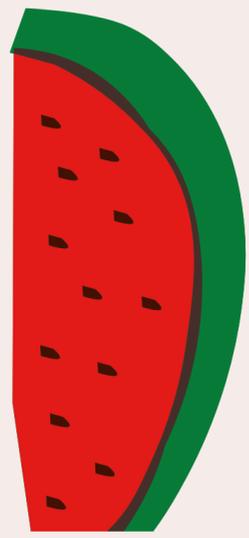
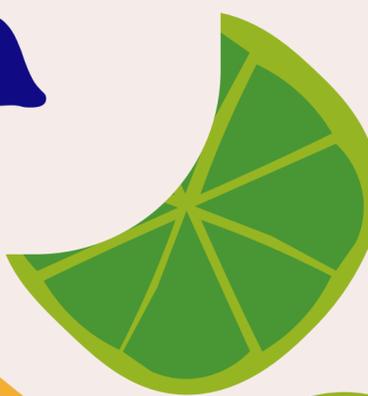


# Charm City Virtual cookbook



## Cooking Night 2023





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**Charm City  
Virtual**



# Pasta Salad

Curated by Chef Aliyah



- 1 pound dried pasta spaghetti or rotini
- 1 cup sliced Red bell pepper (1 medium)
- 1 cup sliced Green bell pepper (1 medium)
- 3 tbs salad supreme seasoning
- 1 cup halved cherry tomatoes
- 1/3 cup thinly sliced scallions (5 to 6)
- 1 cup of diced cucumbers

## HOMEMADE DRESSING

- 1/4 cup olive oil
- 1/4 cup red wine vinegar
- 3/4 tsp salt
- 1/2 tsp pepper
- 1/3 cup Dijon Mustard
- 1/3 cup of Italian seasoning





# Instructions

1. Bring a large pot of salted water to a boil. Add pasta and cook until tender, 6 to 10 minutes (check the package for recommended cook time). Drain and rinse well under cold water.
2. While the pasta cooks, in the bottom of a large bowl, make the dressing. Whisk the red wine vinegar, salt, pepper, oregano, pepperoncini juice (if using), and the olive oil until blended. Add the drained and rinsed pasta to the dressing and mix well.
3. Stir in the bell peppers, cucumbers, tomatoes, scallions, supreme seasoning, homemade salad dressing . Taste for seasoning and adjust with salt and pepper as needed. Serve or for the best results, cover and refrigerate at least 30 minutes and up to 7 days.



# Flatbread Pizza

Curated by Chef Breiana Pride

- Flat bread, tortillas or pizza crust
- Pizza or Tomato Sauce
- Shredded mozzarella cheese or vegan cheese
- Your choice of toppings



# Instructions

1. Gather all of your materials
2. Wash your hands.
3. Take your pizza crust out of the package and lay it on your sheet pan.
4. Add enough pizza sauce to cover the crust.
5. Sprinkle your cheese on top of your sauce.
6. Add any toppings you like.
7. Place your pizza in the oven for 8 mins or until your cheese is melted.
8. Use oven mitts to take your pizza out of the oven.
9. Let cool for 3 mins.
10. Slice and enjoy!



# Cinnamon Rolls

Curated by Chef Danielle Jones

- Bread,
- Cinnamon Sugar
- Butter
- Water
- Confectioned Sugar



# Instructions

1. Remove the crust from the bread and press them until very flat
2. Spread butter on the bread
3. Mix the Cinnamon and Sugar together and sprinkle it on top of the buttered bread.
4. Starting on one end of the bread roll it tightly
5. Cut the rolled bread into 1-inch slices and arrange it on the plate
6. In a small bowl mix the confectioners' sugar with the water and stir to make a thin frosting. (add more or less if needed)
7. Drizzle the frosting over the bread slices
8. Enjoy!





# Staff Pick



# Favorite Double Chocolate Chip Cookies

Curated by Chef Justine Rubin

- 1/2 cup unsalted butter softened to room temperature
- 1/2 cup granulated sugar
- 1/2 cup packed light or dark brown sugar
- 1 large egg, at room temperature
- 1 teaspoon pure vanilla extract
- 1 cup all-purpose flour
- 2/3 cup natural unsweetened cocoa powder
- 1 teaspoon baking soda
- 1/8 teaspoon salt
- 1 Tablespoon milk (any kind, dairy or non)
- 1 and 1/4 cup semi-sweet chocolate chips

\*plus a few more for optional topping\*



# Instructions

1. In a large bowl using a hand-held or stand mixer fitted with a paddle attachment, beat the butter, granulated sugar, and brown sugar together on medium high speed until fluffy and light in color, about 2-3 minutes. Add the egg and vanilla extract, and then beat on high speed until combined. Scrape down the sides and bottom of the bowl as needed.
2. In a separate bowl, whisk the flour, cocoa powder, baking soda and salt together until combined. With the mixer running on low speed, slowly pour into the wet ingredients. Beat on low until combined. The cookie dough will be quite thick. Switch to high speed and beat in the milk, then the chocolate chips. The cookie dough will be sticky and tacky. Cover dough tightly and chill in the refrigerator for at least 3 hours and up to 3 days. Chilling is mandatory for this sticky cookie dough.
3. Remove cookie dough from the refrigerator and allow to sit at room temperature for 10 minutes. If the cookie dough chilled longer than 3 hours, let it sit at room temperature for about 20 minutes. This makes the chilled cookie dough easier to scoop and roll.



*Chef Rubin*

4. Preheat oven to 350°F (177°C). Line large baking sheets with parchment paper or silicone baking mats. (Always recommended for cookies.) Set aside.

5. Scoop and roll dough, a heaping 1.5 Tablespoons of dough each, into balls. To ensure a thicker cookie, make the balls taller than they are wide (almost like a cylinder or column). Arrange 2-3 inches apart on the baking sheets. The cookie dough is certainly sticky, so wipe your hands clean after every few balls of dough you shape.

6. Bake the cookies for 11-12 minutes or until the edges appear set and the centers still look soft. Tip: If they aren't really spreading by minute 9, remove them from the oven and lightly bang the baking sheet on the counter 2-3x. This helps initiate that spread. Return to the oven to continue baking.

7. Cool cookies for 5 minutes on the baking sheet. During this time, I like to press a few more chocolate chips into the tops of the warm cookies. (This is optional and only for looks.) Transfer to cooling rack to cool completely. The cookies will slightly deflate as they cool.

8. Cover leftover cookies tightly and store at room temperature for up to 1 week.

