

Cooking with Chef T

Berkshire Partners Blue Hill Club

Grilled Cheese & Turkey Pepperoni Sandwich



Grilled Cheese & Turkey Pepperoni Sandwich

Time

Prep/ Total Time: 25 mins

Makes

4 Servings

Nutrition Facts

1 sandwich: 719 calories, 55g fat (29g saturated fat), 134mg cholesterol, 1207mg sodium, 30g carbohydrate (3g sugars, 1g fiber), 27g protein.

Grilled Cheese & Turkey Pepperoni Sandwich

Ingredients:

- 6 tablespoons butter, softened, divided
- 3 tablespoons mayonnaise
- 3 tablespoons finely shredded Parmesan cheese
- 8 slices of wheat bread
- 1/2 cup shredded sharp white cheddar cheese
- 1/2 cup shredded Monterey Jack cheese
- 1/2 cup shredded cheddar cheese
- 20 slices slices turkey pepperoni

Grilled Cheese & Turkey Pepperoni Sandwich

Directions:

1. Use 3 tablespoons of butter to apply on 1 side of each slice of bread. The remaining 3 tablespoons will be used in step 4.
2. Place bread, butter side down, in a large pan over medium-low heat until golden brown
3. In a small bowl, combine both cheddar cheeses and Monterey Jack
4. In another bowl, mix together remaining 3 tablespoons butter, mayonnaise & parmesan cheese.
5. To assemble sandwiches, top toasted side of 4 bread slices with turkey pepperoni (5 slices of pepperoni per sandwich)
6. Sprinkle cheddar cheese mixture evenly
7. Top with remaining bread slices, toasted side facing inwards.
8. Spread the butter-mayonnaise mixture on the outsides of each sandwich.
9. Place in same pan and cook until golden brown and cheese is melted, 5-6 minutes on each side.
10. Serve & Enjoy

Greek Pasta Salad



Greek Pasta Salad

Time

Prep Time: 5 minutes

Cook Time: 15 minutes

Total Time: 20 minutes

Makes

8 Servings

Nutrition Facts

438 Calories

Greek Pasta

Ingredients:

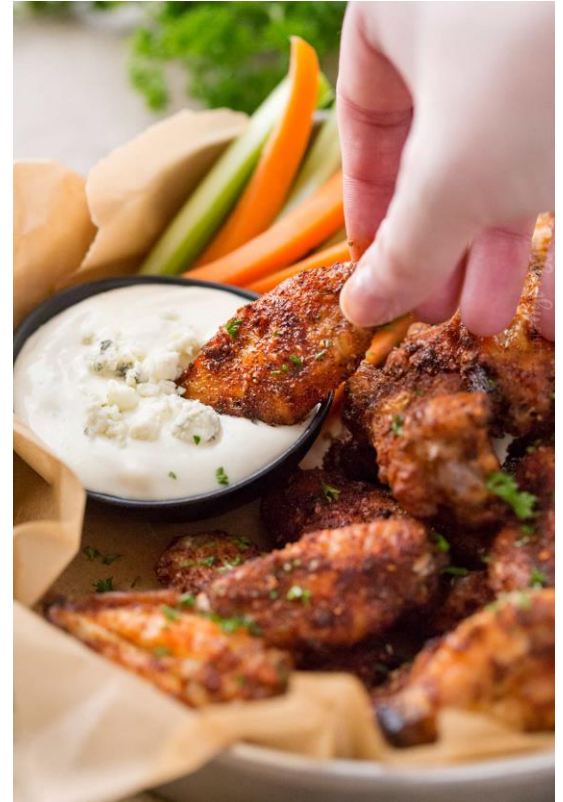
- 1 pound of any type of pasta
- salt and ground black pepper
- 1/2 cup olive oil
- 1 clove garlic - minced
- 1/2 teaspoon dried oregano
- 8 ounces (about 3) cucumbers -diced
- 1/4 cup red onion -sliced
- 1 pint grape tomatoes
- 1 (8 ounce) feta cheese - cubed
- 1/2 cup of olives

Greek Pasta Salad

Directions:

1. To cook the pasta, bring 4 quarts water and 1 tablespoon salt to a boil.
2. Add pasta and cook, for approximately 7 to 10 minutes.
3. Drain well and rinse with cold water.
4. Meanwhile, to make the dressing, in a small bowl whisk oil, vinegar, garlic, oregano, 1/4 teaspoon salt, and 1/8 teaspoon pepper.
5. In a large bowl, combine cooked pasta, cucumbers, onion, tomatoes, feta, and olives.
6. Drizzle with dressing.
7. Toss gently
8. Serve & Enjoy

Dry Rubbed Baked Chicken W/ Gorgonzola Sauce



Dry Rubbed Baked Chicken W/ Gorgonzola Sauce

Wing Ingredients:

- 4 lbs chicken wings, thawed completely if using a frozen bag
- 2 Tbsp vegetable or canola oil

Dry Rubbed Baked Chicken W/ Gorgonzola Sauce

Dry Rub Ingredients:

- 1/2 Tbsp ancho chile pepper
- 1/2 Tbsp smoked paprika
- 1/2 Tbsp onion powder
- 1/2 Tbsp salt
- 3/4 Tbsp light brown sugar
- 3/4 tsp chili powder
- 3/4 tsp paprika
- 3/4 tsp cumin
- 1/2 tsp garlic powder
- 1/2 tsp cayenne pepper (optional)
- 1/4 tsp black pepper
- 1/4 tsp dried oregano

Dry Rubbed Baked Chicken W/ Gorgonzola Sauce

Directions for Dry Rub & Chicken Wings:

1. Preheat oven to 400 degrees
2. Line a large baking sheet with aluminum foil
3. Top that with an oven safe cooling rack and spray it with non-stick cooking spray and set aside
4. Combine all dry rub ingredients in a small mixing bowl, set aside
5. In a large mixing bowl, add chicken wings and vegetable oil
6. Use a rubber spatula to toss gently to coat
7. Sprinkle in the dry rub mixture and use your hands to massage it into all of the chicken wings, coating evenly
8. Add chicken wings to prepared baking sheet and bake for 45 minutes
9. Serve & Enjoy

Dry Rubbed Baked Chicken W/ Gorgonzola Sauce

Gorgonzola Sauce Ingredients:

- 1/2 cup mayonnaise
- 3-6 Tbsp buttermilk
- 1/4 cup sour cream
- 2 -3 oz crumbled gorgonzola cheese
- 1 clove garlic, grated
- 1/2 Tbsp lemon juice
- 1/4 tsp black pepper
- 1/4 tsp kosher salt

Dry Rubbed Baked Chicken W/ Gorgonzola Sauce

1. Add mayo, buttermilk, sour cream, 1.5 oz of the gorgonzola cheese, garlic, lemon juice, pepper and salt into a food processor, blender OR mixing bowl
2. Process until smooth.
3. Transfer to serving bowl and stir in remaining gorgonzola cheese
4. Cover with plastic wrap and refrigerate until ready to use