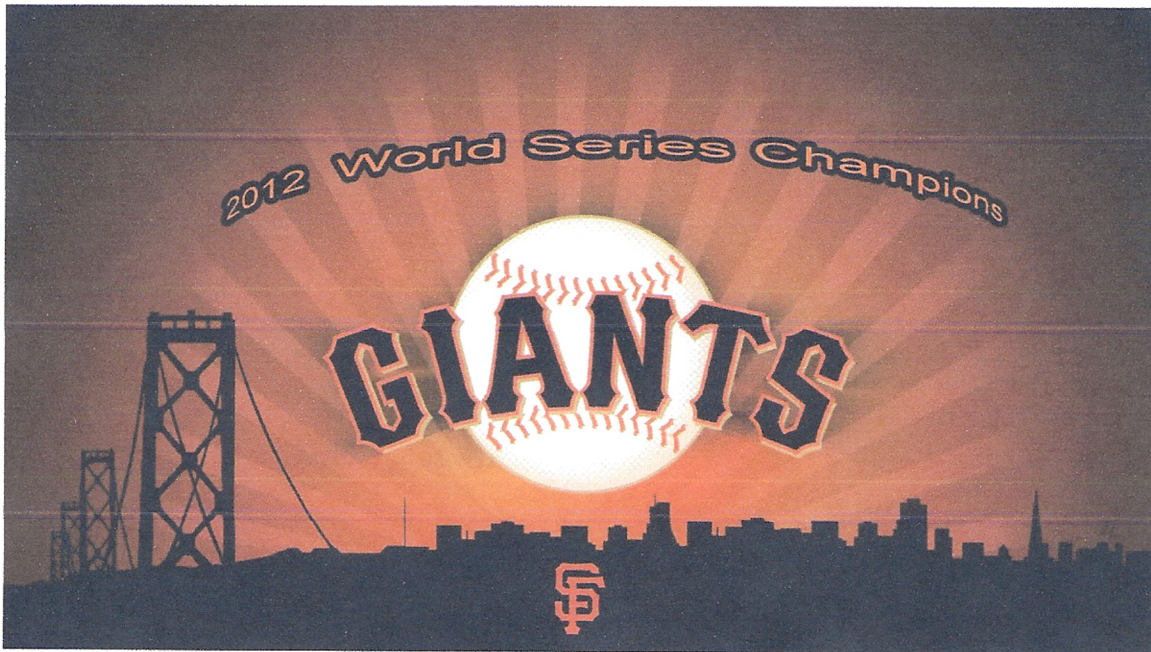


# BALLPARK BISTRO

INSPIRED BY THE



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**AT BAT:**

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## **PRE-GAME WARM-UP**

### **CHEESY NACHOS WITH GUACAMOLE AND SALSA AMERICA'S TEST KITCHEN • PARTY FOODS • SERVES 4 TO 6**

- 8 ounces tortilla chips
- 1 pound shredded cheddar cheese (4 cups)
- 2 large jalapeño chiles (3/4 ounce each), sliced thin (about 1/4 cup)
- 2 scallions, sliced thin
- 1/2 cup sour cream (4 ounces)
- 1 lime, cut into 6 wedges

Adjust oven rack to middle position and pre-heat to 400°. Spread half of chips in even layer in 13- by 9-inch baking dish or similar ovenproof platter; sprinkle evenly with half the cheese and jalapeños. Repeat with remaining chips, cheese, and jalapeños. Bake until cheese is melted, 7 to 10 minutes. Remove from oven, cool 2 minutes, then sprinkle with scallions. Along edge of nachos, drop scoops of guacamole, sour cream, and salsa (recipes for salsa and guacamole follow). Serve immediately, passing lime wedges separately.

#### **One-Minute Salsa**

- 1/2 small jalapeño chile or 1/2 chipotle chile in adobo sauce, minced
- 1/4 small red onion, peeled and root end removed
- 1 small clove garlic, minced or pressed
- 2 tablespoons fresh cilantro leaves
- 1/4 teaspoon table salt
- Pinch ground black pepper
- 2 teaspoons lime juice from 1 lime
- 2 small tomatoes (about 3/4 pound), ripe, each cored and cut into eighths, or one (14-ounce) can diced tomatoes, drained

Pulse all ingredients except tomatoes in food processor until minced, about five 1-second pulses, scraping sides of bowl as necessary. Add tomatoes and pulse until roughly chopped, about two 1-second pulses. The salsa can be

refrigerated, wrapped tightly in plastic wrap, for up to 2 days. Season with additional lime juice and salt to taste before serving.

### **Fresh Guacamole**

2 small avocados, ripe (preferably Haas)  
1 tablespoon minced red onion  
1 small clove garlic, minced or pressed through garlic press  
1/2 small jalapeño chile, minced (about 1 1/2 teaspoons)  
2 tablespoons minced fresh cilantro leaves  
Table salt  
1 tablespoon lime juice from 1 lime

Halve 1 avocado, remove pit, and scoop flesh into medium bowl. Using fork, mash lightly with onion, garlic, jalapeno, cilantro, and 1/8 teaspoon salt until just combined. Halve and pit remaining avocado. Using a dinner knife, carefully make 1/2-inch cross-hatch incisions in flesh, cutting down to but not through skin. Using a soup spoon, gently scoop flesh from skin; transfer to bowl with mashed avocado mixture. Sprinkle lime juice over and mix lightly with fork until combined but still chunky. Adjust seasoning with salt, if necessary, and serve. (Can be covered with plastic wrap, pressed directly onto surface of mixture, and refrigerated up to 1 day. Return guacamole to room temperature, removing plastic wrap just before serving.)

### **BLACK PEPPER KETTLE CORN FOOD AND WINE, GRACE PARISI**

2 tablespoons canola oil  
6 tablespoons popping corn  
2 tablespoons sugar  
1 tablespoon golden flaxseeds  
1/2 teaspoon salt  
1/2 teaspoon freshly ground black pepper

In a large nonstick saucepan, heat the canola oil with the popping corn over moderately high heat until sizzling. Add the sugar, flaxseeds, salt and pepper, cover and cook, shaking the pan constantly, until nearly all of the kernels are popped, 5 to 6 minutes. Pour the kettle corn onto a rimmed baking sheet and

let cool, tossing once or twice. Transfer the kettle corn to a bowl, leaving any unpopped kernels behind. The kettle corn can be made up to 4 hours ahead.

## **SEVENTH INNING STRETCH**

### **GRILLED SLIDERS WITH MAHOGANY ONIONS AND BLUE CHEESE**

2 lbs ground chuck  
Kosher salt  
Black pepper  
1 dozen potato rolls cut in half

Mix beef with seasonings and make 12 mini burgers (can use a 2" cookie cutter to form). Make a thumbprint indentation in the center of each one. Cover and refrigerate for an hour.

Oil grill racks. Heat them on high with lid down for 10 minutes. Grill burgers about 3 to 4 minutes per side.

Toast the potato rolls. Brush with butter if desired. Tent with foil.

Assemble sliders and top with all of your favorite goodies!

### **MAHOGANY ONIONS**

This recipe is from Peter Reinhart; also yummy on pizza and focaccia.

4 tablespoons olive oil  
4 large yellow or white onions, sliced into thin strips vertically  
1/4 cup sugar  
1/4 cup balsamic vinegar  
1/4 tsp kosher salt  
1/8 tsp black pepper

Put oil into a large skillet over medium heat. Add onions. Stir occasionally. Saute 15 minutes until they just begin to brown. Add sugar and cook, stirring

until it melts and bubbles. Add balsamic vinegar and stir until the mix becomes syrupy. Add salt and pepper off heat. Serve.

**SWEET POTATO FRIES (EACH BAG SERVES 2.5 PEOPLE)**

1 10 oz. package fresh (not frozen) crinkle cut sweet potato fries (Mann's or Sunny Shores), available at Safeway

1 tablespoon olive oil

Salt

White Pepper

Preheat oven to 450 degrees. Toss fries with oil and lightly sprinkle with salt and white pepper to taste. Roast 15-20 minutes at 450 degrees, turning once after 10 minutes. Serve.

**COLE SLAW - SERVES 6-8**

1 medium-sized head Napa cabbage, shredded

1 cup grated carrots (for color)

3 finely sliced green onions (scallions)

Marzetti's Original Slaw Dressing

Use 6 cups of shredded cabbage per 1 cup of dressing. Allow to marinate for 3 hours.

## EXTRA INNINGS

### BASEBALL BROWNIE ICE CREAM SANDWICHES

Sharon Winnike's Old Fashioned Brownies

2 sticks butter or margarine

2 cups sugar

4 eggs

2 ½ squares unsweetened baker's chocolate, melted

1 teaspoon vanilla

1 ½ cups flour

1 cup chopped walnuts or pecans

Cream butter and sugar. Beat in eggs one at a time. Add chocolate and vanilla, mix in. Add flour gradually. Spread in a greased and floured 9x12 pan. Bake at 375 degrees for about 20 minutes or maybe less, depending on your oven.

Here's the trick: take the cake out as soon as the edges are starting to dry. The center will be lower than the sides. If the whole thing rises, it's like a boring-not-too-chocolatey cake. You want these to come out fudge-y.

After the brownies cool, cut squares, split carefully and fill with ice cream.

Drizzle with warm caramel sauce and/or chocolate sauce, and top with toasted nuts.

[Note from Linda: I tried to make these and took them out too soon – they were yummy but too wet – so I used Ghirardelli's Triple Chocolate Brownie mix.

1) Made a double batch in a 16 X 12 pan with 1 cup chopped walnuts, 2) cooled, then cut into circles with a cookie cutter, 3) cut each circle in half horizontally, 4) spread the bottom half with Happy Goat Scotch Caramel sauce, 5) added a scoop of vanilla ice cream, 6) put the top half on, 7) spread

heavy whipped cream on top, and 8) used a cookie decorating tip and pastry bag to make the baseball "seams" on the top. Play ball!!]



Black Pepper Kettle Corn,  
Cheesy Nachos,  
One Minute Salsa,  
Fresh Guacamole

Sweet Potato Fries



Cole Slaw



Sliders

Baseball Brownie  
Ice Cream Sandwich

