



**Cuizoo Cooking School**  
September 18, 2019

**Gourmet Grilled Cheese Bar, Cream of Tomato Soup, and Double Doozies**

**Grilled Cheese Bar Ingredients**

Today we are using these ingredients, but if you do this at home, you can use your imagination with different breads, cheeses, and extras. Just don't skip the butter!

**Lots of Softened, Salted Butter**

**Breads:**

Brioche Loaf  
Ciabatta Loaf  
Country White Bread

**Cheeses:**

Sharp Cheddar Cheese  
Classic American Cheese  
Mozzarella Cheese  
Fontina Cheese

**Extras:**

Cooked Bacon  
Rosemary Ham  
Heirloom Tomatoes  
Basil  
Sliced Apples

**Delicious Combo Ideas:**

Brioche, Fontina, and Rosemary Ham  
Ciabatta, Sharp Cheddar, and Bacon  
Classic Country White with American  
Ciabatta, Mozzarella, Heirloom Tomatoes, Basil  
Brioche, Fontina, Sliced Apples  
Ciabatta, Sharp Cheddar, and Heirloom Tomatoes

## **Cream of Tomato Soup**

Modified recipe of Ree Drumond

Serves 6-8

1 medium white or yellow onion  
6 tablespoons (3/4 stick) butter  
Two 14.5-ounce cans diced tomatoes  
One 46-ounce bottle or can tomato juice  
3 to 6 tablespoons sugar  
1 or 2 tablespoons chicken base, or 3 chicken bouillon cubes  
Freshly ground black pepper  
1/4 cup sherry, optional  
1 1/2 cups heavy cream  
1/4 cup chopped fresh basil  
1/4 cup chopped flat-leaf parsley

To begin, dice the onion. Melt the butter in a large pot or Dutch oven. Throw in the onion and cook until translucent. Now dump in the diced tomatoes and stir to combine. Add the tomato juice. Next - and this is important - in order to combat the acidity of the tomatoes add 3 to 6 tablespoons of sugar. You'll want to start on the low side, then taste and add more as needed. Some tomatoes and juice have more of an acidic bite than others. Next, add 1 or 2 tablespoons chicken base to the pot. Now you can add lots of freshly ground black pepper. Stir to combine, then heat almost to a boil and simmer for 15-20 minutes. Add in the sherry and then turn off the heat. Puree the soup with an immersion blender in the pot until very smooth. Stir in the cream. Add the basil and parsley and stir. (If you prefer, you can leave the herbs on the side for everyone to add to their taste or puree them in the soup.)

## Double Doozies

Double Doozies were introduced to me by Aimee Banta and hers are the best! It is basically a chocolate chip cookie sandwich with buttercream frosting. Today, I am experimenting with a chocolate chip cookie recipe from the New York Times that people love, but you can use your favorite recipe or the classic Tollhouse recipe. Just make sure your cookies are completely cool before you sandwich with buttercream or it will melt.

## New York Times Chocolate Chip Cookies

Makes 3 ½ dozen small cookies (or 1 ½ dozen very large)

2 cups minus 2 tablespoons cake flour (8 1/2 ounces)  
1 ⅔ cups bread flour (8 1/2 ounces)  
1 ¼ teaspoons baking soda  
1 ½ teaspoons baking powder  
1 ½ teaspoons coarse salt  
1 ¼ cups unsalted butter (2 1/2 sticks)  
1 ¼ cups light brown sugar (10 ounces)  
1 cup plus 2 tablespoons granulated sugar (8 ounces)  
2 large eggs  
2 teaspoons natural vanilla extract  
1 ¼ pounds bittersweet or semisweet chocolate chips or disks/fèves, at least 60 percent cacao content (see note)  
Sea salt

Sift flours, baking soda, baking powder and salt into a bowl. Set aside.

Using a mixer fitted with paddle attachment, cream butter and sugars together until very light, about 5 minutes. Add eggs, one at a time, mixing well after each addition. Stir in the vanilla. Reduce speed to low, add dry ingredients and mix until just combined, 5 to 10 seconds. Drop chocolate pieces in and incorporate them without breaking them. Press plastic wrap against dough and refrigerate for 24 to 36 hours. Dough may be used in batches, and can be refrigerated for up to 72 hours.

When ready to bake, preheat oven to 350 degrees. Line a baking sheet with parchment paper or a nonstick baking mat. Set aside.

Scoop 6 3 1/2-ounce mounds of dough (the size of generous golf balls) onto baking sheet, making sure to turn horizontally any chocolate pieces that are poking up; it will make for a more attractive cookie. Sprinkle lightly with sea salt and bake until golden brown but still soft, 18 to 20 minutes. (If you want smaller cookies, scoop a heaping tablespoon of dough and bake for less time, about 14 minutes.) Transfer sheet to a wire rack for 10 minutes, then slip cookies onto another rack to cool a bit more.

Repeat with remaining dough, or reserve dough, refrigerated, for baking remaining batches the next day.  
Eat warm, with a big napkin.

### **Buttercream Frosting**

2 sticks (8 ounces) unsalted butter, at room temperature  
4 cups confectioners' sugar (1-pound box)  
Pinch fine salt  
2 teaspoons vanilla extract  
1 to 2 tablespoons milk

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Combine the butter, sugar and salt in the bowl of a stand mixer fitted with a paddle attachment (or in a large bowl if using a handheld electric mixer). Mix on low speed until mostly incorporated. Add the vanilla, increase the speed to medium-high and mix until smooth. Adjust the consistency with milk as desired. Use immediately, or refrigerate in an airtight container up to 3 days. Allow to come to room temperature and mix on medium-high until smooth.

## **Timeline**

4:00-4:15 Intro and Wash Hands

4:15-4:30 Get Soup Ingredients on Stove and Simmer

(4:30-4:50 Simmer Soup)

4:30-4:45 Assemble Double Doozies

4:50-5:00 Turn Off Soup, Add Sherry and Cream, Puree

4:45-5:30 Assemble and Cook Grilled Cheeses, Decorate Soup Containers

5:30 Serve Grilled Cheeses and Tomato Soup

5:45 Serve Double Doozies and Box Leftovers

## Trivia

1. Where was one of the first appearances of the term "Grilled Cheese" in print?

\*1930s luncheon menu published by a newspaper

1850 School Lunch Menu

1952 Cookbook

1985 Magazine Article

2. Throughout history, grilled or toasted cheeses were most often made with only one slice of bread and often topped with tomato.

\*True

False

3. School cafeterias began serving grilled cheese and tomato soup frequently together because they fulfilled which nutritional needs of the children:

Sugar and Cholesterol

\*Vitamin C and Protein

Fat and Carbohydrates

Vitamin D and Fat

4. Which invention changed the original recipe of the grilled cheese?

Television

Refrigerator

\*Bread Slicer

Microwave

Grilled Cheeses went from one slice of bread to two after the invention of the bread slicer.

5. According to Guinness, one of the most expensive grilled cheese sandwiches ever cost how much?

\$52

\$108

\*\$214

\$565

It was made from champagne bread, exotic cheese, and covered with edible gold leaf! Served at restaurant in NYC called Serendipity 3.

6. Americans eat about how many grilled cheeses per year?

1 million

42 million

100 million

\*2.2 billion

