

Nate & Linsey's

Incredibly Delicious Recipe Book

By Nate Bessner and Linsey Raschkowan



2022

My love,

I didn't know what to expect when we first reconnected on April 15, 2020. Maybe I wasn't expecting anything at all. I was excited - more excited than nervous really, which I think was a good sign.

Do you remember walking around Ottawa, watching the ravens and bunnies and just looking at the wildlife that had returned while the city shut down for the first covid wave?

We walked for so much longer than I thought we were going to, and on my walk home I was so elated I never even noticed my feet and legs hurting. I remember I listened to Witchcraft by Frank Sinatra and feeling such pure, tremendous joy.

And look how far we have come since then! We have both grown so much. At least I know I have — to me you have always been perfect (except for when you told me I was going to overcook the shrimp). We have been through (and this might be wrong because I'm no good at math) four birthdays, two valentines, two New Years Eve's, two anniversaries (not including the first year when I had us celebrate every month), and so many more celebrations. That is a lot of celebratory meals, desserts, and cocktails.

I'm glad we have always had food in common. You're always there to stop me from adding too much butter, and I'm always there to help you add more salt. To get excited over a new recipe, and fresh seafood. Remember the first time we made sushi together? It was a sunny spring day, and we had champagne I think. Those warm summer nights in your apartment are such important memories for me. Think of all the meals that apartment had seen. The first meal you ever cooked for me; the first meal I ever cooked for you; our first cup of coffee in bed together; Stella's first meal there... We fell in love in that apartment.

I remember showing up there with a bag of food with all the intention in the world to cook a meal for you, but I always ended up letting you take the lead with the cooking. You're better at it than I am, and you know the best techniques. I was happy to sit there and watch and talk and talk and talk.

This is my gift to you, baby. I hope these recipes bring back happy memories and make you laugh a little. I'm glad I got some of our good ones down on paper. I hope I haven't forgotten anything important.

I love you so very, very much!

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Nate's Seafood Risotto

Ingredients:

6 jumbo scallops
8 raw and fresh prawns (peeled and tail-off)
½ cup frozen green peas
2 cups arborio rice
5 cups chicken broth
½ cup fresh grated parmesan
Parsley
3 garlic gloves, chopped
1 onion, diced
3 tablespoons of olive oil
1 cup of butter
Salt to taste
Pepper to taste

Instructions:

1. In a frying pan, add 2 tablespoons of butter and melt over medium heat.
2. Pat dry prawn and scallops, and salt all sides.
3. Add the scallops and prawns to the frying pan, until cooked.
4. Remove from heat.
5. In a large pot, cook the onion and garlic with the olive oil over medium heat until the onion is translucent (approx. 5 minutes).
6. Stir in rice and cook over medium heat, stirring constantly, until grains begin to look translucent (approx. 4 minutes).
7. Begin slowly incorporating the chicken broth to the rice, stirring constantly.
8. When half of the chicken broth has been incorporated, add frozen green peas.
9. Add more broth, about 1 cup at a time, cooking and stirring until it's absorbed and repeating until the rice is done. The whole cooking process should take about 20 to 25 minutes. The rice should be tender but firm in the center. Test it by biting into some grains.
10. When the rice is done, remove the pan from the heat and stir in the cheese and butter, and salt and pepper to taste. Move to your preferred serving dish.
11. Place the scallops and prawns to the top of the risotto, and sprinkle with parsley.
12. Enjoy!

Prosciutto & Butternut Squash Pasta

Ingredients:

1 bag of orecchiette
1 butternut squash
1 package of prosciutto
1 can of coconut milk
1 package of goat cheese
½ cup freshly grated parmesan
2 tablespoons of butter
5 tablespoons olive oil
Salt to taste
Pepper to taste

Instructions:

1. Peel butternut squash and cube. Remove and wash seeds. Toss with 2 tablespoons olive oil and salt, and pop in the oven (preheated at 350 degrees) for 10 minutes.
2. Toss cubed butternut squash with remaining olive oil and salt, and roast in the oven for 30 minutes.
3. In a large pot, bring 8 cups of salted water to a boil.
4. Add in the orecchiette and cook for approximately 7 minutes or until soft. Strain.
5. Add coconut milk, parmesan cheese, ½ of goat cheese package, and butter to the pot with the pasta and butternut squash.
6. Cut prosciutto into 1 centimeter chunks. Add half to the pasta.
7. Move to your preferred serving dish
8. Place remaining prosciutto and goat cheese on top of the pasta dish, and sprinkle squash seeds on top.
9. Serve and enjoy!





Kale Caesar with Homemade Croutons

Ingredients:

1 bag of kale, pre-washed
1 bottle of caesar salad dressing (I prefer the Farm Boy kind)
4 strips of bacon, cooked
Olive oil
A slice or two of whatever bread you have in your fridge

Instructions:

1. Preheat oven to 400 degrees
2. Cut bread into 1" cubes and coat in olive oil and salt to taste
3. Put in oven, tossing every 5 minutes until they have reached your desired crispiness
4. Empty bag of kale into salad bowl, and give it a little massage
5. Add bacon and ½ cup of ranch dressing to salad bowl and mix thoroughly
6. Top with croutons and enjoy!

Lobster and Champagne Scampi

Ingredients:

1 package of spaghetti
2 lobster tails
½ pound fresh raw shrimp, peeled and tail-off
½ cup grated fresh parmesan
Parsley
Juice of 1 lemon
2 tablespoons butter
2 tablespoons olive oil
1 bottle of your preferred champagne

Instructions:

1. Boil shrimp and lobster tail (removed from exoskeleton) in a pot of boiling water until just under cooked. Strain and set aside.
2. Pop your champagne and pour two glasses - one for you, one for Nate ;)
3. Bring 8 cups of water to a boil. Add spaghetti and cook until al dente. Drain.
4. In a pot, mix the spaghetti, lobster, shrimp, olive oil, cheese and butter.
5. Add the juice of 1 lemon and a generous splash of your preferred champagne.
6. Move to your preferred serving dish and sprinkle with parsley.
7. Enjoy!

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Ginger Molasses Cookies

Ingredients:

2 ¼ cups all-purpose flour
2 teaspoons ground ginger
1 teaspoon baking soda
¾ teaspoon ground cinnamon
½ teaspoon ground cloves
¼ teaspoon salt
¾ cup margarine, softened
1 cup white sugar
1 egg
1 tablespoon water
½ cup molasses
2 tablespoons white sugar



1. Preheat oven to 350 degrees F (175 degrees C). Sift together the flour, ginger, baking soda, cinnamon, cloves, and salt. Set aside.
2. In a large bowl, cream together the margarine and 1 cup sugar until light and fluffy. Beat in the egg, then stir in the water and molasses. Gradually stir the sifted ingredients into the molasses mixture. Shape dough into walnut sized balls, and roll them in the remaining 2 tablespoons of sugar. Place the cookies 2 inches apart onto an ungreased cookie sheet, and flatten slightly.
3. Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely. Store in an airtight container.
4. Enjoy!

Shakshuka

Ingredients

1 can tomato paste
1 can diced tomatoes
1 large white onion
3 cloves of garlic (or 5 if we're being honest)
1 big hunk of ginger
1 jalapeno
Feta cheese
Avocado
Cilantro
4 eggs
Olive oil
1 loaf of crusty bread of your preference, or naan bread

Instructions:

1. In a large pan, sweat the onion in olive oil for 15 minutes or until softened to your liking
2. Add chopped ginger and garlic
3. After ginger and garlic are cooked, add in a tablespoon of tomato paste and cook it off (Nate knows this term but Linsey does not)
4. Add can of diced tomatoes and chopped jalapeno, and cook for around 10 minutes until cooked
5. Using the back of a spoon to create wells, add the eggs and cover. Cook for eight minutes or until desired runny-ness of the yoke
6. Remove from heat and add crumbled feta, avocado, and cilantro
7. Serve with your preferred bread and enjoy!



Pineapple Red Curry

Ingredients

Olive oil
Garlic
Onion
Ginger
½ bag frozen pineapple
Jalapeno
Broccoli, chopped
Carrots, sliced thinly,
Red pepper, cut julienne
2 tablespoons red curry paste
½ bag of shrimp or protein of choice
½ can of coconut milk
1 cup jasmine or basmati rice
A pat of butter
Salt to taste

Instructions:

1. Cook garlic, onion, ginger, pineapple, jalapeno, broccoli, carrots, and red pepper in a pan with olive oil
2. Bring water in a medium sauce pot to a boil. Boil shrimp until just before being fully cooked
3. In a separate pot, cook 1 cup of rice as per package instructions, adding a sprinkle of salt and a little pat of butter (or if you are Linsey, a hefty load of salt and as much butter as you want)
4. Add shrimp and curry paste to the pan with vegetables. Add ½ can of coconut milk
5. Reduce heat and stir occasionally until everything is cooked just as you like it and totally combined
6. Serve and enjoy!





Focaccia

Ingredients:

- 1 ¼-oz. Envelope active dry yeast (about 2 ¼ teaspoons.)
- 2 teaspoons honey
- 5 cups all-purpose flour
- 1 tablespoon kosher salt
- 6 tablespoons extra-virgin olive oil, divided, plus more for hands
- 4 tablespoons unsalted butter, plus more for the pan
- Flaky sea salt
- 2-4 garlic cloves
- Your own medley of flavours — Nate has used rosemary and prosciutto in the past, and more!

Instructions:

1. Whisk one ¼-oz. envelope active dry yeast (about 2¼ tsp.), 2 tsp. honey, and 2½ cups lukewarm water in a medium bowl and let sit for 5 minutes (it should foam or at least get creamy; if it doesn't your yeast is dead and you should start again—check the expiration date!).
2. Add 5 cups (625 g) all-purpose flour and 5 tsp. Diamond Crystal or 1 Tbsp. Morton kosher salt and mix with a rubber spatula until a shaggy dough forms and no dry streaks remain.
3. Pour 4 Tbsp. extra-virgin olive oil into a big bowl that will fit in your refrigerator. This puppy is going to rise! Transfer dough to bowl and turn to coat in oil. Cover with a silicone lid or plastic wrap and chill until dough is doubled in size (it should look very bubbly and alive), at least 8 hours and up to 1 day. If you're in a rush, you can also let it rise at room temperature until doubled in size, 3–4 hours.
4. Generously butter a 13x9" baking pan, for thicker focaccia that's perfect for sandwiches, or an 18x13" rimmed baking sheet, for focaccia that's thinner, crispier, and great for snacking. The butter may seem superfluous, but it'll ensure that your focaccia doesn't stick. Pour 1 Tbsp. extra-virgin olive oil into center of pan. Keeping the dough in the bowl and using a fork in each hand, gather up edges of dough farthest from you and lift up and over into center of bowl. Give the bowl a quarter turn and repeat process. Do this 2 more times; you want to deflate dough while you form it into a rough ball. (We learned this technique from Alexandra Stafford, who uses it to shape her no-knead bread.) Transfer dough to prepared pan. Pour any oil left in bowl over and turn dough to coat it in oil. Let rise, uncovered, in a dry, warm spot (like near a radiator or on top of the fridge or a preheating oven) until doubled in size, at least 1½ hours and up to 4 hours.
5. Place a rack in middle of oven; preheat to 450°. To see if the dough is ready, poke it with your finger. It should spring back slowly, leaving a small visible indentation. If it springs back quickly, the dough isn't ready. (If at this point the dough is ready to bake but you aren't, you can chill it up to 1 hour.) Lightly oil your hands. If using a rimmed baking sheet, gently stretch out dough to fill (you probably won't need to do this if using a baking pan). Dimple focaccia all over with your fingers, like you're aggressively playing the piano, creating very deep depressions in the dough (reach your fingers all the way to the bottom of the pan). Drizzle with remaining 1 Tbsp. extra-virgin olive oil and sprinkle with flaky sea salt. Bake focaccia until puffed and golden brown all over, 20–30 minutes.
6. Hold off on this last step until you're ready to serve the focaccia: Melt 4 Tbsp. unsalted butter in a small saucepan over medium heat. Remove from heat. Peel and grate in 2–4 garlic cloves with a Microplane (use 2 cloves if you're garlic-shy or up to 4 if you love it). Return to medium heat and cook, stirring often, until garlic is just lightly toasted, 30–45 seconds. (Or, if you prefer raw garlic to toasted garlic, you can grate the garlic into the hot butter, off heat, then brush right away.)
7. Brush garlic-butter all over focaccia and slice into squares or rectangles, and enjoy!

Aperol Spritz

Ingredients:

1 bottle prosecco
1 bottle Aperol
Club soda
1 large orange

Instructions:

1. Fill two large wine glasses with ice, and add 1 part Aperol and 1 part prosecco
2. Top with club soda and garnish with an orange
3. Enjoy with antipasto or on it's own - or while cooking the ginger molasses cookies!



Classic Steak

Ingredients:

The best looking steak (or two) you can find at your local grocery store.
Butter
Cooking oil
Salt
Pepper
Thyme
Rosemary
As much garlic as your heart desires

Instructions:

1. Preheat oven to 200 degrees Fahrenheit
2. Pat steak dry and salt and pepper both sides and edges
3. Pop into preheated oven and bake for 40-50 minutes
4. Add cooking oil to a large saucepan. Once smoking, add steak and sear for 2 minutes
5. Flip steak and add butter, garlic, thyme and rosemary
6. Baste steak in melted butter for 1 minute
7. Flip steak and baste in butter for 30 seconds
8. Remove from heat and rest for 10 minutes. I like to put the herbs and garlic on top of the steak and pour any melted butter overtop.
9. Serve and enjoy!



Roast Chicken

Ingredients:

1 whole chicken, raw
Salt
Pepper
Whichever herbs Nate suggests
Garlic (probably)
Butter (hopefully)

Instructions:

1. Ask Nate to cook a chicken for dinner. He will make it better than anyone else possibly could, including Linsey
2. Enjoy :)



Challah

Ingredients:

3 ½ teaspoons active dry yeast
1 tablespoon plus ½ cup sugar
½ cup vegetable oil, more for greasing bowl
5 large eggs
1 tablespoon salt
8 to 8 ½ cups all-purpose flour
Poppy or sesame seeds for sprinkling

Instructions:

1. In a large bowl, dissolve yeast and 1 tablespoon sugar in 1 ¾ cups lukewarm water.
2. Whisk oil into yeast, then beat in 4 eggs, one at a time, with remaining sugar and salt. Gradually add flour. When dough holds together, it is ready for kneading. (You can also use a mixer with a dough hook for both mixing and kneading.)
3. Turn dough onto a floured surface and knead until smooth. Clean out bowl and grease it, then return dough to bowl. Cover with plastic wrap, and let rise in a warm place for 1 hour, until almost doubled in size. Dough may also rise in an oven that has been warmed to 150 degrees then turned off. Punch down dough, cover and let rise again in a warm place for another half-hour.
4. To make a 6-braid challah, either straight or circular, take half the dough and form it into 6 balls. With your hands, roll each ball into a strand about 12 inches long and 1 ½ inches wide. Place the 6 in a row, parallel to one another. Pinch the tops of the strands together. Move the outside right strand over 2 strands. Then take the second strand from the left and move it to the far right. Take the outside left strand and move it over 2. Move second strand from the right over to the far left. Start over with the outside right strand. Continue this until all strands are braided. For a straight loaf, tuck ends underneath. For a circular loaf, twist into a circle, pinching ends together. Make a second loaf the same way. Place braided loaves on a greased cookie sheet with at least 2 inches in between.
5. Beat remaining egg and brush it on loaves. Either freeze breads or let rise another hour.
6. If baking immediately, preheat oven to 375 degrees and brush loaves again. If freezing, remove from freezer 5 hours before baking. Then dip your index finger in the egg wash, then into poppy or sesame seeds and then onto a mound of bread. Continue until bread is decorated with seeds.
7. Bake in middle of oven for 35 to 40 minutes, or until golden. Cool loaves on a rack.
8. Enjoy warm!

World-Famous Roasted Potatoes

Ingredients:

1 bag of baby tri-coloured potatoes
Butter, melted
Thyme
Rosemary
Garlic
Salt to taste

Preparation:

Quarter or halve potatoes and soak in salt water for 30 minutes - 2 hours beforehand

Instructions:

1. Preheat oven to 425
2. In a large mixing bowl, add potatoes, butter, chopped herbs and garlic.
3. Mix until all potatoes are covered in the mixture
4. Add to baking pan and sprinkle salt on top
5. Cook for 30 - 45 minutes or until desired crispiness
6. Enjoy!



Valentine's Day Old-Fashioneds

Ingredients:

Your preferred bourbon, rye or whiskey
Sugar
Angostura bitters
Water
Maraschino cherries
Orange slices

Instructions:

1. Add sugar, bitters, and a splash of water to a rocks glass and muddle until sugar is dissolved
2. Fill glass with large ice cubes and add 2 ounces of your preferred liquor
3. Garnish with cherry and orange slice
4. Enjoy with lingerie and whipped cream

The Ultimate BLT Sandwich

Ingredients:

Your preferred crusty bread
Bacon, cooked
Tomato, sliced
Lettuce
Avocado
Garlic Mayonnaise
Salt and pepper to taste

Instructions:

1. Toast your bread
2. Smear some mayonnaise on each slice
3. Assemble your sandwich with a layer of avocado, a layer of bacon, a layer of tomato, and a layer of lettuce
4. Enjoy out in nature!

Classic Chicken Parmesan

Ingredients:

4 chicken breast
 $\frac{3}{4}$ cup seasoned breadcrumbs
 $\frac{1}{4}$ cup grated Parmesan cheese
2 tbsp butter, melted
 $\frac{3}{4}$ cup mozzarella cheese
1 cup marinara sauce
Cooking spray

Instructions:

1. Preheat oven to 450°F. Spray a large baking sheet lightly with spray.
2. Combine breadcrumbs and parmesan cheese in a bowl. Melt the butter in another bowl. Lightly brush the butter onto the chicken, then dip into breadcrumb mixture. Place on baking sheet and repeat with the remaining chicken.
3. Lightly spray a little more oil on top and bake in the oven for 25 minutes.
4. Remove from oven, spoon 1 tbsp sauce over each piece of chicken and top each with 1 1/2 tbsp of shredded mozzarella cheese.
5. Bake 5 more minutes or until cheese is melted.
6. Serve with traditionally cooked spaghetti





Panty-Dropping Rigatoni

*This one you can get a little creative with!

Ingredients:

1 lb cooked rigatoni
1 can crushed tomatoes
Zucchini
Mushrooms
Onions
Garlic
Whatever vegetables you would like to include in the fridge
Olive oil
1 bottle of red wine
2 candles
Preferred "get-it-on playlist"
The right attitude

Instructions:

1. In a large saucepan, heat olive oil over medium/high heat
2. Add chopped zucchini, mushrooms, onions, garlic, and other vegetables
3. Once cooked, add 1 can of crushed tomatoes.
4. After cooking, combine with rigatoni until totally mixed
5. Serve with candlelight and wine, and prepare to stay up all night

Homemade Pizza Dough

Ingredients:

2-2 1/3 cups all-purpose flour OR bread flour divided
1 packet instant yeast (2 1/4 teaspoon)
1 1/2 teaspoons sugar
3/4 teaspoon salt
1/8-1/4 teaspoon garlic powder and/or dried basil leaves optional
2 Tablespoons olive oil + additional
3/4 cup warm water

Instructions:

1. Combine 1 cup (125g) of flour, instant yeast, sugar, and salt in a large bowl. If desired, add garlic powder and dried basil at this point as well.
2. Add olive oil and warm water and use a wooden spoon to stir very well.
3. Gradually add another 1 cup (125g) of flour. Add any additional flour as needed (I've found that sometimes I need as much as an additional 1/3 cup), stirring until the dough is forming into a cohesive, elastic ball and is beginning to pull away from the sides of the bowl (see video above recipe for visual cue). The dough will still be slightly sticky but still should be manageable with your hands.
4. Drizzle a separate, large, clean bowl generously with olive oil and use a pastry brush to brush up the sides of the bowl.
5. Lightly dust your hands with flour and form your pizza dough into a round ball and transfer to your olive oil-brushed bowl. Use your hands to roll the pizza dough along the inside of the bowl until it is coated in olive oil, then cover the bowl tightly with plastic wrap and place it in a warm place.
6. Allow dough to rise for 30 minutes or until doubled in size. If you intend to bake this dough into a pizza, I also recommend preheating your oven to 425F (215C) at this point so that it will have reached temperature once your pizza is ready to bake.
7. Once the dough has risen, use your hands to gently deflate it and transfer to a lightly floured surface and knead briefly until smooth (about 3-5 times).
8. Use either your hands or a rolling pin to work the dough into 12" circle.
9. Transfer dough to a parchment paper lined pizza pan and either pinch the edges or fold them over to form a crust.
10. Drizzle additional olive oil (about a Tablespoon) over the top of the pizza and use your pastry brush to brush the entire surface of the pizza (including the crust) with olive oil.
11. Use a fork to poke holes all over the center of the pizza to keep the dough from bubbling up in the oven.
12. Add desired toppings and bake in a 425F (215C) preheated oven for 13-15 minutes or until toppings are golden brown. Slice and serve.

Rosemary Greyhound Cocktail

Ingredients:

Rosemary
Sugar
Grapefruit juice
Grapefruit
Vodka

Preparation:

Add 3 sprigs rosemary, 1 cup sugar and 2 cups of water to saucepan and simmer for 15 minutes

Instructions:

1. Fill chosen glass with ice
2. Add 1 ounce vodka, 4 ounces grapefruit juice, and ½ ounce rosemary syrup
3. Garnish with slice of grapefruit
4. Enjoy!



Homemade Sushi

Ingredients:

Sushi grade fish (salmon, tuna, scallops, and prawns are all great choices!)
Nori sheets
Mango
Cucumber
2 cups uncooked glutinous white rice (sushi rice)
3 cups water
½ cup rice vinegar
1 tablespoon vegetable oil
¼ cup white sugar
1 teaspoon salt

Instructions:

1. Rinse the rice in a strainer or colander under cold running water until the water runs clear.
2. Combine rice and water in a saucepan over medium-high heat and bring to a boil. Reduce heat to low, cover, and cook until rice is tender and all water has been absorbed, about 20 minutes. Remove from stove and set aside until cool enough to handle.
3. Meanwhile, combine rice vinegar, oil, sugar, and salt in a small saucepan over medium heat. Cook until the sugar has dissolved. Allow to cool, then stir into the cooked rice. While mixture will appear very wet at first, keep stirring and rice will dry as it cools.
4. Assemble sushi — with a suhi mat, place nori sheet, then layer rice on top of it, and add in your chosen fish and vegetables
5. Make an oval rice ball in your hands and add a slice of fish on top for sushi
6. You also don't need instructions - Nate is a natural at making homemade sushi (after the rice part!)
7. Enjoy!



Tiramisu Cupcakes

Ingredients:

Cupcakes

1 $\frac{3}{4}$ granulated sugar
12 tablespoons unsalted butter, softened
3 large eggs, room temperature
3 tablespoons vanilla extract
2 $\frac{3}{4}$ cups all-purpose flour
2 $\frac{1}{2}$ teaspoons baking powder
 $\frac{3}{4}$ teaspoon salt
1 cup milk, room temperature

Soak

1. 3 tablespoons coffee liqueur
2. 2 tablespoons espresso powder
3. 3 tablespoons granulated sugar
4. $\frac{3}{4}$ cup water, hot

Frosting

1 cup mascarpone cheese
2 cups heavy cream
 $\frac{2}{3}$ cup confectioners' sugar
 $\frac{1}{2}$ cup amaretto liqueur

Garnish

Unsweetened cocoa to dust on top

Instructions:

1. Preheat the oven to 350°F.
1. To make the cupcakes: In a large mixing bowl, beat together the sugar and butter until light and fluffy.
2. Beat in the eggs one at a time, making sure each one is fully incorporated. Add the vanilla.
3. In a separate bowl, whisk together the flour, baking powder, and salt.
4. Alternate adding the flour mixture and milk to the butter mixture, starting and ending with the flour mixture. Scrape down the sides and mix again, to be sure everything is incorporated.
5. Spoon the batter into paper-lined cupcake pans (grease the insides of the papers). Bake for about 20 to 25 minutes, or until the cake springs back when lightly touched.
6. Remove the cupcakes from the oven and place on a rack for 5 minutes. After 5 minutes, tilt the pan and take the cupcakes out, returning them to the rack to finish cooling completely.
7. To make the soak: Mix the espresso powder, liqueur, and sugar into the hot water.
8. Using a fork, poke the tops of each cupcake a couple of times. Sprinkle or brush a small amount of the soak over each cupcake, and allow it to soak in.
9. To make the frosting: Combine the mascarpone and heavy cream in a large bowl and whisk at low speed until the mixture is smooth.
10. Whisk together the confectioners' sugar, and slowly add to the mixture, followed by the amaretto. Increase speed to medium-high and whisk until medium peaks form.
11. Pipe the frosting over the cupcakes, then dust with cocoa. Chill until ready to serve.

Peanut Butter Noodles

Ingredients:

Wide rice noodles (or your preferred noodle)
 $\frac{1}{2}$ cup peanut butter
 $\frac{1}{2}$ cup VH Pad Thai sauce
Splash of apple cider vinegar
Carrots, julienne
Snap peas
White onion, chopped
Red pepper, julienne
Shrimp (or your preferred protein), cooked
Olive oil

Instructions:

1. Boil noodles until soft
2. In a medium saucepan, combine peanut butter, pad thai sauce, and apple cider vinegar until runny
3. In a large sauce pan, cook vegetables in olive oil until desired tenderness
4. Add your preferred protein to the frying pan.
5. Combine with noodles and sauce until fully mixed
6. Enjoy!





My darling Nate,

I hope you can enjoy this cookbook, and maybe make a couple of recipes from it someday. I particularly miss the peanut butter noodles, and I have very fond memories of the rigatoni, and the sushi... and the old fashioned. But as we both know, I'm more emotional than you are.

I hope you also use this as something to remember me by. I will miss you so much, and miss all the meals we shared together. They were so important to me.

I love you very much.

Yours truly,

Linsey