

## Matcha Chocolate Chip Cookies (Leigh Fisher)



### Ingredients:

2 and 3/4 cups all-purpose flour  
12 ounces of milk chocolate chips  
1 tsp baking soda  
1/2 tsp baking powder  
1 cup unsalted butter, softened  
1 and 1/2 cups dark brown sugar

1 egg

1 tsp vanilla extract

Start with 3 tbsp matcha green tea powder. If you're a big fan of matcha, you can add as much matcha as you want! I usually add about 5-6 tablespoons. The more you add, the greener your cookies will be. (You can also use red and white-colored chocolate chips for added holiday fun!)

These are chewy chocolate chip cookies, so they use dark brown sugar and a fair amount of butter. If you like a slightly firmer cookie, you can use regular granulated sugar or confectioner's sugar instead. You can also use a zero-glycemic index sugar alternatively like monkfruit sweetener for a lower sugar option.

### Directions:

- Preheat oven to 375°F.
- In a small bowl, sift together flour, matcha green tea powder, baking soda, and baking powder. Set aside.
- In a large bowl, cream together the butter and sugar until smooth.
- Beat in egg and vanilla.
- Gradually blend in the dry ingredients. Add chocolate chips.
- Roll dough into balls about one inch in diameter and flatten slightly.
- Place onto lightly greased parchment paper or a lightly greased cookie sheet.
- For chew cookies, bake 8 to 10 minutes in the preheated oven. If you like crispy cookies, bake 10 to 12 minutes.
- Let stand on the cookie sheet for two minutes before removing to cool on wire racks.

## Pecan Pie (Mia Rubel Larrabee)

### Ingredients

1/3 cup butter  
2/3 cup brown sugar packed tightly  
3 eggs  
1 cup Karo light corn syrup  
1/8 tsp salt  
1 tsp vanilla  
1 cup pecans (add a bit more to cover bottom of pie crust)  
Pie crust

### Directions:

- Preheat the oven to 375 degrees.
- Melt butter. Beat thoroughly with brown sugar, eggs, corn syrup, salt and vanilla.
- Place pecans in an unbaked pie shell.
- Pour filling over them.
- Place pie dish on a solid metal cookie sheet and bake for 50-55 minutes or until filling is set. Enjoy!

## Not Mama's Banana Pudding (Vincent Iaropoli)



### Ingredients:

2 (7.25-ounce) bags Pepperidge Farm Chessmen Cookies  
8 medium bananas, sliced  
2 cups milk  
1 (3.4-ounce) box French vanilla instant pudding mix  
1 (14-ounce) can sweetened condensed milk  
1 (8-ounce) package cream cheese, softened  
1 (8-ounce) container frozen whipped topping, thawed

### Directions:

- Line the bottom of a 13x9-inch baking dish with 1 bag of cookies, and arrange banana slices on top.
- In a large bowl, beat milk and pudding mix with a mixer at medium speed until thickened and smooth.
- In another large bowl, beat condensed milk and cream cheese with a mixer at medium speed until creamy and smooth;
- Fold in whipped topping until well combined.
- Fold cream cheese mixture into pudding mixture until well combined.
- Pour mixture onto bananas, and cover with remaining cookies.
- Refrigerate for at least 1 hour before serving or for up to 2 days (but overnight is perfect).

# Vietnamese Pho (David Ngo)

## Ingredients

### AROMATICS:

2 large onions, halved

150g / 5oz ginger, sliced down the center

### SPICES

10-star anise

4 cinnamon quills

4 cardamom pods

3 cloves (the spice cloves!)

1.5 tbsp. coriander seeds

### BEEF BONES (NOTE 1):

1.5kg / 3lb beef brisket

1kg / 2lb meaty beef bones

1kg / 2lb marrow bones (leg, knuckle), cut to reveal marrow

3.5 liters / 3.75 quarts water (15 cups)

### SEASONING:

2 tbsp. white sugar

1 tbsp. salt

40 ml / 3 tbsp. fish sauce (Note 2)

### NOODLE SOUP - PER BOWL:

50g / 1.5 oz. dried rice sticks (or 120g/4oz fresh) (Note 3)

30g / 1 oz. beef tenderloin, raw, very thinly sliced (Note 4)

3 - 5 brisket slices (used for broth)

### TOPPINGS:

Beansprouts, handful

Thai basil, 3 - 5 sprigs

Coriander/cilantro, 3 - 5 sprigs (or more basil)

Lime wedges\*

Finely sliced red chili\*

Hoisin sauce\*

Sriracha\* (for spiciness)

## Directions:

### AROMATICS

Heat a heavy-based skillet over high heat (no oil) until smoking.

Place onion and ginger in pan cut side down. Cook for a few minutes until it is charred, then turn.

Remove and set aside.

Toast Spices lightly in a dry skillet over medium-high heat for 3 minutes.

### REMOVE IMPURITIES:

Rinse bones & brisket then cover with water in a large stockpot.

Boil for 5 minutes, then drain.

Rinse each bone and brisket under tap water.

### BROTH:

Wipe pot clean; bring 3.5 liters / 3.75 quarts water to boil.

Add bones and brisket, onion, ginger, Spices

Add onion, ginger, spices, sugar and salt-water should just barely cover everything.

Cover with lid, simmer for 3 hours.

Remove brisket (should be fall-apart tender), cool then refrigerate for later.

Simmer remaining soup UNCOVERED for 40 minutes.

Strain broth into another pot, discard bones and spices. Should be about 2.5 liters / 2.65 quarts (10 cups), if loads more, reduce.

Add fish sauce, adjust salt and sugar if needed. The broth should be beefy, fragrant with spices, savory, and barely sweet.

#### **ASSEMBLE:**

Prepare rice noodles per packet, just prior to serving.

Place noodles in a bowl. Top with raw beef and brisket.

Ladle over about 400 / 14 oz. hot broth - will cook beef to medium-rare.

Serve with Toppings on the side!

#### **Recipe Notes:**

\* Optional (the other Toppings are essential, at least 1 herb)

##### **1. Bones & brisket for broth**

Brisket - do not skip this, adds way more flavor into broth than any bones and other beef cuts like chuck (brisket has intense beef flavor). If omitted, broth is weak. Leftovers not wasted - see in post for easy, terrific ways to use up. Also FREEZES for months.

Brisket sub - boneless beef short ribs

Leftover cooked beef - see below recipe card for uses, also this Vietnamese Shredded Beef I shared specifically to use the leftover cooked beef!

Marrowbones add richness to the broth but not as much flavor. Use leg bones, knuckles, anything that is cut in a way so you can SEE some of the marrow (so it can leach out).

Marrowbones can be subbed with more meaty beef bones but soup may lack richness.

Australia - meaty bones used are called "soup bones" at supermarkets. Brisket and marrow bones from butcher.

##### **2. Fish Sauce - can sub with light soy but flavor will be a tiny bit different. Still VERY tasty.**

##### **3. Noodles - any flat rice noodles fine here. Use medium size - not super thin like vermicelli or really wide like Pad See Ew.**

##### **4. Finely sliced beef - Partially freeze (about 30 minutes), then slice as thinly as possible. Could also buy thinly sliced frozen beef from Asian butchers.**

Another tender beef is also ok. PS If raw beef is off-putting for you, just dunk in soup broth before adding into bowls.

##### **5. Serving - Traditionally, the soup is served with just noodles, broth and beef with all the Toppings listed above on the side. The idea is to help yourself to Toppings as you eat the Pho.**