

Cheeseburger Bowls

Ingredients:

1 (28-ounce) bag frozen oven fries
4 Tbsp. salted butter, melted
2 tsp. chopped fresh rosemary
1 lb. 80/20 ground beef
1 Tbsp. olive oil
1 Tbsp. steak seasoning
4 slices cheddar cheese
1 cup shredded lettuce
1 tomato, diced
1 cup pickle slices
1/2 cup pickled jalapeños
Ketchup, mustard, and/or burger sauce, for drizzling

Directions:

1 On a baking sheet, toss the fries with the melted butter and rosemary, then spread them out in an even layer. Bake according to the package directions (usually 25 to 28 minutes at 425°F).

2 Meanwhile, prepare a grill or grill pan to medium-high heat.

3 Form the beef into 4 patties. Drizzle the patties with the oil, then sprinkle with the steak seasoning and cook to your desired doneness, about 4 minutes per side for medium. Add a cheese slice to each patty in the final couple of minutes of cooking, cover, and allow to melt.

4 Divide the fries between 4 bowls and top each with a cheeseburger, some lettuce, tomato, pickles, and jalapeños. Drizzle with ketchup, mustard, and/or with burger sauce.

Thank you to:

The Pioneer Woman

Root Beer Float Pie

Ingredients:

Crust:

12 whole graham cracker sheets
2 Tbsp. granulated sugar
6 Tbsp. salted butter, melted

Filling:

2 cups cold heavy cream
2/3 cup powdered sugar
1 cup root beer, chilled
1/4 cup cold whole milk
1 (3.4-ounce) package instant vanilla pudding mix
2 tsp. root beer extract
8 maraschino cherries with stems, for garnish

Directions:

1 For the crust: Preheat the oven to 350°F.

2 In a food processor, combine the graham crackers and granulated sugar. Pulse until fine crumbs form. Pour in the melted butter and pulse until the crumbs are well coated and stick together when pinched. Press the mixture into the bottom and up the sides of a 9-inch pie plate (not deep-dish) using the bottom of a measuring cup or glass.

3 Bake until just set, about 10 minutes. Let cool, about 1 hour.

4 For the filling: In the bowl of a stand mixer fitted with the whisk attachment, combine the heavy cream and powdered sugar and whip on medium-high speed until firm peaks form, 2 to 3 minutes.

5 Meanwhile, in a large bowl, whisk together the root beer, milk, pudding mix, and root beer extract until thick, about 2 minutes. Using a rubber spatula, gently fold 2 cups of the whipped cream into the root beer mixture until almost completely blended. Pour the filling over the cooled crust and smooth out with a rubber spatula. Top the pie with the remaining whipped cream.

6 Garnish with the maraschino cherries and chill for at least 2 hours and up to 6 hours before serving.

Tip: You can make root beer pie up to two days ahead of time. Make the crust, add the filling, and chill, covered, in the refrigerator. Refrigerate the whipped cream separately (whisk it before using, if necessary). Before serving, top the pie with the whipped cream and garnish with the cherries.

Thank you to:

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Dill Pickle Ranch

Ingredients:

1 garlic clove
1/4 tsp. kosher salt, plus more to taste
1/4 cup fresh dill
1/4 cup fresh flat-leaf parsley
2 Tbsp. roughly chopped fresh chives
1/2 cup dill pickle chips, plus 1 tablespoon juice from the jar
1 cup mayonnaise
1/2 cup sour cream

Directions:

1 On a cutting board, chop the garlic. Then sprinkle it with 1/4 teaspoon salt and mash into a paste with a fork.

2 Transfer the garlic paste to a food processor along with the dill, parsley, and chives. Pulse until finely chopped, about 10 times. Add the pickle chips and pulse until finely chopped, about 4 times. Add the mayonnaise, sour cream, and pickle juice and process until combined.

Tip: Dill pickle ranch will keep in an airtight container in the refrigerator for up to 4 days. Keep in mind the shelf life of the ingredients you use to make it, though. If the sour cream or buttermilk are near their expiration date, you may want to use it up sooner.

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