Chef Daniel’s Cookbook

Billionaire Bacon

Cook strips of thick cut bacon in oven (350) for 20 minutes

Prepare rub: ½ cup brown sugar, 1 tbs black pepper, 2 tbs chili powder or ancho chili powder, 1 tsp cayenne, throw in some smoked paprika if you have it (which you should)

Take out bacon, rub both sides

Finish cooking bacon in oven for another 15 minutes

Dan’s Stuffing

In a pot, sauté onion and celery for 5 minutes. Add the sausage and cook until sausage is browned. Drain off fat.

Roast chestnuts, peel off shells, chop and combine with sausage mixture.

Add diced apples or raisins and chopped sage and stir. Season with S&P

Soak bread in milk and chicken stock.

Combine everything in a casserole dish and bake at 350 for 1 hour. Add stock to moisten when necessary. Make sure it gets good color on top and slightly burned crunchy corners.

French Onion Soup

Caramelize 1 whole white, yellow and red onion in oil and salt with lid on pot

Deglaze pot with 2-3 ounces of sherry

Add 2 cans of beef consommé, cook for 20 minutes on a low simmer

Toast baguette slices

Ladle in portion of soup into bowl, cover with 1-2 pieces of toasted bread, and cover with melting cheese such as gruyere, Munster or Swiss

Buffalo Chicken Dip

Mix together 1 lb. cooked shredded chicken meat (white and dark), 8 ounces of cream cheese, 8 ounces of shredded cheddar or Monterey jack cheese, chopped green onions, ½ cup of hot sauce (Red’s), 8 ounces of ranch or bleu cheese dressing.

Bake at 350 for 20 minutes. Serve with Tostitos or bake croissant dough on top.

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| Dish Name | Calories | Cook Time |
| Billionaire Bacon | 160 | 45 minutes |
| Dan’s Stuffing | 480 | 2 hours |
| French Onion Soup | 360 | 1 hour |
| Buffalo Wing Dip | 560 | 35 minutes |