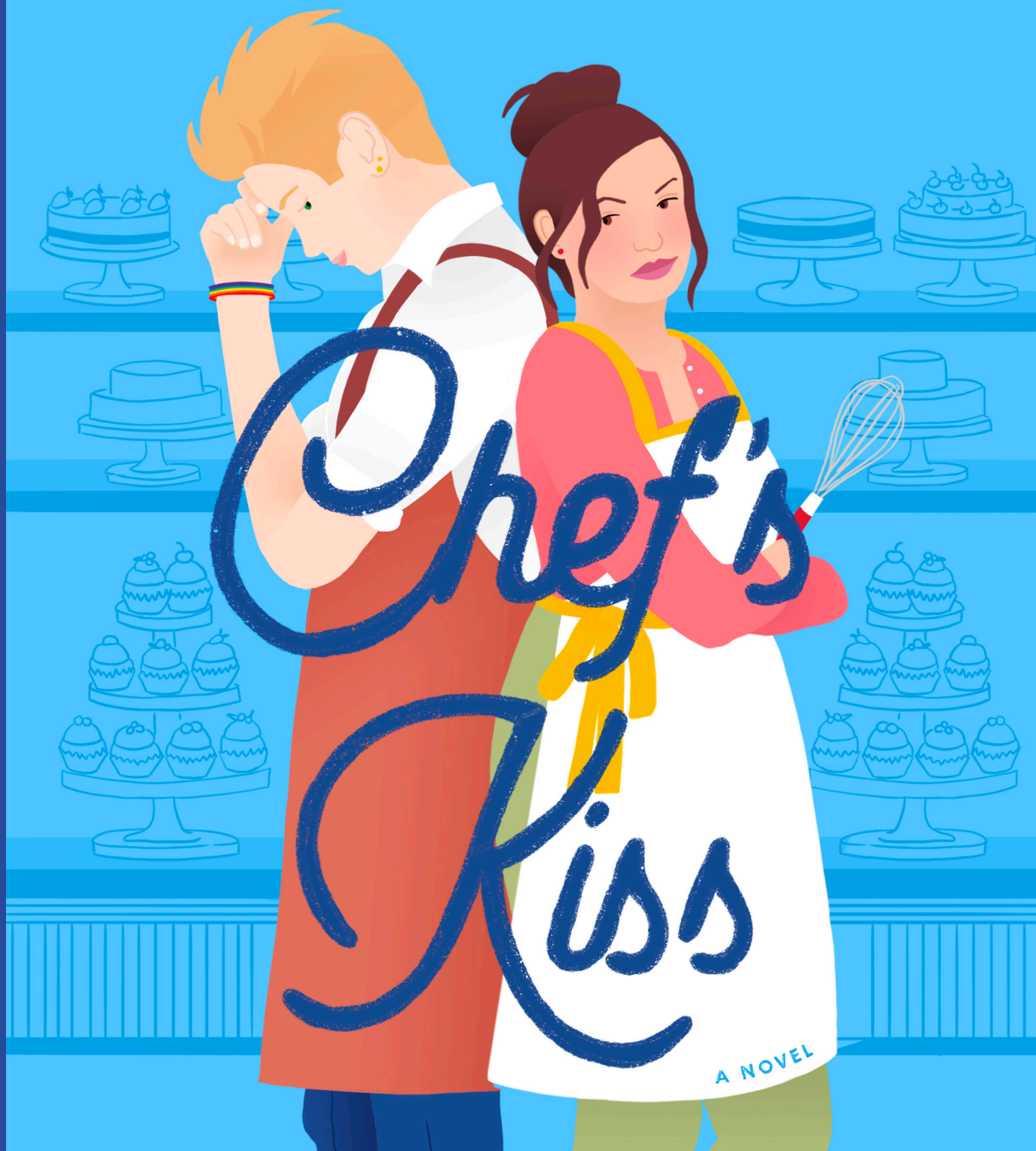


Recipes inspired by the new novel from

TJ ALEXANDER



Yankee Salad Cheesecake

You could make a sweet shortcrust pastry base like Simone does if you want, but this cookie crumb crust does the job with much less effort.



INGREDIENTS

FOR THE CRUST

9 oz vanilla wafer cookies
2 tablespoons granulated sugar
1 stick unsalted butter, melted

FOR THE FILLING

24 oz (1.5 lbs) cottage cheese
1 cup granulated sugar
4 eggs
½ pint heavy cream
¼ cup all-purpose flour
2 tablespoons orange juice
1 teaspoon vanilla
Pinch of salt
2-3 teaspoons orange zest

FOR THE PINEAPPLE JAM

2 ½ cups fresh pineapple, chopped small
½ cup granulated sugar
1 tablespoon orange juice
For the candied peel:
Remaining peel of orange
2 cups water, divided
Pinch of salt
1 cup granulated sugar + 3 tablespoons sugar, divided

Yankee Salad Cheesecake

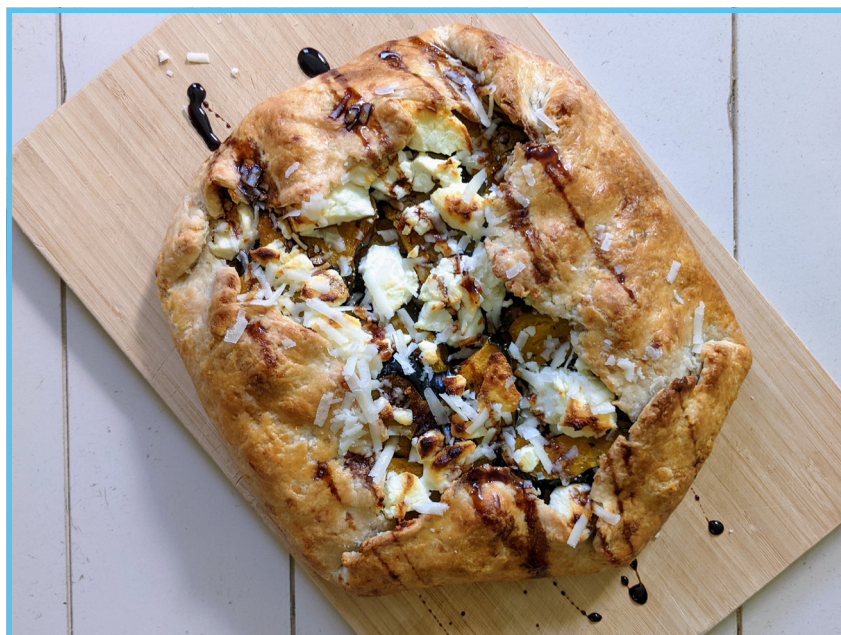
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METHOD

1. For the crust, preheat the oven to 350°F. Place cookies in a food processor and crush into crumbs. Mix in a bowl with sugar. Stir in melted butter. Turn mixture into a 9-inch springform pan and press the crust into the bottom and up the sides of the pan.
2. Bake for 8–10 minutes until lightly golden. Cool on wire rack. Lower the oven to 325°F.
3. Zest and juice the orange for the filling and jam, then cut very thin strips of the remaining rind for the candied peel. Set aside.
4. Make the jam by combining the pineapple, sugar, and orange juice in a medium pot. Bring to a boil and then reduce heat to low. Stirring often, simmer uncovered for 30–40 minutes. Pour into a bowl and allow to cool and thicken.
5. In a blender, blend all the filling ingredients except the orange zest until smooth. Stir in zest.
6. Pour filling mixture into crust. Place spoonfuls of the cooled jam in a circular pattern. With the tip of a butter knife or a wooden skewer, swirl the jam into the filling.
7. Bake cheesecake for 1 hour. Turn off oven and let cheesecake remain inside the cooling oven for 1 additional hour.
8. While cheesecake is baking, make the candied peel. Place strips of peel in a saucepan with 1 cup water. Boil for 10 minutes, then drain. Rinse the peel under cold running water. Set aside.
9. Combine 1 cup of water and 1 cup of sugar with a pinch of salt in the same saucepan and bring to a boil over medium heat, whisking to dissolve sugar. Bring to a boil, add peels, then bring to a boil again. Reduce heat and simmer for 20–25 minutes.
10. Line a rimmed baking sheet with parchment paper and cover with a wire cooling rack. When the peel is very soft, drain and toss with 3 tablespoons sugar in a small bowl. Place peels on cooling rack to dry for about 30 minutes.
11. Once the cheesecake is out of the oven, let rest on a wire rack until completely cool. Remove from the springform pan and top with the candied peel as a garnish.

Simone's Autumnal Galette

It's like a Hot Pocket, but fancy.



INGREDIENTS

FOR THE CRUST

- 1 ½ cups of plain flour
- ½ teaspoon kosher salt
- 1 stick cold butter, cut into small cubes
- 6–10 tablespoons cold water
- ¼ cup freshly grated Pecorino cheese

FOR BALSAMIC DRIZZLE

- 1 cup balsamic vinegar

FOR THE FILLING

- 2 tablespoons butter
- 4 large onions, thinly sliced
- 4 tablespoons butter, divided
- 1 medium acorn squash
- 1 teaspoon chopped sage
- 1 teaspoon chopped fresh rosemary
- 1 tablespoon olive oil
- 1–2 teaspoons harissa paste or other chili paste (to taste)
- Salt & pepper
- 4 ounces goat cheese
- 1 egg
- 2 tablespoons grated Pecorino cheese

Simone's Autumnal Galette

continued

METHOD

1. Melt 2 tablespoons of butter in a pan over medium heat and add onions. Add a few pinches of kosher salt and stir frequently for 30–50 minutes until the onions are a deep golden brown. Remove from pan and drain off any excess liquid.
2. Place flour in a large bowl and add grated cheese, tossing to combine well. Add salt and whisk until combined. Cut in chilled butter until mixture is crumbly. Drizzle in cold water 1 tablespoon at a time while stirring gently with a wooden spoon until everything comes together as a cohesive dough.
3. Form dough into a disk, wrap in cling film, and refrigerate for at least 30 minutes.
4. Preheat the oven to 450°F. Cut squash in half, then scoop out seeds and slice into half-moons (no need to peel). Toss with olive oil, chili paste if using, rosemary, sage, and salt and pepper to taste.
5. Bake squash for 20–30 minutes, flipping halfway through baking. Remove and set aside to cool. Lower oven to 425°F.
6. On a lightly floured surface, roll chilled dough into a 12-inch disk. Place the disk on a baking sheet lined with parchment paper.
7. Leaving a 2-inch perimeter, fill the galette with layers of caramelized onions, squash, and sliced goat cheese.
8. Fold the overhanging dough over the filling to form an edge of crust.
9. Make an egg wash by stirring together 1 beaten egg with 1 tablespoon of water in a small bowl. Brush the egg wash onto any exposed dough.
10. Bake galette for 30 minutes or until golden brown and bubbly.
11. Place balsamic vinegar in a small saucepan and bring to a gentle boil. Reduce heat and simmer for 20 minutes or until thick and syrupy.
12. Allow galette to cool for 10 minutes. Sprinkle with grated Pecorino, then drizzle with balsamic reduction.

Pink Gender Neutral Human

A twist on the classic pink lady!



INGREDIENTS

1 ounce dry gin
½ ounce basil simple syrup
(recipe in step 1)
½ ounce raspberry liqueur
½ ounce fresh lemon juice
1 egg white
5–10 drops maraschino cherry juice
Lemon twist and maraschino cherry,
for garnish

METHOD

1. Make the simple syrup by combining ½ packed cup of fresh basil leaves with ½ cup sugar in a small saucepan. Muddle by pressing the leaves gently against the sugar with a muddler or fork until they're bruised. Add ½ cup water and stir. Bring to a simmer over medium heat until sugar dissolves and the liquid is clear. Turn off heat and let basil steep in the liquid until it's cool. Strain liquid into a container and chill in fridge until ready to use.
2. Add the gin, liqueur, simple syrup, and both juices to an empty cocktail shaker. Measure out ½ oz of egg white and add to shaker. Close and shake vigorously for 30 seconds. This is a dry shake (without ice) and will help incorporate the egg into the cocktail properly.
3. Fill shaker with ice cubes and shake for an additional 30 seconds. Strain into a chilled glass, like a coupe. Garnish with a twist, expressing the lemon peel oils over the glass by giving it a firm twist directly above the liquid and then wiping the rim of the glass with the peel before dropping it into the cocktail along with a cherry.

Rainbow Chicken Salad Ramen Rolls

Actual vegetables! A miracle. If you don't want to fuss with rolling, double the noodles and serve as a cold bowl meal.



INGREDIENTS

FOR THE ROLLS

- 1 red bell pepper, sliced into thin strips
- 1 small cucumber, sliced into thin sticks
- 1 carrot, shredded
- 3 green onions, cut to match the length of other vegetables
- ¼ small purple cabbage, shredded
- Small bunch fresh Thai basil or mint, or a combination of both
- 1 chicken breast
- 1 tablespoon cooking oil
- 1 package store bought Vietnamese-style spring roll rice wrappers (14–16 sheets)
- 5 oz (about ½ package) fresh ramen noodles (or rice noodles, if not available)
- Salt & pepper

FOR THE DIPPING SAUCE

- 3 tablespoons sugar
- 1 teaspoon salt
- 1/2 teaspoon pepper
- ¼ cup peanut or vegetable oil
- 1 teaspoon sesame oil
- 1 teaspoon garlic chili paste (or more, to taste)
- 3 tablespoons rice vinegar
- 1 green onion, diced fine

METHOD

1. Cook noodles according to package directions. Drain and set aside to cool.
2. Combine all dipping sauce ingredients in a jar with a tight fitting lid and shake. Chill until ready to serve.
3. Butterfly chicken by slicing into the breast horizontally and opening it like a book. Coat with 1 tablespoon oil and sprinkle both sides with salt and pepper. Grill until fully cooked (about 5 minutes on each side) and set aside to cool. Slice into thin strips.
4. Soak wrappers according to package directions. One at a time might be best.
5. Begin assembling rolls. Lay out one wrapper on a clean plate and stack ingredients on one half. Try not to be too ambitious with your filling. Just include a little bit of each item.
6. Roll as you would a burrito. Fold in the sides of the wrapper and roll the filling up into a neat packet. Tuck in any loose ends.
7. Repeat until all wrappers are filled. Serve with the dipping sauce in a small bowl on the side.

Ray's Big Breakfast

Serves 2. Eye emoji.



INGREDIENTS

FOR THE FOOD

1 side of bacon
4 thick slices sourdough bread
2 cups frosted flakes, crushed
¼ cup flaked almonds
2 eggs, beaten
¼ cup half-and-half
1 teaspoon vanilla
Pinch of salt
2 tablespoons butter

FOR THE MAPLE GLAZE

3 tablespoons butter, melted
1 cup powdered sugar
5 tablespoons real maple syrup
2 tablespoons half-and-half

METHOD

1. Heat oven to 350°F. Place bacon on a parchment lined baking sheet. Bake for 25–40 minutes or until bacon reaches desired crispiness. Remove and let drain on paper towels.
2. Whisk all glaze ingredients together, adding more half-and-half if too thick and more sugar if too thin. Set aside.
3. Combine crushed cereal and almonds in a shallow dish.
4. Combine beaten eggs, half-and-half, vanilla, and salt in another shallow dish.
5. Soak bread in egg mixture, flipping to cover both sides, then move to cereal mixture, flipping to coat. Pat cereal and almonds onto bread to make sure it sticks.
6. After all French toast is breaded, melt 1 tablespoon butter in a large pan and cook French toast until golden brown, about 3–5 minutes. Flip to cook other side. Add more butter to pan if needed.
7. Plate two slices of French toast on each plate, top with bacon, and drizzle with maple glaze. Serve immediately with a side of HEA.