

# Magnolia Table

with Joanna Gaines

FROM MAGNOLIA TABLE, VOLUME 2 COOKBOOK

## Sunday Pot Roast

**PREP:** 15 minutes**COOK:** 4 hours 25 minutes**COOL:** none

### INGREDIENTS

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One 5-pound chuck (pot) roast  
3 tablespoons olive oil  
1 tablespoon kosher salt  
1 tablespoon freshly ground black pepper  
4 large russet potatoes, peeled and cut into 2-inch chunks  
8 large carrots, cut into 2- to 3-inch chunks  
1 white onion, halved  
2 garlic cloves, smashed  
2 cups beef broth  
¼ cup Worcestershire  
4 thyme sprigs

### DIRECTIONS

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1. Preheat the oven to 300°F.
2. Rub the roast with the olive oil and sprinkle it evenly with the salt and pepper.
3. In a large Dutch oven over medium-high heat, sear the roast until browned on all sides, 6 to 8 minutes per side.
4. Add the potatoes, carrots, onion, garlic, beef broth, Worcestershire, and thyme to the pot. Cover, transfer to the oven, and roast until the meat falls apart and the vegetables are fork tender, about 4 hours.
5. Serve the pot roast hot with the vegetables.
6. Store in an airtight container in the refrigerator for up to 3 days.

*Makes about 6 servings*

**TIP:** *The leftovers make a nice sandwich.*

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## Braided Loaf

**PREP:** 2 hours 5 minutes**COOK:** under 30 minutes**COOL:** 50 minutes

### INGREDIENTS

#### DOUGH

¾ cup warm water (95° to 110°F)

One ¼-ounce packet active dry yeast

3 teaspoons sugar

3½ cups all-purpose flour, plus more for the work surface

1 teaspoon kosher salt

3 tablespoons canola oil

2 large eggs

Cooking spray

#### TOPPING

1 large egg

1 teaspoon heavy cream

2 teaspoons sesame seeds

### DIRECTIONS

1. To make the dough: In a small bowl, combine ¼ cup of the warm water, the yeast, and 1 teaspoon of the sugar. Let stand until foamy, about 5 minutes.
2. In a stand mixer fitted with the dough hook, combine the flour, remaining 2 teaspoons sugar, and the salt. With the mixer on low speed, pour in the yeast mixture, the remaining ½ cup warm water, the oil, and eggs. Mix on medium speed for 5 minutes, until the dough forms a ball and pulls away from the sides.
3. Spray a large bowl lightly with cooking spray and place the dough in the bowl. Cover with plastic wrap and let the dough rise in a warm spot until doubled in size, about 1 hour.
4. Punch down the dough to release the air. Turn out the dough onto a lightly floured surface. Divide the dough into 3 equal portions. Roll each into a ball and then into a 15-inch-long rope.
5. Spray a baking sheet with cooking spray. Place the 3 ropes parallel to one another on the pan. Starting at one end of the dough ropes, carefully braid them. Pinch the ends to seal and tuck the ends underneath the braid so that only the braid shows.
6. Lightly cover the pan with plastic wrap and let rise until pillowy, about 45 minutes.
7. Meanwhile, preheat the oven to 375°F.
8. To prepare the topping: In a small bowl, whisk together the egg and cream. Gently brush it over the dough. Sprinkle the dough with the sesame seeds.
9. Bake until golden brown, about 28 minutes. Let the loaf cool for about 10 minutes, then transfer to a wire rack to cool completely, about 40 minutes, before serving.
10. Store in a zip-top bag or airtight container at room temperature for up to 3 days.

*Makes 1 loaf***TIP:** *Serve slices of the bread with salted butter.*

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FROM MAGNOLIA TABLE COOKBOOK

## Romaine Salad

with Buttermilk Ranch Dressing &amp; Skillet Croutons

**PREP:** 15 minutes**COOK:** under 10 minutes**COOL:** none

### INGREDIENTS

#### SKILLET CROUTONS

- 1 ½ tablespoons salted butter
- 1 tablespoon extra virgin olive oil
- ¼ loaf day-old crusty bread (about 4 ounces), cut into ¾-inch cubes (about 2½ cups)
- ¼ teaspoon garlic powder
- ¼ teaspoon dried herbs, such as herbes de Provence
- ¼ teaspoon kosher salt

#### ROMAINE SALAD

- 2 romaine hearts, washed and dried
- 1 pint grape, cherry, or other small tomatoes
- ½ English cucumber, thinly sliced
- 3 or 4 radishes, shaved or thinly sliced
- ¼ cup to ½ cup Buttermilk Ranch Dressing (recipe below)
- Kosher salt and freshly ground black pepper
- Crumbled Bacon (optional)

### DIRECTIONS

1. To make the skillet croutons: Line a plate with paper towels and set aside.
2. In a large skillet, heat the butter and oil over medium-low heat. When the butter has melted, add the bread cubes and the garlic powder, dried herbs, and salt. Toss to evenly coat the bread in butter, oil, and seasonings. Cook, stirring constantly, until evenly browned, 3 to 4 minutes. Transfer to the paper towels.
3. To make the romaine salad: Tear or cut the romaine into bite-size pieces and place them in a large bowl. Add the tomatoes, cucumber, radishes, and as many croutons as desired and toss to evenly distribute the ingredients. (Store leftover croutons in an airtight container at room temperature for up to 1 week.)
4. Pour over about ¼ cup dressing, season with salt and pepper, and toss to coat. Taste and add more dressing or seasoning if desired.
5. Scatter crumbled bacon (if using) on top and serve.

*Makes 6 servings*

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FROM MAGNOLIA TABLE COOKBOOK

## Buttermilk Ranch Dressing

**PREP:** 10 minutes**COOK:** none**COOL:** none**INGREDIENTS**

1 cup buttermilk  
1 cup mayonnaise, preferably  
Hellmann's  
 $\frac{3}{4}$  cup sour cream  
Juice of  $\frac{1}{2}$  to 1 lemon, or as needed  
4 garlic cloves, minced  
2 teaspoons minced fresh parsley  
1 teaspoon minced fresh dill  
 $\frac{1}{2}$  teaspoon minced chives  
 $\frac{1}{8}$  teaspoon cayenne pepper  
(optional)  
 $\frac{1}{2}$  teaspoon kosher salt  
 $\frac{1}{2}$  teaspoon freshly ground  
black pepper

**DIRECTIONS**

1. In a medium bowl, combine the ingredients and whisk until smooth. Taste and add more lemon juice if needed.
2. Transfer to a covered container and store in the refrigerator for up to 1 week.

*Makes about 3 cups*

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## Apple Pie

**PREP:** 20 minutes

**COOK:** 45 minutes

**COOL:** 1 hour

### INGREDIENTS

1 store-bought or Homemade Pie Crust (see following recipe)

### FILLING

8 tablespoons (1 stick) butter, salted

½ cup light brown sugar

¼ cup white sugar

½ teaspoon nutmeg

½ teaspoon cinnamon

5 tablespoons cornstarch, divided

3-4 honeycrisp apples (depending on size), peeled, cut into ¼" slices

¼ cup flour

### TOPPING

¾ cup all-purpose flour

1 stick of butter, unsalted, cubed

1 cup pecans, coarsely chopped

½ cup light brown sugar

¼ teaspoon kosher salt

### DIRECTIONS

#### TO MAKE THE BUTTER AND SUGAR MIXTURE:

1. In a small saucepan, melt the butter. In a separate small bowl mix the sugars with nutmeg, cinnamon, and 2 tablespoons cornstarch. Bring just to a simmer, the mixture shouldn't come to a boil.
2. Add the sugar and starch mixture to melted butter and stir until incorporated and sugars are slightly dissolved, about 3 minutes.
3. Set aside to cool slightly.

#### PREP THE APPLES:

4. In a separate bowl, toss in the peeled and cut raw apple slices in 3 tablespoons of cornstarch and the flour.
5. Arrange coated apple slices in a well chilled pie shell.
6. Pour the butter and sugar over the apples.

#### MAKE THE TOPPING:

7. Combine the flour, butter, sugar, and salt in a food processor, pulse to combine.
8. Stir in the chopped pecans
9. Top pie with the crumble and brush the crust with the egg wash.
10. Bake at 375°F for 45 minutes. Let cool at least an hour before slicing.

*Makes one pie*

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FROM MAGNOLIA TABLE, VOLUME 2 COOKBOOK

## Homemade Pie Crust

**PREP:** 20 minutes, plus  
2 hours chilling

**COOK:** under 25 minutes,  
if blind baking

**COOL:** as directed in the  
pie recipe

### INGREDIENTS

1¼ cups all-purpose flour, plus  
more for rolling

1 teaspoon kosher salt

8 tablespoons (1 stick) unsalted  
butter, cut into ½-inch cubes  
and chilled

¼ cup ice-cold water

1 large egg (if blind baking)

### DIRECTIONS

1. To make by hand: In a large bowl, whisk together the flour and salt. Scatter in the butter and use a pastry blender or your fingers to cut the butter into the flour until the biggest pieces are the size of small peas. Gradually drizzle the water on top, using a rubber spatula or your hands to stir until the dough comes together. The dough should not be watery or wet.
2. To make in a food processor: Pulse together the flour and salt. Sprinkle the butter over the flour and pulse until the butter is coated in flour and the biggest pieces are the size of small peas. Drizzle the water on top and pulse until the dough comes together. The dough should not be watery or wet.
3. Shape the dough into a flattened ball. Wrap it tightly in plastic wrap and refrigerate for at least 1 hour. (The dough can be tightly wrapped and frozen for up to 1 month at this point. Thaw in the refrigerator before proceeding.)
4. Lightly dust the counter with flour and roll the dough out to a round 2½ inches larger than a 9-inch pie plate or 3½ inches larger than a 9-inch deep-dish pie plate. Transfer the dough to the pie plate and carefully ease it into the edges. Trim the dough to an even ½ inch all around and fold it under itself on top of the rim. Use your fingers to crimp the crust along the rim. Refrigerate for 1 hour. If the pie or quiche recipe calls for an unbaked crust, you're ready to go ahead with that recipe.
5. If your recipe calls for a blind-baked crust, preheat the oven to 425°F and proceed to step 6.
6. Use a fork to poke the dough several times on the bottom and sides of the pie plate (this is called docking). Line the chilled dough with parchment paper or foil. Fill with dried beans or pie weights, gently spreading them so that they cover the full base and the edges.
7. Bake until the edges of the dough are just beginning to brown, about 15 minutes. Remove the crust from the oven and carefully transfer the parchment or foil with the beans or weights to a large heatproof bowl. Return the crust to the oven and bake until the bottom is dry and lightly browned, about 5 minutes. Beat the egg with 1 tablespoon water in a small dish. Gently brush the egg over the bottom of the crust. Bake for 1 minute to cook the egg.
8. Let cool or proceed as directed in the recipe.

*Makes one 9-inch regular or deep-dish crust*