

HOUSE OF ILLEGATE

The House of Illegate Cookbook

From the Kitchen & Bar of Illegate

EST. 2025

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FROM THE KITCHEN

The recipe book

13 ENTRIES

HOUSE OF ILLEGATE - EST. 2025

HOUSE FAVORITE

Candied Sweet Potatoes

HOLIDAY / SIDES / SWEET POTATOES / THANKSGIVING

Buttery, caramelized sweet potatoes baked in a maple-brown sugar sauce with warm cinnamon, nutmeg, ginger, and vanilla. A make-ahead-friendly holiday side dish.

PREP	COOK	REST
15 Minutes	**1 Hour**	**10 Minutes**

SERVES	DIFFICULTY
10	**Easy**

INGREDIENTS

SWEET POTATOES

- 6 Whole sweet potatoes - About 3–4 lbs
- 1/2 tsp Salt

CANDIED SAUCE

- 1/2 Cup unsalted butter - 8 Tbsp / 113g
- 1 tbsp water - 15ml
- 1/4 cup pure maple syrup - 60ml
- 1 cup packed brown sugar - Light or dark; about 200g
- 3/4 tsp ground cinnamon
- 1/2 tsp ground nutmeg
- 1/2 tsp ground ginger
- 1 tsp pure vanilla extract

OPTIONAL FINISH

- 2 tsp orange zest - Optional
- rosemary - Fresh or dried, chopped; optional garnish
- flaky sea salt - Optional garnish

METHOD

1. Peel the sweet potatoes and slice them into approximately 1/2-inch-thick slices. Place them in a greased 9×13-inch baking dish or similar 3-quart baking dish. Sprinkle with the salt and toss to coat.
2. Preheat the oven to 375°F (191°C).

3. Make the sauce: Cut the butter into smaller pieces to help it melt. Add the butter, water, maple syrup, brown sugar, cinnamon, nutmeg, and ginger to a medium saucepan over medium heat.
4. Cook and stir until the butter has completely melted. Stop stirring and bring the mixture to a gentle boil. Let it boil 2 minutes without stirring.
5. Remove the sauce from the heat and stir in the vanilla extract and optional orange zest.
6. Pour the sauce over the sweet potatoes and toss until the slices are evenly coated.
7. Bake for 1 hour, stirring the sweet potatoes every 20 minutes. After the first 20 minutes, cover the baking dish with aluminum foil to help the potatoes cook evenly.
8. Remove from the oven. If using, garnish with rosemary and flaky sea salt.
9. Allow the sweet potatoes to cool uncovered for 10 minutes before serving. The sauce will initially be thin but thickens as it cools.

HOUSE NOTES

Make Ahead: The sweet potatoes can be peeled and sliced 1 day ahead and refrigerated overnight. The sauce can be prepared 1–2 days ahead, refrigerated, then reheated until thin and pourable before assembling the dish.

Leftovers: Cover and refrigerate for up to 1 week. The sauce thickens when chilled and loosens again when reheated.

Freezing: The finished dish can be frozen for up to 3 months. Thaw in the refrigerator, cover with foil, and warm at 350°F for about 25 minutes, or until heated through.

Equipment: 9×13-inch or similar 3-quart baking dish, medium saucepan, and wooden spoon or silicone spatula.

Chicken Bacon Ranch Pasta

BACON / CHICKEN / PASTA

Creamy chicken and bacon penne with a homemade ranch-cheddar sauce.

PREP	COOK	SERVES
30 Min	45 Min	4

DIFFICULTY
Easy



INGREDIENTS

- 1 tbsp butter
- 2 med chicken breasts
- 1 lbs bacon
- 1 lbs penne pasta
- 2 cups whole milk
- 1 cup shredded cheddar cheese
- 1 package ranch seasoning
- 2 tbsp flour

METHOD

1. Cook the chicken.

2. Cook the bacon and chop it, reserving some of the bacon grease.
3. Cook the penne pasta.
4. Melt the butter together with the reserved bacon grease.
5. Once the butter has melted, add the flour and ranch seasoning.
6. Cook for 1–2 minutes to remove the raw flour taste.
7. Slowly whisk in the milk, fully incorporating each addition before adding more to help prevent clumping.
8. Bring the mixture to a simmer.
9. Slowly whisk in the shredded cheddar cheese to avoid clumping.
10. Return the sauce to a simmer, then turn off the heat.
11. Add the chicken, chopped bacon, and cooked penne.
12. Stir together and serve.

HOUSE NOTES

The source specifically uses a little reserved bacon grease along with the butter for the sauce base.

Concentrated Roasted Chicken Stock

BASICS / STOCKS & BROTHS

A deeply flavored, unsalted roasted chicken stock made from leftover carcasses and trim, then reduced into a freezer concentrate designed to be diluted 1:1 with water before use.

PREP	COOK	REST
25 min	6 hr 30 min	2 hr

SERVES	DIFFICULTY
8	Easy

INGREDIENTS

CHICKEN & AROMATICS

- 6-8 chicken carcasses - Use backs, rib cages, necks, wing tips, skin, and connective tissue; do not use liver.
- 2 large onions - Quartered; skins may be left on.
- 3-4 carrots - Roughly chopped.
- 3-4 stalks celery - Roughly chopped.
- 1 head garlic - Halved crosswise.
- 2-3 bay leaves
- 1 tbsp whole black peppercorns
- 1 small handful parsley stems - Optional.
- cold water - Use only enough to barely cover the bones.

METHOD

1. Heat the oven to 425°F. Spread the chicken carcasses, backs, necks, wing tips, and other bones on rimmed sheet pans in a single layer.
2. Roast for 40-50 minutes, turning once if needed, until deeply browned but not burned. For an even richer stock, add the onions and carrots to the pans for the final 20 minutes.
3. Transfer the roasted bones and any roasted vegetables to a large stockpot. Add the celery, garlic, bay leaves, peppercorns, and parsley stems if using.
4. Add cold water only until the bones are barely covered. Do not fill the pot with extra water; using less water helps create a stronger stock.
5. Slowly bring the pot to a very gentle simmer. Skim off foam or impurities that rise during the first 30-45 minutes.
6. Maintain a bare simmer for 5-6 hours. Avoid a rolling boil. Add a small amount of hot water only if

necessary to keep the bones mostly submerged.

7. Strain the stock through a fine-mesh strainer into a clean pot. Discard the spent bones and vegetables.
8. Return the strained stock to the stove and simmer uncovered until the volume is reduced by approximately half. The concentrate should taste much stronger than normal ready-to-use chicken stock.
9. Cool the stock quickly, ideally by setting the pot in an ice-water bath and stirring periodically. Refrigerate until fully chilled, then remove the hardened fat from the top. Save the fat as schmaltz if desired.
10. Portion the concentrate into freezer-safe containers or bags and freeze. Label clearly: CHICKEN STOCK CONCENTRATE — DILUTE 1:1.
11. To use, combine 1 part concentrated stock with 1 part water. For example, 1 cup concentrate plus 1 cup water makes about 2 cups of regular-strength chicken stock. Season with salt only after dilution and while preparing the final dish.

HOUSE NOTES

Do not salt the stock before reducing or freezing. Salt becomes more concentrated during reduction, and many finished dishes already contain salty ingredients. A well-made batch may set up like loose gelatin when chilled because of collagen from the bones and connective tissue. Chicken feet may be added for extra gelatin. The finished batch yields about 8 cups of concentrate, depending on pot size and reduction.

Source / inspiration: House of Illegate

HOUSE FAVORITE

Extra Gooey Cinnamon Rolls

BAKING / DESSERTS

Big, soft cinnamon rolls filled with buttery cinnamon sugar and finished with rich butter vanilla frosting. A milk-and-butter topping before baking makes them extra gooey.

PREP	COOK	REST
15 Min	25-30 Min	2 Hours

SERVES	DIFFICULTY
6	Moderate



INGREDIENTS

FOR THE DOUGH

- 1 tsp Yeast
- 2 tbsp Sugar
- 343 g Milk
- 480 g Flour
- 1 tsp Salt
- 60 g Butter, softened

FOR THE FILLING

- 140 g Butter, softened
- 140 g Brown Sugar
- 3 1/2 tbsp Ground cinnamon

FOR THE BUTTER VANILLA FROSTING

- 85 g Butter, softened
- 180 g Powdered sugar
- 1` tbsp Vanilla extract

METHOD

1. Mix the dough. In a large bowl, combine the yeast, sugar, and milk. Add the flour and mix until combined. Add the salt and softened butter, then stretch and fold or coil fold the dough until the butter is fully incorporated.
2. Let rise. Cover and let the dough rise for about 2 hours, or until doubled in size.
3. Add the filling. Roll the dough into a large rectangle. Mix the brown sugar and cinnamon together, reserving a little for the bottom of the pan. Spread the softened filling butter evenly over the dough, then sprinkle with the remaining cinnamon sugar.
4. Shape the rolls. Cut the dough into 6 long strips. Roll each strip into a cinnamon roll.
5. Arrange in the pan. Sprinkle the reserved cinnamon sugar into the bottom of the baking pan. Place the rolls on top, leaving room for them to expand.
6. Rest and preheat. Cover the rolls and let them rest for 15 minutes. Preheat the oven to 350°F (175°C).
7. Add the topping. Mix milk with 1 tablespoon of melted butter. Spoon about 2 tablespoons of the mixture over each roll.
8. Bake. Bake for 25–30 minutes, or until golden brown.
9. Make the frosting. Beat the softened frosting butter until smooth. Gradually mix in the powdered sugar, then add the vanilla extract and beat until creamy.
10. Cover and frost. Immediately after removing the rolls from the oven, cover the pan with a clean kitchen towel. Let the rolls cool until warm, then spread the frosting over the tops.

HOUSE NOTES

Weight measurements are preferred; cup measurements are approximate. The original recipe does not specify the yeast type, pan size, or exact milk quantity for the before-baking topping.

Homemade Flour Tortillas

BAKING / BREAD & DOUGH / MEXICAN / SIDES

Soft homemade flour tortillas made with lard, warm water, and a simple hand-kneaded dough. Resting the dough and cooking quickly on a hot comal gives them the soft, blistered texture you want.

PREP	COOK	REST
20 minutes	30 sec per	15-20 min

SERVES	DIFFICULTY
10	Moderate



INGREDIENTS

- 4 cups flour
- 1/2 cup shortening - This can be any fat Butter, Oil or Bacon Grease
- 1 tsp baking powder
- 1 tsp salt
- 1 1/2 cup water - Add gradually; you may not need every drop Can be as much as 3 Cups

AS NEEDED

- N/A flour - For the work surface and rolling

METHOD

1. Add the flour, baking powder, and salt to a large mixing bowl and mix together.

2. Add the lard to the dry ingredients. Work it into the flour with your hands until the fat is thoroughly incorporated.
3. Begin adding the warm water a little at a time, mixing by hand as you go. Do not dump all of the water in at once.
4. Continue adding water only until the dough begins pulling together into a ball. Approximately 1 1/2 cups total, but the exact amount can vary with the flour and humidity.
5. Once the dough has come together, scrape the bowl clean and continue working the dough until all of the loose flour is incorporated.
6. Turn the dough onto a lightly floured work surface and knead for about 5 minutes, until smooth and elastic. The dough should bend and stretch rather than crack apart.
7. Form the dough into a ball, return it to the bowl, and cover with a towel or plastic wrap.
8. Let the dough rest for approximately 15–20 minutes.
9. Lightly flour the work surface. Divide the rested dough into individual portions and shape them into smooth balls. Make larger portions for burrito-sized tortillas and smaller portions for regular tortillas.
10. Keep the dough balls covered while working so they do not dry out.
11. Preheat a comal or flat griddle over medium heat. In the reel, the burner is set around 4–4½.
12. Flatten one dough ball and roll it into a thin tortilla. Rotate the dough about 90 degrees as you roll to help maintain a round shape. Dust lightly with flour if it begins sticking.
13. Lay the tortilla onto the hot comal.
14. Cook for about 15 seconds, until bubbles and blisters begin forming.
15. Flip and cook for approximately another 15 seconds, until lightly browned in spots and cooked through.
16. 1. Transfer the finished tortilla to a towel-lined bowl or basket and keep covered while cooking the remaining tortillas. This helps keep them soft.

Source / inspiration: Facebook Reel

Meatballs and Spaghetti Sauce

BEEF / FREEZER MEALS / SLOW COOKER

A very simple freezer-to-slow-cooker meatball sauce made with crushed tomatoes, Italian seasoning, garlic, parsley, and oregano.

PREP	COOK	REST
5-10 Min	6-8 Hours	Overnight Thaw

SERVES	DIFFICULTY
4	Easy

INGREDIENTS

- 1 bag frozen meatballs - or 14 oz homemade meatballs
- 28 oz Crushed Tomatoes
- 2 tsp dried Italian seasoning
- 1/2 tsp minced garlic
- 1 tbsp dried parsley flakes
- 1 tsp dried oregano
- 1 lbs spaghetti

METHOD

1. Place all ingredients into a freezer bag and seal.
2. Freeze until ready to use.
3. Thaw overnight in the refrigerator.
4. Dump the contents of the bag into the slow cooker.
5. Cook on LOW for 6–8 hours.
6. Boil and drain pasta.
7. Serve pasta covered with sauce and meatballs.

Mexican Chili with Cornbread Topping

CHICKEN / SLOW COOKER

A slow-cooker chicken chili with onion, green pepper, corn, taco seasoning, tomato soup, cheddar cheese, and a cornbread topping.

PREP	COOK	SERVES
25 Min	7–9 hours total	4

DIFFICULTY
Easy

INGREDIENTS

- 1 lbs boneless, skinless chicken breasts
- 1 cup yellow onion, chopped
- 1 pepper green pepper, chopped
- 1 cup frozen corn
- 1 packet taco seasoning
- 10.75 oz condensed tomato soup
- 1/4 lbs shredded cheddar cheese
- 1 box Jiffy Corn Mix

METHOD

1. Add the chicken, onion, green pepper, corn, taco seasoning, and tomato soup to the slow cooker.
2. Cover and cook on LOW for 6–8 hours, until the chicken is almost cooked through.
3. Shred the chicken.
4. Top with the shredded cheddar cheese.
5. Prepare the cornbread batter according to the Jiffy mix directions and spread it over the top.
6. Cover and cook on HIGH for 60 minutes, or until the cornbread topping is cooked through.

HOUSE NOTES

The source describes adding “assembled corn muffin batter,” so the cookbook should point back to the Jiffy box directions rather than inventing separate batter measurements.

Ranch Chicken Tacos

CHICKEN / FREEZER MEALS / SLOW COOKER

An easy slow-cooker shredded chicken taco filling seasoned with taco seasoning and ranch.

PREP	COOK	REST
5-10 mins	6-8 hours	Overnight Thaw

SERVES	DIFFICULTY
4	Easy

INGREDIENTS

- 2 lbs fresh or frozen chicken
- 1 package taco seasoning
- 1 package ranch dressing seasoning
- 1/4 cup water
- Taco shells or tortillas, for serving
- Favorite toppings such as: tomatoes cheese lettuce other preferred taco toppings

METHOD

1. Place the chicken and contents of both seasoning packets into a freezer bag.
2. Add the water and mix everything together in the bag.
3. Freeze until ready to use.
4. Thaw overnight in the refrigerator.
5. Place the contents into the slow cooker. The original recipe notes using a 4-quart slow cooker.
6. Cover and cook on LOW for 6–8 hours.
7. Shred the chicken and stir well.
8. Serve in taco shells or flour tortillas with your favorite toppings.

RIGATONI

BEEF / FREEZER MEALS / PASTA / SLOW COOKER

The best rigatoni you'll ever have simple as that. A hearty slow-cooker meat and vegetable sauce served over rigatoni, with cottage cheese and mozzarella mixed into the freezer-prep base.

PREP	COOK	REST
25 min	8 hours, plus pasta cooking time	Overnight thaw

SERVES	DIFFICULTY
8	Easy



INGREDIENTS

- 1 1/2 lbs ground beef
- 1 box rigatoni pasta
- 28 oz diced tomatoes
- 5.5 oz tomato paste
- 24 oz pasta sauce
- 1/2 cup fresh celery, diced
- 1/2 cup fresh carrots, diced
- 1 cup fresh onion, diced
- 1/2 cup fresh green pepper, diced
- 1 cup cottage cheese
- 2 cups grated mozzarella cheese

- 2 tsp sugar
- 1 tsp ground parsley
- 1/2 tsp ground oregano
- 1/4 tsp garlic powder
- 1/4 tsp dried basil
- 1 tsp salt
- 1/2 tsp pepper

METHOD

1. Place all ingredients except the pasta sauce and rigatoni into a freezer bag and seal.
2. Freeze until ready to use.
3. Thaw overnight in the refrigerator.
4. Dump the contents of the bag into the slow cooker and add the pasta sauce.
5. Cook on LOW for 8 hours, stirring halfway through.
6. Prepare the rigatoni according to the package directions.
7. Serve the rigatoni topped with the sauce.

HOUSE NOTES

This is a freezer-prep meal. The original recipe specifically keeps the pasta sauce out of the freezer bag and adds it when cooking.

HOUSE FAVORITE

Sichuan Chili Oil Recipe

SAUCES & SEASONINGS

Vary spicy chili oil great on everything. If you want to tame the heat use a less spicy pepper flake or reduce the amount.

PREP	COOK	REST
5	20	24h

SERVES
4

INGREDIENTS

- 1 tbsp coriander seeds
- 1 Stick cinnamon stick
- 5 Pods star anise pods
- 4 Pods black cardamom pods
- 1/2 Cup Sichuan peppercorns
- 4 Cloves large garlic cloves, smacked (with husks on)
- 1 Quart neutral oil (e.g., vegetable or canola)
- 1/3 Cup Sichuan chili flakes
- 1 1/2 tsp fine sea salt
- 1 tbsp black vinegar

METHOD

1. Prepare the Infused Oil
   In a heavy-bottomed pot or saucepan, combine the coriander seeds, cinnamon stick, star anise, black cardamom, Sichuan peppercorns, garlic, and oil.
   Heat the mixture over medium-low heat until it reaches 225-250°F (110-120°C).
   Simmer gently for 1-2 hours, ensuring the garlic doesn't brown. If it begins to brown, remove the garlic.
2. Prepare the Chili Base
   In a heatproof bowl, combine the Sichuan chili flakes and sea salt.
3. Strain and Heat the Oil
   Once the oil is infused, strain out the solids and return the oil to the pot.
   Heat the oil to 300°F (150°C).
4. Pour Over Chili Base

Carefully pour the hot oil over the chili flakes and salt in the bowl. The mixture will sizzle and bloom with flavor.
Stir in the black vinegar and let the chili oil cool to room temperature.

5 Store
Transfer the chili oil to a clean, airtight jar. Store it in the refrigerator for up to 1 month.

HOUSE NOTES

Enjoy your homemade Sichuan chili oil as a topping for noodles, dumplings, stir-fries, or any dish that needs a fiery kick! ?

Slow Cooker Carne Asada

BEEF / MEXICAN / SLOW COOKER

A super-easy slow cooker carne asada made with chuck roast, au jus gravy mix, carne asada seasoning, and pepperoncini peppers. Tender, flavorful, and perfect served over rice or tucked into tortillas.

PREP	COOK	REST
10 min	6-8 hours	N/A

SERVES	DIFFICULTY
12	Easy



INGREDIENTS

- 3-4 lbs chuck roast - Approximate weight
- 1/2 packet au jus gravy mix
- 1 packet carne asada seasoning mix
- 1/2 jar pepperoncini peppers - Include the juice

METHOD

1. Place the chuck roast into the slow cooker.
2. Sprinkle the 1/2 packet of au jus gravy mix over the roast.
3. Add the carne asada seasoning mix.
4. Add 1/2 jar of pepperoncini peppers, including the juice.

5. Cover and cook on LOW for 6–8 hours, until the roast is very tender and pulls apart easily.
6. Shred or break apart the cooked beef in the slow cooker and mix it with the cooking juices.
7. Serve over rice or in tortillas.

HOUSE NOTES

This is meant to be a very simple dump-and-go slow cooker meal.
The pepperoncini juice is part of the cooking liquid, so don’t drain the peppers before adding them.

Takeout-Style Chicken & Broccoli

ASIAN / CHINESE-INSPIRED / DINNER

Tender velveted chicken and crisp broccoli coated in a rich, glossy brown sauce for classic Chinese takeout flavor at home.

PREP	COOK	SERVES
35 min	15 min	4



INGREDIENTS

CHICKEN

- 1 lb boneless, skinless chicken breast - thinly sliced against the grain
- 1/2 tsp baking soda - for tenderizing

VELVETING MARINADE

- 1 tbsp soy sauce
- 1 tbsp Shaoxing wine
- 1 tbsp cornstarch
- 1 tsp neutral cooking oil

FOR WATER VELVETING

- 6-8 cups water
- 1 tbsp neutral cooking oil

BROCCOLI

- 1 large head broccoli - cut into bite-size florets

BROWN SAUCE

- 1 cup chicken stock
- 2 tbsp oyster sauce
- 1 tbsp soy sauce
- 1 tsp dark soy sauce
- 1 tbsp Shaoxing wine
- 1-2 tsp sugar - to taste
- 1/4 tsp white pepper
- 1/2 tsp sesame oil
- 1/2 tsp MSG - optional

CORNSTARCH SLURRY

- 2 tsp cornstarch
- 2 tbsp water

AROMATICS

- 2-3 cloves garlic - minced
- 1 tsp fresh ginger - minced
- 1 tbsp neutral cooking oil - for the wok

METHOD

1. Tenderize the chicken: Toss the thinly sliced chicken with the baking soda until evenly coated. Let stand for 15-20 minutes, then rinse thoroughly under cold water and pat completely dry.
2. Velvet-marinate the chicken: Add the soy sauce, Shaoxing wine, cornstarch, and 1 teaspoon neutral oil to the rinsed chicken. Mix until every piece is coated, then let stand for 15-20 minutes.
3. Water-velvet the chicken: Bring 6-8 cups water with 1 tablespoon neutral oil to a very gentle simmer. Add the chicken, separate the pieces gently, and cook for 45-90 seconds, just until the outside turns white and the chicken is nearly cooked through. Drain well.
4. Make the brown sauce: In a bowl, whisk together the chicken stock, oyster sauce, soy sauce, dark soy sauce, Shaoxing wine, sugar, white pepper, sesame oil, and optional MSG.
5. Make the slurry: In a separate small bowl, stir together the cornstarch and water until completely smooth. Keep it separate until the sauce is simmering.
6. Blanch the broccoli: Cook the broccoli in boiling water for 60-90 seconds, until bright green and crisp-tender. Drain immediately.
7. Build the sauce: Heat 1 tablespoon neutral oil in a wok or large skillet over medium-high heat. Add the garlic and ginger and stir for 15-20 seconds. Pour in the brown sauce and bring it to a simmer. Stir

the slurry again, then add it gradually while stirring. Cook for 30-60 seconds, until the sauce turns glossy and lightly thickened.

8 Finish: Add the velveted chicken and blanched broccoli to the sauce. Toss for 1-2 minutes, until everything is hot, evenly coated, and the chicken is fully cooked. Serve immediately.

HOUSE NOTES

Velveting: The baking soda tenderizes the chicken, while the cornstarch marinade and gentle water cooking create the soft, silky texture associated with Chinese takeout.

Rinse the baking soda: Do not skip this step. Leaving it on the chicken can affect the flavor.

Keep the water gentle: Velvet the chicken in barely simmering water rather than a rolling boil.

Dark soy sauce: Adds the deep brown color without requiring a large amount of regular soy sauce.

Oyster sauce: This is a major part of the classic savory brown-sauce flavor.

MSG: Optional, but recommended for a more restaurant-style savory flavor.

Broccoli: Keep it slightly undercooked during blanching because it will finish cooking in the sauce.

Sauce: It will continue to thicken slightly as it sits, so don't over-thicken it in the pan.

Source / inspiration: House of Illegate

HOUSE FAVORITE

Very Simple White Bread

BAKING

A straightforward homemade white bread with a soft crumb and golden crust. No fancy ingredients, just a dependable two-loaf bread recipe.

PREP	COOK	REST
25 minutes	25–28 minutes	2 hours 45 minutes

SERVES	DIFFICULTY
2	Easy

INGREDIENTS

- 6 cups all-purpose flour
- 2 cups whole milk
- 3 tbsp sugar
- 2 tsp salt
- 2 tbsp shorting
- 1/4 cup lukewarm water
- 2 packets Yeast

METHOD

1. In a ramekin, small bowl, or coffee cup, combine the yeast, 1 tablespoon sugar, and 1/4 cup lukewarm water. Let it sit for about 5–8 minutes, until the yeast is foamy and active.
2. Scald the milk by heating it until it is just below a boil. You should see small bubbles beginning to form around the edge of the pan. Alternatively, heat the milk in the microwave for about 2 minutes.
3. Add the shortening to the hot milk and allow it to partially melt.
4. In a large mixing bowl, combine 4 1/2 cups flour, the remaining 2 tablespoons sugar, and the salt. Mix lightly by hand.
5. Slowly pour the warm milk and shortening mixture around the outside of the dry ingredients. Add the proofed yeast mixture.
6. Mix with a rubber spatula until a thick dough forms and all of the dry ingredients are incorporated. The dough will still be fairly sticky at this point.
7. Pour the remaining 1 1/2 cups flour onto a clean work surface. Turn the dough out into the center of the flour. Dust some of the surrounding flour over the dough to make it easier to handle.
8. Knead well, gradually incorporating the remaining flour, until the dough becomes smooth and is no

longer very sticky.

9. Place the dough into a large, well-greased bowl and cover. Let rise for 1 1/2 hours, or until at least doubled in size.
10. Remove the dough from the bowl, punch it down, and knead for about 4–5 minutes. Return it to the bowl, cover, and let rise for another 45 minutes.
11. Punch the dough down again and knead for about 5 minutes.
12. Divide the dough into 2 equal portions. Shape each portion into a loaf and place into two well-greased loaf pans. Alternatively, shape into two round free-form loaves and place on a baking sheet. For free-form loaves, cut a single slash or an X in the top with a sharp knife.
13. Cover and allow the loaves to rise for 30 minutes.
14. During the final rise, preheat the oven to 400°F.
15. Bake for 25–28 minutes, until the tops are golden brown and the loaves sound hollow when tapped on the bottom.

HOUSE NOTES

The dough will be quite sticky when it first comes together. Using some of the remaining flour to dust the outside before kneading makes it much easier to handle.

Scalding the milk on the stovetop works traditionally, but about 2 minutes in the microwave is the quick House method.

For a softer crust, you could brush the tops with a little melted butter after baking.



BAR OF ILLEGATE

House pours and drinks

3 ENTRIES

HOUSE FAVORITE

Blue Hawaiian

COCKTAIL

A bright tropical cocktail blending rum, blue curaçao, pineapple, and sweet & sour for a fruity island-style drink.

BASE	GLASS	GARNISH
Malibu Coconut Rum	Hurricane Glass	Pineapple Wedge & Maraschino Cherry

PREP	MAKES	STRENGTH
3 Min	1	Standard



INGREDIENTS

- 1 1/2 oz Malibu Coconut Rum
- 1 oz Blue Curaçao
- 2 oz Sweet & Sour Mix
- 3 oz Pineapple Juice
- 1 cup Ice - For shaking
- i Wedge Pineapple - Garnish
- 1 Whole Maraschino Cherry - Garnish

METHOD

1. Fill a cocktail shaker with ice.
2. Add the Malibu Coconut Rum, blue curaçao, sweet & sour mix, and pineapple juice.
3. Shake thoroughly until chilled.
4. Fill a hurricane glass with fresh ice.
5. Strain or pour the cocktail over the ice.
6. Garnish with a pineapple wedge and maraschino cherry.

Buttery Nipples

CREAMY / SHOT / SWEET

A sweet, creamy layered shot with rich butterscotch schnapps and smooth Irish cream.

BASE	GLASS	GARNISH
Butterscotch schnapps	Shot Glass	None

PREP	MAKES	STRENGTH
1 Min	1	Medium



INGREDIENTS

- 3/4 oz butterscotch schnapps
- 1/4 oz Irish cream liqueur

METHOD

1. Pour the butterscotch schnapps into a shot glass.
2. Slowly pour the Irish cream over the back of a spoon so it floats on top and creates a clean layered effect.
3. Serve immediately

BARTENDER NOTES

Pour slowly for the sharpest separation between the two layers. Chilling both bottles first usually helps the shot layer more cleanly.

HOUSE FAVORITE

Disaronno Amaretto Sour

COCKTAIL

A smooth, sweet-and-tart amaretto cocktail with a bright citrus finish.

BASE	GLASS	GARNISH
Disaronno Amaretto	**Rocks Glass**	**Maraschino Cherry**

PREP	MAKES	STRENGTH
3 Min	**1**	**Strong**



INGREDIENTS

- 4 oz Disaronno Originale Amaretto
- 6 oz Sweet & Sour Mix
- 1 cup Ice - For Shaking
- 1 Whole Maraschino Cherry - Garnish

METHOD

1. Fill a cocktail shaker with ice.
2. Add 4 oz Disaronno Amaretto and 6 oz sweet & sour mix.
3. Shake well until thoroughly chilled.
4. Fill a rocks glass with fresh ice.

5 Strain the cocktail over the fresh ice.

6 Garnish with a maraschino cherry and serve.