



Love Ever After



Home & Family

Valentine's Day

DIY & Cookbook



Table of Contents

- 
1. Hot Chocolate Cake
 2. Cupid Float with Lollipop Hearts
 3. DIY Galentine's Day Tablescape
 4. Shay Shull - Portobello, Pecorino, Pancetta & Pea Pasta
 5. Piece of My Heart Art
 6. DIY Reclaimed Wood XO's
 7. Heart Shaped Valentine's Chair Back
 8. Tic Tac Toe Valentine's Day Cookie Bars
 9. David Codney - The Peninsula Beverly Hills French Onion Soup
 10. X-O Pancakes
 11. Quick Chocolate Croissants
 12. Creamy Artichoke Frittata
 13. DIY Ring Cones
 14. Vanilla Noodles & Raspberry Coulis
 15. DIY Tree Stump Art
 16. Ryan Scott - Simple Pan Seared Flank Steak with Garlic and Rosemary
 17. DIY Cake Toppers
 18. DIY Clay Kindness Pins
 19. Dessert Pizza
 20. DIY Coffee Crafts
 21. Silver Cake with Pink Frosting from The Vintage Baker by Jessie Sheehan
 22. Rug Tapestry
 23. Amy Traverso - Maple Dumplings (Grandpères)
 24. Brandi Milloy - Chocolate Lace Lollipops
 25. DIY Ruffle Tote Bag
 26. Aaron May - Old Fashioned Cake Doughnuts
 27. Pearl Belts
 28. DIY Seasonal Checkers
 29. Chadwick Boyd - Steak Diane



Hot Chocolate Cake

Recipe by Dan Kohler, 1/15/2020

Yield: 1 9-Inch Cake

Ingredients

- Butter and/or oil spray for coating the pan
- 2 tablespoons cocoa powder + 1 tablespoon granulated sugar for coating the pan
- 1 $\frac{3}{4}$ cups ap flour
- $\frac{3}{4}$ cup cocoa powder
- 2 teaspoons baking powder
- $\frac{3}{4}$ teaspoons salt
- 3 large eggs
- 1 $\frac{1}{4}$ cups sugar
- $\frac{1}{2}$ cup neutral oil

- 1 teaspoon vanilla extract
- ½ cup heavy cream, chilled

Whipped Cream Topping

- 2 cups mini marshmallows
- 1-pint heavy cream
- 3 tablespoons sugar
- ¼ teaspoon kosher salt
- 1 teaspoon vanilla extract

Directions:

1. Heat oven to 375°. Cut a round of parchment, place in bottom of 9-inch springform pan. Grease with butter or oil, then coat with mixture of sugar and cocoa powder, shaking out any excess.
2. In a medium bowl, whisk together flour, cocoa powder, baking powder, and salt. Set aside.
3. In a medium bowl whisk together eggs and sugar until lightened in color, and slightly thickened.
4. Continue to whisk egg mixture while pouring in oil and vanilla.
5. Stir in half of the flour mixture until combined. Repeat with the remaining flour mixture.
6. Make whipped cream. Beat heavy cream with whisk or in stand mixer until doubled in volume. Stop when you've reached stiff peaks. Fold whipped cream into batter
7. Pour batter into prepared pan.
8. Bake in oven until toothpick inserted in the center comes out clean, about 35-40 minutes.

9. Remove the cake from the oven, let it cool for 10 minutes, then remove the springform collar. Allow cake to cool completely before frosting with whipped cream topping.
10. Frost cooled cake with fresh whipped cream.



Cupid Float with Heart Lollipops

Cupid Float

Yield: 1 Serving

Ingredients

- ½ Cup strawberry ice cream
- 1-ounce grenadine
- 8 ounces lemon lime soda
- Whipped cream for garnish
- Maraschino cherries for garnish

Directions

1. Freeze glass prior to use.

2. Scoop ice cream into bottom of glass.
3. Pour grenadine over ice cream.
4. Slowly pour soda into glass at an angle to reduce risk of overflow.
5. Garnish with whipped cream and cherry.

Heart Lollipops

Yield: 6 Lollipops

Ingredients

- Cooking spray
- 1 13-ounce bag cinnamon jolly ranchers
- Silicone heart lollipop mold(s)
- Lollipop sticks
- Optional: edible glitter, cellophane bags

Directions

1. Coat heart lollipop mold with cooking spray.
2. Unwrap jolly ranchers, place them in zip-top bag and seal it shut.
3. Using a mallet or hammer, smash the jolly ranchers in the bag until they're broken into small chunks.
4. Add candy to small saucepan and cook over low heat until melted.
5. Pour melted candy into each depression on the lollipop mold, holding a stick in place until it sets.
6. Add crushed candy pieces to each depression in the silicone mold, filling them as much as possible.

7. Allow candy to cool for at least 30 minutes.
8. Once cooled, remove lollipops from mold. If desired, decorate with edible glitter and wrap in cellophane bags as gifts.



DIY Galentine's Day Tablescape

To Create the Heart Centerpiece:

Materials:

- Foam core
- X-acto knife
- Poster board
- Scissors
- Hot glue gun and glue sticks
- Pencil
- Ruler
- Cutting mat

Instructions:

1. First you need to create the template. Fold your poster board in half and draw half of a heart. Cut it out then cut the heart in half.
2. Use your ruler to measure 3" inset from the edge of the heart all around and draw out the line, connect the point at the top and cut the bottom edge flat. Now you have your template!
3. Place the template onto the foam core, trace and cut out two halves of the heart.
4. To create the brace for each half of the heart cut a 3" wide foam core rectangle out with a slit cut halfway through the middle that is the width of your foam core.

PRO TIP: Cut the top corners off of each rectangle so it's easier to cover if just using snow.

5. Cut a slit out of the flat cut bottom of each heart half that is the width of your foam core and to the height of the slit in the other brace.
6. Slide a brace onto the bottom of each half heart and secure the intersection with hot glue.
7. Cut a piece of foam core for the base, ours was about 7" x 7".
8. Secure one brace to the base with hot glue, position the other half heart about 2-3" in front of the other facing the opposite direction to create a full heart. Mark it before gluing to assure they line up properly.
9. Place in the center of the table.

To Create the Bows and Poufs:

Materials:

- Horsehair webbing in desired colors
- Fabric scissors

Instructions:

1. To create the poufs cut about 20” sections of the webbing and pull the thread in one edge of the webbing to gather one side. Tie a knot to secure. Repeat to create as many as desired.
2. To create the bows, tie the webbing into a bow and pull taut, trim the excess. Pull and twist the webbing to add volume.

DÉCOR

Materials:

- White tablecloth
- Cake-stand
- Faux fur throw
- Loose faux snow
- Napkin rings
- Dashes gel adhesive stickers
- Silver chargers
- Flatware
- Champagne glasses

Instructions:

1. Place tablecloth and put the cake stand in the middle of the table. Place the heart on the cake stand. Secure the heart to the stand with dashes.

Pro tip: dashes are a removable gel adhesive that won't ruin surfaces they stick to so they're ideal for temporary set ups!

2. Lay the faux fur throw around the stand to create a mound shape.
3. Sprinkle the snow around and on the throw, especially where you need to disguise the base.

4. Place the bows all around the mound, if you created multiple colors cascade them from dark to light or vice versa to create an ombré effect.
5. Attach bows to the napkin rings with a dash or two.
6. Set the table.
7. Enjoy!



Shay Shull - Portobello, Pecorino, Pancetta & Pea Pasta

This recipe serves four to six.

Ingredients:

- 1 pound of short cut pasta
- 1 onion, chopped
- extra virgin olive oil (EVOO)
- 2 cloves of garlic, chopped about 2 cups of portobello mushrooms, sliced
- 4 oz of pancetta, diced (I buy mine from the deli counter)
- salt and pepper
- 1 cup of chicken stock
- 2 cups of frozen peas
- Grated pecorino cheese (I ended up using about a cup and you can substitute grated parmesan instead)

Directions:

1. Bring a large pot of water up to a boil. Once boiling, drop your pasta and cook to al dente.
2. Meanwhile, in a second large pot or skillet over medium-high heat, sauté your onion in a drizzle of EVOO. Once it's tender, add in your chopped garlic along with your mushrooms and pancetta. Sauté until the mushrooms have browned and the pancetta crisp (just a few minutes). Once your mushrooms have browned, add in a pinch of both salt and pepper. Next, stir in your chicken stock and de-glaze the pan (scrape the little bits up off the bottom with your wooden spoon). Lower the heat to low and let everything simmer while stirring in your frozen peas. It will only take the peas a minute or two to cook up in the hot pan.
3. Drain off your pasta and reserve about ½ cup of your hot cooking water. Add the water and cooked pasta straight to your pancetta mixture. Stir in your pecorino cheese and toss everything together.
4. You're ready to serve!!
5. Because everything cooks up so quickly, this comes together in no time flat!!Enjoy!

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Piece of My Heart Art

Materials:

- Balsa wood sheets
- Photo printed on high quality photo paper (multiple prints may be necessary)
- X-acto knife
- Dremmel moto-saw or jigsaw
- Hot glue gun and glue sticks
- Stand-offs like cords or cut pieces of balsa wood
- Wooden panel for background

Optional:

- Materials for lettering like stencil and paint or vinyl letters
- Dremmel moto-saw or jigsaw
- Fine grit sandpaper

Instructions:

1. Draw out your puzzle pieces onto the balsa wood sheets.

PRO TIP: Make extra pieces for the background if desired.

2. Cut the puzzle pieces out using desired form of cutting. An automated saw would be best, but balsa wood can be cut with an x-acto knife.
3. Apply spray adhesive to the puzzle piece and smooth the photo on in the desired position. Make sure that the all of the elements, like faces, from the photo you want are on the wood. Repeat with any other pieces you're making.
4. With the photo face down, use an x-acto knife to trim the excess photo off of each puzzle piece.
5. Add lettering to wooden panel if desired.
6. Arrange the puzzle pieces on the wood panel, if you're adding a phrase consider the space for that, then secure with hot glue. Use stand offs to create levels if desired.
7. Display and enjoy!



DIY Reclaimed Wood XO's

Materials:

- 16" Floral wire heart
- Chiffon
- Hot glue
- Reclaimed wood planks
- Nail
- Bakers twine

Instructions for O's:

1. Take your chiffon & tie a knot at one end
2. Put knot at bottom of floral wire heart & start wrapping the rest of the chiffon around the wire heart

3. Scrunch the material together as you go
4. Once you get back down to the bottom of the heart again, tie a knot in the other end of the chiffon & stick into wire
5. Add hot glue onto knots for extra security

Instructions X's:

1. Take your reclaimed wood & cut the planks down to 18". You want them to be about 2" larger than your o's
2. Take hot glue & apply hot glue to the center of one of the planks
3. Put the other plank right on top to create the "X" shape
4. Screw in a nail in the back of the "X" for extra security
5. Take bakers twine & wrap around the center a couple times, then switch angles & start wrapping that way too. Creating an "X" shape with the baker's twine
6. Lean up your X's & O's up against the wall and you're good to go



Heart Shaped Valentine's Chair Back

Materials:

- Felt in red and black
- Stiff felt in white
- Foam core
- White cording
- Spray adhesive
- X-acto knife
- Cutting mat
- Fabri-tac
- Hot glue gun and glue sticks
- Velcro tabs
- Ribbon
- Chalk

Instructions:

1. Create a heart shaped template that is about 12” wide. You want it to be big enough to hold all your kid’s valentines!
2. Trace the template onto foam core twice and cut out two hearts.
3. Spray adhesive red felt to one side of each heart.
4. Use a x-acto knife on a cutting mat to trim the felt to the edge of the heart.
5. Spray adhesive red felt to the other side of each heart. Trim to the edge of the foam core with an x-acto knife.
6. Use hot glue to attach cording around each heart to cover the exposed edge of foam core.
7. To turn the hearts into a pouch, cut two 3” wide strips of red felt long enough for one side of each “v” of the heart and glue them onto the face of one heart along the edge of the “v” of the heart. Attach the other heart on top with hot glue.
8. Cut eyes, a smile and arms out of black felt.
9. To create the envelope, cut a small rectangle out of stiff white felt and two triangles to the width of the rectangle. Use Fabri-tac to adhere the “envelope” together.
10. Cut a small heart out of felt and glue it over the tip of the “flap” of the “envelope”.
11. Use Fabri-tac to attach the face details.
12. Hot glue the arms to the sides of the heart then the envelope to the “hands” so it appears like it’s being held.
13. Add the velcro tabs and ribbon to the back of the heart, use hot glue for extra securing.
14. Send your kid off with their chairback and enjoy!



Tic Tac Toe Valentine's Day Cookie Bars

Recipe by Dan Kohler, 1/22/2020

Yield: 16 squares

Ingredients:

- 1 roll Pillsbury refrigerated sugar cookies
- 3 tablespoons Valentine's Day sprinkles
- ½ cup white chocolate chips
- Melting candy in pink and white
- Alphabet silicone mold

Directions:

1. Heat oven to 350°F. Line 8-inch square pan with cooking parchment paper, leaving edges hanging over slightly for easy removal later.
2. In medium bowl, break up 1 roll (16.5 oz) Pillsbury™ refrigerated sugar cookies; knead in sprinkles and all the chocolate chips until well blended. Press mixture in pan.
3. Bake 20 to 23 minutes or until set and edges are golden brown. Cool completely in pan on cooling rack, about 1 hour.
4. Remove from pan by lifting edges of parchment paper.
5. While the blondies are baking you can start the tic tac toe pieces. Place small amount of pink melting candies into piping bag. Place bag in microwave for 45 seconds. Repeat with white candies. If candies are still not melted through, continue microwaving. Clip the end of your piping bag and pipe the hearts in two different colors. Then place molds in the refrigerator for about 10 minutes to set.
6. Once set, pop out the hearts pushing from the bottom of the mold.
7. When blondies are baked and cooled, cut into 3×3-inch squares, and arrange like a tic tac toe board. Three across, three down.



David Codney - The Peninsula Beverly Hills French Onion Soup

Ingredients:

- ½ Cup unsalted butter
- 8 Onions, sliced
- 2 Garlic cloves, smashed
- 2 Bay leaves
- 1 Bunch parsley leaves chopped; stems reserved
- 3 Fresh thyme sprigs, leaves separated, and stems reserved
- Kosher salt and freshly ground black pepper
- 1 Cup red wine, about ⅓ bottle
- ½ Cup sherry wine
- 1 Oz sherry vinegar
- 2 Quarts beef broth (bone broth or roasted beef stock)
- 1 Loaf of rye bread with caraway seeds
- ½ Pound grated gruyere

- ¼ Pound parmesan grated
- Kosher salt and freshly ground black pepper

Directions:

1. Add butter to the skillet and begin to caramelize the onions until dark brown and mahogany in color. For most people, you will not go dark enough. When you think it is dark, go darker...always. If you begin to start to have the onions stick to the pot, move the onions to the side and add a little bit of water to deglaze the sugars and finish stirring. This will take a while and use medium/ high heat. Not full blast. Once the onions are fully caramelized add the garlic to the pot and stir for one min so it is not raw.
2. Deglaze with the sherry wine, then add your beef broth. Bring to a simmer. Add parsley stems and thyme stems. Reduce to 75% of the original volume. Add chopped thyme, parsley, and adjust seasoning as needed.
3. Toast off thick slices of bread. Add to crock pots or soup crocks, mound cheese on top. Broil in oven.



X-O Pancakes

Recipe by Dan Kohler, 9/15/13

Yield: ~6

Ingredients:

- 2 cups AP Flour
- 1 Egg
- 1 tablespoon Sugar
- 1 $\frac{3}{4}$ cups Milk + $\frac{1}{4}$ cup for thinning out batter as needed
- 1 tablespoon Grapeseed Oil
- 3 $\frac{1}{2}$ tsp Baking Powder
- Pink Gel Food Coloring
- Squeeze Bottles
- A flat griddle with adjustable temperatures.

Directions:

1. Blend all the ingredients in a blender or mix together in a bowl using a spoon until there are no lumps. Pour $\frac{2}{3}$ batter into one bowl and the remaining $\frac{1}{3}$ directly into a squeeze bottle.
2. Whisk pink food coloring into the bowl of batter, thin out with extra milk and set aside.
3. Heat griddle on stove. Grease griddle with cooking spray or neutral oil.
4. Draw “x” and “o” all over the griddle using the batter in the squeeze bottle. Turn the griddle to its lowest setting or turn the flame on your stove down to low. Cook “x’s” and “o’s” for 10 seconds.
5. Using a ladle, scoop the thin, pink batter over the “x’s” and “o’s”, making regular shaped pancakes on top. Cook them on the griddle until bubbles appear on the surface. Check the bottom of each pancake for doneness, then flip and cook the other side.
6. Remove from griddle and serve with syrup or other sauce.

Cream Cheese Glaze

Recipe by Dan Kohler, 9/15/13

Ingredients:

- 4 oz cream cheese, softened
- 4 Tbsp butter, softened
- 1 1/2 cups powdered sugar
- 6 Tbsp milk (more or less to reach desired consistency)
- 1/2 tsp vanilla extract

Directions:

1. In a mixing bowl, using an electric hand mixer set on medium speed, blend together cream cheese and butter until well combined and fluffy,

about 2 minutes. Add in remaining ingredients and mix about 1 minute until well combined. Store in an airtight container in refrigerator.



Quick Chocolate Croissants

Recipe by Dan Kohler

YIELD 32

Ingredients:

- 1 Large Egg
- 1 tablespoon Cream or Milk
- One 17.3-ounce Package Puff Pastry Sheets (2 sheets), thawed
- ~ $\frac{2}{3}$ cup Raspberry Jam (or any fruit jam you prefer)
- ~2 cups Chocolate Chips
- Sugar for sprinkling

Directions:

1. Heat oven to 400° F. Line two baking sheets with parchment paper.

2. Beat the egg and cream in a small bowl with a fork or whisk then set aside.
3. Lightly flour your work surface. Unfold one pastry sheet and lightly dust top with flour. Use a rolling pin to roll the sheet into a 16-inch square, it will be thin.
4. Cut pastry square in half then cut each half into four rectangles (making eight, 8-inch by 4-inch rectangles). Now, cut each rectangle diagonally into two triangles (making 16 triangles).
5. Smear about 1 teaspoon of jam on the surface of each triangle. Place about 1 tablespoon of chocolate chips down the center of each triangle.
6. Starting at the wide end, roll each triangle up carefully.
7. Place each croissant on the parchment paper so the tip of the triangle is tucked underneath.
8. If the ends of each croissant appear to be open, pinch them shut gently to prevent chocolate from leaking out while baking.
9. Bend the edges of each croissant into a crescent shape.
10. Lightly brush tops of each croissant with egg wash and then sprinkle with granulated sugar.
11. Repeat steps 3-10 with the second sheet of pastry.
12. Bake 15-20 minutes or until the croissants are golden brown.

Creamy Artichoke Frittata

Recipe by Dan Kohler

Yield: 1 10-inch cast iron skillet

Ingredients:

- 2 tablespoons olive oil, divided
- 8 Artichoke Hearts, quartered
- 12 Large Eggs
- 1 cup Creme Fraiche
- ¼ cup Harissa
- ¼ cup Minced Chives
- 1 cup Freshly Crumbled Feta (~5 ounces)
- Kosher Salt (~1 ½ teaspoons)
- Freshly Ground Black Pepper
- ½-¾ cup Freshly Grated Fontina

Directions:

1. Preheat to 350°. Heat a 10-inch cast iron skillet over medium-high heat. Add oil, then add artichoke hearts and cook until browned and all liquid has evaporated, 5-7 minutes.
2. While the artichoke hearts are browning, prepare the eggs.
3. Whisk eggs with creme fraiche and harissa until well-mixed. Season with salt and pepper (a good place to start with the salt is 1 ½ teaspoons Kosher Salt).
4. Add the minced chives and crumbled feta to the eggs, stir to distribute.
5. Lower heat to medium-low. Add remaining 1 tablespoon oil to the skillet. Pour the egg mixture over the artichokes, shaking the pan to evenly distribute mixture. Cook the frittata, without stirring, until its edges begin to set, about 1-2 minutes.
6. Sprinkle shredded fontina over the top of the frittata and transfer skillet to oven. Bake frittata until golden brown and center is just set, 18-24 minutes (begin checking it at 12 minutes).



DIY Ring Cones

Materials:

- Oven bake polymer clay
- Clay or craft knife
- Small mirror or other flat object to roll clay
- Wax or parchment paper
- Masking tape
- Baking sheet
- DuraClear iridescent varnish in turquoise
- Flat paintbrush
- Optional to create the Earring Holder Cone:
 - Brass rod
 - Wire snips
 - Sandpaper
 - E6000

Instructions:

1. Roll some clay into a 1 ½" ball in your hands. To create a marbled effect, mix two colors of clay together into a ball.

PRO TIP: If you want to make a larger cone, use two balls of clay.

2. Put some wax paper down on your work surface then roll out the ball into a cone shape. Hold a flat surfaced object like a craft mirror in your hand and roll it back and forth over the ball applying more pressure to one side than the other.

PRO TIP: Use your fingers to form the tip. Cut off any excess at the tip necessary.

3. Flatten the bottom of the cone. Cut any extreme excess off with a knife, stand it up and use your fingers to gently apply pressure downward into the work surface until the cone sits flat.
4. Bake in the oven according to the clay instructions. Remove from oven and allow to cool.

PRO TIP: Make sure all of the clay you purchased needs to be baked at the same temperature and time.

5. Use a flat paintbrush to apply the iridescent varnish. Allow to dry between coats and allow to dry for 24-48 hours before use, touch with your fingers to test for tackiness.
6. Organize your jewelry and enjoy!

TO CREATE THE EARRING HOLDER CONE:

1. Place the unbaked cone on its' side, use the brass rod to pierce a hole through it at least 1" down from the tip.

PRO TIP: Make that the rod goes straight through without an angle, so the bar sits level in the cone once it's dry. Check all of your angles before actually

piercing.

2. Bake the cones according to the clay instructions.
3. While the cones bake, use wire snips to cut the rod down to a good size, about 4" lengths should work.
4. Sand the cut edge of the rod down by rubbing it back and forth across a piece of sandpaper lying on a flat surface.

PRO TIP: Do NOT skip this step, the raw cut metal edge can hurt you.

5. Take the cones out of the oven and allow them to cool.
6. Coat them with the varnish if desired. Allow to dry.
7. Feed the rod into the hole at the top of the cone until it's centered, add a dab of E6000 for security if desired.
8. Organize your jewelry and enjoy!



Vanilla Noodles & Raspberry Coulis

Recipe by Dan Kohler, 1/28/20

Yield: 4 servings

Ingredients:

- $\frac{3}{4}$ cup Milk
- $\frac{3}{4}$ cup Heavy Cream
- 21 grams Gelatin Sheets, bloomed in water
- $\frac{1}{3}$ cup Agar Flakes
- 1 Vanilla Bean, split and scraped
- $\frac{1}{2}$ cup Sugar

Instructions:

1. Spray a jelly roll pan with cooking spray.

2. In a small pot, slowly bring the vanilla seeds, milk cream and sugar to a boil.
3. After the mixture has boiled for a minute, add the gelatin and agar and stir well.
4. Let this cool down until it is warm to the touch and mix well. Vanilla beans should be well dispersed when it is cooled.
5. Pour the liquid slowly into the jelly roll pan and let it set on the counter. When set, place in the refrigerator. Chill for at least 1 hour, or until solid to the touch.
6. Cut in strips to resemble noodles.

Raspberry Coulis

Recipe by Dan Kohler, 1/28/20

Yield: ~1 ½ cups

Ingredients:

- 12 ounces frozen Raspberries
- ½ cup Sugar
- 1 tablespoon lemon juice
- 1 tablespoon Grand Marnier

Instructions:

1. In a medium saucepan, combine the raspberries, sugar, and lemon juice. Bring to a boil over medium-high heat. Transfer to a blender.
2. Purée until smooth, then strain into bowl.
3. Whisk in Grand Marnier. Store in fridge in sealed container for 5-7 days.



DIY Tree Stump Art

Materials:

- Tree stump
- Chisel
- Hammer
- Bar clamps and a sturdy worktable
- Work gloves
- Safety goggles
- Wood burning tools or letter stickers
- Chalk
- Pencil
- Sandpaper
- Air duster can or damp rag

Instructions:

1. Draw the heart onto the tree stump with chalk.
2. Securely clamp the stump to your worktable.
3. Chisel the heart out. Put your gloves and safety goggles on, place the tip of the chisel at the edge of the heart facing inward with the flat side of the chisel down, hold the chisel at a slightly downward angle with your non-dominant hand and hit the back of the chisel with the hammer to cut away material. Continue chiseling inward from around the edge of the heart until you've removed all the material desired.

PRO TIP: ALWAYS chisel away from yourself and others while wearing proper safety gear.

4. Sand down any uneven spots or edges of the heart.

PRO TIP: Use a can of air duster to remove all the wood particles and clean up the surface before adding initials. A wiping with a damp cloth can also suffice.

5. Now it's time to add you and your sweetheart's initials! If you're using the wood burning tool, draw them in pencil first, then go over with the wood burning tool. If using stickers, just arrange and place!
6. Add to your décor and enjoy!



Ryan Scott - Simple Pan Seared Flank Steak with Garlic and Rosemary

Serving Size: 2-3

Prep Time: 5 minutes

Cooking Time: 16 minutes

Kitchen Equipment Required: Cast-iron pan

TECHNIQUE TIP: Instead of pulling the steak from the pan to rest on the cutting board and get cold, slightly undercook the meat and let it rest in the pan while the pan cools slowly, letting it finish cooking while simultaneously getting rested. The juices will still have time to redistribute into the meat, and you will have nice warm steak for dinner.

SWAP OPTION: Try using fresh thyme or adding lemon/orange/lime zest and sliced jalapenos for a little zing.

WHY I LOVE THIS RECIPE: This is the fastest way to get delicious, savory mouthwatering steak on the table, and while it cooks, I have just enough time to wilt some kale and boil some new potatoes. Dinner in 20 minutes!

Ingredients:

- 1-lb whole flank steak, rinsed and patted dry with paper towels
- 1 teaspoon salt
- ½ teaspoon ground black pepper
- ½ Tablespoon vegetable oil
- 3 cloves garlic, rough chopped
- 3 rosemary sprigs, rough chopped
- 3 Tablespoons salted butter

Directions:

1. Preheat your cast-iron pan over a high flame. While the pan is heating (should take 3-4 minutes), sprinkle both sides of the steak with the salt and pepper.
2. When the pan is nice and hot, pour in the vegetable oil. Immediately lay the seasoned steak down in the hot pan and let it cook over high heat undisturbed (don't touch it!) for 3 minutes.
3. Carefully flip the steak and top it with the butter. Add in the chopped garlic and rosemary. Using a large spoon, carefully tip the pan to pool the butter and baste the steak while it cooks. The garlic and rosemary should be cooking and getting nice and toasty. Cook the steak like this for 3 minutes.
4. Turn the heat off and move the pan to a cool part of the stove to get the pan started cooling and the steak to slow its cooking. Let it rest in the hot pan for 10 minutes.
5. Carefully remove the steak from the cast iron pan and transfer to a cutting board. Slice against the grain in thin ¼"-½" slices. Top with the warm garlic-rosemary basting butter from the pan and serve immediately.

GRILLED JALAPEÑO SALSA VERDE

Serving Size: 6

Prep Time: 10 minutes

Kitchen Equipment Required: Grill, tongs, food processor

TECHNIQUE TIP: Use your gas range to blister and “grill” peppers for a quick char. Just be sure to turn your range hoods on--it might get pretty smoky!

SWAP OPTION: Try using any herbs for this salsa verde, like tarragon, rosemary or basil.

WHY I LOVE THIS RECIPE: This is my go-to condiment for summer grilling and is by far the most versatile sauce in my wheelhouse!

Ingredients:

- 1 clove garlic, peeled
- 1 cup arugula
- ½ cup fresh mint leaves
- ½ cup fresh parsley leaves
- 2 jalapeño peppers, stem removed and cut in half lengthwise
- Juice of 1 lemon
- 1 teaspoon ground cumin
- 1 teaspoon salt
- 1 teaspoon ground black pepper
- ½ cup olive oil

Directions:

1. Toss the jalapeños in a little vegetable oil and a pinch of salt. Place on a hot grill (or directly on the burner of your gas range) and cook on high

heat until the outside of the pepper begins to blister and blacken. Remove from the heat and set aside.

2. In a food processor, finely chop the jalapeños with the lemon juice, and put the mixture into a medium bowl. If you like it spicy, include the jalapeño seeds. If not, make sure you remove the seeds from the pepper before chopping.
3. In the same food processor, combine the remaining ingredients and pulse until it looks like pesto. Put this mixture into the bowl with the jalapeño mixture and fold it all together. Store in a covered container in the fridge until serving time.



DIY Cake Toppers

Materials:

TO CREATE THE XOXO HEARTS AND KISSES CAKE TOPPERS:

- Silicone molds in the shape of “X”, “O”, hearts and lips
- Candy melts also known as candy-coating chocolate
- Heatproof bowl
- Spatula

TO CREATE THE CRAZY HEART CAKE TOPPER:

- Food safe floral wire, often found in the baking section of craft store
- Wire cutters
- Felt
- Fabric scissors

- Hot glue stick and gun

OPTIONAL:

- Additional decorations like sprinkles and pom-poms

Instructions:

TO CREATE THE XOXO HEARTS AND KISSES CAKE TOPPERS:

1. Melt the candy melts in the microwave in 30 second increments, mix with a spatula in between each increment until melted. Take your time, doing this so it doesn't melt.
2. Pour the melted chocolate into to the desired molds.
3. Allow to cool completely.

PRO TIP: You can let them cool at room temperature or put them in the fridge to speed up the process!

4. Once cooled, remove from the molds, decorate your cake and enjoy!

TO CREATE THE CRAZY HEART CAKE TOPPER:

1. Cut heart shapes out of the felt in various sizes. Cut two of each heart size as you will be sandwiching the wire between them!

PRO TIP: Fold the felt in half and cut from the fold to create a symmetrical heart.

2. Cut pieces of wire to various lengths.
3. Glue the hearts onto the wire, add a small dot of hot glue onto one of the felt hearts. Place the wire into the hot glue.

4. Place another heart of the same size over top of the wire so that the piece of wire is sandwiched between the two hearts.
5. Repeat with a variety of heart shapes and wire lengths.
6. Place the wires into the cake or cupcakes to display.



DIY Clay Kindness Pins

Materials:

- Oven-bake clay
- Card stock, free template (thinkmakeshareblog.com)
- Paintbrushes
- Acrylic Craft paint
- Paint pens
- Rolling pin
- Craft knife
- Scissors
- Toothpicks
- Hot glue/glue gun
- 1" brooch pin backs
- Twine

Instructions:

1. Download and print [templates](#) onto card stock or use your own design.
2. Preheat the oven to the temperature suggested on the label of your clay.
3. Knead the clay as directed to get it ready, then roll it out on a clean surface, 1/4" thick.
4. Place your card stock designs on the clay to use as a template, cut out with a craft knife.
5. Follow package instructions for baking the clay.
6. If you're going to tie your designs with string, make holes with a toothpick before baking.
7. Let clay cool completely before painting.
8. Paint your clay shapes; adding extra flare with paint pens.
9. Using hot glue, attach a 1" brooch pin to the back of your design. Let dry.
10. Attach pin to gifts.



Dessert Pizza

Recipe by Dan Kohler, 2/12/2020

Yield: ~8 Servings

Ingredients:

- 1 9-inch round frozen pie dough, thawed
- 1 egg, beaten lightly
- ¼ cup sugar
- 1 tablespoon cinnamon
- Nutella
- Various candies, cereals, and sprinkles for decorating
- 12-inch cardboard circle cutout

Directions:

1. Heat oven to 350°f, line sheet tray with parchment paper.
2. Roll out pie dough until it is roughly 12 inches in diameter.
3. Brush pie dough with egg wash.
4. Fold edge of dough over on top of itself all the way around the circle, making a “pizza crust.” Press to adhere to egg wash.
5. Whisk together sugar and cinnamon. Liberally sprinkle all over pie dough. Avoiding the “pizza crust” edge.
6. Transfer pie dough to parchment-lined sheet tray.
7. Poke pie dough all over with fork to prevent bubbles from forming in the oven.
8. Bake for **15-30 minutes or until golden brown on top**
9. Remove from oven and cool on wire rack.
10. Smear chocolate-hazelnut spread all over crust, avoiding the “pizza crust” edge.
11. Cut one triangle wedge out of the cardboard circle, it should be equal to $\frac{1}{8}$ of the circle.
12. Hold the cardboard circle over the pizza. Sprinkle first topping through the cutout wedge to create a perfect “pizza slice” on the chocolate spread.
13. Rotate the cardboard circle $\frac{1}{8}$ and continue adding a new topping, repeat all the way around the pizza until all slices are topped.



DIY Coffee Crafts

Materials:

TO CREATE THE COFFEE MUG STORAGE:

- Metal coffee mugs
- Clear Gorilla Glue
- Decorative wooden plaques
- Flush mount hooks
- Screws and drill
- Spoons
- Pliers
- Drill
- Self-tapping sheet metal screws
- Decorative wooden plaque
- French cleat for hanging

OPTIONAL:

- Paint and paintbrushes

TO CREATE THE RECLAIMED WOOD MUG AND TOWEL HOLDER:

- Reclaimed wooden planks
- 1" x 2" x2
- Wood glue
- Cup hooks with screws
- Drill
- French cleat for hanging

OPTIONAL:

- Paint and paintbrush for lettering

Instructions:

TO CREATE THE COFFEE MUG STORAGE:

1. Paint the plaques and mugs to match your décor if desired. Allow to dry completely.
2. Lay your coffee mug on the plaque and mark with chalk where you need to place your glue. Because most mugs have a lip, it will not sit flush to the plaque.
3. Add glue to the plaque and lay coffee mug down. Hold in place and let dry.

PRO TIP: The full drying time of Gorilla Glue is 24 hours.

4. Mount onto the wall with flesh mounting hooks, store spoons, stirrers etc. and enjoy!

TO CREATE THE TEACUP STORAGE:

1. Paint the plaque to match your décor if desired. Allow to dry completely.
2. Use your pliers to bend your spoons. Brace one end of the spoon on a sturdy worktable with your hand, use your other hand pliers to bend the spoon with the pliers.
3. Attach the spoons to the plaque with the self-tapping screws and drill. Drill the screw into the center of the bowl of the spoon, make sure to hold the end of the spoon tightly or it will spin. Repeat with each spoon.
4. Add the French cleat, hang, organize teacups and enjoy!

TO CREATE THE RECLAIMED WOOD MUG STORAGE:

1. On a worktable, lay the 1" x 2" pieces down and apply wood glue to the top.
2. Place the planks of reclaimed wood down, stagger them if desired. Allow the wood glue to dry for 24 hours.
3. Use a drill to add the cup hooks.
4. Paint phrase on if desired. Allow to dry.
5. Use a French cleat to hang, store coffee mugs and enjoy!



Silver Cake with Pink Frosting from *The Vintage Baker* by Jessie Sheehan

Serves 16

Ingredients:

CAKE:

- 2 1/4 cups [270 g] cake flour, sifted
- 2 tsp baking powder
- 1/2 tsp baking soda
- 1 tsp table salt
- 1/2 cup [90 g] vegetable shortening
- 1/4 cup [55 g] unsalted butter, at room temperature
- 2 tsp pure vanilla extract
- 1 1/2 cups [300 g] granulated sugar
- 1 cup [240 ml] ice water

- 4 egg whites, stiffly beaten

PINK BUTTERCREAM:

- 1 1/2 cups [330 g] unsalted butter, at room temperature
- 1/2 tsp table salt
- 6 cups [720 g] confectioners' sugar, sifted
- 2/3 cup [160 ml] whole milk or heavy cream
- 4 tsp pure vanilla extract
- Red food coloring, optional (but so pretty)
- Pink sanding sugar for decorating

Directions:

1. Preheat the oven to 350°F [180°C]. Grease two 9-in- by-2-in [23-cm-by-5-cm] round cake pans with non-stick cooking spray or softened butter. Line with parchment paper and grease again.
2. For the cake, in a medium bowl, whisk together the flour, baking powder, baking soda, and salt. In the bowl of a stand mixer fitted with the paddle attachment, beat the shortening, butter, and vanilla on medium to medium-high speed until fluffy and light, 2 to 3 minutes, scraping down the bowl with a rubber spatula as needed. Add the granulated sugar and continue beating for another 3 to 5 minutes, until the mixture doubles in volume.
3. Decrease the speed to low and add the dry ingredients in three additions, alternating with two additions of the water, scraping down the bowl as needed with a rubber spatula. Stop the mixer when there are still streaks of flour in the batter. Finish mixing by hand, adding the egg whites in three stages, and folding them in with a rubber spatula.
4. Transfer the batter to the prepared pans and bake for 20 to 25 minutes, rotating at the halfway point. The cakes are ready when a cake tester comes out with a few moist crumbs and the cake has just started to come away from the sides of the pan. Let cool for about 20 minutes and invert the cakes right-side up onto cooling racks. Let the cakes cool to room temperature.

5. The cakes can be tightly wrapped in plastic wrap and stored on the counter for up to 1 day.
6. For the buttercream, in the cleaned bowl of the stand mixer fitted with the paddle attachment, beat the butter on medium speed until smooth and soft. On low speed slowly add the salt and 2 cups [240 g] of the confectioners' sugar, scraping the bowl periodically with a rubber spatula. Add one-fourth of the milk and mix until incorporated. Continue mixing in this manner, adding the remaining confectioners' sugar and milk, until the frosting is fluffy and spreadable.
7. Add the vanilla and a few drops of food coloring, if using, and continue mixing on medium-low to medium speed for at least 5 minutes, until fluffy and stable. A longer mixing time results in exceptionally light frosting. The frosting will keep on the counter in an airtight container for up to 1 day but may need to be re-whipped in a stand mixer before using.
8. Generously frost the cooled cake layers with the buttercream, using an offset spatula or butter knife. If you do not want a thickly frosted cake, you will have leftover frosting. Sprinkle sanding sugar on top of the first frosted layer, before placing the second on top of it, and on the top and sides of the frosted cake once you are done. Slice the cake using a long-serrated knife.
9. The cake will keep, lightly covered in plastic wrap, on the counter for up to 3 days.



Rug Tapestry

Materials:

TO CREATE THE CURTAIN ROD HUNG RUG TAPESTRY

- Rug
- Curtain rod and brackets
- Drapery hooks
- Curtain rings
- Drill
- Level
- Screws if hardware isn't provided for brackets
- Pencil

TO CREATE THE SEAMLESS RUG TAPESTRY

- 1" x 4" wooden plank cut to the width of your rug

- Staple gun and staples
- French cleat
- Drill
- Screws
- Stud finder
- Level
- Pencil

Instructions:

TO CREATE THE CURTAIN ROD HUNG RUG TAPESTRY

1. Hang the curtain brackets in desired spot at desired height. Use the level to make sure the curtain rod will sit level.
2. Hook the drapery hooks through the backing of the rug, be careful not to go through the front of the rug.
3. Hook the drapery hooks onto the curtain rings.
4. Slide all the rings onto the curtain rod.
5. Set the rod in the brackets to hang and enjoy!

TO CREATE THE SEAMLESS RUG TAPESTRY WALL HANG

1. Cut or have the 1" x 4" cut down to the width of your rug.
2. Lay the rug on top of the wood with about 3" going past the top edge of the wood.
3. Staple about every 10" inches through the front of the rug into the wood.

PRO TIP: If you have a low pile rug and are concerned about seeing the staples, you can use Velcro tabs to attach decorative buttons to cover them.

4. Attach one piece of the French cleat to the center of the back side of the wood and the other part of the cleat to the wall where you want the tapestry to hang.

PRO TIP: Make sure you screw into some studs, so the weight of the rug is supported.

5. Hang and enjoy!



Amy Traverso - Maple Dumplings (Grandpères)

Yields: 6 Servings

Ingredients:

FOR THE SAUCE:

- 2 1/2 cups water
- 1 1/2 cups maple syrup
- 1 tablespoon rum (optional, but recommended)
- 1/2 teaspoon table salt

FOR THE DUMPLINGS:

- 1 cups all-purpose flour
- 1 cup whole wheat flour
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1 teaspoon table salt
- 4 1/2 tablespoons chilled unsalted butter, cut into small cubes

- 1 cup buttermilk
- Chopped toasted pecans and whipped cream, for garnish

Directions:

1. Preheat oven to 180°. In a 4- or 5-quart Dutch oven, bring water, syrup, rum, and salt to a low boil over medium heat. Meanwhile, make the dough.
2. Put flour, baking powder, baking soda, and salt into the bowl of a food processor, and pulse. Sprinkle in butter cubes and pulse 6 to 8 more times so the mixture resembles coarse meal. Transfer mixture to a medium bowl and stir in buttermilk until evenly combined.
3. With a spoon, scoop up a walnut-size bit of dough. Drop it into the syrup, then repeat until the pot is two-thirds full (the dumplings expand). Cover the pot, reduce heat to low, and let the dumplings simmer until fluffy and cooked through, about 10 minutes. Transfer the finished dumplings to a large, heat-proof bowl and keep warm in the oven. Repeat with remaining dough. If the syrup gets too thick, add a bit of water to thin it out.
4. Serve the dumplings warm, topped with a drizzle of syrup, some whipped cream and toasted pecans.



Brandi Milloy - Chocolate Lace Lollipops

By Brandi Milloy

Ingredients:

- 8 oz. Dark chocolate
- 8 oz. White chocolate
- Chopped nuts (pistachio, almonds)
- Dried & freeze-dried fruits (blueberries, raspberries, strawberries, ginger)
- Sprinkles
- 20 lollipop sticks

Special Tools:

- Parchment paper
- Sharpie

- Piping bag
- Zip top bag

Directions:

1. Using a double boiler method, melt chocolate. To do this fill a pot with a few inches of water. Place heat proof bowl on top of pot (ensuring it is not touching the water) and add 3/4 of the dark chocolate. Heat water until it simmers. Stir chocolate to melt. Add remaining dark chocolate and stir until all of it is melted. Remove from heat. Repeat this step with white chocolate.
2. Using a permanent marker, draw 10 two- and- three-quarter inch (seven-centimeter) circles on parchment paper. Flip over.
3. Pour dark chocolate into piping bag or zip top bag and cut a small hole at the corner of the bag. Place lollipop stick in center of each circle. Pipe overlapping lines of chocolate over circle making swirls. Pipe a little more chocolate over lollipop stick. While chocolate is still wet, sprinkle nuts, dried fruits and sprinkles on top. Continue this process with white chocolate.
4. Place lollipops in refrigerator for about 10 minutes to harden. Enjoy!

Tips:

- Instead of double boiler method, you can also melt chocolate in microwave. Place 3/4 chocolate in microwave safe bowl and heat for 30 seconds and then 10 second intervals after that until melted being careful not to burn. Remove chocolate from microwave and add remaining chocolate and stir to melt.
- Place lace lollipops in cello bags for a beautiful party favor for bridal showers, weddings, baby showers, etc.!

- Other toppings could include coconut flakes, goji berries, crushed pretzels, crushed candy, butterscotch or peanut butter morsels, sea salt, pepper!
- You could also use milk chocolate or ruby chocolate—which is a huge trend right now, the 4th chocolate!
- Swirl several different types of chocolate to create multi-flavored lollipops.
- Use flower foam board to display lace lollipops at a party.
- These are such an easy treat but have a huge payoff because they look so custom.
- Such a fun party idea to have set up for guests!
- So easy, my toddler daughter helps me makes these!

COMBINATION IDEAS:

- White chocolate with pistachios, blueberries & raspberries
- White chocolate with sprinkles & chocolate pearls
- Dark chocolate with almonds and strawberries
- Dark chocolate with dried ginger and sea salt
- Dark chocolate with sprinkles & chocolate pearls



DIY Ruffle Tote Bag

Materials:

- Canvas tote bags
- Ruffled or pleated trim
- Fabric hot glue sticks and hot glue gun or Fabri-tac
- Fabric scissors
- Soft tape measure
- Fray check

Optional to create the heart shaped ruffle bag:

- Pleather
- Cording

Instructions:

TO CREATE THE RUFFLE EDGED TOTE

1. To determine the length of trim you will need, measure around the bag from 1" in on the inside down the front, around the bottom, up the back side and 1" into the other side of the bag.
2. Cut two pieces of the trim to size.

PRO TIP: If you have trim that is made of a material that frays, use fray check on the edges.

3. Begin gluing the trim onto the bag by gluing 1" of trim to the inside, down the front of the bag, around the bottom, up the back and 1" onto the inside.

PRO TIP: Fabric hot glue has a milky color, if using dark or sheer trim, use Fabri-tac which dries clear.

4. Repeat step 3 on the other side, allow the glue to dry and enjoy!

TO CREATE THE LAYERED RUFFLE TOTE

1. To determine the length of trim you will need, measure around the bag and add about 2" for overlap of your material.
2. From the bottom up, glue the trim on in horizontal rows.

PRO TIP: the more layers you do the more "ruffle-y" the bag will look!

3. Continue adding layers until you reach the top. Allow the glue to dry. Enjoy!

TO CREATE THE HEART SHAPED RUFFLE BAG

1. To roughly measure out how long you need each piece of trim to be, make a heart shape on the bag without gluing it down, cut the trim to

necessary length to work.

2. Glue the trim for each side of the heart in place. Make sure the edges of the trim are completely vertical at the bottom to create the point of the heart, and the trim curves at the top so the trim edges are horizontal in the center.
3. Cut a piece of pleather to create the heart in the center.
4. Glue the heart on top.
5. Use Fabri-tac to add cording around the edges of the heart to create a crisp outline of the heart.



Aaron May - Old Fashioned Cake Doughnuts

Ingredients:

- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon vanilla extract
- 1 teaspoon salt
- 2 tablespoons unsalted butter, softened
- 3/4 cup granulated sugar
- 1 tablespoon light brown sugar
- 2 large eggs
- 1/2 cup whole milk
- 2 quarts peanut oil or similar, for frying

Directions:

1. Fit a pastry bag with a 1/2-inch round tip or snip a 1/2-inch hole in one corner of a large resealable plastic bag. Place piece of parchment paper on a sheet pan and draw 3" circles on it.
2. Sift the flour, baking powder and salt into a medium bowl. Cream the butter and both sugars in a large bowl with a mixer on medium speed until well combined, about 2 minutes. Beat in the eggs until incorporated about 3 minutes. Beat in the milk and vanilla until smooth, scraping down the bowl as needed. Reduce the mixer speed to low; gradually beat in the flour mixture until just incorporated (do not over-mix). Transfer the batter to the prepared pastry bag.
3. Using the circles as a guide, pipe the batter into 3-inch rings. Cover with plastic wrap and refrigerate 30 min or as long as overnight.
4. Heat peanut oil in a large pot over medium-high heat until a deep-fry thermometer registers 340 degrees f. Cut the parchment around each doughnut, and place 2 doughnuts into the shortening paper side up. Peel off the parchment with tongs. Fry until golden brown, 90 seconds per side. Remove and drain on paper towels.
5. Glaze and serve warm.



Pearl Belts

Materials:

- Flat back faux pearls in various sizes
- Belt with large buckle that has a flat surface
- E6000
- Gem picker or bamboo skewer

Optional:

- Paint

Instructions:

1. You are going to apply the pearls in rows from the outer edge inward. Apply a short line of e6000 along the outer edge of the belt buckle. If you don't like the color of the belt buckle, paint it before you start since you

will see it a little regardless of how many pearls you add.

PRO TIP: Make sure all the pearls you buy are the same tone, they come in many different shades like ivory or iridescent.

2. Use the gem picker to apply the pearls. Set the flat side into the glue. Continue to apply glue and pearls along the outer edge in short increments until you've added an entire row around the edge.

PRO TIP: If you don't have a gem picker, a bamboo skewer with a dab of e6000 on the end will do the trick!

3. Continue adding pearls to the belt buckle in rows toward the center until finished.

PRO TIP: E6000 takes 24 hours to dry so if you need to move, adjust and add pearls as you get to the end it's no problem!

4. Lay the belt buckle flat and allow the glue to dry for 24 hours. Enjoy!



DIY Seasonal Checkers

Materials:

- Felt with an adhesive backing
- Round wooden slices or chargers 9"-13" in diameter
- Ruler
- Pencil
- Hot glue sticks and glue gun
- Fabric scissors or paper cutter
- Checker pieces, a round flat foundation piece and two different small objects for pieces

For the Winter checkers:

- 14 Small sisal trees in green and white about 1.5" tall
- Pink spray paint
- 1" Wooden or plastic snowflakes for foundation

For the Spring checkers:

- 8 Faux robin's eggs
- 8 Faux Butterflies
- Mini wooden craft flowers for foundation
- Mini wooden thimbles

Optional:

- Small wooden balls, 4 to act as legs for the game
- Wooden hinged box, 5" x 7"

Instructions:

1. Paint any pieces necessary, for the winter checkers, set aside your green sisal trees. They are staying that color; spray paint the white trees pink in a well-ventilated area or outside. Set aside to dry.
2. Using the paper cutter, cut the felt into 1" squares. You will need 32 squares for your board. If your wood slices are a bit smaller, you may need less. Use the space you have and add or subtract accordingly.

PRO TIP: If you don't have a paper cutter really sharp heavy-duty or fabric scissors will cut the felt nicely.

3. Take your ruler and measure out an 8" box on the round. This will be your playing area. The wood rounds are from nature so some might be a little oblong. That's ok! It will still work.
4. Space out your felt squares so that there are 8 total positions on the board in each row, eight squares and eight empty spaces. Arrange the felt pieces on the board first without removing the adhesive backing. Once you're happy with the placement remove the backing and attach them to the board.
5. Glue a flat foundation piece to the bottom of each checker piece.

PRO TIP: If you plan on making the storage box, make or save a few extra pieces to decorate the box!

To create the storable checkers:

1. Add four small wooden rounds to the four "corners" of your round. These will act as legs when you turn the board over.
2. Take a wooden hinged box and fill it with your checkers pieces. Adorn the top of the box with a few of the extra pieces by affixing them with hot glue.

PRO TIP: You can paint or stain the box, but I love the natural color that matches the wood round.

3. Turn the board over so it's sitting on its legs, place the box on top and enjoy!



Chadwick Boyd - Steak Diane

Serves: 4 Prep time: 15 minutes Total time: 30 minutes

Ingredients:

- 2 sirloin steaks, about 1 1/2 lbs.
- Kosher salt and freshly ground black pepper
- 2 tablespoons extra-virgin olive oil
- 3 tablespoons unsalted butter, divided
- 1 shallot, minced
- 1/2-pound sliced mushrooms
- 1/2 cup good quality white wine
- 1 teaspoon Dijon mustard
- 1 teaspoon Worcestershire sauce
- 1/4 cup chopped herbs such as tarragon, parsley, chives, and dill

Directions:

Using a sharp chef's knife, butterfly steaks to make 4 steaks. Pat dry with paper towels (this will help get a nice sear on them) Sprinkle with salt and pepper. In a large skillet over medium high heat add 1 tablespoon butter and 1 tablespoon olive oil (the combo of butter and oil adds great flavor while cooking at a high heat). When butter is melted and foamy, place two steaks cut-side up in the pan. Cook undisturbed for 2 minutes (for an even sear, place a heavy weight on top like a small cast iron skillet to press down in the pan). Flip steak and sear on the other side, 1 minute. Remove to a platter. Repeat with 1 tablespoon butter, 1 tablespoon olive oil and remaining steaks.

When all of the steaks are cooked, reduce heat to medium, add shallot and cook until soft, 1 minute. Add mushrooms, stirring occasionally until they release some of their liquid, about 2 minutes. Using a wooden spoon, scrape up the brown bits on the bottom of the pan (this is great flavor for the dish) Add wine, bring to a simmer and continue cooking until it's reduced by 3/4 (if you want to skip wine, add the juice of 1 lemon, about 2 tablespoons) Stir in mustard, Worcestershire, butter and any accumulated juices from the steak. Turn off heat. Add herbs and season to taste with salt and pepper.

Place steaks on individual serving plates or a platter. Spoon mushroom sauce over meat and serve.

“Thrice” Baked Potatoes

Serves: 4 **Prep time:** 20 minutes **Total time:** 60 minutes

Ingredients:

- 4 large russet potatoes
- 1½ sticks unsalted butter, divided
- ¾ cup or 12 tablespoons
- ¼ cup minced chives
- Kosher salt and pepper
- ½ cup sour cream

Directions:

STEP 1

Preheat oven to 400 F. Scrub potatoes then using a fork poke holes all over. Bake until skin is crispy, and a knife inserted into the center offers no resistance. Remove from the oven and let sit until cool enough to handle, 20-30 minutes.

STEP 2

Meanwhile, in a small saucepan melt 1 stick butter. Stir in chives, Season with salt, turn off heat and set aside. When potatoes are cool enough to handle, cut in half horizontally, scoop the flesh into a bowl and place the potato skins on a rimmed baking sheet in a single layer. Brush the inside of the shells with melted butter. Add remaining butter to the potato mixture along with the sour cream. Season to taste with salt and pepper and set aside. Bake potato skins until crispy 10 minutes.

STEP 3

Remove skins from the oven and evenly divide the potato mixture (don't pack too tightly, pile high!). Dice remaining butter and dot on top of potatoes evenly. Bake a third time until puffy and brown, 20 minutes. Serve hot and steamy.

Herby Broccoli and Peas

Recipe by Chadwick Boyd

Serves: 4 **Prep time:** 15 minutes **Total time:** 20 minutes

Ingredients:

- Vinaigrette
- ½ cup white wine vinegar
- ⅓ cup vegetable or canola oil

- 2 tablespoons sugar
- 1 tablespoon kosher salt
- 2 cloves garlic, smashed
- ¼ cup fresh chopped herbs (any combo of tarragon, parsley, chives, dill)
- ¼ pound fresh or frozen peas
- 1 head broccoli cut into florets

Directions:

Vinaigrette: Combine all ingredients in a container with a tight-fitting lid. Close and shake to dissolve sugar and salt. Set aside.

Fill a medium saucepan with water. Season liberally with salt. Bring to a boil. Meanwhile, fill a bowl with ice water. Set aside.

When the water is boiling, add broccoli. Simmer 2 minutes. Add peas and simmer for another minute. Using a strainer, remove broccoli and peas to the water bath to stop the cooking. Drain in a colander. Toss with some vinaigrette reserving the rest for extra at tableside.