

Grilled Brussel Sprouts

source: <https://www.delish.com/cooking/recipe-ideas/a54468/grilled-brussels-sprouts-recipe/>

Ingredients:

1 lb. brussels sprouts halved
3 tbsp. extra-virgin olive oil
¼ c. balsamic vinegar
1 tbsp. honey
1 tbsp grainy mustard
2 tsp. crushed red pepper flakes
Kosher salt
½ c. grated parmesan for garnish

Directions:

1. Heat grill to high
2. In a large bowl, combine brussels sprouts, olive oil, vinegar, honey, mustard, and red pepper flakes and season with salt.
3. Place sprouts on skewers.
4. Grill, turning frequently until sprouts are tender and cooked through, about 10 minutes. Garnish with Parmesan and serve.

Garbage Bread

source: <https://cookiesandcups.com/garbage-bread/>

Ingredients:

½ pound chopped bacon

1 cup chopped onion

1-pound lean ground beef

1 tablespoon steak seasoning (ORUD)

12 ounces Velveeta cubed

1 (13.8 ounce) thin crust pizza dough

1 ½ cups grated cheddar jack cheese

Sauce:

1/2 cup mayonnaise

2 tablespoons ketchup

Salt and pepper to taste

Directions:

1. Preheat oven to 425 degrees. Line baking sheet with parchment paper and set aside.
2. In a large skillet over medium-low heat cook bacon until it is crisp. Remove the bacon from the pan and set aside.
3. In the same skillet, with the bacon grease increase the heat to medium high. Add the onions and ground beef into the skillet and cook until the onions are soft, and the meat is cooked through.
4. Drain the excess liquid/grease from the pan. Place the skillet back on the heat and turn the heat to low.
5. Add bacon back into the pan and season with the steak seasoning. Add in the Velveeta and stirring continuously cook until the cheese is melted. Remove the pan from the heat.
6. Roll the pizza dough out onto the prepared baking sheet. The dough should be approximately a 5 x 10 rectangle. Spread the meat mixture evenly on top, leaving an inch at the edges to allow for spreading.
7. Sprinkle the grated cheese on top of the meat, then roll up the pizza dough, starting with the long sides and pinch the crust together to seal.
8. Bake seam side down for 15-20 minutes, or until golden brown.
9. Allow the bread to cook for 5-10 minutes before slicing.

Sauce:

1. In a small bowl whisk the mayonnaise, ketchup, salt, and pepper.
2. Dip the sliced bread into the sauce, if desired.

Pickle Mozzarella Sticks

source: <https://www.delish.com/cooking/recipe-ideas/recipes/a56799/pickle-mozzarella-sticks-recipe/>

Ingredients:

8 whole dill pickles

8 sticks string cheese

1 cup flour

1 tsp. garlic powder

½ tsp. paprika

Kosher salt

Ground black pepper

3 eggs, lightly beaten

2 cups panko breadcrumbs

1 tsp. chopped dill, for garnish

Directions:

1. Preheat oven to 400 degrees and line a medium baking sheet with parchment paper.
2. Cut ends off of your pickles and scoop out the centers with a small spoon.
3. Slide string cheese into pickle. If string cheese is sticking out, trim so that it is flush with the pickle.
4. Into a small shallow bowl, combine flour with garlic powder and paprika and season with salt and pepper.
5. Place eggs and Panko in separate shallow bowls. Dredge pickles first in flour, then eggs, then Panko.
6. Place onto baking sheet and bake 20 minutes, flipping halfway through.
7. Garnish with dill and serve with ranch if desired.

Skillet Chocolate Chip Cookie

source: <https://thisweekfordinner.com/skillet-chocolate-chip-cookie-mmmmm/>

Ingredients:

8 tablespoons butter

½ cup sugar

½ cup packed brown sugar

1 teaspoon vanilla extract

1 egg

½ teaspoon baking soda

¼ teaspoon salt

1 ½ cups all-purpose flour

1 cup semi-sweet chocolate chips

Directions:

1. Preheat oven to 350 degrees
2. Melt butter in 8-inch cast iron skillet over low heat.
3. When butter is melted, stir in sugars with a spatula until well mixed. Remove from the heat and let cool for 5 minutes.
4. Stir in egg and vanilla with a fork. Mix well.
5. Using the spatula, stir in the baking soda and salt, then stir in flour until well mixed.
6. Spread batter over surface of the skillet then sprinkle the chocolate chips evenly over the top.
7. Fold chocolate chips into batter. By spreading the batter first, you minimize chocolate chips hitting the pan and melting. It's okay if a bit of this happens, but it does help to sprinkle the chocolate over the spread-out dough and then mix the chips in.
8. Bake for about 20 minutes, until edges and top start to brown and center is set.
9. Best served warm and with ice cream.