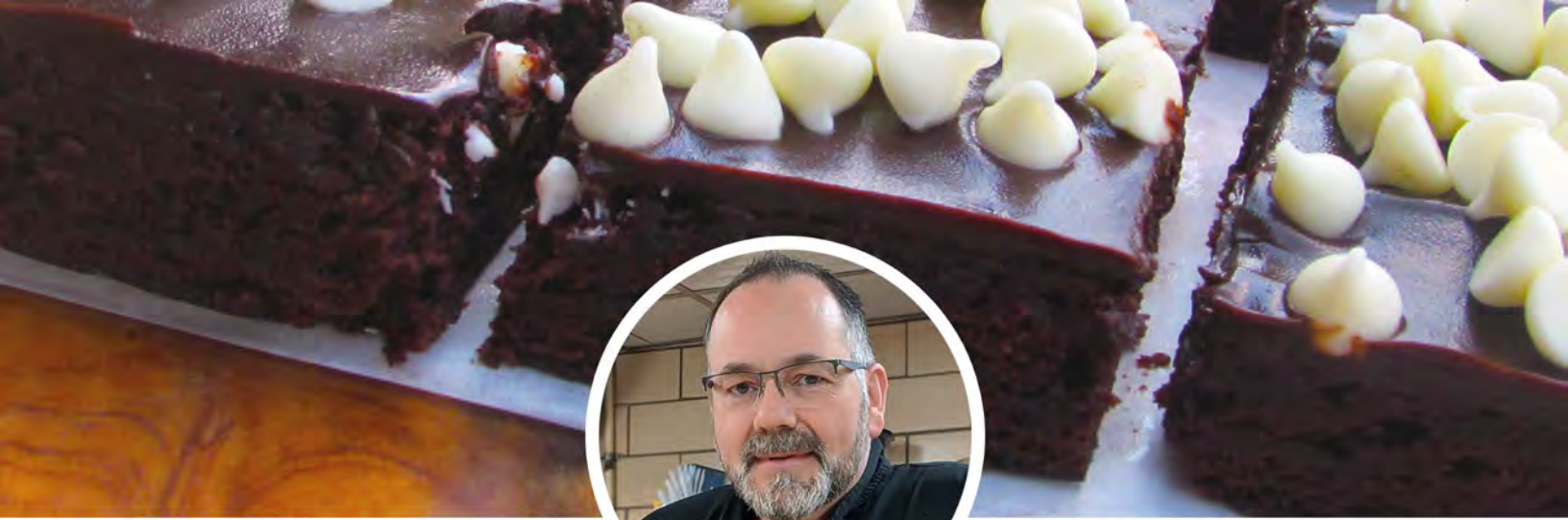




## Lehigh Dining

A collection of recipes made famous at Lehigh University

**Our professional chefs share their secrets so you can make your student's favorite dishes at home**



**Joseph Feiertag**  
Executive Pastry Chef

# Lehigh Brownies

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## Ingredients

### Batter

- 1 stick butter
- 3 ounces (3 blocks) unsweetened baker's chocolate
- 1 cup granulated sugar
- 2 eggs
- ½ cup all-purpose flour
- ¼ cup cocoa
- ¼ tsp. baking powder
- 1 tsp. pure vanilla extract or bourbon
- \*¼ cup (heaping) dark chocolate chunks
- \*¼ cup (heaping) walnut pieces
- walnut halves for garnish

### Ganache

- 1 cup dark chocolate chunks
- ½ cup heavy cream (heated to boiling)
- 1 tbsp. butter

\*Chef's Note: You can substitute almost anything you like for these ingredients: M&M's, milk, white or dark chocolate chips, any kind of nut, mini peanut butter cups or even pretzel bites.

## Preparation

1. Preheat oven to 350°F.
2. Spray 8x8 pan with baking release spray.
3. In a large glass bowl, place butter and the 3 blocks of baker's chocolate. Place in the microwave on high, melt the butter and chocolate at one-minute intervals, stirring between each zap.
4. Add the sugar to the melted chocolate mixture and stir well until fully incorporated.
5. Stir in the eggs, vanilla, or bourbon.
6. Blend in the flour, cocoa and baking powder.
7. Fold in the dark chocolate chips and walnuts.
8. Pour the batter into the prepared sprayed baking pan, make sure you spread the batter evenly into corners.
9. Place pan in oven, bake approximately 25 minutes.

### Ganache Preparation

1. Place the dark chocolate pieces into a glass bowl.
2. Heat the heavy cream until just boiling in a glass bowl in the microwave or in a saucepan on the stove top.
3. Pour over the chocolate pieces, let sit one minute, whisk until smooth and no chocolate pieces are visible.
4. Pour over baked brownies and evenly spread ganache with a spatula.
5. Garnish with your favorite topping; walnuts or our Lehigh Brownies are garnished with white chocolate chips!
6. Cut brownies 4x4 when cool and the ganache has set.

# Chocolate Chip Cookies

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## Ingredients

3 sticks unsalted butter  
½ cup all-purpose shortening  
1 cup granulated sugar  
1 ½ cup packed brown sugar  
1 “heavy” tsp. pure vanilla extract  
3 eggs  
5 cups all-purpose flour  
(our recipe uses 50% cake flour and 50% all-purpose flour)  
1 tsp. baking soda  
1 tsp. salt  
2 – 12oz bags of semi-sweet chocolate chips

## Preparation

1. Preheat oven to 350° f.
2. Place butter, shortening, granulated sugar, brown sugar and vanilla in a large bowl fitted to a stand mixer.
3. Blend the fats and sugars together until blended that there are no visible chunks of butter. Do not overmix.
4. Add eggs and mix until they are just incorporated and are no longer visible.
5. Add in flour, baking soda and salt.
6. Stir until 50% of the flour has become absorbed.
7. Add in chocolate chips and blend until all the flour has been incorporated and absorbed. Again, do not over mix.
8. Using a 1 oz scooper, drop cookie dough on baking sheets, spaced evenly, 4x3.
9. Conventional oven - bake at 350° f, 10 - 12 minutes.  
Convection oven - bake at 350° f, 9 minutes. (This is how we bake them)

Enjoy them at their best, when warm! To maintain the best possible freshness, store leftover cookies in airtight containers for up to a week.

*This recipe yields six dozen delicious cookies!*

# Lehigh Famous Meatloaf

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**Chad Liksco**

Executive Catering Chef



## Ingredients

5 lb. ground beef  
4 eggs  
2 cups breadcrumbs  
3 tablespoons dijon mustard  
1 ¼ cups ketchup  
¼ cup worcestershire sauce  
¾ cup diced onions, sautéed  
salt and pepper to taste  
italian seasoning to taste  
⅓ cup of fresh chopped parsley

## Preparation

1. Preheat oven to 225° F.
2. Mix all ingredients thoroughly on low speed in a kitchen mixer or by hand.
3. Shape into loaves and arrange onto sheet pans about three inches apart from each other.
4. Bake until an internal temperature of 155° F is reached. Check after one hour and then monitor internal temperature until done.

# Macaroni & Cheese



## Ingredients

3 lbs. cooked macaroni  
1 qt. heavy cream  
1 cup whole milk  
chicken stock (to thin if sauce gets too thick)  
1 lb. cream cheese, pulled into small pieces  
½ lb. shredded white cheddar  
¼ lb. american cheese  
salt and pepper to taste  
1 cup (or more if needed) panko breadcrumbs



**CJ Livering**

Executive Chef, Lower Cort

## Preparation

1. Put a pot of water for cooking macaroni on to boil.
2. When boiling add salt and macaroni, stir, following package directions for cooking time.
3. When tender drain macaroni, return to pot and set aside.
4. Heat heavy cream and milk in heavy bottomed pot until hot, no need to boil.
5. Add in cream cheese and stir until smooth.
6. Add in the shredded white cheddar and American cheese and stir until smooth.
7. Season with salt and pepper.
8. Add cooked Macaroni into cheese sauce and stir until well combined. It may look a bit loose but will tighten up when it bakes in the oven.
9. Pour macaroni and cheese mixture into an appropriately sized baking pan that is well buttered or sprayed with vegetable oil all around the sides and bottom.
10. Top macaroni and cheese with panko breadcrumbs and bake in a 375° F oven for 10-12 minutes or until breadcrumbs are golden brown.



# The Brown And White

made famous at the Fud Truk

## Ingredients

### Garlic Aioli

- 1 garlic head
- 2 tsp. olive oil
- ½ cup mayonnaise
- 1 tsp. lemon juice
- ½ tsp. worcestershire sauce

### Roast Beef

- 3-4 lbs boneless top round
- 2 tsp. garlic powder
- 2 tsp. onion powder
- 2 tsp. paprika
- 1 tsp. crushed red pepper flakes
- 2 tsp. italian seasoning
- 2 tsp. kosher salt
- 1 tsp. black pepper

### Sandwich

- brioche bun
- white cheddar cheese
- caramelized onions

## Preparation

### Garlic Aioli

1. Preheat oven to 350°F.
2. Trim off top of garlic head to expose cloves and drizzle with olive oil. Sprinkle with salt and pepper and wrap in aluminum foil.
3. Bake until garlic feels soft when pressed, about 1 hour. Unwrap, allow to cool then refrigerate until chilled, up to 1 hour.
4. Pull out garlic, mash with fork until creamy. Add remaining ingredients and mix well until blended. Refrigerate at least 1 hour.

### Roast Beef

1. Combine herbs and spices and rub the mixture all over the beef and place in zip lock bag. Let marinade in the refrigerator for up to four hours.
2. Preheat the oven to 450°F.
3. Place the roast in a baking dish. Bake for 15 minutes then reduce the heat to 325°F and cook for 45 minutes or until 125°F. The roast will be medium rare, cook longer for desired temperature.
4. Remove from oven and let rest for 15 minutes with a tented foil cover.
5. Once rested, thinly slice the roast beef.

### Sandwich

1. Place a non stick pan on the stove top on medium heat. Add the sliced roast beef in the pan for 10 minutes to heat. Top with caramelized onions and cheese until cheese is melted
2. Lightly toast brioche bun then smear with the garlic aioli. Assemble and enjoy!



“It is perfection.  
I have nothing else  
to say about it.”

- Satisfied Customer

# The Bodega Classic

as featured at the Fud Truk

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## Ingredients

2 slices pork roll, such as taylor ham  
2 tbsp. unsalted butter  
kaiser roll  
2 large eggs  
kosher salt & freshly ground pepper  
2 slices american cheese  
ketchup for serving, optional

## Preparation

1. Score the edges of the pork roll slices. This will keep the slices flat and prevent them from buckling.
2. Heat one tablespoon of butter in a large non-stick skillet over medium-high heat.
3. Add the pork roll slices in one layer and brown well on both sides, about six minutes.
4. Remove the slices and place on paper towel covered plate
5. Wipe skillet with paper towel place pan back on heat
6. Heat one tablespoon of butter in pan.
7. Crack both eggs in pan, careful not to break the yolks, lifting handle about an inch so the eggs pool in far corner of pan. Hold for 30 seconds or until whites start to set then lower the handle.
8. Season with salt and pepper.
9. Cook eggs until the whites become opaque then gently flip each egg then place one slice of American Cheese on each egg.
10. Place Pork roll slices on top of eggs and cheese.
11. Place eggs, cheese, and pork roll on toasted Kaiser roll. Add ketchup if preferred, serve and enjoy!





# Brazilian Limeade

as featured at our food truck, Simply Skewered



## Ingredients

### Limeade

- 2 limes
- 2 ½ cups water
- 2 cups ice

### Coconut Milk Simple Syrup

- 1 can coconut milk
- ½ cup palm sugar - cooked until dissolved

## Preparation

### Coconut Milk Simple Syrup

1. In saucepan, combine can of coconut milk and cooked palm sugar.
2. Heat until dissolved.
3. Allow to cool.

### Limeade

1. Wash limes, leaving peel on cut off ends and slice into eight sections.
2. Place all ingredients in a blender and pulse five times.
3. Strain through fine mesh strainer.
4. Pour limeade into a 12 oz glass filled with ice. Enjoy!





LEHIGH DINING

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