

Tuscan Tomato Soup (Based on a recipe from Cooks Country)

Dash Olive Oil

1 tsp Garlic Powder

¼ tsp Red Pepper Flakes (Optional)

2 twenty-eight oz cans crushed Tomatoes.

4 oz White Sandwich Bread torn into pieces.

2 Cups Chicken Broth

Basil (1Tbsp)

½ tsp Salt

½ tsp Pepper

Combine Oil, Garlic Powder, Red Pepper Flakes in a cold pot and heat to warm. Add tomatoes, bread, broth, basil salt and pepper. Bring to a boil. Reduce heat to a simmer. Cook for fifteen minutes until the bread has softened and soup thickened. Whisk soup to break down the bread. Serve.

Grilled Cheese Sandwiches (Based on Various Recipes)

Butter

Bread

Shredded Cheddar Cheese

Heat pan or griddle over medium-low heat. If using a non-stick pan, then you can omit the butter. If using metal or stainless steel then melt the butter. Brush one side of each piece of bread with the melted butter, layer shredded cheese in the middle of the sandwich-- buttered sides facing out. Toast the sandwich on both sides, turning carefully.

Variants:

- 1) Replace the Cheddar Cheese with Provolone and Pepperoni.
- 2) Add a dash of ground mustard to the cheddar cheese.

A Bunch of Biscuits (Recipe combined from Cooks Illustrated and Ree Drummond)

2/3 cup Butter

1 ¼ cup Milk

Vinegar

4 Cups Flour

1 ½ tsp Salt

2 ½ tsp Baking Soda

1 ½ tsp Baking Powder

Preheat oven to 450.

Place 1 ½ tbsp vinegar in the bottom of a measuring cup. In the same cup, measure out 1 ¼ cup milk. Let sit for at least five minutes while you melt the butter in the microwave.

In a large mixing bowl, mix flour, salt, baking soda and baking powder. Pour the melted butter into the cold milk. Pour the milk mixture into the flour and mix to combine.

Roll out the dough on a floured surface. Cut the dough into squares and place on a baking sheet. Cook for 10 minutes, flipping the biscuits once.

Easy Chocolate Chip Cookies (Cooks Illustrated)

2 cups Flour

$\frac{3}{4}$ tsp Baking Soda

$\frac{1}{2}$ tsp Salt

1 cups Sugar

$\frac{1}{2}$ Granulated Sugar

10 tbsp Butter, melted and cooled

2 Large Eggs

1 tbsp Vanilla Extract

2 cups Semisweet Chocolate Chips

Adjust oven racks to upper-middle and lower-middle positions and heat oven to 350 degrees. Whisk flour, baking soda and salt together in a large bowl.

In a separate bowl, whisk together the brown sugar and granulated sugar. Whisk in melted butter. Whisk in eggs and vanilla until smooth. Gently stir the sugar mixture into the flour mixture until a soft dough forms. Fold in chocolate chips.

Drop 2tbsp of dough onto the cookie sheets at least 2 inches apart. Bake for 14 minutes, rotating pans halfway through the baking time. Undercook the cookies in the oven so that the edges are set but the centers are still soft and raw. Let the underdone cookies cool on baking sheets 5 minutes to set and finish cooking. Serve warm.

Hot Chocolate (Recipe from Hershey's)

3 tbsp Sugar

2 tbsp Cocoa Powder

Salt (dash)

¼ cup Hot Water

1 ½ cup Milk

1 tsp Vanilla Extract

In a saucepan, combine sugar cocoa, salt and water. Stir and boil over medium heat for 2 minutes or until the mixture reduces into a syrup. Add milk, heat to serving temperature but do not boil. Stir in vanilla. Beat with a whisk until foamy to prevent a skin from forming on the surface. Serve hot.