

KIOSK

Food

LUNCH
TIME



OVEN-BAKED SALMON

Ingredients

12 ounce salmon fillet, cut into 4 pieces
Coarse-grained salt
Freshly ground black pepper
Toasted Almond Parsley Salsa, for serving
Baked squash, for serving, optional

Toasted Almond Parsley Salad:

1 shallot
1 tablespoons red wine vinegar
Coarse grain salt
2 tablespoons capers, rinsed
1 cup fresh flat-leaf parsley
1/2 cup toasted almonds
Extra-virgin olive oil

Directions

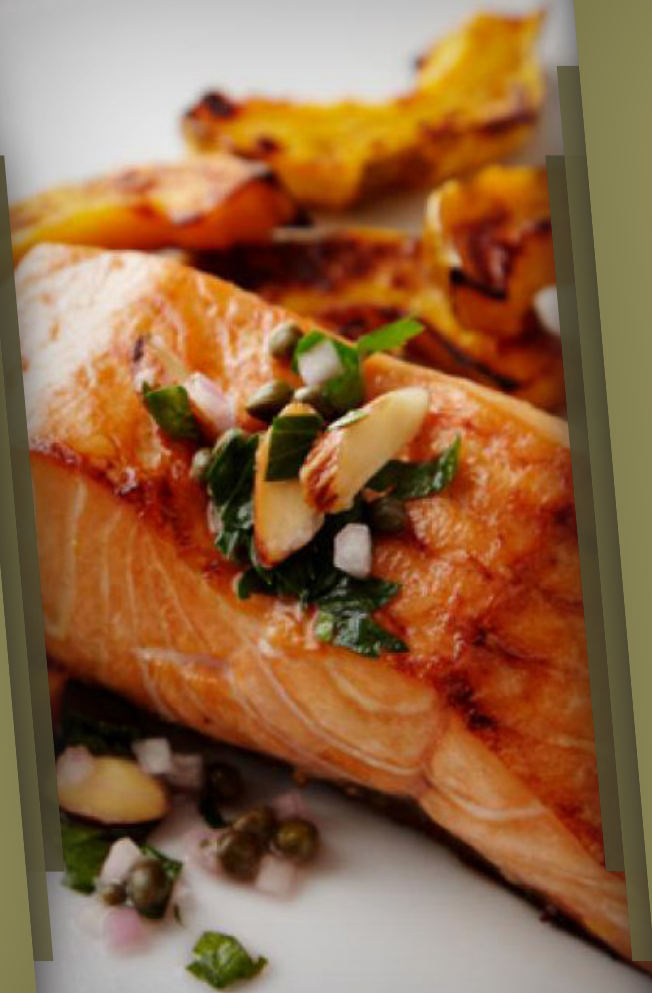
Preheat the oven to 450 degrees F.

Season salmon with salt and pepper. Place salmon, skin side down, on a non-stick baking sheet or in a non-stick pan with an oven-proof handle. Bake until salmon is cooked through, about 12 to 15 minutes. Serve with the Toasted Almond Parsley Salad and squash, if desired.

Toasted Almond Parsley Salad:

Mince the shallot and add to a small bowl. Pour the vinegar over the shallots and add a pinch of salt. Let sit for 30 minutes.

Roughly chop the capers, parsley and almonds and add to the shallots. Add the olive oil, tasting as you go. Mix again and adjust the seasonings.



SIMPLE, PERFECT CHILI

Ingredients

2 pounds ground beef
2 cloves garlic, chopped
One 8-ounce can tomato sauce
2 tablespoons chili powder
1 teaspoon ground cumin
1 teaspoon oregano
1 teaspoon salt
1/4 teaspoon cayenne pepper
1/4 cup masa harina
One 15-ounce can kidney beans, drained and rinsed
One 15-ounce can pinto beans, drained and rinsed
Shredded Cheddar, for serving
Chopped onions, for serving
Tortilla chips, for serving
Lime wedges, for serving

Directions

Place the ground beef in a large pot and throw in the garlic. Cook over medium heat until browned. Drain off the excess fat, and then pour in the tomato sauce, chili powder, cumin, oregano, salt and cayenne. Stir together well, cover, and then reduce the heat to low. Simmer for 1 hour, stirring occasionally. If the mixture becomes overly dry, add 1/2 cup water at a time as needed. After an hour, place the masa harina in a small bowl. Add 1/2 cup water and stir together with a fork. Dump the masa mixture into the chili. Stir together well, and then taste and adjust the seasonings. Add more masa paste and/or water to get the chili to your preferred consistency, or to add more corn flavor. Add the beans and simmer for 10 minutes. Serve with shredded Cheddar, chopped onions, tortilla chips and lime wedges.

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Ingredients

2 lbs Italian sausage, casings removed (mild or hot)
1 small onion, chopped (optional)
3-4 garlic cloves, minced
1 (28 ounce) can diced tomatoes
2 (6 ounce) cans tomato paste
2 (15 ounce) cans tomato sauce
2 cups water (for a long period of simmering for flavors to meld. If you don't want to simmer it as long, add less)
3 teaspoons basil
2 teaspoons dried parsley flakes
1 1/2 teaspoons brown sugar
1 teaspoon salt
1/4-1/2 teaspoon crushed red pepper flakes
1/4 teaspoon fresh coarse ground black pepper
1/4 cup red wine (a good Cabernet!)
1 lb thin spaghetti
parmesan cheese

JO MAMA'S WORLD FAMOUS SPAGHETTI

Directions

In large, heavy stockpot, brown Italian sausage, breaking up as you stir.

Add onions and continue to cook, stirring occasionally until onions are softened.

Add garlic, tomatoes, tomato paste, tomato sauce and water.

Add basil, parsley, brown sugar, salt, crushed red pepper, and black pepper.

Stir well and barely bring to a boil.

Stir in red wine.

Simmer on low, stirring frequently for at least an hour. A longer simmer makes for a better sauce, just be careful not to let it burn!

Cook spaghetti according to package directions. Spoon sauce over drained spaghetti noodles and sprinkle with parmesan cheese.





KIOSK

BUY BOOK AND WIN PRIZE!

SELL BOOK AND MAKE MONEY!

MOM'S PECAN PIE

Ingredients

1 (15-ounce) package
refrigerated piecrusts
3 large eggs
1 cup sugar
3/4 cup light corn syrup
2 tablespoons butter or
margarine, melted
2 teaspoons vanilla extract
1/4 teaspoon salt
1 1/2 cups pecan halves*

Directions

Step 1

Unfold and stack 2 piecrusts; gently roll or press together. Fit into a 9-inch pieplate according to package directions; fold edges under, and crimp.

Step 2

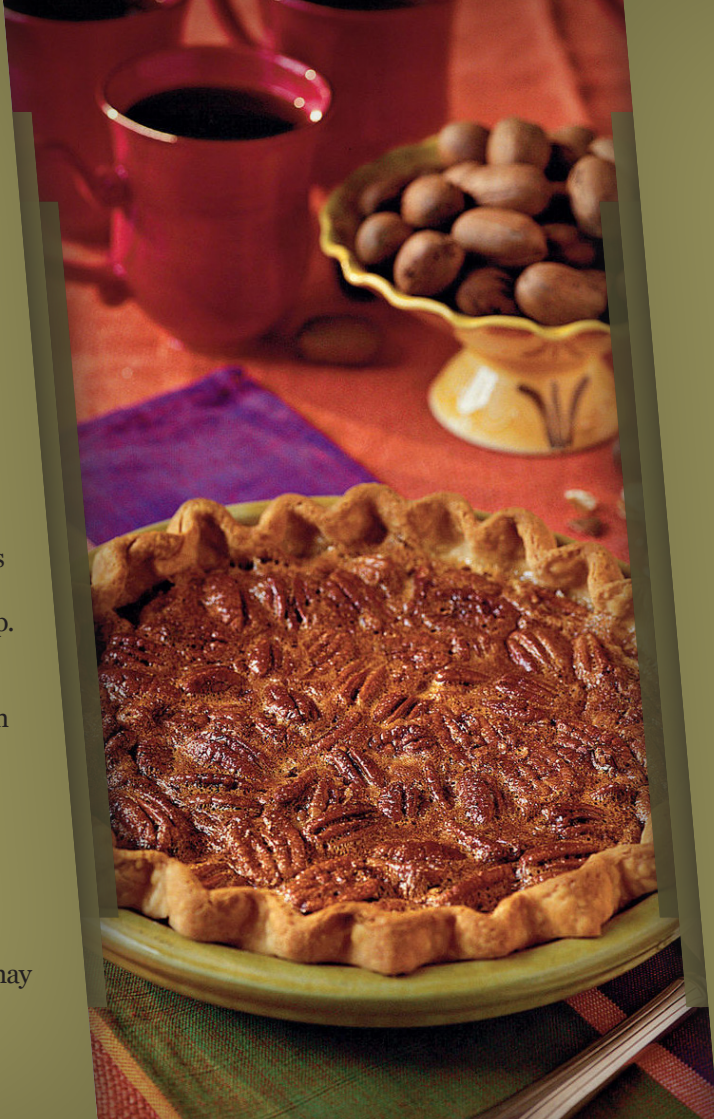
Stir together eggs and next 5 ingredients; stir in pecans.

Step 3

Pour filling into piecrust. Bake at 350° for 55 minutes or until set. Serve warm or cold.

Step 4

* Chopped pecans, a less expensive choice, may be substituted for the pecan halves.



SLOW-COOKER PIZZA

Ingredients

Cooking spray, for slow
cooker
1 lb. pizza dough
1 c. pizza sauce
2 c. shredded mozzarella
1/2 c. freshly grated Parmesan
1/2 c. sliced pepperoni
1/2 tsp. Italian seasoning
pinch of crushed red pepper
flakes
1 tsp. Freshly chopped parsley,
for garnish

Directions

Spray bottom and sides of a large slow cooker with nonstick cooking spray. Press pizza dough into bottom of slow cooker until it reaches all edges and bottom is completely covered. Spoon over pizza sauce and spread, leaving about 1" of dough around edges. Top with cheeses, pepperoni, and spices. Cover slow cooker and cook on low until crust turns golden and cheese is melty, 3 to 4 hours. Remove lid and let cool 5 minutes. Using a spatula, remove pizza from crock pot. Garnish with parsley, then slice and serve.



CHEESY TEX-MEX CAULI RICE

Ingredients

1 tbsp. extra-virgin olive oil
1/2 medium onion, finely
chopped
2 cloves garlic, minced
1 tsp. dried oregano
1/2 tsp. ground cumin
kosher salt
Freshly ground black pepper
4 c. cauliflower rice
1 tbsp. tomato paste
2 c. shredded rotisserie chicken
1 c. canned black beans, rinsed
and drained
1 c. frozen corn, defrosted
1 c. chopped cherry tomatoes
2 jalapeños, thinly sliced
1/4 c. freshly chopped cilantro
1 c. shredded Cheddar
1 c. Shredded Monterey Jack
Lime wedges, for serving

Directions

In a large skillet over medium heat, heat oil. Add onion and cook until tender, about 5 minutes.

Stir in garlic, oregano, and cumin and cook until fragrant, about 1 minute.

Add more olive oil if the skillet seems dry, then add cauliflower rice. Season with salt and pepper and cook, stirring occasionally, until rice is tender, 3 to 5 minutes.

Add tomato paste and stir until evenly combined and the cauli rice is slightly red. Add chicken, black beans, corn, tomatoes, jalapeños, cilantro and stir until evenly combined.

Top cauli rice with both cheeses, then cover with a tight-fitting lid and cook until cheese is melted, about 3 minutes.

Serve immediately with lime wedges.



ASIAN CHICKEN NOODLE SOUP

Ingredients

1 tbsp. coconut oil
1 yellow onion, chopped
2 red bell peppers, chopped
1 large carrot, cut into thin 2"-long pieces
2 cloves garlic, minced
1 tbsp. curry powder
1/2 tsp. cayenne pepper
kosher salt
2 15- oz. cans coconut milk (shaken well)
3 c. low-sodium chicken broth
2 c. shredded rotisserie chicken
1/3 c. chopped fresh cilantro, plus more for garnish
1 package ramen noodles, seasoning packet discarded
Lime wedges, for serving

Directions

In a large pot over medium heat, heat coconut oil. Add onion, bell pepper, and carrots and cook until tender, 6 to 8 minutes. Add garlic and stir until fragrant, 1 minute. Add curry powder and cayenne and season with salt. Stir until combined. Pour over coconut milk and chicken broth and bring to a simmer. Add shredded chicken, cilantro, and ramen noodles and cook until noodles are al dente. Garnish with cilantro and serve with lime.



\$20,000 PRIZE

THE PRIZES FOR THIS DRAW ARE AS FOLLOWS:

MATCH 6 OF 6 \$ 20,000

MATCH 5 OF 6 \$ 1,000

MATCH 4 OF 6 \$ 100

MATCH 3 OF 6 \$ 10

ALWAYS WIN WITH
KIOSK

LOTTERY CARD

LOTTERY DATE: WEEKLY

SELECT YOUR NUMBERS



You have participated in lottery number 736 with this card. Your lottery number is:
6 12 21 37 51 59

The prizes for this draw are as follows:

Match 6 of 6	\$ 20,000
Match 5 of 6	\$ 1,000
Match 4 of 6	\$ 100
Match 3 of 6	\$ 10

LOADED HASH BROWN WAFFLES

Ingredients

Cooking spray
2 c. frozen hash browns
(defrosted)
2 slices bacon, fried and
crumbled
1/4 c. shredded Cheddar
2 tbsp. finely chopped chives
Fried egg, for serving
kosher salt
Freshly ground black pepper

Directions

Preheat waffle iron on medium-high.
Spray both sides of the waffle grates generously
with cooking spray. Spread about 1 cup hash
browns on the waffle iron, focusing on the center
of the grate. Sprinkle with bacon, cheddar, and
chives. Top with the remaining hash browns and
press down to cover.
Cook until the hash browns are golden brown
and crispy and the cheese has melted. Carefully
remove waffle (the perimeter might break!) from
the waffle iron. Top with a fried egg, if desired,
and season with salt and pepper.



BACON-RANCH POTATO SALAD

Ingredients

2 lb. baby red potatoes, halved
(or quartered if large)
6 slices bacon
16 oz. tub sour cream
Juice of 2 lemons
1/2 package ranch seasoning
kosher salt
1 c. shredded Cheddar
1/2 c. freshly chopped chives

Directions

In a large pot of boiling water, cook potatoes until fork tender, about 15 minutes. Drain and rinse under cold water, then transfer to a large bowl. Meanwhile, in a large skillet over medium heat, cook bacon until crispy. Transfer to a paper towel-lined plate to drain, then crumble.

In a small bowl, stir together sour cream, lemon juice and ranch seasoning. Adjust seasoning if necessary.

Add sour cream mixture to potatoes and toss until combined. Add cheddar, chives and bacon and toss until combined. Refrigerate at least 1 hour before serving.



SPIRAL HOT DOGS

Ingredients

1 wooden skewer
4 hot dogs
4 buns
Assorted toppings, for serving

Directions

Heat grill. Slide a long wooden skewer through the entirety of your hot dog. Place hot dog on cutting board and, using a paring knife, cut into the hot dog at a slight angle. Turn hot dog and continue cutting until you reach the other end. Carefully remove skewer from hot dog. Repeat with remaining dogs.
Grill 8 minutes.
Serve in buns with your favorite toppings.





Ingredients

FOR THE SANGRIA SWIRL

- 1 c. red wine
- Juice of 1 orange
- Juice of 1 lime
- 2 c. ice

FOR THE MARGARITA SWIRL

- 1 can frozen limeade concentrate
- 2 shots tequila
- 2 c. ice

FROZEN SANGRIA MARGARITA

Directions

Blend sangria mixture. Transfer mixture to the freezer while you blend margarita mixture. Rinse blender and blend margarita mixture. On a small plate combine sugar and salt. Run a wedge of lime around the rim of a glass and dip in sugar and salt. Alternate layers of sangria and margarita. Garnish with lime and serve.



KIOSK FOOTBALL CARD

\$500
PRIZE

ALWAYS WIN WITH
KIOSK

\$500
PRIZE

FOOTBALL CARD ³⁹⁸
CARD NUMBER: 364653 DEADLINE: IN 7 DAYS

Ferreira	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Sporting	<i>i</i>
Juventus	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Crotone	<i>i</i>
Monaco	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Paris SG	<i>i</i>
Villarreal	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Sevilla	<i>i</i>
Valencia	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Barcelona	<i>i</i>

SUBMIT



BANG BANG CORN

Ingredients

1/2 c. sweet chili sauce
3 tbsp. melted butter
1 tbsp. sriracha
2 cloves garlic, finely minced
Juice of 2 limes
kosher salt
Freshly ground black pepper
6 ears corn, husks removed
Freshly chopped cilantro, for garnish

Directions

Make bang bang butter: In a medium bowl, mix together chili sauce, butter, Sriracha, garlic, and lime juice and season generously with salt and pepper.

Slather butter all over corn.

Heat grill to medium high. Grill corn, turning and basting with remaining bang bang butter occasionally, until tender and charred, 10 to 15 minutes.

Garnish with cilantro and serve.



Ingredients

FOR THE CILANTRO-LIME CHIMICHURRI

1/2 bunch cilantro, minced
1/4 c. thinly sliced chives
2 cloves garlic, minced
2 limes, zested and juiced
1/2 c. extra-virgin olive oil
1 tsp. crushed red pepper
flakes
1/2 tsp. kosher salt
1/4 tsp. Freshly ground black
pepper

FOR THE STEAK

2 tbsp. extra-virgin olive oil
1 lb. skirt steak
kosher salt
Freshly ground black pepper

FOR THE GRILLED ASPARAGUS

2 tbsp. extra-virgin olive oil
1 clove garlic, minced
Juice of 1 lemon
1 lb. asparagus, trimmed

CILANTRO-LIME CHIMICHURRI GRILLED STEAK

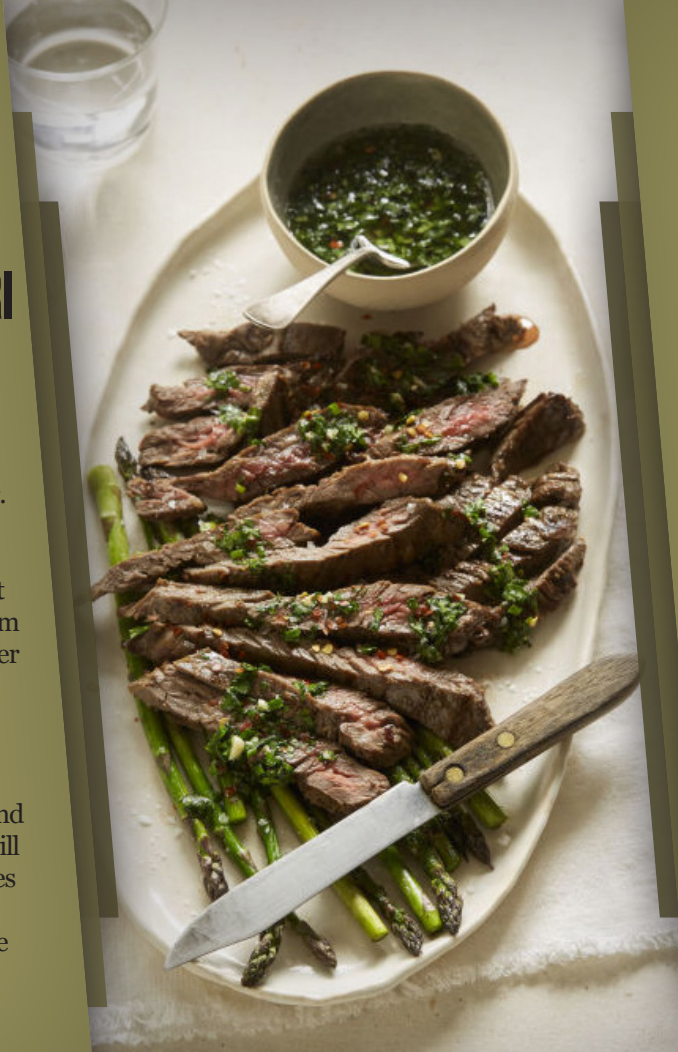
Directions

Make the cilantro-lime chimichurri: Place all ingredients in a mixing bowl and whisk together. Set aside.

Heat grill to 375°. Drizzle oil over steaks and season with salt and pepper. Place steaks on hot grill and grill, 4 to 5 minutes per side for medium doneness. Remove steaks from heat and transfer to a cutting board. Cover loosely with foil and allow steaks to rest, 10 minutes.

In a large mixing bowl, add oil, garlic, lemon juice, and asparagus and toss together until asparagus is evenly coated. Season with salt and pepper. Arrange asparagus on hot grill and grill until lightly charred and tender, 2 to 3 minutes per side.

To serve: Slice steaks into 1" strips and drizzle with chimichurri. Serve with asparagus and remaining chimichurri.



HAWAIIAN CHICKEN SKEWERS

Ingredients

1/2 c. barbecue sauce
1/3 c. soy sauce
1 tbsp. rice wine vinegar
2 tsp. sesame oil
2 cloves garlic, minced
1 tbsp. ginger, minced
1 tsp. honey
kosher salt
1 tsp. crushed red pepper flakes
2 chicken breasts, cut into 1”
pieces
2 c. cubed pineapple
2 green bell peppers, diced
1 red onion, diced
White rice, for serving
2 tsp. cilantro

Directions

Preheat grill or grill pan on medium heat.

In a large bowl, whisk together barbecue sauce, soy sauce, vinegar, oil, garlic, ginger and honey until completely combined. Season with salt and red pepper flakes.

Build skewers by alternating chicken, pineapple, peppers, and red onion. Place on a baking sheet and pour over half your marinade.

Place skewers on preheated grill, and brush with reserved marinade. Cook five minutes and flip, brushing the other side with marinade as well.

Cook five more minutes, or until the chicken is cooked through.

Serve with white rice and a sprinkle of cilantro.





Ingredients

- 1 lb. sirloin steak, cut into large cubes
- 1 bunch scallions, cut into thirds
- 1 pack small flour tortillas, torn into large pieces
- 4 large bell peppers, cut into large pieces
- 8 skewers, soaked in water for 20 minutes
- Extra-virgin olive oil, for drizzling
- kosher salt
- Freshly ground black pepper

STEAK FAJITA SKEWERS

Directions

Preheat grill to medium-high. Skewer steak, scallions, tortillas (folded), and peppers. Drizzle with olive oil and season with salt and pepper. Grill, turning occasionally, until steak is medium rare and vegetables tender and slightly charred, about 7 minutes.



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AND WIN
PRIZE!**

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