



Welcome to the 2020 Tour of Kitchens: Take Out Edition! For the best virtual experience, we recommend that you check out the ingredient lists for each session and be sure to add these items to your shopping cart or pick up the items directly from the vendor so that you can follow along during each session.

Lost & Found OTR:

Order your Booze Box Today! - <https://www.lostandfoundotr.com/jlc>

Revel Urban Winery:

Order your Wine Today! - <https://www.revelotr.com/order>

Couch Family Fixins:

Be sure to pick up the ingredients below to follow along during the Pumpkin Pie demonstration.

1. Pumpkin (fresh or can)
 2. Evaporated Milk
 3. Brown sugar
 4. Pumpkin Pie Spice, Rub House makes our spices: rubhouse.com
 5. Eggs
 6. Salt
 7. Pie Crust
- Link to the homemade pie crust recipe:
<https://www.marthastewart.com/1151756/perfect-pie-crust>
 - You can place an order online with Couch Family BBQ at
<https://foodtruck.pub/?id=3863>

The Spicy Olive:

Click the links below to order the items needed to follow along with the Spicy Olive demonstration.

- For the Goat Cheese Frog Jam appetizer:
<https://www.thespicyolive.com/product/frog-jam/>
- For the Garlic Blackberry GInger Pork Tenderloin:
 - Blackberry Ginger balsamic vinegar:
<https://www.thespicyolive.com/product/blackberry-ginger/>
 - Garlic Infused olive oil:
<https://www.thespicyolive.com/product/garlic-infused-olive-oil/>



- For the Holiday Salad

& the Sparkling Cocktail:

- Persian Lime olive oil:
<https://www.thespicyolive.com/product/persian-lime-infused-olive-oil/>
 - Pomegranate Quince white balsamic vinegar:
<https://www.thespicyolive.com/product/pomegranate-quince/>
 - Sparkling Cava from Spain available at West Chester store \$10.99/bottle, other Champagnes and Prosecco available as well
- For the Pumpkin Brie Pull Apart Bread:
 - Herbes de Provence olive oil:
<https://www.thespicyolive.com/product/herbes-de-provence-infused-olive-oil/>
 - Pumpkin Butter available at the 3 stores, not on the website \$6.99

The Rhined:

Below is a link to the online store and a list and links to individual items that will be used during The Rhined demonstration.

Online orders can be made for instore pick up, curbside pickup or delivery. [ONLINE STORE](#)

- [Piper's Pyramide](#), 1/4 lb
- [Challerhocker](#), 1/4 lb
- [Shakerag](#), 1/4 lb
- [Salame Piccante](#), 2 oz
- [Coppa](#), 2 oz (but we sell by the 1/4 lb so you'll have some leftovers!)
- [Rhined Pickled Vegetables](#)
- [Rhined Candied Pecans](#)
- [Prospect Jam Blood Orange Marmalade](#)
- [Rhined Mustard](#)
- [Dried Figs](#)
- [Crostinj](#)

Additional items can be purchased at produce vendors across the street at Findlay Market (ETC Produce, Madisons, or Roths):

- fresh fruit like grapes or plums
- herbs like sage and rosemary



Tablespoon:

RECIPE:

Tablespoon Chocolate Chip Cookies - Around 28 cookies

This is the highly requested recipe for the chocolate chip cookies that are served in every Tablespoon Cooking Co. class. Our cookies were inspired by and adapted from the original version by J. Kenji Lopez-Alt.

Ingredients:

- 8 ounces unsalted butter (2 sticks, 225 grams)
- 10 ounces all-purpose flour (2 cups; 280 grams)
- $\frac{3}{4}$ teaspoon baking soda 2 teaspoons kosher salt

- 5 ounces granulated sugar (about $\frac{3}{4}$ cup; 140 grams)

- 2 large eggs
- 2 teaspoons pure vanilla extract
- 5 ounces light or dark brown sugar (about $\frac{1}{2}$ tightly packed cup plus 2 tablespoons; 140 grams)
- 8 ounces (225 grams) semisweet chocolate, roughly chopped into $\frac{1}{4}$ -inch pieces
- Flaky sea salt, for garnish

Directions:

1. Heat the oven to 325 degrees F and line two rimmed baking sheets with parchment paper.
2. Melt the butter in a medium saucepan over medium-high heat. Cook until the particles of milk solids begin to turn golden brown and butter smells nutty, about 5 minutes. Remove from heat and continue swirling the pan until the butter turns a rich golden brown. Transfer browned butter to a medium bowl, making sure to scrape in all of the brown bits, and place the bowl in an ice bath to allow it to cool completely. Place the bowl and the ice bath in the refrigerator to speed up the process. You want the butter to turn opaque and brown around the edges.
3. Whisk together the flour, baking soda, and salt in a large bowl.
4. Place the granulated sugar, eggs and vanilla in the bowl of a stand mixer fitted with the whisk attachment. Whisk on medium-high speed until mixture is pale yellow and falls on the whisk in thick ribbons, about 5 minutes.
5. Fit paddle attachment onto mixer. Once the brown butter mixture has cooled, add brown sugar and cooled brown butter mixture to the bowl of the stand mixer. Mix on medium speed to combine, about 15 seconds. Add the mixture and mix on low speed until just barely combined with some spots of dry still remaining. Add the chocolate and mix on low until the dough comes together and has no dry remains.
6. Using a portion scoop or a spoon, place 1 1/2 ounce scoops of cookie dough onto the prepared baking sheets, leaving around 2 inches between each scoop of dough. Transfer to the oven and bake until golden brown, about 12-15 minutes. Remove from the oven and,



while the
each cookie with a pinch

cookies are still hot, sprinkle the top of

cool for 2 minutes and then transfer to a wire rack to cool completely. Repeat the baking process with remaining cookie dough. Store cookies at room temperature for 2-3 days.