

Grace Doan
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The Comfort Cookbook

*25 recipes to make you
feel right at home!*



BBQ Chicken Pizza

Ingredients

- 1 teaspoon sesame oil
- 1 skinless boneless chicken breast half
- 1/4 cup barbecue sauce
- 1 pizza crust
- 1 cup mozzarella cheese
- 1/3 cup thinly sliced red onion
- 2 tablespoon chopped fresh cilantro

Prep 15m Cook 35 m

Heat the sesame oil in a skillet over medium heat. Place the chicken breast in the skillet, and top with 1 tablespoon barbecue sauce. Cook 10 minutes, turn, and top with 1 tablespoon barbecue sauce. Continue cooking 10 minutes, until juices run clear. Cool slightly, and cut into chunks. Preheat oven to 425 degrees F (220 degrees C). In a small bowl, mix the remaining barbecue sauce and marinara sauce. Spread evenly over the pizza crust. Sprinkle with mozzarella cheese. Arrange cooked chicken chunks and red onion slices over the top. Bake 15 minutes in the preheated oven, or until cheese is melted and bubbly. Remove from heat, sprinkle with cilantro, and let sit 10 minutes before slicing.



Mac N' Cheese

Ingredients

- 1 (16 ounce) package elbow macaroni
- 1/2 teaspoon salt 3/4 cup butter, softened - divided
- 1 cup sour cream
- 1 tablespoon cream cheese, softened
- 1 (8 ounce) package shredded sharp Cheddar cheese
- 1 egg yolk
- 2 tablespoons all-purpose flour
- 1/2 teaspoon salt
- 1/2 teaspoon ground cayenne pepper
- 1 cup milk
- 1 (8 ounce) package shredded mild Cheddar cheese

Prep 30m Cook 25 m

Preheat oven to 375 degrees F (190 degrees C). Line a 9x13-inch baking dish with parchment paper. Bring a large pot of water to a boil. Cook elbow macaroni in the boiling water, stirring occasionally until almost cooked through and firm to the bite, about 7 minutes. Drain and transfer to a large bowl. Sprinkle macaroni with 1/2 teaspoon salt and stir 1/2 cup butter into the pasta. Mix 1/4 cup butter, sour cream, cream cheese, sharp Cheddar cheese, and egg yolk together in a bowl. Stir flour, 1/2 teaspoon salt, cayenne pepper, and milk into the sour cream mixture. Spread 1/4 cup sour cream sauce over bottom of prepared baking dish. Stir remaining sour cream sauce into macaroni. Pour macaroni into baking dish atop sauce layer; sprinkle mild Cheddar cheese over the casserole. Bake in the preheated oven until heated through and cheese topping has melted, about 15 minutes.





Chicken Noodle Soup

Ingredients

2 1/2 cups wide egg noodles
1 teaspoon vegetable oil
12 cups chicken broth
1 1/2 tablespoons salt
1 teaspoon poultry seasoning
1 cup chopped celery
1 cup chopped onion 1/3 cup cornstarch 1/4 cup water 3 cups diced, cooked chicken meat

Prep 20m Cook 25 m

Bring a large pot of lightly salted water to a boil. Add egg noodles and oil, and boil for 8 minutes, or until tender. Drain, and rinse under cool running water.

In a large saucepan or Dutch oven, combine broth, salt, and poultry seasoning. Bring to a boil. Stir in celery and onion. Reduce heat, cover, and simmer 15 minutes.

In a small bowl, mix cornstarch and water together until cornstarch is completely dissolved. Gradually add to soup, stirring constantly. Stir in noodles and chicken, and heat through.

Pork Fried Rice

Ingredients

1 tablespoon butter
1 (6 ounce) boneless pork loin chop, cut into small pieces
1/4 cup chopped carrot
1/4 cup chopped broccoli
1 green onion, chopped 1 egg, beaten

1 cup cold cooked rice
1/4 cup frozen peas
1 1/2 tablespoons soy sauce
1/8 teaspoon garlic powder
1/8 teaspoon ground ginger

Prep 15m Cook 15 m

Melt butter in a large non-stick skillet over medium heat. Cook and stir pork, carrot, broccoli, peas, and green onion in melted butter until pork is cooked through, 7 to 10 minutes.

Remove pork mixture to a bowl and return skillet to medium heat. Scramble egg in the skillet until completely set.

Return the pork mixture to the skillet.

Stir rice, peas, soy sauce, garlic powder, and ground ginger into the pork mixture; cook and stir until heated through, 7 to 10 minutes.



Spaghetti with Meatballs



Ingredients

3 tablespoons olive oil
3/4 cup chopped onion 4 cloves garlic,
2 (16 ounce) cans crushed tomatoes
3 (6 ounce) cans tomato paste
1 cup water
1/2 cup sugar
1/4 cup chopped fresh oregano, divided 1
Bay leaf salt and pepper to taste
1 pound ground round
1/2 cup Italian seasoned bread crumbs
1/4 cup chopped fresh parsley
2 eggs, lightly beaten 1/2 cup grated Parmesan cheese
1 (16 ounce) package uncooked spaghetti

Prep 15 Cook 1 hr

Heat the olive oil in a large saucepan over medium heat, and cook the onion until lightly brown. Mix in 2 cloves garlic, and cook 1 minute. Stir in crushed tomatoes, tomato paste, water, sugar, 1/2 the oregano, and bay leaf. Season with salt and pepper. Bring to a boil, reduce heat to low, and simmer while preparing meatballs.
In a bowl, mix the ground round, bread crumbs, remaining oregano, remaining garlic, parsley, eggs, and cheese. Season with salt and pepper. Roll into 1 inch balls, and drop into the sauce. Cook 40 minutes in the sauce, or until internal temperature of meatballs reaches a minimum of 160 degrees F (72 degrees C).
Bring a large pot of lightly salted water to a boil, and stir in the spaghetti. Cook 8 to 10 minutes, until al dente, and drain. Serve the meatballs and sauce over the cooked spaghetti.

Chicken Pot Pie

Ingredients

1 pound skinless, boneless chicken breast halves - cubed
1 cup sliced carrots
1 cup frozen green peas
1/2 cup sliced celery 1/3 cup butter
1/3 cup chopped onion
1/3 cup all-purpose flour
1/2 teaspoon salt
1/4 teaspoon black pepper
1/4 teaspoon celery seed
1 3/4 cups chicken broth
2/3 cup milk
2 (9 inch) unbaked pie crusts

Prep 30m Cook 20 m

Preheat oven to 425 degrees F (220 degrees C.)
In a saucepan, combine chicken, carrots, peas, and celery. Add water to cover and boil for 15 minutes. Remove from heat, drain and set aside.
In the saucepan over medium heat, cook onions in butter until soft and translucent. Stir in flour, salt, pepper, and celery seed. Slowly stir in chicken broth and milk. Simmer over medium-low heat until thick. Remove from heat and set aside.
Place the chicken mixture in bottom pie crust. Pour hot liquid mixture over. Cover with top crust, seal edges, and cut away excess dough. Make several small slits in the top to allow steam to escape. Bake in the preheated oven for 30 to 35 minutes, or until pastry is golden brown and filling is bubbly. Cool for 10 minutes before serving.



Fried Chicken

Ingredients

- 30 saltine crackers
- 2 tablespoons all-purpose flour
- 2 tablespoons dry potato flakes
- 1 teaspoon seasoned salt
- 1/2 teaspoon ground black pepper
- 1 egg
- 6 skinless, boneless chicken breast halves
- 2 cups vegetable oil for frying

Prep 25m Cook 20 m

Place crackers in a larger resealable plastic bag; seal bag and crush crackers with a rolling pin until they are coarse crumbs. Add the flour, potato flakes, seasoned salt, and pepper and mix well. Beat egg in a shallow dish or bowl. One by one, dredge chicken pieces in egg, then place in bag with crumb mixture. Seal bag and shake to coat. Heat oil in a deep-fryer or large saucepan to 350 degrees F (175 degrees C). Fry chicken, turning frequently, until golden brown and juices run clear, 15 to 20 minutes.



Truffle Fries



Ingredients

- 4 large russet potatoes
- peanut oil for frying
- 4 teaspoons truffle oil
- 1/4 cup finely shredded Parmesan cheese
- 4 teaspoons minced fresh parsley
- 1 teaspoon sea salt

Prep 15 Cook 1 hr

Cut potatoes into French fry shapes, about 3/8-inch wide and thick, using a mandoline or knife. Soak potatoes in a large bowl of cold water for about 30 minutes. Drain and pat potatoes dry with a clean towel. Heat oil in a deep-fryer or deep saucepan to 275 degrees F (135 degrees C). Gently lower 1/4 of the potatoes into the hot oil and cook, stirring occasionally, for 2 minutes. Transfer cooked potatoes to a clean towel using a slotted spoon. Repeat frying with remaining potatoes. Heat the same oil to 350 degrees F (175 degrees C). Fry potatoes again, working in batches, until golden brown, about 5 minutes. Transfer fries to a clean kitchen towel using a slotted spoon. Place fries in a bowl and drizzle truffle oil over warm fries; season with Parmesan cheese, parsley, and sea salt.

Cherry Pie

Ingredients

Crust:

2 cups all-purpose flour 1 cup shortening, chilled
1/2 cup cold water
1 pinch salt

Filling:

1 1/8 cups white sugar
3 1/2 tablespoons cornstarch
2 pounds sour cherries, pitted
1 tablespoon butter
1/4 teaspoon almond extract

Prep 45m Cook 55 m

In a large bowl, combine flour and salt. Cut in the cold shortening until pea-sized (you may use the paddle of a stand mixer for this step, or pulse in a food processor, then transfer to a bowl). Stir in water until mixture forms a ball. Divide dough in half and shape into balls. Wrap in plastic and refrigerate for at least 1 hour or overnight.

On a lightly floured work surface, roll out half the dough to fit a 9-inch pie plate. Place bottom crust in pie plate, loosely cover with plastic, and refrigerate.

Preheat oven to 475 degrees F (245 degrees C). Place a baking sheet in the oven to preheat.

Bring cherry filling to a boil over medium heat, stirring constantly. Lower the heat and simmer for 1 minute or until the juices thicken and become translucent (filling will thicken further as it cools). Remove from heat and stir in the butter and almond extract. Mix thoroughly and allow to cool to room temperature.

Roll out second crust and cut into lattice strips or decorative shapes. When filling is cool, pour into bottom pie shell. Cover filling with top crust or cutouts and crimp edges.

Reduce oven to 375 degrees F (190 degrees C) and place pie on hot baking sheet.

Bake in the preheated oven until crust is golden brown and filling is bubbly, 45 to 55 minutes. Let pie cool.





Dumplings

Ingredients

- 1/2 cup soy sauce
- 1 tablespoon seasoned rice vinegar
- 1 tablespoon finely chopped Chinese chives
- 1 tablespoon sesame seeds
- 1 teaspoon chile-garlic sauce (such as Sriracha®)
- 1 pound ground pork 3 cloves garlic, minced 1 egg, beaten
- 2 tablespoons finely chopped Chinese chives
- 2 tablespoons soy sauce 1 1/2 tablespoons sesame oil
- 1 tablespoon minced fresh ginger
- 50 dumpling wrappers
- 1 cup vegetable oil for frying
- 1 quart water, or more as needed

Prep 20m Cook 60 m

Combine 1/2 cup soy sauce, rice vinegar, 1 tablespoon chives, sesame seeds, and chile sauce in a small bowl. Set aside. Mix pork, garlic, egg, 2 tablespoons chives, soy sauce, sesame oil, and ginger in a large bowl until thoroughly combined. Place a dumpling wrapper on a lightly floured work surface and spoon about 1 tablespoon of the filling in the middle. Wet the edge with a little water and crimp together to form a small pleat to seal the dumpling. Repeat with remaining dumpling wrappers and filling.

Heat 1 to 2 tablespoons vegetable oil in a large skillet over medium-high heat.

Place 8 to 10 dumplings in the pan and cook until browned, about 2 minutes per side.

Pour in 1 cup of water, cover and cook until the dumplings are tender and the pork is cooked through, about 5 minutes.

Repeat for remaining dumplings. Serve with soy sauce mixture for dipping.