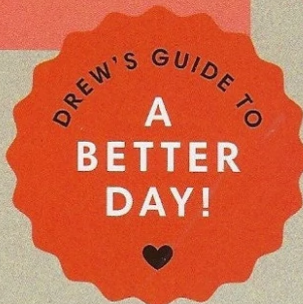


# DREW

Every Day Beautiful

## HOW WE DO IT!

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# top

**Jocelyn Delk Adams** shares four recipes from her new cookbook, *Everyday Grand: Soulful Recipes for Celebrating Life's Big and Small Moments*.

**When you grow up** celebrating your grandmother's two birthdays — one for the date on her birth certificate and another for the date she felt it should be — making special occasions out of typically mundane matters comes naturally. "Take stock of your everyday accomplishments," says cookbook author, TV personality, and food blogger behind Grandbaby Cakes Jocelyn Delk Adams. "They matter. You matter."

To help you do just that, Adams has packed her exuberant new cookbook, *Everyday Grand*, with easy but excellent recipes you can make anytime a moment begs to be turned into a special occasion. Here, she shares food for fêting a movie night, fitness goals, peak produce season, and the ones you love most.



#### GRAND ADVENTURE

Twelve years ago, Jocelyn Delk Adams was baking cakes in her small Chicago apartment and selling them for extra money. Now she's loved by foodies everywhere.



# Black-eyed pea power bowls

"Each week since what I call my Rocky moment, I've run three times, rain or shine. After an intense workout, you need a nutrient-dense meal, and these power bowls are ideal not only for fueling your body but also for celebrating your own *Rocky* moment."

SERVES 4

## SWEET POTATOES

- 1 Large sweet potato, peeled and cubed (about 1 pound)
- 1 Tablespoon extra-virgin olive oil
- $\frac{3}{4}$  Teaspoon kosher salt
- $\frac{1}{2}$  Teaspoon ground cumin
- $\frac{1}{2}$  Teaspoon smoked paprika
- $\frac{1}{8}$  Teaspoon cayenne pepper

## BLACK-EYED PEAS

- 1 15-ounce can black-eyed peas, drained and rinsed
- $\frac{1}{4}$  Cup chicken stock, vegetable stock, or water
- 2 Garlic cloves, minced or finely grated
- 2 Teaspoons fresh lime juice
- 1 Canned chipotle pepper in adobo sauce, finely chopped
- 1 Teaspoon ground cumin
- $\frac{1}{2}$  Teaspoon kosher salt

## CURRIED GREEN GODDESS DRESSING

- 1 Cup plain full-fat Greek yogurt or vegan Greek yogurt
- $\frac{1}{3}$  Cup loosely packed fresh cilantro
- $\frac{1}{3}$  Cup loosely packed fresh basil
- $\frac{1}{3}$  Cup loosely packed fresh flat-leaf parsley
- 2 Cloves garlic, peeled
- 1 Tablespoon fresh lime juice
- 2 Teaspoons curry powder
- $\frac{3}{4}$  Teaspoon
- Kosher salt, to taste
- $\frac{1}{8}$  Teaspoon cayenne pepper





#### TO SERVE

Cooked grain of your choice, such as brown rice, quinoa, farro, or cauliflower rice

Pickled onion or sliced red onion

2 Ripe avocados, halved, pitted, and sliced

Fresh cilantro leaves

#### ROAST THE SWEET POTATO

- Position a rack in the middle of the oven and preheat to 400 F.
- In a medium bowl, toss together the sweet potato, olive oil, salt, cumin, paprika, and cayenne. Transfer to a large, rimmed baking sheet and roast for 20 minutes. Toss, then roast for another 20 minutes, or until the potato is nicely browned and tender.

#### MAKE THE PEAS

- While the sweet potato is roasting, in a small pot, combine the black-eyed peas, stock, garlic, lime juice, chipotle, cumin, and salt; bring to a boil over medium heat. Reduce the heat to low and simmer until the flavors have melded, about 5 minutes. Remove from the heat, cover, and set aside.

#### MAKE THE DRESSING

- In a blender, combine the yogurt, cilantro, basil, parsley, garlic, lime juice, curry powder, salt, and cayenne; blend until smooth. Transfer to a 12-ounce jar and slide to the side

#### ASSEMBLE THE BOWLS

- Divide the grain of your choice, peas, and sweet potato among four bowls. Top with pickled onion, avocado, and a drizzle of the dressing. Garnish with cilantro and serve. Refrigerate leftovers in an airtight container for up to 7 days.



## Maple-brown butter pancetta popcorn

"When I met my husband, Fred, I realized he has this insane passion for movies like I do. We'd go to independent movie screenings and be two of six people total in the theater, and we loved it. After our daughter, Harmony, came along, we wanted to re-create the magic of going to the movies in the comfort of our living room. It's hard to beat this popcorn, a good movie, and the chill vibes of home."

#### MAKES ABOUT 8 CUPS

- 8 Slices pancetta or bacon, or 1 4-ounce package diced pancetta
- ½ Cup (1 stick) salted butter
- ⅓ Cup maple syrup
- ½ Teaspoon kosher salt, plus more to taste
- 8 Cups popped popcorn (from about ⅓ cup unpopped kernels)
- Position a rack in the middle of the oven and preheat to 450 F. Set a wire rack over a large rimmed baking sheet. Place the pancetta slices on the rack and bake for 15–20 minutes, until the pancetta is crispy and golden brown. Let the pancetta cool completely on the rack, then finely chop it and set aside; reserve the drippings on the baking sheet. (If using packaged pancetta, brown in a small pan over medium heat, about 15 minutes.)
- In a medium saucepan, melt the butter over medium heat, then cook until the solids brown and the butter smells nutty, about 6 minutes. Reduce the heat to low and whisk in the maple syrup, half the drippings, half the pancetta, and the salt until combined. (Reserve the rest of the pancetta fat for another use.)
- In a large bowl, pour the butter syrup over the popcorn and gently mix to evenly coat. Top with the remaining pancetta and serve.



# Crispy AF air fryer green tomatoes

"Since green tomatoes have such a brief season, I like to celebrate them as much as I can and fry them while the getting's good. To me, they are a reminder to treasure those quickly passing moments in life and truly make the most of every second."

SERVES 4

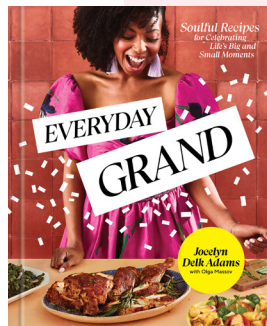
## FRIED GREEN TOMATOES

- 6 Tablespoons plain bread crumbs
- ½ Cup + 2 tablespoons all-purpose flour, divided
- 2 Tablespoons yellow cornmeal
- 1 Teaspoon seasoned salt, such as Lawry's
- ½ Teaspoon smoked paprika
- ¼ Teaspoon cayenne pepper
- ½ Teaspoon lemon pepper, or ¼ teaspoon freshly ground black pepper + ¼ teaspoon finely grated lemon zest
- ½ Teaspoon garlic powder
- ½ Teaspoon onion powder
- ⅛ Teaspoon mustard powder
- 2 Large eggs
- 2 Teaspoons hot sauce
- 2 Green tomatoes, sliced ¼ inch thick, ends reserved, thoroughly dried with paper towels
- Kosher salt and freshly ground black pepper
- Nonstick cooking spray
- 2 Tablespoons chopped fresh flat-leaf parsley, for serving
- Lemon wedges, for serving

## REMOULADE

- ½ Cup mayonnaise
- 1 Tablespoon dill pickle relish, or 1 tablespoon caper brine
- 1 ½ Teaspoons fresh lemon juice
- 1 ½ Teaspoons hot sauce
- 1 Teaspoon capers, drained and coarsely chopped
- Generous ½ teaspoon smoked paprika
- ½ Teaspoon Creole mustard or yellow mustard
- ½ Teaspoon Worcestershire sauce
- ¼ Teaspoon onion powder
- 1 Clove garlic, minced or finely grated

For more, follow @grandbabycakes or go to [grandbaby-cakes.com](https://www.grandbaby-cakes.com).



## EVERYDAY GRAND

(\$30) is available at [bookshop.org](https://bookshop.org).

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## PREPARE THE TOMATOES

- Line a large rimmed baking sheet with parchment paper.
- In a brown paper bag, large zip-top bag, or shallow bowl, combine the bread crumbs, 2 tablespoons of the flour, cornmeal, seasoned salt, paprika, cayenne, lemon pepper, garlic powder, onion powder, and mustard powder; shake until well combined. Transfer the mixture to a shallow plate.
- Put the remaining ½ cup flour in a separate shallow bowl. In a deep pie dish or large shallow bowl, whisk together the eggs and hot sauce and set aside. Sprinkle the tomato slices with salt and black pepper on both sides. Using a fork and working with one tomato slice at a time, dip each slice in the all-purpose flour, followed by the egg mixture, letting the excess drip back into the bowl.
- Finally, dip the coated tomato slice into the seasoned bread crumbs and transfer to the prepared baking sheet. (Using a fork for the coating process will ensure a neater result, as fingers and/or tongs tend to rub off the breading.) Repeat with the remaining tomato slices. Let the slices sit for about 10 minutes to allow the coating to really adhere.

## MAKE THE REMOULADE

- In a medium bowl, whisk together the mayonnaise, relish, lemon juice, hot sauce, capers, paprika, mustard, Worcestershire, onion powder, and garlic until smooth.
- Cover and refrigerate until ready to serve.

## AIR FRY THE TOMATOES

- Set an air fryer to 400 F. Lightly spray the basket of the fryer with cooking spray.
- Working in batches to avoid overcrowding, add the tomato slices to the basket and liberally spray the top of each slice with cooking spray.
- Air fry for 5–6 minutes, then remove the basket, gently flip the tomatoes, and spray with cooking spray. Air fry for another 5–6 minutes, depending on the thickness of slices, until golden brown on the outside but still juicy and tender on the inside. Transfer the tomatoes to a wire rack and let cool for 5 minutes. Repeat with the remaining tomato slices.
- When ready to serve, transfer the tomatoes to a serving plate, garnish with parsley, and serve with remoulade and lemon wedges on the side.





#### PRO TIP

"I like to save my green tomato ends for salads — they add a delightfully tangy note. My daddy, on the other hand, likes to quick-pickle them. In a jar big enough to hold the tomato ends, combine apple cider vinegar or white wine vinegar, a little water, black pepper, salt, and brown sugar and swirl the jar to dissolve the salt. Add the tomato ends, screw on the lid, and refrigerate overnight. The next day, you'll have lightly pickled tomato slices to add to sandwiches or burgers."



## Reasons to believe in

"A cause for celebration, to me, can be as small as a good hair day or as big as an actual holiday, or a tradition like my family's annual fish fry or Big Mama's two birthdays," Adams says. Here are 10 of the many, many inspiring reasons to be happy she shares in her book.

- ♥ Following your passion
- ♥ Falling in love
- ♥ Making it to Friday
- ♥ Treating yourself
- ♥ Being inspired by something new
- ♥ Feeling grateful
- ♥ Overcoming a fear
- ♥ Saying "yes" to a new opportunity
- ♥ Going solo
- ♥ Celebrating a first





# Strawberry lemonade angel pie

"I decided to pay homage to this beautiful dessert with my own twist: I added finely ground freeze-dried strawberries to evoke that iconic summer thirst-quencher, strawberry lemonade."

**MAKES A 9-INCH PIE**

## MERINGUE SHELL

Nonstick cooking spray

- ¾ Cup freeze-dried strawberries
- 4 Large egg whites, at room temperature
- ½ Teaspoon cream of tartar
- 1 Pinch fine sea salt
- 1 Cup granulated sugar

## LEMON FILLING AND WHIPPED CREAM

- 4 Large egg yolks, at room temperature
- 1 14-ounce can sweetened condensed milk
- 2 Teaspoons finely grated lemon zest (from 1 lemon)
- ½ Cup fresh lemon juice (from 2 lemons)
- 1 Teaspoon vanilla extract
- 1 Cup cold heavy cream

## MACERATED STRAWBERRIES AND TOPPINGS

- 1 Pound strawberries, hulled and sliced
- ¼ Cup granulated sugar
- 1 Small lemon, finely zested and juiced, plus more for garnish

## MAKE THE MERINGUE SHELL

- Position a rack in the middle of the oven and preheat to 300 F. Spray a 9-inch pie plate with cooking spray.
- In a mini food processor, pulse the freeze-dried strawberries until ground to a fine dust. Pass the ground strawberries through a fine mesh sieve and discard the seeds; you should have about 3 tablespoons. Set aside.
- In the bowl of a stand mixer fitted with the whisk attachment or in a large bowl using a hand-held mixer, beat the egg whites on high speed until foamy, about 1 minute. Sprinkle in the cream of tartar and salt; beat until the whites hold soft peaks, about 2 minutes. Gradually add the sugar and beat until the meringue is glossy and stiff, about 2 minutes. Add the powdered strawberries and beat on high until fully incorporated and the meringue is pale pink.

- Transfer the meringue to the prepared pie plate and, using a small offset spatula, spread it over the bottom and up the sides of the plate to resemble a pie shell. Bake for about 50 minutes, until the meringue is baked through and lightly browned around the sides. Transfer the pie plate to a wire rack and let cool completely. Raise the oven temperature to 350 F. The meringue shell will look somewhat puffed up, as if it won't fit the filling, but it will deflate as it cools.

## MAKE THE LEMON FILLING AND WHIPPED CREAM

- In a medium bowl, whisk together the egg yolks, sweetened condensed milk, and lemon zest. Gradually whisk in the lemon juice and vanilla until fully combined.
- Pour the filling into the cooled meringue shell and bake for 20 minutes, or until the filling is mostly set but still jiggles slightly if you shake the pie plate. Transfer to a wire rack and let cool completely.
- In a chilled large bowl, using a hand-held mixer, beat the heavy cream, starting on medium speed and increasing to high, until stiff peaks form, about 2 minutes.
- Top the pie with the whipped cream, making decorative swirls with an offset spatula. Transfer to the fridge and chill for at least 6 hours and up to overnight.

## MACERATE THE STRAWBERRIES

- About 1 hour before serving, in a medium bowl, gently stir together the strawberries, sugar, and lemon zest (reserving some zest for garnish) and juice until combined. Cover and let sit at room temperature until ready to serve.
- Remove the pie from the refrigerator, slice, and serve with the macerated strawberries and extra lemon zest on top.