



THE
food *in* **jars**
KITCHEN

140 WAYS TO COOK, BAKE, PLATE,
AND SHARE YOUR HOMEMADE PANTRY

MARISA McCLELLAN

This six-recipe ebook is our way of saying thanks!
We hope you enjoy the bonus content.

PHOTOS BY MARISA McCLELLAN

CHEDDAR AND PICKLE DROP BISCUITS



MAKES 12 BISCUITS

I love having a stash of these biscuits in the freezer for nights when dinner needs something extra. They are great fresh from the oven or day-old and toasted to warm up the ribbons of cheese that run through them. I like making them with hearty chunks of dill pickle, but they also can be made with well-drained sauerkraut.



1½ cups/180 g all-purpose flour
1½ cups/150 g whole wheat pastry flour
1 tablespoon baking powder
2 teaspoons kosher salt
2 cups/220 g grated sharp cheddar cheese
1 to 1¼ cups/ 240 to 300 ml milk or
buttermilk, divided
1½ cups/225 g roughly chopped dill or
sour pickles, well drained

Preheat the oven to 375°F/190°C. Line a 13 x 18 inch/33 x 4 cm baking sheet with parchment paper.

In a large bowl, whisk together the flour, baking powder, and salt. Add the grated cheese and combine with a fork. Pour in 1 cup of milk and stir to combine. If there is still a lot of dry flour, add the remaining ¼ cup of milk. Fold in the chopped pickles. Take care not to over-mix, as this can make the biscuits tough.

Using a large spoon, large cookie scoop, or a ½ cup measuring cup, portion the dough onto the prepared baking sheet, leaving approximately 1½ in/4 cm between each one. I find I can get 12 biscuits on a 18 x 13 in/46 x 33 cm baking sheet.

Bake drop biscuits at 375°F/190°C for 18 to 20 minutes, until they are deeply browned on top and the visible cheese bubbles slightly.

Remove pan from the oven. Transfer the biscuits to a rack to cool. Serve warm or at room temperature.

Note: These biscuits freeze well, either prior to baking or after. If you freeze them prior to baking, bake from frozen and extend the baking time by 5 to 7 minutes.

HOT PICKLE DIP



SERVES 6-8, AS AN APPETIZER

This creamy spread is a pickle maker's answer to artichoke or spinach dip. Creamy, cheesy, and topped with a crunchy breadcrumb topping, it's great for parties and sporting events.



8 ounces/225 g cream cheese, at room temperature
¼ cup/60 ml mayonnaise
1 cup/110 g grated cheddar cheese
1 cup/150 g grated dill pickle or pickle relish, well drained
1 teaspoon kosher salt
½ teaspoon freshly ground black pepper
¼ cup/30 g dried breadcrumbs or cracker crumbs

Preheat oven to 400°F/204°C.

Put the cream cheese into a mixing bowl and mash it up using a flexible spatula. Add ½ cup cheddar cheese and work it into the cream cheese. Add the pickle, salt, and black pepper and stir to combine.

Scrape the cream cheese mixture into an oven-safe dish and top with the remaining cheese. Bake the dip at 400°F/204°C for 15 to 20 minutes, until the cheese bubbles and the top browns a bit. Remove the dish from the oven and spread the bread or cracker crumbs on top in a thin layer. Return the dish to the oven and bake for 2 to 3 minutes, until the crumbs brown and you start to see cheese bubbling up in spots.

Serve the dip with baguette rounds, tortilla chips, or crackers.

PICKLE AND ONION FRITTERS



MAKES 12 (3-INCH) FRITTERS

We all know that fried dill pickles are delicious. But what do you do when you want to make something that has a similar flavor, but you have no interest in deep frying? You make these fritters. They mimic the flavor of fried pickle chips, but are less mess to make at home.



2 large eggs
1½ cups/225 g diced dill pickles
½ cup/75 g diced onion
½ cup/77 g fine cornmeal
½ cup/60 g all-purpose flour
1½ teaspoons baking powder
1 teaspoon kosher salt
¼ teaspoon black pepper
⅓ cup/80 ml vegetable oil, divided
Tartar sauce or lemon mayonnaise,
for serving

Whisk the egg in a medium mixing bowl until frothy. Stir in the diced pickle and onion and mix until they are well coated.

In another bowl, whisk together the cornmeal, flour, baking powder, salt, and black pepper. Scrape the egg mixture into the dry ingredients and stir until the flours are absorbed. At first, it will look like you will need additional liquid, but the eggs should be enough. When it's all combined, the batter should have a consistency similar to potato salad.

Heat a cast iron skillet over medium-high heat. Pour in 3 tablespoons of vegetable oil and heat it until it shimmers.

Using a ⅓ cup cookie scoop or a pair of soup spoons, dollop the batter into the hot pan, pressing each portion down a little to flatten. Cook 2-3 minutes on the first side, and 90 seconds to 2 minutes on the second. They should be nicely browned when you take them out of the pan. Drain on a paper towel or newspaper lined plate.

Repeat with the remaining batter, adding a tablespoon or so of oil to the pan between each batch of fritters.

Serve hot, with tartar sauce or a lemon-spiked mayo.

PESTO VINAIGRETTE



MAKES 1 ½ CUPS

This simple dressing is great on green salads, sandwiches, or as a way to easily flavor cooked grains like farro and quinoa. It keeps well in the fridge and I'm never sorry to have whisked up a batch. I find that most pesto has plenty of additional salt and so I've not added any to this recipe. However, if your batch doesn't contain much sodium, add a pinch or two to taste.



½ cup/120 ml pesto
½ cup/120 ml red wine vinegar
⅓ cup/80 ml extra-virgin olive oil
1 tablespoon granulated sugar
¼ teaspoon freshly ground black pepper

Pour the pesto into a small mixing bowl or measuring cup. Add the vinegar and whisk to combine. Continue whisking as you stream in the olive oil. Finally, add the sugar and black pepper. Store in the fridge in a tightly sealed mason jar. This vinaigrette keeps well for 2-3 weeks.

PANTRY CRISP



SERVES 8-10

Most people make pie filling in order to make pie. However, sometimes you want to put that pie filling to work without rolling or chilling a crust. That's when you turn to this crisp. The topping takes less than a minute in a food processor and doesn't need to be chilled before using. This is the dessert I make when I haven't planned ahead and need something to take a party or potluck.



1 quart pie filling
1 cup/120 g all-purpose flour
1 cup/100 g rolled oats
 $\frac{3}{4}$ cup/158 g packed brown sugar
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ teaspoon cinnamon
1 stick/110 g unsalted butter, cut into small cubes
2 to 3 tablespoons milk, as needed

Preheat the oven to 350°F/177°C.

Pour your pie filling into an 8 x 8 baking dish.

Combine the flour, oats, brown sugar, salt, and cinnamon in a food processor bowl fitted with the chopping blade. Pulse 3 to 4 times, until the dry ingredients are well mixed. Add the cubed butter and pulse 6 to 7 times, until the butter is distributed throughout the flour and oat mixture.

With the motor running, stream in 2 tablespoons of milk. If the topping still looks very dry, use the final tablespoon of milk.

Crumble the crisp topping on top of the fruit, taking care to keep the topping rough and nubby so that you have plenty of opportunity for browning.

Bake for 35 to 40 minutes, until the fruit is bubbling up around the edges and the topping is firm and deeply browned.

Serve warm or at room temperature.

JAMMY TEA LOAF



SERVES 8 TO 10

This easy loaf cake is great for brunches and any time you feel your sweet tooth crying out for a treat. I like to make it with either apricot or raspberry jam because they both keep the levels of sweet and tart in balance.



Nonstick spray for the pan
½ cup/110 g unsalted butter, at room temperature
1 cup/200 g granulated sugar
2 large eggs
1 teaspoon vanilla extract
1 cup/120 g all-purpose flour
1 teaspoon baking powder
1 teaspoon kosher salt
1 cup/240 ml jam

Preheat the oven to 350°F/177°C. Coat a loaf pan with nonstick spray.

With an electric mixer, cream the butter and sugar together until light and fluffy. This should take at least 3 to 4 minutes. Once the butter and sugar are well combined, add the eggs and vanilla extract and beat to combine. In a medium bowl, whisk the flour, baking powder, and salt together. Add this dry blend to the wet ingredients and mix until just combined.

Portion approximately half the batter into the prepared loaf pan and spread to cover the bottom. Spoon ½ cup of jam on top of the batter, taking care to leave a small border of bare batter around the edges of the pan (this will keep the jam from burning while baking). Carefully cover the jam with the remaining batter. A small, offset spatula is useful here.

Bake the cake for 38 to 42 minutes, until it looks firmly set when you jiggle the pan.

Once you've determined that the cake is done, remove the pan from the oven. Let the cake cool in the pan for about 10 minutes. To remove, run a butter knife around the edges and invert the cake out onto a plate or board. Flip the cake so that it's right side up. While the cake is still warm, spread the remaining jam over the top.

Serve warm or at room temperature.