



onelogin | THE (STILL) SOCIAL DISTANCING

Cookbook

————— *Security Themed Recipes for Staying at Home* —————



PREFACE

We are now in the dead of Summer 2020 and many of our favorite restaurants are still not open for business. Or, depending on where you live, you may still be stuck at home (or at least not going out as often as you normally would).

At OneLogin, we have several internal IT employees that work on the OneLogin product during the day and moonlight as a chef at night and on the weekends. Given that people are spending more time at home, our teams have come up with a variety of creative recipes that we wanted to share with our audience!

So read on, get cooking, and have fun with your family and friends (while social distancing, of course)

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BREAKFAST

"Thanks a Brunch" Chilaquiles

Despite the slow return to normalcy we're all moving toward, some of the rituals we're used to still aren't available to us. Weekend brunch at a restaurant is one of those things. Heading over to your favorite brunch spot for mimosas and a late-morning hang isn't quite back on the table yet, although in some cities, it's just around the corner.

But you can make a delicious brunch at home with the simplest chilaquiles recipe you could imagine. Bring the party to your own backyard for a Mexican brunch al fresco with your bestie.

Chilaquiles might seem like a complicated dish, but that's just an illusion. The main ingredients are fried corn tortilla wedges and salsa—that's it. The rest is up to you. You can make it with salsa verde (green salsa) or salsa roja (red salsa). Top your chilaquiles with fried or scrambled eggs, cheese, avocado, or whatever toppings you like to round out the dish with protein and fat, and enjoy!



COOKING TIME:
15-17 Mins



SERVES:
2 People



BEST FOR:
Lazy Mornings

INGREDIENTS



4 corn tortillas, cut into quarters



2 cups fresh red or green salsa



¼ cup chicken broth



4 eggs



Shredded cheese or cotija crumbles



1 avocado



Fresh cilantro

- STEP 1:** Preheat oven to 375°F
- STEP 2:** On a pizza pan or sheet tray, lay tortilla wedges flat and grease with olive oil or avocado oil on both sides.
- STEP 3:** Lightly salt them (skip this step if your salsa is already salty).
- STEP 4:** Bake for 4 minutes, flip them, then bake another 4 minutes (Every oven is different, so check to make sure they aren't burning along the way).
- STEP 5:** While the chips are baking, heat a large skillet on medium heat and add the salsa and the broth to the pan.
- STEP 6:** Once the chips are ready, remove them from the oven and turn the oven off.
- STEP 7:** Gently toss them into the salsa until coated and transfer them to an oven-safe plate to store in the warm oven while you make your eggs.
- STEP 8:** Cook your eggs in the pan (we scrambled, but you can make them however you like)
- STEP 9:** Split the chilaquiles between two dishes and top each with eggs, cheese, and cilantro.
- STEP 10:** Serve hot and enjoy!





ENTREES

Snuggly Night-in Salmon Rolls

If you haven't tried making your own spring rolls at home, now is as good a time as any. While there are a few ingredients in this recipe that might not be on your list of staples, they're all relatively easy to come by. There are also a number of ingredients that are replaceable with something you might have on hand or prefer.

For example, if you're not a big salmon fan, you can switch out the salmon for shrimp or marinated tofu. If you don't have persian cucumbers, regular cucumbers or sliced carrots work great too.

Working with rice paper is fun for the whole family. This meal could be a great way to get a kitchen assembly line going, or you could set it up like a taco bar where everyone chooses their own ingredients.



COOKING TIME:
15 Mins



SERVES:
4-8 Rolls



BEST FOR:
Summer Time

INGREDIENTS



1 package rice paper wrappers or brown rice paper



1 lb. smoked salmon



3-4 Persian cucumbers, sliced



1 small bunch spinach



2 avocados, sliced

DRESSING:



6 tbsp low sodium soy sauce



2 tbsp chili ponzu



1 tsp wasabi paste

STEP 1: For the dressing, mix the ingredients until emulsified.

STEP 2: For the rolls, start by pouring lukewarm water into a shallow dish and dip the rice paper for 2-3 seconds per side. Transfer to a damp plate.

STEP 3: Add 1 layer of smoked salmon, then cucumber slices, spinach, and avocado. Gently roll like a burrito. Cover with a damp towel to keep fresh.



Coconut-Crusted Phishing Stix

A new twist on an old classic, this Phishing Stix recipe is perfect for the whole family. Keep the sides simple for the kiddos or spice them up for yourself and the adults in your life. Same goes for the batter itself. If you’re not cooking for kids, you can easily make this recipe spicy by adding black or cayenne pepper or even your favorite hot sauce into the beaten eggs before dipping the fish.

Try this same batter formula for shrimp or chicken to get your family excited about dinner at home ... again.

For this incredibly simple recipe, we used frozen Alaskan codfish that we thawed in the refrigerator the night before. Any firm white fish will do, fresh or previously frozen.

In case you’re missing some ingredients, we’ve provided a few alternatives in the ingredients list below.



COOKING TIME:
13-15 Mins



SERVES:
12 Sticks



BEST FOR:
Family Fun

INGREDIENTS



16 ounces white fish



2 eggs



¼ teaspoon salt



1 cup all-purpose flour

GF flour, coconut flour, and cornstarch

Pizza mix or minimally-sweetened pancake mix



1 cup shredded coconut

Cornmeal or masa flour

Put some potato chips, corn chips, or pork rinds

(a keto option!) in a freezer bag and roll them into

tiny crumbs with a rolling pin



½ cup avocado oil

Coconut oil or other high-heat cooking oil

Just don't use extra virgin olive oil

- STEP 1:** In a small bowl, beat eggs and salt thoroughly with a fork or whisk.
- STEP 2:** Cut fish into slices about an inch thick and place on a paper towel-lined plate to absorb as much liquid in the fish as possible (the dryer the fish is to start, the better the batter will stick). 16 ounces of fish should yield about 12 stix.
- STEP 3:** Set up your battering station as follows: fish, then beaten egg, then flour, then shredded coconut, then empty plate or tray.
- STEP 4:** Heat a skillet to low-medium heat and add oil.
- STEP 5:** Batter the fish by first dipping in the egg, then coating with flour, then covering with coconut. Place the battered fish on the empty plate and continue until all fish is battered.
- STEP 6:** Transfer the battered fish to your skillet, cooking one side until browned, then carefully flipping with tongs until all sides are browned and crispy.
- STEP 7:** Transfer cooked fish to a clean paper towel-lined plate to absorb the extra oil.
- STEP 8:** Serve hot with your favorite dipping sauce and raw veggies.



Cloud Identity Quinoa

A big part of the new normal is minimizing trips outside the house. While essential businesses like grocery stores remain open, you want to minimize your potential exposure. A key strategy for doing that is to use up what you have before your next trip.

This kitchen sink-type recipe is a lemony whole grain roadmap to help you use every last thing in your kitchen before your next trip to the grocery store. The ingredients we’ve listed are what we used, but we’ve also offered alternate options to help spark your imagination for how far you can take this dish. The beauty of roadmap recipes is that they’re almost impossible to mess up!



COOKING TIME:
20-30 Mins



SERVES:
10 People



BEST FOR:
Customizing

INGREDIENTS



2 cups dried quinoa
*Rice, farro, millet, lentils
or beans*



1 zucchini, diced
*Broccoli, cauliflower, Brussels
sprouts, yellow squash, or
most other veggies*



3 cups water



1 tsp salt



2 tbsp olive oil



1 leek, diced
*Onion or shallot or cloves of
garlic (don't burn them!)*



Cherry or grape tomatoes,
sliced into quarters



2 carrots, diced
*Winter squash or cubed
sweet potato*

DRESSING:



Juice & zest of 2 lemons
*Mild vinegar like white wine,
champagne, red wine, or rice.*



2 ribs celery, diced
*Diced up a green apple or
cucumber*



¼ cup olive oil



4 scallions, chopped



1 cup pecan pieces
Any nut or seed



1 teaspoon of salt



2 teaspoons black pepper

- STEP 1:** Thoroughly rinse quinoa and drain until there are no bubbles in the water
- STEP 2:** Cook quinoa as directed on the stovetop with water and salt, or set your instant pot to cook for 1 minute and allow to naturally depressurize for 10 minutes before manually releasing the rest of the steam.
- STEP 3:** While the quinoa is cooking, add leeks to a warm skillet with olive oil. Stir to coat with oil and allow leeks to soften before adding carrots, celery, and zucchini. (Cook longer if using winter squash or cubed sweet potato)
- STEP 4:** Cook vegetables until they're gently softened, about 8 minutes, and turn off the heat.
- STEP 5:** Transfer the quinoa from the pot to a large glass or metal mixing bowl, allowing steam to escape, and let cool.
- STEP 6:** Stir cooked ingredients and remaining raw ingredients into the quinoa.
- STEP 7:** Vigorously mix all dressing ingredients in a jar or bowl, either using an immersion blender or beating with a fork until emulsified.
- STEP 8:** Mix the full amount of dressing into the quinoa salad, stirring to coat all ingredients.



Bell Pepper Open-Sourced Sammie

If you’ve been feeling that “WFH fifteen” and have been considering a low-carb diet, this super-simple lunch idea is just the thing for you. If you don’t care at all about a low-carb diet but want to add more veggies to your life, this is a great lunch option for you. If you’re sick of being at home and have decided that outdoor adventure is just the thing you need to continue social distancing but get a change of scenery, this is your trail lunch.

Just like the other recipes in this cookbook, this one is customizable and can stay as simple as you like or get as fancy as you like. It’s all about getting what you want and having a satisfying lunch in the process.

For the low-carbers, this recipe roadmap works because half a bell pepper replaces the bread in your sandwich. For the veggie adders, same thing. For the hikers in the group, this is a super portable option that you can either pack pre-assembled or assemble on the trail with relative ease using a pocket knife.

What you stuff in your pepper is completely up to you. We’ve created a list of ideas for you to choose from.



COOKING TIME:
3 Mins



SERVES:
2 People



BEST FOR A:
Quick Meal

INGREDIENTS



1 bell pepper



1 avocado



Your favorite mustard

Mayonnaise

Hummus

Pesto



Your favorite meat: we used salami

Prosciutto, Roasted turkey breast, Rotisserie chicken

breast, Dry-smoked salmon, Canned salmon, Canned

tuna or pre-made salad



Your favorite cheese: we used swiss

Cheddar, Aged Gouda, Pepper Jack, Etc.

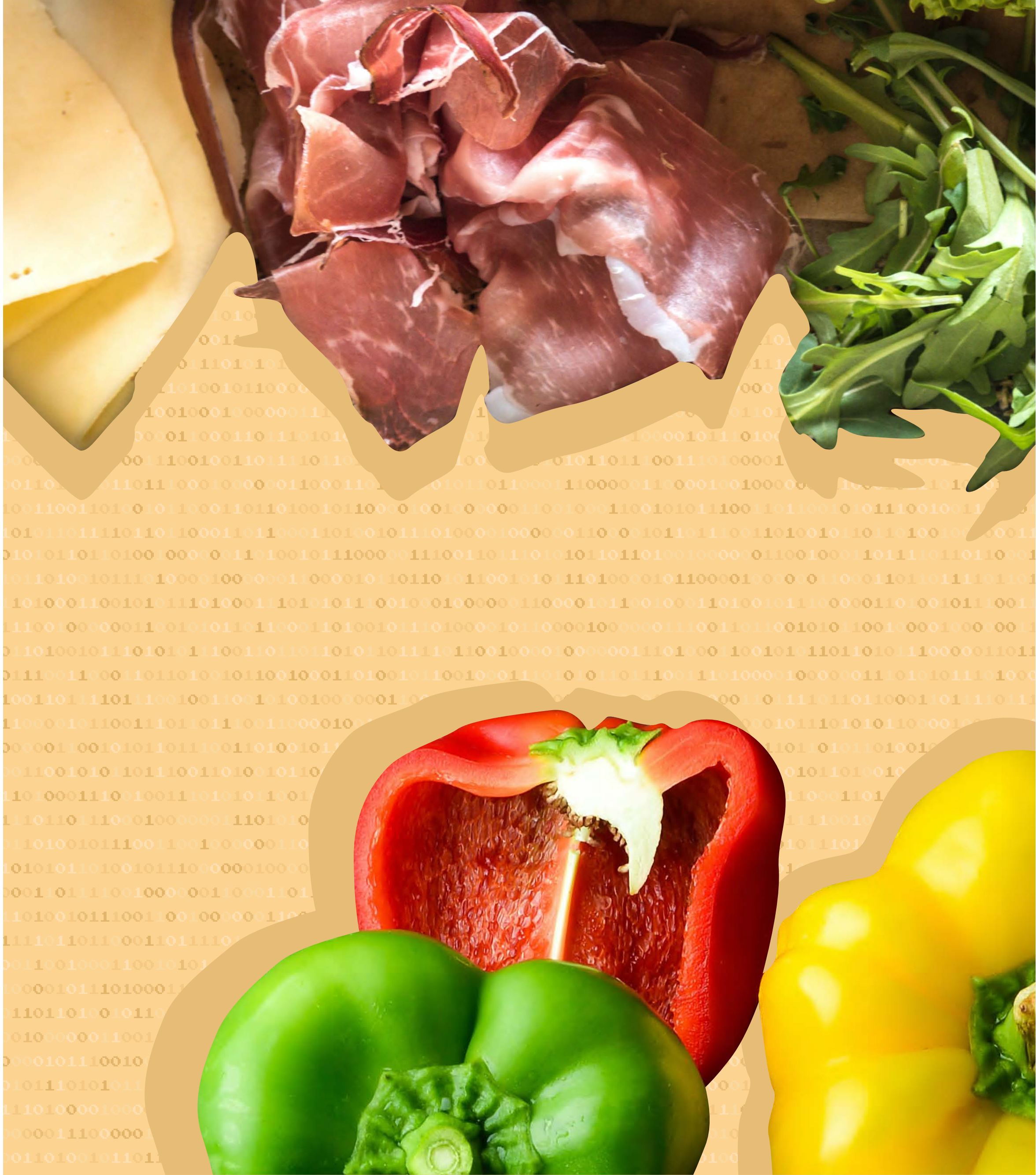
STEP 1: Cut the pepper in half from top to bottom and remove the seeds.

STEP 2: Add your choice of condiments to the inside of each half of the pepper, spreading with a knife or spoon evenly.

STEP 3: Cut the avocado in half and fill each half of the pepper with avocado, cutting with your knife or smashing with a spoon to ensure that it stays put.

STEP 4: Add your choice of meat.

STEP 5: Top your meat with a slice of cheese and use it to keep your contents in place while you chow down.



Netflix and Chili

The beauty of this recipe is that it mainly uses long-lasting ingredients, like sweet potatoes and canned beans, which can be kept in the pantry so you'll always be ready to whip out a hearty and nutrient-rich meal any day of the week.

Pro tip: Switch out the canned fire roasted tomatoes with tomato purée and some garlic paste. Use pickled jalapeños instead of fresh ones to turn up the heat.

Source: [Pinch of Yum](#)



COOKING TIME:
1 hr















SERVES:
6-8 People



BEST FOR A:
Cozy Night-in

INGREDIENTS

-  1 1/2 lbs raw chicken breasts (about 2 cups)
-  5 cups chicken broth, low sodium
-  1 onion, minced
-  2 cloves garlic, minced
-  1 jalapeño, minced
-  2 tablespoons butter or olive oil
-  2 teaspoons chili powder
-  1/2 teaspoon salt
-  2 large sweet potatoes, peeled and diced
-  2 14-oz cans fire roasted tomatoes with garlic, undrained
-  1 14-oz can black beans, drained
-  Cilantro and Cotija cheese for topping (optional)

- STEP 1:** Bring the chicken broth to a boil and add the chicken breasts. Cover and cook for 5 minutes. Turn off the heat and let the chicken continue to cook in the broth for another 10 minutes. Remove the chicken, let cool, and shred with two forks. Reserve 2 cups of broth.
- STEP 2:** While the chicken is cooking, heat the butter or oil in a large soup pot over medium high heat. Add the onion, garlic, and jalapeño and saute until tender. Add the chili powder, salt, and sweet potatoes. Saute until the sweet potatoes are lightly browned.
- STEP 3:** Add the fire roasted tomatoes, black beans, shredded chicken and reserved broth. Stir and cover. Keep over medium heat for 45 minutes, stirring every once in a while.
- STEP 4:** After 45 minutes, uncover and you'll see a bunch of chicken and veggies with hardly any liquid. Then, add 2 cups of water and stir to combine.
- STEP 5:** Season with salt, pepper, and some more chili powder to taste. Serve topped with cilantro and Cotija cheese.





SIDES

Federated Identity Focaccia Bread

When we look back on this strange time in our history, will we remember the COVID-19 pandemic or the vast amounts of homemade bread that resulted from being stuck at home? While this recipe doesn't require a 100-year-old homemade sourdough starter, it will scratch your bread-making itch, and you'll end up with a delicious finished product.

Bread-making is also a fun way to involve your kids in the cooking process. They can help you knead the dough by hand or use their little fingers to press dimples into the bread after its second proof.

There's lots of room to get creative with toppings for this recipe too. You can take it in a briny direction with canned artichoke, olives, and capers, or you can go mild and savory with goat cheese. You could also try sun-dried tomatoes, fresh tomatoes, red onion, or even fresh Italian herbs like parsley, rosemary, and oregano.



COOKING TIME:
3.5 Hours



SERVES:
8 People



BEST FOR:
Creativity

INGREDIENTS

- 1 ¼ cups water
- 2 cups strong white bread flour
- ¼ cup olive oil
- 1 packet yeast
- 1 tsp salt
- ½ tsp sugar
- Your favorite toppings
 - Rosemary
 - Thyme
 - Za'atar
 - Sea salt
 - Tomato
 - Red onion
 - Artichoke
 - Fresh peppers
 - Goat cheese

- STEP 1:** Combine the water, the sugar and the yeast and stir.
- STEP 2:** Combine the salt and the bread flour. Then pour in the yeast-water mixture. Add the olive oil, and then stir the mixture.
- STEP 3:** Knead the dough. If you're using your hands - spread some olive oil onto your work surface, and knead the dough for 8-10 minutes. If you're using a stand mixer with the dough hook - turn it to the lowest speed, and knead for 5-6 minutes. It should feel soft and smooth when done.
- STEP 4:** Transfer the dough to a large, well-oiled bowl. Cover with cling film and let rise until doubled in size (Usually takes around 1-2 hours).
- STEP 5:** Once risen, tip the dough onto a well-oiled tray and press the dough out with your fingers to fill the tray. If the dough refuses to spread, let it rest for 5 minutes and try again. You might need to do this step a few times.
- STEP 6:** Cover again with cling film and let it rise again for 45 minutes.
- STEP 7:** Remove the cling film and press into the dough with your fingertips, making dimples. Drizzle the dough with more olive oil, and then add whatever toppings you'd like. Finish with a sprinkle of sea salt.
- STEP 8:** Bake for 25-30 minutes. Let cool before slicing. Enjoy!



Password P3\$To

Pesto might seem like a mystery food that you can only buy prepared at the grocery store, but it’s actually a pretty easy thing to make at home. It also happens to be incredibly versatile and easy to change-up, based on what you happen to have in your fridge, pantry, or garden.

The traditional Italian-style pesto is a simple combination of fresh basil, garlic, pine nuts, olive oil, and a little lemon juice. In some cases, parmesan cheese is included as well. But those aren’t the only ingredients that can wind up in a delicious pesto. In fact, there are probably countless combinations you could put together with this simple roadmap: greens, nuts/seeds, oil, acid, and salt.

For just as many ways as there to make pesto, there are nearly as many ways to enjoy it. Use it as a dip with some crudités. Stir it into your pasta or zoodles as a zesty pasta sauce. Top your steak with it for some herbal flavor. Stuff it under the skin of your chicken before roasting. Add a little more vinegar or some heavy cream and make a salad dressing. Use it to season fish or other seafood. The possibilities are as limitless as your imagination.



COOKING TIME:
5 Mins



SERVES:
2 Cups



BEST FOR A:
Healthy Snack

INGREDIENTS



4 cups of loosely packed
fresh greens

Basil

Arugula

Carrot tops

Kale

Baby spinach

Parsley



1 cup of nuts and seeds

Pistachios

Cashews

Pecans

Almonds

Walnuts

Sunflower seeds

Pumpkin seeds



½ cup olive oil



½ teaspoon salt



1 clove garlic



Juice of one lemon

2 tbsp. apple

cider vinegar



Optional ingredients:

¼ cup parmesan cheese

¼ cup sundried tomatoes

2 tbsp. nutritional yeast

STEP 1: Blend all ingredients in a food processor until you achieve the consistency you like. You might need to add more oil if you add the optional ingredients.

STEP 2: Refrigerate unused portion.



Anti-Spyware Asparagus Custard Casserole

As life starts to move in the direction of a new normal and you start making plans with your social distancing bubble, you might find yourself short on time for meal prep and clean up. This easy-to-prepare, one-pan dish has you covered for a few weeknight meals at home. It also works as a killer side dish with your choice of protein to go alongside it. On its own, it's filling, easy to make, absolutely delicious, and customizable to fit your needs and preferences.

Just like with many of the other recipes in this book, we've given you some options to make this dish all your own. In addition to choosing your own toppings, you could also choose your own veggies for this one if asparagus isn't your favorite veggie. This recipe also works with zucchini or summer squash (just make sure you don't over-boil it), broccoli, or cauliflower.



COOKING TIME:
45 Mins











SERVES:
8 People



BEST FOR:
Easy Prep

INGREDIENTS

-  1 pound asparagus, cut into ½-inch pieces
-  2-3 scallions, chopped
-  1 cup heavy cream
-  2 eggs
-  ½ cup mayonnaise (we used avocado oil mayo)
-  ½ teaspoon salt + more for boiling
-  ½ teaspoon black pepper
-  Your favorite toppings
 - ½ cup *bacon bits*
 - ½ cup *shredded cheese*
 - ½ cup *sliced almonds*
 - ½ cup *crushed pecans*
 - Everything Bagel seasoning (Paleo)*

- STEP 1:** Preheat oven to 325°F.
- STEP 2:** Lightly grease a 9-inch casserole dishSprinkle the chopped green onions evenly along the bottom of the casserole dish.
- STEP 3:** Boil asparagus in salted water for 4 minutes (al dente).
- STEP 4:** Drain asparagus, dowse with cold water to cool, and allow to completely drain.
- STEP 5:** Evenly distribute cooled asparagus along the bottom of the casserole dish.
- STEP 6:** In a separate bowl, beat eggs, heavy cream, mayonnaise, salt, and pepper together until combined.
- STEP 7:** Pour the egg mixture over completely cooled asparagus.
- STEP 8:** Bake for 15-20 minutes (depending on your oven). The casserole should be mostly set but still liquid under the surface.
- STEP 9:** Carefully remove the casserole dish from the oven and sprinkle your preferred topping combination evenly across the casserole.
- STEP 10:** Bake for another 12-15 minutes or until a fork comes out clean from the center. The egg should be completely set and not runny at all.
- STEP 11:** Let sit for 10 minutes before serving.



Multi-Factor Fried Rice

Chinese food was kind of the original takeout option. So even in these stay-at-home times, it’s likely that, if you’ve been getting takeout, you’ve probably gotten some Chinese food in the last few months. But if you haven’t, or if you’ve been curious just how to make delicious fried rice on your own at home, this recipe is for you.

While there are a number of ingredients that you might not have on hand all the time, there’s a good chance that you have most of these or can get them pretty easily. The good news is that this is a recipe you can start thinking about in advance, as the best fried rice is made with day-old rice.

Either way, this is another recipe where you can choose your own adventure and use whatever vegetables you need to finish up in the fridge. You can keep it vegetarian or add meat for a one-pan meal.



COOKING TIME:
1 hr 30 mins
(Instant pot - 40 mins)



SERVES:
4-6 People



BEST FOR A:
Date Night

INGREDIENTS



2 cups rice - white or brown



Salt



Your choose of meat:

Shrimp, Chicken or Beef



Your choice of veggies
(diced or chopped)

White or yellow onion

Carrots

Celery

Leeks

Mushrooms

Peas

Cauliflower

Bell peppers

Broccoli

Chinese broccoli

Bok choy

Zucchini



2 eggs



1 tablespoon minced
ginger

2 teaspoons ginger powder



2 cloves minced garlic

1 teaspoon garlic powder



1 tablespoon rice vinegar

White wine vinegar



2 teaspoons fish sauce

1 tablespoon of apple

cider vinegar



Soy sauce (to taste)



1 bunch fresh cilantro



3-5 green onions (sliced)



Black or white pepper

- STEP 1:** Cook rice in a pressure cooker or on the stovetop with salted water, ideally a day in advance (if not, let it cool completely before adding to the pan with the veggies).
- STEP 2:** While rice is cooking, clean and prep all veggies.
- STEP 3:** Heat a wok, large skillet, or dutch oven with sesame oil (you want your cooking vessel to be large enough to hold all the ingredients together with enough room to stir).
- STEP 4:** Add your prepped meat, a few splashes of soy sauce, salt, and pepper.
- STEP 5:** Cook until mostly done, then remove from fire and set aside.
- STEP 6:** Saute the veggies, starting with the onions, carrots, and celery, then moving down the list in the order they’re listed.
- STEP 7:** Add a pinch of salt and a teaspoon of soy sauce.
- STEP 8:** Once the onions look translucent, add ginger, garlic, rice vinegar, and fish sauce, stirring to incorporate well.
- STEP 9:** Scramble in the eggs until mostly cooked through.
- STEP 10:** Add cooled rice and the meat to the wok and stir until all ingredients are combined.
- STEP 11:** Taste and add soy sauce, salt, and pepper until the flavor reaches your liking.
- STEP 12:** Remove from the fire and stir in green onions and cilantro raw.





DESSERTS

Confidential Cookie D'OMG

Who doesn't love raw cookie dough? Some might even say that the raw stuff is better than the baked cookies. But the problem of raw eggs has always been a bit of a sticky one. While eating raw eggs isn't necessarily automatically going to give you salmonella or some other foodborne illness, there's no way to know for sure that your raw eggs are safe.

But it's just so delicious! What if you could enjoy raw cookie dough without the risk? Good news, you can! By using a super easy vegan homemade egg replacement, you can enjoy your raw cookie dough totally worry-free.

If you think you'll actually want to bake some of this dough, keep the recipe size as-is and mix 1 teaspoon of baking soda and ½ a teaspoon of baking powder into the flour before adding the flour to the wet ingredients. Preheat the oven to 375°F and bake for 10 minutes on parchment paper.



COOKING TIME:
55 mins



SERVES:
40 Cookies



BEST AFTER:
A Long Day

INGREDIENTS



1 cup unsalted butter
softened to room
temperature



3 cups all-purpose flour



2 teaspoon sea salt



1 cup white (granulated)
sugar



1 ½ cups chocolate chips,
chunks, or chopped
chocolate



1 cup light brown sugar
packed

Butterscotch

Peanut butter morsels



2 teaspoon pure vanilla
extract



½ cup pecan or walnut
pieces (OPTIONAL)



Egg Replacer: 2
tablespoons ground chia
seeds or flax seeds + 6
tablespoons water

STEP 1: Make the vegan egg replacer by grinding the chia or flax seeds in a coffee grinder or mortar and pestle, measuring out the 2 tablespoons, and adding them to a small bowl with water. (2 tablespoons of seeds yield more than 2 tablespoons ground, so measure it ground). Let the ground seeds sit in the water for ten minutes while you prepare the other ingredients.

STEP 2: Using a stand mixer or hand-held mixer, cream the sugar and butter together.

STEP 3: Mix in the vanilla and the egg replacement (which should be thick and gelatinous after sitting for 10 minutes).

STEP 4: Mix in the salt and flour and mix until uniform.

STEP 5: Add the chocolate chips and mix gently until chocolate is distributed evenly throughout.

STEP 6: Line a plate or large storage container with parchment paper for storage.

STEP 7: Roll the dough into 1 ½-inch balls and set on parchment paper.

STEP 8: Let chill in the fridge for at least 30 minutes before enjoying, worry-free!



Bot Hender Brownies

If you thought you'd never trick your kids into eating veggies for dessert, think again. These black bean brownies go the extra mile, giving you a healthy dose of antioxidants, fiber, and protein in every bite. And the best part is, you likely have all these ingredients in your kitchen right now.

Don't worry though. If there's something you see here that you're missing, we'll offer up a few substitutions.

You can also get creative with toppings for these yummys. Have some chopped nuts you want to add in? Go for it. What about shredded coconut or candied orange peels? Do it. You won't believe how good these are—see if anyone can guess the secret ingredient!



COOKING TIME:
45 mins



SERVES:
10 People



BEST FOR A:
Tricky Treat

INGREDIENTS



2 cups cooked or canned black beans, drained



2 tablespoon unsweetened cocoa powder



2½ cups semi-sweet chocolate chips, separated (1 cup, 1 cup, ½ cup)



¼ cup maple syrup



¼ cup coconut milk
Milk, half and half, heavy cream, or a non-dairy milk alternative



Honey

Sugar



½ teaspoon salt



2 tablespoon olive oil



1 tbs granulated or coconut sugar (OPTIONAL)



2 eggs



1 tablespoon vanilla

- STEP 1:

Preheat oven to 375°F.
- STEP 2:

In a food processor, process the black beans and 1 cup chocolate chips until integrated.
- STEP 3:

Add in the next seven ingredients (up to and including the salt), and keep processing until a smooth batter forms.
- STEP 4:

Hand-stir in the second cup of chocolate chips.
- STEP 5:

Line an 8X8 square pan or 9" round pan with parchment paper leaving enough paper to stick out the sides.
- STEP 6:

Spoon batter into the pan and spread out evenly.
- STEP 7:

Sprinkle the top of the batter with the remaining ½ cup chocolate chips, then add the coconut sugar (the sugar will create a nice little crunch once it bakes).
- STEP 8:

Bake for 35-40 minutes, depending on your oven (a toothpick or fork should come out clean).
- STEP 9:

Let sit for about 10 minutes, then lift the brownies out of the pan using the parchment paper to let cool on all sides for at least 30 minutes.
- STEP 10:

Enjoy!



Peanut Butter Blacklist Cookies

If working from home has started to get old for you, consider changing up your routine—fill your house with the aroma of baking cookies to lift your spirits. After all, is there anything better than a homemade cookie? And isn't a homemade peanut butter cookie pretty close to the top of the cookie list?

This delicious recipe does require a little bit of advanced planning. You'll need to give yourself adequate time to refrigerate the dough between mixing it and baking it, so prepare for that in advance.

You can make it gluten-free with a one-to-one trade for gluten-free all-purpose flour. And if you want some variety, add chocolate chips and/or whole peanuts to change it up the texture.



COOKING TIME:
1 hr 30 mins













SERVES:
10 People



BEST FOR:
Special Occasions

INGREDIENTS

-  2 cups all-purpose flour
-  ¾ cup peanut butter
-  ½ cup unsalted butter, at room temperature
-  ½ cup granulated sugar
-  ½ cup packed light brown sugar
-  2 tablespoons milk, at room temperature
-  1 teaspoon baking soda
-  1 teaspoon kosher salt
-  1 egg, at room temperature
-  ½ teaspoon vanilla extract

- STEP 1:** Sift the flour and baking soda into a medium bowl.
- STEP 2:** In the bowl of a stand mixer fitted with the paddle attachment, beat the butter, sugars and salt on low speed until smooth. Add the peanut butter and mix on low speed until well combined. Scrape down the sides of the bowl, then mix on medium speed until light and fluffy, 3 to 4 minutes.
- STEP 3:** In a medium bowl, combine the milk mixture, egg, and vanilla extract. Whisk together until well blended. With the mixer on low speed, add the egg mixture slowly, in a steady stream. Mix until just incorporated. Set the mixer to medium speed and mix for another 30-45 seconds.
- STEP 4:** Scrape down the sides of the bowl, then add the flour mixture. Mix on low speed until uniform in texture.
- STEP 5:** Scrape the dough out into an airtight container and refrigerate for at least 3 hours or overnight.
- STEP 6:** Preheat the oven to 350°F and line your baking sheet with parchment paper or a silicone mat. Roll the dough into balls (I measure mine out to be about 45g), and place them on the baking sheet. Make sure they're evenly spaced, about 2 inches apart.
- STEP 7:** Bake for about 15 - 16 minutes, until golden but not too dark, rotating the pan midway through the baking time. Ideally, they should be crackly on top, and slightly underbaked in the center.
- STEP 8:** Let the cookies cool on the pan for 10 minutes before removing.
- STEP 9:** The cookies can be stored in an airtight container at room temperature for up to 2 days. Alternatively, the dough can be refrigerated in an airtight container for up to 5 days.





DRINKS

Machine Learning Mojito Infused Rum

For the socially-distanced backyard gatherings you’re likely about to start having, why not throw a signature cocktail into the mix? It’s summertime, it’s getting warm, and with all the bars still closed, you might as well enjoy a cocktail at home. With so many possibilities, infusing alcohol with your favorite flavors is a creative and enjoyable way to pass the time at home.

We went with a classic mojito formula, but just about any spirit has room for an infusion. You could add some cocoa to your favorite bourbon. Try infusing coffee grinds into vodka. If you’re looking for a little kick, throw some habaneros into your tequila. The possibilities are endless.

A classic mojito is the perfect summer beverage, and since summer is fast-approaching let’s get into it.



COOKING TIME:
5 mins
Infusion time: 3-5 days



SERVES:
3-4 Cups



BEST FOR:
Entertaining

INGREDIENTS



1 750 mL bottle of white rum



3 limes, zested in thick chunks and cut into wedges



3-4 ounces or about 12 sprigs of fresh mint



2 tablespoons of liquid sweetener, we used maple syrup

You can add sweetener when you make each drink

Sugar alternative: Erythritol-based sweetener

STEP 1: Add alcohol and sweetener into a large mason jar.

STEP 2: Stir vigorously until the sweetener is completely dissolved or mixed in.

STEP 3: Add the mint, lime wedges, and lime peels.

STEP 4: Close the lid super tight and label it with the date and ingredients you used.

STEP 5: Give your jar a good shake every day for three days.

STEP 6: Taste your infusion on the third day to see what you think.

STEP 7: If it’s ready, strain out the solid ingredients and store your jar with the rest of your alcohol. If it’s not quite ready, keep checking it every day until it’s to your liking. (We kept ours going for five days.)

STEP 8: Mix 2 oz with soda water over ice and serve.



Spicy SAMC Citrus Refresher

There’s nothing like an alcoholic refresher in the heat of a summer day. And since summer has finally arrived, and many restaurants and bars are still not totally open for business, why not make something tasty at home?

This super simple beverage is fruity, spicy, and fizzy. You can leave out the booze for a family-friendly version, or shake in your favorite white rum, vodka, bourbon, or tequila. Is there anything else you could ask for in a summer refresher?

Source: [bon appétit](#)



COOKING TIME:
5 mins
Infusion time: 3-5 days










SERVES:
3-4 Cups



BEST FOR:
Relaxing Outside

INGREDIENTS

-  4 limes
-  7 navel oranges, divided
-  2 small jalapeño, divided
-  1 cup sugar
-  ½ tsp. Kosher salt
-  12 oz white rum, bourbon, vodka, or tequila (optional)
-  Club Soda (for serving)

- STEP 1:** Juice limes and 6 oranges into a large pitcher. (You should have about ¾ cup lime juice and 1¼ cups orange juice.) Discard lime rinds and half of the orange rinds. Cut remaining orange rinds into quarters and place in a large saucepan.
- STEP 2:** Coarsely chop 1 jalapeño and add to orange rinds along with sugar and salt. Using a muddler or dowel-style rolling pin, muddle rinds until thoroughly smooshed and much of the sugar and salt is dissolved, about 3 minutes. Stir in 1 cup warm water and let sit at least 10 minutes or up to 1 hour.
- STEP 3:** Strain orange mixture through a fine-mesh sieve into pitcher with juice, gently pressing with a spoon to extract as much liquid as possible; discard solids. Thinly slice remaining orange and add to pitcher. Remove seeds from remaining jalapeño; thinly slice into rounds and add to pitcher.
- STEP 4:** To serve, pour 2 oz. juice mixture and 1 oz. rum, if using, into an ice-filled glass. Top off with club soda; stir to combine.
- STEP 5:** Juice mixture can be made 2 days ahead. Cover and chill.





Enjoy!

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