

Sauce, Curry and Broth Cubes

Kale and Almond Pesto

- 1 cup Almonds (any nut will do but we like almonds for their neutral flavor and lower fat content)
 - 1 bunch curly kale (spinach or arugula also work great)
 - 2 oz basil (1 Large handful)
 - 2 TBSP
 - 5 garlic cloves
 - 1 ½ cup oil
 - 2 tsp salt
1. Toast almonds in a pan until toasty and fragrant. Let cool slightly.
 2. Put the toasted almonds into a food processor or blender with the garlic and salt lemon zest and juice and blend well until almost pastelike, about 1 minute.
 3. Clean and de-stem your kale and basil before adding to the food processor a handful at a time. If you add all at once, it may get overcrowded, so pulse and let break down before adding more.
 4. Once the greens are well blended and almost smooth, you can now start slowly pouring in the olive oil until creamy, smooth, and emulsified.
 5. Taste again for flavor (you can always add more salt or parmesan cheese when reheating)
 6. Pour into the ½ cup soupercube molds and freeze overnight.
 7. To reheat, add a cup of pasta water to a pan with the cube and melt over low heat, then add your pasta and stir together.

Butternut Bechamel

- 2 TBSP butter
 - 2 TBSP AP flour
 - 2 cups milk
 - 1 small butternut squash, peeled and roasted
 - 1 tsp salt
 - ½ cup grated cheddar cheese
 - ½ cup grated gruyere cheese
 - (Optional) Chicken Stock to thin out sauce and add more body
1. Peel and dice the butternut squash, coat with olive and sprinkle with salt and roast the squash in a 400F oven for about 20-25 minutes until they are tender and have some color.

2. Using equal parts flour and butter, make a roux. Add butter to a medium heat pan and melt before adding the flour. Toast until golden brown, about 5 minutes.
3. Add two cups of milk making sure to whisk while you pour. The milk will slowly thicken over the next 5-10 minutes. Continue stirring and scraping the bottom to prevent burning or sticking. In the meantime, grate your cheese and put aside.
4. Once the milk has thickened and coats the back of a spoon, turn off the heat and add your cheese ¼ at a time while stirring. Remove from the pot into a clean bowl and let cool.
5. After allowing the butternut squash to cool, place into a blender with ¼ cup of Kettle&Fire Chicken Bone Broth and blend on high until smooth.
6. Add the cooled bechamel sauce and blend again on high for 30 seconds until super smooth. Taste and adjust salt levels.

****When reheating sauce, add a few spoonfuls of pasta water to loosen it up and help it stick super well to the pasta!**

Red Curry Chicken

- 4 large dried guajillo pepper (you can also use red chilis but we were going for a milder interpretation)
- 1 TBSP coconut oil
- ¼ cup fresh turmeric
- ¼ chopped shallot
- 2 TBSP fresh ginger
- 1 ½ tsp kosher salt
- 1 tsp cardamom
- 1 tsp coriander seeds
- Water as needed
- 4 Chicken Thighs
- 2 tsp fish sauce
- 1 cup Kettle&Fire chicken stock

Curry Paste:

(Curry Paste Inspiration from Inquiring Chef! - Check it out here)

<https://inquiringchef.com/khao-soi-curry-paste/>

1. In a pan on medium heat, add your dried whole spices and toast lightly. Remove from the pan and put aside.
2. Add your dried guajillo peppers and toast for 5 minutes until fragrant and slightly charred. Remove from the pan and place into a bowl, pour over hot water to rehydrate.
3. Clean and peel your fresh aromatics. Add coconut oil to a hot pan then add in the turmeric, shallot, ginger, and saute lightly for 3 minutes until everything is super fragrant.

4. Let everything cool before adding the dried spices, peppers, and aromatics to the food processor.
5. Blend until super smooth, if necessary add a teaspoon of the leftover pepper soaking water at a time until it comes together into a smooth paste. Small chunks are okay as texture won't affect flavor.
6. Season with salt.

Chicken:

1. Sauté chicken in pan until golden brown on both sides, no need to cook through since we're going to braise it.
2. Remove from the pan and add a half can of coconut milk. Let come to a simmer and reduce slightly.
3. Then add in 2 TBSP of your homemade red curry paste. We will use the residual fat from the chicken and the coconut milk to cook the curry paste.
Let boil in the pan for 2-3 minutes until thick.
4. Return the chicken to the pan along with the rest of the can of coconut milk, and 1 cup of Kettle&Fire chicken stock, making sure to mostly cover the chicken thighs.
5. Place on a medium low heat and simmer covered for 15 minutes, then uncovered for 5 until the chicken falls apart and the coconut curry is thick and creamy. You can always remove the chicken and continue to reduce the sauce.
6. Hit the curry with a splash of fish sauce for a final seasoning then let cool and pour into your ½ cup cube molds.

Ramen

- 2 boxes of Kettle & Fire chicken broth
- 2 cups dried shiitakes or fresh shiitakes
- 2 small pieces of kombu
- 2 green onions
- 1 knob ginger
- ¼ cup soy sauce
- ¼ cup mirin
- 2 TBSPN miso

1. Place your Kettle&Fire broth into a pot and turn on medium heat.

2. Add all your mushrooms and smashed aromatics and boil uncovered for about 30 minutes or until it reduces by about half.
3. Strain out all contents from the broth and put the rehydrated mushrooms aside.
4. Add your seasonings and stir.
5. Add back the mushrooms, remove from heat and let cool.
6. Pour into 1 cup silicone supercube molds and freeze overnight.

**When reheating, add equal parts water to dilute the concentrated broth. Add your toppings, noodles, flavored oil and enjoy!

Ginger Scallion Oil

- 1 cup avocado oil
 - 2 large knobs peeled ginger
 - 6 scallions
 - (Optional) 1 green garlic (or 4 cloves regular garlic)
1. Pour the neutral oil into a small sauce pan and place on medium high heat, watching the temperature with a thermometer.
 2. Peel and clean the aromatics and pulse in a food processor until blended but with a slight texture. Place into a glass or metal bowl.
 3. Heat the oil until about 350 degrees fahrenheit or until the back of a chopstick creates small tight bubbles and the oil looks rippled.
 4. Remove from the heat and pour the hot oil over the aromatics.
 5. Let cool completely before spooning into the small ice cube trays.