

# **SLOW COOKER LASAGNA SOUP**

**SERVES 8 - 10**

## **INGREDIENTS**

- 1 pound ground beef
- 1/2 pound sweet Italian sausage, casings removed
- 2 teaspoons onion powder
- 2 teaspoons garlic powder
- 2 large shallots, minced
- 1/2 cup diced carrot
- 4 cloves garlic, grated
- 2 teaspoons kosher salt, divided
- 1 (28-ounce) can crushed tomatoes
- 1 (15-ounce) can tomato sauce
- 1 (14.5-ounce) can diced tomatoes
- 3 1/2 cups low sodium beef broth
- 1/2 cup red wine
- 1 red bell pepper, diced
- 2 cups sliced cremini mushrooms
- 10 basil leaves, torn
- 1 tablespoon chopped fresh parsley
- 2 teaspoons chopped fresh oregano
- 1/4 teaspoon red chili flakes
- 2 Parmesan cheese rinds
- 1/2 pound lasagna sheets, broken into pieces
- 3 cups baby spinach
- Ricotta, mozzarella and chopped basil, for garnish

## **INSTRUCTIONS**

1. In a large bowl, combine beef, Italian sausage, onion powder and garlic powder.
2. In a large nonstick skillet over medium-high heat, brown the meat mixture until no longer pink, about 6 minutes. Add shallots, carrot, garlic and 1 teaspoon of kosher salt, and saute for about 5 minutes until softened.
3. Add the meat to an 8-quart slow cooker, followed by the crushed tomatoes, tomato sauce, diced tomatoes, beef broth, red wine, bell pepper, mushrooms, basil, parsley, oregano, chili flakes, Parmesan cheese rinds and remaining salt. Cover and cook on high for 4 hours.
4. Cook the lasagna sheets to al dente according to package directions.
5. Into the slow cooker, stir in cooked pasta and spinach. Cover and cook an additional 15 minutes until spinach has wilted. Spoon into bowls, and top with ricotta, mozzarella and basil.

# **SLOW COOKER BEEF RAGU PAPPARDELLE**

**SERVES 6**

## **INGREDIENTS**

- 2 1/2 pounds beef chuck, cut into 4 large chunks
- Kosher salt and freshly ground black pepper
- 2 tablespoons olive oil
- 1 yellow onion, diced
- 1 medium carrot, peeled and diced
- 1 stalk celery, diced
- 5 cloves garlic, minced
- 2 teaspoons fresh thyme, roughly chopped
- 1 fresh bay leaf
- 3 tablespoons tomato paste
- 1 cup dry red wine
- 1 (28-ounce) can whole plum tomatoes, crushed by hand
- 16 ounces pappardelle, cooked al dente according to package instructions
- Chopped parsley, for serving
- Shaved Parmigiano Reggiano, for serving
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## **INSTRUCTIONS**

1. Turn slow cooker on high heat to warm.
2. Season beef on all sides with salt and pepper. In a large heavy-bottomed skillet over medium-high heat, add olive oil. Once the oil is hot, add the beef and brown on all sides for about 6 to 7 minutes. Remove to slow cooker.
3. Add onion, carrots, celery, garlic, thyme and bay leaf to the pot, and stir until onions are translucent and vegetables are soft and fragrant, about 5 minutes. Season with salt and pepper, and stir in tomato paste. Toast with the vegetables. Stir in red wine to deglaze the pan and stir up any browned bits on the bottom. Cook until wine is reduced, the pan is almost dry, and no longer has the sharp smell of alcohol. Stir in the tomatoes and let come to a light simmer.
4. Pour the tomato mixture over the beef in the slow cooker. Cover with a lid, and cook on low for 6 hours.
5. Shred the beef in the slow cooker with 2 forks, and mix all together to combine.
6. Toss pasta with about 2 cups of sauce. Serve pasta in bowls with more ragu spooned over the top. Sprinkled with parsley and shaved Parmigiano Reggiano.

# **PUMPKIN SPICE LATTE BROWNIES**

**SERVES 16**

## **INGREDIENTS**

- For the espresso brownies:
- 4 eggs
- 1 1/2 cups sugar
- 1 teaspoon vanilla extract
- 1 cup butter, melted
- 2 tablespoons espresso powder
- 1/2 cup cocoa powder
- 1 cup all-purpose flour
- 1 teaspoon salt
- 1/2 teaspoon baking powder
- For the pumpkin spice latte swirl:
- 3 (8-ounce) packages cream cheese, softened
- 1 1/2 cups sugar
- 1 teaspoon vanilla bean paste
- 3 large eggs, room temperature, divided
- 1/2 cup pumpkin puree
- 1/2 teaspoon pumpkin pie spice

## **INSTRUCTIONS**

1. Preheat the oven to 350 degrees, and prepare a 9 by 13-inch baking dish with parchment paper and nonstick spray.
2. Make the espresso brownie batter: In a large mixing bowl, whisk eggs, sugar and vanilla. Slowly pour in the melted butter and whisk to combine. Fold in the espresso, cocoa powder, flour, salt and baking powder. Stir to combine but don't over mix. Pour into the prepared baking dish and set aside.
3. Make the pumpkin spice latte topping: In a large mixing bowl, beat the cream cheese and sugar until fluffy. Add vanilla and 2 eggs, and beat until incorporated. Set aside.
4. In a small mixing bowl, stir together pumpkin puree, pumpkin pie spice and the remaining egg.
5. Assemble the brownie bars: In the prepared baking dish, pour the cream cheese mixture on top of the brownie batter and smooth to cover. Dollop 1-tablespoon portions of the pumpkin mixture in rows across the cream cheese. Use a knife or toothpick to create a swirl pattern, being careful not to go too deep to pull up any espresso brownie batter and without overworking the cream cheese topping.
6. Tent with foil, and bake for 40 to 45 minutes or until cheese is set. Cool to room temperature, and chill for at least 30 minutes before slicing.

# **PUMPKIN SPICE & MAPLE PECAN JELLIES**

**SERVES 4**

## **INGREDIENTS**

- 1/2 cup heavy cream, divided
- 3 tablespoons pumpkin puree
- 1/4 teaspoon pumpkin pie spice
- 3 tablespoons maple syrup
- 1/4 teaspoon pecan flavor
- 5 cups water, divided
- 4 teaspoons instant coffee
- 6 tablespoons agar flakes
- 1 1/2 cups sugar

## **INSTRUCTIONS**

1. In a small bowl, combine 1/4 cup heavy cream, pumpkin puree and pumpkin pie spice.
2. In another small bowl, combine 1/4 cup heavy cream, maple syrup and pecan flavor.
3. In another small bowl, combine 1/2 cup water and instant coffee.
4. In a large sauce pan, heat 4 1/2 cups water to a boil. Once boiling, add agar flakes and stir until dissolved. Simmer for 3 minutes, then stir in sugar. Divide mixture evenly into three, 3-cup rectangular glass containers.
5. Pour the pumpkin mixture into one glass dish and mix well. Pour the maple pecan mixture into the second glass dish and mix well. In the third glass dish, add the coffee mixture and mix well. Refrigerate for 4 hours or overnight. Before serving, slice jellies into cubes.
6. Serve layered jellies in more coffee with whipped cream.

# **APPLE CIDER DONUTS FILLED WITH VANILLA ICE CREAM**

**MAKES 6 DONUTS**

## **INGREDIENTS**

- 1 cup vanilla ice cream
- 4 1/2 tablespoons cinnamon, divided
- 2 1/2 cups sugar, divided
- 5 tablespoons butter, room temperature
- 2 large eggs, room temperature
- 3 1/2 cups all-purpose flour, plus more for dusting
- 1 1/2 teaspoons sea salt
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1 teaspoon nutmeg
- 1/2 cup buttermilk
- 1 1/2 cups apple cider, boiled and reduced down to 1/3 cup (approximately 25 minutes)
- 1 tablespoon vanilla extract

## **INSTRUCTIONS**

1. Prepare the ice cream: Line a baking sheet with parchment paper. Scoop out 8 to 10 small scoops of ice cream, and freeze until donuts are ready.
2. Make the cinnamon sugar: In a medium-size bowl, mix 3 tablespoons of cinnamon with 1 1/2 cups of sugar, and set aside.
3. Make the donut dough: In a large bowl using a hand-held or standing mixer fitted with the blade attachment, beat together remaining sugar and butter until mixture is pale and fluffy, 4 to 6 minutes. Add eggs one at a time, beating a minute after each.
4. In a medium-size bowl, whisk together flour, salt, baking powder, baking soda, remaining cinnamon and nutmeg; set aside.
5. Pour buttermilk, boiled cider and vanilla into the egg mixture and mix well. Add the flour mixture and mix gently until just fully combined.
6. Place bowl in the fridge to chill for 30 minutes.
7. Make the donuts: Dust hands with flour. Scoop 1/2 cup of dough and press out into a flat circle. Place a frozen ice cream ball into the center, and roll into a large donut ball. (Use flour to keep the dough from sticking to your hands.) Roll all donuts out and freeze for one hour.
8. Heat oil to 350 degrees. Fry dough until golden on all sides, approximately 2 minutes. Remove from oil and place on a cooling rack. Toss in cinnamon and sugar and serve!