

Garlic Butter Meatballs with Creamy Parmesan Linguine

Serves 4

For the Meatballs:

- 1 lb ground beef or turkey
- 1/3 cup breadcrumbs
- 1/4 cup grated Parmesan cheese
- 1 egg
- 2 cloves garlic, minced
- 1/2 tsp salt
- 1/4 tsp black pepper
- 2 tbsp olive oil (for cooking)



Garlic Butter Sauce:

- 3 tbsp unsalted butter
- 3 cloves garlic, minced
- 1/4 tsp red pepper flakes (optional)

Creamy Parmesan Linguine:

- 12 oz linguine
- 1 cup heavy cream
- 1 cup grated Parmesan cheese
- 1/2 tsp salt
- 1/4 tsp black pepper
- 1/4 cup chopped parsley (optional)

Directions:

Make the Meatballs:

In a large bowl, mix ground beef or turkey, breadcrumbs, Parmesan cheese, egg, minced garlic, salt, and pepper until combined.

Roll into small meatballs (about 1 inch).

Heat olive oil in a skillet over medium heat and cook meatballs until browned on all sides and fully cooked, about 10-12 minutes. Remove from the skillet and set aside.

Prepare the Garlic Butter Sauce:

In the same skillet, melt butter over medium heat.

Add minced garlic and red pepper flakes (if using). Sauté for 1-2 minutes until fragrant. Remove sauce from the skillet and set aside.

Cook the Linguine:

Cook linguine according to package instructions. Reserve 1/2 cup pasta water, then drain.

Make the Creamy Parmesan Sauce:

In the skillet, combine heavy cream, Parmesan cheese, salt, and black pepper. Simmer over low heat, stirring, until the sauce thickens.

Add the cooked linguine to the sauce and toss to coat. Use reserved pasta water to adjust the consistency if needed.

Assemble the Dish:

Place the meatballs back in the skillet with the garlic butter sauce to warm through.

Serve the meatballs over the creamy Parmesan linguine. Garnish with parsley if desired.

Chocolate Fudge

Ingredients

12 oz. semisweet chocolate morsels

12 oz. German's sweet chocolate, broken into small pieces

2 cups marshmallow cream

4 1/2 cups sugar

Pinch of salt

2 Tbsp. butter

1 1/2 cups (12 oz.) canned evaporated milk

2 cups coarsely chopped nuts



Directions

1. Butter a 9-by-13-inch baking dish pan, or mist it in with nonstick cooking spray.
2. Stir together the semisweet chocolate, German's chocolate, and marshmallow cream in a large bowl.
3. Bring the sugar, salt, butter, and evaporated milk to a boil in a medium saucepan over medium-high heat. Boil for 1 minute. Reduce the heat and simmer 7 minutes, stirring continuously.
4. Pour the hot syrup over the chocolate mixture and stir until smooth.
5. Stir in the nuts.
6. Pour into the prepared pan. Let stand undisturbed at room temperature until firm, preferably overnight.
7. Cut the fudge into small squares. Store in an airtight container for up to two weeks. Some people prefer the texture of this fudge when it is chilled after it is cut.

Pistachio Cranberry Fudge

Ingredients

3 cups/28 ounces (800 grams) sweetened condensed milk

5 cups/32 ounces (907grams) baking white chocolate chips

1 teaspoon vanilla extract

½ cup/4 ounces (113 grams) dried cranberries

½ cup/4 ounces shelled (113 grams) pistachios, unsalted



Instructions

1. Cut 2 pieces of parchment paper measuring 15 x 8-inches (38 x 20 cm).
2. Place into an 8 x 8-inch (20 x 20 cm) square baking dish, one in each direction with some overlapping. This is to help remove the fudge easily from the pan. If you increased the ingredients for more servings, you will need to use a larger pan.
3. To a saucepan add the condensed milk over medium low heat and bring to a very low simmer, cook for 5 minutes.
4. Turn off the heat and allow to cool a little. Add the white chocolate in small batches while stirring to slowly incorporate. Continue to stir until the chocolate has melted. Add the vanilla extract, cranberries and pistachios, stir to mix well. Pour the mix into the prepared pan and smooth the top.
5. Refrigerate for at least 2 hours until set.
6. Once set, remove and bring to room temperature. Cut into 2 x 2-inch (5 x 5 cm) squares.

Peppermint Fudge

Ingredients

- 1 and ½ cups (270 grams) semi-sweet chocolate chips
- 1 and ½ cups (270 grams) white chocolate chips
- 1 14-ounce can (396 grams) sweetened condensed milk , divided
- ½ teaspoon peppermint extract (adjust to taste)
- ½ cup (70 grams) crushed candy canes (about 5 candy canes)



Instructions

1. Line an 8-inch square baking pan with aluminum foil or parchment paper, making sure to leave some overhang for easy removal, and set aside.
2. Add the semi-sweet chocolate chips and 2/3 cup (198 grams) of sweetened condensed milk to a large saucepan. Heat over medium heat, stirring well until the mixture is completely smooth. Scoop the chocolate fudge into the prepared pan and spread around into an even layer. Transfer to the refrigerator to chill while you make the second layer.
3. Add the white chocolate chips and remaining 2/3 cup (198 grams) of sweetened condensed milk to a large saucepan. Heat over medium heat, stirring well until the mixture is completely smooth. Add in the peppermint extract and half of the crushed candy canes to the white chocolate mixture and stir until well combined. Remove the chocolate fudge from the refrigerator and scoop the white chocolate peppermint fudge on top and smooth it out. Sprinkle the remaining crushed candy canes on top of the fudge.
4. Transfer the baking pan back to the refrigerator and refrigerate for at least two hours, or until the fudge is set. Remove the fudge out of the pan by lifting the edges of the aluminum foil out of the pan, slice into pieces, and enjoy.

Pumpkin Roll with Cream Cheese Filling

Yield

10–12 servings

Ingredients:

Butter or cooking spray for pan

1 cup (200 g) granulated sugar

$\frac{3}{4}$ cup (94 g) all-purpose flour

1 tsp. baking powder

1 tsp. ground cinnamon

Pinch of kosher salt

3 large eggs, beaten to blend

$\frac{2}{3}$ cup canned pumpkin purée

2 Tbsp. powdered sugar



Filling and Assembly

1 8-oz. package cream cheese, room temperature

1 cup (114 g) powdered sugar plus more

2 Tbsp. ($\frac{1}{4}$ stick) unsalted butter, room temperature

1 tsp. vanilla extract

$\frac{1}{2}$ cup finely chopped walnuts or pecans, toasted and cooled

Preparation

Step 1

Place rack in middle of oven; preheat oven to 375°. Butter or spray with cooking spray 13x9x $\frac{5}{8}$ " rimmed baking sheet. Line pan with parchment paper; butter paper.

Step 2

Whisk 1 cup (200 g) granulated sugar, $\frac{3}{4}$ cup (94 g) all-purpose flour, 1 tsp. baking powder, 1 tsp. ground cinnamon and a pinch of kosher salt in a large bowl to combine. Add 3 large eggs, beaten to blend and $\frac{2}{3}$ cup canned pumpkin purée to flour mixture and whisk until no streaks remain. Pour cake batter into prepared pan, spreading evenly. Bake until tester inserted into center of cake comes out clean, about 15 minutes.

Step 3

Lay kitchen towel on work surface (not terry cloth); dust with 2 Tbsp.

powdered sugar. Run a small offset spatula along edges of pan to release cake from sides. Swiftly, turn warm cake onto sugared towel, parchment side up. Fold 1 side of towel over 1 long side of cake, then roll up cake jelly roll style. Cool cake.

Filling and Assembly

Step 4

With an electric hand mixer, beat 1 8-oz. package cream cheese, room temperature, 1 cup (114 g) powdered sugar, 2 Tbsp. ($\frac{1}{4}$ stick) unsalted butter, room temperature, and 1 tsp. vanilla extract medium bowl on low speed to combine. Increase speed and beat until filling is light and fluffy, about 2 minutes. Fold in $\frac{1}{2}$ cup finely chopped walnuts or pecan, toasted and cooled.

Step 5

Unroll cake; leave on towel. Peel off parchment. Spread cream cheese mixture evenly over cake. Using towel as a guide, roll up cake and place seam side down on platter. Trim ends of cake. Dust cake with powdered sugar. Cut cake crosswise into 1-inch-thick slices and serve.

Do Ahead: Pumpkin roll can be prepared 1 day ahead. Cover with plastic wrap and refrigerate.

This pumpkin roll recipe was first printed in the July 1995 issue of Bon Appétit.

THE ULTIMATE CHICKEN NOODLE SOUP

SERVES 10 (ABOUT 3½ QUARTS)

INGREDIENTS:

1 ½ pounds bone-in chicken thighs
1¼ teaspoons pepper, divided
½ teaspoon salt
1 tablespoon canola oil
1 large onion, chopped
1 garlic clove, minced
5 cups chicken broth
2 celery ribs, chopped
2 medium carrots, chopped
1 bay leaves
1 cup uncooked noodles
chopped fresh parsley
1 tablespoon lemon juice



DIRECTIONS:

Pat chicken dry with paper towels; sprinkle with ½ teaspoon pepper and salt. In a 6-qt. stockpot, heat oil over medium-high heat. Add chicken in batches, skin side down; cook until dark golden brown, 3-4 minutes. Remove chicken from pan; remove and discard skin. Discard drippings, reserving 2 tablespoons.

Add onion to drippings; cook and stir over medium-high heat until tender, 4-5 minutes. Add garlic; cook 1 minute longer. Add broth, stirring to loosen browned bits from pan. Bring to a boil. Return chicken to pan. Add celery, carrots, bay leaves and thyme. Reduce heat; simmer, covered, until chicken is tender, 25-30 minutes.

Transfer chicken to a plate. Remove soup from heat. Add noodles; let stand, covered, until noodles are tender, 20-22 minutes.

Meanwhile, when chicken is cool enough to handle, remove meat from bones; discard bones. Shred meat into bite-sized pieces. Return meat to pot. Stir in parsley and lemon juice. Adjust seasoning with salt and remaining ¾ teaspoon pepper. Discard bay leaves.

Corn Chowder

Serves 10

Ingredients

8 slices bacon, diced
2 Tbsp unsalted butter
1 medium yellow onion, diced
1/4 cup all-purpose flour
2 cloves garlic, minced
5 cups water (chicken broth or vegetable broth may be substituted)
1 cup corn, frozen
1 lb. yukon gold or baby red potatoes , sliced into 1/2 inch pieces
1/4 tsp dried thyme
1/4 tsp paprika
salt and black pepper, to taste
1 cup half and half
handful of chopped fresh chives



Instructions

Cook bacon pieces in large pot over medium heat. Cook bacon is crisp. Use a slotted spoon to remove to a paper towel lined plate and set aside.

Use a clean paper towel to absorb some of the bacon grease, reserving about 1 Tbsp of grease in the pot. Add butter and melt over medium heat.

Add diced onions and cook about 5 minutes, until soft and translucent. Add garlic and flour and cook about 1 minute, stirring often.

While whisking, pour in water and increase heat to medium high. Add in corn, potatoes, thyme, paprika, and salt and pepper. Stir and bring to a low boil, then reduce heat to medium low and simmer.

Simmer, stirring every so often, for 15-20 minutes, until potatoes are fork tender. Add half and half and serve.