

Guest Recipes from Chef Amy Rebhan



Compliments of Chef Amy Rebhan

"I hope this finds you well during this difficult time. I am looking so forward to seeing you at the Spoon this summer! I have created some fun recipes and I can't wait to share them with you! It can't come soon enough."

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SPICY MAC 'N' CHEESE

SERVES 8

1 pound uncooked pasta (such as penne, cavatappi, or

rotini)

6 Tbsp salted butter

1 small onion, chopped

2 jalapeño chiles, chopped, plus more for garnish

5 Tbsp flour

1 quart whole milk

2 Tbsp creamy French onion dip

1 Tbsp hot sauce

1 1/2 Tbsp salt

1/2 tsp pepper

2 (8-ounce) packages shredded extra-sharp Cheddar cheese

2 cups crushed salt and vinegar potato chips

Preheat the oven to 425°F. Cook the pasta according to the package directions, drain.

While the pasta cooks, melt the butter in a stock pot over medium high. Add the onion and jalapeños, and cook, stirring occasionally, until tender, 5 to 6 minutes. Add the flour, and cook, stirring constantly, for 1 minute. Stir in the milk and bring to a boil. Reduce the heat to medium; cook, stirring occasionally, until slightly thickened, 2 to 3 minutes. Remove from the heat.

Add the onion dip, hot sauce, salt, pepper, and 12 ounces of the cheese to the onion mixture; stir until the cheese is melted. Add the hot cooked pasta; stir to coat. Stir in remaining 4 ounces cheese. Spread the mixture evenly in a 9 x 13" baking dish coated with cooking spray. Sprinkle evenly with the crushed chips. Bake until top is lightly browned, about 15 minutes. Sprinkle with extra jalapeño, and serve immediately.



TOMATO SOUP WITH GRILLED CHEESE CROUTONS

SERVES 4

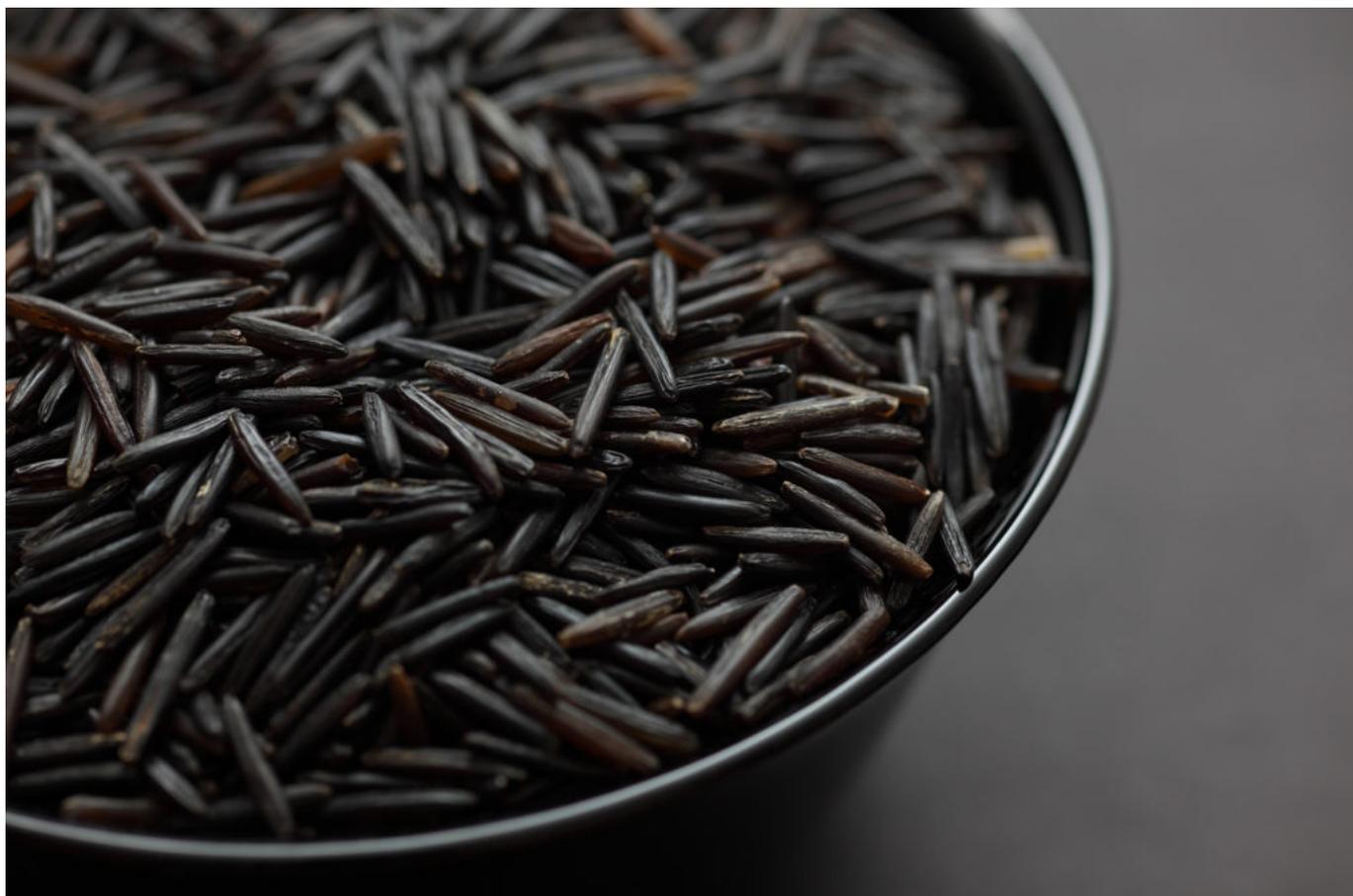
- 4 cups chicken broth
- (15-ounce) cans diced tomatoes, undrained
- 1 (10-ounce) can tomato sauce
- 1 medium onion, diced
- 1 Tbsp chopped fresh garlic
- 1 1/2 tsp salt
- 2 tsp pepper
- 3/4 chopped fresh basil
- 5 Tbsp salted butter
- 1/4 cup flour
- 1 cup heavy cream
- 2 cups shredded Parmesan cheese (about 8 ounces)
- 4 soft white bread slices
- 4 slices sharp cheddar or manchego cheese

Combine the broth, diced tomatoes, tomato sauce, onion,

garlic, salt, pepper, and 1/4 cup of the basil in a large Dutch oven over medium low. Cook, stirring occasionally, until the onion and garlic are softened, about 30 minutes. Purée the soup with an immersion blender until smooth.

Melt 3 tablespoons of butter in a medium skillet over medium. Whisk in the flour, and cook, whisking constantly, until the mixture is lightly browned, about 2 minutes. Gradually whisk in the heavy cream, whisking until the mixture is thick and smooth. Gradually stir the cream mixture and Parmesan into the tomato mixture; cook, stirring occasionally, over medium low until the cheese melts and is well incorporated, about 15 minutes.

Meanwhile, melt the remaining 2 tablespoons butter in a medium skillet until foamy. Place 2 bread slices in the skillet; top each bread slice with the cheese slices, 2 tablespoons of the chopped basil, and one bread slice. Cook until the bread is golden brown and the cheese melts, about 3 minutes per side. Cut each sandwich into 9 pieces. Serve the soup with the croutons on top and sprinkle with the remaining 1/4 cup basil.



CLASSIC CHICKEN AND WILD RICE HOT DISH

SERVES 6-8

1/2 cup natural wild rice

Salt and pepper

1 dried bay leaf

6 Tbsp salted butter, plus more, at room temperature, for the baking dish

2 leeks, white and green parts cut into small dice

3 celery stalks, diced

3 Tbsp flour

1 1/2 cups whole milk

2/3 cup heavy cream

3/4 cup chicken stock

1 1/2 tsp fresh thyme

1/4 tsp ground nutmeg

2 cups roughly chopped cooked chicken

4 ounces aged Gouda, grated

2 cups coarsely ground Ritz crackers

2 Tbsp olive oil

Put the rice in a fine mesh sieve and rinse it under cold running water, swishing the rice with your hand until the water runs clear. Transfer the rice to a medium bowl, and add water to cover. Pour off any black bits or floating kernels, pour the rice back into the sieve to drain, and then put it in a small sauce pan. Add 1 1/4 cups water, a pinch of salt, and the bay leaf, and bring to a simmer. Cover the pan and reduce the heat to low. Steam for 25 minutes, or until the rice is tender and the water has evaporated.

Preheat the oven to 375°F.

While the rice cooks, heat the butter in a large, high sided skillet over medium heat. Add the leeks and celery, and season with salt and pepper. Cook until tender, about 10 minutes.

Add the flour to the vegetables and stir until well combined with the butter. Pour in the milk and bring to a simmer, whisking to prevent any lumps. Add the cream, chicken stock, thyme, nutmeg and 1/2 teaspoon each of salt and pepper. Simmer over low heat until the floury taste dissipates, about 5 minutes. Add the cooked chicken, wild rice (minus the bay leaf), and half of the cheese, heat until the cheese melts.

Put the crushed crackers in a heavy plastic bag and add 1/4 teaspoon pepper and the olive oil. Shake to combine, and set aside.

Rub a 9 x 13" baking dish with a thin layer of soft butter. Pour the hotdish mixture into the dish and top with remaining cheese. Bake for 25 minutes.

Pull the dish from the oven, sprinkle with the cracker mixture evenly over the top, and bake until the crackers turn golden brown and the hotdish bubbles in the center, about 25 minutes.

Chef Amy Rebhan

With all this time on my hands I was looking for some way to give back to our wonderful community during this uncertain time. What a great time to enjoy some cooking!! I have been making lunches for the volunteers at the Door County Emergency Support Coalition. These volunteers work to assist our community in whatever they may need. The goal is to provide a meal for the volunteers to enjoy while they offer their services, knowledge, assistance, and comfort to our neighbors in this time of need. I would like to share the top three favorite dishes with you, hoping you will enjoy making them for your love ones. I look forward to seeing you this summer at the Savory Spoon! Until then, be safe, stay healthy and cook your heart out!!!
XO – Amy

