

THE CULINARY

Playground



Steak & Cheese Calzone

4 servings

1 lb pizza dough
Steak, frozen and sliced thin at an angle
2 T vegetable or canola oil
1 onion, sliced thin
2 colored peppers, sliced thin
1 large garlic clove, pressed/minced
6 button mushrooms, sliced (optional)
6-8 slices american cheese
1 t beef bouillon paste
 $\frac{3}{4}$ c water
1 T cornstarch

Preheat the oven to 425 degrees and prepare a cookie sheet with parchment paper then set aside.

Place 1 T of oil in the bottom of a heavy skillet. Add the sliced peppers, onions and mushrooms (if using) to the pan over medium high heat. Saute until the vegetables have reached their desired doneness and have a bit of char (brown coloring) on their edges.

While peppers and onions are working in the pan, slice the steak very thin (less chewy) and at an angle (more pan contact for seasonin

g).

Remove the vegetables to a large plate and set aside.

Add the other 1 T of oil and let it get hot. Add the thinly sliced steak to the pan and let it go - don't move it yet; you want that steak to get some nice brown color on it. Once the steak EASILY releases from the pan, flip the steak over and cook it on the other side. Maybe 5 minutes in total cooking time.

Add the minced garlic at the last 30 seconds of cooking.

While the steak cooks, roll/press out the pizza dough into a FULL CIRCLE (just like you're making a full pie). Lay half the cheese over one side of the dough, slightly overlapping.

When steak is done, add the vegetables back to the pan and mix all the ingredients together. In a small bowl, combining the water, cornstarch and beef bouillon paste. Mix well until there are no white specks of cornstarch left. Pour into the pan. Cook for 7-10 minutes until a thick gravy forms and reduces slightly.

Pour the ingredients from the pan over the cheese (only HALF the side of the dough). Top with the other half of the cheese. Gently fold the other half of the pizza dough ON TOP OF the steak, veg and gravy. Seal/pinch/fork press all around edges well or gravy and cheese will leak out.

Bake in preheated oven for 12-15 minutes or until dough reaches your desired doneness/color.

Let cool about 10 minutes before slicing.

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Chocolate Cherry Bars

4-5 servings

1/2 stick unsalted butter, melted

1/2 c brown sugar, packed

1 1/2 T egg beaters

1 t vanilla extract

1/2 c flour

1/8 t salt

1/2 c semi sweet or milk chocolate chips

1/2 cup pitted and stemmed cherries (fresh or frozen)

Preheat the oven to 350 degrees. Spray 8x8 square pan with cooking spray and set aside.

Using a ceramic bowl, melt the butter in the microwave. Add the brown sugar and stir well to combine.

Add the vanilla, egg beaters, and salt and stir well.

Add the flour until just combined and no white specks are visible (do not overmix or your batter will be tough).

Fold in the chocolate chips and cherries and pour the batter into the prepared pan. Spread evenly in pan so they bake evenly.

Bake 20-25 minutes or until slightly brown and edges will easily pull away from sides.

Allow bars to cool before serving.