gently with a fork until combined. Mix should be crumbly, but if it's too crumbly to work with, splash in a small amount of heavy cream.

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Champion Cream Puffs

Cream puffs are made from a dough called éclair paste or choux paste. The French name pâte à choux (pronounced pot a shoo) means "cabbage paste," referring to the resemblance of cream puffs to little cabbages. Unlike puff pastry, éclair paste is extremely easy to make. The dough itself can be prepared in just a few minutes. For best baking results the dough should not be prepared more than 1 hour ahead of time. When baking the most accurate form of measurement is by weight. So the following recipe scales everything for best results.

Ingredients

Éclair Paste

- 1 lb whole milk
 - 8 oz butter
 - 1 tsp salt
 - 12 oz bread flour
 - 1 lb 4 oz eggs
- Total Weight: 3 lb 8 oz

Chantilly Crème

- 8 oz heavy whipping cream
- 1 oz confectioners' sugar

Directions

Éclair Paste

1. Combine the liquid, butter, and salt in a heavy saucepan or kettle. Bring the mixture to a full, rolling boil.
2. Remove the pan from the heat and add the flour all at once. Stir quickly.
3. Return the pan to a moderate heat and stir vigorously until the dough forms a ball and pulls away from the sides of the pan.
4. Transfer the dough to the bowl of a mixer. If you need to mix it by hand, leave it in the saucepan.

5. With the paddle attachment, mix at low speed until the dough has cooled slightly. It should be between 110-140°F, which is still very warm but not too hot to touch.
6. At medium speed, beat in the eggs a little at a time. Add no more the one-quarter of the eggs at once, and wait until they are completely absorbed before adding more. When all the eggs are absorbed, the paste is ready to use.

Chantilly Crème

1. Place cold cream in a large bowl, or in your stand mixer. Using a wire whip or whip attachment beat the heavy cream until it forms soft peaks.
2. Add 1 oz of confectioners' sugar and continue to beat again until the mixture forms stiff peaks. Keep refrigerated.

Crème Puffs

1. Line a sheet pan with parchment paper or a baking mat.
2. Fit a large pastry bag with a plain tube attachment. Fill the bag with the éclair paste.
3. Pipe out round mounds of dough about 1 ½ inch (4cm) in diameter onto the lined baking sheets.
4. Bake at 425°F for 10 minutes. Lower the heat to 375°F and continue baking until the mounds are well browned and very crisp.
5. Remove them from the oven and let cool slowly in a warm place.
6. When completely cool, cut them in half on a horizontal plane to create a top and bottom. Fill with the Chantilly Crème and place the top on the cream puff.
7. To finish, sprinkle the tops with a generous amount of confectioners' sugar.

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