

Food Trend: Pot Pies Are Back



By [Ivana Jarmon](#)

Pot pies are the latest [food trend](#) to make a comeback, and they're better than ever! Pot pies are known for the simple homey feeling they invoke and are usually made in the winter. They include a variety of savory ingredients such as chicken, vegetables, pork belly, and sea bass. Pot pies are everywhere, whether it's at dinner parties or restaurants. This winter we have some [food advice](#) on how to make a classic chicken pot pie. (This recipe belongs to Betty Crocker.)

Check out Betty Crocker's recipe

detailing how to make your own classic chicken pot pie!

1. Ingredients: For your crust: 2 cups gold Medal™ all-purpose flour. The 1 teaspoon of salt, $\frac{2}{3}$ of a cup plus 2 tablespoon shortening and 4 to 6 tablespoons of cold water. For your filling: $\frac{1}{3}$ cup of butter/margarine, $\frac{1}{3}$ cup chopped onion, $\frac{1}{3}$ cup of all-purpose flour, $\frac{1}{2}$ teaspoon salt, $\frac{1}{4}$ teaspoon pepper. Next, you will want to add $1\frac{3}{4}$ cups of Progresso™ Chicken broth (from 32-oz carton), $1\frac{1}{2}$ cup milk, $2\frac{1}{2}$ cups of shredded cooked chicken or turkey and 2 cups frozen mixed vegetables, thawed.

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2. Let's cook: Heat your oven to 425°F. Next, you're going to combine flour and salt in large bowl; then you will cut in shortening with pastry blender or fork until mixture resembles coarse crumb. Then you will mix in enough cold water with a fork until the flour is moistened. Lastly, you will divide dough in half. And shape each half into a ball; flattening it slightly. Then wrap 1 ball in plastic food wrap, and refrigerate.

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3. The next step: Roll out the remaining ball of dough on a light floured surface into 11-inch circle. Next, fold it into quarters. Placing dough into ungreased 9-inch pie plate; unfold dough, you will need to press firmly against bottom and the sides. Trim crust to $\frac{1}{2}$ inch from the edge of the pan, and set it aside.

4. And the next step: In a 2-quarter saucepan, melt butter over medium heat. Add onion and cook for 2 minutes stirring it frequently, until its tender. Stir in flour, salt, and pepper

until its well blended. Steadily add in your broth and milk while stirring, cooking and stirring until it bubbles and thickens. Add your chicken and vegetables and remember to keep stirring. Next, remove from heat. Spoon into crust-lined pie plate.

5. Second to last: Go to your refrigerator and grab the dough you rolled earlier and roll it out on a lightly floured surface into 11-inch circle. Then softly fold the dough into quarters. Placing dough over the filling, then unfold it. Be sure to trim, seal and crimp or flute edges.

6. Bon Appétit: Bake for 30 to 40 minutes or until your crust is a golden brown. Then during the last 15 to 20 minutes of baking, cover the edge of crust with strips of foil to prevent excessive browning. Take it out of the oven and let it stand for 5 minutes and then eat up!

Have any more tips on how to make a perfect chicken pot pie? Share your thoughts below.

Celebrity Chef Recipes for The Perfect Breakfast In Bed





By [Marissa Donovan](#)

Having breakfast in bed is a fun treat to experience as a couple. Whether you plan on celebrating an anniversary or surprising your loved one, it's a special meal that will bring you closer together. Find out what kind of breakfast foods your partner enjoys eating and see if our recommended [celebrity chef](#) recipes will match you and your partner's taste buds!

Wake up with the chickens and try these easy breakfast in bed worthy dishes!

1. [Ree Drummond's PB&J Streusel Muffins](#): Try this lunchbox spin on English muffins to start your day. The gooey jelly and peanut butter will melt in mouth your mouth with each bite you take!



Photo:

<http://thepioneerwoman.com>

Related Link: [Celebrity Interview: Chef Roble Talks Date Nights and Says Creating New Fragrance Was “A Lot Like Cooking”](#)

2. [Jamie Oliver’s Almond, Banana & Passion Fruit Smoothie](#): This fruity smoothie will be the best pick-me-up for you and your partner to drink. Get a tall glass make sure to get two drinking straws!



Photo:

<http://www.jamieoliver.com>

Related Link: [Date Idea: Homemade Smoothies](#)

3. [Anne Burrell’s Fingerling Home Fries](#): Save room on the side of your plates for these delicious home fries! Bring napkins

and a bottle of ketchup for the greasy goodness this side dish!



Photo: Foodnetwork.com/

Related Link: [‘Cake Boss’ Star Buddy Valastro on His Celebrity Marriage: “I’m a Lucky Man Because the Reality TV Show Hasn’t Changed Us”](#)

4. [Martha Stewart’s Poached Eggs with Yogurt and Spicy Butter](#): This eggcellent breakfast meal is sure to brighten you and your partner’s morning! Although Poached Eggs can be tricky to make, Martha Stewart’s recipes will make this easy for any breakfast fan.



Photo:
<http://www.marthastewart.com>

Related Link: [Martha Stewart Discusses Blake Lively and Ryan](#)

[Reynolds' Wedding](#)

5. [Rachel Ray's Monte Cristo Waffle-Wiches:](#) This breakfast sandwich will blow your mind. This recipe combines two breakfast classics into one meal. You and your partner will most likely want to make more than just one for each other.



Photo: Rachaelray.com

Which one of these recipes will you be trying for your breakfast in bed meal? Let us know in the comments!

5 Celebrity Chefs' Signature Dishes You Can Make At Home





By [Marissa Donovan](#)

Getting into the colder months can put you in a lethargic mood. Cooking for yourself or your family becomes harder and sometimes the usual pizza or take out seems like the quickest way to make everyone happy. During these upcoming winter months, don't fall into the routine of ordering out! Instead, try these warm recipes to lift your family's spirits!

Try these yummy celebrity chef [food](#) recipes for your next family meal!

[Mario Batali's Tomato Focaccia:](#) Instead of ordering pizza, make a fresh pizza-like dish that your whole family can pull a part and enjoy! Put on additional toppings in case your family wants a little more than just tomatoes.



Photo: mariobatali.com

Related Link: [Dating Advice: Mario Batali Shares His Tips for Cooking at Home on Date Night](#)

[Ina Garten's Herb and Apple Stuffing](#): Get ready for the winter holidays or prepare comfort food that your family can devour. This recipe can also be paired with a roasted turkey or chicken!



Photo: Foodnetwork.com

Related Link: [The Chew' Host Carla Hall Talks About Thanksgiving Dinner and Date Night](#)

[Jamie Oliver's Sweet Potato, Chickpea & Spinach Curry](#): Spice up your family's taste buds with with this celebrity chef dish! Make sure to buy a bag of tortilla chips or bread for this warm meal.



Photo: jamieoliver.com

Related Link: [Exclusive Celebrity Interview: 'Food Network' Host Claire Robinson Says, "Food Is the Key to Passion"](#)

[Trisha Yearwood's Chicken Tortilla Soup](#): Ditch your can of chicken noodle soup, and switch up your family's expectations with this fun and tasty recipe! This dish will sure to make your family ask for seconds.



Photo: Foodnetwork.com

Related Link: [How Celebrity Chefs Love Their Mates With Food](#)

[Ree Drummond's Nutella Wontons](#): Try making this rich fried dessert after your family finishes dinner. This dessert is best served with a small dish of vanilla ice cream.



Photo: Thepioneerwoman.com

Which of these celebrity chef recipes do you plan on trying first? Let us know in the comments!

5 Surprising Foods Your Favorite Celebrity Chefs Love to Hate





By [Noelle Downey](#)

When it comes to our favorite foodies, celebrity chefs may just take the cake. Whether you're curling up on the sofa to watch your favorite cooking show with your sweetheart on a date night or visiting famous cook's restaurants on a romantic getaway, we all love to experience the wonderful world of fine-dining and elevated cuisine. But even the chefs behind some of the most famous restaurants out there have foods that will make them turn up their nose in disgust. Whether it's something many of us might cringe to nibble on or a dish some might view as a culinary treat, these chefs take picky eating to another level with their hatred of these five key foods.

From the understandable to the weird and wacky, here are the top five foods your favorite celebrity chefs just can't stand.

1. Raw Red Onion: Anyway who's a regular viewer of the Food Network sensation *Chopped* will be familiar with the debonair judge, Scott Conant. Whether he's critiquing chef's dishes after frantic timed rounds, managing one of his award-winning restaurants, or writing his next bestselling cookbook, Conant keeps busy making use of his incredible palate. But if you're serving a meal to this celebrity chef, make sure that you leave one key ingredient off the plate: raw red onions. Conant famously hates the taste of this raw vegetable, so much so that contestants on *Chopped* have gone out of their way to avoid serving it to the otherwise open-minded chef.

Related Link: [Host the Perfect Celebrity-Style Dinner Party with These Celebrity Chef's Favorite Recipes](#)

2. Airplane Food: While all of us may occasionally turn up our noses at the fare served on some low-budget airlines, one famously high-tempered celebrity chef absolutely refuses to let a bite of even a first-class offering pass his lips. Gordon Ramsay, famed chef on such food-centric reality TV shows as *Hell's Kitchen* and *Kitchen Nightmares*, has thoroughly damned airplane food, speaking more harshly of it than even perhaps some of the lesser dishes served up to him on his uniquely intense and competitive television programs. If you're looking to please this spiky-haired chef, try not to be the flight attendant bringing him his dinner!

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3. Goat Cheese: While it's a staple of some delicious salads, sandwiches, and more, goat cheese isn't the favorite food of every celebrity chef. In particular, Melissa d'Arabian, celebrity mom, television host, and cookbook author, who claims that goat cheese, "tastes like the smell of a manger!" If you're looking to keep on the good side of this Super Momma and her captivating culinary creations, make sure if you ever get the chance to give her a sample of your finest dining treats, no one of them incorporate the offending cheese she

hates so much.

4. Cream Cheese: When it comes to another kind of offending dairy, cream cheese is next up on the list. Cooking Channel's very own Kelsey Nixon of *Kelsey's Essentials* fame has repeatedly shared her dislike for this unassuming spread. While thousands of people across America and beyond will reach into their fridge to retrieve this creamy addition to their morning bagel, Nixon turns up her nose, stating, "I refuse to eat cream cheese unless it's sweetened and found in some sort of frosting."

5. Whole Fish: While fish with the head and tail intact are often served in fine-dining establishments as a delicacy, some celebrity chefs swear that this particular type of culinary excellence is just too creepy to consume. *The Biggest Loser's* chef Devin Alexander, famous for her take on healthy-version of contestant's favorite comfort foods, claims that she can't stomach any type of food that "looks back" at her. "I'm sorry," Alexander admits, "but fish filets only, please!"

What do you think of these familiar foods that celebrity chefs can't abide by? Are any of your favorites on this list. Let us know in the comments.

Host the Perfect Celebrity-Style Dinner Party with These

Celebrity Chef's Favorite Recipes



By [Marissa Donovan](#)

Summer is great for family barbecues and outdoor dinner parties. You probably have family visiting from far away, or friends who would love to get together for a meal. Sometimes going to a chic restaurant during these busy months isn't worth the wait. Treat your family and friends with these [celebrity chef](#) recipes.

Try these unforgettable celebrity

chef recipes to make your friends and family feel like celebrities too!

1. [Martha Stewart's Lemon-Poppy Seed Buttermilk Biscuits](#): As much as anyone enjoys dinner rolls, they can be very predictable. Try Martha Stewart's lemon-poppy seed buttermilk biscuits for a change in expectations. Add butter or a sweet jam to these biscuits as a starter for your meal.



Photo: Armando
Rafael/marthastewart.com

Related Link: [Martha Stewart Discusses Blake Lively and Ryan Reynolds' Wedding](#)

2. [Giada De Laurentiis Italian Pasta Salad](#): This easy to make pasta salad is an appetizing side. It embodies a savory antipasto platter with it's many meats and cheeses. Your guest will be asking for seconds from this recipe!



Photo: Elizabeth
Newman/giadzy.com

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3. [Art Smith's Southern Oven Unfried Chicken:](#) Your guests will be licking their fingers over these delicious chicken wings. This recipe was even featured on an episode of Oprah! These wings will go great with ranch dressing or just by themselves.



Photo:
iamthemidnightchef/Instagram

Related Link: [Wolfgang Puck of 'Top Chef: Seattle' Says Taste Is the Most Important Part of Cooking for Your Loved Ones](#)

4. [Aarón Sánchez's Charred Corn with Cheese & Chili-Lime Butter:](#) Try this corn on the cob that has an extra kick of

flavor. This recipe allows you to cook outside by using a grill to help season the corn. After trying this recipe, you might not want to go back to regular corn again!



Photo: Victor
Protasio/People.com

Related Link: [Celebrity Chef Richard Blais Makes a Five Star Team with BLACK+DECKER and George Foreman](#)

5. **Jamie Oliver's Rhubarb Sorbet with Pistachio Brittle:** Hopefully your guest have saved room for this sweet treat! Rhubarb is a sweet and sour plant that makes the perfect taste for sorbet. The pistachio brittle is the finishing touch to this desert. You will have to make this desert the night before the party to allow the sorbet to freeze completely, but don't let that stop you from trying this exclusive desert!



Photo:
dasknuspertuebchen/Instagram

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What are your favorite recipes to use at dinner parties? Share yours in the comments so our readers can try them!

Exclusive Celebrity Interview with Reality TV Star Chef Richard Blais





By Meranda Yslas

With summer around the corner, people will be bringing out their barbecues and getting ready for cookouts. Lucky for us, reality TV chef Richard Blais shared some helpful tips for starting up our grills in our [exclusive celebrity interview](#). Read on for more!

Exclusive Celebrity Interview with Reality TV's *Top Chef*

Blais first appeared on television in season 4 of Bravo's *Top Chef*, and nine years later, he is making his return to the small screen. "I'm returning again as a judge for *Top Chef* season 13, which we're getting ready to film in California," he explains. Since his premiere on the reality TV show, the New York native has made great strides in his career. He has already published one cookbook, and the second one will be out later this year. He shares that it's "going to be great," adding, "It'll be in the same vain as my first cookbook, focusing on creativity for the home cook. I'm really excited

about it.”

Related Link: [‘Top Chef’ Alum Richard Blais on Healthy Holiday Cooking with Benefiber](#)

Being a chef is a career where you’re constantly honing your skills and even learning new techniques. There’s no doubt that Blais has changed since the start of his career. “My cooking has become more for the people than it is for myself,” he says. “I cook for everyone and hope to inspire home cooks to get creative in the kitchen because that’s when it’s really fun.” The *Top Chef All-Stars* winner elaborates on his new approach to cooking: When in the kitchen, “it’s not about me; it’s about the guest. I cook for everyone else, whether it’s at my restaurants or on TV – it’s all about the people who enjoy your food.”

Learning The Science of Food

Some people may think that cooking is just about throwing in ingredients and hoping for a tasty result, but there is actually a science and psychology behind food decisions. “Science is about asking questions, and as chefs, we often ask questions about how to make food taste good,” Blais reveals. “Understanding where food comes from is understanding the science of deliciousness.” Being aware of this science ultimately influences how the reality TV star cooks and what ingredients he uses. “I really like to look at flavor, and if it is delicious and makes people happy, then I’m very interested,” he adds.

One type of flavor that the Trail Blais owner has been paying attention to recently is the smoky flavor of barbecue. “There’s a nostalgia with smoked foods – everyone has a personal memory. Whether it is a family cookout, a favorite barbecue dish, or the summer holidays, who doesn’t love smoked foods?” he says.

If you're interested in grilling out, consider this advice from the chef: "When smoking meat, the type of wood you use is key, as each wood creates a smoke with its own unique and distinct flavor. That's why I'm excited to be working with Boar's Head on their Black Forest Beechwood Smoked Ham," he divulges. "It's naturally smoked with imported beechwood from Germany and has a clean, balanced flavor. It's a distinct braise that's not bitter or ashy, and the texture and color is amazing."

Related Link: [Wolfgang Puck of 'Top Chef: Seattle' Says Taste is the Most Important Part of Cooking for Your Loved Ones](#)

Achieving this distinct and delicious flavor isn't as hard as one might think. "The best thing to do is use things that already have smoked ingredients...and get creative in the kitchen," he advises.

Of course, a great date idea for this summer is to fire up the grill with your significant other and try out some recipes with a smoky flavor. Blais offers three final tips to make your cookout successful: "First, wear Hollywood short shorts. Second, do most of the work ahead of time. *Mis en place*. And third, use a wood-burning grill and make sure you have a great playlist!"

You can keep up with Richard on Twitter @RichardBlais and www.facebook.com/richardblaisofficial/!

Claire Robinson on Holiday

Cooking: “You Have to Remember What Thanksgiving is All About”



Interview by [Lori Bizzocco](#). Written by Shannon Seibert.
5 Ingredient Fix host Claire Robinson knows a thing or two about the fear of hosting Thanksgiving dinner and how to deal with it head on! Plus, she offers relationship advice that will heat up the kitchen this holiday in our exclusive interview with her .

Exclusive Interview: Claire

Robinson's Best Holiday Cooking Tips

"It stresses everybody out – the veterans are stressed too!" she says of holiday cooking. In our celebrity interview, the *Food Network* star advises us to forget the pressures of a full household and stick to the staples. "You have to remember what Thanksgiving is all about," she shares in our [celebrity video exclusive](#). "To me, that is the easiest way to get that pressure to start to release and enjoy your time in the kitchen a little more."

Related Link: ['Food Network' Host Claire Robinson Says, "Food Is the Key to Passion"](#)

Of course, we had to ask the chef about the best desserts for the Thanksgiving season too. "Pumpkin is always the classic, but put a little bit of chocolate in there," the celebrity chef suggests.

Robinson also chatted about a cause close to her heart: Unilever's projectSunlight, which helps create a brighter future for children. "There's one in five children in America actually struggling with hunger," she reveals. "That's 16 million children." She encourages people to participate this holiday season by purchasing Unilever products; the proceeds will fund projectSunlight.

To keep up with Claire, follow her on Twitter @clairerobinson5.

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Exclusive Celebrity Interview: 'Food Network' Host Claire Robinson Says, "Food Is the Key to Passion"



Interview by Priyanka Singh.

Chef Claire Robinson is perhaps best known for her Food Network show *5 Ingredient Fix*. But does she use only five ingredients when cooking at home? "I'm all about few ingredient cooking, which really focuses on the quality of the ingredient and the balance within each recipe," the reality TV host explains in our [exclusive celebrity interview](#). "I'm looking for power-packed punches of flavor!"

Related Link: [‘The Chew’ Host Carla Hall Talks Winter Dinner Date Ideas](#)

Reality TV Chef Claire Robinson Shares Recipe

Plus, she reveals how the Flavor Forecast by McCormick helps her overcome “writer’s block” when she’s developing new recipes. Celebrating the Chilies Obsession of 2014, she teaches us how to make the Three-Chile Mole Fondue. She also encourages viewers to introduce fun and exciting recipes to their partners – and she’s got just the way to do it. “Try some of these new flavors!”

And, of course, we had to ask if food is truly the key to a man’s heart: “Food is the key to memories; food is the key to passion,” she candidly shares in our exclusive celebrity interview. “It’s the one language we all speak.”

For more information on McCormick’s Flavor Forecast, visit <http://www.mccormick.com/Flavor-Forecast>.

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Video Exclusive: Food Network’s Anne Burrell Gives Valentine’s Day Cooking Tips



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Food Network star Anne Burrell knows a thing or two about spurring the fires of romance over the flame of a hot stove.

Cooking has always been revered as a mutual romantic touchstone, and no day is better to exploit this fact than on Valentine's Day. Be it chocolates or spaghetti with a nice bolognese sauce, treating your partner's palette with care can lead to delicious consequences. Anne dishes on how to cook for your partner this Valentine's Day, using the kitchen as an aphrodisiac atmosphere where love can only grow.

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Food Network Chef Marcela Valladolid Shares Her Sexiest Dish to Impress a Date



Food Network celebrity Chef Marcela Valladolid released a new cook book this past fall titled, *Mexican Made Easy: Everyday Ingredients, Extraordinary Flavor*. In this interview she talks about food, relationships, and sexy spiked peppermint hot chocolate. What they say is true—food is the key to someone's heart!

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Food Network's Anne Burrell and Geoffrey Zakarian Talk Holiday Cooking and Love



By Steven Zangrillo

As the Holidays draw closer and families get together, it's easy to get roped into the manic hustle and bustle. Cooking with your loved ones, especially your special someone, can act as a great escape from all of the stress. It can even bring you and your partner closer. CupidsPulse.com spoke with Food Network's Anne Burrell and Geoffrey Zakarian and got their

take on whipping up some holiday romance in the kitchen.

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