



JACKSON | MAIN
ARCHITECTURE

Friendsgiving
2022

Cookbook

Friendsgiving 2022

Twinkies

Brought by: Gage Horton

Prep Time : 60 min

Cook Time : 20 min

Servings : 40 Twinkies

Ingredients :

For Twinkies:

- 3 1/3 Cups cake flour
- 2 cups sugar
- 1 tbsp Baking Powder
- 1 Tsp Kosher Salt
- 1/2 Tsp Baking Soda
- 2 Sticks Unsalted Butter
- 1 Cup Butter Milk
- 2 Tbsp Vegetable Oil
- 5 Large Egg Yolks
- 3 Large Egg Whites
- 1 Tbsp Vanilla Extract
- 1/2 cup of Sugar (for meringue)
- 1/4 tsp Cream of Tartar (For meringue)

For Filling:

- 3 Large Egg Whites
- 1 Tbsp Vanilla Extract
- 1/2 cup of Sugar (for meringue)
- 1/4 tsp Cream of Tartar (For meringue)
- 2 sticks of unsalted butter

Notes :

Based on the Bon Appetit YouTube video "Pastry Chef Attempts to Make A Gourmet Twinkie."

Procedure :

For Twinkies:

- Combine dry ingredients (Flour, Sugar, Powder, Salt, Soda) in a stand mixer (Or by hand)
- Add butter, buttermilk and oil, beat on medium speed until smooth.
- Add Egg Yolks & Vanilla, continue beating until light and smooth. Set aside.
- In a separate bowl whip egg whites to stiff peaks to make a meringue, once the egg whites are foamy add 1/4 tsp of Cream of tartar and gradually the 1/2 cup of sugar until stiff peaks.
- Fold meringue into batter, then fill molds with expectation that the batter will rise. Bake until edges are golden brown at 325 degrees Fahrenheit (roughly 20 minutes)

For Filling:

- In a bowl above a double boiler combine egg whites, sugar and cream of tartar, beat until thick and white and internal temp reaches 160.
- Transfer to electric mixer, whip until temperature drops to roughly room temp on the sidewalls then gradually add the 2 sticks of butter and vanilla extract on high until super thick and light.
- Transfer to piping bag with injector then insert 3/4s of the way into the sponge cakes.

Friendsgiving 2022

Chess Pies

Brought by: **Becky Peterkin**

Prep Time : 30 Min

Cook Time : See Recipe

Servings : See Recipe

Ingredients :

- 2 eggs (room temperature)
- 4 tbs butter (melted, then allowed to cool to room temperature)
- 1 tsp vanilla extract
- 5 ½ oz evaporated milk (1 small can)
- 1 ½ cup white sugar
- 3 tbs cocoa powder (recommend sifted into sugar)
- 1 pie crust, raw (½ butter & ½ shortening recommended)

Notes :

This pie typically bubbles up while cooking, then settles back down once at room temperature. Be careful to avoid over-filling pie crusts.

Procedure :

- For single large pie:
 - Roll out raw pie crust and press into 9" round pie plate.
- If making mini pies:
 - Roll out thinner than for typical pie crust.
 - Cut circles using a 2" biscuit cutter (or large wine glass)
 - Press gently into mini muffin pan.
 - Pam for baking helps release mini pies, but is not necessary in a nonstick pan.
- Preheat the oven to 325° F.
- Mix pie filling ingredients together. Typically added in order listed, but not required.
- Fill the pie crust with filling mixture.
 - For mini pies: use 1 tbs filling per mini pie.
- Baking:
 - Typically, check progress and turn tray in the middle of bake times.
 - Large pie: bake for ~45 min.
 - Mini pies: bake filled mini-muffin tray 20 min.

Friendsgiving 2022

Broccoli-Cauliflower Salad

Brought by: Matt Laase

Prep Time : 15 Min

Cook Time : N/A

Servings :

Ingredients :

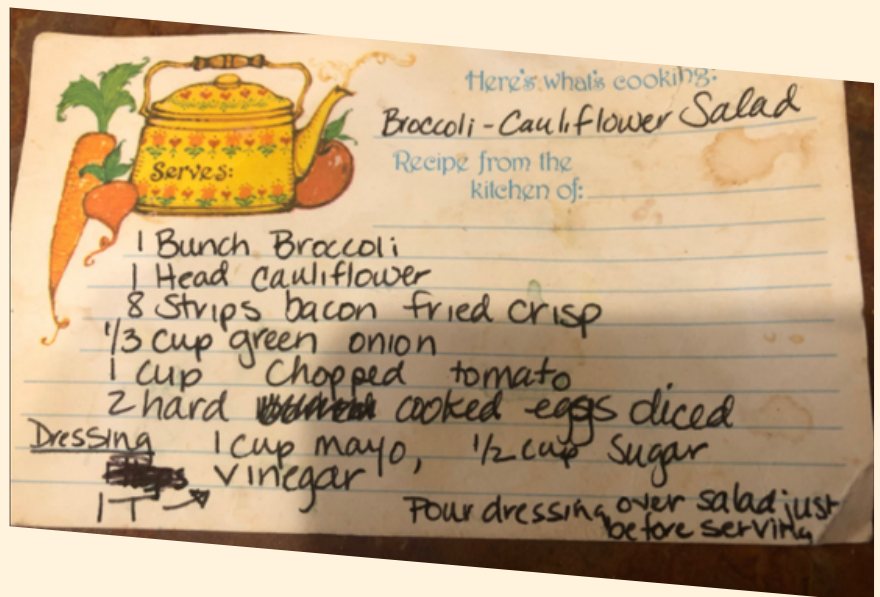
- 1 Bunch Broccoli
- 1 Head Cauliflower
- 8 Strips Bacon, Fried Crisp
- 1/3 Cup Green Onion
- 1 Cup Chopped Tomato
- 2 Hard Boiled Eggs, Diced

Dressing:

- 1 Cup Mayo
- 1/2 Cup Sugar
- 1 Teaspoon Vinegar

Procedure :

- Chop ingredients
- Mix dressing
- Pour dressing over salad before serving.



Notes :

Recipe can be easily doubled or tripled depending on your required serving size.

Friendsgiving 2022

Caramelized Onion Tart

Brought by: Sean Kendig

Prep Time : 15 Min

Cook Time : 40 Min

Servings : 1 Tart

Ingredients :

- Pie Crust
- 4 Medium Onions
- 2 Tablespoon Olive Oil
- 2 Tablespoon Butter
- 1 1/2 Tablespoon Roughly Chopped Thyme
- 1/2 Cup Heavy Cream
- 2 Egg Yolks
- 1/2 Cup Sherry

Procedure :

- Over medium heat in a large skillet or Dutch oven melt the olive oil and butter.
- Add the onions, stirring occasionally until a dark brown/caramel color -this takes 45+ minutes... most recipes lie and tell you 20 minutes, but I won't lie to you about this. Properly Caramelized onions take at least 40 minutes or more depending on your heat source etc.
- Deglaze the pan with a splash of water if too much fond (brown bits) is developing in the bottom of the skillet (I sometimes just use the "sherry" it cooks off and adds more flavor.
- While onions are cooking prepare your 10" tart pan/pie plate with the pie dough, shape as desired, Rustic Looking is okay.
- Once the onions are fully caramelized to a rich golden color deglaze with "sherry" and season with salt and pepper to taste. I let the alcohol cook off. Remove from heat.
- Whisk the cream, egg yolks, and 1 tablespoon of thyme together pour over onions.
- Pour mixture into prepared crust.
- Sprinkle Goat Cheese and remaining thyme over the top (Blue Cheese is also acceptable... but I don't personally care for Blue Cheese).
- Bake on a parchment lined sheet tray in a 375 degree oven until golden brown and bubbly, about 40 minutes. (Parchment just makes clean up easy - use if you have don't worry about it if you don't.

Notes :

- Mushrooms can be sliced or diced, but sliced is preferred, as diced makes the dish too mushy.
- Sherry can be substituted with vegetable stock

Friendsgiving 2022

Carmelitas

Brought by: **Jessica Ishizaka**

Prep Time : 4 Hours+

Cook Time : 30 Min

Servings : 6 - 9 Bars

Ingredients :

- 3/4 Cup Butter, Melted
- 3/4 Cup Light Brown Sugar
- 1 Tablespoon Vanilla Extract
- 1 Cup Flour
- 1 cup Whole-Rolled Oats**
- 1 Teaspoon Baking Powder
- 35 Caramel Squares, Unwrapped (recipe recommends Werther's Original Baking Caramels)
- 1/2 Cup Heavy Cream
- 1/2 Teaspoon Salt
- 1 Cup Semi-Sweet Chocolate Chips

Notes :

** Recipe specifies that you should not use Instant or Quick Cook oats in this recipe.

Procedure :

- Preheat oven to 350F, Line an 8x8-inch pan with aluminum foil and spray with cooking spray.
- In a large microwave-safe mixing bowl, add butter and heat on high to melt.
- Add brown sugar, vanilla and whisk until smooth.
- Add half the mixture to the prepared pan and smooth it with a spatula. Set remaining mixture aside.
- Bake for 10 minutes. While it bakes, make the caramel sauce.
- In a microwave-safe mixing bowl, combine caramels, cream and heat on high power in 60-second bursts to melt. Stir after each burst.
- After 10 minutes, remove pan from oven and evenly sprinkle with chocolate.
- Slowly and evenly pour caramel sauce over the chocolate.
- Crumble reserved oatmeal-brown sugar mixture over top.
- Return pan to oven and bake for about 15 to 18 minutes or until edges are slightly browned.
- Allow bars to cool completely in the pan before slicing. This can take 4 hours, or overnight at room temperature. You can speed it up by placing them in the fridge.

Friendsgiving 2022

Mashed Goat Cheese Sweet Potatoes

Brought by: AJ Apelian

Prep Time : 15 Min

Cook Time : 50 Min

Servings : 8 - 12 Servings

Ingredients :

- 3 Lbs Sweet Potatoes
- ½ Cup Half and Half
- 5 Tablespoons butter
- 2 oz Goat Cheese
- 1 Teaspoon Fresh (or Rubbed) Sage
- Salt and Pepper to Taste

Procedure :

In The Oven:

- Set Oven to 425°F
- Poke Holes into Sweet Potatoes with Fork
- Bake on foil coated tray for 40-50 minutes
- Once baking is completed, cut potatoes in half lengthwise

On The Stovetop:

- Cut butter into ~1" cubes
- Add butter, goat cheese and half and half to saucepan on medium-low heat until warm/butter has melted. We are not looking for it to boil.

To Combine:

- Scrape the remaining potato into a large metal mixing bowl
- Add dairy mixture, stirring to combine with a wooden spoon
- Add sage, salt and pepper, and stir to combine/desired consistency

Notes :

Recipe can be scaled up or down as needed.