

Recipes from the Play

As Much As You Want

Because so many of you asked.... here is the menu and all the recipes from our dinner theater production of “As Much As You Want”. Happy Cooking!

As Much As You Want Tuscan Chicken

3 large boneless, skinless chicken thighs

(chicken breasts also work)

½ teaspoon salt

¼ teaspoon black pepper

2 tablespoons olive oil

2 tablespoons butter

3 garlic cloves, minced

⅓ cup chopped sundried tomatoes

1 teaspoon chili flakes

¼ teaspoon oregano

¼ teaspoon thyme

½ cup grated parmesan cheese

1 cup vegetable stock

1 cup heavy cream

(split into two ½-cup portions)

¼ cup cornstarch

Fresh basil

Instructions

Put the olive oil into a large pan, turn the stove to medium-high heat, sprinkle both sides of the chicken with salt and pepper.

Place the chicken in the pan and cook for about 4–5 minutes on each side. Place the cooked chicken on a platter and cover to keep warm. Turn the heat down to medium, add the butter to the same pan, add the garlic and stir for about 30 seconds. Do not let it turn dark brown or black. Next add the sundried tomatoes, chili flakes, oregano, and thyme and stir everything together. Slowly stir in the parmesan cheese. Add 1 cup vegetable stock, ½ cup heavy cream and stir until smooth.

If sauce needs a little thickening, the other ½ cup cold heavy cream, ¼ cup cornstarch and keep whisking until there are no lumps. Slowly pour this mixture into the pan while stirring, the sauce should start to get thicker after 1–2 minutes. If the sauce gets too thick, add a splash of stock or cream. Place the chicken back into the pan. Spoon some sauce over the chicken. Add fresh basil on top.

As Much As You Want Mashed Potatoes

5 lbs russet potatoes

6 oz cream cheese, softened

1 cup sour cream

½ cup (1 stick) butter, softened

½ cup milk

½ teaspoon garlic powder

Kosher salt and freshly ground black pepper, to taste

Peel and chop potatoes into 1-inch chunks.

Place in a pot and cover with cold water by 1 inch. Bring to a boil and let boil until easily pierced with a butter knife, 15-20 minutes.

Drain potatoes and transfer to a large bowl.

Add cream cheese, sour cream, butter, milk, garlic powder, and blend with a hand mixer on medium speed until smooth and fluffy. (But do not over-mix.)

Season with salt and pepper to taste and mix once more. Transfer potatoes to a 9x13-inch baking dish that's been greased with butter or nonstick spray.

At this point, you can cover the dish with foil and chill until you're ready to use, up to 2 days. Let stand at room temperature 30 minutes before baking.

When ready to bake, preheat oven at 325°F and bake potatoes until warmed through and slightly golden on top about 50 minutes. Enjoy!

As Much As You Want Maple Glazed Carrots

2 lbs whole carrots peeled and quartered lengthwise
2 tbsp. butter
2 tbsp. Maple Syrup

Peel and quarter carrots, place in boiling water for approximately 5 minutes. Remove from water, drain thoroughly. Place in 13 x 9 baking dish, melt butter and maple syrup together pour over carrots and bake uncovered for at least 30 minutes.

As Much As You Want Green Beans Almondine

2 lbs. Fresh green beans, washed, tips removed.
¼ cup sliced almonds
3 tbsp. Butter
1 minced shallot
1 grated garlic clove

Blanch the beans: Bring a large pot of salted water to a boil. Boil the beans for 2-3 minutes until bright green and crisp-tender, then transfer them to an ice water bath to stop the cooking. Drain and pat dry.

Melt the butter and oil in a large skillet over medium-low heat. Add the almonds and sauté for 2-3 minutes until golden brown. Add the shallot and garlic to the skillet, cooking for about 1-2 minutes until fragrant. Add the green beans to the pan, toss together, season with salt and pepper.

As Much As You Want Hummingbird Cake

Cake

1 15.25-ounce box white or yellow cake mix*
4 large eggs
1 8-ounce jar crushed pineapple
1 cup mashed very ripe banana 2 to 3 bananas
1/3 cup vegetable oil
1 teaspoon ground cinnamon

1/2 teaspoon vanilla extract
1/2 teaspoon salt
1 cup chopped toasted pecans

Frosting

1/2 cup unsalted butter at room temperature
8 ounces cream cheese at room temperature
1 teaspoon vanilla extract
1/4 teaspoon salt
4 to 4 1/2 cups powdered sugar
1 to 3 tablespoons milk or heavy cream
1/2 to 1 cup chopped pecans for garnish if desired

Preheat the oven to 350. Spray 2 (8-inch) round cake pans with cooking spray.** Line the bottoms of the pans with parchment, spray the parchment, and set pans aside. Drain the pineapple through a fine sieve into a glass measuring cup or a small bowl. Press with a spatula to extract as much of the juice as possible. Measure the liquid and add water (or pour out juice), if necessary, to make 1/2 cup of liquid.

In a large bowl combine the drained pineapple, the pineapple liquid, and the remaining ingredients EXCEPT the pecans. Beat with an electric mixer on medium for about 2 minutes, until the batter is smooth. Scrape down the sides and bottom of the bowl and beat again for a few seconds. Use a rubber spatula to stir in the pecans. Divide batter between the prepared cake pans and bake for 28 to 38 minutes, until a cake tester inserted into the center of the cake comes out clean.

Cool cake layers in the pans for 20 minutes, then carefully remove to a wire rack to cool completely before frosting.

***Nuts can be omitted if necessary*