

# delicious dish

**Decadent Dinner, a Family Class (serves 4-6)  
Grocery, Tool List and Prep list**

Recipe Title	Grocery Fresh	Grocery Dry	Tools Needed	Prep Ahead
<b>simple oven fried chicken</b>	8 large pieces of chicken or 16 drumsticks or a mix of wings and drumsticks Butter or vegan butter replacement	Kosher salt All purpose flour Cornstarch Coarsely ground black pepper	Cookie sheet Zip top bag	BRINE CHICKEN!!! See step one!
<b>easy kimchi creamy'ish vinegar coleslaw</b>	Kimchi 1 397g/14 oz bag of coleslaw mix 3 green onion	Rice vinegar Sunflower, grapeseed or canola oil Sesame oil Honey Mayo Golden raisins Toasted sesame seeds	Large mixing bowl	Toast sesame seeds if using
<b>sour cream and onion smashed potatoes</b>	2 pound of baby yukon gold potatoes Unsalted butter Sour cream 1 bunch chives	Dehydrated onion flakes or dehydrated granulated onion Dijon mustard Olive oil Kosher salt	Pot Cookie sheet	Boil potatoes until fork tender (see step one)
<b>copycat walnut chocolate chunk levain cookies</b>	Unsalted butter 5 eggs	1 pound/450 grams dark chocolate (60-70% cacao) Cake flour All purpose flour Cornstarch Kosher salt Baking soda Brown sugar Granulated sugar Walnuts (preferably toasted*) Flaked sea salt, I use Maldon	Scale to weigh ingredients Large cookie scoop (4 ounce disher)	Toast walnuts