



MONMOUTH COUNTY LIBRARY

Chef Rob Scott's Summer Virtual Family Cooking Camp

June – August 2024

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Holy Guacamole

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Yields 6 Servings

Ingredients

- 3 Hass avocados, peeled, halved, and seeded
- 1 lime, juiced
- ½ teaspoon kosher salt
- ½ teaspoon ground cumin
- 1/8 teaspoon cayenne
- ½ medium onion, diced
- ½ jalapeño pepper, seeded and minced
- 2 Roma tomatoes, seeded and diced
- 1 tablespoon chopped cilantro
- 1 clove garlic, minced

Instructions

- In a large bowl, place the scooped avocado pulp and lime juice, toss to coat.
- After all avocados have been coated, add the salt, cumin, and cayenne, then mash with potato masher.
- Fold in onions, peppers, tomatoes, cilantro, and garlic.
- Let sit at room temperature for 1 hour.
- Serve with tortilla chips, quesadillas, or tacos.

Mahi Mahi & Mango Lettuce Wraps

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Ingredients

- 1 mango, diced
- 2 plum tomatoes, diced
- 1 red onion, diced
- ½ jalapeños, diced
- 3 tablespoons chopped cilantro leaves
- 2 limes, juiced
- Salt and pepper
- 2 mahi mahi fillets
- Olive oil, as needed
- Lettuce leaves (recommend butter or romaine)

Instructions

- Preheat grill or grill pan to medium high heat.
- Combine the mango, tomatoes, jalapeño, cilantro, and lime juice in a medium mixing bowl and season with salt and pepper.
- Season the fish with salt and pepper and brush with olive oil.
- Grill for roughly 3 – 4 minutes per side, until just opaque in the center.
- Set aside to cool.
- When slightly cool, chop into large chunks.
- Add to the reserved salsa and fold carefully as to not break up the fish.
- Add mixture to the middle of the lettuce leaves and roll.

Almost Famous Buttermilk Fried Chicken Sandwich with Louisiana Sauce

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Yields 4 Servings

Ingredients

For the chicken marinade

- 2 boneless, skinless chicken breasts
- 1 cup buttermilk
- 1 teaspoon paprika
- 1 teaspoon garlic powder
- 1 teaspoon black pepper
- ¼ teaspoon kosher salt

For the breading

- 1 cup flour
- ½ cup corn starch
- 1 tablespoon paprika
- 1 tablespoon garlic powder
- 1 tablespoon onion powder
- 1 tablespoon cayenne pepper (for spice)
- 1 teaspoon salt
- ½ teaspoon pepper

For Louisiana sauce

- ½ cup mayonnaise
- 1 teaspoon hot sauce
- 1 teaspoon paprika or Cajun seasoning
- ½ teaspoon garlic powder

For assembly

- 4 medium-sized brioche buns
- 1 tablespoon butter
- Mayonnaise
- Sliced pickles
- 3-4 cups canola oil for frying

Almost Famous Buttermilk Fried Chicken Sandwich with Louisiana Sauce Part 2

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Yields 4 Servings

Instructions

To marinate chicken

- Pound chicken breasts in between two pieces of parchment paper or plastic wrap.
- Cut each chicken breast in half crosswise to make 2 small pieces of chicken about the same size as the bun.
- In a large bowl, add buttermilk, paprika, garlic powder, salt, and black pepper.
- Add the chicken to the mix and place in the fridge to marinate 12-24 hours.

To cook chicken

- Heat oil in a large heavy-duty skillet or pot on medium temperature until the temperature reaches 350 °F.
- In a medium shallow bowl, whisk the flour, cornstarch, and spices.
- Drizzle 2-3 tablespoons of the buttermilk batter into the flour mixture and mix it through with a fork.
- Working with one piece at a time, dredge chicken in the flour mixture and press flour on the top of the chicken to form a thick crust.
- Transfer chicken to hot oil and fry for 3-5 minutes per side or until the outside is crispy and golden and the internal temperature reaches 165 °F.

To assemble

- Melt 1 tablespoon butter in a large saucepan and toast buns face down until golden and crisp.
- Whisk all the ingredients for the mayo in a small bowl and spread a generous layer of mayo on each bun.
- Top with pickles and chicken and enjoy hot.

S'mores Cookies

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Yields 30 cookies

Ingredients

- 1 cup unsalted sweet cream butter, softened
- $\frac{3}{4}$ cup granulated sugar
- $\frac{3}{4}$ cup light brown sugar
- 2 large eggs
- $\frac{1}{2}$ teaspoon pure vanilla extract
- 2 $\frac{1}{3}$ cups all-purpose flour
- 1 $\frac{1}{4}$ cup graham cracker crumbs (about 7 $\frac{1}{2}$ graham crackers crushed)
- 2 teaspoons cornstarch
- 1 teaspoon baking powder
- $\frac{1}{2}$ teaspoon baking soda
- $\frac{1}{2}$ teaspoon salt
- 2 cups mini marshmallows
- 1 cup chocolate chips
- 5 ounces chopped milk chocolate bars

Instructions

- With a mixer, cream together butter and sugars on medium speed until light and fluffy.
- Add eggs and vanilla, stir until combined.
- In a separate bowl, combine flour, graham cracker crumbs, cornstarch, baking powder, baking soda, and salt.
- Gradually add flour mixture to butter mixture, pausing periodically to scrape down the sides of the bowl with a spatula.
- Stir in mini marshmallows, chocolate chips, and milk chocolate pieces.
- Preheat oven to 375 °F and line cookie sheets with parchment paper.
- Portion cookies into 1 $\frac{1}{2}$ inch balls, if desired, press additional pieces of chocolate bar or marshmallows on top of dough.
- Bake for 10 minutes.
- Allow cookies to cool on tray for 5 minutes before transferring to wire rack to cool completely.

Red, White, and Blueberry Whoopie Pies with a Lemon Filling

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Yields 6 Servings

Ingredients

For the cookies

- 1 ½ cups all-purpose flour
- ½ teaspoon baking powder
- ½ teaspoon fine salt
- ¼ teaspoon baking soda
- 5 tablespoons unsalted butter, softened
- 2/3 cups granulated sugar
- 1 teaspoon vanilla extract
- 1 large egg
- 1/3 cup milk
- ¾ cup blueberries
- Cooking spray

For the filling

- 4 ounces cream cheese, at room temperature
- 3 tablespoons unsalted butter, softened
- 1 teaspoon finely grated lemon zest
- 1 tablespoon fresh lemon juice
- ½ teaspoon vanilla extract
- Pinch of salt
- 1 ½ cups confectioners' sugar

Instructions

- Position racks in the center and lower third of the oven and preheat to 375 °F.

Make the cookies

- Whisk the flour, baking powder, salt, and baking soda in a medium bowl.
- Beat the butter, sugar, and vanilla on medium-high speed in a stand mixer using paddle attachment until light and fluffy, about 5 minutes.
- Beat in the egg until combined, scraping down the bowl.
- Reduce the mixer speed to low and beat in the flour mixture and milk in 3 alternating batches.

Red, White, and Blueberry Whoopie Pies with a Lemon Filling

Part 2

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Yields 6 Servings

Instructions

- Fold in the blueberries with a rubber spatula.
- Line 2 baking sheets with a parchment paper coated with cooking spray.
- Arrange mounds of batter, about 2 tablespoons each, 2 inches apart.
- Smooth the tops with a damp finger and chill until firm, 30 minutes.
- Bake the cookies at 375 °F until lightly golden, rotating the pans halfway through, 10-12 minutes.
- Let cool on the pans for 5 minutes, then transfer to a rack to cool completely.

Make the filling

- Beat the cream cheese, butter, lemon zest, lemon juice, vanilla, and salt with a mixer on medium speed until smooth.
- Beat in the confectioners' sugar on low speed until combined.

Assemble the whoopie pies

- Spread 2 tablespoons of filling on the flat side of 6 cookies and sandwich with the remaining cookies.
- Serve immediately or refrigerate, covered overnight.

Shrimp Sliders with Remoulade Sauce

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Yields 8 Servings

Ingredients

- 8 Large peeled and deveined shrimp (tails off)
- 1 tablespoon olive oil
- Kosher salt
- Fresh ground black pepper
- 8 soft slider rolls
- 4 ounces fresh washed arugula

Instructions

- Preheat oven to 375 °F.
- Brush shrimp with olive oil, Kosher salt, and fresh ground black pepper.
- Place on baking pan and roast 2 minutes on each side or until shrimp is cooked through.
- Set shrimp aside and slice open and warm slider rolls.
- Place shrimp and arugula on rolls.
- Top with remoulade sauce. Shrimp can be served warm or chilled.

Bang Bang Chicken Lettuce Wraps

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Yields 6 Servings

Ingredients

Bang bang sauce

- ¾ cups mayonnaise
- ½ cup sweet Thai chili sauce
- 1-2 tablespoons sriracha sauce, according to taste
- 1-2 tablespoons honey, according to taste
- 1 tablespoon rice vinegar

Chicken

- 1 tablespoon soy sauce
- 2 tablespoons lime juice
- 1 teaspoon cornstarch
- 1 ½ pounds boneless, skinless chicken, chopped to ½ inch
- 1 tablespoon oil
- 4 cloves minced garlic

Lettuce wraps

- Lettuce leaves for wrapping
- Cooked rice
- Jalapeños, chopped
- Cilantro, chopped
- Toasted sesame seeds
- Lime wedges

Instructions

Bang bang sauce

- Combine ingredients starting with 1 tablespoon of honey and sriracha, adding more to taste.
- Set aside 1/3 cup of prepared sauce, cover and refrigerate remaining 2/3 cup until ready to serve.

Chicken

Bang Bang Chicken Lettuce Wraps Part 2

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Yields 6 Servings

Instructions

- Marinate chicken in soy sauce, lime juice, and cornstarch for 10 minutes.
- Heat oil in large skillet.
- Add garlic and sauté for just a couple seconds until fragrant.
- Add chicken leaving excess marinade in bowl, cook through over medium-high again (4-5 minutes).
- Allow mixture to cool slightly.
- Add reserved 1/3 cup of bang bang sauce to chicken and stir to combine.
- Serve by placing some of the rice on lettuce leaves, top with chicken mixture, chopped cilantro, chopped jalapeños, and additional bang bang sauce.

Mussels and Shrimp with Fire Roasted Tomatoes

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Yields 3 Servings

Ingredients

- ¼ cup olive oil
- 3 garlic cloves, minced
- 1 bay leaf
- 1 teaspoon dried crushed red pepper
- 1 cup dry white wine
- 1 14 ounce can fire roasted tomatoes, diced
- 12 small littleneck clams (about 2 ½ pounds total) scrubbed
- 12 mussels (about 1 ½ pounds total) debearded
- 10 large shrimp (about 1 pound) peeled and deveined
- ½ cup fresh basil leaves, torn
- Warm crusty bread

Instructions

- Heat oil in a heavy large pot over medium heat.
- Add garlic, bay leaf, and crushed red pepper.
- Sauté until garlic is tender, about 1 minute.
- Add wine and bring to a boil.
- Add tomatoes and bring to a simmer.
- Simmer until tomatoes begin to break down and flavors blend, about 5 minutes.
- Stir in clams, mussels, and shrimp.
- Cover and cook for 5 minutes until the clams and mussels open and shrimp are cooked.
- Using tongs, transfer the opened shellfish to serving bowls (discard any shellfish that do not open).
- Divide the shrimp and tomato broth among the bowls.
- Serve with warm crusty bread.

Swirled Blueberry Crumb Cake Ice Cream

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Yields 1.5 Quarts

Ingredients

Blueberry sauce

- ½ teaspoon cornstarch
- 2 teaspoons water
- 1 cup fresh or frozen blueberries
- 1 tablespoon granulated sugar

Crumble

- ¼ cup all-purpose flour
- 2 tablespoons brown sugar
- ¼ teaspoon ground cinnamon
- 2 tablespoons unsalted butter, melted

Ice cream

- 2 cups heavy cream
- 14 ounce can sweetened condensed milk
- 1 teaspoon pure vanilla extract

Instructions

Blueberry sauce

- Mix cornstarch and water together in small bowl, then set aside.
- Combine blueberries and granulated sugar together in small saucepan over medium-high heat.
- Stir constantly, bursting berries against side of the pan.
- Once blueberries have released juice, add cornstarch and water.
- Turn heat up to medium. Stir and cook for 3 minutes.
- Remove from heat and allow to cool completely, mixture will thicken as it cools. You may refrigerate to cool quicker.

Crumble

- Use a fork to mix flour, brown sugar, and cinnamon together.
- Add melted butter and mix until crumbles form.

Swirled Blueberry Crumb Cake Ice Cream Part 2

[Click Here to Watch the Video!](#)

Yields 1.5 Quarts

Instructions

Ice cream

- Use a hand mixer to beat heavy cream on medium speed for about 4 minutes in a large bowl.
- Add sweetened condensed milk and vanilla extract, then beat until combined.
- Use spatula to fold in crumbles, then gently fold in $\frac{1}{4}$ cup of the blueberry sauce, creating swirls.
- Freeze for at least 6 hours, up to 2 weeks in a 9x5 loaf pan.

“Breakfast on the Go” Strawberry Chocolate Chip Muffins

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Yields 12 - 14 Muffins

Ingredients

- 2 cups all-purpose flour
- 2 teaspoons baking powder
- ¼ teaspoon baking soda
- ¼ teaspoon salt
- 5 tablespoons unsalted butter, softened
- 2/3 cup sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 1 cup Greek yogurt
- 1 cup chopped fresh strawberries
- ½ cup chocolate chips

Instructions

- Preheat oven to 425 °F.
- Lightly grease a standard size muffin pan, or line with muffin cups and grease the muffin cups.
- Beat together butter and sugar until fluffy, about 2 minutes.
- Beat in eggs one at a time.
- Stir in vanilla extract just until combined and scrape down the sides of the bowl.
- In a small bowl combine flour, baking powder, baking soda, and salt.
- Alternately, add dry ingredients with Greek yogurt to the creamed mixture.
- Do not over mix.
- Stir in chocolate chips and strawberries.
- Scoop the batter into the muffin cups, very close to the brim but *do not overfill*.
- Bake muffins at 425 degrees F for about 5 minutes.
- Lower oven temperature to 350 °F and continue to bake for 12-15 minutes or until a toothpick inserted into the center of one comes out clean.
- Remove to a wire rack to let cool for 10 minutes.
- Remove from muffin tin and cool completely.

Saucy and Sticky Pineapple and Chicken Kebobs

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Yields 6 Servings

Ingredients

- 2/3 cup barbecue sauce
- 2/3 cup teriyaki sauce
- 3 cloves garlic, minced
- 1 tablespoon freshly grated ginger
- 2 pounds boneless, skinless chicken breasts, cut into 1-inch chunks
- 2 cups fresh pineapple chunks 1 red bell pepper, cut into 1 ½ inch pieces
- 2 tablespoons canola oil
- Kosher salt and freshly ground black pepper, to taste

Instructions

- In a medium bowl, combine barbecue sauce, teriyaki sauce, garlic, and ginger. Reserve ½ cup and set aside.
- In a gallon size Ziploc bag or large bowl, combine the barbecue sauce mixture and chicken.
- Marinate for at least 2 hours to overnight, up to 8 hours, turning the bag occasionally.
- Drain the chicken from the marinade.
- Thread chicken, pineapple, bell pepper, and onion onto skewers.
- Brush with canola oil and season with salt and pepper, to taste.
- Preheat grill to medium heat.
- Add skewers to grill and cook, turning occasionally, until the chicken is completely cooked through for about 10 minutes, about 165 °F.
- Brush skewers with reserved barbecue sauce mixture, cooking for an additional 1-2 minutes.
- Serve immediately.

Stuffed Salmon with Jumbo Lump Crabmeat, Spinach, and Roasted Peppers

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Yields 2 Servings

Ingredients

- 12 ounces salmon fillets (4 6-ounce fillets) with skin off
- 4 ounces crabmeat, drained well
- 2 ounces cream cheese, softened
- 1 large egg, whipped
- 1 tablespoon mayonnaise
- ¼ cup baby spinach
- 1 tablespoon roasted red peppers, diced
- ½ cup mozzarella cheese, shredded
- 1 teaspoon old bay seasoning
- ¼ teaspoon sea salt, to taste
- 1/8 teaspoon black pepper, to taste
- 2 tablespoons panko bread crumbs

Instructions

- Preheat oven to 350 °F.
- Cook spinach in a bit of water until fully cooked. Take off the heat and allow to cool.
- When spinach is cool, squeeze out all of the water – excess water will make the stuffing loose.
- In a mixing bowl, add in softened cream cheese, mayonnaise, egg, and old bay seasoning.
- Whip together until well blended.
- Fold in spinach, roasted peppers, shredded mozzarella, and drained crab meat.
- Mix gently, and if the mixture is too loose, add a little bread crumb to tighten it up.
- Place salmon on a baking sheet and season with salt and pepper.
- Portion stuffing out and place on top of salmon fillet. Sprinkle breadcrumbs on top.
- Pour a little water on the baking dish to help keep the salmon moist while cooking.
- Cook salmon at 350 °F for 18-22 minutes – the salmon should be done but not overcooked.

Greek Pork Chops with Tomatoes, Potatoes, and Feta Cheese

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Yields 2 Servings

Ingredients

- 1 pound Yukon Gold potatoes, cut into 1-inch cubes
- 5 tablespoons extra-virgin olive oil
- Kosher salt and freshly ground pepper
- 2 boneless pork chops (3/4 inch thick – about 3/4 pounds)
- 1 teaspoon dried oregano
- 1 ½ cups halved cherry tomatoes
- 2 cloves garlic, thinly sliced
- ¼ cup dry white wine
- 12 pitted kalamata olives, halved
- ¼ teaspoon sugar
- 1/3 cup crumbled feta cheese
- ¼ cup chopped fresh dill

Instructions

- Put a baking sheet in the oven and preheat to 475 °F.
- Toss potatoes with 2 tablespoons olive oil, ½ teaspoon salt, and a few grinds of pepper.
- Spread out potatoes on hot baking sheet and roast, flipping halfway through, until browned and tender, about 25 minutes.
- Rub pork with ¼ teaspoon oregano and season with salt and pepper.
- Heat 2 tablespoons olive oil in a large skillet over medium-high heat.
- Add pork and cook until just cooked through, 2-3 minutes per side.
- Remove from heat and add to plate.
- Add tomatoes, garlic, and remaining ¼ teaspoon oregano to the skillet.
- Cook, stirring, until the tomatoes soften, about 2 minutes.
- Add wine and cook until mostly dry, 1-2 minutes.
- Add ¼ cup water and cook, lightly crushing tomatoes, until slightly thickened, about 1-2 minutes.
- Stir in olives, sugar, and any juices from the plate of pork.
- Season with salt and pepper.
- When the potatoes are done, sprinkle with feta and dill then gently toss.
- Divide the potatoes and pork among plates.
- Spoon the tomato sauce over the pork and drizzle with the remaining 1 tablespoon olive oil.

Pineapple Upside-Down Cake

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Yields 8 Servings

Ingredients

Topping

- ¼ cup unsalted butter, melted
- ½ cup packed light or dark brown sugar
- 8-10 pineapple slices
- 15-20 maraschino cherries

Cake

- 1 ½ cups all-purpose flour
- 1 teaspoon baking powder
- ¼ teaspoon baking soda
- ½ teaspoon salt
- 6 tablespoons unsalted butter, softened to room temperature
- ¾ cup granulated sugar
- 2 large egg whites, at room temperature
- 1/3 cup sour cream, at room temperature
- 1 teaspoon pure vanilla extract
- 1/3 cup whole milk, at room temperature

Instructions

Topping

Preheat oven to 350 °F.

- Pour ¼ cup melted butter into an ungreased 9x2 inch pie dish or round cake pan that is 2 inches deep.
- Sprinkle brown sugar evenly over butter.
- Blot any excess liquid off the fruit with a clean towel or paper towel (the wetter the fruit, the more likely the cake could overflow or the topping could seep over the sides when inverted).
- Arrange about 6-7 blotted pineapple slices and all of the cherries on top of the brown sugar – you can also halve 3 pineapple rings and arrange them around the sides of the pan.
- Place pan in the refrigerator for a few minutes as you prepare the cake batter – this helps set the topping's arrangement.

Cake

- Whisk the flour, baking powder, baking soda, and salt together in a bowl and set aside.
- Using a handheld mixer, beat the butter on high speed until smooth and creamy, about 1 minute.

Pineapple Upside-Down Cake Part 2

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Yields 8 Servings

Instructions

- Add sugar and beat on high speed until creamed together, about 1 minute - scrape down the side and up the bottom of the bowl with a rubber spatula as needed.
- On high speed, beat in egg whites until combined, then beat in sour cream and vanilla extract - scrape down the sides and up the bottom of the bowl as needed.
- Pour the dry ingredients into the wet ingredients.
- Turn the mixer on low speed and as the mixer runs, slowly pour in milk until all of the ingredients are combined.
- *Do not overmix* – you may have to whisk it all by hand to make sure there are no lumps at the bottom of the bowl – the batter will be slightly thick.
- Remove the topping from the refrigerator and pour the cake batter evenly over the topping.
- Bake for 43-45 minutes, putting foil on the rack above the cake halfway through bake time to prevent the top from over-browning before the center has a chance to fully cook.
- The cake is done when a toothpick inserted into the center of the cake comes out mostly clean – a few moist crumbs are ok – don't be alarmed if the cake takes longer.
- Remove the cake from the oven and cool on a wire rack for just 20 minutes.
- Invert the slightly cooled cake onto a cake stand or serving plate.
- You can slice and serve the cake warm, but the slices will be messy.
- Chef Rob recommends to cool the cake completely at room temperature before slicing and serving - *do not refrigerate* the cake to speed up the cooling process because it could end up tasting overly dense.
- Cover leftover slices and store for up to 3 days in the refrigerator or 3 months in the freezer.
- If frozen, thaw slices at room temperature so the topping arrangement thaws nicely if frozen whole.