

STEP IT UP WITH

SUITS

RECIPES FOR LAWYERS,
PARALEGALS, SECRETARIES
AND COMMONERS



BY SHARON POWELL

Step It Up with Suits

Recipes for Lawyers, Paralegals, Secretaries and
Commoners

BY - Sharon Powell



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Introduction



The introduction of this mind-blowing dramedy has completely changed our life since 2011. From scores of legal drama, love, thrill, comedy Suits has never failed to entertain us. Be it the impeccable storyline and the unbelievably talented acting; you just can't take your eyes off the screen. With jaw-dropping twists and nail-biting endings, it literally makes us feel as if we are a part of it.

Well, be it binge-watching or series marathon, munching some delicious food while watching something so good just helps elevate the whole experience!

Then, keeping the spirit of "Suits" alive, we have curated for you a collection of handpicked lip-smacking recipes. You don't have to be a cooking expert to cook them as they are very straight forward and hardly require more than an hour. Saving your precious time and elevating your watching experience these recipes will surely be a game-changer. From spicy to sweet to savory to

cool, we have all of it in store for you. Recipes so delightful, you'll keep coming back for more.

Let's get cooking!

1. Donna's el' Classica Margherita



Like the classic character of Donna in Suits, Margherita pizzas are known to be the all-time great classic pizza's. As brilliant and gorgeous as our Donna, this excellent vegetarian cheese Margherita pizza will definitely be a hit. Just like she is Harvey's other half, this combination of cheese and dough will be yours. Without further adieu, let's bake some cheesy goodness.

Ingredients

For the dough:

- 2 and a half cup flour
- 1 tbsp sugar
- ½ tbsp dry yeast (active)
- ¾ tbsp salt
- 1-2 tbsp olive oil
- 6-7 ounces warm water (105 F)

- 2 tbsp for all-purpose flour or semolina

Pizza sauce:

- 1 cup pureed tomatoes
- 2-3 cloves of garlic
- 1 tsp olive oil
- 1/4 tsp black pepper
- 2 pinches salt

Toppings:

- 8-9 ounces mozzarella cheese
- grated parmesan cheese
- 4-5 basil leaves
- red pepper flakes
- 2-3 pinches oregano

Serving size: 4-5

Preparation time: 2 hours

Cooking time: 9-10 minutes

Instructions

1. To make the pizza dough, whisk together sugar, yeast, flour, and salt.
2. Add warm water and two tbsp of olive oil into the mixture.
3. Knead the dough.
4. Dust some flour onto the dough.
5. With some olive oil, grease a bowl and keep the dough in it.
6. Keep it aside for two hours to rise.
7. To make the tomato puree, mix the pureed tomatoes, salt, pepper and olive oil.
8. Preheat your oven to 500 degrees Fahrenheit.
9. Stretch the dough into an 8-10 inch circle on a baking sheet.
10. Drizzle it with some olive oil.
11. Add ½ cup of the tomato sauce on it.
12. Add mozzarella cheese as per choice.

13. Sprinkle a little bit of parmesan too.

14. Bake for 8-9 minutes and garnish with some basil leaves and parmesan.

2. Rumble crumble choco chip cookies



Like how Elliot Stemple constantly thinks of five steps ahead throughout the show, these mind-blowing choco-chip cookies will make you think of different reasons to relish them.

Elliot's permanent smirk will be transferred to your face as this beauty will make an appearance in your life. Just like how Elliot couldn't choose between Harvey and Mike, you won't be able to choose between ice cream or more chocolates with these heaven-sent cookies. Let's get baking...shall we?

Ingredients

- 3 cups all-purpose flour
- 1 tbsp sea salt
- 1/2 cups granulated sugar
- 1 tbsp baking soda
- 2 sticks butter (unsalted)
- 1 and 1/4 cups brown sugar
- 2 large eggs
- 2 tbsp vanilla essence
- 2 cups chocolate chips (sweet)

Serving size: 25-27 cookies

Preparation time: 15 minutes

Cooking time: 15 minutes

Instructions

1. Mix the flour, baking soda and salt together.
2. Whisk the granulated sugar, butter, and brown sugar until it is creamy.
3. Add some vanilla essence and two eggs into the mixture.
4. Mix this slowly into the flour mixture.
5. Add in the chocolate chips.
6. Preheat your oven to 350 degrees Fahrenheit.
7. Line up baking sheets and some parchment paper.
8. Scoop the cookie into the baking sheet.
9. Next, bake for 13-15 minutes until they are golden brown
10. Wait for 5 minutes to cool
11. Serve with some ice cream and relish the yummy-ness!

3. It's hit right, Litt?



Acting as a mirrored reflection of Mr. Litt, this cocktail leaves your taste buds with a serene hit and punch. Just like this cocktail, Litt is a pro at his job. His closing argument before collapsing left us speechless, and this beautiful cocktail is assured to do the same. Taking not more than two minutes in making this Lit Cocktail is a sure hit like Mr.Litt. Enjoy it at a bar or home, this super fresh and unique cocktail will surely bring a kick to your taste buds. Therefore, further adieu, let's shake it up.

Ingredients

- 1.5 oz Vodka
- 0.75 oz Lemon Juice
- 0.5 bar spoon of miso powder
- 5 oz Carrot Juice
- Half bar spoon of grated ginger or syrup
- 1/4 tbsp chili flakes
- Some carrot leaves

- 25 oz honey syrup

Serving size: 2 glasses

Preparation time: 1-2 minutes

Instructions

1. Mix and shake up all the **Ingredients** in a shaker with 3-4 ice cubes.
2. Strain it into two tall glasses.
3. Add some ice cubes
4. Serve it with some carrot leaves and chili flakes for an absolute hit experience.

4. Louis's discovery of Nacho Burgers



The same way Louis's discovery of Mike slipping up about Harvard made his world go upside down, this lip-smacking burger recipe will turn yours. Ditching the normal cheese for the yummy nacho cheese, this recipe is a mind-blowing discovery in itself. Enjoy it whenever you want and with a drizzle of extra cheese for more fun. Let's get bur-grilling, shall we?

Ingredients

- 1-pound ground beef
- 2 tbsp salt
- 2 tbsp black pepper
- 4 burger buns
- 2-3 slices Cheddar Cheese
- 5-6 tbsp Nacho cheese
- 1 large tomato
- 1/2 onion
- 3-4 lettuce leaves
- Pickles (optional)

Serving size: 4

Preparation time: 5 minutes

Cooking time: 8-10 minutes

Instructions

1. Divide the beef into four portions to form burger patties.
2. Season them with pepper and salt and grill the patties.
3. Grill them for 4-5 minutes on each side.
4. Add a cheese slice onto it at the last minute.
5. Cover it with the and let it sit for some time.
6. Toast the buns with some butter.
7. Place the patties on the burger and add mayonnaise, cheese, lettuce, barbecue sauce, tomatoes, onions, and lettuce leaves.
8. Serve with nacho cheese on top for a delicious twist.

5. The first meeting of Spaghetti and Meatball



All first meetings aren't bad, are they?

The day we met this mind-blowing web series, our life has changed. From waiting for the new seasons to hating the endings. Just like this, the meeting of deliciously refreshing spaghetti and meaty goodness of the meatballs will change your life. The same way this show impacted your life, this dish will do likely. It's ridiculously easy to cook, and you can enjoy it anytime. Why wait any longer? Let's get cooking.

Ingredients

Meatballs:

- 1 lb. ground pork
- 1 lb. ground beef
- 1 cup bread crumbs
- ½ cup ricotta cheese
- ¼ cup chopped parsley
- 2 eggs
- ½ cup grated parmesan cheese
- ¼ cup milk
- salt as per taste

- black pepper as per taste

Marinara sauce:

- 55 oz crushed tomato
- ¼ cup olive oil

- 2 large chopped onions
- 10 cloves minced garlic
- salt as per taste
- pepper as per taste
- ½ tsp red pepper flakes
- 12 oz tomato paste
- 1 tbsp dried basil
- 1 tbsp dried oregano
- 1 tbsp dried parsley

Spaghetti:

- 1 lb. dried spaghetti
- some fresh basil
- parmesan cheese

Serving size: 6

Preparation time: 10 minutes

Cooking time: 40-45 minutes

Instructions

1. To make the marinara sauce, heat up some olive oil and add some garlic and onions. Season this with salt, pepper, and red chili flakes. Let it cook for 15mins.
2. Add the tomato paste into this and let it sit for 5mins.
3. Add the dried basil, oregano, parsley, and the crushed tomato into this mixture.
4. Reduce the heat and keep it aside for about 25-30mins.
5. To make the meatballs. Mix the beef, pork with onions, garlic, ricotta cheese, eggs, parsley, and bread crumbs.
6. Shape them into 2 ounces of ground balls.

7. At about 155 degrees Fahrenheit bake the meatballs for 20mins.
8. Boil the spaghetti with some hot water and salt.
9. Drain the spaghetti and add the marinara sauce to it.
10. Serve this delicious plate with meatballs and top them over with some parmesan and basil for a finger-licking taste.

6. Donna's healthy bowl: Sesame chicken with cucumber salad



The way Donna is an effortlessly beautiful and important addition to all of the characters in the show, this Sesame chicken cucumber salad will be yours. Enriched with nourishing vegetables, this bowl will be the healthiest addition to your life. It takes barely 15 minutes to make this sesame chicken bowl which will make you want to eat healthily. Before further adieu, let's get healthy.

Ingredients

for Chicken:

- 1lb chicken tenderloins
- 1 and 1/2 tbsp olive oil
- 2 chopped cucumbers
- 2 chopped tomatoes
- 1/2 chopped onion
- 1/2 bunch some fresh chopped parsley
- 0.5 lb. brown rice

- 1 or 1/2 tsp toasted sesame seeds

for Sesame Dressing:

- 2 tbsp tamari sauce
- 2 tbsp rice wine vinegar

Serving size: 4

Cooking time: 15-20 minutes

Instructions

1. Mix the sesame dressing **Ingredients** very nicely.
2. Cook the chicken with some olive oil for 5 minutes. Drizzle some dressing on it.
3. In a bowl mix the dressing with finely chopped cucumber, parsley, onion, tomatoes, and some oil.
4. Make rice.
5. Serve the rice with the sesame chicken. Top it with the cucumber salad and some sesame seeds.
6. Your refreshing healthy bowl is ready.

7. Louis and Sheila's Grand Cocktail



Just like how Sheila called off her engagement to be with Louis, owns a special place in our hearts, this cocktail will do the same to our heart too. A smooth rum with some fruity zest, this cocktail will earn its name in your good books.

The same way Sheila calling off everything to be with her lover needs a grand gesture, this beautiful combination needs something like this for your celebrations. So, Without any delay let's get started.

Ingredients

- 1.7 oz dark rum
- 1.7 oz white rum
- 1 passion fruit
- 1 cup orange juice
- 1 cup lemon juice
- 1.7 oz sugar syrup
- 2 tsp grenadine
- 4 cocktail cherries
- 2 orange slices

Serving size: 2

Preparation time: 5 minutes

Instructions

1. Add the rums into the cocktail shaker with ice.
2. Add the lemon and orange juice to it.
3. Add passion fruit, grenadine, and sugar syrup to it.
4. Shake for 1-2 minutes.
5. Serve in two glasses.
6. Garnish with two cocktail cherries and orange slices.
7. Enjoy!

8. Louis and Harvey's Oats and Milk



The rivalry between Louis and Harvey has made our eyes glued to the show and keeps you coming back for more; this combination of oats and milk will make you do the same. With a handful of refreshing fruits and a healthy combination of oats and milk, this delicious bowl will make you want more. Taking barely 5 minutes to prepare, these lip-smacking bites will keep you coming back. Let's take you through this adventure of finding your next favorite bowl.

Ingredients

- 1 cup rolled oats
- 1/4 cup coconut or soya milk
- 2 tbsp honey
- 1 sliced banana
- 1/2 peeled and sliced mango
- 1 sliced kiwi, optional
- 1/4 cup diced pineapple
- 1 tbsp grated or coconut flakes

- 4-6 raspberries

Serving size: 2

Preparation time: 5 minutes

Cooking time: 5 minutes

Instructions

1. Cook the oatmeal by boiling it for 7-8 minutes.
2. Add the coconut or soya milk into it with honey.
3. After mixing it, divide it into two bowls.
4. Add the fruits to it and sprinkle the coconut too.
5. You can add a tbsp of almond butter to garnish as well.

9. The Fantastic White Sauce Pasta of Mike Ross



Mike's considerable gifts brought a whole new dimension to one of the best law firms in New York City, and this white sauce pasta will be a gift to your taste buds. Like Mike's good heart and brilliant mind, this dish will bring calmness to your mind and pleasure to your stomach. It's easy to cook, and this pasta is sure to be a hit at any event. Without further adieu, let's get cooking.

Ingredients

For White Sauce:

- 1 tbsp butter
- 2 cloves chopped garlic
- 1 tbsp all-purpose flour
- 1 cup milk
- ¼ tsp crushed pepper

- ¼ tsp red chili flakes
- salt as per taste

For Pasta:

- 1 tbsp unsalted butter
- 1 small chopped onion
- ½ chopped green capsicum
- ½ chopped red capsicum
- 10 florets broccoli
- Water as much required
- ¼ tsp crushed pepper
- salt as per taste
- 2-3 basil leaves
- ¼ tsp red chili flakes
- 3 tbsp grated parmesan cheese

Serving size: 2

Preparation time: 20-25minutes

Cook time: 30 minutes

Instructions

1. To make the white sauce, mix butter, sautéed garlic, and the flour
2. Add milk in about three batches and whisk this mixture for 3 minutes.
3. Add pepper, salt, and red chili flakes and mix until thick.
4. Boil one cup of any pasta and add salt to it.
5. Now, heat butter and sauté all the vegetables.
6. Add the white sauce and let it sit for a minute.
7. Add the pasta.
8. Season it with salt and pepper.
9. Add chili flakes and basil leaves.
10. Cook it for a minute.
11. Serve it with grated parmesan cheese and basil leaves.

10. Mike Ross's Photographic Fruit Shake



Mike is said to have a photographic memory and never forgets anything, and this fruit shake will be unforgettable too. With a beautiful blend of berries, yogurt, and oats, this cold Serving Size is a glass of goodness that will always be in your memories. Get ready in about two minutes, this shake will surely shake up your world.

Ingredients

- 1lb frozen berries
- 1lb strawberry yogurt
- 1 cup milk
- 0.05 lb. porridge oat
- 2 tsp honey or any sweetener

Serving size: 4

Preparation time: 10 minutes

Instructions

1. Blend the yogurt, oats, and honey together.
2. Add milk and some berries to it.
3. Serve it in four glasses with ice.
4. Top it with some berries and almonds.
5. Enjoy!

11. Donna Styled Golden Fried Prawn



Donna in Suits is someone who leaves us amazed all the time. Be it her confidence or her being a perfect friend. She never fails to amuse us. Inspired by her charismatic personality, we have this beautiful Golden fried prawns recipe, which inevitably won't fail in pleasing you just like Donna's personality. Be it any occasion or event, this entree will never fail to bring a smile on your face.

Ingredients

- 0.5 lb. large prawns
- 1-2 tbsp chili sauce
- 1/2 tsp sugar
- salt as per taste
- 1 egg
- 1/4 cup water
- 3 tbsp all-purpose flour
- 1 tbsp cornflour
- 1/4 tsp baking powder

- 1 tbsp oil
- Some oil to deep fry

Serving size: 2

Preparation time: 5-10 minutes

Cooking time: 30 minutes

Instructions

1. Beat the egg and add salt, chili sauce, sugar, and water to it.
2. Whisk them together for two minutes.
3. Add some cornflour, one tbsp of oil, and baking powder to it.
4. Mix well and let it sit for 15 minutes.
5. Clean the prawn and slit it from the inside.
6. Dip the prawns into the mixture and deep fry them.
7. Fry till golden and enjoy it with some chili sauce.

12. Donna's Cheese Cake



Donna's character is impeccable, and with witty comebacks, incredible bravery, and knowledge about seemingly everything, her addition has positively enriched the show. Just the way she uplifted the show, this cheesecake will do yours. With an impeccable taste made to absolute perfection, this cheesecake will break the traditional recipe and will blow your mind and mouth with a gush of excellent taste.

Ingredients

Cheesecake:

- 32 oz cream cheese
- 1-2 tsp vanilla extract
- 4 eggs
- 1/8 tsp salt
- 1 cup sugar
- 2/3 cup sour cream

Crust:

- 1 and ½ cups for graham cracker crust
- 2 tbsp sugar
- 1 tbsp brown sugar
- 7-8 tbsp unsalted butter

Preparation time:20 minutes

Cooking time:1 hour 15 minutes

Serving size: 7-8 people

Instructions

1. To prepare the crust of the cheesecake start by combining the graham cracker crumbs with white and brown sugar.
2. Mix them well.
3. Then add some melted butter to the mixture and whisk all of them together.
4. Pour this mixture in a pan and press down firmly.
5. For the cheesecake, start by stirring the cream cheese until it is smooth in a large bowl
6. Add some sugar into the cheese and stir well for 2-3 minutes
7. Add sour cream, Vanilla extract, and salt and mix.
8. Now slowly add the eggs and start combining all of it together.
9. Pour this batter into the pan.
10. Put it in the oven and bake at 325 degrees Fahrenheit for about 75 minutes.
11. Let it cool for an hour at room temperature.
12. Refrigerate the final cheesecake for 6 hours.

13. Serve with berries or jam and enjoy.

13. Donna's Playful Rainbow Cake



Just like Donna's beautiful multiple personality traits, this rainbow cake has multiple appealing color layers. Just like how she perfectly fits as Rachel's confidante, Louis's weak point, Mike's advisor, and Harvey's lifeline, this beautiful cake inspired by her personality will match yours too. To add a rush of color to your life, this beautiful rainbow cake just takes 15 minutes to bake.

Ingredients

Cake:

- 3 cups all-purpose flour
- 2 ½ cups white granulated sugar
- 1 cup butter softened
- 1 tbsp vanilla extract
- 3 eggs
- ¼ cup heavy whipping cream
- ½- ¼ tsp salt
- 1 cup buttermilk

- 1 tbsp baking powder
- Edible food coloring in yellow, blue, green, red, orange and brown.

Frosting:

- 12 oz softened cream cheese
- 1 ½ cups soft butter soft
- 6 cups powdered sugar
- 1 tbsp vanilla extract

Serving size: 7-8

Preparation time: 30 minutes

Cooking time: 15 minutes

Instructions:

1. All good baking starts by preheating the oven.
2. Then, start off by preheating the oven to 325 F.
3. Grease and Flour 6 pans (you can do it in batches too if you don't have 6 pans)
4. Mix butter and sugar in a separate bowl.
5. Add in the eggs and mix them thoroughly.
6. Add in the vanilla extract, whipped cream, and buttermilk.
7. Mix in baking powder, salt and half of the flour.
8. Mix all of them thoroughly.
9. Add the rest of the flour.
10. Divide this batter into six bowls.
11. Add the food colors (don't add too much or else it won't be vibrant)
12. Put them into the pans.
13. Bake for 10-15 mins.
14. For the frosting, mix butter, cream cheese, powdered sugar, and vanilla extract.
15. Mix thoroughly.
16. Put frosting in between the cake layers and stack them up.

17. Cool it and serve the goodness!

14. Mike's Legal Mozzarella Sticks



Just like Mike lying about having an actual Harvard Degree is not legal, the cheesiness of this mozzarella stick is a crime. With irresistible cheese pulls and unbelievably good taste, these cheese sticks are worth it, just like Mike.

With only 5 minutes of making and several minutes of enjoying, these mozzarella sticks will be an irresistible delicacy in your palate.

Ingredients

- 1-pound mozzarella
- $\frac{3}{4}$ cup all-purpose flour
- 3 large eggs
- 2 cups breadcrumbs)
- $1\frac{1}{2}$ tsp garlic powder
- 1 tsp dried oregano
- Vegetable oil
- Salt

Serving size: 5-6

Preparation time: 1 hour

Cooking time: 5 minutes

Instructions

1. Cut the block of mozzarella into even sized sticks
2. Place 3 eggs into the bowl and combine with salt, pepper, garlic powder and oregano
3. Dip each stick in the egg.
4. Then into breadcrumbs
5. Repeat this process twice to get an even coating.
6. Freeze these sticks for an hour.
7. Deep fry for 40-60 seconds.
8. Serve with some marinara sauce or your favorite sauce.
9. Enjoy!

15. Mike's Secret Smoothie Bowl



A pathway to a great smoothie bowl is so confusing, right?

But don't worry, we have a specially curated recipe that you surely will love. Just like Mike kept his secret about his degree from the world, we have for you a super secretive delicious smoothie bowl. With a pack full of healthy nutrients and a delicious taste, you will surely want to share this recipe with others.

Ingredients

- 1 ripe banana
- 1 cup frozen berries
- 4-5 tbsp almond milk
- 1 tbsp chia seeds
- 1 tbsp shredded coconut

- Any fruit of your choice
- 1-2 spoons granola (optional)

Serving size: 1

Preparation time: 5 minutes

Cooking time: 5 minutes

Instructions:

1. Blend the bananas and berries together nicely.
2. Add the almond milk and blend again.
3. Scoop it into a bowl.
4. Top it with chia seeds, granola, coconut, and some berries.
5. You can add shredded coconut too or any other fruits of your choice.
6. Enjoy.

16. Jessica's Tossed Caesar Salad



Hardman, throughout his confrontation, insisted that Jessica tossing him out was the best thing someone could've done for him. Just like this tossed caesar salad will be the best thing you will do for yourself. As it helped Hardman to reconnect with his wife and care for his daughter, this delicious caesar salad will help you redefine your health and cleanse your taste buds. With only 5 minutes of making time, this bowl of goodness will surely bring a change in your life.

Ingredients

- 2 small heads romaine lettuce
- Shredded Parmesan cheese
- Crisp croutons
- Olive oil
- 2 eggs
- 3-4 cloves garlic
- 1/4 cup lemon juice
- 1 tsp anchovy paste

- Salt
- Pepper

Serving size: 1-2

Preparation time: 30 minutes

Cooking time: 5 minutes

Instructions

1. Mix some olive oil and garlic and let it sit for 5-10 minutes.
2. If you don't have croutons just cut up a baguette into small pieces.
3. Brush the oil on them.
4. Bake them until they turn golden.
5. To make the dressing, add the anchovy paste into the oil mixture.
6. Add lemon juice and salt into it and mix well.
7. Add some parmesan too.
8. Toss in the lettuce and croutons.
9. Serve and enjoy!

17. Harvey's Special Vegan Lasagna



When Harvey came to terms about Donna working for Louis, he was shattered. What do you do when you hear bad news? You start searching for something comforting, right!!! Well, if you are in search of a comforting bowl of food, we have the right one for you. A special vegan lasagna straight out of the books of Harvey. The other name of comfort in a bowl and that too vegan!

Ingredients

Lasagna:

- 1 medium-sized zucchini
- 8 oz sliced mushrooms
- 2 whole-grain lasagna noodles
- 1 tbsp virgin olive oil
- 12 oz spinach
- 7–10 cups marinara sauce
- 1 cup thawed frozen peas

Tofu Ricotta:

- 14 oz extra firm tofu, drained, then pressed
- 1/2 cup nutritional yeast
- 1/4 cup chopped fresh basil
- 1 cup roasted garlic hummus
- 1 tsp fine sea salt
- 1 tsp garlic powder

Serving size: 9

Preparation time: 15 minutes

Cooking time: 30 minutes

Instructions:

1. Preheat the oven to 350 F.
2. Boil the noodles and drain the noodles.
3. Rinse them in cold water.
4. Sauté the zucchini and mushrooms with salt and pepper.
5. Add spinach and peas into it and let it sit for 5 minutes.
6. Crumble the tofu in a bowl.
7. Add hummus, basil, nutritional yeast, salt, and garlic powder to it.
8. Now place 1-2 cups of marinara sauce in a baking dish.
9. Top with four noodles.
10. Add half of the ricotta mixture and some of the vegetable mixture.
11. Top it with some sauce.
12. Repeat the whole process.
13. Cover with foil.
14. Bake it for 30 minutes.
15. Sprinkle some oregano on top and enjoy.

18. Mikes Manipulative Mango Shake



Just like Mango is known to be king of fruits, Mike is reckoned to be the king of manipulation. A beautiful shake to indulge in while watching Mike make his moves is this Mango shake. Made with the goodness of Mango and ice cream, this thick milkshake is a winner. With a preparation time of just two minutes, this Mango shake is sure to win hearts.

Ingredients

- 1 cup mango cubes
- 1 tbsp sugar
- 2 scoops vanilla or mango ice cream
- ½ cup chilled milk
- some almonds or cashews chopped

Serving size: 1-2

Preparation time: 2 minutes

Cooking time: 1 minute

Instructions

1. Blend the mango cubes with sugar and the ice cream.
2. Add the milk and blend once again.
3. Serve with ice cream or some mango cubes.
4. Relish!

19.Jessica's Hug in a Bowl



Jessica's consolation for Zane when she went to make peace with him was noteworthy. With advice on father-daughter relationships to apologize over Mike, Jessica's words formed a cloud of hugs around Zane. Just like her comforting words, we have for you this hot and fresh bowl of soup to provide you warmth and affection. Make this for someone you love and for yourself to get that extra dose of comfort.

Ingredients

- 1 tsp olive oil
- 1 diced up a yellow onion
- 1 cup chicken broth
- 1/3 cauliflower, riced
- 2 tbsp fresh chopped dill
- lemon zest to taste
- 1/3 cup fresh lemon juice
- 4 tsp cornstarch
- 2 eggs, whisked

- 0.5 pound cooked boneless skinless chicken breasts, shredded

Serving size:3-4

Cooking time:15mins

Instructions

1. Over medium heat, add olive oil in a pot
2. Add the diced onion and wait for 2-3 minutes.
3. Add some orange zest, chopped dill, and the chicken broth.
4. Then, season the mixture with pepper and salt as per taste.
5. Add the cauliflower rice and let it simmer down for 7-8 minutes.
6. Take a small bowl and whisk up some cornstarch along with lime juice, then add two eggs to it.
7. Slowly mix this into the broth that was simmering.
8. Add the shredded chicken and some salt to taste.
9. That's all, your bowl of comfort and love is ready, and it tastes great too!

20. Rachel's drunk dialing potion



Do you want to tell someone something and are afraid of the consequences? Well, don't worry, we have the perfect remedy for this occasion for you. Just like how Rachel drunk dialed Mike for telling him whatever was going on her head, you should do it too. Take a few sips of Rachel's drunk dialing potion and dial that number, after all, what good has happened when you are sober?

Ingredients

- 1.5 oz lemon vodka
- 0.5 oz triple sec
- 1 oz cranberry juice
- 0.3 oz lime juice
- Ice cubes

Preparation time: 3-4 minutes

Serving size: 2

Instructions

1. Shake all of the ingredients together.
2. Strain into two glasses.
3. Serve with a lemon or orange zest.
4. Enjoy!

21. Donna's Secret Chicken Wings



The way Harvey and Donna's secret pre-trial ritual definitely left a big question mark in our minds and searches for answers, isn't right? A good and tasty easy to make chicken wings recipe is also a big secret.

And your search ends here, even if we don't know Donna's secret, we know the secret to some finger-licking chicken wings. With only 25 minutes in making this recipe is bound to answer all your questions regarding chicken wings. Let's get on with the cooking, shall we?

Ingredients

- 1 1/2 lb. chicken wingettes and drumettes
- 1/2 cup cornflour
- 1/2 cup cornstarch
- salt to taste
- ground pepper
- 1 cup vegetable oil
- 1/4 cup tomato ketchup
- 1/4 cup sriracha
- 2 tbsp honey

- 1 tbsp lemon juice
- Some toasted sesame seeds

Serving size: 6

Preparation time: 15 minutes

Cooking time: 25 minutes

Instructions

1. In a bowl, mix the cornstarch and flour.
2. Add some seasoning to this mixture with salt and pepper
3. Cover each chicken piece in this mixture
4. Pour one cup of vegetable oil into a pan
5. Add 2-3 pieces of chicken into the hot oil and fry them for about 3-4 minutes, until golden brown.
6. Cook the chicken for about 1-2 minutes
7. Whisk some sriracha, ketchup, lemon, and honey to form a paste
8. Toss the cooked chicken into this
9. Serve with some toasted sesame seeds for an added punch.

22. A dramedy with some soup remedy



The best term to explain the series of Suits is “dramedy.” With the best of both worlds, this series surely has kept your eyes glued to the screens. Therefore, why watch this show empty-handed? Get yourself this special soup bowl and spice up your Suit’s experience.

With a little kick of spice and a handful of flavors, this soup will surely make you crave for more. Therefore, binge-watch some of this drama with this soup remedy today!

Ingredients

- 1 pound clean and peeled jumbo shrimps with their shells reserved
- 8 cups seafood stock
- 2 tbsp olive oil
- 1 small diced onion
- 1 chopped carrot

- 2 diced stalks of celery
- 1 diced green bell pepper
- 1 diced tomato
- 4 dried and chopped chilies
- 2 tbsp tomato paste
- 1 tbsp Mexican dried shrimp powder (optional)
- Lime wedges (optional)

Serving size: 6

Preparation time: 20 minutes

Cooking time: 2 hours

Instructions

1. Boil the shrimps and the seafood stock
2. Bring down the heat and let it be for 20 minutes
3. Strain the broth into a bowl and press down the solids as much as possible
4. Keep the broth warm
5. Heat up some olive oil
6. Add some onions to it and shallow fry
7. Add carrot, bell pepper, and celery to it
8. After 3-4 minutes, add the chilies and tomato to it
9. Then add the tomato paste and dried shrimp powder
10. Add the cooked vegetables to the broth
11. let it cook for 1 hour
12. Add the shrimp
13. Turn off the heat. Then, let it sit for 5 minutes
14. Serve with some lime wedges for added taste.

23. Mike's deceitful bowl of goodness



Mike's deceitful nature got him to be a part of the infamous power-duo, which benefited him and as well as to the firm. Just like Mike's nature, this green bowl of goodness will make you a part of a healthy and healing diet. With **Ingredients** like kale, quinoa, and sprouts, this healthy yet irresistible bowl will make you want to eat your veggies.

Without further adieu let's take you through the journey of healthy eating.

Ingredients

- 2 cups water
- 1 cup uncooked quinoa
- 1 cup clean Brussel sprout
- 1 cup chopped kale
- 1 cup olive oil
- ½ sliced avocado
- 2 tbsp walnuts

For the Hempseed Pesto Dressing:

- 2 cups fresh basil
- 1 cup lemon juice
- ¼ cup olive oil
- ¼ cup hemp seeds
- salt
- pepper

Serving size: 2

Preparation time: 5 minutes

Cooking time: 5 minutes

Instructions

1. Boil up some water and add the quinoa.
2. Let it cook for 15 minutes
3. Roast some Brussel sprouts and drizzle them with olive oil and some salt
4. Mix the kale with olive oil, salt, and pepper
5. Now to make the dressing, blend together the hemp seeds, basil, olive oil, and some seasoning
6. Arrange everything
7. Add the dressing
8. Dive into the goodness!

24. Spice it up like Donna



The way Donna's sudden kiss to Harvey came in as a surprise, this recipe will leave you stunned. When we thought nothing would happen, Donna spiced things up like a pro. Like Donna spiced things up, this recipe will spice up your food plate in just 5 minutes. The same way you can't take your eyes off the show, this recipe will make you want more and more.

Without any further wait, let us take you through this low carb spicy lettuce-wrapped chicken recipe.

Ingredients

- 2 tbsp unsalted butter
- 1/3 cup any hot sauce
- 1 tbsp honey
- 2 cups shredded chicken
- Salt
- 1-2 tsp black pepper

- 8 large lettuce leaves
- 2 stalks chopped celery
- 1/2 cup crumbled blue cheese
- 1/4 cup ranch dressing
- 1 tbsp finely chopped chives

Serving size: 4

Cooking time: 5 minutes

Instructions

1. First, start by melting the butter in your pan
2. Add the honey and hot sauce into it.
3. Add the chicken into the sauce and cook for about two minutes.
4. Arrange the lettuce on the plates
5. Serve the chicken onto the lettuce leaves
6. Top them with blue cheese, celery, and some ranch
7. Garnish with chives
8. Enjoy

25. Gabriel's sauté veggie bonanza



Being a vegetarian sometimes limits your food options, right!!

But don't you worry, we have a delicious recipe of steak that will completely blow your mind, and yes, it is vegetarian! Just like Gabriel, you will relish this veggie steak too. The goodness of vegetables and the roasted aroma, this veggie bonanza will soothe your taste buds. The best bonds are made over food, a true saying. Make it for your friends and family and share a bonding moment, just like Gabriel, Patrick, and Harvey. Now let's get cooking!

Ingredients

- 2 ounces French bread, torn
- 1 12-oz. head fresh broccoli
- 1/4 cup unsalted butter
- 2 tbsp Worcestershire sauce
- 2 tbsp grapeseed oil
- 1 tbsp chopped thyme
- 1 cup grated Parmesan cheese
- 1/2 tsp black pepper

Serving size: 4

Preparation time: 30 minutes

Instructions

1. First, preheat the oven to 400 F.
2. Cut the broccoli ensuring the florets are not detached from the stem
3. Melt the butter
4. Mix the melted butter with the Worcestershire sauce.
5. Brush the broccoli with the sauce.
6. After brushing, cook the broccoli in the sauce until it caramelizes.
7. Roast the caramelized broccoli in the oven for 9-10 minutes
8. Cook the bread crumbs with thyme, cheese, and pepper.
9. Serve it with the broccoli.
10. Enjoy your delightful veggie cheesesteak!

26. Suit it up with Diet sweets



Imagine munching on your favorite desserts while watching your favorite show. Quite pleasing, isn't it? But I am sure you aren't fond of the calories they contain. Well, don't worry, we have got your back. This beautiful low-calorie dessert will be your buddy. Packed with the healthiness of bananas, and sweetness of chocolate and marshmallows, this munchie will be on your favorite lists forever.

Ingredients:

- 2-3 bananas
- 2 cups marshmallow fluff
- 2 cups crushed graham crackers
- 1-2 cups melted bittersweet chocolate chips

Serving size: 6-7

Cooking time: 30 minutes

Instructions

1. Start by slicing the bananas into round pieces.
2. Then line a baking sheet with parchment paper.
3. Place the banana slices on the baking sheet
4. Top them with some of the Marshmallow Fluff and a sprinkle on the graham cracker crumbs.
5. Top it with the remaining bananas to make it look like a sandwich.
6. Stabilize this sandwich with a toothpick
7. Freeze them for 20 minutes.
8. Once sandwiches are frozen, dip them in half-melted chocolate, and then into some graham cracker crumbs.
9. Place it back in the freezer for 5- 6minutes
10. Enjoy!

27. Mike and Harvey's Secret Golden Corn Sandwich



Just like Harvey and Mike disclosed their hidden resources during the mock trial, we are revealing to you the secret behind a perfect grilled corn sandwich. With the lip-smacking flavors of cottage cheese, sweet corn, and cilantro mixed with the goodness of cheese, this grilled sandwich recipe tops all the charts.

Ingredients

- 1 cup grated cottage cheese
- 4 bread slices
- 1/2 cup sweet corn
- 1 small onion chopped
- 1 clove garlic
- 1 tsp fenugreek leaves
- 1/4 tsp chili powder
- 3/4 tbsp oil
- 3-4 tbsp butter
- 1 tbsp chopped coriander leaves
- Two cheese slices

Serving size: 2

Preparation time: 5 minutes

Cooking time: 5 minutes

Instructions

1. Heat some oil and add the onion and garlic.
2. Let it sauté for 2-3 minutes.
3. Then add the cottage cheese, corn, fenugreek, chili powder and let it cook for a minute.
4. Season it with salt and pepper
5. Mix some butter and coriander leaves and brush the bread with this mixture.
6. Stuff the bread with the vegetable filling and add the cheese slices on top.
7. Grill the sandwich until golden brown.
8. Serve with any sauce of your choice and enjoy it.

28. Mike's Special Granny Cupcakes



Throughout the series, we get a hint of Mike's soft corner for his granny. Be it in his childhood when his granny was sick or when he is working at the firm. The love for grandmother never ceases to exist no matter how grown we are. To celebrate the love, we have for you a little cupcake recipe straight out of granny's kitchen. With the same goodness and love and 30 minutes in making this recipe will surely bring a smile to your face and heart.

Ingredients

- 2 1/2 cups all-purpose flour
- 2 cups sugar
- 3 tsp baking powder
- 1 tsp salt
- 1 cup milk
- 1/2 cup vegetable oil
- 1 tbsp vanilla extract
- 2 large eggs

- 1 cup water

Butter Cream:

- 1/2 cup salted butter at room temperature
- 4 cups powdered sugar
- 1 1/2 tsp vanilla extract
- 2–3 tbsp milk
- Sprinkles (optional)

Serving size: 20

Preparation time: 15 minutes

Cooking time: 15 minutes

Instructions

1. Start by preheating the oven to 350°F and also prepare a cupcake pan with liners.
2. Next, mix the flour, sugar, baking powder and salt in a large mixer bowl and let it sit aside.
3. Combine milk, vegetable oil, vanilla extract and eggs in a bowl.
4. Add both of the mixtures into a bowl and combine them.
5. Slowly add water into the mixture and combine slowly.
6. Make sure that the batter is very thin.
7. Fill the cupcake liners halfway with the batter.
8. Bake for 15 minutes.
9. After removing them from the oven let them cool for 3-4 minutes.
10. Now to make the buttercream, add butter and powdered sugar in a bowl and combine thoroughly.
11. Add the vanilla extract into it.
12. Start adding milk little by little until the mixture is very smooth.
13. Pipe the mixture onto the cupcakes.
14. Garnish with some sprinkles for extra effect.
15. Enjoy!

29. Convincing brownies for Momma



Convincing your parents about something they wouldn't usually allow is so tricky, isn't it?

Similarly, Harvey ran away because his parents didn't allow him to watch "The Cosby Show." But we are here to your rescue. We have something that will help to convince your momma. This delicious chocolate brownies, when made by you for her, will make her rethink. No one can refuse a perfect chocolate brownie.

Ingredients

- 1 cup melted butter (unsalted)
- 2 tbsp vegetable oil
- 3.5 oz all-purpose flour
- 1 -2 cups white sugar
- 1 cup light brown sugar
- 4 large eggs
- 1 tbsp pure vanilla extract
- 3/4 tsp salt
- 3.5 oz unsweetened cocoa powder
- 7 oz some chopped chocolate or some big chocolate chips

Serving size: 16 slices

Preparation time: 10 minutes

Cooking time: 25 minutes

Instructions

1. Any good baking starts with preheating so preheat the oven to 350 F.
2. Grease the baking pan with some vegetable oil and line it with baking paper.
3. In a bowl, combine melted butter, oil and both the sugars.
4. Mix them for about 2-3 minutes.
5. Add in the eggs and vanilla extract to the mixture.
6. Mix it for maximum 1-2 minutes
7. Then add in the flour, cocoa powder, and salt little by little.
8. Mix all of them together very nicely.
9. Add 3/4 of the chocolate pieces into it.
10. Now pour batter into the pan and smooth the top of the batter.
11. Top this with the remaining chocolate pieces.
12. Bake it for about 15-30 minutes for a nice fudgy texture.
13. After 15-20 minutes, carefully take this out of the pan and allow it to cool at room temperature for some time.
14. Cut it into pieces.
15. You can add some crushed nuts, peanuts, chocolate chips, shredded coconut or any dry fruits as toppings on it for an extra kick.
16. Enjoy!

30. Rachel's White Wedding Coconut Soufflé



Although Rachel's wedding was so minimalistic, it did not fall behind to leave us in awe, the same way this minimalistic yet beautiful desert is something that leaves you in awe. Inspired by Rachel's wedding theme, this white coconut soufflé is not only minimalistic but also an unbelievably tasty one. With refreshing the flavor of coconut and sweetness of a soufflé, this desert will positively be a favorite in your list.

Ingredients

- 3 tbsp sugar
- 1 cup sweetened shredded coconut)
- 1 ½ tsp coconut extract
- 1 ½ cups low-fat milk
- 2 tbsp unsalted butter
- 2 tbsp canola oil
- 1/4 cup white whole-wheat or all-purpose flour

- 4 large egg yolks)
- 8 large egg whites
- 1/8 tsp of salt

Serving size: 8

Cooking time: 1 hour

Instructions

1. Preheat the oven to 375 F.
2. Grease the soufflé dishes with cooking spray.
3. Next, sprinkle the insides with sugar and tap out the excess.
4. Place the dishes on a baking sheet.
5. Combine 1/2 cup of sugar, coconut and coconut extract in a bowl.
6. Heat the milk in one pan.
7. In another pan melt up some butter and oil
8. Mix the flour in this and slowly add the milk into it.
9. Mix thoroughly for 2-4 minutes
10. Transfer this mixture into a large bowl
11. Add then in the egg yolks one at a time and mix well.
12. Beat up the egg whites until foamy
13. Pour the batter into the soufflé dishes
14. Bake for 40-42 minutes
15. Serve these yummy soufflés with some coconut shreds and enjoy!

31. Mike's Soft and Spicy Mutton Curry



There is something about Mike's soft yet feisty nature, right? The way he keeps up at work or his personal life, we just can't get enough and keeps looking back for more. The same way this finger-licking mutton curry will take your taste buds on a roller coaster, and your tummy will keep asking for more. The combination of lip-smacking spices and the soft tender mutton will be something you'll keep coming back for, And it takes only an hour in preparation, and this savory wonder will spice up your taste buds.

Ingredients

- 2.5 lb. mutton
- 5 cup onion
- 3 tbsp garlic powder
- 3 tsp ginger powder
- 3 tsp cumin powder
- 3 tsp coriander powder
- 4 pinches salt
- 3 tsp white pepper powder

- 1/2 cup oil
- 1/4 cup ghee
- 2 inches cinnamon stick
- 2 bay leaves
- 4 cloves
- 2 black and green cardamoms

For Marination:

- 1 tsp ginger paste
- 1 tsp garlic paste
- 4 tsp yogurt
- 1 tsp salt
- 2 tsp oil

Serving size: 5

Preparation time: 20 minutes

Cooking time: 1 hour

Instructions

1. Clean the mutton and marinate it with the marination ingredients for 20 minutes.
2. Heat up some oil in a pan and add all the spices
3. Add a pinch of sugar for some rich color
4. Add the onions into it and cook it for 5-6 minutes. Then, add a pinch of salt.
5. Add the marinated mutton to this and add ginger garlic paste
6. Cook this on high flame for 5-7 minutes
7. Cover it and allow to simmer
8. Add coriander, cumin, black pepper and mix well.
9. Add a cup of water
10. Adjust seasoning according to your taste
11. Garnish it with some coriander leaves
12. Serve with rice or roti.
13. Enjoy!

32. Donna's Ice Cream Cake



Let's appreciate the beautiful character of Donna with something exceptional. Her charismatic personality and aura have been wooed thousands of women. Therefore, to celebrate this beautiful, calm, and composed woman, we have an Ice Cream Cake, especially for the other Donna's out there. It takes very fewer efforts to make, and this beautiful ice cream cake will be a perfect addition to you as well as your occasion.

Ingredients

- 1 readymade cake of any flavor
- 15 -16 chopped Oreo biscuits
- 13 oz hot fudge topping at room temperature
- 3 quarts slightly soft ice cream
- 12 oz salted caramel sauce in room temperature
- 1-pint heavy whipping cream
- 1/4 cup powdered sugar

- 1 tsp vanilla extract

Serving size: 20

Preparation time: 25 minutes

Instructions

1. Start the preparation by spreading the hot fudge topping on top of the readymade cake and then top this with some chopped Oreo biscuits
2. Put the Oreos into the hot fudge topping.
3. Next, smooth out the top of the cake and freeze it for at least 20 minutes.
4. Spread some ice cream over the hot fudge layer of the cake and also smooth out the top.
5. Cover the cake with a plastic wrap and freeze.
6. Top it with some ice cream with caramel sauce
7. Then, beat some of the heavy whipping cream with powdered sugar and vanilla extract until some stiff peaks start forming.
8. Spread this on top of the caramel and then freeze for at least 2 hours.
9. When it is ready to serve, top it with more Oreo cookie crumbs and add some whipped cream, and little mini cookies for extra flavor.

33. Whip It Up Like Harvey



The same way, Harvey wanted to dig up some dirt so that the case turns in his way. You, too, have to whip up some cream cheese to get this delicious dip into your tummy. And with only 10 mins of effort in the making, this dip will surely be the highlight of your evening. Be it with bread, or with crisps, this is an absolute gem!

Ingredients

- 4 tbsp some unsalted butter
- 6-7 garlic finely grated cloves
- Two 15-oz. cans artichoke hearts
- 10 oz spinach
- 1½ tsp salt
- 16 oz. cream cheese
- 3½ oz finely grated Parmesan
- 1 tsp freshly ground black pepper

- Chips

Serving size: 4-5

Cooking time: 10 minutes

Instructions

1. Start the process by melting some butter in a pan
2. Then, add some garlic pieces and artichokes into it and cook for a minute or two
3. Add some spinach and salt to this mixture
4. Add the cream cheese into it and cook for 2-3 minutes
5. Cook this until all the cheese melts
6. Then, add the parmesan cheese and a pinch of pepper
7. Cook for 2-3 minutes
8. Transfer it in a dip bowl
9. Serve with some pita bread and chips
10. Dip and enjoy it!

34. Mike and Harvey's Cinnamon and Chocolate Pancakes



Mike Ross is Harvey Specter's younger protege, and after working together, this duo has literally become inseparable. Keeping our eyes glued to the screen, their performance in this show is uncanny. Just like Harvey and Mike, the traditional combination of chocolate and cinnamon is inseparable. The all-time favorite chocolate pancakes with a hint of cinnamon is a game-changer. Therefore, without any further ado adieu, let us walk you through the recipe of cinnamon and chocolate chip pancakes that will keep you craving for more.

Ingredients

- 1 cup self-raising flour
- 1 tsp cinnamon
- 1/4 tsp nutmeg
- 1 tbsp sugar
- 1 egg beaten

- 3/4 cup milk
- 1 tsp vanilla essence
- 1/4 cup sweet chocolate chips
- Butter

Serving size: 4-5 pancakes

Cooking time: 15 minutes

Instructions

1. In a bowl, mix all the ingredients
2. Mix thoroughly and let it sit for 2-3 minutes.
3. Heat some butter in a pan
4. Pour the batter into little round shapes
5. Cook each pancake for 2-3 minutes
6. Serve with more choco chips and maybe some ice cream for added happiness.
7. Enjoy!

35. Harvey's Icy Watermelon Popsicle



Throughout the show, Harvey is portrayed as someone who is very cold-hearted. But not all cold things are bad, are they?

Take a look at our watermelon popsicle. This easy to make delicious popsicle is a sure comforter for your hot sunny days. The refreshing taste of watermelon and coldness of the popsicle will instantly lift your mood.

Ingredients

- Half of the watermelon, cubed
- 4 Kiwi

Serving size: 6

Preparation time: 15 minutes

Instructions

1. Add the cut watermelon cubes into a blender and puree it.
2. Use a spoon and fill the molds with the watermelon puree.
3. Leave some room for the kiwi layer.
4. Freeze these until they are partially frozen.
5. Slide a stick into the center of the popsicle and freeze for 20-30 minutes.
6. Add the kiwi to a blender and puree it.
7. Top the watermelon popsicles with a kiwi layer.
8. Freeze them for an hour.
9. Enjoy!

36. Rosy-cheeked Harvey's Rose Velvet cake



Just like how a good rose velvet cake lifts up our mood, Harvey Specter's role in our favorite series does the same. The extremely charismatic role of Harvey has made such an influence in our lives that we can't seem to get enough.

Another thing we can't seem to get enough of is a good red velvet cake. Be it any occasion or celebration, this beautiful cake changes the whole game.

Let us take you through the journey of baking the best red velvet cake and that too easily.

For Cake:

- 1/2 cup unsalted butter
- 1-2 cups white granulated sugar
- 2 large eggs
- 1/4 cup cooking oil
- 2 tbsp unsweetened cocoa powder
- 2 1/2 tbsp red food coloring, liquid

- 2 tsp pure vanilla extract
- 1 tbsp white vinegar
- 2-3 cups all-purpose/plain flour
- 1 tsp baking soda
- 1 tsp salt
- 1 cup buttermilk

Cream Cheese Frosting:

- 14 ounces cream cheese
- 1/2 cup unsalted butter
- 2 tsp pure vanilla extract
- 4 cups icing sugar
- 1 tbsp lemon juice

Serving size: 7-8

Preparation time: 20 minutes

Cooking time: 40 minutes

Instructions

1. First, start the process by preheating the oven to 350°F and then lightly grease the two-baking cake pans with butter. Lightly dust the pans with a tbsp of the cocoa powder.
2. Blend the cream butter and sugar in a small bowl for two minutes or more, until it becomes light in color.
3. Next, gradually add the eggs one by one, and beat them well for 2-3 minutes.
4. In another bowl, mix the vegetable oil, the remaining cocoa powder with some of the liquid red food coloring, and vanilla extract until smooth.
5. Mix this color mixture with white vinegar via the creamed sugar.
6. Now in a separate large bowl mix the flour, baking soda, and salt.
7. Then add buttermilk into the ingredients and mix them thoroughly
8. Repeat the entire process.
9. Divide this cake batter into the 2 baking pans and bake for about 20 - 30 minutes until done.
10. Now to make the Cream Cheese Frosting, start by mixing all the cream

cheese, the butter, and vanilla extract until it is smooth and lighter in color.

11. Add in the icing sugar into it until the frosting is light and little fluffy.

13. Now start assembling the cake. Start by transferring 1 cake to a serving dish.

14. Then, cut the top off of the cake to make a flat bottom.

15. Take about 1 - 2 cups of frosting and evenly spread it over the top portion of the cake.

16. Now place the second layer of the cake on top and use the remaining frosting to cover up the top and also the sides of the cake.

17. Crumble up some trimmed leftover pieces of the cake to decorate.

18. Enjoy!

37. The White Chicken of the white collars



A subtle mouthful yet delicious white chicken dish that you can relish while watching your favorite white-collar people. Keeping the storyline in mind, this recipe has been mainly introduced for the hardcore fans. It takes only 30 minutes to make, and this savory dish is something that you will surely love. So, Enjoy the meal while watching your favorite white-collar people, along with your favorite people.

Ingredients

- 4 chicken breasts without skin
- 1 tbsp virgin olive oil
- 7 oz canned creamed mushrooms
- 7 oz canned sweet corn
- 1 medium onion diced finely
- 1 clove minced garlic
- 10 ½ oz condensed chicken soup
- 1 tbsp fresh mixed herbs
- 1 tbsp ground pepper

Serving size: 4

Preparation time: 5 minutes

Cooking time: 30 minutes

Instructions

1. Start by frying the garlic and onions until translucent.
2. Add the boneless chicken and sauté it over medium heat for 5 mins.
3. Add the soup and bring it to boil.
4. Now add in the mushrooms and sweetcorn
5. Simmer it gently for 20 mins and stir occasionally.
6. Garnish with fresh chopped herbs for a refreshing taste.

Conclusion

The cookbook took us on an amazing journey into the beautiful world of Suits. Be it remaking a dish or inspired by your favorite character, and we have for you the tastiest dishes in town. Dishes so delicious that it will make you think how it is legal to be this good. Well, don't wait any longer and start experimenting with your culinary skills today. Leave your friends and family spellbound with these munchy delights. All of them are so easy to make the best part is, they hardly take any time. These recipes are made to make your experience better and relive the journey of Suits. Munch them with your family or while watching your favorite characters on screen while their adventures unfold. These dishes will be a definite hit and just like Suits, you will keep coming back for more!

Bon Appetit!

About the Author

As a child, spending time in the kitchen excited Sharon. She particularly enjoyed her family ritual of cooking together during the weekends, but she didn't think that would be her path. Actually, at the time, she thought she could only be a chef or own a restaurant and wasn't sure if she could pull it off.

She spent most of her mid-20s in a cubicle at an advertising agency where she worked as a copywriter. At every chance she got, she let herself dream and pen down cooking ideas, which she would experiment with and try to create whenever she got the chance.

She wanted more as her yearning for food cultures grew. After a eureka moment, she figured out that she didn't have to be a chef or own a restaurant before she did what had always been a part of her. She did some research and found out a catering school where she earned a diploma.

Deciding to write as much as she can about food, she took up part-time editor roles at food blogs and also ghostwrote a couple of cookbooks before she branched out to do her thing.

She resigned her job and turned her home, which she shared with her fiancé to her office. A decade later, she shares it with her husband, their two kids, and a dog, and she is still writing about food.



Author's Afterthoughts



Perhaps, one of the greatest fears a writer has is to be the author of a book no one reads. This fear lingers for so long that it takes a lot to shake it off – if you shake it off. So, you must know how thankful I am to you, my reader that you went for this book and read it. Believe me, it is a dream come true.

We have connected with this book, and I would like for us to stay connected. I would like to hear your thoughts about the book, and I am sure there others who are waiting for comments such as yours to decide if this book is the right fit for them. If you enjoyed reading this book and learned something from it, (I hope you did) I would like to ask you to leave a review. I hope that it is not too much trouble.

My sincerest thanks,

Sharon Powell