

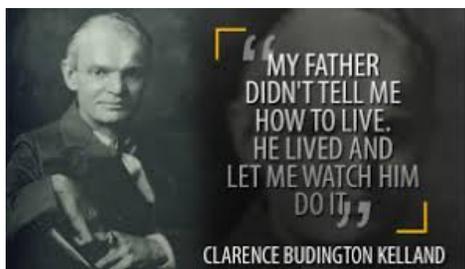


HAM AND CHEESE HASHBROWN WAFFLES

1 (20-oz) pkg. refrigerated hash brown potatoes
 8 oz. black forest ham, diced
 1 1/2 cups shredded cheddar cheese
 3 large eggs, beaten
 2 cloves garlic minced
 2 tbsp. chopped fresh parsley leaves
 1/2 teaspoon dried thyme
 1/4 teaspoon smoked paprika
 Kosher salt and freshly ground black pepper, to taste

DIRECTIONS:

1. Preheat a waffle iron to medium-high heat. Lightly oil the top and bottom of the waffle iron or coat with nonstick spray.
2. In a large bowl, combine hash brown potatoes, ham, cheese, eggs, garlic, parsley, thyme and paprika; season with salt and pepper, to taste.
3. Pour a scant 1/2 cup of the potato mixture into the waffle iron, close gently and cook until golden brown and crisp, about 4-5 minutes.
4. Serve immediately.
<https://damndelicious.net/2015/09/27/ham-and-cheese-hashbrown-waffles/>



Father's Day Mancake Pancakes

8 slices bacon
 1/3 cup packed brown sugar
 1 tsp. vegetable oil, or as needed
 1 1/2 cups all-purpose flour
 3 tablespoons white sugar
 1 1/2 tsp. baking powder
 10 fluid oz. dad's favorite beer, or more if needed
 3 tbsp. unsalted butter, melted
 1/2 tsp. salt
 1/2 tsp. vanilla extract (optional)



Directions

Preheat oven to 350° degrees. Line baking sheet with aluminum foil. Place a wire rack on top of baking sheet; place bacon strips on wire rack. Bake in preheated oven for 10 min; remove from oven and sprinkle tops of bacon strips with half the brown sugar. Return to oven and bake 10 more min. Remove from oven and flip bacon to other side; sprinkle with remaining brown sugar and bake until bacon is crisp and brown sugar is golden brown, 10 to 15 more min. Remove bacon, let cool, and crumble into small pieces. Lightly grease a skillet with vegetable oil and place over medium-high heat. Whisk flour, white sugar, and baking powder in a large bowl; in a separate bowl, whisk beer, melted butter, salt, and vanilla extract. Lightly stir the liquid ingredients into the flour mixture to make a smooth batter. Stir candied bacon pieces into the batter. Pour batter into the hot skillet 1/2 cup at a time and cook until edges are browned, about 2 min; flip pancake and cook until golden brown and center is set, 3 to 5 more min.
<https://www.allrecipes.com/recipe/222988/fathers-day-mancake-pancakes/>



Deep-Dish Bacon & Leek Quiche

1 recipe Basic Pie Dough
 6 slices bacon, sliced
 2 large leeks (white & light green parts), sliced
 Kosher salt
 Freshly ground black pepper
 2 tsp. fresh thyme leaves
 6 large eggs
 2 c. heavy cream
 1 c. whole milk
 1 tbsp. Dijon mustard
 1/8 tsp. freshly grated nutmeg
 6 oz. Gruyere, grated (about 1 1/2 cups)
 1/2 c. chopped fresh flat-leaf parsley

Directions

1. Roll chilled dough between 2 pieces parchment paper into a 16-inch circle. Transfer to a 9-inch springform pan, lifting and pressing it into the bottom and up sides of pan; chill 1 hour. Poke bottom and sides of dough with a fork. Line with nonstick foil, leaving a 4-inch overhang. Fill with baking beans or pie weights; chill 20 minutes.
2. Heat oven to 425°F. Bake crust 15 min. Remove foil and pie weights. Cover edges with foil, and continue baking until completely dry, 8 to 12 min. Reduce oven to 325°F.
3. Meanwhile, cook bacon in large skillet over medium heat, stirring occasionally, until crisp, 7 to 8 min.; transfer to a paper towel-lined plate. Discard all but 2 tbsp. of drippings. Add leeks and season with salt and pepper. Cook, stirring occasionally, until soft, 6 to 7 min. Add thyme and cook 1 min. Remove from heat; cool.
4. Whisk together eggs, cream, milk, mustard, nutmeg, and 1/4 tsp. each salt and pepper in a bowl. Fold in the Gruyere, parsley, and cooked leeks.
5. Scatter bacon on bottom of crust, then top with egg mixture. Wrap pan with foil and place on a large rimmed baking sheet. Bake just until set around the edge but still wobbly in the center, and a knife inserted into the center comes out with no runny eggs attached, 1 hour 15 min. to 1 hour 30 min. Cool in pan at least 30 min. before unmolding.
<https://www.countryliving.com/food-drinks/a19040571/deep-dish-bacon-and-leek-quiche-recipe/>

Thai Chelada

Ingredients (per drink)

- 4 ounces Thai Chelada mix
- 1 oz. freshly squeezed lime juice
- 6 ounces cold lager
- handful of fresh basil
- lime wedge to garnish
- salt for rim (optional)

If using salt, rim the glass first. Then, add all ingredients to a beer glass. Adding ice is optional but perfectly acceptable.



Chelada Mix Ingredients

- 4 ounces tomato juice
- 1 ½ teaspoons Thai fish sauce
- 1 teaspoon Worcestershire sauce
- 1/4 teaspoon Sriracha hot sauce

Combine all ingredients together. a For group, batch as desired.

<https://www.crateandbarrel.com/blog/michelada-recipe/>



MY FATHER USED TO PLAY WITH MY BROTHER AND ME IN THE YARD. MOTHER WOULD COME OUT AND SAY, "YOU'RE TEARING UP THE GRASS." "WE'RE NOT RAISING GRASS," DAD WOULD REPLY. "WE'RE RAISING BOYS."

- HARMON KILLEBREW



Mango-Barbecue Fish Tacos

- 1 fresh mango, seeded, peeled and diced
- 1/2 cup barbecue sauce
- 1/4 cup light mayonnaise
- 1 teaspoon lime zest
- 3 cups packaged coleslaw mix (shredded cabbage with carrot)
- 4 green onions, thinly sliced
- 12 oz. fresh or frozen skinless red snapper, sea bass or cod, thawed if frozen and patted dry
- 8 6-inch corn tortillas
- 1/2 cup purchased guacamole
- 1/2 cup chopped fresh cilantro

Directions

- Place half diced mango in a blender or food processor. Add BBQ sauce; puree until smooth.
 - In a large bowl combine 2/3 cup of the BBQ sauce mixture, light mayonnaise and lime zest. (Reserve remaining 1/3 cup of sauce mixture.) Add remaining diced mango, coleslaw mix and green onions. Toss to coat. Cover and chill until ready to serve.
 - Grill fish on the greased rack of a covered charcoal or gas grill directly over medium heat for 4 to 6 min. per 1/2-inch thickness or until fish flakes when tested with a fork, brushing generously with reserved 1/3 cup BBQ sauce mixture during last 2 min. of grilling. Wrap tortillas in foil and place on grill rack over heat while fish is grilling to warm, turning once halfway through warming.
 - To serve, fill warm tortillas with coarsely flaked fish, coleslaw, guacamole and cilantro. If you like, squeeze with lime juice. Serves 4-2 tacos each.
- <http://www.midwestliving.com/recipe/mango-barbecue-fish-tacos/>

Grilled Steak Fajitas

Skirt steak, which is similar to flank, tastes best medium-rare, so pull it off the grill when it reaches 135°. (The temp will rise a few degrees more as the steak rests.)

- 1/3 cup red wine vinegar
- 3 tbsp. fajita seasoning, divided
- 2 tbsp. vegetable oil, plus extra for brushing
- 1 1/2 pounds beef skirt steak, trimmed
- 3 medium red, yellow, orange, and/or green sweet peppers, halved and seeded
- 7 green onions
- 4 -6 fresh jalapeno peppers (optional)
- Corn or flour tortillas, warmed
- Assorted toppers (such as cheese, sour cream or salsa; optional)



Directions

- For marinade: Whisk together vinegar, 2 tbsp. each fajita seasoning and oil. Cut the steak into 6- to 8-inch sections. Marinate in the refrigerator for 30 to 60 min., turning occasionally.
 - Meanwhile, brush the sweet peppers, green onions and jalapenos with oil and season with 1 tbsp. fajita seasoning. Wrap tortillas in heavy-duty foil.
 - Drain meat and discard marinade. Grill the meat, vegetables and tortilla packet directly over medium-high heat on a covered gas or charcoal grill. Turn meat and vegetables occasionally and the tortillas every 2 min.. Allow 8 to 10 min. cooking time for the peppers, meat and tortillas and 2 to 3 min. for onions. As ingredients finish cooking, transfer to a cutting board and tent with foil. While the meat rests for 5 min., slice peppers into thin strips, the jalapenos into rings and the onions into 1-inch pieces. Slice meat diagonally against the grain into thin strips. Serve with tortillas and toppers.
- <http://www.midwestliving.com/recipe/grilled-steak-fajitas/>