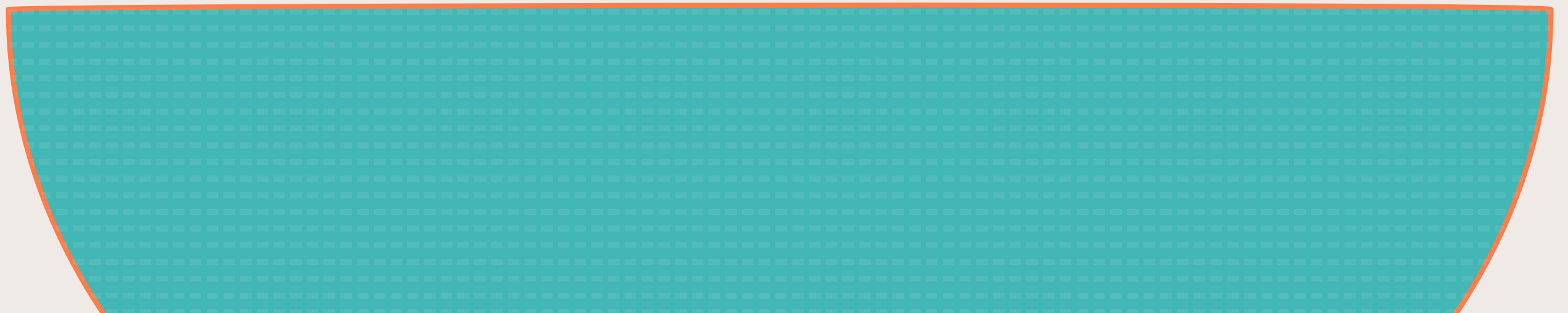




#WhatsCookinatBuieCo

#BuieandCommunity

#BuieandCooking



# *What's Cookin' at* **BUIE** *& Co*

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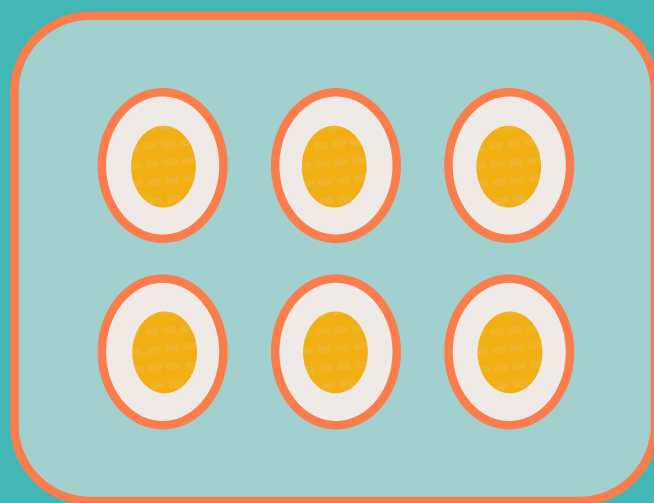
# LIGHT BITES



# Ashley's Deviled Eggs

## Ingredients:

- 6 Eggs
- 1/4 Cup Mayonnaise
- 1 Teaspoon White Vinegar
- 1 Teaspoon Yellow Mustard
- 1/8 Teaspoon Salt
- Freshly Ground Black Pepper
- Smoked Paprika, for garnish



## Directions:

Place eggs in a single layer in a saucepan and cover with enough water that there's 1 1/2 inches of water above the eggs. Heat on high until water begins to boil, then cover, turn the heat to low, and cook for 1 minute. Remove from heat and leave covered for 14 minutes, then rinse under cold water continuously for 1 minute.

Crack egg shells and carefully peel under cool running water. Gently dry with paper towels. Slice the eggs in half lengthwise, removing yolks to a medium bowl, and placing the whites on a serving platter. Mash the yolks into a fine crumble using a fork. Add mayonnaise, vinegar, mustard, salt, pepper, and mix well.

Evenly disperse heaping teaspoons of the yolk mixture into the egg whites. Sprinkle with paprika and serve.

# KATE'S AIR FRIED CHICKEN WINGS

## INGREDIENTS:

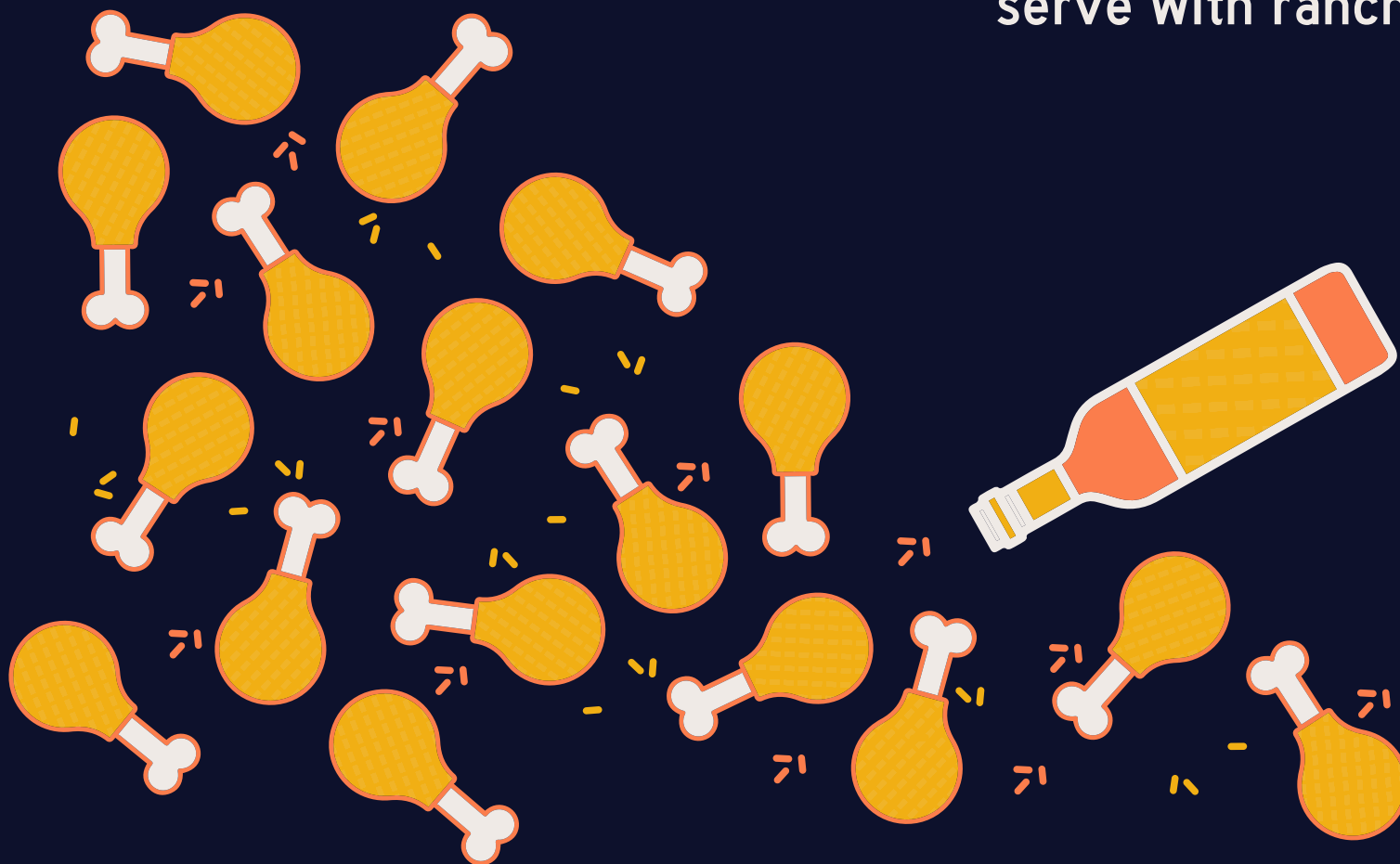
- Chicken Wings
- Garlic Powder
- Onion Powder
- Cumin
- Paprika
- Cayenne
- Salt
- Pepper
- Franks's Hot Sauce
- Ranch Dressing

## DIRECTIONS:

When preparing my seasoning, I like to wing it! I love mixing up the spices until it's just right – I go light on the cayenne, salt and pepper, but add lots of garlic and onion powder because those burn off easier.

Using an air fryer, cook the wings on high for 20 minutes. Taste test one and, as needed, add more seasoning on the fly. Then lightly coat the wings with Frank's hot sauce and air fry for another 20 minutes on low.

Once done, remove the wings from the air fryer, lightly toss in more Frank's hot sauce, and serve with ranch.



# Tori's Simple Summer Salad

## Ingredients:

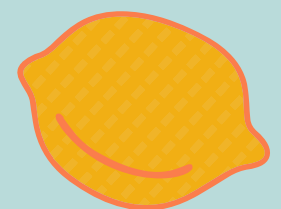
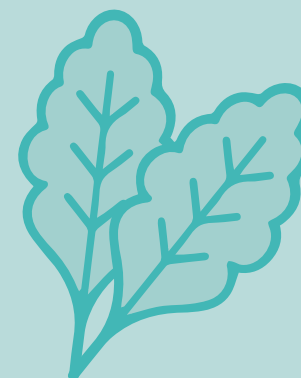
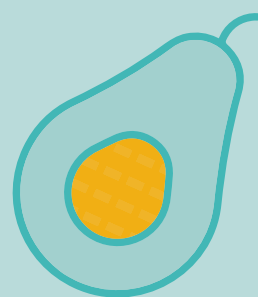
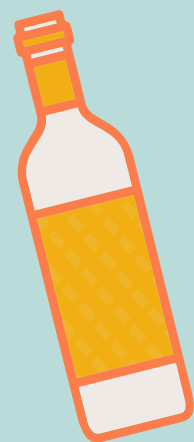
- Butter Lettuce
- Cherry Tomatoes
- Radish
- Avocado
- Cucumber
- Red Onion
- Goat Cheese
- Sunflower Seeds
- Chicken
- Bacon
- Safflower or Olive Oil
- Lemon
- Salt and Pepper

## Directions:

I always like to have some good jams on while cooking – put on your favorite album or try my Cooking Playlist on Spotify. Then pour yourself a glass of wine – or two! – to enjoy as you prepare this simple salad.

For the dressing, whisk together safflower or olive oil with fresh lemon juice and a dash of salt and pepper until you've reached your preferred taste.

Gather your produce and give it a good rinse. Then, chop your vegetables and the protein of your choice (I prefer chicken, but will use anything on hand). Add everything to a large serving bowl, drizzle with a few tablespoons of the dressing, then toss it up!





# MAIN DISHES



# JED'S

## GRILLED SALMON

### INGREDIENTS:

- 1 Side Fresh Salmon, Boned But Skin On (Approximately 3 Pounds)
- 2 Tablespoons Dijon Mustard
- 3 Tablespoons Soy Sauce
- 6 Tablespoons Olive Oil
- 1/2 Teaspoon Minced Garlic

### DIRECTIONS:

Cut the salmon crosswise into 4 equal pieces. In a mixing bowl, whisk together the remaining ingredients for the marinade. Drizzle half on the salmon and allow to sit for 10 to 15 minutes; save the rest.

Heat your grill to medium-high heat and brush the grilling rack with olive oil to keep the fish from sticking. Place the salmon skin side down and grill for 4 to 5 minutes, depending on the thickness of the fish. Turn carefully with a wide spatula and grill for another 4 to 5 minutes. The salmon should be slightly raw in the middle when finished, but will keep cooking once you remove it from the grill.

Transfer to a serving plate and apply the remainder of the marinade. Allow the fish to rest for 10 minutes, then remove the skin. Serve warm or chilled.



# Megan's Shrimp Scampi

## Ingredients:

- 1 package pappardelle pasta
- Medium or large shrimp, peeled and deveined
- Olive oil
- Butter
- White wine  
(for cooking or drinking - anything will do!)
- Fresh lemon juice
- Heavy cream
- Grated parmesan
- Basil
- Salt and pepper
- Arugula

## Directions:

Cook the pappardelle in salted, boiling water until al dente. At the same time, add a drizzle of olive oil and a tablespoon of butter in a large saucepan. Cook the shrimp on medium.

Add a splash of white wine to the pan, and then add the cooked pasta and two tablespoons of heavy cream. You can add more if needed to help thicken the sauce, but beware of adding too much, as it can make the sauce too watery. The goal is a light, creamy sauce that really absorbs into the pasta.

As the cream thickens, add lots of freshly ground pepper, lemon juice, basil and grated parmesan. Stir frequently to make sure everything is incorporated. The sauce and parmesan should combine to melt right into the pappardelle.

Transfer the pasta to a plate, and top with more pepper and fresh arugula for an added crunch. Pairs perfectly with any white wine - my favorite is pinot grigio!



# *Patti's Pad Sea Eu*

## Thai Fresh Recipe

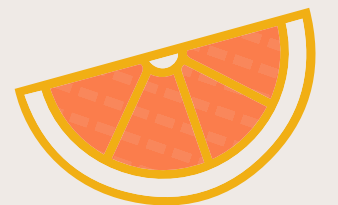
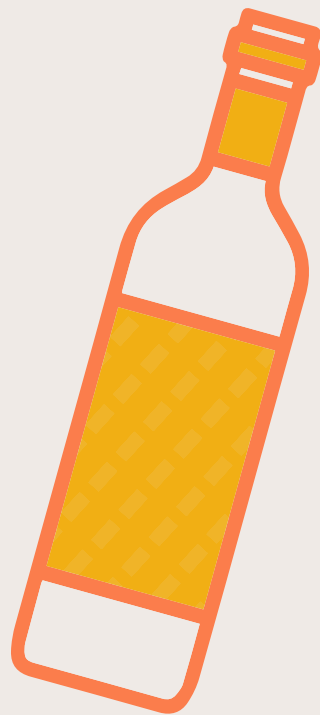
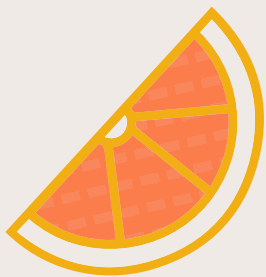
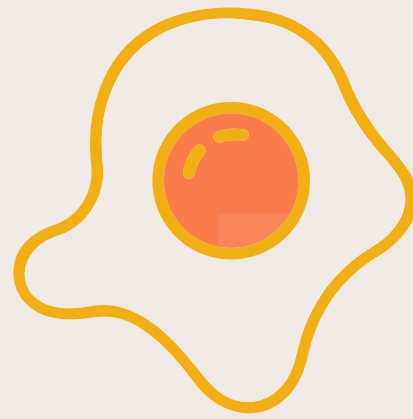
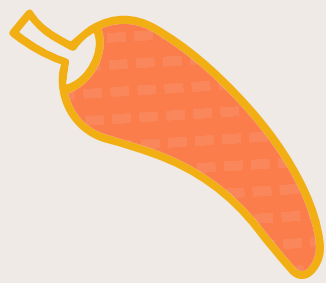


### *Ingredients:*

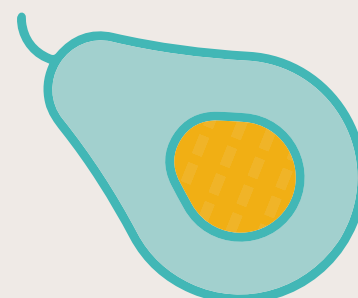
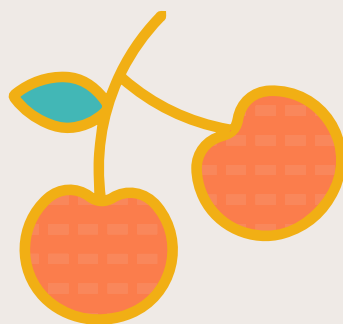
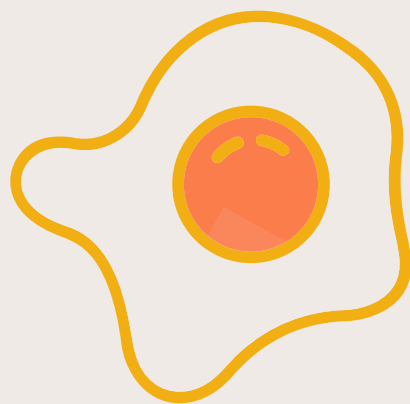
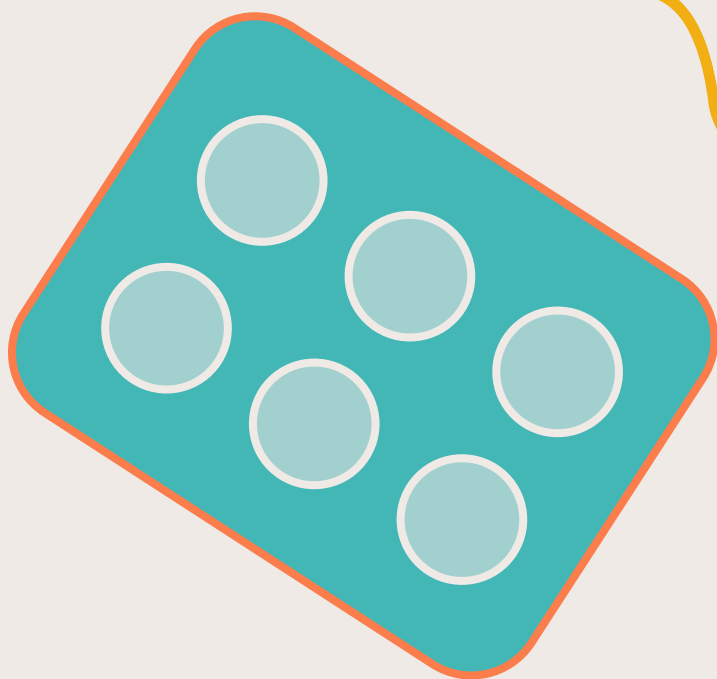
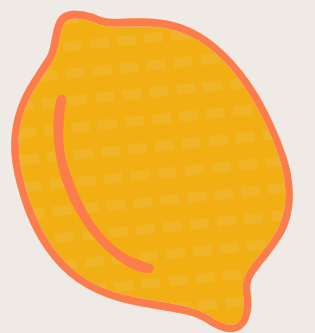
- 8 oz. dried wide rice noodles
- 3 stalks Chinese broccoli or similar veggie
- 4 oz. ground beef or protein of choice
- 3-4 tbsp. vegetable oil
- 3 cloves chopped garlic
- 2-3 tbsp. thin soy sauce
- 3-4 tbsp. thick soy sauce
- 2 large eggs, warmed to room temperature
- 1-2 tbsp. sugar
- 1/4 tsp. ground white pepper

### *Directions:*

- Soak noodles in cold water for 90 minutes to soften, then drain and rinse.
- Cut Chinese broccoli into pieces 2-3 inches long.
- Heat oil in a deep pan or wok. Sauté chopped garlic for a few seconds, until fragrant. Add in protein and stir until cooked.
- Toss in noodles with thick and thin soy sauce, stir and spread out to pan-fry noodles for a minute. Continue sautéing until all sauces have been absorbed by the noodles.
- Make a well in the middle of the pan, add a little oil, crack and fry the eggs until one side is cooked – about 1-2 minutes – then mix eggs in with the noodles.
- Add the broccoli, then stir and spread out to pan-fry the mixture for a minute.
- Sprinkle with sugar and white pepper, mix well and transfer to a serving dish.



# SWEET TREATS



# BROOKE'S CHOCOLATE SHEET CAKE

## FOR THE CAKE:

- 2 Cups Flour
- 2 Cups Sugar
- 1/4 Teaspoon Salt
- 1/4 Teaspoon Cinnamon
- 4 (Heaping) Tablespoons Cocoa
- 2 Sticks Butter
- 1 Cup Boiling Water
- 1/2 Cup Buttermilk
- 2 Whole Beaten Eggs
- 1 Teaspoon Baking Soda
- 1 Teaspoon Vanilla

## FOR THE FROSTING:

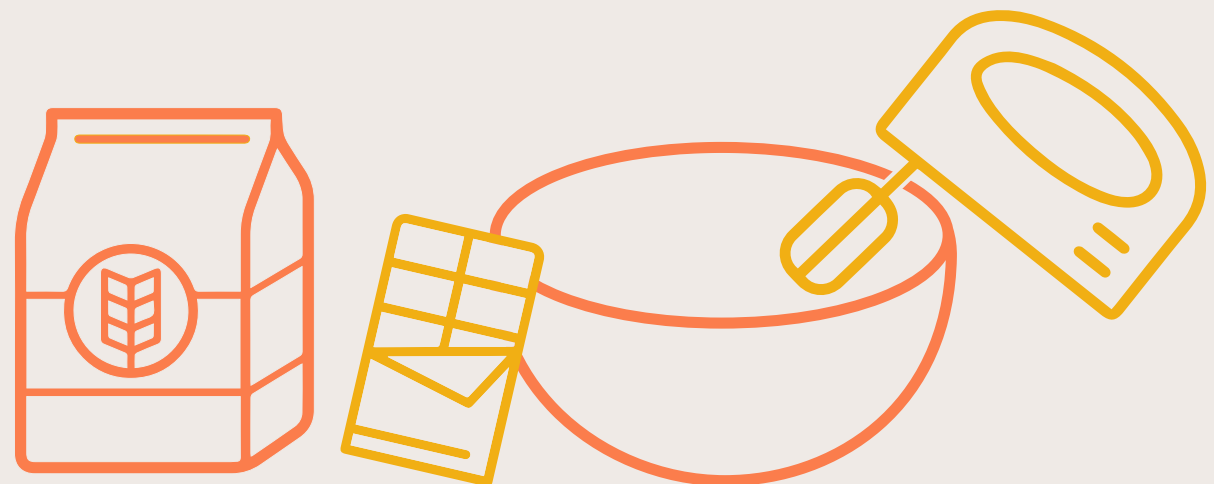
- 1/2 Cup Finely Chopped Pecans
- 1-3/4 Stick Butter
- 4 (Heaping) Tablespoons Cocoa
- 6 Tablespoons Milk
- 1 Teaspoon Vanilla
- 1 Pound (Less 1/2 Cup) Powdered Sugar

## DIRECTIONS:

In a mixing bowl, combine the flour, sugar, cinnamon and salt. Melt the butter in a saucepan. Add cocoa and stir together. Add boiling water, allow mixture to boil for 30 seconds, then turn off heat. Pour over flour mixture, and stir lightly to cool.

In a measuring cup, pour the buttermilk and add beaten eggs, baking soda and vanilla. Stir buttermilk mixture into butter/chocolate mixture. Pour into a 18" x 13" sheet cake pan and bake at 350° for 20 minutes.

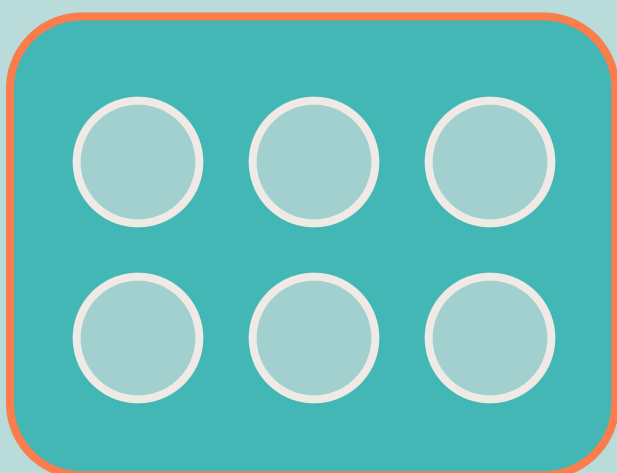
While the cake is baking, make the icing. Chop pecans finely. Melt the butter in a saucepan. Add cocoa and cinnamon, stir to combine, then turn off heat. Add the milk, vanilla, and powdered sugar. Stir together. Add the pecans, stir, and pour over warm cake.



# Sarah's Favorite Blueberry Muffins

## Ingredients:

- 2 Cups Sifted All-Purpose Flour
- 1 Teaspoon Salt
- 4 Teaspoons Baking Powder
- 1/4 Cup Sugar
- 2 Eggs, Well Beaten
- 3/4 Cup Milk
- 1/3 Cup Melted Butter
- 1 Cup Blueberries
- 3 Tablespoons Flour



## Directions:

Preheat your oven to 425 degrees and grease 12 muffin cups with a little butter.

Sift together the flour, salt, baking powder and sugar. Combine the eggs, milk and melted butter. Stir into dry ingredients just until moistened. Do not try to beat until smooth because the muffins will be tough and grainy. Sprinkle 3 tablespoons of flour over blueberries, and turn to coat well. Stir into the batter, mixing just enough to combine.

Fill muffin cups about two-thirds full. Bake for 20 to 25 minutes, or until muffins are brown and pull away from the sides of the tin.

Recipe by Nancy Harmon Jenkins, from NYT Cooking

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# ADDIE'S ROSÉ SPRITZ

## INGREDIENTS:

- Rosé
- Topo Chico
- Strawberries
- Meyer Lemon
- Fresh Mint
- Ice

## DIRECTIONS:

Begin by muddling a few strawberries in the bottom of your glass. Add crushed ice on top of the strawberries, until the glass is about 3/4 full. Next, fill the glass halfway with your favorite rosé (still or sparkling – both are great).

To add a little excitement, squeeze a slice of Meyer lemon into your glass. Then fill to the top with Topo Chico or lemon sparkling water. I always finish by garnishing with a lemon wedge and some mint leaves from my herb garden. Cheers!





# Elmer's Old Fashioned

## Ingredients:

- 2 Dashes Angostura Bitters
- 1/4 oz Simple Syrup
- 2 oz Bourbon
- Ice
- Lemon Peel Garnish (Orange Peel for Rye)



## Directions:

Pour 1/4 oz simple syrup and 2 dashes of Angostura Bitters into a highball glass (bitters are like the salt and pepper of cocktails, so just a little will go a long way). Add 2 oz of your favorite Bourbon – I like Bulleit or Wild Turkey for cocktails – and fill the glass with plenty of ice, then stir. The goal is to cool the cocktail and let it soak up some of the water from the ice to smooth it all out.

Finally, strain your cocktail into a lowball glass with fresh ice (a single, large ice cube is recommended to decrease dilution), garnish with a lemon peel twist, and enjoy. If you're using Rye, I recommend swapping out the lemon peel for an orange peel to better compliment the spice of the Rye.



