



MEDIA CONTACT

Maureen Murray

312-396-4390

Maureen.Murray@zenogroup.com

CELEBRATE NATIONAL S'MORES DAY WITH MOUTHWATERING RECIPES MADE USING A BERNZOMATIC TORCH

Open-flame Chef Cory Morris turns up the heat with these gourmet creations

(COLUMBUS, Ohio) August 8, 2016 – You can't celebrate National S'mores Day without fire, and this year Bernzomatic, the leader in fueled flame, is offering up delicious s'mores recipes with unexpected flare – by using a torch. Bernzomatic partnered with Chef Cory Morris to turn the classic combination of graham crackers, chocolate and marshmallows into epicurean adventures.

The foodie movement continues to grow and expand into unexpected places, including the campground. Hand-crafted dishes and unique bold flavors are desired even when in the great outdoors¹. As the head chef at Argentinian steak house Rural Society at the Loews Hotel in Chicago, Chef Morris knows a thing or two about cooking with open flame. His inspired gourmet recipes include Bacon and S'mores Pancakes, Whiskey S'mores Lollipops, S'mores Tartines and S'mores Panini's.

"I love traditional s'mores, but I wanted to challenge myself to create something catered to expanding palettes and simple enough for anyone to enjoy," said Chef Morris. "I used a torch to take these to the next level – perfectly melting ingredients and adding a golden brown, bubbly finish."

To bring them to life, try the [Bernzomatic WT2301C Campsite Torch](#) that fits onto a standard [Bernzomatic 16 oz. Propane Camping Gas Cylinder](#). The camping gas cylinder can also be used to power most camping stoves to get cooking, anywhere.

BACON AND S'MORES PANCAKES

8 SERVINGS

Ingredients:

- 1 ½ cups all-purpose flour
- 1 ½ cups graham cracker crumbs
- 2 Tbsp. baking powder
- 2 tsp. Kosher salt
- 2 large grade "A" eggs, well beaten
- 2 cups whole milk
- 1 tsp. powdered ginger
- 4 Tbsp. unsalted butter
- 2 tsp. cocoa powder

Toppings:

- 16 pieces of cooked bacon
- 1 bag of mini marshmallows
- 16 oz. of chocolate sauce
- ½ cup powdered sugar

Preheat griddle over medium high stove. Combine the dry ingredients (flour, graham cracker crumbs, cinnamon, baking powder, cocoa powder and salt) until evenly distributed. Whisk in milk, egg and butter. Spray the cooking surface with pan spray, then place two pieces of bacon on the skillet and spoon pancake batter over them. Let the pancakes cook until the edges are golden brown. Flip the pancakes

¹ GFK Roper, 2016

and finish cooking (1-2 minutes). Remove from the skillet and top the pancakes with mini marshmallows. Then, use a torch to perfectly brown the marshmallows before adding the chocolate sauce and a dusting of powdered sugar.

WHISKEY S'MORES LOLLIPOPS

40 SERVINGS

Ingredients:

- 1 bag jumbo marshmallows
- 2 cups graham cracker crumbs

Chocolate Ganache:

- 9 oz. bittersweet chocolate
- 1 cup heavy cream
- 1 tablespoon whiskey

Begin by making the ganache. Place a sauce pot over medium heat on a stove and bring heavy cream to a simmer. Add the chocolate and mix until incorporated. Whisk in the whiskey, and remove from the heat. Keep warm (if it cools down too much, the chocolate ganache will not coat the marshmallow). Skewer the marshmallows with lollipop sticks. Dip them quickly in the ganache and roll them in graham cracker crumbs. Let cool at room temperature. Once the lollipops have cooled, torch, adjusting the flame to a low setting to avoid burning the graham crackers.

S'MORES TARTINE

10 SERVINGS

Ingredients:

- 5 graham crackers crumbled into large pieces
- 10 pieces of brioche sliced 1/4 inch thick
- 1 bag mini marshmallows
- 3 high-quality chocolate bars roughly chopped
- 2 cups mini pretzels
- 2 Tbsp. sea salt
- 2 cups pecans, toasted and chopped

Cinnamon Butter topping:

- 8 oz. unsalted butter
- 1 Tbsp. cinnamon
- ¼ cup brown sugar

Mix together butter, cinnamon and brown sugar topping. Brush brioche on both sides with cinnamon butter. Toast the bread over medium heat until golden brown on both sides. While the bread is still warm, top it with an even distribution of chocolate pieces and mini marshmallows. Make sure to cover the entire surface of the bread. Toast the marshmallows and melt the chocolate using a torch. While the tartine is still warm, top it with pretzels, pecans and sea salt.

S'MORES PANINI

6 SERVINGS

Ingredients:

- 1 loaf or 12 slices of sourdough bread
- 6 bananas
- 1 jar (8 oz.) Nutella



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- 1 jar (7 oz.) marshmallow fluff
- 6 graham crackers

Spread marshmallow fluff on one slice of bread and Nutella on the other. Slice banana into 1/2 inch rings and distribute evenly on the bread with Nutella spread on it. Crumble one piece of graham cracker on the bread with marshmallow fluff on it. Once all ingredients are assembled, make a sandwich. Grill the sandwich over a stove until the bread is golden brown.

Bernzomatic is committed helping people find their fire, whether it be in the kitchen, the studio, workshop or the great outdoors. Find more ideas on how to use a torch in unique ways at www.Bernzomatic.com.

About Cory Morris and Rural Society

Chef Cory Morris brings a range of culinary and cultural experiences to the Loews Chicago Hotel where he oversees menu development for Rural Society, an Argentine flame-grilled restaurant, as well as the hotel's lobby bar, ETA, its in-room dining options and banquet menus. Chef Morris is a recent winner of Food Network's "Chopped" and has appeared on numerous Chicago TV programs. He has also been featured in publications such as Serious Eats, Zagat and The Chicago Tribune. His passion for food was sparked at a young age and he draws on both childhood memories and global travels to bring a unique and inspired approach to his cooking.

About Bernzomatic

Bernzomatic, a Worthington Industries brand, has been the leader in the blowtorch category since 1876. With a passion for craftsmanship and creation, Bernzomatic believes in providing the right tools and inspiration to take on projects and redefine what you can achieve. Bernzomatic products set the standard in safety, durability and performance, and include handheld torches, fuel cylinders, butane lighters and project accessories that can be used on the job site, in the home and in the hands of those with a desire to create. Find your fire at www.Bernzomatic.com.

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