

Govey & Good

FAMILY FUN



3 New Ways to Make S'mores

It's hard to beat s'mores for the tactile sweet pleasure they bring to a summer meal. A picnic just isn't a picnic without that melt-in-your-mouth, sticky, chocolate treat. Summer nights + s'mores are right up there with baseball + hot dogs, beach + snow cone, wave + boogie board.

It's a tradition, for sure, but not one that can't be reimagined. We've got three fresh takes on this classic that come to us courtesy of Nourish Culinary in Washington, D.C. Many thanks to owner Dara Lyubinsky for sharing these recipes with our readers. You can find out more about Nourish Culinary at nourishculinary.com or on Instagram at [@nourishculinary](https://www.instagram.com/nourishculinary).

Now, get that fire pit ready!



By Jessica Gregg

CAST IRON S'MORES FOR A CROWD

Serves 8

Ingredients

- 2 tablespoons unsalted butter
- 2 cups milk chocolate chips
- 1 cup semi-sweet chocolate chips
- ¼ cup Nutella or similar hazelnut spread (optional)
- 1-2 bags large jet-puffed marshmallows
- Original graham crackers, for serving (We like Nabisco)

Directions

1. Preheat the oven to 425.
2. Over medium heat on the stove, melt the butter in a 12-inch cast iron skillet. Tilt the pan so that the melted butter coats the bottom.
3. Remove the pan from the heat and add both kinds of chocolate chips.
4. Drizzle with Nutella if using.
5. Top with marshmallows, making sure to leave no space between them.
6. Bake for 10 minutes until the tops of the marshmallows are golden brown. If they don't brown, carefully heat them under the broiler until they get a touch of color.
7. Transfer the skillet to a trivet and cover the handle with a heat-proof cover or towel. Serve with graham crackers.



S'MINTS

Serves 8

Ingredients

- 8 rectangles chocolate graham crackers
- 1 bag large jet-puffed marshmallows
- 16 Andes mints

Directions

1. Prepare your fire. These marshmallows are best when toasted over a wood-burning fireplace or in a fire pit, but you can also toast them over a grill or under a broiler. Be sure to take extra precaution to keep everyone safe around any kind of fire.
2. Place three marshmallows on the end of a wooden or metal skewer and roast lightly until the marshmallows have turned to your preferred level of toasted. We like golden brown with a touch of char.
3. Place two Andes mints on one square of chocolate graham cracker and use another square to help the marshmallows off of the skewer to make a sandwich.
4. Repeat with remaining ingredients.

CAMPFIRE BANANAS FOSTER S'MORES

Serves 8

Ingredients

- 4 medium-ripe bananas
- 4 tablespoons dark brown sugar
- 8 rectangles cinnamon sugar graham crackers
- 24 large jet-puffed marshmallows
- 4 square sheets of aluminum foil, approximately 12 inches by 12 inches

Directions

1. Prepare your fire. A wood-burning fireplace, gas fireplace or a fire pit work best, but you can also use a grill or your oven's broiler.
2. Slice bananas lengthwise, so just the tip of your knife cuts through the top peel and scores the flesh. Sprinkle 1 tablespoon of the brown sugar along the slice of each banana. Wrap bananas securely in the foil and place them in an even-heat spot of your fire, on your grill or under a pre-heated broiler. Cook bananas for approximately seven minutes, or until they give when you squeeze them with tongs.
3. While you allow the bananas to cool slightly, roast three marshmallows on a skewer until they have reached your preferred level of toasted. We like golden brown with a slight char. Scoop melted banana onto one square of graham cracker and use another square to help the marshmallows off of the skewer to make a sandwich.
4. Repeat with remaining ingredients. ■