



SLOW COOKER CORNED BEEF AND CABBAGE SOUP WITH CARROTS AND POTATOES

By: Simply Creative Chef Rob Scott

INGREDIENTS:

4 cups chicken stock
1 12 ounce bottle of beer
1 ½ pounds corned beef, cut into large chunks
1 ½ pounds Yukon gold potatoes, diced into bite-sized pieces
2 carrots, peeled and diced
2 stalks celery, diced
1 medium white onion, peeled and diced

YIELDS 6-8 SERVINGS

1 small head green cabbage, quartered, cored, and shredded
1 bay leaf
Generous pinch of salt and freshly ground black pepper
Chopped fresh parsley for serving

DIRECTIONS:

- Add all ingredients to a large slow cooker bowl and toss to combine
- Cover and cook on low for 7-8 hours or on high for 3-4 hours, or until the beef is tender and shreds easily
- Transfer the beef chunks from the stew to a separate plate and use two forks to shred it into bite-sized pieces
- Return the beef to the stew and stir to combine
- Taste and season with additional salt and pepper if needed
- Remove the bay leaf
- Serve warm and garnish with fresh parsley, if desired



ALMOST FAMOUS BUTTERMILK FRIED CHICKEN SANDWICH WITH LOUISIANA SAUCE

By: Simply Creative Chef Rob Scott

INGREDIENTS:

YIELDS 4 SERVINGS

For the chicken marinade:

- 2 boneless skinless chicken breasts
- 1 cup buttermilk
- 1 teaspoon paprika
- 1 teaspoon garlic powder
- 1 teaspoon black pepper
- ¼ teaspoon kosher salt

For the breading:

- 1 cup flour
- ½ cup corn starch
- 1 tablespoon paprika
- 1 tablespoon garlic powder
- 1 tablespoon onion powder
- 1 tablespoon cayenne pepper (for spice)
- 1 teaspoon salt
- ½ teaspoon pepper

For the spicy mayo:

- ½ cup mayo
- 1 teaspoon hot sauce
- 1 teaspoon paprika or Cajun seasoning
- ½ teaspoon garlic powder

To assemble:

- 4 medium-sized brioche buns
- 1 tablespoon butter
- Mayonnaise
- Sliced pickles
- 3-4 cups canola oil for frying

ALMOST FAMOUS BUTTERMILK FRIED CHICKEN SANDWICH WITH LOUISIANA SAUCE continued

DIRECTIONS:

To marinate chicken:

- Pound chicken breasts in between two pieces of parchment paper or plastic wrap
- Cut each chicken breast in half crosswise to make 2 small pieces of chicken about the same size as the bun
- In a large bowl, add buttermilk, paprika, garlic powder, salt, and black pepper
- Add the chicken to the mix and place in the fridge to marinate 12-24 hours

To cook chicken:

- Heat oil in a large heavy-duty skillet or pot on medium temperature until the temperature reaches 350 degrees F
 - In a medium shallow bowl, whisk the flour, cornstarch, and spices
 - Drizzle 2-3 tablespoons of the buttermilk batter into the flour mixture and mix it through with a fork
 - Working with one piece at a time, dredge chicken in the flour mixture and press flour on the top of the chicken to form a thick crust
 - Transfer chicken to hot oil and fry for 3-5 minutes per side or until the outside is crispy and golden and the internal temperature reaches 165 degrees F
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ALMOST FAMOUS BUTTERMILK FRIED CHICKEN SANDWICH WITH LOUISIANA SAUCE continued



DIRECTIONS:

To assemble:

- Melt 1 tablespoon butter in a large saucepan and toast buns face down until golden and crisp
- Whisk all the ingredients for the mayo in a small bowl and spread a generous layer of mayo on each bun
- Top with pickles and chicken and enjoy hot



BLUEBERRY CRUMBLE PANCAKE BREAD

By: Simply Creative Chef Rob Scott

INGREDIENTS:

YIELDS 8 LARGE SLICES

Crumble Topping:

½ cup packed brown sugar
½ cup all-purpose flour
¼ teaspoon salt
¼ cup cold unsalted butter, cut into small pieces

Pancake Bread:

2 ¼ cups all-purpose flour
3 tablespoons sugar
1 teaspoon baking soda
¾ teaspoon salt
1 ½ cups buttermilk
2 large eggs
¼ cup melted butter
6 ounces fresh or frozen blueberries

In your Grab N Go Kit you will find individual bags:

- Bag 1-Brown Sugar, Flour and Salt for Crumble
- Bag 2- Flour, Sugar, Baking Soda and Salt

· PLEASE WATCH VIDEO AND READ RECIPE AND USE ALL INGREDIENTS
ON THE RECIPE FOR BEST RESULTS

BLUEBERRY CRUMBLE

PANCAKE BREAD

continued

DIRECTIONS:

- Preheat the oven to 350 degrees F
 - Lightly grease a 9x5 inch loaf pan
 - In a medium bowl, prepare the crumble topping by stirring together brown sugar, flour, and salt
 - Use a pastry cutter (or 2 knives) to cut the butter into the flour mixture until it resembles small pebbles or sand and then set aside
 - In a large mixing bowl, stir together flour, sugar, baking soda, and salt
 - Whisk in buttermilk, eggs, and melted butter just until combined
 - Use a rubber spatula to gently fold in blueberries
 - Pour batter into prepared pan
 - Sprinkle crumble topping generously over the top of the batter in an even layer
 - Bake in the oven for 50-60 minutes until the middle of the loaf is set
 - Serve hot or room temperature with maple syrup
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SNICKERDOODLE SCONES

By: Simply Creative Chef Rob Scott

INGREDIENTS:

2 cups all-purpose flour
1/3 cup granulated sugar 1 teaspoon cream
of tartar
1/2 teaspoon baking soda
1/8 teaspoon ground cinnamon
1/4 teaspoon salt
1/2 cup unsalted butter, very cold and cut into
8 pieces
1/2 cup heavy cream
1/2 teaspoon vanilla extract

YIELDS 8 SERVINGS

Topping:

2 tablespoons granulated sugar
1 1/2 teaspoons ground cinnamon
2 tablespoons heavy cream

DIRECTIONS:

- Preheat the oven to 375 degrees F
- Line a baking sheet with parchment paper and set aside
- Combine the flour, sugar, cream of tartar, baking soda, ground cinnamon, and salt in the basin of a food processor
- Scatter butter pieces over the top of the dry ingredients and pulse until butter is cut into the mixture (pebbly pieces of butter will likely remain, and the mixture should resemble coarse crumbs)
- Combine heavy cream and vanilla in measuring cup and pour evenly over the dough



SNICKERDOODLE SCONES

continued

DIRECTIONS:

- Pulse again until dough is just beginning to cling together (do not overmix)
 - Transfer dough to a clean, lightly floured surface and if it is crumbly work until dough is clinging together
 - Combine dough working with it until combined, about 10 seconds
 - Form the dough into a 6 inch disk approximately 1 inch tall
 - Use a sharp knife and press straight down to cut the dough into 8 even wedges
 - Transfer to prepared baking sheet, spacing scones about 2 inches apart
 - Topping: in a small dish, whisk together sugar and cinnamon and set aside
 - Use a pastry brush to brush the surface of each scone lightly with heavy cream
 - Sprinkle lightly with prepared cinnamon/sugar mixture
 - Transfer to preheated oven and bake for 14-15 minutes or until the edges are just beginning to turn a light golden brown
 - Remove from oven and allow to cool on baking sheet
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