

Nonna's Dutch-Oven Rosemary Chicken & Vegetables

Ingredients

- 1 Package of Chicken Legs (6-12 can be used)
- 1 Bunch of Celery
- 2 Onions (chopped into large slices)
- 15 New White Potato's (chopped in half)
- 3 Sprigs of Fresh Rosemary
- 1 Cup of Olive Oil
- 2 Tbsp of Ground Cumin
- 2 Tbsp of Garlic Salt
- 1 Package of Fresh Mushrooms
- 4 Zucchini (sliced)
- 6 Cloves of Fresh Garlic (sliced in half)
- 1 Bunch of Green Onions

Pre-heat the oven to 350 degree's

Cut up half of the rosemary into small pieces. In a large dutch-oven, pour the olive oil, the cut-up portion of the rosemary, add the garlic and stir to combine. Add the chicken legs, potatoes, onion, cumin, garlic salt, green onions and the remaining large sections of the rosemary on top. Then cook with the cover on the dutch oven for 1-hour.

After 1-hour of cooking, add the celery, then cook for another 30-minutes. Next, add the mushrooms and the zucchini and cook for 45-minutes longer.

Remove the pan from the oven and let rest for 20-minutes, then serve.

Make Ahead Cheese Pillows (Mini Grilled Cheese Like) From Donna Bisio

Ingredients:

1 loaf unsliced French bread
2 cup cheddar cheese, shredded
1 cup heavy cream
1 stick of butter softened
1 dsh cayenne

How to cook :

Freeze bread loaf until firm, about 1 hour.
Trim off crust. Cut bread into 1 1/2 inch cubes.

In a double boiler set over simmering water, combine cheese, cream, butter, and cayenne.

Heat, stirring occasionally until cheese and butter are melted and mixture is well blended, about 5 minutes.

Spear each bread cube with the tines of a fork and swirl in warm cheese mixture until thoroughly coated.

Transfer to a baking sheet lined with wax paper and repeat until all bread cubes have been coated. Place tray of cheese cubes in freezer for about 1 hour. Cheese cubes can now be stored in plastic bags in the freezer for up to 2 months.

To serve, preheat oven to 450 degrees. Arrange frozen cheese cubes on a baking sheet and bake until heated through and barely browned at edges, 5 to 10 minutes.

Serve hot.

Beef Stroganoff - Paula Deen

Ingredients

1 1/2 pounds cubed round steak, cut into thin strips
Garlic Salt
Pepper
All-purpose flour
2 tablespoons olive oil
2 tablespoons butter
1 medium onion, sliced
8 ounces fresh mushrooms, sliced
1 (10 3/4-ounce) can beef broth
1 (10 3/4-ounce) can cream of mushroom soup
1 cup sour cream
Cooked egg noodles

Directions

Season the steak strips with garlic salt and pepper, then dust with flour. In a large skillet, quickly brown them on both sides in the olive oil and butter. Remove the steak from the pan. Add the onion slices and mushrooms to the pan drippings. Saute for a few minutes, until the onion is tender. Sprinkle with 1 teaspoon flour. Put the steak back into the pan with the onion and mushrooms. Add the mushroom soup and beef broth. Cook over low heat for about 30 minutes, covered. Adjust seasoning to taste, adding salt and pepper, as needed. Stir in the sour cream the last few minutes, right before you serve.

Serve over cooked noodles.

Heidi's Salisbury Steak

- 1 pound lean ground beef
- 1 (10-ounce) can condensed cream of mushroom soup, divided
- 1/2 cup panko bread crumbs
- 1 egg, lightly beaten
- 3 Tbs dried minced onion
- 1 teaspoon steak seasoning (recommended: Montreal)
- 1 tablespoon canola oil
- 2 tablespoons butter, divided
- 1/4 cup cognac
- 1 (8-ounce) package sliced fresh mushrooms
- 1 can (10.5 oz) beef broth
- 1 (1.2-ounce) packet lipton onion soup mix
- 1 can golden mushroom soup

Directions

In a large bowl, combine beef, 1/4 can mushroom soup, bread crumbs, egg, onions, and steak seasoning. Mix thoroughly and shape into 4 oval patties.

Heat oil and 1 tablespoon butter in large skillet over medium-high heat. Brown patties on both sides and transfer to a plate.

Add remaining butter and cognac (remove pan from heat when adding cognac.) Saute mushrooms for 7 to 8 minutes. Add beef stock and whisk in onion soup mix until smooth. Stir in golden mushroom soup.

Return patties to skillet and spoon gravy over top. Cover pan and simmer for 20 to 25 minutes.

Andale's Los Gatos Chicken (Actual Recipe)

3.5oz Small Brick of Del Maya Annatto Seed Seasoning (or ¼ of the 14 oz)

Available online at: www.delmayab.com

Exact label wording: Del Mayab, La Perla, Anchiote – Annotto Seed Seasoning – La Perla Spice Company, Inc.

- 3 Tbsp – Soy Sauce
- 3 Tbsp – Olive Oil
- 5 Cloves of Chopped Garlic
- 4 Tbsp – Garlic Salt
- 1 Cup of Lemon, Orange or Pineapple Juice (more pulp is better)

Large Batch – Jim's Recipe

3.5oz Small Brick of Del Maya Annatto Seed Seasoning

- 2 Cups of Orange Juice
- 2 Cans of Crushed Pineapple
- 4 Tbsp of Crushed Garlic
- 6 Tbsp of Soy Sauce
- ½ Cup of Garlic Salt
- ½ Cup of Olive Oil

BBQ Chicken Pieces:

Combine all of the ingredients and marinate individual pieces of chicken for 1-2 hours and BBQ with mesquite chips. Make another batch of the above recipe to brush the chicken while cooking.

If you are baking or rotisserie BBQ roasting:

Pour 60% of the mixture into the cavity of the chicken with 10 sliced garlic cloves and half of an onion. Tie the chicken legs and wings with cooking string to keep the chicken securely in place. Pour the remaining 40% of the mixture over the exterior of the chicken.

Roast at 375 degrees for 1-2 hours depending on the size of the chicken. If BBQ rotisserie roasting, be sure to use mesquite wood chips for flavor.

Taco's

- ½ of a 3.5oz Small Brick of Del Maya Annatto Seed Seasoning
- 3 Tbsp – Soy Sauce
- 3 Tbsp – Olive Oil
- 1 Tbsp – Minced Garlic
- 3 Tbsp – Garlic Salt
- 2 Cups of Orange Juice (more pulp is better)
- 1 Large Package of Chicken Thighs (bone in with the skin)

Cook the chicken in the oven (uncovered) at 325 degrees for 3-hours. Once the chicken has finished cooking, cut the chicken off of the bone into small pieces. Make hard shell tacos with corn tortillas in hot oil, add some chicken, guacamole (with tomatoes) and add salsa to complete the taco.

BROWNIE PUDDING – Ina Garten

Ingredients

- 1/2 pound (2 sticks) unsalted butter, plus extra for buttering the dish
- 4 extra-large eggs, at room temperature
- 2 cups sugar
- 3/4 cup good cocoa powder
- 1/2 cup all-purpose flour
- Seeds scraped from 1 vanilla bean
- Vanilla ice cream, for serving

Directions

Preheat the oven to 325 degrees F. Lightly butter a 2-quart (9 by 12 by 2-inch) oval baking dish. Melt the 1/2 pound of butter and set aside to cool.

In the bowl of an electric mixer fitted with the paddle attachment, beat the eggs and sugar on medium-high speed for 5 to 10 minutes, until very thick and light yellow. Meanwhile, sift the cocoa powder and flour together and set aside.

When the egg and sugar mixture is ready, reduce the speed to low and add the vanilla seeds, framboise, if using, and the cocoa powder and flour mixture. Mix only until combined. With mixer still on low, slowly pour in the cooled butter and mix again just until combined.

Pour the brownie mixture into the prepared dish and place it in a larger baking pan. Add enough of the hottest tap water to the pan to come halfway up the side of the dish and bake for exactly 1 hour. A cake tester inserted 2 inches from the side will come out 3/4 clean. The center will appear very under-baked; this dessert is between a brownie and a pudding.

Allow to cool and serve with vanilla ice cream.

EASY STICKY BUNS – Ina Garten

Ingredients

- 10 tablespoons unsalted butter, at room temperature
- 1/3 cup dark brown sugar, lightly packed
- 1/2 cup pecans, chopped in very large pieces (if desired)
- 1 package (17.3-ounces/ 2-sheets) frozen puff pastry, defrosted

For the filling:

- 2 tablespoons unsalted butter, melted and cooled
- 2/3 cup light brown sugar, lightly packed (1/3 for each batch of 6)
- 3 teaspoons ground cinnamon (1.5 teaspoons for each batch of 6)
- 1 cup raisins (if desired)

Directions

Important: Use a regular size muffin pan.

Preheat the oven to 400 degrees F. Place a 12-cup standard muffin tin on a sheet pan lined with parchment paper.

In the bowl of an electric mixer fitted with the paddle attachment, combine the 10 tablespoons butter and 1/3 cup brown sugar. Place 1 rounded tablespoon of the mixture in each of the 12 muffin cups. Distribute the pecans evenly among the 12 muffin cups on top of the butter and sugar mixture.

Lightly flour a wooden board or stone surface. Unfold 1 sheet of puff pastry with the folds going left to right. Brush the whole sheet with the melted butter. Leaving a 1-inch border on the puff pastry, sprinkle each sheet with 1/3 cup of the brown sugar, 1 1/2 teaspoons of the cinnamon, and 1/2 cup of the raisins. Starting with the end nearest you, roll the pastry up snugly like a jelly roll around the filling, finishing the roll with the seam side down. Trim the ends of the roll about 1/2-inch and discard. Slice the roll in 6 equal pieces, each about 1 1/2 inches wide.

Place each piece, spiral side up, in 6 of the muffin cups. Repeat with the second sheet of puff pastry to make 12 sticky buns.

Bake for 20 minutes, until the sticky buns are golden to dark brown on top and firm to the touch. Be careful - they're hot! Allow to cool for 5 minutes only, invert the buns onto the parchment paper (ease the filling and pecans out onto the buns with a spoon) and cool completely.

TOMATO AND GOAT CHEESE TARTS – Ina Garten

Ingredients

- 1 package (17.3 ounces/2 sheets) puff pastry, defrosted
- Good olive oil
- 4 cups thinly sliced yellow onions (2 large onions)
- 3 large garlic cloves, cut into thin slivers
- Kosher salt and freshly ground black pepper
- 3 tablespoons dry white wine
- 2 teaspoons minced fresh thyme leaves
- 4 tablespoons freshly grated Parmesan, plus 2 ounces shaved with a vegetable peeler
- 4 ounces garlic-and-herb goat cheese (recommended: Montrachet) or Brie
- 1 large tomato, cut into 4 (1/4-inch-thick) slices
- 3 tablespoons julienned basil leaves

Directions

Unfold a sheet of puff pastry on a lightly floured surface and roll it lightly to an 11 by 11-inch square. Using a 6-inch wide saucer or other round object as a guide, cut 2 circles from the sheet of puff pastry, discarding the scraps. Repeat with the second pastry sheet to make 4 circles in all. Place the pastry circles on 2 sheet pans lined with parchment paper and refrigerate until ready to use.

Preheat the oven to 425 degrees F.

Heat 3 tablespoons of olive oil in a large skillet over medium to low heat and add the onions and garlic. Saute for 15 to 20 minutes, stirring frequently, until the onions are limp and there is almost no moisture remaining in the skillet. Add 1/2 teaspoon salt, 1/4 teaspoon pepper, the wine, and thyme and continue to cook for another 10 minutes, until the onions are lightly browned. Remove from the heat.

Using a sharp paring knife, score a 1/4-inch-wide border around each pastry circle. Prick the pastry inside the score lines with the tines of a fork and sprinkle a tablespoon of grated Parmesan on each round, staying inside the scored border. Place 1/4 of the onion mixture on each circle, again staying within the scored edge. Crumble 1 ounce of goat cheese on top of the onions. Place a slice of tomato in the center of each tart. Brush the tomato lightly with olive oil and sprinkle with basil, salt, and pepper. Finally, scatter 4 or 5 shards of Parmesan on each tart.

Bake for 20 to 25 minutes, until the pastry is golden brown. The bottom sheet pan may need an extra few minutes in the oven. Serve hot or warm.

Prime Rib – Jim’s Way – Slow Roasted

4 - 6 lbs	Prime Rib Roast
1 cup	Dijon Mustard
1 tbsp	Rosemary
6 cloves	Garlic (minced)
	Garlic Salt
	Pepper

Mix the following ingredients in a bowl: Dijon mustard, garlic and rosemary. Once combined, spread the mixture all over the meat on all sides. Generously sprinkle the garlic salt and pepper all over the meat on all sides, changing the spread into a paste (coat generously with the garlic salt and pepper, more than you think is enough). Place the meat onto a clean roasting pan/rack.

Let the meat rest out of the refrigerator (at room temperature) with the marinade spread all over the meat for at least 2-hours before cooking.

Preheat the oven to 170 degree's.

Once the oven is pre-heated, place the meat into the oven and let the meat cook until the internal temperature reaches 140 degree's in the center of the roast, approximately 3 hours per/pound for under 4 lbs of meat and 2.5 hours per/pound over 4 lbs of meat.

Prime Rib-Eye Steaks with Mustard Parmesan Crust Recipe courtesy Michael Chiarello

Show: Easy Entertaining with Michael Chiarello

20 cloves garlic, peeled
1/2 cup olive oil
3 tablespoons roughly chopped fresh thyme leaves
3 tablespoons Dijon mustard
Salt and freshly ground black pepper
2 cups fresh, finely grated Parmesan
3 thick rib-eye steaks (about 2 to 2 1/2 inches thick)
Grey salt and fresh ground black pepper
Olive oil, for drizzling

In a preheated saute pan over medium-low heat, pan roast the garlic in olive oil, tossing only once. Allow to brown for about 5 to 10 minutes. Drain the cloves through a strainer. Allow to cool before mashing roughly with fork. Add thyme to garlic paste and mash that in as well. When they are pasty but still chunky, mix in the Dijon mustard. Season, to taste, with salt and pepper.

Preheat oven to 450 degrees F. Preheat a grill, or stovetop grill pan, to high.

Pound the salt and pepper into the steaks to cover well. Drizzle steaks on both sides with olive oil. Place meat on grill to brown, about 5 minutes each side.

Remove steaks from grill and place on a large baking sheet. Cover top generously with garlic-mustard coating. Top with large piles of Parmesan, spreading out to edges carefully with fingers. Place steaks in oven for 15-20 minutes.

Pull steaks from oven and allow to rest for a few minutes before slicing.

Marinated and Grilled Provolone

Recipe courtesy Michael Chiarello

2 pieces provolone cheese (about 1 1/2-pounds total)
1/4 cup extra-virgin olive oil
1 tablespoon dried oregano
1/4 teaspoon chili flakes
5 to 6 cloves garlic, minced
1 tablespoon freshly minced parsley leaves
Grey salt and freshly ground black pepper

Prepare a charcoal or gas grill.

Rub the pieces of provolone all over with the olive oil and season with the rest of the ingredients. Let marinate refrigerated for 1 hour. Grill the cheese on the hot grill over moderately-high heat for about 2 minutes per side until grill marks appear and the cheese just begins to soften.

Transfer the cheese to a metal plate or baking dish on top of the grill. Cook until the cheese just barely starts to melt and begins to brown on the bottom, about 3 to 5 minutes.
Serve hot with crusty bread or grilled bread slices.

Fettuccine with Mustard Greens and Mushrooms

Recipe courtesy Michael Chiarello

10 tablespoons extra-virgin olive oil, plus a little more as necessary, divided
6 cups roughly chopped fresh mushrooms such as shiitake or morel
Salt and freshly ground black pepper
2 tablespoon minced garlic
2 tablespoon finely chopped fresh thyme leaves
1 teaspoon fennel seeds
4 cups double-strength chicken broth or 4 cups canned low-salt chicken broth boiled until reduced by half
6 cups packed roughly chopped mustard greens, green chard, or spinach
1 1/2 pound dried fettuccine
4 tablespoons unsalted butter
4 tablespoons finely chopped fresh flat-leaf parsley
About 1 cup freshly grated Parmesan

1. Heat 1/4 cup of the olive oil in a large saute pan over medium-high heat until hot. Add the mushrooms and do not move them until they begin to brown, about 1 minute. Then saute until brown all over, about 5 minutes. Add another tablespoon olive oil if the pan is too dry. Season with salt and pepper, to taste.
2. Add the garlic and cook quickly until light brown. Add the thyme, fennel seeds, and stock and bring to a boil. Add the greens, season with salt and pepper, and simmer until tender, about 8 minutes.
3. Meanwhile, bring a large pot of water to a boil and add salt. Add the pasta and cook until al dente, about 12 minutes. Drain, refresh quickly under cool running water, and toss with the remaining 1 tablespoon olive oil.
4. Stir the butter into the greens and add the pasta and parsley. Toss to heat through and add half of the Parmesan. Toss well again and pour onto a heated serving platter. Dust with the other half of Parmesan and serve.

Pigs in a blanket

Michael Chiarello

1 package frozen puff pastry, thawed
1 egg, well beaten
3 sausages, cooked and cut into thirds

1. Preheat oven to 400 degrees F.
2. Line 1 baking sheet with parchment paper and place 1 sheet of puff pastry on it.
3. Cut the sheet of pastry into 9 equal squares, each about 3 by 3-inches.
4. Brush each square with the egg and place 1 piece of sausage in the middle of each pastry square. Fold the corners of the pastry inward to come together in the middle. Pinch the corners together in the center. Cover with plastic wrap and chill until ready to bake.
5. When ready to bake remove the plastic wrap from the trays and brush the pastry with the remaining egg-wash. Bake until the pastry is golden brown, about 10 to 12 minutes.

Garlic-Stuffed Lamb (or Beef) Loin Bites Recipe

Courtesy Michael Chiarello

For the marinade:

1 cup olive oil
1/4 teaspoon red pepper flakes, toasted (see Cook's Note above)
1/3 cup fresh oregano leaves, chopped
2 teaspoons finely chopped garlic
1/2 teaspoon grated lemon zest

For the lamb skewers:

1 1/2 pounds (trimmed weight) lamb loin, boned, fat and membranes removed (reserve tenderloins for another use)
1/2 cup Roasted Garlic Paste, recipe follows
Salt and freshly ground black pepper
4 metal or wooden skewers, soaked in water 30 to 60 minutes
2 tablespoons extra-virgin olive oil

For the marinade:

In a small skillet, heat the olive oil and chili flakes over low heat for 1 minute. Turn off the heat and add the oregano, garlic and lemon zest. Pour mixture out of the pan and into a bowl. Allow to cool.

For the lamb skewers:

Slice lamb loin lengthwise (as if filleting) into 2 pieces about 1/2-inch thick. Using a mallet or the heel of your palm, lightly pound meat to about 1/4-inch thickness then cut each in half lengthwise. Place meat in a non-metallic dish and pour reserved oregano marinade over the meat. Turn several times to coat, cover, and refrigerate at least 1 hour or overnight.

When ready to cook, prepare grill or preheat broiler.

Remove lamb from marinade and discard marinade. Spread about 1 tablespoon garlic paste on each of the lamb pieces. Season with salt and pepper. Roll meat lengthwise end to end and place on skewers. Brush with olive oil. Grill or broil to desired doneness, 10 to 15 minutes for medium-rare meat, depending on heat of grill. Turn meat occasionally to ensure even cooking.

Cook's Notes: If buying fresh lamb, make a double batch and freeze half on the skewers. Convenience and compromise are cousins: Lamb is a meat that freezes very well. Make sure to transfer meat from the freezer to the refrigerator the day before you plan to serve it to ensure even thawing.

To toast the red pepper flakes: Put red pepper flakes in a skillet and heat over medium heat just until flakes begin to brown. Immediately remove from heat and pour onto a cool dish to prevent burning.

Roasted Garlic Paste:

1 pound whole garlic heads
1/2 cup pure olive oil
Salt and freshly ground black pepper

Preheat the oven to 350 degrees F.

Peel the outermost layers of skin off the heads of garlic. Cut off the top 1/3 of the heads to open the cloves. Put the heads, cut sides up, in a small baking dish and pour the olive oil over them. Season with salt and pepper. Cover tightly, place in the oven, and roast until about 3/4 cooked, about 45 minutes. Uncover and return to the oven until the cloves begin to pop out of their skins and brown, about 15 minutes. Let cool.

When garlic is cool enough to handle easily, squeeze the roasted garlic into a small bowl. Press against the skins very well to get out all the sweet roasted garlic you can. Add the oil from the baking dish and mix well until a paste forms. Store, tightly covered, in the refrigerator, for up to 1 week.

Coq Au Vin - Barefoot Sauteed Chicken with Bacon and Wine

2 tablespoons good olive oil
4 ounces good bacon or pancetta, diced
1 (3 to 4-pound) chicken, cut in 8ths
Kosher salt and freshly ground black pepper
1/2 pound carrots, cut diagonally in 1-inch pieces
1 yellow onion, sliced
1 teaspoon chopped garlic
1/4 cup Cognac or good brandy
1/2 bottle (375 ml) good dry red wine such as Burgundy
1 cup good chicken stock, preferably homemade
10 fresh thyme sprigs
2 tablespoons unsalted butter, at room temperature, divided
1 1/2 tablespoons all-purpose flour
1/2 pound frozen small whole onions
1/2 pound cremini mushrooms, stems removed and thickly sliced

Preheat the oven to 250 degrees F.

Heat the olive oil in a large Dutch oven. Add the bacon and cook over medium heat for 8 to 10 minutes, until lightly browned. Remove the bacon to a plate with a slotted spoon.

Meanwhile, lay the chicken out on paper towels and pat dry. Liberally sprinkle the chicken on both sides with salt and pepper. When the bacon is removed, brown the chicken pieces in batches in a single layer for about 5 minutes, turning to brown evenly. Remove the chicken to the plate with the bacon and continue to brown until all the chicken is done. Set aside.

Add the carrots, onions, 2 teaspoons salt, and 1 teaspoon pepper to the pan and cook over medium heat for 10 to 12 minutes, stirring occasionally, until the onions are lightly browned. Add the garlic and cook for 1 more minute. Add the Cognac and put the bacon, chicken, and any juices that collected on the plate into the pot. Add the wine, chicken stock, and thyme and bring to a simmer. Cover the pot with a tight fitting lid and place in the oven for 30 to 40 minutes, until the chicken is just not pink. Remove from the oven and place on top of the stove.

Mash 1 tablespoon of butter and the flour together and stir into the stew. Add the frozen onions. In a medium saute pan, add the remaining 1 tablespoon of butter and cook the mushrooms over medium-low heat for 5 to 10 minutes, until browned. Add to the stew. Bring the stew to a simmer and cook for another 10 minutes. Season to taste. Serve hot.

Jim's Tri-Tip

- 1 Tri-Tip Beef
- 1 McCormick Meat Marinade Mix Package
- 1.5 Cups of Extra Virgin Olive Oil

Place the McCormick Meat Marinade into a re-sealable plastic bag and add the olive oil (don't follow the directions on the package) and mix the ingredients. Add the Tri-Tip to the plastic bag and marinate at least 4 hours (preferably overnight) in the refrigerator.

One and a half hours before cooking the meat, take the meat out of the refrigerator and let the meat rest on the counter (this is very important so that you cook the meat evenly, otherwise the meat will be cold in the center).

Pre-heat your gas BBQ for 20 minutes (until the BBQ is 500 degree's+). Once pre-heated, place the tri-tip onto the BBQ for 3-4 minutes, then turn the meat and cook on the second side for 3-4 minutes.

Once the meat has been cooked on both sides, turn off the burner/heat directly under the meat and place the other burners onto medium to sustain approximately 300-350 degree's in the BBQ for 30-40 minutes (depending on the size of the cut).

You want to remove the meat while the meat is rare (or medium rare at most), then take the meat off of the BBQ and let the meat rest for 10-15 minutes (this is very important to allow the juices to stay in the meat and the internal temperature will rise 10-15 degrees while the meat is resting).

Serve.

Artichoke Heart Dip – Veronika Suess

15/16 oz. canned artichoke hearts-drained
1/2 cup Parmesan
1 cup mayonnaise
Dash of garlic salt (1-2 cloves of fresh garlic)
Dash of lemon juice

MIX WELL

Bake in 350 degree oven for 20mins.

Caramelized Shallots - Barefoot Contessa

6 tablespoons (3/4 stick) unsalted butter
2 pounds fresh shallots, peeled, with roots intact
3 tablespoons sugar
3 tablespoons good red wine vinegar
1/2 teaspoon kosher salt
1/4 teaspoon freshly ground black pepper
2 tablespoons chopped fresh flat-leaf parsley

Preheat the oven to 400 degrees F.

Melt the butter in a 12-inch ovenproof saute pan, add the shallots and sugar, and toss to coat. Cook over medium heat for 10 minutes, tossing occasionally, until the shallots start to brown. Add the vinegar, salt, and pepper and toss well.

Place the saute pan in the oven and roast for 15 to 30 minutes, depending on the size of the shallots, until they are tender. Season, to taste, sprinkle with parsley, and serve hot.

French String Beans - Barefoot in Paris

1 pound French string beans, both ends removed
Kosher salt
1 red onion, large-diced
1/2 red pepper, large-diced
1/2 yellow pepper, large-diced
Good olive oil
Freshly ground black pepper

Preheat the oven to 425 degrees F.

Blanch the string beans in a large pot of boiling salted water for just 4 minutes. Drain immediately and immerse in a large bowl of ice water to stop the cooking. When they are cool, drain and set aside.

Meanwhile, in a large bowl toss the onion and bell peppers together with 2 tablespoons of olive oil and sprinkle generously with salt and pepper. Place in a single layer on a baking sheet and roast for about 15 minutes, tossing with a spatula from time to time to be sure the vegetables roast evenly.

Just before serving, reheat the string beans in a large saute pan drizzled with a little olive oil. Sprinkle with salt and pepper and arrange on a platter. Spoon the roasted vegetables over the string beans and serve hot or at room temperature.

Lemon Chicken with Croutons

Show: Barefoot Contessa

1 (4 to 5-pound) roasting chicken
1 large yellow onion, sliced
Good olive oil
Kosher salt
Freshly ground black pepper
2 lemons, quartered
2 tablespoons unsalted butter, melted
6 cups (3/4-inch) bread cubes (1 baguette or round boule)

Preheat the oven to 425 degrees F.

Take the giblets out of the chicken and wash it inside and out. Remove any excess fat and leftover pinfeathers. Toss the onion with a little olive oil in a small roasting pan. Place the chicken on top and sprinkle the inside of the cavity with salt and pepper. Place the lemons inside the chicken. Pat the outside of the chicken dry with paper towels, brush it with the melted butter, and sprinkle with salt and pepper. Tie the legs together with kitchen string and tuck the wing tips under the body of the chicken.

Roast for 1 1/4 to 1 1/2 hours, or until the juices run clear when you cut between the leg and the thigh. Cover with foil and allow to sit at room temperature for 15 minutes. (The onions may burn, but the flavor is good.)

Meanwhile, heat a large saute pan with 2 tablespoons of olive oil until very hot. Lower the heat to medium-low and saute the bread cubes, tossing frequently, until nicely browned, 8 to 10 minutes. Add more olive oil, as needed, and sprinkle with 1/2 teaspoon salt and 1/4 teaspoon pepper. Place the croutons on a serving platter. Slice the chicken and place it, plus all the pan juices, over the croutons. Sprinkle with salt and serve warm.

Arugula and Goat Cheese Tartine

Show: Barefoot Contessa

6 slices good country white bread, crusts removed and toasted

4 ounces goat cheese

4 ounces baby arugula

2 medium tomatoes, sliced

Lay out the toast slices and spread them with the goat cheese. Place the arugula and sliced tomato on top of the goat cheese, and serve.

Sauteed Mushrooms by Alton Brown - Good Eats

2 pounds cremini mushrooms, 1/4-inch sliced
2 tablespoons clarified butter
Kosher salt and cracked black pepper
1 tablespoon minced shallots
1 1/2 ounces cognac
2 teaspoons fresh chopped chives

In a 10-inch heavy saute pan, heat 1 ounce of clarified butter over high heat. Add sliced mushrooms one handful at a time to saute pan. As mushrooms begin to develop rich, brown color, push them to the outside of the saute pan. Turn the mushrooms over as they begin to color. When pan becomes dry, add remaining clarified butter to the pan. Add another handful of mushrooms to the pan and continue until all mushrooms have been added. Season with salt and pepper after the last addition to the pan has been made.

Make a hole in the middle of the pan and add the shallots. Deglaze pan with cognac, scraping up any browned mushroom bits. Add the chives. Adjust seasoning with salt and pepper.

Pastina d'Ambrodo Soup Recipe courtesy Michael Chiarello

Chicken Broth:

1 whole chicken
2 quartered onions
2 carrot sticks, broken in pieces
2 celery stalks, broken in pieces
2 bay leaves
1 (12-ounce) can chopped tomatoes
2 cups pastina
Grated Parmesan, optional

Rinse and dry the chicken thoroughly. In a large heated soup pot, place the onions, celery, carrots, and bay leaves. Add the whole chicken to the pot, and cover with enough cold water to cover almost all of the chicken. Add the tomatoes. Bring it pot up to the boil. When pot is at full boil, turn the heat down to low. Remove the scum of the broth as it forms on top with ladle. Allow to simmer for a couple of hours. Bring large pot of salted water to boil, add pastina and cook according to package directions.

Remove the chicken from the broth and set aside. Place a strainer over a large serving bowl and strain the chicken broth through. Strain pastina well, before adding into the bowl with the broth. Serve immediately, top with grated Parmesan, if desired.

Fried Rice Balls courtesy Michael Chiarello

1/4 cup extra-virgin olive oil
1 onion, finely minced
3 cloves garlic, finely minced
1 1/2 cups arborio rice
1 cup white wine
Grey salt
Freshly ground black pepper
4 cups chicken or vegetable broth, heated
2 cups chopped spinach
2 tablespoons butter
1 1/2 cups grated Parmigiano-Reggiano
1 cup small mozzarella cubes
2 cups all-purpose flour
2 eggs, lightly beaten
2 cups seasoned bread crumbs
Vegetable oil, for frying

In large, deep saucepan over medium-high heat, add the olive oil. Add the onions and saute for about 1 minute. Add the garlic stir. After another 5 minutes, add the rice and white wine and a pinch of salt stir and allow to cook down for about 5 to 10 minutes. Add 2 (8-ounce) ladles of broth. Allow to absorb into rice for about 10 minutes, stirring, then add another 2 (8-ounce ladles) of broth and allow that to absorb for about 10 minutes. Season with freshly ground black pepper, to taste. Add spinach to broth and rice and stir in with sweet butter. Add 1 cup of the Parmigiano. When all ingredients are hot and mixed, pour and spread onto a parchment lined cookie sheet to cool. Once cool, cover with a layer of plastic wrap to avoid skin forming and refrigerate until completely cooled and firm. Refrigerate overnight if necessary. When completely cooled, cover rice and spinach with remaining 1/2 cup Parmigiano. With hands, roll into 1 1/2-inch balls. With fingers, make a small hole in the rice ball's center and insert 1 small cube of mozzarella, and cover with more rice.

Place flour, beaten eggs, and seasoned bread crumbs in separate bowls. Coat each ball with flour, then with whisked egg, then with seasoned breadcrumbs. Repeat with all rice balls and lay the coated balls on a cookie tray and refrigerate until ready to fry.

In a heavy large pan, heat vegetable oil to 350 degrees F.
Fry the balls, in batches, until golden brown. Remove each ball with a slotted spoon and place on parchment paper or paper towel lined cookie sheet to dry. Serve hot.

Meatballs & Sauce Recipe courtesy Michael Chiarello

1 pound ground sirloin
1 large egg
2 tablespoons freshly grated Parmesan
2 tablespoons finely chopped fresh flat-leaf parsley
1 teaspoon dried oregano
1 tablespoon finely chopped fresh basil leaves
1 cup finely chopped onion
1 cup fine dried bread crumbs
1 clove garlic, minced
Grey salt
Freshly ground black pepper
2 cups water
Red Sauce (Gravy), recipe follows

In a large bowl, mix together the meat, egg, cheese, parsley, oregano, basil, onion, bread crumbs, and garlic, and season with salt and pepper. Add 1 cup of the water. Knead the water into the meat mixture with your hands. Knead and roll meatballs into about 1 1/2-inch balls. Place them in shallow saucepan on stove, add another 1/2 cup of water over them, and cover. Turn heat to medium, and steam for 35 minutes.

Drain the juice out of the bottom of the pan. Cover with Red Sauce sauce, and toss with a pasta of your choice before serving, or serve as is.

Red Sauce (Gravy):

1 pork butt or pork shoulder
Grey salt
Freshly ground black pepper
1/2 cup olive oil
1 carrot, chopped
1 stalk celery, chopped
1 onion, chopped
1 tablespoon minced fresh rosemary leaves
4 cloves garlic, minced
1 1/2 glasses Chianti
1 small can tomato paste
4 (28-ounce) cans chopped tomatoes

Slice the pork into roughly 1-inch cubes, season with salt and pepper.

Heat a large soup pot over medium-high heat. Add the olive oil and heat. When the oil is hot, add the pork and saute. When slightly brown, turn over and stir with a wooden spoon. Allow to cook for another 2 minutes, until evenly browned on all sides. Remove the pork and allow to cool in bowl, set aside.

In same soup pot that pork was cooked in, add minced carrot, celery, onion, and garlic. Add a pinch of salt and saute vegetables to a light brown. Add rosemary and stir. Add the caramelized pork back to the vegetables in the pot and stir. Add chianti to pot, stir and bring to boil. Add the tomato paste and the chopped tomatoes. Stir and simmer for 2 hours, skimming the top occasionally of scum that forms.

Stuffed Mushrooms - Alton Brown - Good Eats

For the filling:

1 batch Sauteed mushrooms
1/3 cup heavy cream
1/4 cup shredded Parmesan
1 teaspoon dried tarragon
1 to 2 tablespoons bread crumbs

For the mushroom caps:

10 large white mushroom caps
Olive oil
1 teaspoon chopped fresh rosemary
1 teaspoon chopped fresh thyme
2 cloves garlic, crushed
Bread crumbs

Heat oven to 350 degrees F.

In a large bowl, toss the mushroom caps with enough olive oil to coat the caps. Add the rosemary, thyme, and garlic and combine thoroughly.

Place a roasting rack on a baking sheet. On the baking sheet, turn the mushroom caps upside down, stem side facing up. Roast the mushroom caps up to 10 minutes, or until the tip of a paring knife can be inserted into the side of the mushroom with little or no resistance.

Heat broiler to high and move the oven rack up 1 level. Mound 1 tablespoon of filling into each mushroom cap, avoiding overstuffing the caps. Top each cap with enough bread crumbs to cover the filling. Broil the mushroom caps on high for 3 to 4 minutes, or until the filling bubbles and the tops have browned.

Salad with Basil Green Goddess Dressing – Palace Hotel Recipe from Barefoot Contessa

1 cup good mayonnaise
1 cup chopped scallions, white and green parts (6 to 7 scallions)
1 cup chopped fresh basil leaves
1/4 cup freshly squeezed lemon juice (2 lemons)
2 teaspoons chopped garlic (2 cloves)
2 teaspoons anchovy paste
2 teaspoons kosher salt
1 teaspoon freshly ground black pepper
1 cup sour cream
3 heads Bibb lettuce
2 to 3 tomatoes

Place the mayonnaise, scallions, basil, lemon juice, garlic, anchovy paste, salt and pepper in a blender and blend until smooth. Add the sour cream and process just until blended. (If not using immediately, refrigerate the dressing until ready to serve.)

Cut each head of lettuce into quarters, remove some of the cores, and arrange on 6 salad plates. Cut the tomatoes into wedges and add to the plates. Pour on the dressing and serve.

Roasted Tomatoes - Barefoot Contessa

12 plum tomatoes, halved lengthwise, cores and seeds removed
4 tablespoons good olive oil
1 1/2 tablespoons balsamic vinegar
2 large garlic cloves, minced
2 teaspoons sugar
1 1/2 teaspoons kosher salt
1/2 teaspoon freshly ground black pepper

Preheat the oven to 450 degrees F.

Arrange the tomatoes on a sheet pan, cut sides up, in a single layer. Drizzle with olive oil and balsamic vinegar. Sprinkle the garlic, sugar, salt, and pepper over the tomatoes. Roast for 25 to 30 minutes, until the tomatoes are concentrated and beginning to caramelize. Serve warm or at room temperature.

Potato-Fennel Gratin - Barefoot Contessa

2 small fennel bulbs
1 yellow onion, thinly sliced
2 tablespoons good olive oil
1 tablespoon unsalted butter
2 pounds russet potatoes (4 large potatoes)
2 cups plus 2 tablespoons heavy cream
2 1/2 cups grated Gruyère cheese (1/2 pound)
1 teaspoon kosher salt
1/2 teaspoon freshly ground black pepper

Preheat the oven to 350 degrees F.

Butter the inside of a 10-by-15-by-2-inch (10-cup) baking dish.

Remove the stalks from the fennel and cut the bulbs in half lengthwise. Remove the cores and thinly slice the bulbs crosswise, making approximately 4 cups of sliced fennel. Saute the fennel and onions in the olive oil and butter on medium-low heat for 15 minutes, until tender.

Peel the potatoes, then thinly slice them by hand or with a mandoline. Mix the sliced potatoes in a large bowl with 2 cups of cream, 2 cups of Gruyère, salt, and pepper. Add the sauteed fennel and onion and mix well.

Pour the potatoes into the baking dish. Press down to smooth the potatoes. Combine the remaining 2 tablespoons of cream and 1/2 cup of Gruyère and sprinkle on the top. Bake for 1 1/2 hours, until the potatoes are very tender and the top is browned and bubbly. Allow to set for 10 minutes and serve.

Cornish Hen and Chestnut stew Recipe

Show: Tyler's Ultimate

Episode: One Pot

Marinade:

1 stick celery, chopped (choose a head of celery with decent leaves, which you can use as decoration)
1 small leek, greens trimmed, bulb split, rinsed and chopped
1 carrot, peeled and chopped
1 onion, chopped
2 cloves garlic, minced
3 cups red wine
16 very thin slices streaky bacon
4 Cornish hens, halved (or 8 chicken thighs)

Stew:

2 tablespoons olive oil
1 1/2 teaspoons all-purpose flour
12 pearl onions, peeled
2 sticks celery, chopped diagonally
2 tablespoons port
2 tablespoons red currant jelly
1 cup heavy cream
2 tablespoons butter
1 1/2 teaspoons caster sugar*
1 small tin cooked chestnuts (not puree)

*Available at speciality food stores

To marinate the meat: Combine the celery, leek, carrot, onion, celery, and wine in a large bowl. Wrap 2 slices of bacon around each half-hen then secure with a toothpick or kitchen string. Put the hens in the marinade, cover and refrigerate overnight. Preheat the oven to 325 degrees F

To begin the stew: Remove the hens from the marinade and blot them dry with paper towels. Strain the marinade into a bowl and reserve. Reserve the vegetables separately.

Heat the oil in a heavy casserole over medium-high heat. Working in batches, brown the Cornish hens on all sides, about 15 minutes per batch. Set the browned birds aside and add the reserved marinated vegetables to the pot. Turn the vegetables once or twice in the oil then sprinkle them with the flour. Cook, stirring frequently until the flour smells toasted, about 3 minutes, then add the reserved marinade. Bring the marinade to a boil. Reduce the heat to medium-low. Return the Cornish hens to the pot, cover, and braise in the oven until the hens are well-cooked, about 45 minutes.

Meanwhile, prepare the vegetables. Bring a large pot of salted water to a boil over high heat. Cook the onions until they are just tender, about 7 minutes, then remove them with a slotted spoon. Add the celery to the pot and cook until it too is tender, about 3 minutes. Refresh the celery in ice water. Set the celery and onions aside.

Finishing the stew: When the Cornish hens are ready, transfer them to a serving plate and remove the toothpicks or string.

Strain the braising liquid through a fine sieve. Pour the strained liquid into a large skillet and warm over low heat. Stir in the port, the red currant jelly and the cream. Keep the sauce warm over low heat.

Melt the butter with the sugar in a medium skillet over medium-high heat. Add the onions, chestnuts and celery pieces. Glaze the vegetables, turning them over in the caramel for 2 to 5 minutes.

To serve, spoon sauce over the Cornish hens then surround with glazed vegetables.

Lamb Ragu with Potato Gnocchi

Show: Tyler's Ultimate

Episode: One Pot

Potato Gnocchi, recipe follows

2 pounds boned leg of lamb, trimmed and cut into 1-inch cubes

1/2 large yellow onion, sliced thinly

2 bay leaves

2 medium cloves garlic, peeled and smashed

1 sprig fresh rosemary

5 tablespoons olive oil

Kosher salt and freshly ground black pepper

1 2/3 cups dry red wine (recommended: Montepulciano)

1 cup lamb or veal stock

1 small eggplant

6 ounces Pecorino Romano (4 ounces grated and the rest broken into medium to large pieces)

Prepare the gnocchi according to the recipe. Keep the gnocchi covered and refrigerated until ready to use.

Preheat the oven to 400 degrees F.

Combine the lamb, onion, bay leaves, garlic, and rosemary in a roasting pan (see Cook's Note for clay roasting alternative). Drizzle the lamb mixture with 2 to 3 tablespoons of the olive oil, season with salt and pepper and mix well.

Roast the lamb turning it after about 20 minutes. Cook until the meat begins to brown, about 40 minutes. Add the wine and stock, stir to coat, then reduce the oven temperature to 350 degrees F. Braise until the lamb is tender and cooked through, about 30 minutes more.

Meanwhile, peel and trim the eggplant then cut it into 1/4-inch cubes. Heat the remaining 2 tablespoons of olive oil in a large cast iron skillet over medium-high heat. Fry the eggplant, turning it frequently, until golden. Remove the eggplant from the skillet using a slotted spoon. Allow the eggplant to drain on a plate lined with paper towels.

Add the eggplant and the gnocchi to the lamb stew. Top the stew with both the grated and broken pieces of Pecorino Romano cheese. Return the pot to the oven and cook until the liquid has reduced and is thickened by the melted cheese, about 15 minutes more.

Remove the lamb from the oven and allow the stew to rest for 10 minutes. Spoon lamb with gnocchi, eggplant and sauce into warm bowls and serve.

Cook's Note: Cooking this stew in a clay roasting pan makes for particularly delicious results. Soak a 10 to 12-inch clay or earthenware baking dish in cold water for 15 minutes. Drain the water (the inside of the pot should feel damp). Brush the inside of the pot with 1 tablespoon of olive oil. Spread the ingredients evenly over the pan surface and roast according to the recipe).

Potato Gnocchi:

1 pound potatoes Idaho or russet (about 3 to 4 medium to large potatoes)

Pinch salt, plus 1/2 tablespoon kosher salt

2 1/2 cups all-purpose flour, plus additional for rolling and shaping

2 teaspoons olive oil

1/4 cup purified water

Place the potatoes in a medium size saucepan. Add a pinch of salt and enough water to cover the potatoes by 2 inches. Bring the contents of the pot to a boil over high heat. Reduce the temperature and simmer until the potatoes are tender, about 30 minutes. Drain the potatoes and allow them to cool just enough to handle. Peel, then mash or rice them.

Place the flour and the salt in a mixing bowl. Add the warm smoothly mashed potatoes. Using a wooden spoon, mix the ingredients together. Drizzle the potato dough with olive oil and 1/4-cup of water. Mix well, incorporating all of the ingredients and forming a smooth ball. Set the dough aside for 10 minutes to relax.

Working on a floured surface, divide the dough into 8 equal pieces. Roll each portion of dough into a rope about 1/2-inch in diameter. Cut each rope into 1/4-inch pieces. Shape each piece of dough into a small ball. Roll the dough balls over the tines of a fork then set them aside on a lightly floured baking sheet.

Bring 6 quarts of salted water to a boil over high heat. Reduce the heat so that the water is at a simmer. Working in batches, add gnocchi to the pot (shaking off any excess flour). Stir gently and cook the gnocchi until they float then remove them with a slotted spoon. They can be dressed and served at this point or chilled in an ice bath, drained then dressed with a little olive oil if they are to be held for several hours. Once cooked gnocchi can be stored in the refrigerator but should be eaten the same day they are made.

Italian Sausages & Grilled Onions & Peppers

For the sausages:

8 Italian sausages

For the peppers and onions:

2 pints cherry tomatoes

6 yellow peppers

6 yellow onions

10 garlic cloves

1/4 cup balsamic vinegar

1 cup extra-virgin olive oil

Gray salt and freshly ground black pepper

1/2 cup freshly chopped basil leaves

Preheat oven to 325 degrees F.

Fill a medium pot halfway with cold water and add sausages. Bring to a boil and shut off the flame. Let sausages sit in water until water has cooled to room temperature. Remove sausages from water and reserve until ready to grill.

For the peppers and onions:

Halve the cherry tomatoes. Peel and slice the onions, soup style. Thinly slice the garlic cloves. In a large mixing bowl toss all of the vegetables together with the balsamic vinegar, olive oil, salt and pepper. Pour the mix onto a large oven tray and bake for about 1 hour stirring occasionally so that it cooks evenly. Remove from oven when vegetables are fully cooked and lightly browned. Let cool slightly and stir in chopped basil.

Grill the poached sausages over a medium-high heat until nicely caramelized.

Chicken Parmesan - JP

1	Package of Boneless, Skinless, Thin Sliced Chicken Breasts (5)
2 Cups	Plain Breadcrumbs
2 Cups	Pacheco (Japanese) Breadcrumbs
3	Eggs
3 Cups	Flour
¼ TBS	Crushed Rosemary
¼ TBS	Marjoram
¼ TBS	Ground Savory
¼ TBS	Basil
½ TBS	Minced Onion
1/8 TBS	Crushed Cloves
1 Bottle	Rao's Marinara Sauce
¼ Cup	Grated Parmesan Cheese or Monterey Jack
1 TBS	Olive Oil
	Garlic Salt
	Pepper

Line a sheet pan with parchment paper. Place each chicken breast between 2 sheets of parchment paper or plastic wrap and pound out to 1/4-inch thick. Sprinkle both sides with garlic salt and pepper.

Spread the flour in a shallow plate. In a second plate, beat the egg and 1/2 tablespoon of water together. Place the bread crumbs, rosemary, marjoram, savory, basil, minced onion and cloves on a third plate. Dip each chicken breast first in the flour, shake off the excess, and then dip in the egg and bread crumb mixture.

Heat the marinara sauce on the stovetop or in the microwave until hot.

Heat 1 tablespoon of olive oil in a large saute pan over medium to medium-low heat. Add the chicken breasts and cook for 3 minutes on each side, until browned. Place them on the sheet pan and allow them to rest for 3-5 minutes.

Select your favorite serving platter and pour the marinara sauce onto the bottom of the platter. Place each piece of chicken on top of the sauce and sprinkle the parmesan cheese or Monterey Jack over the chicken to complete the dish.

Doug's Mom's Ice Cream

10 Eggs

1 ½ cups of sugar

¼ teaspoon of salt

2 tablespoon of vanilla

1 pint of whipping cream

1 Quart of Milk

Beat 10 Eggs for 5 minutes

Then add the sugar, salt and vanilla

Whip the whipping cream, then add the egg mixture – folding the cream into the egg mixture. Then add the milk and pour the mixture into the ice cream maker.

Beef Stew – Barefoot Contessa

2 1/2 pounds good quality chuck beef, cut into 1 1/2-inch cubes
1 (750-ml bottle) good red wine
2 whole garlic cloves, smashed
3 bay leaves
2 cups all-purpose flour
Kosher salt
Freshly ground black pepper
Good olive oil
2 yellow onions, cut into 1-inch cubes
1 pound carrots, peeled and cut diagonally in 1 1/2-inch chunks
1/2 pound white mushrooms, stems discarded and cut in 1/2
1 pound small potatoes, halved or quartered
1 tablespoon minced garlic (3 cloves)
2 cups or 1 (14 1/2-ounce can) chicken stock or broth
1 large (or 2 small) branch fresh rosemary
1/2 cup chopped sun-dried tomatoes
2 tablespoons Worcestershire sauce
1 (10-ounce) package frozen peas

Place the beef in a bowl with red wine, garlic, and bay leaves. Place in the refrigerator and marinate overnight.

The next day, preheat the oven to 300 degrees F.

Combine the flour, 1 tablespoon salt, and 1 tablespoon pepper. Lift the beef out of the marinade with a slotted spoon and discard the bay leaves and garlic, saving the marinade. In batches, dredge the cubes of beef in the flour mixture and then shake off the excess. Heat 2 tablespoons of olive oil in a large pot and brown half the beef over medium heat for 5 to 7 minutes, turning to brown evenly. Place the beef in a large oven-proof Dutch oven and continue to brown the remaining beef, adding oil as necessary. (If the beef is very lean, you'll need more oil.) Place all the beef in the Dutch oven.

Heat another 2 tablespoons of oil to the large pot and add the onions, carrots, mushrooms, and potatoes. Cook for 10 minutes over medium heat, stirring occasionally. Add the garlic and cook for 2 more minutes. Place all the vegetables in the Dutch oven over the beef. Add 2 1/2 cups of the reserved marinade to the empty pot and cook over high heat to deglaze the bottom of the pan, scraping up all the brown bits with a wooden spoon. Add the chicken stock, rosemary, sun-dried tomatoes, Worcestershire sauce, 1 tablespoon salt, and 2 teaspoons pepper. Pour the sauce over the meat and vegetables in the Dutch oven and bring to a simmer over medium heat on top of the stove. Cover the pot and place it in the oven to bake it for about 2 hours, until the meat and vegetables are all tender, stirring once during cooking. If the stew is boiling rather than simmering, lower the heat to 250 or 275 degrees F.

Before serving, stir in the frozen peas, season to taste, and serve hot.

Mushroom Lasagna – Barefoot Contessa

Kosher salt
Good olive oil
3/4 pound dried lasagna noodles
4 cups whole milk
12 tablespoons (1 1/2 sticks) unsalted butter, divided
1/2 cup all-purpose flour
1 teaspoon freshly ground black pepper
1 teaspoon ground nutmeg
1 1/2 pounds Portobello or a mix of wild mushrooms
1 cup freshly ground Parmesan

Preheat the oven to 375 degrees F.

Bring a large pot of water to a boil with 1 tablespoon salt and a splash of oil. Add the lasagna noodles and cook for 10 minutes, stirring occasionally. Drain and set aside.

For the white sauce, bring the milk to a simmer in a saucepan. Set aside. Melt 8 tablespoons (1 stick) of the butter in a large saucepan. Add the flour and cook for 1 minute over low heat, stirring constantly with a wooden spoon. Pour the hot milk into the butter-flour mixture all at once. Add 1 tablespoon salt, the pepper, and nutmeg, and cook over medium-low heat, stirring first with the wooden spoon and then with a whisk, for 3 to 5 minutes, until thick. Set aside off the heat.

Separate the mushroom stems from the caps and discard the stems. Slice the caps 1/4-inch thick. Heat 2 tablespoons of oil and 2 tablespoons of the butter in a large (12-inch) saute pan. When the butter melts, add half the mushrooms, sprinkle with salt, and cook over medium heat for about 5 minutes, until the mushrooms are tender and they release some of their juices. If they become too dry, add a little more oil. Toss occasionally to make sure the mushrooms cook evenly. Repeat with the remaining mushrooms and set all the mushrooms aside.

To assemble the lasagna, spread some of the sauce in the bottom of an 8 by 12 by 2-inch baking dish. Arrange a layer of noodles on top, then more sauce, then 1/3 of the mushrooms, and 1/4 cup grated Parmesan. Repeat 2 more times, layering noodles, sauce, mushrooms, and Parmesan. Top with a final layer of noodles and sauce, and sprinkle with the remaining Parmesan.

Bake the lasagna for 45 minutes, or until the top is browned the sauce is bubbly and hot. Allow to sit at room temperature for 15 minutes and serve hot.

Zucchini Gratin - Barefoot Contessa

6 tablespoons (3/4 stick) unsalted butter, plus extra for topping
1 pound yellow onions, cut in 1/2 and sliced (3 large)
2 pounds zucchini, sliced 1/4-inch thick (4 zucchini)
2 teaspoons kosher salt
1 teaspoon freshly ground black pepper
1/4 teaspoon ground nutmeg
2 tablespoons all-purpose flour
1 cup hot milk
3/4 cup fresh bread crumbs
3/4 cup grated Gruyere

Preheat the oven to 400 degrees F.

Melt the butter in a very large (12-inch) saute pan and cook the onions over low heat for 20 minutes, or until tender but not browned. Add the zucchini and cook, covered, for 10 minutes, or until tender. Add the salt, pepper, and nutmeg and cook uncovered for 5 more minutes. Stir in the flour. Add the hot milk and cook over low heat for a few minutes, until it makes a sauce. Pour the mixture into an 8 by 10-inch baking dish.

Combine the bread crumbs and Gruyere and sprinkle on top of the zucchini mixture. Dot with 1 tablespoon of butter cut into small bits and bake for 20 minutes, or until bubbly and browned.

Grandmother Paul's Fried Chicken - Paula Dean w/ Jim touches

My Grandmother Paul always said to season chicken and return it to the refrigerator and let it sit as long as time permits, at least 2 to 3 hours. And always use small chickens.

Garlic Salt and pepper, for seasoning chicken

Crisco shortening or vegetable oil, for frying

3 eggs

1/3 cup water

2 cups self-rising flour

1 (2 1/2 pound) chicken, cut into pieces

3 cups all-purpose flour

2 tablespoons garlic powder

2 tablespoons onion powder

2 tablespoons sweet paprika

2 teaspoons cayenne

1/4 bunch fresh thyme

3 big sprigs fresh rosemary

1/4 bunch fresh sage

1/2 head garlic, smashed, husk still attached

Heat about 3 inches of oil in a cast iron skillet to 350 degrees F. Add the thyme, rosemary, sage, and garlic to the cool oil and heat over medium-high heat until the oil registers 350 to 365 degrees F on one of those clip-on deep-fry thermometers. The herbs and garlic will perfume the oil with their flavor as the oil comes up to temperature. Remove the herbs and garlic from the oil once the pan reaches 365 degrees.

In a large shallow platter, mix the flour, garlic powder, onion powder, paprika, and cayenne until well blended. Dip chicken pieces in egg mixture and then coat well in the flour mixture.

Carefully add the chicken to hot oil, in batches if necessary, place lid on top of skillet, and fry until brown and crisp. Remember that dark meat requires a longer cooking time (about 13 to 14 minutes, compared to 8 to 10 minutes for white meat.)

Deep Fryer:

Legs – 8 minutes

Thighs – 20 minutes

Breasts (boneless) – 6 minutes

Spaghetti Sauce with Meatballs (Neighbor)

4 – 14 oz. Cans of Tomato Sauce
1 – 14 oz. Can of Stewed Tomato's
1 – 14 oz. Can of Diced Tomato's
2 – 4 oz. Cans of Sliced Mushrooms (Drain)
1 – Tbsp – Parsley, Basil, Oregano (Fresh or Dry)
3 – Tbsp – Red or White Wine
1 – Tbsp – Sugar
½ cup - Ground Hamburger
1 – Chopped Onion
2 – Cloves of chopped garlic
3 tbsp - Olive oil

Sauté the onions, garlic and the hamburger in the olive oil for about 5 minutes. Add all of the above ingredients and bring the sauce to a boil. Turn down the heat to low and simmer.

Meat Balls

Add together the following ingredients:

1 ½ lbs – Ground Hamburger
1 Egg
1 ½ cups of plain bread crumbs
1 cup of grated parmesan cheese
1 clove of chopped garlic
½ onion chopped
1 teaspoon of parsley, basic & oregano
2 wet slices of bread (ring out and break up into the mixture)
½ tsp – Salt
½ tsp – Pepper
½ cup – Olive Oil

Mix all of the above ingredients together and form the mixture into meatballs. Brown the meat balls in the olive oil until golden brown. Place the meat balls into the sauce and simmer for 1 ½ hours, stirring often.

Filet of Beef au Poivre – Barefoot Contessa

6 filet mignon, cut 1 1/4 inches thick
Kosher salt
2 tablespoons coarsely ground black pepper
3 1/2 tablespoons unsalted butter, divided
1 1/2 tablespoons olive oil
4 chopped shallots
1 cup canned beef broth
1/2 cup good Cognac

Place the filets on a board and pat them dry with paper towels. Sprinkle the filets with salt and then press the black pepper evenly on both sides. Allow to rest at room temperature for 15 minutes.

Heat 1 1/2 tablespoons of the butter and the oil in a large saute pan over medium-high heat until the butter almost smokes. Place the steaks in the pan and lower the heat to medium. Saute the steaks for 5 minutes on 1 side and then for 6 minutes on the other side, for medium rare. Remove the steaks to a serving platter and cover tightly with aluminum foil.

Meanwhile, pour all but 1 tablespoon of fat from the saute pan. Add the shallots and cook over medium heat for 2 minutes. Add the beef broth and cook over high heat for 4 to 6 minutes, until reduced by half, scraping the brown bits from the bottom of the pan. Add the Cognac and cook for 2 more minutes. Off the heat, swirl in the remaining 2 tablespoons of butter and 1/2 teaspoon salt. Serve the steaks hot with the sauce poured on top.

Tracy's (van Overbeek) Awesome Chocolate Chip Cookies

Ingredients:

2/3 cup – butter
2/3 cup – shortening
1 cup – brown sugar
1 cup – white sugar
3 ¼ cups flour
2 eggs
1 teaspoon – salt
1 teaspoon – baking soda
2 teaspoons – vanilla
2 cups – chocolate chips

Pre-heat your oven to 375 degrees

Combine the butter and shortening and cream together in a mixer for about 1 minute. Add the brown sugar, white sugar and eggs until combined. Add the salt, flour, baking soda and vanilla, then the chocolate chips until the cookie dough is well mixed.

Place the cookies onto a baking sheet and bake for 7-9 minutes or until golden brown. Once the cookies are done, place the cookies onto a cooling rack.

Barefoot – Macaroni & Cheese

Kosher salt
Vegetable oil
1 pound elbow macaroni or cavatappi
1 quart milk
8 tablespoons (1 stick) unsalted butter, divided
1/2 cup all-purpose flour
12 ounces Gruyere, grated (4 cups)
8 ounces extra-sharp Cheddar, grated (2 cups)
1/2 teaspoon freshly ground black pepper
1/2 teaspoon ground nutmeg
3/4 pound fresh tomatoes (4 small)
1 1/2 cups fresh white bread crumbs (5 slices, crusts removed)

Preheat the oven to 375 degrees F.

Drizzle oil into a large pot of boiling salted water. Add the macaroni and cook according to the directions on the package, 6 to 8 minutes. Drain well.

Meanwhile, heat the milk in a small saucepan, but don't boil it. Melt 6 tablespoons of butter in a large (4-quart) pot and add the flour. Cook over low heat for 2 minutes, stirring with a whisk. While whisking, add the hot milk and cook for a minute or two more, until thickened and smooth. Off the heat, add the Gruyere, Cheddar, 1 tablespoon salt, pepper, and nutmeg. Add the cooked macaroni and stir well. Pour into a 3-quart baking dish.

Slice the tomatoes and arrange on top. Melt the remaining 2 tablespoons of butter, combine them with the fresh bread crumbs, and sprinkle on the top. Bake for 30 to 35 minutes, or until the sauce is bubbly and the macaroni is browned on the top.

Brie, Cream Cheese & Green Onion Dip – Fast & Easy

Sara Heldebrant

1lb Brie (70% Brie or above)
8 oz Pkg Cream Cheese
2 TBSP Green Onions (do not add too many green onions or they will be too strong)

Remove the exterior of the brie and chop up the brie and cream cheese into small blocks and place the cheese into a bowl. Place the bowl into the microwave for 2 minutes.

Remove the mixture and stir until combined. Add the green onions, mix, then microwave for 2 minutes more to slightly cook the green onions.

Allow the dip to cool for 1-2 minutes, then serve.

Chicken Marsala – Jim’s Recipe – Custom Creation

3/4 cup all-purpose flour
2 teaspoons coarse salt
1/2 teaspoon freshly ground pepper
4 boneless skinless chicken breast halves (about 5 ounces each), butterflied
3 tablespoons extra-virgin olive oil
4 tablespoons unsalted butter
10 ounces mushrooms (crimini or porcini mushrooms), sliced
2 cups sweet Marsala wine
1 garlic clove, finely minced
3 tablespoons freshly squeezed lemon juice (juice of 1 lemon)
2 tablespoons unsalted butter
2 tablespoons finely chopped chives
2 tablespoons finely chopped parsley
4 ounces prosciutto, thinly sliced
1/2 cup - heavy cream

1. Combine flour, salt, and pepper in a large shallow dish; set aside. Heat a large skillet over medium-high heat until very hot. Dredge chicken in seasoned flour, tapping off excess; set aside. Add oil to skillet. When oil is shimmering, add chicken, and cook until lightly browned, about 3 minutes. Turn over, and cook 3 minutes more. Remove chicken to a plate; set aside and keep warm.

2. Heat 2 tablespoons butter in same skillet. Add prosciutto and cook for 1 minute. Add the mushrooms and cook, stirring occasionally, until mushrooms are golden brown and all the released liquid has evaporated, 5 to 7 minutes.

3. Add wine, scraping up any brown bits with a wooden spoon. Add garlic, chives, lemon juice and remaining 2 tablespoons butter. Cook for 2 minutes until reduced and slightly thickened. Add cream to complete the sauce. Taste and adjust for seasoning. Pour sauce over chicken and sprinkle with parsley. Serve immediately.

Barefoot – Raspberry & Peach Shortcakes

2 cups all-purpose flour
1 tablespoon sugar, plus extra for sprinkling
1 tablespoon baking powder
1 teaspoon kosher salt
12 tablespoons cold unsalted butter (1 1/2 sticks), diced
2 extra-large eggs, lightly beaten
1/2 cup heavy cream, chilled
1 egg beaten with 2 tablespoons water or milk, for egg wash
To assemble:
1 cup heavy cream, chilled
2 tablespoons sugar
1/2 teaspoon pure vanilla extract
2 ripe peaches, peeled, pitted, and thinly sliced
1 pint raspberries
1 orange, zest removed in long strips

Preheat the oven to 400 degrees F.

Sift the flour, 1 tablespoon sugar, the baking powder, and salt into the bowl of an electric mixer fitted with the paddle attachment. Blend in the butter at the lowest speed and mix until the butter is the size of peas. Combine the eggs and heavy cream and quickly add to the flour and butter mixture. Mix until just blended. The dough will be sticky.

Dump the dough out onto a well-floured surface. Flour your hands and pat the dough out 3/4-inch thick. You should see lumps of butter in the dough.

Cut 6 or 7 biscuits with a 2 3/4-inch fluted cutter and place on a baking sheet lined with parchment.

Brush the tops with the egg wash. Sprinkle with sugar and bake for 20 to 25 minutes, until the outsides are crisp and the insides are fully baked. Let cool on a wire rack.

To assemble, whip the cream and sugar in the bowl of an electric mixer fitted with a whisk attachment until soft peaks form. Add the vanilla and continue to beat until the peaks are stiff.

Split each shortcake in half crosswise and place the bottom half on a plate. Spoon whipped cream on top, then place the sliced peaches and raspberries on the whipped cream. Garnish with the orange zest, then place the other half of the shortcake on top and serve.

Pork Spareribs

Rib Rub:

2 tablespoons finely ground black pepper
1 tablespoon ground oregano
1 tablespoon paprika
2 teaspoons celery salt
1/2 teaspoon cayenne pepper
2 racks St. Louis-cut ribs

To make the rib rub, combine all the ingredients. Rub over the surface of the ribs to coat.

Preheat a BBQ pit or an oven to 250 degrees F.

Rub both sides of the rack of ribs evenly with the rib rub. Place on the pit or in the oven, bone side down, and roast for about 3 hours. About 15 minutes before the ribs are done, turn the rack over and let the other side get some color. (In the oven, turn the ribs occasionally, then broil to brown.) When the ribs are done, the rack relaxes and droops when you lift it at the center. Cut the ribs parallel to the bones and serve with lots of napkins.

Pumpkin Pie Squares – Valary Smith

Bottom crust:

1 yellow cake mix

½ cup margarine, melted

1 egg

Save 1 cup for top crust. Press into 9x13 pan, bottom only greased.

Filling:

3 cups pumpkin

1 ¼ cup sugar

2/3 cup milk

2 eggs

2 tsp cinnamon

1 tsp ginger

½ tsp cloves

Mix and pour over bottom layer.

Top crust:

1 cup reserve of bottom

¼ cup sugar

¼ cup margarine

1 tsp cinnamon

Mix with pastry blender. Sprinkle on top (sometimes it is pretty thick so you spread more than sprinkle).

Bake at 350° for 50 minutes.

Pumpkin Pie – Jim’s Version

30 oz.	Fresh pumpkin (baked and peeled)
OR	
1 can	Libby’s 100% Pure Pumpkin – 30 oz. can (Make sure NOT to select Libby’s Easy Pumpkin Mix)
3 cups	Heavy sweetened whipping cream - Cook’s Bavarian heavy whipping cream is recommended (Lunardi’s has this item)
4	Large eggs, beaten
½ tsp	Ground cloves
1 tsp	Ground ginger
2 tsp	Ground cinnamon
1 tsp	Salt
1.5 cups	Sugar
2	Unbaked 9-inch deep-dish pie shell (Pillsbury is the best!)
½ cup	Brown Sugar
2	Sticks of Butter

Mix the sugar, salt, cinnamon, ginger and cloves in a small bowl. Beat the eggs in a large mixing bowl. Add the pumpkin and sugar-spice mixture to the beaten eggs. Gradually stir in the whipping cream to combine all of the ingredients.

Pour the mixture into the pie shell.

Bake in a pre-heated oven at 425 degrees for 15 minutes. Reduce the temperature to 350 degrees and bake for 45 minutes longer (the edges should be completely done and the inside should be a slight bit loose and liquid). About 10 minutes before you are ready to remove the pies from the oven, sprinkle the brown sugar on the top of the pies; then close the oven and let the pies cook for the final 10 minutes.

Melt 2 sticks of butter and brush the crust of the pie once you remove the pies from the oven. Brush the crust with butter 3 times total (using a generous amount of butter each time), allowing the butter to absorb into the crust between each application.

Cool on a wire rack for 2-hours, then refrigerate for 1-2 hours to solidify the pie completely. Keep refrigerated.

Cinnamon Breakfast Treat – Gina Jenkins

- 1 Can of Refrigerated Pillsbury biscuits (Grands size if you like them bigger)
- 2 Sticks of Butter (Melted)
- ½ cup of Sugar
- ¼ cup of Cinnamon

Combine the sugar & cinnamon into a bowl. Take the can of refrigerated biscuits and cut each biscuit in half. Next, dip each half biscuit in the melted butter, then into cinnamon/sugar mixture. Place the coated biscuits into a greased pan and repeat for each half biscuit piece.

Utilize the remaining butter to pour over the coated biscuits, then pour the remaining cinnamon/sugar mixture over the top.

Bake according to the biscuit instructions on the packaging. That's it!

Whole Chicken on the BBQ

1 chicken, cut in half
Garlic Salt and pepper
Grilling sauce, recipe follows
Olive Oil

Season cut up chicken with olive oil, garlic salt and pepper. Pre-heat grill to medium-high heat.

Place chicken pieces on the grill with larger, fattier pieces (such as the thigh) near the center and smaller pieces to the outside.

Brush grilling sauce on chicken through the cooking process and turn chicken as needed. Move chicken toward the outside as the leaner pieces (such as the breast) get done. Brush with grilling sauce just prior to removing from grill. Serve warm.

Grilling Sauce:

1 cup Worcestershire sauce
8 tablespoons (1 stick) butter, melted
2 lemons, juiced

Krispy Kreme Bread Pudding with Glaze Sauce

2 dozen Krispy Kreme donuts
1 (14-ounce) can sweetened condensed milk (not evaporated)
2 (4.5-ounce) cans fruit cocktail (undrained)
2 eggs, beaten
1 pinch salt
1 or 2 teaspoons ground cinnamon
Glaze Sauce, recipe follows

Preheat oven to 350 degrees F.

Cube donuts into a large bowl. Pour other ingredients on top of donuts and let soak for a few minutes. Mix all ingredients together until donuts have soaked up the liquid as much as possible.

Bake for about 1 hour until center has jelled. Top with Butter Rum Sauce.

Glaze Sauce:

1 stick butter

1 pound box confectioners' sugar

Melt butter and slowly stir in confectioners' sugar. Add rum and heat until bubbly. Pour over each serving of Krispy Kreme Bread Pudding.

Fried Biscuits – Paula Dean

1 (12-ounce) can biscuits
3 to 4 cups vegetable oil, for deep frying

Drop biscuits in hot oil for 2 to 3 minutes per side until golden brown.

Drain on paper towels. Open each biscuit and squeeze honey into the center. Serve

Easy Squeeze Butter-honey to place in the middle of the biscuits:

1 bottle of squeeze margarine
1/4 cup honey, or to taste

Open squeeze bottle and pour out about 1/4 of the butter and store for later use. Add honey and stir with a long teaspoon or a wooden skewer. Squeeze onto hot biscuits.

BBQ Corn on the Cob

- 6 Ears of Corn
- 8 Cups of Water
- 3 Cups of Sugar
- 12 Tbsp of Butter

Skin back the shucks from the corn and wash. Place the ears of corn into a pan with the water. Add the sugar and let soak for 2-4 hours. Remove the corn from the water.

Place the corn into aluminum foil and place 2 tbsp of butter on top of the corn, then wrap and close tight. Cook the corn on medium-high heat on the BBQ for 25 minutes.

Braised and Roasted Domestic Lamb Shank with Gorgonzola Crust, and Lamb Braising Juices - BC

4 (1 pound) lamb shanks
1 tablespoon kosher salt, plus 1/4 teaspoon salt
2 teaspoons fresh ground black pepper, plus 1/4 teaspoon freshly ground black pepper
1/4 cup all-purpose flour
2 tablespoons olive oil
1 cup chopped yellow onions
1/2 cup chopped carrots
1/2 cup chopped celery
1 tablespoon chopped garlic
2 cups dry red wine
6 cups rich chicken stock, or veal or lamb stock
2 bay leaves
1 tablespoon chopped fresh rosemary
1 1/2 cups plain bread crumbs
2 ounces Gorgonzola cheese, crumbled
1 large egg
1 teaspoon fresh thyme, chopped
Dijon mustard
Rosemary Creamed Potatoes, recipe follows

Season the shanks generously on all sides with the salt and black pepper.
Place the flour on a large plate. Dredge the shanks in the flour and shake to remove any excess.

Heat a Dutch oven or large, heavy saute pan over high heat. Add the shanks and sear until well-browned on all sides, about 8 minutes. Remove the shanks. Add the onions, carrots, and celery, and cook, stirring, for 4 minutes. Add the garlic and cook, stirring, for 1 minute. Add the wine and cook, stirring, to deglaze the pan. Cook until slightly reduced, about 5 minutes. Return the shanks to the pot and add the stock, bay leaves, and rosemary, and bring to a boil. Reduce the heat to medium-low, cover with the lid slightly ajar, and simmer until the shanks are tender, about 1 hour and 45 minutes to 2 hours, skimming to remove any scum that forms on top.

Preheat the oven to 375 degrees F.

Remove from the heat and discard the bay leaves. Transfer the shanks to a large plate and let rest until cool enough to handle. Transfer the braising liquid and vegetables to a medium pot and bring to a boil. Reduce the heat to medium-low and simmer until reduced by 1/3 in volume, about 30 minutes, skimming the top occasionally to remove any scum. Remove from the heat.

To make the Gorgonzola Crust, combine the bread crumbs, Gorgonzola cheese, egg, thyme, 1/4 teaspoon salt, and 1/4 teaspoon black pepper in the bowl of a food processor. Pulse several times until the mixture resembles wet sand. Transfer to a medium bowl.

Line a baking dish with foil.

When the shanks are cool, coat evenly with the Dijon mustard. Dredge 1 at a time in the Gorgonzola crust, pressing down to adhere about 1/3 cup of the crust to the meat. Reserve the remaining crust mixture. Place the shanks in the prepared baking dish and bake until golden brown, 20 to 25 minutes.

Add the remaining crust mixture to the reduced braising liquid and simmer over medium heat for 6 minutes. Remove from the heat. With a hand-held immersion blender or in batches in a food processor, puree the liquid on high speed. Cover to keep warm until ready to serve, then transfer to a gravy boat or decorative bowl.

Remove the shanks from the oven. Drizzle with the sauce, and pass the remaining sauce at the table.

French Toast – Barefoot Contessa

- 8 large eggs
- 2 cups whipping cream
- ½ teaspoon ground cinnamon
- ½ teaspoon of ground nutmeg
- Pinch of salt
- 1/2 cup sugar
- 1 tablespoon Grand Marnier
- 1 tablespoon Vanilla
- 2 loaves French bread

Unsalted butter for frying

1. Combine eggs, whipping cream, cinnamon, nutmeg, salt, sugar, and Grand Marnier in a medium bowl. Whisk together until thoroughly combined.
2. Cut bread on an angle into 3/4-inch-thick slices. Dip in egg mixture until soaked through to center. Chill, covered, on a baking sheet for 1 hour.
3. In a large frying pan over medium heat, heat a small amount of butter. Cook slices in batches until golden brown on both sides. Keep warm in oven on lowest setting until ready to serve.

Linguine with Asparagus, Smoked Mozzarella and Prosciutto

2 pounds asparagus, trimmed
3/4 pound Linguine
4 tablespoons olive oil
4 garlic cloves, minced
Salt and freshly ground black pepper
6 ounces thinly sliced prosciutto, cut crosswise into strips
6 ounces smoked mozzarella cheese, diced (about 1 cup)
6 tablespoons thinly sliced fresh basil leaves

Cook the asparagus in a large pot of boiling salted water until crisp tender, about 2 to 3 minutes. With a spider or slotted spoon, remove asparagus from boiling water to a bowl of ice water to cool and stop the cooking. When cool, strain, cut asparagus into 1-inch pieces, and set aside.

Return the water in the pot to a boil, adding additional water, if necessary. Add the pasta and cook until al dente, tender but still firm to the bite, about 8 minutes. Drain the pasta, reserving 1 cup of the cooking liquid.

Heat the oil in a heavy large skillet over medium heat. Add the garlic and saute until fragrant, about 20 seconds. Add asparagus to the skillet. Season with salt and pepper, to taste. Add the pasta, and if needed, some of the reserved cooking liquid. Toss to coat. Add the prosciutto, mozzarella, and basil, and toss to combine. Turn off the heat. Season with salt and pepper, to taste, and serve.

Caramel Souffle

For the dish(es):

2 tablespoons (1/4 stick) unsalted butter, melted

1/4 cup sugar

Souffle:

1 cup Creamy Caramel sauce, recipe follows, at room temperature

3 large egg yolks, at room temperature

9 large egg whites, at room temperature

Pinch of cream of tartar (less than 1/8 teaspoon)

1/3 cup sugar

Special tools: 1 large souffle dish or 8 (8-ounce) ramekins

Preheat the oven to 425 degree F.

Adjust the rack to the lower third of the oven. Brush the inside of 8 (8-ounce) ramekins or 1 large souffle dish with melted butter and then lightly but completely dust the inside with sugar.

Whisk together the caramel sauce and egg yolks in a medium bowl. This mixture is the souffle base.

Using a standing mixer fitted with a whisk attachment or a hand mixer, whip the egg whites for about 30 seconds or until soft foam appears. Add the cream of tartar and continue to whip the whites for 2 minutes. Add the sugar and beat until the egg whites reach the medium-stiff peak stage.

Using a rubber spatula, fold 1/3 of the egg whites into the caramel mixture to lighten the base. Fold in the remaining whites carefully so that the mixture is not deflated. The most efficient way to fold is to rotate the bowl and spatula simultaneously in opposite directions, one clockwise and the other counterclockwise.

Spoon the souffle into the dish or dishes, filling them to the rim. Flatten the top with a metal spatula. Gently run a paring knife around the inner wall of the ramekin. This created a small wall of air between the souffle and the ramekin, which helps the souffle rise up straight. Place the souffles on a baking sheet. Bake for 15 to 20 minutes for individual souffles or 30 to 40 minutes for a large souffle. When finished, the souffles should be tall, golden brown, dry on the edges and a little creamy in the center. Serve immediately.

Creamy Caramel Sauce:

Caramel sauce is perhaps the most versatile incarnation of caramel. Besides being both a hot and cold sauce, it makes a great filling for tarts and other pastries. It is also a major ingredient in some of my other recipes, such as truffles that I make with Caramel Ganache and Caramel Souffle. I always keep a variety of caramel blends refrigerated in my bakeshop. They last for weeks and are ready at a moment's notice to fulfill the inevitable special request.

When I make creamy and clear caramels that have liquid added to them, I take the caramel to a high temperature, because I want a more, intense flavor that won't be

diluted when the caramel is stretched. For example, you'll be heating the sugar to 375 degrees F in this recipe and you'll want to watch it carefully so it doesn't burn.

Adding any liquid to hot caramel will cause it to bubble up like an eruption of molten lava. Using a pot that is at least twice the volume of the ingredients will prevent boil-over. Heating the liquid first reduces the volatility of this reaction but does not eliminate it, so be prepared. Oven mitts and a long-handled whisk are helpful, and don't stick your head or arms directly over the pot. It is important to remember that the steam rising out of a pot of hot caramel is as hot as the caramel inside, and nothing is as painful as a steam burn.

Crème fraîche adds the perfect balance to this sauce, taming the sweetness with a touch of acidity. If you can't find it, and don't have time to make it, sour cream is a good substitute. I also balance the flavor of this sauce with a second addition of sugar and a little lemon juice at the very end. This adds another subtle dimension of flavor.

1/4 cup water
1 cup plus 1 tablespoon sugar
2 tablespoons light corn syrup
1/2 cup heavy cream, warmed to 100 degrees F
1/4 cup crème fraîche
1/2 teaspoon fresh lemon juice
Pinch salt (less than 1/8 teaspoon)

Heat a saucepan of water and place a whisk in it. Wash and dry your hands thoroughly. Combine the water, 1 cup of sugar, and the corn syrup in a medium saucepan. Stir them together with very clean fingers, making sure no lumps of dry sugar remain. Brush down the insides of the pan with a little water, using your hand to feel for any stray granules of sugar.

Cover the saucepan and place it over medium heat for 4 minutes. After 4 minutes, remove the lid, increase the heat to high, and bring to a boil. Do not stir from this point on. Keep an eye on the pan. It will be very bubbly. When stray sugar crystals appear on the side of the pan, brush them down with a wet pastry brush.

As the sugar cooks, the bubbles will get larger. Insert a candy thermometer, and when the temperature reaches 300 degrees F, lower the heat to medium, which will slow the cooking. Continue to cook the sugar until it reaches 350 degrees F. It will be dark brown. Remove the pot from the heat and let it sit for 1 minute, or until the bubbles subside.

Add the cream to the caramel. It will bubble up vigorously, so be careful.

Vigorously whisk in the remaining 1 tablespoon sugar, crème fraîche, lemon juice, and salt. This sauce is now ready to be served warm or cooled to room temperature. It will keep stored airtight in the refrigerator for up to 1 month. When cold, it has the consistency of peanut butter.

Yield: 1 1/4 cups
Prep Time: 5 minutes
Cook Time: 15 minutes

Bonnie's Amaretti Cookies
(Martha's Kitchen Winning Cookie - #3)

4 cups slivered almonds
2 cups granulated sugar
4 large egg whites
1 teaspoon pure almond extract
Confectioners' sugar, for dusting

Line 3 baking sheets with silpats (French nonstick baking mats) or parchment paper. Grind almonds with granulated sugar in a food processor until fine. Transfer to a medium bowl. In the bowl of an electric mixer using the whisk attachment beat egg whites until stiff peaks form. Add almond extract. Gently stir egg white mixture into almond mixture to form a thick paste.

Drop by rounded teaspoons onto prepared baking sheets, about 1 1/2 inches apart. Dust with confectioners' sugar and let stand at room temperature to dry for 2 hours.

Place rack in center of oven and heat to 300 degrees F.

Transfer baking sheets to oven and bake until edges are golden and cookies are firm, 20 to 25 minutes. Remove to a wire rack to cool. Dust with confectioners' sugar. Repeat with remaining cookies.

Chocolate Peanut Butter Surprise (Martha's Kitchen Winning Cookie - # 2)

2 cups all-purpose flour
1/2 cup Dutch process cocoa powder
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/2 cup (1 stick) unsalted butter, room temperature
1/2 cup vegetable shortening
1/2 cup granulated sugar
1 1/4 cups light brown sugar, firmly packed
2 large eggs
1 teaspoon pure vanilla extract
1 cup semi-sweet chocolate chips
1/2 cup smooth peanut butter

Sift together flour, cocoa powder, baking powder, and baking soda. Set aside. In the bowl of an electric mixer fitted with the paddle attachment beat butter, vegetable shortening, granulated sugar, and 1 cup light brown sugar on medium speed until light and fluffy, about 2 minutes. Add eggs, 1 at a time, mixing until fully combined between each addition. Add vanilla beat to combine. Gradually add dry ingredients and mix on low speed until fully combined. Remove from mixer. Using a wooden spoon, stir in chocolate chips. Cover bowl with plastic wrap and chill until firm, about 1 hour.

Heat oven to 350 degrees F.

Line baking sheets with silpats (French nonstick baking mats) or parchment paper.

In a small bowl using a rubber spatula, stir together peanut butter and remaining 1/4 cup light brown sugar.

Using a 1 1/4-inch scoop or heaping tablespoon, drop dough onto prepared baking sheets about 2 inches apart. Make a thumbprint in the center of each cookie. Fill thumbprint with 1 teaspoon peanut butter mixture. Top with a second scoop of dough and carefully mold dough to cover "surprise".

Bake until firm, about 12 minutes. Transfer to a wire rack to cool for 5 minutes before transferring cookies to wire rack to cool. Repeat with remaining dough.

Grammy's Chocolate Cookies (Martha's Kitchen Winning Cookie - #1)

2 cups all-purpose flour
3/4 cup Dutch process cocoa powder
1 teaspoon baking soda
1/2 teaspoon salt
1 1/4 cups (2 sticks plus 4 tablespoons) unsalted butter, room temperature
2 cups sugar, plus more for dipping
2 large eggs
2 teaspoons pure vanilla extract

In a medium bowl, sift together flour, cocoa powder, baking soda, and salt; set aside. In the bowl of an electric mixer fitted with the paddle attachment, beat butter, sugar and eggs on medium speed until light and fluffy, about 2 minutes. Add vanilla and mix to combine. Gradually add dry ingredients, combine on low speed. Cover bowl with plastic wrap, chill until firm, about 1 hour.

Heat oven to 350 degrees F.

Line baking sheets with silpats (French nonstick baking mats) or parchment paper. Roll dough into 1-inch balls. Dip top of each ball into sugar. Place on prepared baking sheets about 1 1/2 inches apart. Bake until set, about 8 minutes. Transfer to a rack to cool. Cool on baking sheets for 5 minutes before transferring to a wire rack to cool. Repeat with remaining dough.

Beef Bourguignon - BC

Prep Time: 30 minutes

Cook Time: 1 hour 15 minutes

Yield: 6 servings

1 tablespoon good olive oil
8 ounces bacon, diced
2 1/2 pounds chuck beef cut into 1-inch cubes
Kosher salt
Freshly ground black pepper
1 pound carrots, sliced diagonally into 1-inch chunks
2 yellow onions, sliced
2 teaspoons chopped garlic (2 cloves)
1/2 cup Cognac
1 (750 ml.) bottle good dry red wine such as Cote du Rhone or Pinot Noir
1 can (2 cups) beef broth
1 tablespoon tomato paste
1 teaspoon fresh thyme leaves (1/2 teaspoon dried)
4 tablespoons unsalted butter at room temperature, divided
3 tablespoons all-purpose flour
1 pound frozen whole onions
1 pound fresh mushrooms stems discarded, caps thickly sliced
For serving:
Country bread or Sour Dough, toasted or grilled and rubbed with garlic clove
1/2 cup chopped fresh parsley, optional

Preheat the oven to 250 degrees F.

Heat the olive oil in a large Dutch oven. Add the bacon and cook over medium heat for 10 minutes, stirring occasionally, until the bacon is lightly browned. Remove the bacon with a slotted spoon to a large plate.

Dry the beef cubes with paper towels and then sprinkle them with salt and pepper. In batches in single layers, sear the beef in the hot oil for 3 to 5 minutes, turning to brown on all sides. Remove the seared cubes to the plate with the bacon and continue searing until all the beef is browned. Set aside.

Toss the carrots, and onions, 1 tablespoon of salt and 2 teaspoons of pepper in the fat in the pan and cook for 10 to 15 minutes, stirring occasionally, until the onions are lightly browned. Add the garlic and cook for 1 more minute. Add the Cognac, stand back, and ignite with a match to burn off the alcohol. Put the meat and bacon back into the pot with the juices. Add the bottle of wine plus enough beef broth to almost cover the meat. Add the tomato paste and thyme. Bring to a simmer, cover the pot with a tight-fitting lid and place it in the oven for about 1 1/4 hours or until the meat and vegetables are very tender when pierced with a fork.

Combine 2 tablespoons of butter and the flour with a fork and stir into the stew. Add the frozen onions. Saute the mushrooms in 2 tablespoons of butter for 10 minutes until lightly browned and then add to the stew. Bring the stew to a boil on top of the stove, then lower the heat and simmer for 15 minutes. Season to taste.

To serve, toast the bread in the toaster or oven. Rub each slice on 1 side with a cut clove of garlic. For each serving, spoon the stew over a slice of bread and sprinkle with parsley.

Roasted Baby Potatoes with Herbs

Prep Time: 10 minutes

Cook Time: 1 hour

Yield: 4 to 6 servings

1/2 pound small red-skinned potatoes (about 1 3/4-inch diameter), scrubbed
1/2 pound small white-skinned potatoes (about 1 3/4-inch diameter), scrubbed
1 tablespoon herbes de Provence, plus extra for garnish
3 cloves garlic, minced
1/4 cup extra-virgin olive oil, plus extra for drizzling

Salt and freshly ground black pepper

Preheat the oven to 400 degrees F.

Put the potatoes into a large bowl. In a small bowl, whisk the herbs, garlic, and oil together until blended, and then pour over the potatoes. Sprinkle generously with salt and pepper and toss to coat. Transfer the potatoes to a heavy large baking dish, spacing them evenly apart.

Roast the potatoes until they are tender and golden, turning them occasionally with tongs, about 1 hour. Transfer the roasted potatoes to a decorative platter and drizzle with extra-virgin olive oil and herbes de Provence, if desired. Serve hot or warm.

Raspberry & Cream Dessert

Step 1 (Jell-O mixture)

2 (3 oz.) Raspberry Jell-O Mixes
2 teaspoons of Lemon Juice
2 ¼ cups of boiling water
2 packages of frozen raspberries

Mix together and let set until mushy

Step 2 (Crust)

2 ½ cups Graham Cracker Crumbs (about 15 whole crackers)
½ cup melted butter

Step 3 (Cream mixture)

1 pint whipping cream, whipped
1 cup powdered sugar
1 (8 oz.) package of cream cheese
¼ cup milk

Beat cheese with milk until smooth. Add whipping cream and powdered sugar

Layer the breadcrumbs on the bottom of the pan and press like a piecrust. Add ½ of the cream mixture and spread. Add all of the Jell-O mixture and spread. Add the remaining cream mixture to the top and spread.

Crush another 5 whole graham crackers to sprinkle on top. Chill until fully set.

Herb Crusted Leg of Lamb

At a traditional Greek Easter dinner, lamb is served medium to well done. If you like it rare, roast it for a shorter amount of time.

- 1 leg of lamb, bone in, trimmed of excess fat
- 8 teaspoons **olive oil**
- 2 cup fine **fresh bread crumbs**
- 6 teaspoons finely chopped **fresh rosemary**
- 6 teaspoons finely chopped **garlic**
- 4 tablespoon coarsely chopped flat-leaf **parsley**
- 8 tablespoons **Dijon mustard**
- 1 1/2 cups Homemade Chicken Stock, or canned low-sodium chicken broth, skimmed of fat

Let lamb stand at room temperature for one hour.

Heat oven to 325° Remove all but a thin layer of fat from the lamb.

Rub lamb with 1 tablespoon oil; sprinkle with 1 teaspoon salt and 1/4 teaspoon pepper.

Place on a rack in a heavy roasting pan.

Bone-In

Cook for 1 hour and 15 minutes, then rotate pan.

In a small bowl, combine the breadcrumbs, rosemary, garlic, parsley, 1/4 teaspoon salt, and 1/2 teaspoon pepper.

Brush lamb with 2 tablespoons mustard, making sure the entire surface is covered. Pat seasoned bread crumbs over leg of lamb covering the mustard in an even layer.

After 30 minutes more, slather lamb with seasoning.

Roast an additional hour (for a total roasting time of about 2 3/4 hours or 1 3/4 for boneless), or until an instant-read thermometer inserted at the thickest part reads 135°-140° (well done 160° - a total of 20 minutes per pound of boneless meat)

Remove from oven, and let rest 20 minutes.

Boneless:

Cook for 45 minutes, then rotate pan.

In a small bowl, combine the breadcrumbs, rosemary, garlic, parsley, 1/4 teaspoon salt, and 1/2 teaspoon pepper.

After 15 minutes more, slather lamb with seasoning. Brush lamb with 2 tablespoons mustard, making sure the entire surface is covered. Pat seasoned bread crumbs over leg of lamb covering the mustard in an even layer.

Roast an 45 minutes (for a total roasting time of about 1 3/4 hours), or until an instant-read thermometer inserted at the thickest part reads 135°-140°

(well done 160° - a total of 20 minutes per pound of boneless meat)

Remove from oven, and let rest 20 minutes.

Rack of Lamb with Herb Crust

Serves 4

- 2 full **rack of lamb** (about 2 ½ pounds), frenched
- 4 teaspoons **olive oil**
- 1 cup fine **fresh bread crumbs**
- 3 teaspoons finely chopped **fresh rosemary**
- 3 teaspoons finely chopped **garlic**
- 2 tablespoon coarsely chopped flat-leaf **parsley**
- 4 tablespoons **Dijon mustard**

Coarse salt and freshly ground pepper

1. Preheat oven to 450° with rack in center. Heat a large cast-iron skillet over medium-high heat until very hot. Rub lamb with oil, and season with salt and pepper. Place in skillet, and sear until golden brown all over (including ends), about 3 minutes per side. Place on a baking sheet. Let stand until cool, about 30 minutes.

2. In a small bowl, combine the bread crumbs, rosemary, garlic, parsley, 1/4 teaspoon salt, and 1/2 teaspoon pepper. Brush lamb with 2 tablespoons mustard, making sure the entire surface is covered. Pat seasoned bread crumbs over rack (reserve any remaining bread crumbs for another use), covering the mustard in an even layer. Return to baking sheet, and roast until a thermometer inserted in the thickest part of the meat registers 130°, 20 to 25 minutes. Let stand 5 minutes before carving into individual chops.

Rack of Lamb (Version 2)

3 small or 2 large racks of lamb, frenched

Good olive oil

1 1/2 teaspoons kosher salt

1/2 teaspoon freshly ground black pepper

2 cups loosely packed fresh parsley leaves

1 tablespoon chopped garlic cloves (3 cloves)

1 cup fresh white bread crumbs

2 teaspoons grated lemon zest (2 lemons)

4 tablespoons (1/2 stick) unsalted butter, melted

Preheat the oven to 450 degrees F.

Place the racks in a roasting pan, fat side up. Rub the tops with olive oil and sprinkle with the salt and pepper. Roast the lamb for 10 minutes.

Meanwhile, place the parsley and garlic in the bowl of a food processor fitted with the steel blade and process until they're both finely minced. Add the bread crumbs and lemon zest and process for a second until combined.

Take the lamb out of the oven and quickly press the parsley mixture on top of the meat. Drizzle with the melted butter and return immediately to the oven and roast for another 15 minutes.

Take the lamb out of the oven and cover with aluminum foil. Allow it to rest for 15 minutes, cut in double chops, and serve.

Potato-Fennel Gratin - BC

2 small fennel bulbs
1 yellow onion, thinly sliced
2 tablespoons good olive oil
1 tablespoon unsalted butter
2 pounds russet potatoes (4 large potatoes)
2 cups plus 2 tablespoons heavy cream
2 1/2 cups grated Gruyère cheese (1/2 pound)
1 teaspoon kosher salt
1/2 teaspoon freshly ground black pepper

Preheat the oven to 350 degrees F.

Butter the inside of a 10-by-15-by-2-inch (10-cup) baking dish.

Remove the stalks from the fennel and cut the bulbs in half lengthwise. Remove the cores and thinly slice the bulbs crosswise, making approximately 4 cups of sliced fennel. Sauté the fennel and onions in the olive oil and butter on medium-low heat for 15 minutes, until tender.

Peel the potatoes, then thinly slice them by hand or with a mandoline. Mix the sliced potatoes in a large bowl with 2 cups of cream, 2 cups of Gruyère, salt, and pepper. Add the sautéed fennel and onion and mix well.

Pour the potatoes into the baking dish. Press down to smooth the potatoes. Combine the remaining 2 tablespoons of cream and 1/2 cup of Gruyère and sprinkle on the top. Bake for 1 1/2 hours, until the potatoes are very tender and the top is browned and bubbly. Allow to set for 10 minutes and serve.

Cornish Hens

Garlic and herbs tucked under the skin give the hens additional flavor.

- 4 Cornish Game Hens
- 40 cloves garlic, large cloves halved
- 12 sprigs fresh oregano
- 4 small yellow onion, peeled and cut into 1/4-inch half moons
- 4 dried bay leaves
- 2 bottles of Cheese & Garlic Salad Dressing
- 1 bunch of parsley

1. Preheat oven to 425°. Cut 20 garlic cloves crosswise into very thin slices. Set aside in a small bowl.

In another small bowl, set aside 20 cloves halved. Pick leaves from 12 springs oregano, and set aside in a small bowl.

Place 20 very thinly slices of garlic, oregano, parsley and bay leaves in the bottom of a nonstick roasting pan.

Place hens into pan and 1 small onion in each hen cavity.

With your finger, gently loosen the skin on the breast of the hens. Gently slide a few garlic slices and a few oregano leaves under the skin in a single layer.

Tie each hen's legs together with kitchen twine. Tuck wings under breast; place hens in pan over the garlic mixture.

Cover the hens with the Cheese & Garlic Salad dressing

Cook, basting occasionally, until golden brown and internal temperature reaches 165° when measured with a meat thermometer, 45 to 60 minutes. Remove hens from pan, and set aside on a board to rest 5 minutes before serving.

Spice Islands Spaghetti Sauce Seasoning - McCormick

3-1/2 teaspoons	salt
4 teaspoons	sugar
1 teaspoon	summer savory
1-1/2 teaspoons	rosemary
1-1/2 teaspoons	ground black pepper
4-1/4 teaspoons	onion powder
1-1/2 teaspoons	ground marjoram
2-1/2 teaspoons	garlic powder
1/2 teaspoon	ground cloves
4 teaspoons	ground basil

Place these ingredients into a food processor for a 5-10 seconds. Store in tightly capped container.

Breaded Chicken with Onions - Jim

3 Large Onions (sliced small)
6 Boneless/Skinless Chicken Thighs
5 Cups of Breadcrumbs
3 Sticks of Butter
1/8 teaspoon - cloves
1 teaspoon - marjoram
1 teaspoon - basil
1 teaspoon - onion powder
1/2 teaspoon - rosemary
1 teaspoon - garlic powder

Add the onions and one stick of butter to a large frying pan and place the temperature to medium-low. Add the cloves, marjoram, basil, onion powder, rosemary and garlic powder to the onions and let the onions sweat for about 10 minutes until translucent.

Melt two sticks of butter in a bowl in the microwave. Place the breadcrumbs onto a plate. Dip each piece of chicken into the melted butter, then into the breadcrumbs until completely coated and set aside onto another plate.

Once the onions are translucent, make sure that the onions are completely covering the bottom of the pan evenly and add the chicken directly on top of the onions, then increase the heat to medium and cover with a lid for about 8 minutes. Next, turn the chicken onto the other side and cover once again for about 8-9 minutes longer (or until the chicken is done and the onions are a golden brown color).

Artichokes with Sausage and Tomato (side dish)

1 handful fresh flat-leaf parsley, plus some chopped for garnish
4 garlic cloves
2 bay leaves
1/4 cup dry white wine
2 lemons, halved
2 quarts water
Kosher salt and freshly ground black pepper
8 whole artichokes
1/4 cup extra-virgin olive oil
1/2 pound Italian sausages
3 vine-ripened tomatoes
1 tablespoon unsalted butter

First thing to do is steam the artichokes in a flavorful broth. Put the parsley, garlic, bay leaves, wine, and 1 of the halved lemons in a wide pot, add 2 quarts of water, and bring to a simmer. Season the broth with salt and pepper. In the meantime prepare the artichokes. Wash the artichokes under cold water. Using a paring knife, trim the bottom end of the stem and shave the stem down to expose the tender, inner part of the artichoke. Snap or cut off the outer petals until you reach the pale green, soft leaves in the center. Cut 1-inch off the top of the artichoke. Repeat with the remaining artichokes.

Place the artichokes in the steaming liquid. Cover and simmer on medium-low for about 20 minutes, or until there is no resistance when a knife is inserted into the base. Remove the artichokes from the poaching liquid with tongs. Using a spoon, carefully scoop out the hairy choke from the center and discard. Try and keep the artichoke intact as best you can, it looks great for presentation.

Place a large deep skillet over medium heat and coat with 2 tablespoons of the oil. When the oil is hot, add the sausage and cook for 5 minutes to render out the fat and brown the sausage slightly; they should not be fully cooked through. Take the sausage out of the pan and slice it up. Cut the tomatoes in half and then squeeze them into a bowl to hand crush; drizzle with a couple of tablespoons of oil and a pinch of salt. Toss the sausage slices back into the pan and pour in the tomatoes, along with any juice that has accumulated in the bowl. Cook for 3 minutes until the tomatoes start to break down and soften. Now it's time for the artichokes to go in there. Add the artichokes into the sausage and tomato mixture; season with salt and pepper. Add the butter and let it melt, give a squeeze of lemon juice to brighten the flavor, and serve.

BBQ or Baked Salmon

1 Salmon Fillet
Lawry's Herb and Garlic Marinade
About 3/4 cup of apple juice
2-3 Tbsp Butter

Create a pouch made out of aluminum foil that will seal at the top. Place the salmon into the foil. Fill the foil pouch with the Herb & Garlic marinade and apple juice (you only want it to just fill the pouch about half way up, you don't want the salmon swimming in the mixture). Close the top of the foil pouch and let the salmon rest in the marinade for 20 minutes.

Place the foil filled with salmon and marinade into a 400-degree oven. Alternatively, use a gas BBQ placed on high for 2-3 minutes (to pre-heat) and place the package onto the BBQ for 15-20 minutes.

Fillet of Beef

1 (4 to 5 pound) fillet of beef, trimmed and tied
2 tablespoons unsalted butter, at room temperature
1 tablespoon kosher salt
1 tablespoon coarsely ground black pepper

Preheat the oven to 500 degrees F. Place the beef on a sheet pan and pat the outside dry with a paper towel. Spread the butter on with your hands. Sprinkle evenly with the salt and pepper. Roast in the oven for exactly 22 minutes for rare and 25 minutes for medium-rare.

Remove the beef from the oven, cover it tightly with aluminum foil, and allow it to rest at room temperature for 20 minutes. Remove the strings and slice the fillet thickly.

Note: Be sure your oven is very clean or the high temperature will cause it to smoke.

Gorgonzola Sauce

4 cups heavy cream
3 to 4 ounces crumbly Gorgonzola (not creamy)
3 tablespoons freshly grated Parmesan
3/4 teaspoon kosher salt
3/4 teaspoon freshly ground black pepper
3 tablespoons minced fresh parsley

Bring the heavy cream to a full boil in a medium saucepan over medium-high heat, then continue to boil rapidly for 45 to 50 minutes, until thickened like a white sauce, stirring occasionally. Off the heat, add the Gorgonzola, Parmesan, salt, pepper, and parsley. Whisk rapidly until the cheeses melt and serve warm. If you must reheat, warm the sauce over low heat until melted, then whisk vigorously until the sauce comes together.

Roasted Cherry Tomatoes

4 pints cherry tomatoes
Good olive oil
Kosher salt
Freshly ground black pepper
20 fresh basil leaves, chopped or julienned

Sea salt
Preheat the oven to 400 degrees F. Toss the tomatoes lightly with olive oil on a sheet pan. Spread them out into one layer and sprinkle generously with kosher salt and pepper. Roast for 15 to 20 minutes, until the tomatoes are soft. Transfer the tomatoes to a serving platter and sprinkle with basil leaves and sea salt. Serve hot or at room temperature.

Inside-Out Bacon Cheeseburgers

5 slices bacon, chopped

Extra-virgin olive oil, for drizzling

3 pounds ground beef sirloin (80/20 fat content or Rib-Eye Steak ground)

2 tablespoon Worcestershire sauce

2 tablespoon steak seasoning blend or coarse salt and black pepper

1 pound extra sharp white cheddar cheese, crumbled

In a medium pan brown bacon over medium high heat and drain on paper towel lined plate.

Brush scallions with a little oil and grill on hot grill pan 2 or 3 minutes on each side. Remove from heat to cool.

Combine ground beef with Worcestershire and steak seasoning or salt and pepper. Divide meat into 4 equal parts. Combine cheese crumbles and cooked bacon. Take 1/4 of the meat in your hand and make a well in the center of it. Pile in cheese and bacon, then carefully form the burger around the cheese and bacon filling. Make sure the fillings are completely covered with meat. When all 4 patties are formed, drizzle burgers with oil and place on hot grill pan.

Pre-heat the BBQ to high. Cook on the lowest (hottest) rack for 1 minute on each side. Reduce heat to medium low and cook burgers 6 or 7 minutes longer, turning occasionally. Do not press down on burgers as they cook. Transfer burgers to a plate and let them rest 5 minutes before serving.

Baked Potato Wedges

4 large baking potatoes, unpeeled
4 tablespoons good olive oil
1 1/2 teaspoons kosher salt
3/4 teaspoon freshly ground black pepper
1 teaspoon minced fresh garlic
1 teaspoon minced fresh rosemary leaves

Preheat the oven to 400 degrees F. Scrub the potatoes, cut them in half lengthwise, then cut each half in thirds lengthwise. You'll have 6 long wedges from each potato. Place the potatoes on a sheet pan with the olive oil, salt, pepper, garlic, and rosemary. With clean hands, toss all the ingredients together, making sure the potatoes are covered with oil. Spread the potatoes in a single layer with 1 cut-side down.

Bake the potatoes for 30 to 35 minutes, turning to the other cut side after 20 minutes. Bake until they are lightly browned, crisp outside, and tender inside. Sprinkle with salt and serve.

Six-Hour Pork Roast

2 tablespoons finely chopped fresh sage
2 tablespoons fresh rosemary leaves
10 garlic cloves
1 tablespoon fennel seeds
1 1/2 tablespoons kosher salt
1 tablespoon freshly ground black pepper
1 tablespoon dry white wine
1 tablespoon olive oil
1 (6-pound) boneless pork Boston shoulder roast (not tied) Special equipment: Kitchen string

Preheat oven to 275 degrees F.

Blend together sage, rosemary, garlic, fennel seeds, salt, and pepper in a food processor until a thick paste forms. With motor running, add wine and oil and blend until combined well.

If necessary, trim fat from top of pork, to leave a 1/8-inch thick layer of fat. Make 3 small incisions, each about 1-inch long and 1-inch deep, in each side of pork with a small sharp knife, and fill each with about 1 teaspoon herb paste. Spread remaining herb paste over pork, concentrating on boned side, and tie roast with kitchen string at 2-inch intervals.

Put pork, fat side up, in a roasting pan and roast in middle of oven 6 hours. Transfer roast to cutting board and let stand 15 minutes. Discard string and cut pork roast (with an electric knife if you have one) into thick slices.

Cook's note: You can make the herb paste 1 day ahead and chill it, covered

Individual Beef Wellingtons

1 tablespoon extra-virgin olive oil, 1 turn of the pan, plus extra for drizzling
1 tablespoon butter
1 shallot, chopped
1/2 pound button mushrooms and stems, cleaned and finely chopped in food processor
Salt and freshly ground black pepper
2 tablespoons dry cooking sherry, 2 splashes
4 tournedos of beef filet mignon, 1-inch thick
8 ounces Smoked Gouda Cheese
1 sheet frozen prepared puff pastry, 9.5" x 6", defrosted
(2 *Filet's per/package of pastry*)
1 egg, beaten with a splash of water

Preheat oven to 425 degrees F.

Heat a small skillet over medium heat. Add oil, butter, shallot and chopped mushrooms. Season mushrooms with salt and pepper and saute 5 minutes. Add sherry to the mushrooms and let the liquid evaporate. Remove mushrooms from the heat.

In a nonstick skillet over high heat, sear meat 4 minutes on each side in a drizzle of oil. Remove skillet from the heat and season meat with salt and pepper and let rest for 3-4 minutes

Spread the puff pastry sheet out on to a cookie sheet. Quarter the dough with a sharp knife. Roll each piece of dough into a 10 by 6-inch rectangle. On each rectangle of dough, place 1/4 of the cooked mushrooms. Top mushrooms with 2 ounces Gouda cheese and 1 piece of beef. Wrap dough up and over the meat. Seal the dough with egg wash and trim excess.

Turn the wrapped Wellingtons over and cover with egg wash using a pastry brush.

Bake beef Wellingtons 10 minutes or until golden.

Let stand 5 minutes, then serve.

UK Style Trifle Dessert

1 (6-ounce package) raspberry gelatin, plus 1 (3-ounce) package raspberry gelatin
2 (3-ounce packages) soft ladyfingers
1 1/2-ounces good quality sherry (optional)
2 cups berries, raspberry, and blackberry mixed, fresh or frozen, thawed and well drained
1 (4 1/2-ounce package) gelatin custard
1 pint heavy cream
3 tablespoon cappuccino hazelnut syrup, or to taste Whole Fresh berries, for garnish
Rainbow sprinkles, for garnish
Mint leaves, for garnish

In trifle bowl or very large glass serving bowl, prepare both packages of gelatin as directed except omit 1/2 cup water. Place in refrigerator and cool, about 30 to 40 minutes. Sherry over ladyfingers. Arrange ladyfingers in the bowl containing the gelatin by covering the bottom and sides of the bowl. Refrigerate until firmly set.

Arrange berries over gelatin and ladyfingers. Prepare the custard as directed. Cool custard until it is only slightly warm, approximately 15 to 20 minutes.

Gently cover the fruit; gelatin trifle, with custard; be careful not to crush the fruit. Refrigerate until cooled and set about 2 to 3 hours.

Just before serving, whip heavy cream and syrup together into stiff peaks. Do not over sweeten, cream should be lightly flavored and rich. Layer whipped cream over top of trifle.

Garnish with fresh fruit, sprinkles or mint leaves.

Note: Keep refrigerated until ready to serve; the whipped cream will fall if not served soon. Also, if you use too much sherry, gelatin will not set

Provençal Garlic Soup

8	cups water
3/4 cup	garlic cloves
1/4 cup	extra-virgin olive oil
1/2 cup	sliced white onion
1/3 cup	sliced celery
1/3 cup	sliced fennel
1/2 cup	dry white wine
4	fresh thyme sprigs
1/2	teaspoon fresh rosemary leaves
1	bay leaf
5	cups chicken stock
2 1/4 cups	heavy cream
1 slice	coarse country-style bread, preferably day old, cut up
1/4	tablespoon salt
1	teaspoon freshly cracked white pepper

In a large saucepan, combine the water and garlic cloves and bring to a boil over high heat. Reduce the heat to medium and simmer, uncovered, until the garlic is translucent, about 5 minutes. Drain and reserve the garlic.

Return the saucepan to medium heat and add the olive oil. Heat for 30 seconds, then add the onion, celery and fennel and sauté until just tender, 2-3 minutes. Add the garlic cloves, reduce the heat slightly and sauté, stirring frequently, for another 2 minutes. Do not allow to brown. Add the white wine and cook until reduced by half.

Add the thyme, rosemary, bay leaf, chicken stock, cream, bread, salt and pepper. Stir well, reduce the heat to low and simmer, uncovered, stirring occasionally, until reduced by one-fourth and creamy white, about 40 minutes. Remove from the heat and let cool for 10 minutes.

Working in two batches, transfer the soup to a blender and blend until smooth. Return to the saucepan.

Reheat over medium heat. Divide evenly among warmed individual bowls and serve immediately.

Flavorful Potato Leek Soup - Jim's Way

8	cups water
1 ½	cups garlic cloves
1/4	cup extra-virgin olive oil
1	whole large onion
10	stalks of celery - sliced
1/3	cup sliced fennel
1	cup dry white wine
6	fresh thyme sprigs
1	teaspoon fresh rosemary leaves
3	bay leaf
13	cups chicken stock (Each large 49 ½ oz. can is 5 cups – 3 total cans)
3	cups heavy cream
2	slices of stale bread – cut up small like croutons
¼	tablespoon salt
1 ½	teaspoon white pepper
6	leeks, white parts only, washed well, thinly sliced
3	pounds Yukon gold potatoes, peeled and cut into 1-inch pieces

In a large soup pan, combine the water and garlic cloves and bring to a boil over high heat. Reduce the heat to medium and simmer, uncovered, until the garlic is translucent, about 5 minutes. Drain and reserve the garlic, the water is not utilized for the soup.

Return the saucepan to medium heat and add the olive oil. Heat for 30 seconds, then add the onion, celery, fennel, leeks and sauté for 35 minutes. Do not allow to brown. Add the garlic cloves, reduce the heat slightly and sauté, stirring frequently, for another 2-3 minutes.. Add the white wine and cook until reduced by half, about 2-3 minutes.

Add the thyme, rosemary, bay leaf, 5 cups of chicken stock, cream, bread, salt and white pepper. Stir well, reduce the heat to low and simmer, uncovered, stirring occasionally, until reduced by one-fourth and creamy white, about 40 minutes. (This pan is referenced as: cream/vegetable mixture)

In another medium size pan (referenced as: potato/broth mixture), add 8 cups of chicken stock and all of the potatoes to the pan. Bring to a boil, the reduce heat to low and simmer for 45 minutes, uncovered.

Allow both pans to cool for 10 minutes. Place the cream/vegetable mixture into a blender and puree for 10 seconds – complete this in two batches, then return to the large soup pan.

Place ONLY HALF the potato/broth mixture into a blender and puree for 10 seconds, then pour the blended potato/broth mixture into the cream/vegetable large soup pan. Add the remaining half of the potato/broth mixture (unblended) into the large soup pan.

Reheat over medium heat. Divide evenly among warmed individual bowls and serve immediately.

Stuffed Artichokes

6 large artichokes
5 to 6 cloves garlic
2 to 3 tablespoons olive oil
3 pounds tomatoes
3 tablespoons chopped fresh basil leaves
3 tablespoons chopped flat-leaf parsley leaves
Salt
2 to 2 1/2 cups coarse breadcrumbs from a good country loaf
3/4 cup freshly grated Parmesan

Trim off and discard the stems of the artichokes, leaving about 1/2 inch. Scrub the artichokes clean under running water. Using sharp scissors, cut 1/2 inch off the top of each leaf, and with a very sharp knife slice about 1-inch off the top of the artichoke. To a large kettle of boiling salted water, add 2 or 3 whole garlic cloves and 1 tablespoon of olive oil. Cook the artichokes, covered, for 45 to 55 minutes, or until tender. Remove them carefully with tongs or a big slotted spoon, and place them upside-down on a rack to drain as they cool.

To make the filling, cut the tomatoes into 1/4-inch dice and chop the remaining garlic. Mix the tomatoes and garlic with the chopped herbs, 1/2 teaspoon of salt, 1 1/2 tablespoons of olive oil, and a touch of vinegar or lemon juice if you want it. Stir in most of the bread crumbs, check the consistency, then stir in more as needed to make a fairly thick mixture. Finally, add the Parmesan.

When the artichokes are cool enough to handle turn them right side up and gently pull open the leaves from the center of each one. Pull out the thin leaves from the very center and then scrape out the fibrous choke with a teaspoon.

Spoon some of the filling into the center cavity of each artichoke, then spoon a bit more here and there between the leaves. Distribute it evenly between the 6 artichokes, using about 2/3 cup for each. A little bit more olive oil can be drizzled over the artichokes just before serving.

Serve these at room temperature or chilled, and don't hold them longer than 3 or 4 hours.

Hot Italian Sausage Pasta Primavera - JP

Ingredients

2 Red Bell Peppers
2 Green Bell Peppers
2 Bunches of Fresh Asparagus
2 Packages of Fresh Fettuccine
1 Tbsp of Vegetable Oil
1 Cup of White Wine
2 Packages of Hot Italian Sausage
1 Tbsp of Red Pepper Flakes
1 Package of Knorr White Sauce

PREPARATION:

Cut the fresh asparagus and red/green bell peppers into two inch pieces. Split the Italian Sausages down the middle and remove the outside fat covering. Roll the sausage into one-inch by one-inch meatballs (each sausage should make between 4-5 small sausage balls).

PREPARE WHITE SAUCE FOR LATER USE:

Prepare one package of Knorr White Sauce according to the package directions.

Turn a large skillet onto the high setting and let the pan get warm for about 4 minutes (or until the pan gets very hot). Place vegetable oil into the frying pan and heat for about 30 seconds and reduce the temperature of the pan to medium. Add Italian sausage to the pan. Cook the sausage until each ball is slightly pink in the middle and the sides are lightly browned (8-12 minutes). Remove the sausage from the pan onto a plate (the sausage will continue to cook when they are transferred to the plate). Do not drain the oil from the pan.

Using the same pan that you cooked the sausage, increase the heat to high and add the asparagus and red/green bell peppers. Cook for approximately 12-15 minutes (or until tender). Add the white wine to deglaze the pan and add the red pepper flakes (add more if you would like the temperature of the dish hotter). Continue cooking for 7-8 minutes longer (or until the vegetables are done, but still have a bit of a snap).

Cook the fettuccine until tender, strain and place the pasta back into the pot that you cooked the fettuccine. Combine: sausage, red and green peppers, asparagus, white sauce and fettuccine. Mix thoroughly and let sit for three to four (3-4) minutes for the pasta to absorb the sauce and flavor.

Crock-Pot Beef Roast

Ingredients

1 Package Lipton Onion Soup Mix
1 Can of Campbell's Golden Mushroom Soup
¼ Cup White Wine
¼ Cup Fresh Green Onions Chopped
¾ Fresh Onion Chopped
2 pounds boneless beef roast

Turn your crock-pot onto the low setting. Combine: Lipton onion soup mix, golden mushroom Soup, white wine, green onions, and fresh onion into the pot. Add the beef roast and cover completely with the sauce. Cover the crock-pot and roast for four (4) hours, turn, then continue cooking for another three to four (3-4) more hours until tender.

Simple Flavorful Artichokes

Ingredients

4 Large Artichokes
¼ cup of Parsley
¼ cup of Garlic Salt
¼ cup of Garlic Powder
¼ cup of Italian Seasoning
4 Whole Cubes of Melted Butter (1 pound)

Snip the pointed tips of artichoke leaves, and cut off the stems. Wash and drain. Place the artichokes into a pan and add enough water to reach half way up artichokes. Pour half of the melted butter over the artichokes. Combine the parsley, garlic salt, garlic powder and Italian seasoning into a bowl and sprinkle $\frac{3}{4}$ of the mixture over the artichokes. Pour the remaining butter over the artichokes, then the remaining seasoning.

Bring to a boil over high heat; reduce heat to low and simmer, covered, for 1 hour, or until leaves pull out easily.

Alfredo Sauce

Ingredients

1 cube of Unsalted Butter
1 Pint of Heavy Whipping Cream w/o Sugar
10 cloves of garlic (chopped)
1 TBSP of chopped parsley
¾ Cup of Parmesan Cheese
¾ Cup of Romano Cheese
¼ Cup of White Wine

Place ½ of the cube of butter into a pan and melt while adding the chopped garlic.

Cook the garlic in the butter on low-med heat for approximately 4-5 minutes, but be sure not to brown the garlic.

Add chopped parsley and white wine and simmer for approx. 3-4 minutes.

Add the heavy whipping cream, remaining butter, Parmesan, Romano and bring to a boil, then reduce the heat to low and simmer for 10-20 minutes (stirring continuously)

Once the pasta is done, place the pasta into the sauce and let sit for 3-5 minutes to absorb the sauce.

Veal with Vegetables (Osso Buco)

Ingredients

1/2 cup flour
Salt and pepper, to taste
4 pieces veal shank with bone, cut 3 inches thick
3 tablespoons olive oil
3 tablespoons butter
1 onion, chopped
1/2 cup celery, chopped
1/2 cup carrots, chopped
4 cloves garlic, coarsely chopped
2 bay leaves
3 tablespoons fresh Italian parsley, finely chopped
1 cup dry Marsala
2 cups veal or chicken stock
2 tomatoes, peeled, seeded and chopped

In a large shallow platter, season flour with salt and pepper. Dredge the veal shanks in the mixture and tap off any excess. In a large heavy skillet or Dutch oven, over medium flame, heat the oil and butter. Sear the shanks on all sides, turn bones on sides to hold in marrow. Add more oil and butter if needed. Remove the browned veal shanks and set aside.

Add onion, celery, carrots, garlic, bay leaves and parsley to the pan and cook until softened. Season with salt and pepper. Raise the heat to high, add the wine and deglaze the pan. Return the shanks to the pan, add the stock and tomatoes, drizzle with olive oil. Reduce the heat to low, cover and cook for about 1 1/2 hours or until the meat is tender. Baste the meat a few times during cooking. Remove the cover, continue to simmer for 10 minutes to reduce the sauce a bit.

Stuffed Mushrooms

6 large button mushrooms
1 link hot Italian sausage (meat taken out of casing)
3/4 cup seasoned Italian bread crumbs
3/4 cup grated Pecorino Romano
1/4 cup grated Parmigiano Reggiano
1 tablespoon garlic powder
1/2 teaspoon freshly ground black pepper
1 tablespoon dried parsley
1/4 cup extra-virgin olive oil plus more for drizzling
1/4 cup shredded mozzarella

Preheat oven to 375 degrees F.

Wash and pat dry mushrooms. Take off stems and chop into small pieces. Place mushroom caps in baking dish. Place teaspoon of sausage meat in bottom of mushroom. Press meat down into mushroom.

In a small bowl combine mushroom pieces, bread crumbs, Pecorino Romano, Parmigiano Reggiano, garlic powder, pepper, and parsley. Add olive oil until mixture is moist. If too dry add more oil.

Fill each mushroom cap generously with stuffing mixture and place in baking pan. If any stuffing is leftover, divide evenly and top each mushroom. Drizzle olive oil over each one. Pour little water in bottom of pan. Cover with foil.

Seafood Stuffed Mushrooms

1 (5-ounce) lobster tail
12 shrimp, fresh or frozen, thawed
1 small bunch crab claws
1 cup Ritz cracker crumbs
Hungarian pepper
Salt
Pepper
1 pound large mushrooms

Olive oil
10 cloves garlic, chopped
1/4 cup green pepper, chopped
4 green onions, chopped
1 egg
1 cup water
1/4 pound melted butter
1 cup Monterey Jack cheese

Preheat oven to 425 degrees F.

BBQ or boil all seafood: lobster 5 to 10 minutes, shrimp 3 to 5 minutes, crab 3 minutes. Remove shells from the seafood and chop. Chop all seafood and set aside. Mix together Ritz cracker crumbs, Hungarian pepper, salt and pepper and set aside. Carefully remove the stems from the mushrooms, chop finely and set aside. Add olive oil to a sauti pan and add garlic. After 1 minute, add the chopped green pepper and onion. Continue to saute for 2 to 3 minutes. Add chopped mushroom stems and saute until cooked. Saute over medium heat until the mixture is reduced. Add the seafood mixture and mix well. Remove from the heat and stir in the Ritz crumb mixture. In a separate bowl blend the egg and water. Add the egg/water mixture to the pan and mix well. Stuff each mushroom cap with a small portion of the seafood mixture. Brush with melted butter and top with cheese. Bake for 15 to 20 minutes, or until cheese is melted.

Yield: 24 appetizers
Prep Time: 30 minutes
Cook Time: 20 minutes

Clam Puffs

2 cup butter
1 pound cream cheese
1 (3-ounce) can minced clams
6 English muffins

Heat oven to 450 degrees Microwave butter and cream cheese for 1 minute. Remove and add clams. Split English muffins and cut each half into quarters. Place on cookie sheet. Add a dollop of cheese and butter mixture on top of each quarter. Freeze sheet for 1 hour. Bake for 12 minutes, or until golden brown.

Bruschetta with Cream Cheese

6 cloves garlic
Olive Oil
1 loaf French bread
1 (16-ounce) package cream cheese
1 cup Romano, freshly grated
1 cup chopped tomatoes
1 bunch basil, leaves chopped

Heat oven to 350 degrees F.

Place garlic on a piece of aluminum foil. Drizzle with olive oil. Wrap up garlic and roast in oven for about 30 minutes, or until soft. Remove roasted garlic from the oven, remove peel and puree in a food processor until smooth. Place in refrigerator to rest and cool. When cool, combine with the cream cheese.

Slice bread, 1/2-inch thick. Toast the bread slightly and set aside.

Spread cream cheese mixture on the toast and sprinkle lightly with half of the Romano.

Return to oven to warm the cheese. Remove from the oven and top with tomatoes. Sprinkle with the remaining Romano. Scatter basil on top of the bruschetta and serve.

Yield: 12 to 18 servings

Prep Time: 5 minutes

Cook Time: 45 minutes

Swedish Cardamom Meatballs

2 cups bread crumbs
1/2 cup milk
1 pound ground beef
1 pound ground pork
3 eggs
Salt
Pepper
1 tablespoon ground cardamom
1 cup yellow onion, chopped, plus 6 cups yellow onions, sliced
1 cup salted butter, divided
1/2 cup sugar
Salt and pepper
3 cups beef broth
2 cups heavy cream
3 tablespoons gravy maker seasoning
1 teaspoon nutmeg
1 teaspoon allspice
1 teaspoon MSG
1/4 teaspoon cloves
1/4 teaspoon cinnamon
3 to 4 tablespoons cornstarch

1/4 cup water
In large mixing bowl, soak bread crumbs in milk for 5 minutes. Add meat, eggs, salt, pepper, cardamom and chopped onions. Mix well and roll into 1 to 1 1/2-inch meatballs. Saute meatballs in 1/4 cup butter approximately 20 minutes. In a separate skillet, saute sliced onions with 1/4 cup butter, sugar, and pepper until caramelized, about 10 to 15 minutes. Remove mixture from both pans and place on separate plates. Deglaze both saute pans with the remaining 1/2 cup butter and beef broth, scraping up the browned bits. Cook over high heat for 1 minute. Place the contents of both saute pans into one large pot and add cream, onions, gravy maker seasoning and spices and bring to a simmer. Make a slurry with cornstarch and water. Whisk the slurry into the mixture to thicken. Add meatballs and simmer approximately 20 to 30 minutes.

Yield: 12 servings

Prep Time: 10 minutes

Cook Time: 1 hour 30 minutes

Whole Stuffed Artichokes Braised in White Wine

2 cups (4 ounces) fine fresh bread crumbs from an Italian loaf
1/2 cup (1 1/2 ounces) finely grated Parmesan
1 1/2 tablespoons finely chopped garlic
1/4 cup finely chopped fresh flat-leaf parsley
1/4 cup (1 1/4 ounces) minced sweet soppressata (dried Italian sausage)
1 teaspoon finely grated fresh lemon zest, optional
1 teaspoon salt
1/4 teaspoon black pepper
1/4 cup olive oil

4 small (6 to 7 ounce) artichokes (use larger artichokes 8 to 9 ounce if using a regular pot)
1 lemon, halved
4 thin slices provolone

For cooking artichokes:

1 1/2 cups water
1/2 cup dry white wine
1/4 cup olive oil
1/2 cup finely chopped onion
1 1/2 teaspoons finely chopped garlic
1/2 teaspoon salt
1/4 teaspoon black pepper

Special equipment: a melon-ball cutter; a 6 to 8-quart pressure cooker or a wide 4 to 6-quart heavy pot with a tight-fitting lid
Make stuffing: Preheat oven to 350 degrees F. Spread bread crumbs in a shallow baking pan and bake in middle of oven until pale golden, about 10 minutes. Cool crumbs completely, then toss with Parmesan, garlic, parsley, soppressata, zest if using, salt, and pepper. Drizzle oil over crumbs and toss to coat evenly.* Trim and stuff artichokes: Cut off artichoke stems and discard. Cut off top 1/2-inch of 1 artichoke with a serrated knife, then cut about 1/2-inch off all remaining leaf tips with kitchen shears. Rub cut leaves with a lemon half. Separate leaves slightly with your thumbs and pull out purple leaves from center and enough yellow leaves to expose fuzzy choke. Scoop out choke with melon-ball cutter, then squeeze some lemon juice into cavity. Trim remaining artichokes in same manner. Spoon about 2 tablespoons stuffing into cavity of each artichoke and, starting with bottom leaves and spreading leaves open as much as possible without breaking, spoon a rounded 1/2 teaspoon stuffing inside each leaf. Top each artichoke with a slice of provolone. Cook artichokes: Put water, wine, oil, onion, garlic, salt, and pepper in pressure cooker (without insert) or pot and arrange stuffed artichokes in liquid in 1 layer. Seal pressure cooker with lid and cook at high pressure, according to manufacturer's instructions, 10 minutes. Put pressure cooker in sink (do not remove lid) and run cold water over lid until pressure goes down completely. If using a regular pot, simmer artichokes, covered, until leaves are tender, about 50 minutes. Transfer artichokes with tongs to 4 soup plates and spoon cooking liquid around them.

Chicken Kiev

Vegetable oil, for frying

4 (6 to 8-ounce) pieces boneless, skinless chicken or 4 (6-ounce) thin cut chicken cutlets

10 blades fresh chives, chopped to about 2 tablespoons

A palmful fresh parsley, finely chopped to about 2 tablespoons

A palmful fresh dill (or thyme), finely chopped, about 2 tablespoons

1 clove garlic, finely chopped

6 tablespoons chilled butter

1 cup flour

2 eggs

1 cup plain bread crumbs

A wedge lemon

Salt and pepper

Plain, round toothpicks

Serving suggestion: Potatoes and Onions and salad In a large, deep skillet, heat 1 1/2 inches vegetable oil over medium high heat. The oil needs to be 360 degrees F for frying. If you do not have a frying thermometer, add a cube of white bread to hot oil. If the bread browns in a 40 count, the oil is ready.

Cover work surface with waxed paper. Arrange breasts on paper. Butterfly small chicken breasts, cut into flesh and across, but not through the breast, and open them up. The 6-ounce thin cut breasts may just be removed from package and arranged on waxed paper. Cover breast meat with a second sheet of waxed paper. Pound out cutlets to 1/4-inch thick with a small heavy skillet or a rubber mallet. Be careful not to tear meat. Roll up waxed paper and breasts and set aside.

Combine chopped herbs on cutting board with chopped garlic. Cut 4 (1 1/2 tablespoons) pieces of cold butter and coat each piece liberally with the herb garlic mixture.

In 3 disposable pie tins, set out flour, eggs beaten with a splash of cold water and bread crumbs. Uncover chicken and squeeze a wedge of lemon over breasts. Season chicken with salt and pepper. Place an herb-covered piece of butter on each piece of chicken. Wrap and roll cutlets tightly up and over the butter cubes. Discard pie tins used for breading. Secure stuffed chicken with toothpicks. Roll stuffed breasts in flour, then egg, then bread crumbs.

Fry the Kiev bundles 7 to 8 minutes on each side until deep golden brown all over.

Yield: 4 servings

Prep Time: 15 minutes

Cook Time: 15 minutes

Difficulty: Easy

Chicken Kiev (Version 2 without Dill, different technique for rolling)

8 tablespoons (1 stick) butter, room temperature
1 teaspoon dried parsley
1 teaspoon dried tarragon
1 teaspoon garlic powder
1 teaspoon garlic salt
1/4 teaspoon freshly ground black pepper, plus extra for seasoning chicken
4 boneless, skinless chicken breast halves
2 large whole eggs, beaten with 1 teaspoon water
2 cups Japanese bread crumbs (panko), plus 1/4 cup for filling
Vegetable oil, for frying

Combine butter, parsley, tarragon, garlic powder, and 1/4 teaspoon black pepper in the bowl of a stand mixer. Place mixture on plastic wrap or waxed paper and roll into small log; place in freezer.

Place chicken breasts, 1 at a time, between 2 pieces of plastic wrap. Squirt chicken lightly with water and squirt the top of the plastic wrap as well. Pound to no less than 1/8-inch thickness. Season each piece of chicken with salt and pepper.

Lay 1 chicken breast on a new piece of plastic wrap, sprinkle with garlic salt on both sides, and place 1/4 of the compound butter and 1 tablespoon bread crumbs in the center of each breast. Using the plastic wrap to assist, fold in ends of breast and roll breast into a log, completely enclosing the butter; roll very tightly. Repeat with each breast. Place chicken in refrigerator for 2 hours, or up to overnight.

Place egg and water mixture in 1 pie pan and 2 cups bread crumbs in a different pie pan.

Heat 1/2-inch of vegetable oil in a 12-inch saute pan over medium-high heat until oil reaches 375 degrees F.

Dip each breast in the egg mixture and then roll in the bread crumbs. Gently place each breast in oil, sealed-side down, and cook until golden brown, approximately 4 to 5 minutes on each side, until the internal temperature reaches 165 degrees F. Remove to a cooling rack set in sheet pan and allow to drain for 5 to 10 minutes before serving.

Roast Turkey – Martha Stewart

- 1 twenty- to twenty-one-pound fresh whole turkey, giblets and neck removed from cavity and reserved
- 1 1/2 cups (3 sticks) unsalted butter, melted, plus 8 tablespoons unsalted butter, room temperature
- 1 bottle 750-ml dry white wine
- 2 teaspoons garlic salt
- 2 teaspoons freshly ground black pepper
- Classic Stuffing
- 1 cup dry red or white wine, for gravy (optional)
- Giblet Stock

1. Rinse turkey with cool water, and dry with paper towels. Let stand for 2 hours at room temperature.

2. Place rack on lowest level in oven. Heat oven to 450°. Combine melted butter and white wine in a bowl. Fold a large piece of cheesecloth into quarters and cut it into a 17-inch, four-layer square. Immerse cheesecloth in the butter and wine; let soak.

3. Place turkey, breast side up, on a roasting rack in a heavy metal roasting pan. If the turkey comes with a pop-up timer, remove it; an instant-read thermometer is a much more accurate indication of doneness. Fold wing tips under turkey. Sprinkle 1/2 teaspoon each salt and pepper inside turkey. Fill large cavity and neck cavity loosely with as much stuffing as they hold comfortably; do not pack tightly. (Cook remaining stuffing in a buttered baking dish for 45 minutes at 375°.) Tie legs together loosely with kitchen string (a bow will be easy to untie later). Fold neck flap under, and secure with toothpicks. Rub turkey with the softened butter, and sprinkle with remaining 1 1/2 teaspoons salt and pepper.

4. Lift cheesecloth out of liquid, and squeeze it slightly, leaving it very damp. Spread it evenly over the breast and about halfway down the sides of the turkey; it can cover some of the leg area. Place turkey, legs first, in oven. Cook for 30 minutes. Using a pastry brush, baste cheesecloth and exposed parts of turkey with butter and wine. Reduce oven temperature to 350°, and continue to cook for 2 1/2 more hours, basting every 30 minutes and watching pan juices; if the pan gets too full, spoon out juices, reserving them for gravy.

5. After this third hour of cooking, carefully remove and discard cheesecloth. Turn roasting pan so that the breast is facing the back of the oven. Baste turkey with pan juices. If there are not enough juices, continue to use butter and wine. The skin gets fragile as it browns, so baste carefully. Cook 1 more hour, basting after 30 minutes.

6. After this fourth hour of cooking, insert an instant-read thermometer into the thickest part of the thigh. Do not poke into a bone. The temperature should reach 180° (stuffing should be between 140° and 160°) and the turkey should be golden brown. The breast does not need to be checked for temperature. If legs are not yet fully cooked, baste turkey, return to oven, and cook another 20 to 30 minutes.

7. When fully cooked, transfer turkey to a serving platter, and let rest for about 30 minutes. Meanwhile, make the gravy. Pour all the pan juices into a glass measuring cup. Let stand until grease rises to the surface, about 10 minutes, then skim it off.

Meanwhile, place roasting pan over medium-high heat. Add 1 cup dry red or white wine, or water, to the pan. Using a wooden spoon, scrape the pan until liquid boils and all the crisp bits are unstuck from pan. Add giblet stock to pan. Stir well, and bring back to a boil. Cook until liquid has reduced by half, about 10 minutes. Add the defatted pan juices, and cook over medium-high heat 10 minutes more. You will have about 2 1/2 cups of gravy. Season to taste, strain into a warm gravy boat, and serve with turkey.

Jim's Roast Turkey (Alton Brown & Martha Stewart combined)

1	15 lb fresh whole turkey
1 1/2	cups (3 sticks) unsalted butter, melted, plus 8 tablespoons unsalted butter, room temperature
1	bottle 750-ml dry white wine
3	tablespoons of dry thyme
3	tablespoons of dry rosemary
1 1/2	teaspoons of salt
1 1/2	teaspoons of pepper
5	Celery stocks
5	Carrots
25	Cloves of Garlic
1/2	cup of Extra Virgin Olive Oil
2	Sticks of Unsalted Butter
1	Package of Cheesecloth Classic Stuffing

2 Days Before Cooking

Remove the turkey from the bag and remove the liver and neck, then rinse the turkey. Place the celery and carrots on the bottom of a roasting pan to provide a rack for the turkey. Next, place the turkey on the vegetables.

In a bowl, combine the following: thyme, rosemary, salt, pepper, garlic and olive oil. Use this mixture to spread under the skin of the turkey breast and use a long wooden spoon to push the mixture into the turkey (under the skin, all over). Save about 1/4 of the mixture to spread on the outside of the bottom and top of the outside of the turkey.

Cover the pan and turkey and place into the refrigerator.

The day of the roasting

Remove from the refrigerator for 2-3 hours before roasting. Pre-heat the oven to 500 degrees and set the oven rack to the lowest level in the oven.

In a bowl, melt the butter. Once the butter is melted, add 2 cups of the white wine to the bowl. Add the cheesecloth to the bowl to let soak for 5 minutes.

Place your stuffing into the cavity of the turkey. Next, place the cheese cloth over the entire turkey and place your thermometer into the thickest part of the breast.

Roast the turkey for 30 minutes once the oven is pre-heated at 475 degrees, placing the turkey legs first into the oven. After 30 minutes of roasting, reduce the oven temperature to 375 degrees and baste the turkey with white wine every 30 minutes. About 1 hour before the turkey is done, remove the cheesecloth.

A 14-16 lb. turkey should take about 3 to 3 1/2 hours of roasting or until the temperature reaches 170 degrees.

Let the turkey rest for at least 30 minutes before carving.

Sausage Stuffing

8	cups crumbled Bread (2 package @ 4 cups each)
16	tablespoons butter plus more for pan
1	large onion cut into 1/4-inch dice
4	ribs celery strings removed, cut into 1/4-inch dice (1 1/2 cups)
1	Package Mushrooms
1	medium green pepper cut into 1/4-inch dice
1	medium red pepper cut into 1/4-inch dice
2	pounds sweet fennel sausage casing removed
3	tablespoons poultry seasoning
1/2	tablespoon Tarragon
1/2	tablespoon Spaghetti Sauce Seasoning (not required if you cannot find-it)
1/2	Tablespoon Marjoram
1/2	Tablespoon Thyme
2	cups Homemade Chicken Stock
2	cups White Wine
8	Cloves Chopped Garlic
4	tablespoons of Olive Oil

1. Heat oven to 375°. Butter a 9-by-13-inch baking dish; set aside. In a large skillet, melt butter over and add 3 tbsp of olive oil on medium-high heat. Add onion, garlic, green & red peppers, mushrooms, celery, and sauté until onions are translucent, 8 to 10 minutes. Remove vegetables from the pan and set aside.

2. In same skillet, add 1 tbsp of olive oil and sauté sausage over medium heat, stirring frequently with a wooden spoon to break up large pieces, until browned and cooked through, about 8 minutes. Once the sausage is browned, add crumbled bread, vegetables, poultry seasoning, tarragon, spaghetti sauce seasoning, marjoram and thyme. Combine the White Wine & Chicken Stock together and add stock, 1 cup at a time; mix. (You may not need all stock.) Stuffing should be well moistened.

3. Transfer to prepared baking dish (or stuff the turkey). Melt the last stick of butter (8 tbsp) and drizzle over the top of the stuffing. Bake until top is golden and stuffing is heated through, 45 to 50 minutes. To reheat, bring to room temperature, and cover; bake at 350° for 20 minutes. Remove cover; bake until heated through, about 10 minutes more.

Veal Schnitzel

4 large (6 to 7 ounce) veal cutlets

Waxed paper

1 cup flour

Salt and pepper

2 eggs

A drizzle extra-virgin olive oil

1 cup cracker meal, found near bread crumbs or at fish counter in market

Butter, for frying

Whole nutmeg

Chopped fresh parsley, for garnish

1 lemon, cut into wedges

Cover work surface with a sheet of waxed paper. Arrange cutlets with a few inches between them on paper. Top work surface with a second sheet of waxed paper. Pound cutlets out to 1/4-inch thick using the bottom of small heavy skillet or a rubber mallet.

Heat a large skillet over moderate heat.

Set veal aside and set up 3 disposable pie tins and a plate in a row. Place flour in 1 disposable tin and season with salt and pepper. In the second disposable tin, beat eggs with a drizzle of oil and season with salt. In the third disposable tin, pour out about 1 cup of cracker meal.

Bread veal in flour. Coat the veal evenly with egg on both sides. Gently press veal into cracker meal and rest coated cutlets on a plate. Add a drizzle of oil and 1 1/2 tablespoons butter to the skillet.

When butter foams, add 2 pieces of veal and cook 3 to 4 minutes on each side until golden brown all over. Remove to a warm plate and grate a little nutmeg over hot schnitzel. Repeat with remaining 2 veal cutlets. Garnish veal with parsley and serve with lemon wedges.

Yield: 4 servings

Prep Time: 10 minutes

Cook Time: 10 minutes

Difficulty: Easy

Egg Noodles with Mushrooms

1/2 pound wide egg noodles
2 tablespoons butter
8 white mushrooms, sliced
1 shallot, finely chopped
A handful fresh parsley, chopped
Salt

Cook egg noodles until just tender in boiling salted water, about 6 minutes.

Saute sliced mushrooms and shallot in 2 tablespoons butter over moderate heat until mushrooms are tender, about 3 or 4 minutes.

Drain noodles and toss in with cooked mushrooms. Add the parsley and season with a little salt, to taste.

Yield: 4 servings
Prep Time: 5 minutes
Cook Time: 10 minutes
Difficulty: Easy

Greek Lemon Roasted Potatoes

Serves 8

Oregano is Greek for "joy of the mountain." Greek oregano has a more mild flavor than the Mexican variety usually found in the spice aisle of your supermarket. Look for Greek oregano at Italian or Greek markets.

4	russet baking potatoes (8 medium), peeled and quartered
1/2	cup olive oil
1/2	cup freshly squeezed lemon juice (3 lemons)
1	tablespoon dried oregano, preferably Greek oregano, plus more for garnish
1	tablespoon salt
1/4	teaspoon freshly ground black pepper

1. Heat oven to 500°. Place potatoes in a metal roasting pan large enough to fit potatoes in a single layer. Add 1 cup water, olive oil, lemon juice, dried oregano, salt, and pepper. Toss potatoes until well coated.

2. Bake, uncovered, until fork-tender and brown on the edges, about 50 minutes. Turn potatoes halfway through for even browning; add water if all the liquid has been absorbed, before they have fully browned. If desired, garnish with oregano; serve.

Sirloin Beef Burgundy

3 slices bacon, chopped
3 tablespoons butter, divided
16 white mushrooms, medium in size, wiped with damp cloth to clean, thinly sliced
1 cup frozen pearl onions, defrosted and drained
Salt and pepper
2 pounds lean sirloin, 1-inch thick, trimmed and cubed into 1 inch pieces
3 tablespoons flour
1 cup burgundy wine
1 1/2 cups store bought beef stock
Bouquet of 3 or 4 sprigs each sage and fresh thyme, tied with kitchen string

Herb Egg Noodles:

12 ounces wide egg noodles, cooked to package directions
2 tablespoons butter, cut into small pieces
1/4 cup chopped fresh parsley leaves, 2 handfuls
12 blades fresh chives, snipped or finely chopped

Heat a large deep skillet with a heavy bottom and a lid over medium high heat. Add bacon to the pan and brown. Remove crisp bacon bits with slotted spoon. Add 1 1/2 tablespoons butter to the pan and melt into bacon drippings. Add mushrooms to the pan and turn to coat evenly with butter and bacon drippings. Season the mushroom slices with salt and pepper. Saute mushrooms 2 to 3 minutes and add onions to the pan. Continue cooking onions and mushrooms 2 to 3 minutes longer, then transfer to a plate and return pan to the heat. Add remaining butter to the pan and melt it, then add meat to very hot pan and brown evenly on all sides, keeping the meat moving. Add flour to browned meat in the pan and cook the flour 2 minutes. Add wine to the pan slowly while stirring. When the wine comes up to a bubble and you have scraped up the pan drippings, add the stock and bouquet of fresh sage and thyme sprigs to the pot. Cover the pan. When the liquid boils, reduce heat to medium. Cook covered 5 minutes, remove lid and add mushrooms, onions and bacon back to the pot. Simmer with the cover off until sauce thickens a bit. Adjust seasoning and remove herb bouquet.

Toss hot egg noodles with butter and herbs. Place a bed of noodles in a shallow bowl and pour beef burgundy over the noodles and serve.

Yield: 4 servings

Prep Time: 10 minutes

Cook Time: 25 minutes

Difficulty: Medium

Garlic Roasted Potatoes

3 pounds small red or white potatoes
1/4 cup good olive oil
1 1/2 teaspoons kosher salt
1 teaspoon freshly ground black pepper
2 tablespoons minced garlic (6 cloves)
2 tablespoons minced fresh parsley
1 chopped onion

Preheat the oven to 400 degrees F.

Cut the potatoes in half or quarters and place in a bowl with the olive oil, salt, pepper, and garlic, onion; toss until the potatoes are well coated. Transfer the potatoes to a sheet pan and spread out into 1 layer. Roast in the oven for 45 minutes to 1 hour or until browned and crisp. Flip twice with a spatula during cooking in order to ensure even browning.

Remove the potatoes from the oven, toss with parsley, season to taste, and serve hot.

Yield: : 8 servings

Prep Time: 10 minutes

Cook Time: 1 hour

Difficulty: Easy

Awesome Broiled Lamb Chops!

- 2-4 Lamb Chops (1lb)
- ¼ Tbsp of Garlic Capitol Product – Garlic Cheese Sprinkle
- ¼ Tbsp of Shilling – Garlic & Herb Seasoning
- ¼ Tbsp of Mary Jane's Crazy Mixed Up Salt Seasoning

(Seasonings found at PW Market and other major grocery stores)

Season the lamb with the Garlic Cheese Sprinkle, Garlic & Herb Seasoning and the Crazy Mixed-up Seasoning.

Broil about 4 inches away from the coil until the seasoning gets kind of crunchy (5 Min on each side, only turn once). Switch oven to Bake at 375 degrees for approximately 10 minutes longer.

Baker's Chocolate Sauce (over Vanilla Ice Cream)

2 Squares of Baker's Unsweetened Chocolate
1/3 Cup Water
1 1/2 Cup Sugar
4 Tbsp Butter
1/4 Tsp Vanilla

Combine the chocolate and water into a saucepan. Heat on low until the chocolate is completely melted. Add sugar slowly and bring to a boil. Heat until the temperature is about 190-200 degrees (using a candy thermometer).

Remove from heat. Stir in the butter and vanilla. Serve

Awesome Cheesy Garlic Bread – Black Angus

1 loaf French bread
1/2 C. butter, softened
1 C. shredded Asiago cheese (or Parmesan)
1 C. shredded Jack cheese
1 C. mayonnaise
1 bunch green onions, chopped
2 cloves garlic, puréed

Split French bread loaf into halves horizontally.

Mix butter, cheeses, mayonnaise, green onions and garlic in bowl, blending well.
Spread the cut side of bread halves with spread.

Bake at 350°F for 7 minutes, then place under broiler about 3 minutes longer. Cut into slices and serve.

Grilled Marinated London Broil

Marinade:

4 large garlic cloves, minced
4 tablespoons balsamic vinegar
4 tablespoons fresh lemon juice
3 tablespoons Dijon mustard
1 1/2 tablespoons Worcestershire sauce
1 tablespoon soy sauce
1 teaspoon dried oregano, crumbled
1 teaspoon dried basil, crumbled
1 teaspoon dried thyme, crumbled
1/2 teaspoon dried hot red pepper flakes
2/3 cup olive oil 1 (2 to 2 1/2 pound) London broil

To make marinade: In a bowl, whisk together marinade ingredients until combined well. Put London broil in a large resealable plastic bag and pour marinade over it. Seal bag, pressing out excess air, and set in a shallow dish. Marinate meat, chilled, turning bag once or twice, for 8 hours. Remove meat from the marinade, discarded the marinade, and pat the meat dry.

Preheat a grill and on an oiled rack set about 4-inches over glowing coals, grill the meat, turning each once, 9 to 10 minutes on each side, or until it registers 125 to 130 degrees, on a meat thermometer for medium-rare meat. (Alternatively, meat may be broiled.)

Transfer meat to a cutting board and let stand 10 minutes. Cut meat diagonally across the grain into thin slices.

Roast Chicken

1 (5 1/2 pound) free-range chicken
1/2 bunch each fresh oregano, thyme, and parsley
1/4 pound unsalted butter, softened
Kosher salt and freshly ground black pepper
1 orange, halved
1/2 head garlic
1 medium white onion, halved, plus 1 onion
6 strips smoked bacon
2 tablespoons all-purpose flour
1 1/2 cups chicken broth
1/4 cup dry sherry Serving suggestion: roast potatoes, watercress and gravy.

Preheat oven to 425 degrees F. Rinse the chicken with cool water, inside and out. Pat it dry with paper towels. Divide the herbs, keeping 1/2 of them whole. Finely chop the other half. In a small bowl, mash the softened butter with the chopped herbs, until combined. Rub the herbed butter under the skin, as well as all over the outside of the chicken. Season the bird all over with salt and pepper. Stuff the cavity with the orange, garlic, 1 onion, and the remaining herbs. Tie the legs together with kitchen twine to help hold its shape. Place the chicken, breast-side up, in a roasting pan. Put the remaining onion into the pan, which will help color and flavor the sauce. Lay the strips of bacon across the breast of the chicken and roast for 25 minutes.

Remove the bacon and baste the chicken with the drippings and cook for another 25 minutes to brown the skin. The chicken is done when an instant-read thermometer reads 165 degrees F when inserted into the thickest part of the thigh (the legs of the chicken should wiggle easily from the sockets too.) Remove the chicken to a platter and let stand for 10 minutes, so the juices settle back into the meat before carving.

Meanwhile, remove the softened onion from the roasting pan. Tilt the pan so the drippings collect in 1 corner, skimming off as much fat as possible, and leaving the drippings. Place the roasting pan on top of the stove over medium heat and take a wooden spoon to scrape up the flavor from the bottom of the pan. Stir the flour into the drippings to make a roux-like paste. Pour in the chicken broth in stages; continue to stir to dissolve the flour evenly to prevent lumps. Stir in the sherry and season with salt and pepper.

To serve, carve the chicken tableside and squeeze the oranges from the cavity over the meat.

Molten Chocolate Cake

Unsalted butter, for 6 cake molds

- 4 tablespoons cocoa powder
- 6 ounces extra-bitter chocolate, finely chopped
- 12 TBSP unsalted butter
- 4 eggs
- 6 ounces sugar
- 1/2 cup all-purpose flour

Unsalted butter, for 9 cake molds

- 6 tablespoons cocoa powder
- 9 ounces extra-bitter chocolate, finely chopped
- 18 TBSP unsalted butter
- 6 eggs
- 9 ounces sugar
- 3/4 cup all-purpose flour

Preheat the oven to 400 degrees F.

Butter the round molds with the unsalted butter and dust with cocoa powder, tapping out excess cocoa.

Melt the extra bitter chocolate and the unsalted butter in a double boiler. In an electric mixer, beat the eggs, yolks, and sugar until light and fluffy, similar to whip cream (3-5 minutes). Stir in the chocolate/butter mixture. Add all the flour and mix until just incorporated.

Pipe or carefully spoon the batter into the prepared molds, filling no more than 1/2 full. Place the filled molds on a baking sheet. Refrigerate for a minimum of 20 minutes. The batter will hold overnight in the refrigerator after it's been put into the molds. Bake for 12 to 13 minutes.

Honey Chicken

1 cup honey

3/4 cup soy sauce

1/4 cup minced garlic (8 to 12 cloves)

1/2 cup peeled and grated fresh ginger root

2 (3 1/2 pound) chickens, quartered, with backs removed

Cook the honey, soy sauce, garlic, and ginger root in a small saucepan over low heat until the honey is melted. Arrange the chicken in 1 layer in a shallow baking pan, skin side down, and pour on the sauce. Cover the pan tightly with aluminum foil. Marinate overnight in the refrigerator.

Preheat the oven to 350 degrees F.

Place the baking pan in the oven and bake for 30 minutes. Uncover the pan, turn the chicken skin side up, and raise the temperature to 375 degrees F. Continue baking for 30 minutes or until the juices run clear when you cut between a leg and thigh and the sauce is a rich, dark brown.

Pot Roast

- 1 (3-pound) boneless chuck roast
- 1 1/2 teaspoons House seasoning, recipe follows
- 1/4 cup vegetable oil
- 1 onion, thinly sliced
- 3 bay leaves
- 3 or 4 beef bouillon cubes, crushed
- 2 garlic cloves, crushed
- 1 (10 3/4-ounce) can condensed cream of mushroom soup
- 1/2 cup Chardonnay

Sprinkle roast on all sides with house seasoning. Using a skillet over high heat, sear roast until brown in oil. Place roast in a crock pot, and layer onions, bay leaves, crushed bouillon cubes, garlic, and cream of mushroom soup. Add the Chardonnay and cover with enough water to cover all of the ingredients. Cook on the low setting for 8 hours.

House Seasoning:

- 1 cup salt
- 1/4 cup black pepper
- 1/4 cup garlic powder

Mix ingredients together and store in an airtight container for up to 6 months

Roasted Baby Potatoes with Rosemary

2 pounds small potatoes, baby Yukon gold or red skin potatoes
6 cloves garlic, cracked away from skin
2 to 3 tablespoons extra-virgin olive oil, enough to just coat potatoes
2 tablespoons fresh rosemary leaves, chopped
Salt and freshly ground black pepper

Preheat oven to 450 degrees F. Halve potatoes and place on a cookie sheet. Combine with cracked cloves of garlic. Coat potatoes and garlic with extra-virgin oil and season with rosemary, salt and pepper.

Place potatoes on center rack of oven and roast 20 minutes, until just tender.

Beef Tenderloin Steaks with Gorgonzola

4 (1 1/2-inch-thick) beef tenderloin steaks
1 tablespoon extra-virgin olive oil, eyeball it
Salt and freshly ground black pepper
3/4 pound Gorgonzola
4 fresh sage leaves, thinly sliced

Let meat rest 10 minutes before beginning dinner preparation.

Place a large, flat griddle or skillet over high heat. When hot, using a pair of tongs and a folded paper towel, wipe cooking surface with oil and place steaks on hot pan. Caramelize the steaks, 2 minutes on each side. Reduce heat to moderate. Season meat with salt and pepper and cook 4 to 5 minutes longer on each side.

Preheat broiler to high.

Arrange steaks on baking sheet. Top each steak with 3 ounces Gorgonzola. Place baking sheet 6 inches from broiler heat just long enough to melt the cheese. Remove meat from the oven and top with slivers of fresh sage. Let meat rest 2 or 3 minutes, then serve immediately.

Fresh Herb Roasted Chicken with Burnt Orange-Black Pepper Sauce

Chicken:

12 fresh sage leaves
1 bunch fresh oregano
1 bunch fresh thyme
1 bunch fresh basil
2 (2 1/2) pound chickens
Olive oil
Salt and freshly ground pepper

Place herbs under the skin of the breast of the chicken. Rub the chickens with olive oil and marinate covered in the refrigerator for at least 1 hour. Preheat oven to 450 degrees F. Truss the chickens and season with salt and pepper to taste. Place the chickens on a rack and roast for 15 minutes. Reduce heat to 350 and continue roasting for 35 to 40 minutes. Remove from oven and let rest.

Burnt Orange Sauce:

6 cups orange juice
8 cups chicken stock
1 tablespoon cold butter
1 tablespoon coarsely ground black pepper
Salt

Place orange juice in a medium saucepan and cook over high heat until reduced to a thick caramelized syrup. Place chicken stock in a medium saucepan and cook until reduced by 3/4. Add the stock to the orange juice and cook for 5 minutes. Whisk in butter and pepper. Season with salt to taste.

Vanilla Base Ice Cream

10 cups heavy cream
5 cups whole milk
Pinch salt
3 cups sugar
3 vanilla beans
24 large egg yolks

Variations:

Chocolate-Chocolate Chunk Ice Cream:

3/4 cup whole milk
16 ounces semisweet chocolate, chopped in chunks

Strawberry Cheese Cake Ice Cream:

1 1/2 cups strawberry preserves, no sugar added
1/2 frozen strawberry cheesecake, cut in large chunks
10 large fresh strawberries, halved

To make the vanilla ice cream: Combine the cream, milk, salt, and 2 cups of the sugar in a large pot. Split the vanilla beans down the middle lengthwise and scrape out the seeds with a paring knife; add them to the pot and toss in the pods for added flavor. Place the cream mixture over medium heat, and bring up to a simmer; stirring with a wooden spoon to dissolve the sugar. Ideally, the temperature should reach 175 degrees F (just below scalding) for a smooth-textured ice cream; this should take about 15 minutes. Shut off the heat, cover the pot, and allow the cream mixture to steep for 15 minutes to further infuse the vanilla flavor.

In the meantime, combine the egg yolks in a large mixing bowl and blend them lightly with a wire whisk. Gradually add the remaining 1 cup of sugar and continue to whisk until the sugar is completely dissolved and the eggs are thick and pale yellow; about 6 minutes.

Using a large ladle or measuring cup, temper the eggs by gradually whisking in about 4 cups of the hot cream mixture. Return this back to the rest of the cream in the saucepan and turn the heat to medium-low. Stir constantly until the custard thickens and leaves a path on the back of a spoon when you run your finger across it, about 10 to 12 minutes (do not let boil.)

Pour the vanilla custard through a fine strainer into another pot* and chill completely in a sink full of ice, stirring here and there; this should take about 1 hour. Ideally, let the ice cream base "age" overnight in the refrigerator before churning in an ice cream maker to improve the flavor and texture of the final product – but it is still good if you decide to process it right away. Divide the ice cream into quarts** and churn each in an ice cream maker according to manufacturer's directions. When done, the ice cream will be the consistency of "soft serve." ***To harden the ice cream fully, freeze in plastic covered containers.

Flavor Variations:

*To make the Chocolate-Chocolate Chunk Ice Cream: Heat 3/4 up of milk in a pot over medium-low heat. Add 12 ounces of the chopped chocolate and stir until completely melted. Pour 1 quart of the strained hot vanilla ice cream base into the melted chocolate and stir until very well incorporated. Chill and process as directed in the master recipe. Fold in the remaining 4 ounces of chopped chocolate after churning while the ice cream is in the "soft-serve" stage. Churn another 1 to 2 minutes just until combined.

**To make the Strawberry Cheesecake Ice Cream: Mix the strawberry preserves into the vanilla custard just before you start churning in the ice cream maker. Add the pieces of strawberry cheesecake and fresh strawberries after churning while the ice cream is in the "soft-serve" stage. Continue to churn for an additional 5 minutes or until combined but still chunky.

Tuscany Individual Pizza's

1/4-ounce active dry yeast (1 package)
3/4 cup warm water (105 to 115 degrees)
1 3/4 cups unbleached flour
1/2 cup semolina (durum wheat)
1 teaspoon sugar
1 teaspoon salt
1 tablespoon extra virgin olive oil

Place a pizza stone on the bottom rack of oven and preheat to 500 degrees F. for 45 minutes to 1 hour. Dissolve the yeast in the warm water and let stand for 10 minutes. Traditional method: Put 1 1/2 cups of the flour, semolina sugar and salt in a large mixing bowl. Stir to combine. While stirring with a wooden spoon slowly add the yeast mixture until combined. Add the olive oil and continue stirring until the mixture forms a loose ball, adding the remaining 1/4 cup of flour if necessary to form a ball that is not sticky. On a lightly floured board knead the dough for 3 to 5 minutes until the dough is smooth and consistent in texture.

Food Processor method: With the metal blade inserted, put the flour, semolina, sugar and salt into the work bowl. With the motor running, pour the yeast mixture through the feed tube and process for 30 to 45 seconds or until the dough pulls away from the sides of the bowl. Add the olive oil through the feed tube and continue to process for 1 minute. The dough should have formed a ball. Turn the dough onto a lightly floured surface and knead briefly with flour until it is not sticky.

Both methods continue: Form the dough into a ball and put in a bowl that has been lightly coated with olive oil. Cover the bowl with a damp towel and put it in a warm place until doubled in size, about 1 hour. Roll the dough on a lightly floured surface into a cylinder and cut into 6 equal pieces. Roll each piece into a ball and place on a lightly floured platter. Cover with a damp towel. Using a rolling pin, roll one ball into a circle. Garnish the pizza as desired. Place directly on pizza stone and bake for approximately 4 minutes (Check after 3 minutes) until ready.

Continue creating individual pizzas.

La Margherita Pizza toppings: Top the pizza with a tomato puree made up of peeled tomatoes (use canned tomatoes when good quality fresh are unavailable), olive oil, oregano and a pinch of salt. Sprinkle with grated Mozzarella cheese and lightly drizzle olive oil over the pizza. Add salt and pepper for taste.

La Napoletana Pizza toppings: Top the pizza with tomato puree and sprinkle with capers, mozzarella cheese and top with anchovies. Lightly drizzle olive oil over the pizza.

Additional Toppings to add as you wish: Italian Ham, Peccorino Romano Cheese, Red and yellow bell peppers, olives, onions, fresh basil and mozzarella cheese.