

Recipes Provided by Leslie and Michael Molder

Chicken with Garlic Chips

All Recipes Serve 4

Ingredients:

- 1 tsp cinnamon
- 1 tbsp ground cumin
- 1 tsp ground coriander
- 1 tbsp onion powder (not onion salt)
- 1 tbsp kosher salt (omit if using kosher chicken)
- 1 tsp freshly ground black pepper
- 1 lb boneless, skinless chicken (works best with thighs; for breast, *see note*)
- 16-20 cloves of garlic, peeled and thinly sliced
- 4-6 tbsp olive oil

Directions:

1. Combine spices in a heavy-duty zip-top bag. Once thoroughly combined, add chicken, and toss to coat.
2. To make garlic oil:
 - a. Combine sliced garlic and olive oil in a small pan over low heat.
 - b. As oil begins to warm, the garlic will give off small bubbles, but if you hear sizzling, lower heat even more.
 - c. Stir occasionally and cook for 10-12 minutes until garlic has softened.
 - d. Raise heat to high for a minute or so until the garlic slices are lightly brown. Be careful to avoid burning as burned garlic is distastefully bitter.
 - e. Strain, putting garlic oil into a large frying pan and reserving garlic chips for garnish.
3. Heat garlic oil over a medium-high heat until surface begins to ripple. Add chicken pieces taking care to avoid overcrowding. Depending on the pan size, it may require a couple of batches. Depending on the thickness of the chicken pieces, the chicken will need to cook 5-8 minutes per side. They should be “golden brown and delicious” on the outside and firm to the touch. (If you have a thermometer, the target temperature is 160° to remove them from the pan.)
4. Once the chicken is cooked through, place on a serving platter and garnish with reserved garlic chips.

Note for using chicken breast: The shape of chicken breast makes it difficult to cook properly. The thick end will often be undercooked while the “tail” will get dry. To get more uniformly sized pieces of chicken breast, cut the breast about half-way from either end. Then split the thicker piece in half laterally.

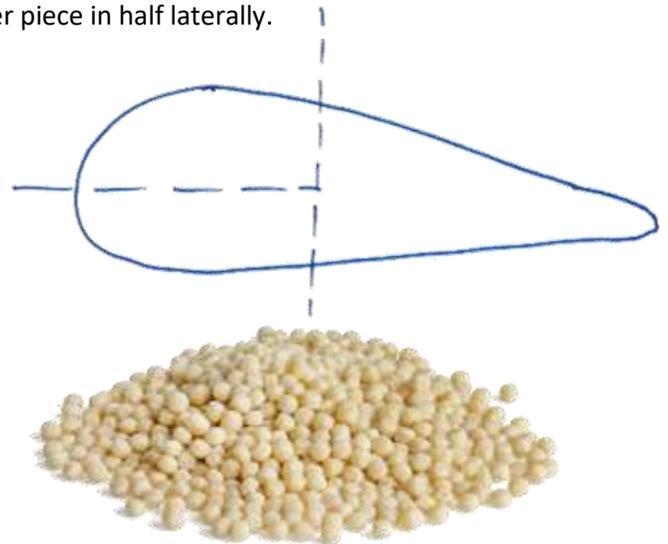
Israeli Couscous Pilaf with Mushrooms

Ingredients:

- 2 tbsp olive oil
- 2 shallots (or 1 small onion), finely chopped
- 1 medium carrot, finely diced
- 8 oz mushrooms (preferably cremini), thinly sliced
- 1 cup Israeli (aka “pearl”) couscous
- 2 cups low sodium chicken stock, vegetable stock or water
- Salt & pepper to taste
- 2 tbsp finely chopped parsley

Directions:

1. Heat olive oil over medium heat in a 1 to 2-quart pan.
2. Sweat shallot/onion and carrot until carrots are soft and shallot/onion are translucent. About 2-3 minutes
3. Raise heat to high and add mushrooms. Cook mushrooms until they’ve given off their moisture and begin to brown.
4. Add couscous, stirring thoroughly to make sure the couscous is coated with oil.
5. Add stock/water. Bring to boil, reduce to simmer and cover. Simmer for 7-10 minutes until all liquid has been absorbed.
6. Remove from heat, fold in parsley and serve.



Maple Roasted Brussel Sprouts

Ingredients:

- 1 pound brussels sprouts, trimmed and, if large, halved
- 2 tbsp olive oil
- ½ tsp salt
- ½ tsp freshly ground black pepper
- 3 tbsp maple syrup
- ½ cup roughly chopped, toasted pecans

Directions:

1. Preheat oven to 400 degrees.
2. In a large mixing bowl, toss sprouts, olive oil, salt and pepper so sprouts are well coated.
3. Spread the sprouts cut side down on a foil lined baking sheet and roast for 15 minutes. Flip the sprouts and return to oven for additional 10 minutes.
4. Put partially roasted sprouts back in the bowl and toss with the maple syrup. Return sprouts to baking sheet and finish roasting for another 10 to 15 minutes or until the sprouts are “fork tender.”
5. Place the roasted sprouts in a serving bowl and sprinkle with pecan pieces.

Alton Brown's Moo-less Chocolate Pie

Filling:

- 13 oz. semisweet chocolate chips (or 13 oz. chocolate, chopped)
- 1/3 c. coffee liqueur or cold coffee
- 1 t. vanilla extract
- 1 lb. silken tofu, drained
- 1 T. honey (can use date or maple syrup for a vegan alternative)

Crust:

- 6 ½ oz. chocolate graham crackers (or 6 oz. plain graham crackers plus ½ oz. cocoa powder)
- 1 T. sugar
- 3 oz. unsalted margarine (or butter), melted and cooled slightly

Make the crust:

1. Preheat the oven to 350 degrees F.
2. Spin the graham crackers and sugar (and cocoa, if using) in a food processor until they are fine crumbs Then drizzle in the butter, pulsing to combine.
3. ALTERNATIVE if you don't want to get a food processor dirty: Put the graham crackers in a zip-top plastic bag and bash them with a rolling pin until they are fine crumbs. Put the crumbs in a mixing bowl, stir in the sugar, add the melted margarine (or butter) and stir.
4. Press the mixture firmly and evenly into the bottom, up the sides and just over the lip of a 9-inch metal pie pan. Bake on the middle rack of the oven until crust is set and appears dry, 18 to 20 minutes. Remove from the oven and cool completely, about 1 hour.

Prepare the filling:

1. While the crust is cooling, prepare the filling:
2. Place an inch of water in the bottom of a medium (4-quart) saucepan and bring to a simmer over medium heat.
3. Place the chocolate chips (or chopped chocolate) in a metal bowl that will fit in the opening of the saucepan (without falling in) and add the liqueur (or coffee) and vanilla. Place the bowl over the simmering water stirring often with a rubber spatula.
4. When melted, remove the bowl and pour the mixture into a blender. Add the tofu and the honey (or syrup). Put the cover on the blender & puree until smooth, about a minute or so.
5. Pour the filling into the cooled crust and refrigerate for 2 hours, or until the filling sets firm.