

Enjoy these fabulous recipes and bakery & gourmet deli tips from your neighbors in Upper Nichols Canyon. We will continue to post from all of our events!

From our “Feed Our Cops” events this summer...

LINDA L.'s - BROWNIE CHUNK COOKIES

2 ½ C All purpose flour
1 tsp baking soda
¼ tsp fine sea salt
1 C unsalted butter, room temperature
1 C packed golden brown sugar
½ C sugar
2 large eggs
1 tsp vanilla extract
1 C walnuts broken into ½ inch pieces*
½ recipe (1/2 sheet) chilled OLD FASHIONED BROWNIES (see below) cut into ½” cubes (generous 4 C)
nonstick vegetable oil spray for scoop

Preheat oven to 350 degrees. Line two large rimmed baking sheets with parchment. Whisk first 3 ingredients. Beat butter and both sugars in large bowl until smooth. Beat in eggs and vanilla. Stir in dry ingredients, then walnuts. Gently fold in brownie cubes.

Spray ¼ or 1/3C ice cream scoop with nonstick spray. Scoop batter and drop about 2” apart on prepared sheets. Moisten fingertips and flatten rounds to 1inch thickness. Bake 11-13 minutes.

OLD FASHIONED BROWNIES (for inclusion in cookies)

5 oz. unsweetened chocolate, chopped
½ C unsalted butter, diced
2 C sugar
2 tsp vanilla extract
4 large eggs
¼ tsp salt
1 C all purpose flour

Preheat oven to 350. Line 13x9x2” metal baking pan with foil leaving an overhang. Stir chocolate and butter in heavy large saucepan over low heat until melted and smooth. Cool 15 minutes.

Whisk sugar and vanilla into chocolate mixture, then whisk in eggs and salt. Stir in flour. Spread batter in prepared pan. Bake about 20 minutes. (Brownies are slightly underdone.) Cool in pan. Cover and chill overnight. Using foil as aid, lift brownies from pan and cut.

“The nuts were omitted in the cookies served at “Feed the Cops” because the chef is allergic. I made three batches.” – Linda.

BRUCE D.'s BBQ CHICKEN

A personalized combo to suit your taste:

garlic salt
ground garlic
lemon pepper
finely ground sage

"I liberally apply this to the chicken as almost a coating."

cup of sliced onions, fresh sage, and a tablespoon of ground garlic in oil.

"I use a CAST IRON WOK in my grill. I place all the onions and fresh sage at bottom of pan. Then I start to stack the chicken on top, applying sage/ground and garlic salt/lemon pepper. You do both sides of the first layer, than only one side of preceding layers as they will share the layer below, and that's why it's applied liberally." – Bruce.

BELSON/GOLDING FAMILY'S TOMATO & MOZZERELLA & BASIL SALAD with BREAD

"Cut up equal amounts fresh mozzarella (the kind that sits in water) and tomato. The better the tomato, the better the end result - if you can find heirloom tomatoes use those. It's up to you how big or small you want to cut your mozzarella and tomato, but they should be cut to be roughly the same size. Add enough olive oil to make it all wet. Some of the oil will settle to the bottom, which is fine; just toss the salad a little before you serve it. Add a handful of fresh basil, finely cut (easiest to do with scissors.) Add salt and pepper to taste. Will stay good in the fridge for a couple of days. Can be served on it's own, or heaped on top of toasted bread - ideally a baguette, sliced thick and toasted until it's crunchy. Another option is to toss it into hot or cold pasta." – Kristine.

LEE L.'s CORN MUFFINS w/ JALAPENA
(From The New Basics Cookbook – Silver Palate)

1 cup stone ground yellow cornmeal
¾ cups unbleached all –purpose flour
¼ cup whole-wheat flour
1 teaspoon baking powder
¾ teaspoon salt
½ teaspoon baking soda
Freshly ground black pepper, to taste
1 cup canned cream-style corn
½ cup fresh or frozen corn kernels (thawed if frozen)
½ cup sour cream
½ cup milk
2 eggs, lightly beaten
2 tablespoons vegetable oil
1 tablespoon (packed) light brown sugar
2 fresh jalapeno peppers, finely chopped (you can use canned)

Preheat the oven to 400. Butter muffin tin (or an 8x8 square pan.)

Toss the dry ingredients together in a mixing bowl.

In another bowl, stir the cream style corn and all the remaining ingredients together until smooth. Add half this liquid mixture to the dry mixture stirring just until blended. Add the remaining liquid and stir again until just blended. Pour the batter into the prepared muffin tin (or pan.)

Bake until the tops are golden brown and a toothpick comes out clean. Time varies if mini muffins, regular muffins or pan. Maybe 15-25 minutes?

**CARYN A.'s CHOCOLATE CHIP COOKIES
(From Toll House)**

Preheat oven to 375.

1 cup butter
3/4 cup dark brown sugar
3/4 cup sugar
1 teaspoon vanilla
2 eggs
2 1/4 cups all-purpose flour
1 teaspoon salt
1 teaspoon baking soda
12 oz package chocolate chips - semisweet or milk chocolate

Cream butter and sugars until light. Add vanilla. Add eggs one at a time, blending well after each addition.

Mix flour, salt and baking soda in a small bowl. Then add to butter/sugar mixture until combined. Mix in chocolate chips.

Use a teaspoon to scoop dough onto baking sheets, leaving at least an inch between cookies.

Bake 9 - 12 minutes depending on your oven.

Enjoy!

"I really can't take credit for my chocolate chip cookies as the recipe is from Toll House. However, I never measure ingredients exactly, my only signature on them." – Caryn.

LINDA L.'s SUMMER GRILLED VEGGIES

"The grilled veggies (egg plant, red, green, and yellow sweet peppers, and zucchini and yellow squash) were grilled indoors on a grill pan with a little olive oil, sea salt, and fresh ground pepper. They were re-warmed in the oven on baking sheets." – Linda.

BOB & NONI & BEN T.'s BROWNIES FROM SUSINA
Susina Bakery, 7122 Beverly Blvd., LA CA 90036

LEE & WALTER L.'s GRILLED ASPARAGUS

Coat asparagus with olive oil and lots of sea salt and freshly ground pepper. Grilled until tender. After plating, squeeze fresh lemon juice and more salt and pepper over the asparagus. Thinly slice lemon and grill until slightly charred. Lay grilled lemon slices over the asparagus.

ELLEN G.'s LEMON BARS

2 cups Flour
1 cup Butter
½ cup confectioners (powdered) sugar
4 eggs
2 cups sugar
4 tablespoons flour
1 teaspoon baking powder
6 tablespoons fresh lemon juice
1 lemon rind, grated

Preheat oven to 350. (If using glass pan preheat to 325). Grease 9x13 pan. Melt butter, mix with 2 cups flour and confectioners sugar. Press into pan (use your fingers and just mush it around to cover bottom of the pan.) Bake 15-20 minutes till just starting to brown.

Beat eggs, combine with remaining ingredients. Pour over baked crust and bake an additional 25-30 minutes.

Sprinkle with powdered sugar while still warm. Cool slightly, and cut into bars, but don't remove from pan.

Refrigerate. Remove from pan just before serving.

LINDA B.'s PESTO PASTA

“Penne pasta, any good brand cooked as directed. In a cuisinart, I put a couple of handfuls of fresh basil, large handful of pine nuts and handful of fresh grated parmesan cheese and several pieces of garlic and as it was grinding in the machine I drizzled a good olive oil in the top of the machine until it reached the consistency I desired. Drained the pasta and placed into a bowl, added the pesto mixture. Chopped fresh scallions and tiny sweet tomatoes add to the mixture. Mix all together and viola!

Sorry I don't have exact measurements but I am an eyeball cooker. If it looks like it needs more of one item or another throw it in. Also adjust to amount of pasta cooked.” – Linda.

STACEY L.'s CHICKEN/CUCUMBER SALAD

Serves 12 – 15

Ingredients:

- 1 roasted WHOLE chicken (about 2 1/2 lb., can be more if more meat preferred)
- 1/3 bunch fresh cilantro, washed and chopped fine
- 3 hothouse or English cucumbers (each about 12" long, seedless if available)
- 1/2 of one carrot, skinned and diced
- 1/2 of a red bell pepper, washed and diced
- sea salt, fine crystal
- Sesame Dressing*

Evening Before Serving:

1) Remove skin from the roasted chicken; separate meat from the bones and cut into bite size. Add cilantro and toss well. Cover and refrigerate overnight.

2) Halve the cucumbers length-wise and cut (cross wise) each into 1/4" slices.

In a large container, toss well the cucumber slices with 1/2 and 3/4 teaspoon sea salt. Marinade, turning 3 or 4 times, for 2 1/2 hours at room temperature.

Drain well, toss with 1/2 cup of Sesame Dressing. Cover and refrigerate overnight.

3) Combine carrot and bell pepper in a small bowl; add 1/8 teaspoon sea salt and toss well.

Marinate 2 hours at room temperature. Drain well; add 1 1/4 Tablespoon Sesame Dressing. Cover and refrigerate overnight.

On Day of Serving:

Approximately 6 hours before serving, combine all prepared ingredients into a very large container, toss well with 2/3 cup of Sesame Dressing. Cover and refrigerate, turning occasionally. Serve chilled.

"Sesame Dressing by Feast from The East is closest to my mom's 'from the scratch' recipe, in flavor. I use it to save the work. It is sold in 32 oz. bottle at Costco, or you can find it in smaller size at the Feast From The East Restaurant in Westwood on Westwood Blvd. not far from UCLA." – Ellen.

LEE & WALTER L.'s GRILLED CHICKEN WINGS w/ CHIPOTLE HONEY GLAZE
(Inspired by Bobby Flay)

1 cup honey
2 to 3 tablespoons pureed canned chipotle chiles in adobe
2 tablespoons Dijon mustard
4 tablespoons ancho chile powder
kosher salt and freshly ground pepper
4 tablespoons canola oil
2 teaspoons ground coriander
2 teaspoons ground cumin
2 teaspoons paprika
3 pounds chicken wings
2 tablespoons sesame seeds (toasted) – optional
3 green onions, white and green parts thinly sliced – optional

1) Heat your grill to medium heat.

2) Whisk together the honey, chipotle puree, 1 tablespoon of the mustard, 1 tablespoon of the ancho powder, 1 teaspoon salt, and 2 tablespoons of the oil in a small bowl. Divide the glaze evenly between 2 bowls, one small, the other large.

3) Stir together the remaining 3 tablespoons of ancho powder with the coriander, cumin and paprika in a bowl.

4) Rinse the chicken wings under cold water and pat dry with paper towels. Cut the tips off of the wings and discard. Cut each wing into 2 pieces through the joint.

5) Place the wings in a large bowl, add the spice rub and the remaining 2 tablespoons oil, and toss to coat. Season with salt and pepper and place the wings on the grill in an even layer. Grill until golden brown and slightly charred, 4 – 5 minutes. Reduce the heat of the grill to medium, turn the wings over, and close the lid of the grill. Continue grilling until just cooked through, 15 – 20 minutes longer, brushing with the small bowl of glaze every few minutes and turning once during the last 10 minutes of cooking.

6) Transfer the wings to the large bowl, brush with the reserved glaze, and toss to coat. Transfer to a platter and sprinkle with the sesame seeds and green onions if desired.

MATT & STEVE 's CUPCAKES FROM BIG SUGAR BAKESHOP
Big Sugar Bakeshop, 12182 Ventura Blvd., Studio City, CA 91604

CARA M.'s CHINESE CHICKEN SALAD

Chicken:

A couple boneless chicken breasts, pounded until about ¼ inch
1 lemon or lime
Salt and pepper

Squeeze lemon or lime on chicken breasts and salt and pepper (both sides), let sit about 10 minutes or more to marinate a bit. Grill on grill pan or grill until cooked through. Slice into thin slices.

Dressing:

¼ cup soy sauce
¼ cup fresh lemon juice
2 tablespoons sugar
1 tablespoon distilled white vinegar
1 tablespoon Asian sesame oil
¼ cup vegetable oil

Whisk together soy sauce, lemon juice, sugar, vinegar, salt, and pepper in a small bowl, then add sesame oil and vegetable oil in a slow stream, whisking until sugar is dissolved and dressing is combined well.

Salad:

1 bag of Trader Joe's broccoli/ carrot slaw
sliced scallions
chopped avocado
thinly sliced red pepper
Dressing
Chicken

Mix all of the above together. (note: may not use all dressing – use as much as you would normally dress a salad.) Garnish with roasted peanuts. Keeps a couple days in fridge (because the slaw is pretty resilient) but is best on the first day.

LINDA L.'s PUMPKIN CHEESECAKE BARS WITH A TRIPLE GINGERSNAP CRUST

For Crust:

2 cups Trader Joe's Triple Ginger Snap cookie crumbs
6 tablespoons unsalted butter, melted
2 tablespoons brown sugar

For Filling:

1 8 oz package cream cheese, softened
 $\frac{3}{4}$ cup sugar
 $\frac{1}{2}$ cup Libby's solid pack pumpkin
2 eggs, lightly beaten
1 $\frac{1}{2}$ tsp cinnamon
1 teaspoon allspice
1 tsp vanilla

Combine crust ingredients and set aside $\frac{2}{3}$ cup mixture for topping. Press remaining mixture in bottom of 8x8 baking pan. Bake in preheated 350 oven for 12 minutes. Cool slightly.

Combine cream cheese, sugar, pumpkin, eggs, cinnamon, allspice and vanilla in mixer bowl. Beat until smooth. Pour over baked crust. Sprinkle with reserved topping. Bake an additional 30-35 minutes. Cool before cutting into bars.

*This is a very easy recipe, originally from Libby's, but with a streusel and nut crust. Since I've become allergic to nuts, I cobbled together the ginger snap crust.

LINDA L.'s BUZZ BARS

1 stick unsalted butter
2 oz. unsweetened chocolate
2 tablespoons very strong espresso powder
1 tablespoon Kahlua
1 teaspoon vanilla
1 cup sugar
2 large eggs
2/3 cup flour
1/2 teaspoon baking powder
1/4 tsp kosher salt
3/4 cup semi-sweet chocolate chips

Heat oven to 350. Butter a 9x9 baking pan.

Melt butter and chocolate in microwave. Stir in espresso powder until dissolved. Stir in Kahlua, vanilla and sugar, mixing well. Let cool five minutes.

Stir eggs into batter until completely incorporated. Combine flour, baking powder and salt and stir into batter, mixing well. Stir in chocolate chips.

Bake for about 25 minutes. Do not over bake! Cool on a rack and cut into bars.

*The LA Times recipe called for 2/3 C chopped nuts, but I substituted the chocolate chips.

LEE's SWEET CORN TAMALES FROM CORN MAIDEN TAMALES

www.cornmaidenfoods.com

24201 Frampton Avenue, Harbor City, CA 90710, 310.784.0400

Corn Maiden Tamales can be purchased at the Sunday Hollywood Farmer's Market

MARY L.'s SANTA FE POTATO SALAD

4 Yukon Gold or other white potatoes
1 small can corn
1 cup salsa, mild or hot (I used "hot")
salt and pepper to taste
jalapeno peppers to taste

Cut up the potatoes in small pieces and cook until tender: OK to microwave, sauté, do on a grill, or boil, just cook them until soft but so they don't get "mushy".

Add salsa and corn

Add salt, pepper, and jalapenos.

Double, triple, quadruple the basic recipe for more.

Serve hot or cold the next day. This dish gets better as all the flavors blend, so next day is tastier.

You can also add leftover-diced ham, turkey, or chicken. It's a great "leftover turkey"

Thanksgiving dish for the weekend!

CRISTIN L.'s HERB-RUBBED MESQUITE SMOKED TURKEY

1/2 cup unsalted butter (room temperature)
3 tablespoons of chopped fresh rosemary, plus 4-6 sprigs of rosemary
3 tablespoons of chopped fresh sage, plus 6-8 whole sage leaves
2 lemons, cut in half
1 onion, cut in quarters
1 3" piece of peeled fresh ginger
5 cloves of garlic, cut in half lengthwise
1 20-22 lb defrosted or fresh turkey
Lawry's Seasoned Salt
Fresh ground pepper

Mash chopped rosemary and chopped sage with 1/2 cup butter to form a paste.

Remove neck, giblets and heart from turkey cavity. Rinse turkey with cold water and pat dry with paper towels. Rub herb-butter paste under turkey breast skin, over exterior of turkey, and inside of turkey cavity. Sprinkle outside and cavity of turkey with seasoned salt and ground pepper. Stuff cavity with rosemary sprigs, sage leaves, lemons, onion, ginger, and garlic. Tie turkey legs with cooking twine. Tuck wing tips under legs to prevent burning. Set up charcoal kettle grill (such as Weber) for indirect heat and place a drip pan in grill to catch drippings. Adding more coals each hour, roast turkey breast-side-up in grill for about 4 hours (until thickest part of leg reads 180 degrees on an instant read thermometer). When adding coals, watch that tips of wings and legs and breast skin are not getting too dark. Lightly wrap those areas with foil if they start to get too brown. Save drippings for use in making gravy. Let turkey rest for 20 minutes before carving.