

We think this evening's program pairs well with:

The Camp 4 Vineyards Malena Rosé

Baby's Got the Blues Brownies, from *With a Measure of Grace*, by Blake Spalding and Jen Castle, Hell's Backbone Grill.

Baby's Got the Blues Brownies



These are what Blake makes when Jen needs a little cheering up. They're amazing alone, or with ice cream and a bit of fudge sauce on top.

In the name of resourcefulness, we've also taken an overcooked batch and ground them up in the food processor for another terrific ice cream topping.

4 oz (4 squares)
unsweetened chocolate
8 Tablespoons (one stick)
butter
1+1/4 cups sugar
2 eggs
1/2 teaspoon of salt
1/2 cup flour

1. Preheat oven to 350 degrees. Grease and flour 8x8 pan
2. Melt chocolate and butter in a heavy-bottomed saucepan over low heat, stirring continuously until the mixture is smooth.
3. Remove pan from heat and set aside to cool.
4. Add vanilla, sugar, eggs and salt, to the chocolate mixture, and beat until thoroughly combined. Add flour and stir, until completely mixed.
5. Scrape batter into prepared pan.
6. Bake brownies for about 40 minutes, until top is dry and a straw inserted comes out just barely clean. It's important not to overcook these brownies, so pay attention. (Otherwise you can turn them into crumb topping!)
7. Let cool in pan on a rack, and then cut into squares.