



## Philly Cheesesteaks

from *Magnolia Table, Volume 2 Cookbook*

**prep:** 35 minutes, plus 10 minutes chilling **cook:** under 35 minutes  
**cool:** none

- 2 pounds rib eye or strip steak
- 3 tablespoons olive oil
- 2 teaspoons fajita seasoning
- 1 tablespoon unsalted butter
- 1 medium yellow onion, sliced into thick rounds
- ½ teaspoon kosher salt
- ½ teaspoon freshly ground black pepper
- 1 large yellow bell pepper, cut into ½-inch-wide strips
- 1 large red bell pepper, cut into ½-inch-wide strips
- 2 poblano peppers, seeded and cut into ½-inch-wide strips
- 6 hoagie or steak rolls, split but not sliced all the way through
- 12 slices pepper Jack or provolone cheese

1. Freeze the steaks for 10 minutes to make them easier to slice. Remove the steaks from the freezer and slice against the grain into long, ¼-inch-wide strips.
2. In a large skillet, heat 1 tablespoon of the oil over high heat. Add half the sliced steak, season with ½ teaspoon of the fajita seasoning, and sear, stirring occasionally, until browned, 3 to 4 minutes. Transfer the steak to a plate and cover with foil. Repeat with 1 tablespoon of the oil, the remaining steak, and ½ teaspoon of the fajita seasoning. Reserve with the rest of the steak.

3. Reduce the heat under the skillet to medium-high. Add the butter and remaining 1 tablespoon oil and heat until the butter bubbles. Add the onion, salt, and black pepper and sauté until the onion is softened and translucent, 4 to 5 minutes.

4. Add the bell peppers, poblano peppers, and the remaining 1 teaspoon fajita seasoning and sauté, stirring often, until the onions and peppers are caramelized, 15 to 20 minutes.

5. Position a rack 4 to 5 inches from the heat and turn the broiler to high. Line a sheet pan with foil.

6. Add the steak to the skillet, toss to combine, and heat through, about 5 minutes. Remove from the heat.

7. Open the rolls and set them on the lined sheet pan. Using tongs, divide the steak and pepper mixture among the rolls and cover the steak with 2 slices of cheese per open-faced sandwich.

8. Broil the sandwiches until the cheese begins to bubble, 2 to 3 minutes.

*Makes 6 servings*

## French Onion Dip

from *Magnolia Table, Volume 2 Cookbook*

**prep:** 40 minutes **cook:** under 25 minutes **cool:** 1 hour

- 8 tablespoons (1 stick) unsalted butter
- 3 large sweet onions, such as Vidalia, cut into ⅛-inch slices
- ½ cup small-diced shallots (about 2 large)
- 2 garlic cloves, minced
- 3 cups sour cream

- 2 cups mayonnaise, preferably Hellmann's
- 1 tablespoon celery salt
- 1 tablespoon Worcestershire
- 2 teaspoons fresh lemon juice
- ¼ teaspoon kosher salt
- ½ teaspoon freshly ground black pepper
- 1 tablespoon minced chives

1. Depending on the size of the skillet, you may need to sauté in two batches. In a large skillet, melt the butter over medium-high heat until it bubbles. Add the onions and shallots and sauté, stirring occasionally, until golden brown, 20 to 25 minutes. Add the garlic in the last minute of cooking and sauté just until fragrant. Set the pan aside to cool for about 15 minutes, then transfer the onion mixture to a cutting board.
2. Meanwhile, in a large bowl, combine the sour cream, mayonnaise, celery salt, Worcestershire, lemon juice, kosher salt, and pepper. Whisk until well mixed.
3. Chop the cooled onion mixture and add it to the bowl. Fold into the mixture until well incorporated. Cover the bowl and refrigerate for at least 1 hour or up to overnight. Stir again and sprinkle with chives right before serving.
4. Store in an airtight container in the refrigerator for up to 2 days.

*Makes about 8 cups*



## Hasselback Potatoes

from *Magnolia Table, Volume 2 Cookbook*

**prep:** 15 minutes **cook:** 1 hour 5 minutes **cool:** none

6 medium Yukon Gold potatoes  
4 tablespoons (½ stick) unsalted butter, melted  
2 tablespoons olive oil  
1 teaspoon minced garlic  
½ teaspoon sea salt  
½ teaspoon freshly ground black pepper  
3 tablespoons grated Parmesan cheese  
2 tablespoons chopped fresh parsley

1. Preheat the oven to 425°F.
2. Using a knife, slice each potato crosswise into thin slices, taking care not to cut all the way through. (For even slicing, you can lay 2 wooden spoons or chopsticks along the sides of the potatoes as guides. This keeps the knife from cutting all the way through.)
3. Place the potatoes in a 9 × 13-inch or 7 × 11-inch baking dish and use your hands to carefully fan the potatoes out.
4. In a small bowl, whisk together the melted butter, olive oil, garlic, salt, and pepper.
5. Spoon the butter mixture over each potato, making sure to get in the cuts and coat the potatoes well, about 1 tablespoon per potato.
6. Bake, uncovered, for 45 minutes. Sprinkle the Parmesan and parsley evenly over each potato. Return to the oven and bake until the Parmesan is melted and a little crispy, about 20 minutes. Serve hot.

Makes 4 to 6 servings

## Lucy's Peanut Butter Brownies

from *Magnolia Table, Volume 2 Cookbook*

**prep:** 15 minutes, plus 30 minutes cooling and 1 hour freezing  
**cook:** under 35 minutes **cool:** none

### brownies

Cooking spray  
1 cup (2 sticks) unsalted butter  
½ cup unsweetened cocoa powder  
2 cups granulated sugar  
1½ cups all-purpose flour  
½ teaspoon kosher salt  
4 large eggs  
1 teaspoon pure vanilla extract

### topping

One 16-ounce jar creamy peanut butter

### frosting

8 tablespoons (1 stick) unsalted butter  
10 large marshmallows  
4 cups powdered sugar, or more for a thicker frosting  
½ cup whole milk  
¼ cup unsweetened cocoa powder

### to make the brownies

1. Preheat the oven to 350°F. Spray a 9×13-inch pan well with cooking spray.
2. In a small saucepan, combine the butter and cocoa. Set over low heat until the butter melts, then whisk together with the cocoa. Set aside to cool, approximately 5 minutes.
3. In a stand mixer fitted with the paddle attachment, combine the

granulated sugar, flour, and salt. Add the cocoa/butter mixture and beat on medium speed until well blended, about 2 minutes. Slowly add the eggs and vanilla and mix until well incorporated.

4. Pread the mixture evenly in the prepared pan. Bake until a tester inserted into the center comes out with a few moist crumbs, 20 to 22 minutes.
5. Let the brownies cool completely, about 30 minutes.

### to make the topping

6. Soften the peanut butter by placing it in a microwave-safe bowl and microwave for about 15 seconds. Stir the peanut butter well to distribute the heat evenly. Spread it on top of the brownies. Freeze the brownies for at least 30 minutes.

### to make the frosting

7. In a medium saucepan, melt the butter and marshmallows over medium heat. Add the powdered sugar, milk, and cocoa and stir until smooth. (For a thicker frosting, add a little more powdered sugar.)
8. Spread the frosting over the peanut butter and freeze for 30 minutes.
9. Cut into 24 squares. Keep refrigerated.

Makes 24 servings