

A person wearing a red plaid shirt and a blue apron is holding a large metal plate filled with golden-brown fried chicken. The person's hands are visible on the sides of the plate. The background is slightly blurred, focusing attention on the food and the text overlay.

• **MADE IN.** •
AMERICA

**A MODERN COLLECTION *&*
CLASSIC RECIPES**

**COLBY & MEGAN
GARRELT**



THIS BEAUTIFUL COLLECTION OF TRADITIONAL AMERICAN RECIPES

is an invitation to reminisce with generations around the kitchen table. Colby Garrelts, recipient of the 2013 James Beard award for Best Chef Midwest, and his wife, Megan Garrelts, James Beard semi-finalist for Best Pastry Chef, feature their favorite library of American classics redefined by easy chef-inspired techniques, quality ingredients, and a love for regional flavors from their Midwestern roots. These recipes will soon be the classics you refer to again and again for true Americana cooking. *Made in America* features fifty handcrafted recipes sorted by the cooking methods commonly used in American kitchens from daybreak to the bakeshop. Many recipes begin with a childhood memory from Colby or Megan that describes the roots and the journey of each recipe.

This heirloom collection from a modern point of view includes recipes like Biscuits and Gravy, Corn Fritters with Fresh Sheep's Milk Cheese, Quick Pickles, Panfried BBQ Pork Chops with Tomato-Horseradish Sauce, Grilled Garlic-Thyme Kansas City Strips, Garrelts Fried Chicken, Lemon Meringue Pie, and Chocolate-Butterscotch Cookies, to name a few. Sidebars throughout showcase custom cocktails such as the Bloody Mary, the State Fair, and Pimm's Punch that pair well with different chapters and the recipes within. Love and pride are woven together to create this collection that will remind you of your favorite recipes that define the comforts of home.

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ONE

Daybreak

In our home, we believe that sharing a warm, homemade breakfast is the perfect way to start the day with the people you love. I remember my father and brother taking turns making Sunday morning brunch for my mom and me; banana bread, pancakes, and cheesy scrambled eggs always graced our table. Colby spent Saturday mornings watching cartoons on a small black-and-white TV set in the kitchen while his sister whipped up a batch of French toast. The nice thing about breakfast recipes is that they do not intimidate—even a kitchen novice will tackle an egg to cook a morning meal.

The recipes in this chapter offer our favorite sweet and savory selections for building your own special morning: classics like German Apple Pancakes (page 7) and Biscuits and Gravy (page 8), along with our new takes on old favorites, like Corn Fritters with Fresh Sheep's Milk Cheese (page 21) and Chipped Beef on Toast with Cured Beef and Spinach (page 4). Some are quick and easy; others take a little more time and may be reserved for special-occasion brunches. Just add a spicy Bloody Mary (page 17) or a celebratory glass of bubbles to top off the morning and to toast the people who share your kitchen. ★ M.G.



SPICY TOMATO AND BURNT-ENDS HASH

with

FRIED EGGS

S E R V E S 6

SAUCE

- 3 cups canned San Marzano tomatoes, with juice (see Note)
- 5 cloves garlic, peeled
- 2 tablespoons Worcestershire sauce
- 2 tablespoons Hot Sauce (page 28) or store-bought
- 1 tablespoon prepared horseradish

HASH

- 7 tablespoons canola oil
- 2 cups sliced fingerling potatoes or other waxy potato variety, such as Yukon gold
- 2 red bell peppers, sliced $\frac{1}{4}$ inch thick
- 1 large yellow onion, sliced $\frac{1}{8}$ inch thick
- 2 cups cubed Smoked Brisket burnt ends (page 81) or hearty sausage

EGGS

- 4 teaspoons canola oil
- 6 large eggs
- Kosher salt and freshly ground black pepper
- 4 teaspoons unsalted butter
- Minced chives, for garnish

This is an egg dish we came up with as a special at Bluestem some years ago. We had a ton of preserved tomatoes that we needed to use up, but that sounded a little boring . . . until we grabbed some burnt ends from our brisket. Now this has become one of the most iconic brunch dishes we offer: It's smoky, spicy, and very satisfying. ★ C.G.

To make the sauce, place the tomatoes, garlic, Worcestershire sauce, hot sauce, and horseradish in a food processor and pulse until the mixture is well chopped but not puréed. Set aside.

To make the hash, heat 2 tablespoons of the canola oil in a large sauté pan over medium heat. Add the sliced potatoes and fry for 6 to 8 minutes, until golden brown; set aside. Using the same sauté pan, heat 3 more tablespoons of the canola oil over medium heat. Add the bell peppers and onion to the hot oil and cook for about 10 minutes, stirring occasionally, until the vegetables are caramelized. Transfer the caramelized vegetables to a medium bowl and reserve.

Using the same sauté pan, heat the remaining 2 tablespoons canola oil over medium heat. Add the brisket burnt ends to the oil and cook for 2 to 3 minutes to brown the burnt ends. Return the fried potatoes and caramelized peppers and onions to the sauté pan and cook for another minute. Add the tomato sauce and stir together to evenly coat the burnt ends and vegetables. Keep warm over low heat while making the eggs.

To make the fried eggs, heat the oil in a 10 to 12-inch skillet over low heat. Crack 2 of the eggs into a bowl and season with salt and pepper. Increase the heat under the skillet to medium-high and add the butter to the skillet. When the butter is melted, add the 2 eggs and cover the skillet with a lid. Cook the eggs for 20 to 30 seconds, until the egg whites are opaque; remove from the pan and reserve on a warm plate. Repeat with the remaining eggs.

To serve, divide the hash among 6 plates and place an egg on top of each. Garnish with minced chives.



If you put up your own tomatoes, feel free to use those in place of the canned tomatoes.



Pickled greEn tomatoes
(page 39)

Pickled rhubarb with
celery, strawberRies, and
black pepPer (page 38)

Pickled Radishes
(opPOSITE)

Pickled Radishes

★ M A K E S 4 C U P S ★

Along with tomatoes and rhubarb, we always have plenty of radishes during the summer months. I like to pickle them with mustard seeds and garlic. Pickled radishes are delicious added to crunchy summer greens in a salad, layered in a smoked turkey sandwich, or served as a snack alongside summer cocktails on the patio. ★ C.G.

- 10 large radishes, quartered (with greens still attached, if possible)
- 20 cloves garlic, peeled
- 2 teaspoons crushed red pepper flakes
- 1 teaspoon whole black peppercorns
- 2 cups apple cider vinegar
- 1 tablespoon mustard seeds
- 1 teaspoon kosher salt
- 1 teaspoon sugar

Place the radishes, garlic, red pepper flakes, and black peppercorns in a medium bowl. In a medium sauce pan, bring the vinegar, mustard seeds, salt, and sugar to a simmer over medium heat. Pour the simmering liquid over the vegetables and mix well. Let cool to room temperature and then refrigerate, uncovered, overnight to let the flavors meld before serving. The radishes will keep refrigerated in an airtight container for up to 3 days.

PANFRIED BBQ PORK CHOPS

with

TOMATO- HORSERADISH SAUCE

SERVES 4

TOMATO-HORSERADISH SAUCE

2 (14-ounce) jars home-preserved tomatoes or good-quality canned chopped tomatoes

1 cup sherry vinegar

¼ cup prepared white horseradish

¼ cup honey

4 cloves garlic, smashed and chopped

2 fresh bay leaves (see Note on page 53)

PORK CHOPS

4 (6-ounce) pork loin chops

¼ cup BBQ Dry Rub (page 30)

¼ cup vegetable oil

4 tablespoons (½ stick) unsalted butter, softened

4 small shallots, sliced

8 cloves garlic, peeled

2 bunches thyme

Pork chops are the go-to dish in the Midwest for an easy, inexpensive, and satisfying meal. My mom often cooked pork chops with apples and sauerkraut in the fall and with preserved tomatoes and rice in the late winter. School nights and hectic evenings slowed down around the table, where my family recounted the day's activities. My dad checked on homework assignments, and my twerpy older brother took a break from annoying me so we could all enjoy mom's cooking. Now my mom's pork chop recipe, updated through Colby's Kansas barbecue roots and paired with Dutch Oven-Roasted Carrots with Brown Sugar and Carrot Top Crumble (page 59), creates new memories for our kids at the dinner table. Note that the sauce needs to be refrigerated overnight in order to bring all the flavors together. ★ M.G.

For the sauce, place the tomatoes, vinegar, horseradish, honey, garlic, and bay leaves in a small sauce pan. Bring to a simmer over medium-high heat and cook until reduced by half, about 20 minutes. Let cool, uncovered, then refrigerate overnight. Bring to room temperature before continuing with the rest of the recipe.

For the pork chops, generously rub the chops with the dry rub. Heat the oil in a large cast-iron pan over medium-high heat. Add the seasoned pork chops and brown on each side, about 4 minutes total. Add the butter, shallots, garlic, and thyme. Cook, basting the pork chops frequently with the warmed tomato sauce, until the internal temperature hits 140°F on an instant-read thermometer, 2 to 3 minutes longer. Serve with the extra sauce alongside.



SERVES 4

There's an age-old argument about the difference between a Kansas City strip steak and a New York strip. Some say it depends on whether there's a bone or not; others say it has to do with how much it's trimmed. And still others say that some New York chefs just didn't like the name "Kansas City" attached to such a great piece of meat. I simply call it delicious. This cut of steak doesn't need much help. A little herb, garlic, and olive oil and it's wonderful. Serve with [Crispy Fried Eggplant \(page 101\)](#) or [Pickled Radishes \(page 41\)](#)—or both. ★ C.G.



½ cup kosher salt

1 tablespoon freshly ground black pepper

6 cloves garlic, peeled

6 sprigs thyme

2 tablespoons extra-virgin olive oil

4 (12-ounce) Kansas City steaks

GRILLED Garlic-THYME KANSAS CITY STRIP STEAKS

Place the salt, pepper, garlic, thyme, and olive oil in the bowl of a food processor and process until it forms a paste. Rub the steaks vigorously with the paste and let stand until the steaks come to room temperature.

If using a gas grill, turn it on high. If using charcoal, light the coals according to the directions on page 64 and place a well-oiled grate over the hot coals. Close the lid until the internal temperature reaches 400°F.

Place the meat on the hottest part of the grill and close the lid. Cook the steaks for 4 minutes, then rotate them 45 degrees. Close the lid and cook for another 2 minutes. Flip the steaks, close the lid, and cook for another 4 minutes. Rotate the steaks 45 degrees and cook for another 2 minutes, or until an instant-read thermometer registers the temperature for your desired doneness (see page 65). Let the meat rest for 3 to 4 minutes before serving to allow the juices to emerge from the center.

Paloma Shrub

SERVES
1

¼ teaspoon Himalayan pink salt

Lemon or lime, sliced, for rimming the glass

Ice cubes

1½ ounces Espolòn Blanco tequila

3 ounces Grapefruit Shrub (recipe follows)

Rim a Collins glass with the pink salt. Place the salt on a shallow plate, run a sliced lime or lemon around the rim, and gently dip the glass rim into the salt, turning the glass in one direction until the rim is completely coated in a thin layer of salt. Fill the glass with ice cubes. Pour the tequila and shrub over the ice, stir, and serve.



Grapefruit Shrub

Makes 3 cups

Peels and strained juice from 3 grapefruits (about 2 cups juice)

¼ cup sugar

⅔ cup champagne vinegar

⅓ cup agave nectar syrup

⅛ teaspoon cayenne pepper

Place the grapefruit peels and sugar in a large bowl. Using a heavy wooden spoon, muddle the peels and sugar, pressing gently to release the citrus oil, about 3 minutes. Cover the bowl with plastic wrap and allow the sugar and grapefruit peels to sit overnight at room temperature.

Add the grapefruit juice, vinegar, agave nectar, and cayenne to the bowl. Whisk the ingredients to combine and to dissolve the sugar. Using a fine-mesh sieve, strain the grapefruit mixture into a large bowl and refrigerate until ready to serve. The grapefruit shrub will keep in an airtight container in the refrigerator for up to 3 weeks.

WHAT'S COOKING

BARBECUE

For me, smoking meat is a passion. So I want equipment that's dedicated to the job. Most people have a grill in their backyard or garage, and yes, you can use a grill as a smoker. But I would rather have a smoker I can grill on than a grill I can smoke in. You need room for a smoker, lots of it. And having a cooker that can fill with good smoke and a fire that is easy to access will make your life a lot easier.

Follow the manufacturer's directions for firing up your smoker. All smokers are different, and you're going to have to watch your fire, feed it fuel, work the dampers, and alternate between charcoal and wood. This takes a little finesse and knowledge of your smoker that comes from using it repeatedly. But the tender, smoky, juicy results are so worth it.





S E R V E S 4

Trout is an amazing freshwater fish. Not only is it delicious, but it's also so much fun to fish for. I used to fly-fish with my grandfather when I was little. I had a hard time getting the hang of it, but I loved spending time with him. I still have all his gear to this day. These days I'm more likely to catch my trout at the fish market, but I cook it in the great outdoors and think of my grandfather. Serve this dish with Yukon Gold Potato Salad with Summer Corn, Country Ham, and Garlicky Lemon-Chive Dressing (page 45). ★ C.G.

4 (6-ounce) skin-on trout fillets
Kosher salt and freshly ground black pepper
4 tablespoons (½ stick) unsalted butter, softened
2 sprigs thyme
2 sprigs tarragon
4 cloves garlic, thinly sliced
2 lemons, peeled and halved (peels reserved)

GRILLED TROUT WITH TARRAGON, THYME, AND LEMON

If using a gas grill, turn it on medium-low. If using charcoal, light the coals according to the directions on page 64 and place a well-oiled grate over the hot coals. Close the lid until the internal temperature reaches 275°F.

Season the trout with salt and pepper. Set a large cast-iron pan on the grill. Add the butter and immediately add the fish, flesh side down, along with the thyme, tarragon, garlic, and lemon peels. Close the lid and cook for 8 minutes, or until the flesh is opaque. Remove the pan from the grill, and squeeze the lemon halves over the fish. Serve immediately.



Garrelts FRIED CHICKEN

★ SERVES 4 ★

Fried chicken is the Holy Grail in our family—so much so that we built a restaurant around it. When I was young, we went to an old roadhouse chicken place called Boots & Coats. It was dark, dingy, and filled with cigarette smoke. We went there almost every Thursday night. They didn’t take reservations, so we would wait for over an hour for a table—I can still remember watching the Hamm’s beer clock on the wall. I spent years trying to create a fried chicken as good as the one I remember from Boots & Coats, and I’ve finally mastered it. Fried chicken can be a real pain to cook at home; almost everyone who attempts it complains that the chicken burns on the outside before it’s finished on the inside. The trick is to use two pots of frying oil: one for the outside of the bird, with a high temperature to get that golden crust, and one for the inside, with the oil at a lower temperature to finish cooking the meat. Our fried chicken at Rye actually involves a 3-day process: We start by brining the chicken for 24 hours to keep it juicy, and for a superior crust we then dry the chicken uncovered in the refrigerator overnight. To cook as many fried chicken dinners as we do, it’s necessary to follow this long method. But the much shorter method here creates a result that’s just as delicious as the chicken we serve at the restaurants. ★ C.G.

BRINE

- 4 quarts water
- ¼ cup kosher salt
- 2 tablespoons freshly squeezed lemon juice
- 2 tablespoons sugar
- 2 tablespoons honey
- 2¼ teaspoons freshly ground black pepper
- ½ tablespoon finely grated lemon zest
- 15 whole cloves
- 4 cloves garlic, smashed
- 4 dried bay leaves
- 1 (3 to 4-pound) chicken, cut into 10 pieces

SLURRY

- 4 cups water
- 4 cups buttermilk (full-fat if you can find it)
- 1 cup unbleached all-purpose flour
- 6 large egg whites
- 2 tablespoons iodized salt
- 2 teaspoons freshly cracked black pepper
- 1 teaspoon garlic powder
- 1 teaspoon cayenne pepper

FLOUR MIX

- 3 cups unbleached all-purpose flour
- 3 tablespoons garlic powder
- 3 tablespoons onion powder
- 3 teaspoons kosher salt
- 2 teaspoons paprika
- 2 teaspoons cayenne pepper
- ½ teaspoon freshly cracked black pepper
- Peanut or canola oil, for frying
- White Gravy (page 6), for serving

Continued

Garretts Fried Chicken (continued)

For the brine, combine the water, salt, lemon juice, sugar, honey, pepper, lemon zest, cloves, garlic, and bay leaves in a large sauce pan and bring to a simmer. Remove from the stove and chill uncovered for 2 to 3 hours, until the liquid is below 40°F.

Place the chicken in a large deep casserole dish with a lid and pour the brine over it. Make sure the chicken is completely submerged. Refrigerate overnight.

Remove the chicken from the brine and lightly rinse the chicken. Pat dry with paper towels. Set aside.

For the slurry, place the water, buttermilk, flour, egg whites, salt, black pepper, garlic powder, and cayenne in a large bowl. Whisk well to incorporate. Set aside.

For the flour mix, place the flour, garlic powder, onion powder, salt, paprika, cayenne, and black pepper in a medium bowl. Mix well and set aside. Line a plate with paper towels or have a wire rack ready.

To fry the chicken, add enough oil to 2 medium Dutch ovens or deep cast-iron pans to reach halfway up the sides. Heat one over medium-high heat until an instant-read thermometer registers 375°F; heat the other over medium heat until the thermometer registers 315°F.

Working in batches, place the chicken in the slurry for 5 to 10 minutes. Working quickly with one piece at a time, dip the chicken in the flour mix and coat all sides. It's important that you work quickly so that the baking soda can react with the flour in the oil to give you a crispy crust. Do not let the chicken sit in the flour for more than 2 minutes. Using tongs, carefully put half of the chicken in the 375°F frying oil. Cook for 3 minutes, or until the chicken is golden brown. Using tongs, transfer the chicken pieces to the 315°F pot and cook for 15 to 18 minutes (do not to allow the oil temperature to dip below 300°F), until the internal temperature of the chicken reaches 165°F or above.

Set the finished chicken on the plate lined with paper towels or on a wire rack and repeat with the rest of the chicken. Serve with the white gravy.

CHICKEN- FRIED STEAK *and* GRAVY

SERVES 4

When I was a kid, we lived in a small town 30 miles north of Kansas City, and chicken-fried steak was a staple at every diner in the rural towns around us. It evolved from the German dish Wiener schnitzel, but it has become a quintessential American food. Now if I had to choose my last meal, this would be it. In fact, my last meal might be breakfast, because biscuits, gravy, and chicken-fried steak have always been my favorite breakfast foods. ★ C.G.

- 4 (5-ounce) cube steaks (or pounded and tenderized sirloin or top round)
- Kosher salt and freshly ground black pepper
- 3 cups unbleached all-purpose flour
- 3 tablespoons BBQ Dry Rub (page 30)
- 1 teaspoon ground mustard
- 1 teaspoon garlic powder
- 1 cup buttermilk (full-fat if you can find it)
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- 1 large egg
- Peanut or canola oil, for frying
- Sausage Gravy (page 8), for serving

Season the steaks well with salt and pepper and let rest at room temperature while you prepare the other ingredients.

In a medium casserole dish, whisk together the flour, dry rub, ground mustard, and garlic powder. In a large bowl, whisk together the buttermilk, baking powder, baking soda, and egg.

Line a tray with paper towels and set aside. In a large cast-iron skillet, heat 1 inch of oil to 375°F. Use a good instant-read thermometer and make sure the oil has reached 375°F before you go to the next step.

Unless you have a pan the size of Kansas, you'll have to do this in batches: Dredge one steak through the flour and shake off any extra flour—this is very important, as you want your crust to be light. Dip the floured steak into the buttermilk mixture, holding the steak with your fingertips above the bowl to let the extra buttermilk drain off. Then dip the steak back into the flour, and put it immediately into the hot oil. Do not wait or let the meat sit with the flour on it. Cook the steak in the hot oil for 2 minutes on one side. Flip and cook for another 2 minutes. Remove and place on the tray lined with paper towels. Repeat with the other steaks. Transfer the steaks to serving plates and top with the sausage gravy.



MAKES 24 ROLLS

At Thanksgiving and Christmas, you will find my mother-in-law, Kristie, on our doorstep, bundled up for a chilly day and holding a pan of her freshly baked rolls as she arrives to celebrate the day with us. For years I have admired her beautiful Parker House rolls stacked tall on a platter. Before opening our second restaurant, Rye, in Kansas, I asked Kristie if we could use her recipe to make our table bread. And just as Kristie shared it with me, I now share with you this wonderfully simple recipe for delicious yeast-raised rolls. Place the freshly baked rolls in a basket and serve with butter and Strawberry, Lemon, and Thyme Jam (page 32) alongside. ★ M.G.

$\frac{3}{4}$ cup warm water

1 tablespoon active dry yeast

4 cups unbleached all-purpose flour

$\frac{3}{4}$ cup whole milk, at room temperature

$\frac{1}{3}$ cup sugar

2 large eggs, lightly beaten

1 tablespoon kosher salt

$\frac{1}{3}$ cup shortening

Melted unsalted butter, for brushing rolls

PARKER HOUSE ROLLS

Grease two baking sheets with shortening and set aside.

In the bowl of a stand mixer, combine the warm water and yeast and mix with a fork to dissolve the yeast. Add the flour, milk, sugar, eggs, salt, and shortening. Using the dough hook attachment, mix on medium speed until the dough comes together, about 6 minutes. Turn the dough onto a floured surface and knead until the dough is smooth. Grease a large bowl and place the dough inside; cover lightly with a dry cloth and set in a warm place until the dough has doubled in size, about 2 hours.

Once the dough has doubled, punch the dough down and turn out onto a lightly floured work surface. Divide the dough into 24 pieces weighing $1\frac{2}{3}$ ounces each. Cup your palm around one dough piece on the work surface and, with your fingers closed tightly around the dough, roll the piece into a ball. Place the ball onto one greased baking sheet. Repeat with the remaining pieces of dough. Place the baking sheet uncovered in a warm place once again until the rolls have doubled in size, 20 to 30 minutes.

Meanwhile, preheat the oven to 400°F. Once the rolls have doubled in size, carefully brush the tops with the melted butter. Bake the rolls until golden brown, 12 to 15 minutes. Allow the rolls to cool to room temperature in the pans before turning out. These rolls can be served at room temperature or rewarmed in a 200°F oven if needed, but they should be baked and eaten the same day. Leftover rolls may be frozen in a resealable plastic bag for up to 1 month and used later for a bread pudding or casserole.

BANANA CREAM PIE

MAKES ONE
9-INCH PIE

1 blind-baked Classic Piecrust (page 112)

½ cup bittersweet chocolate chips, melted

2 cups whole milk

1 vanilla bean, split and scraped

1 teaspoon pure vanilla extract

½ cup sugar

¼ cup cornstarch, sifted

4 large egg yolks

½ teaspoon kosher salt

4 tablespoons (½ stick) unsalted butter, softened

3 very ripe bananas, sliced about ⅛ inch thick

1½ cups heavy cream

½ cup ground Salted Toffee (page 97)

On chilly winter nights, my mom would sometimes whip up a batch of warm vanilla or butterscotch pudding and top it with Nilla Wafers and sliced ripe bananas. She would often serve these perfect puddings in little glass ramekins, which made dinner seem very fancy. Now at home with my little ones, I always make sure we have a box of Nilla Wafers in the pantry, as you never know when pudding, bananas, and Nillas will be needed as a treat! My recipe for banana cream pie is an ode to the creamy banana memories of my childhood. I coat the pie shell with a thin layer of dark chocolate to help the crust stay crispy under the pastry cream. If you prefer, a graham cracker crust can be substituted for the traditional piecrust here. ★ **M.G.**

Using a pastry brush, evenly coat the bottom and sides of the blind-baked piecrust with the melted chocolate, and set the crust in the refrigerator to set the chocolate.

In a medium sauce pan, heat the milk, vanilla bean and seeds, and vanilla extract over medium heat for about 3 minutes to bring the mixture to just below boiling. Meanwhile, in a large bowl, whisk together the sugar, cornstarch, egg yolks, and salt. Slowly whisk the hot milk into the cornstarch mixture in thirds so as not to curdle the egg yolks. Return the entire mixture to the sauce pan and whisk constantly until the pastry cream is thick, about 4 minutes. Whisk in the softened butter. Remove the pastry cream from the stovetop and discard the vanilla bean pod. Fold in the sliced bananas. Transfer the pastry cream to a bowl and cover with plastic wrap, pressing the wrap directly onto the pastry cream surface. Chill the pastry cream for about 30 minutes so that it is cool enough not to melt the chocolate when it is added to the crust.

Once the pastry cream is cool, fill the prepared piecrust and cover the top with plastic wrap, pressing it directly onto the pastry cream surface. Chill for at least 1 hour or overnight.

To serve, whip the heavy cream until stiff peaks form. Slice the pie into even slices, dollop each slice with whipped cream, and sprinkle the pie slices with ground salted toffee. Alternatively, if taking the pie to an event or for a dramatic presentation, top the entire pie with the whipped cream and ground salted toffee. The pie will keep in the refrigerator for up to 3 days.



BROWNIE AND PISTACHIO ICE CREAM SANDWICH

MAKES 18 BROWNIES OR 9 SANDWICHES

Oftentimes at dinner parties I will serve very simple desserts reminiscent of the things I loved as a kid—it's like asking my guests to relive their childhoods with me. I'll fancy up root beer floats with tall, pretty glasses and fun ice cream flavors, or I'll make ice cream sandwiches. Almost everyone loves a chocolate brownie, and when layered with homemade ice cream it is a truly irresistible dessert, especially in the summer. My mom originally found this brownie recipe and said we must try it—it appeared in a 1975 issue of *Ladies' Home Journal*, alongside an interview with Katharine Hepburn. We loved the chewy texture and the rich chocolate flavor of Ms. Hepburn's brownies. Here I revisit this beloved recipe with ice cream smashed between two layers of brownies for a wonderfully decadent ice cream sandwich. ★ M.G.

1 cup (2 sticks) unsalted butter
4 ounces unsweetened baking chocolate
2 cups sugar
4 large eggs, beaten
1 teaspoon pure vanilla extract
½ cup unbleached all-purpose flour
½ teaspoon kosher salt
2 cups chopped walnuts (or your favorite nut; optional)
Pistachio Ice Cream (recipe follows)

Preheat the oven to 350°F. Butter an 8 by 12-inch baking pan, line the pan with parchment paper, and butter it again. Set aside.

Fill a medium sauce pan two-thirds full with water and set over medium heat. Place the butter and chocolate in a medium bowl and set the bowl over the sauce pan (do not let the bottom of the bowl touch the water). Stir the butter and chocolate until melted. Remove the bowl from the heat and stir in the sugar. Add the eggs, vanilla, flour, and salt and stir until smooth. Fold in the nuts if using. Pour the batter into the prepared baking pan and smooth out the top. Bake until a toothpick inserted into the center comes out clean, 25 to 30 minutes.

Let the brownies cool to room temperature in the pan, and then transfer the pan to the freezer to chill for 1 hour. Invert the pan and tap the sides to remove the brownie from the pan. Carefully remove the parchment paper. Slice the chilled brownies into 18 squares and line them up a baking sheet lined with waxed paper. Place a medium scoop of ice cream onto half of the brownies and top with the other half of the brownies to make sandwiches. Freeze until firm before serving, about 2 hours.

Continued





Brownie and Pistachio Ice Cream Sandwich (continued)

Pistachio Ice Cream **Makes 1 quart**

This ice cream can really be any flavor you want. The base recipe starts with egg yolks, heavy cream, milk, and sugar; I then add pistachio paste (available at specialty stores such as Dean & DeLuca), but you can use your imagination (see Note). No matter which flavoring you choose, I almost always recommend a pinch or so of salt, since salt in desserts has a wonderful way of balancing the sugar and making all the flavors pop, especially in ice cream. Never be afraid to add salt to dessert!

6 large egg yolks
2 cups heavy cream
1 cup whole milk
 $\frac{3}{4}$ cup sugar
 $\frac{1}{8}$ teaspoon kosher salt
2 tablespoons pistachio paste

SPECIAL EQUIPMENT
Ice cream maker

Fill a large bowl with ice. Set aside.

Whisk the egg yolks in a medium bowl. In a large sauce pan over medium-high heat, bring the cream, milk, and sugar to a low simmer; simmer for 2 minutes, or until the sugar has fully dissolved. Watch the pot closely, as it can boil over quickly.

Temper the eggs by whisking 1 cup of the hot cream in a slow, steady stream into the yolks. You want to add the hot cream slowly to gradually increase the temperature of the egg yolks without scrambling them. Add the remainder of the cream to the eggs in the bowl. Strain the ice-cream base through a fine-mesh sieve into a large bowl. Whisk in the salt and pistachio paste.

Set the bowl inside the bowl with the ice and whisk the ice cream base until it has cooled slightly. Once the base has cooled, transfer it to an airtight container and refrigerate for at least 6 hours, or preferably overnight.

Churn the chilled base in an ice cream maker according to the manufacturer's instructions. Transfer the ice cream to a freezer-safe container. Freeze for at least 2 hours before serving.



For alternatives to the pistachio paste, try these flavorings.

- Strawberry:** Whisk in $\frac{1}{4}$ cup fresh strawberry purée after straining the ice cream base.
- Peanut Butter:** Whisk in $\frac{1}{4}$ cup peanut butter after straining the ice cream base.
- Earl Grey Tea:** Steep 1 Earl Grey tea bag along with the peel of 1 orange in the cream and milk as you heat them, about 10 minutes. Temper in the eggs and then strain the ice cream base through a fine mesh sieve after all the ingredients are added.

AUTHORS **COLBY & MEGAN** **GARRELTS**

**ARE THE CHEF-OWNERS
OF BLUESTEM AND RYE RESTAURANTS.**

They both have had enviable careers that include working in top restaurants in New York City, Chicago, Las Vegas, and Los Angeles. They returned to Kansas City in 2004 and opened their first restaurant, Bluestem. Colby is a 2013 James Beard Foundation winner, Best Chef: Midwest and was named among the 2005 *Food & Wine* magazine Top 10 Best New Chefs. Megan is a James Beard semifinalist for Best Pastry Chef. They opened Rye in 2012, a restaurant that celebrates the Midwestern foods these chefs grew up eating. The Garrelts live in Leawood, Kansas, with their children, Madilyn and Colin.

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