

Fancy Bacon

Ingredients:

- The thickest bacon you can get
- Maple Syrup
- Cayenne Pepper

Directions:

- Preheat the oven to 400
- Put the bacon on a cookie sheet or rack that you cook bacon on
- Cook it until it looks done
- Once its cooked to the desired crispiness take it out and drizzle maple syrup on it and then sprinkle cayenne pepper (careful too much cayenne will get ya!)

Chicken Modenese

Ingredients: (serves 8)

- 8 Chicken breasts
- Lots of spinach bc that stuff shrinks! (Maybe 2 big bags... are you a spinach lover? Go for 3 bags)
- 2 12oz jars of your favorite marinara sauce (Classico 4 cheese is a great one)
- 1 bottle of balsamic glaze (or you can make your own [reduction](#))
- ½ sweet onion diced
- 3 garlic cloves minced
- 2 Tablespoons olive oil
- 2 fresh mozzarella logs or 2 bags of shredded mozzarella cheese

Directions:

- Preheat oven to 350
- sauté olive oil, garlic, and onions so your kitchen smells fancy
- Once the onions are clear add in the spinach until its wilted
- Ok now you are going to layer everything together...
- In a 9x13 baking dish put a thin layer of marinara sauce
- Add chicken breasts on top and salt and pepper them a little
- Put a big ole pile of spinach on top of each chicken breast
- Pour marinara over all of that
- Add either slices or shredded mozzarella on top
- Generously drizzle the balsamic reduction on top of all of it!
- Bake for 20-25 min.

Pasta alla Nik

- 2 T EVOO
- 1 sweet onion, chopped
- 2 cloves garlic, roughly chopped
- 1-2 scallions, chopped
- 6 whole Italian tomatoes (canned; San Marzano brand are the best)
- 1 T butter
- 1 T heavy whipping cream
- 1/2 t oregano
- 1/2 t salt
- Pinch pepper
- 1 box penne pasta
- 1/4 c fresh basil, julienned

Cook pasta, al dente.

In a large saucepan, saute onions and garlic in EVOO until fragrant.

Crush the tomatoes with your fingers over the pan, making sure all of the juice from the can gets added.

Add butter, cream, oregano, S&P.

Simmer for 5 minutes, then add basil.

Add the cooked pasta directly into the saucepan and toss to coat.

Serve with fresh parmesan, a crusty loaf of good bread and a garden salad.

*For a real treat, add jumbo lump crab meat to sauce before simmering.

Classic Easy Chili

- Buy a pack of the chili seasoning mix
- The directions probably tell you what to do but in case not...
- 1 lb ground beef
- 2 cans of kidney beans (undrained)
- 1 can of petite diced tomatoes (undrained)
- Cook and drain that ground beef and then add it to a pot with everything else!
- Let it simmer for about 20 min and make your house smell delish!

Strawberry Sauce for your steak

- 1 tablespoon rosemary fresh, chopped
- 2 cups strawberries fresh, sliced
- 1/4 cup balsamic vinegar
- 2 tablespoons honey

In a small sauce pan add the all of the ingredients and simmer until strawberries get all mushy and it starts to thicken! (8-10 min)