

title	ingredients	instructions
Apricot Spritzer	1 cup apricot nectar, 1 bottle sparkling wine, well chilled	Divide the apricot nectar among 4 chilled champagne flutes or coupe glasses. Top with the sparkling wine and serve immediately.
Pork Tenderloin with Peach and Pecan Sauce	1 tablespoon olive oil, 1 pork tenderloin (about 1 pound), cut into 3/4-inch-thick slices, 2 cloves garlic, minced, 2 green onions, sliced (about 1/4 cup), 1 can (10 3/4 ounces) Campbell's® Condensed Golden Mushroom Soup, 1 can (about 15 ounces) sliced peaches in juice, drained, reserving juice, 3 tablespoons low-sodium soy sauce, 2 tablespoons honey, 1/4 cup pecan halves, toasted and broken into large pieces, Hot cooked rice	Heat the oil in a 10-inch skillet over medium-high heat. Add the pork and cook until well browned on both sides. Remove the pork from the skillet. Add the garlic and onions to the skillet and cook and stir for 1 minute. Stir the soup, peach juice, soy sauce and honey in the skillet and heat to a boil. Cook for 5 minutes or until the soup mixture is slightly reduced. Return the pork to the skillet. Stir in the peaches. Reduce the heat to low. Cook until the pork is cooked through. Stir in the pecans. Serve the pork and sauce with the rice. Sprinkle with additional sliced green onion, if desired.
Hummus Dip	2 (15-ounce) cans chickpeas, drained and rinsed, 1/2 cup extra-virgin olive oil, or more as needed, plus more for garnish, 1/2 lemon, juiced, 2 tablespoons roughly chopped fresh parsley leaves, plus more for garnish, 2 cloves garlic, peeled, 1 1/2 teaspoon salt, 1/2 teaspoon dark Asian sesame oil, 1/2 to 1 teaspoon ground cumin, 12 to 15 grinds black pepper, 1/4 cup water, Paprika, for garnish	Watch how to make this recipe. In a blender combine all the ingredients except the parsley and paprika to be used for garnish. Blend on low speed until smooth. You'll have to stop the blender often to push down the ingredients. If the mixture is too dry and you're having trouble blending it, add a few more tablespoons of olive oil to help things along. Scrape the hummus onto a plate. Sprinkle the paprika over the top, drizzle lightly with olive oil, scatter some parsley on top, and serve. You can make the hummus up to a couple of hours before you serve it. Cover the top with plastic wrap and leave it at room temperature. Per Tablespoon: Calories: 57; Total Fat: 4 grams; Saturated Fat: 0.5 grams; Protein: 1 gram; Total carbohydrates: 5 grams; Sugar: 0 grams; Fiber: 1 gram; Cholesterol: 0 milligrams; Sodium: 96 milligrams
Cran-Raspberry Snowball Punch	1 (32 oz.) bottle Knudsen® Cranberry Nectar, chilled, 1 (12 oz.) jar Smucker's® Seedless Red Raspberry Jam, 1 1/2 (2 liter) bottles lemon-lime	COMBINE cranberry nectar, red raspberry jam and lemon-lime soda in a large punch bowl until well combined. Using a medium sized

	flavored carbonated beverage, chilled, 1.75 quart vanilla or vanilla bean ice cream	scoop, spoon half of the ice cream over fruit mixture; stir until frothy. Top with remaining scoops of ice cream forming "ice cream snowballs" atop the froth.
Amorphic Sugar Centerpiece with Flowers	5 cups or 1 kilo sugar, 1 1/4 cup or 400 grams corn syrup, 1 cup plus 2 tablespoons or 250 grams water, Food color paste and assorted colors (chef used blue), 5 pounds of sugar, 5 cups or 1 kilo sugar, 1 1/4 cup or 400 grams corn syrup, 1 cup plus 2 tablespoons or 250 grams water, Food color paste and assorted colors (chef used green and red)	<p>This is an easy centerpiece you can make with sugar. It is always best to have a bowl of cold water available in which you can immerse your hands should you get any sugar on you. This will stop the sugar from burning. As always, it is a good idea to take a class from a professional on working with sugar. This is a skill that professional pastry chefs develop after years of experience. Working with sugar will burn your fingers so know before you start that your fingers will develop burn blisters. For the cooked sugar: Place the sugar, corn syrup and water in a saucepan over high heat. Insert a candy thermometer and cook until the sugar reaches 320 degrees F. Use a clean pastry brush to keep the inside of the saucepan clean as the sugar cooks or the sugar may recrystallize. To do this, dip a clean brush in cold water and brush the inside of the pan clean.</p> <p>Open the 5 pound bag of sugar and pour most of it into a deep flat casserole dish. Pour the cooked sugar onto the granulated sugar. Leave some gaps. Sprinkle more granulated sugar on top of the cooked sugar. Use a wooden skewer to mix in some color paste. Do not try to make the color uniform. The end result will be more interesting if the color is not uniform. Sprinkle more sugar on top. It is a good idea to wear gloves to protect your fingers from the heat of the cooked sugar. Use your fingers to move the granulated sugar around the cooked sugar. As it cools, the cooked sugar will harden. Keep an eye on it so it does not become too hard. You want to be able to mold it into the shape you want while it is still pliable. This takes some time. I made a free form shape that had a 90 degree angle. For the sugar flowers: Place the sugar, corn syrup and water in a saucepan over high heat. Insert a candy thermometer and cook until the sugar</p>

		<p>reaches 320 degrees F. Use a pastry brush to keep the inside of the saucepan clean as the sugar cooks or the sugar may recrystallize. To do this, dip a clean brush in cold water and brush the inside of the pan clean. Divide the cooked sugar between 2 heatproof large measuring cups. If you want to color the sugar with food colors, this is the time to do so. Add a few drops of red color to one container and green color to the other. Mix each with a wooden skewer. Use an offset spatula dipped in the red sugar to spread some sugar onto a silpat baking mat. Make 3- inch long smudges that taper off at one end, these will be the petals. You will need 5 petals to make 1 flower, so if you want more than one flower you will need to make the appropriate number of petals. Repeat the process with the green sugar. This time, use the offset spatula to fan the edges of the petals to resemble the texture of leaves. Have a flexible silicone muffin mold (or a metal muffin tin lined with parchment paper) on the work surface. When the sugar petals have cooled but are still pliable, set the petals inside the cavity of the mold. Dip each petal end into a little of the cooked sugar so you can "glue" the petals together. The depth of the mold cavity will help give the flower a three-dimensional look. Repeat this process with other flower petals to make more flowers. When you have the centerpiece base formed into the shape you would like, allow it to cool completely. Use more cooked sugar (which can be reheated in the microwave if necessary) to "glue" the sugar flowers onto the base. Add the leaves.</p>
Lemon-Pepper Roast Chicken	<p>1 stick unsalted butter, at room temperature, Grated zest and juice of 1 lemon, 2 cloves garlic, 2 teaspoons chopped fresh thyme, 2 teaspoons paprika, Kosher salt and freshly ground pepper, 2 4-to-5-pound chickens, rinsed and patted dry, 1 cup dry white wine</p>	<p>Preheat the oven to 400 degrees F. Pulse the butter, lemon zest and juice, garlic, thyme, paprika, 2 teaspoons salt and 1 tablespoon pepper in a food processor until smooth. Put the chickens on a rimmed baking sheet. Loosen the skin on the breasts and legs with your fingers. Rub about three-quarters of the lemon-pepper butter under the skin, then rub the rest all over the chickens. Refrigerate,</p>

		<p>uncovered, 2 hours or up to 8 hours before roasting.</p> <p>Tie the chicken legs together with twine and tuck the wings under the body; place breast-side up on a rack in a large roasting pan. Pour the wine into the pan and transfer to the oven; roast until the chickens are golden and crisp and a thermometer inserted into the thickest part of the thigh registers 170 degrees F, about 1 hour, 50 minutes. (Tent with foil if the skin browns too quickly.)</p> <p>Let the chickens rest 10 minutes before portioning (see below). Season with salt.</p> <p>Grab one of the legs with tongs and pull it away from the body; cut through the skin with kitchen shears. Pull the leg out and back to pop the joint; remove the leg with the shears. Repeat on the other side.</p> <p>Separate the drumsticks from the thighs with the shears.</p> <p>Cut off the wings as close to the body as possible.</p> <p>Insert the shears into the tail end of the chicken and cut along the breastbone.</p> <p>Pull back one of the breasts and cut it off the backbone. Repeat on the other side.</p> <p>Photograph by David Malosh</p>
Chocolate Turnovers	1 (17 1/4-ounce) package puff pastry sheets, 4 1/2 ounces semi- or bittersweet chocolate, broken into 1/4-ounce pieces, 1 egg, beaten, Confectioners' sugar, for dusting (optional)	<p>Adjust oven racks to the upper and lower middle positions and heat the oven to 425 degrees.</p> <p>Working with one sheet at a time on a lightly floured work surface, trim the puff pastry sheets to 9- by 9-inch squares, then cut each sheet into nine 3-inch squares.</p> <p>Working with one square of dough at a time, place a portion of chocolate onto the lower corner, brush two edges of the dough with beaten egg, and fold the dough in half diagonally to form a turnover. Place each turnover on a parchment-lined cookie sheet, spacing them about 2 inches apart (about 9 per sheet). Brush the dough tops with egg wash.</p> <p>Bake until golden brown, switching and rotating cookie sheets halfway through baking to ensure even browning, about 15 minutes. Cool the</p>

		turnovers briefly. Sprinkle with confectioners' sugar, if desired, and serve immediately.
Mama's Collards	2 large bunches collards, stemmed, washed very well and torn into pieces, 1 to 2 cups water, 2 to 3 chicken thighs, 1/4 cup corn oil, Salt and pepper to taste	Boil chicken about 20 minutes. Add collards and seasoning. Lower heat, cook about 2 hours or until greens are tender.
Aloo Pie with Apple-Mango Chutney	2 firm ripe mangoes, peeled and diced, 1 Golden Delicious apple, peeled and diced, 1/4 cup packed light brown sugar, 1 tablespoon fresh peeled and thinly sliced ginger, 1/2 teaspoon minced hot chile pepper, such as serrano, 1/4 cup apple cider vinegar, Kosher salt and freshly ground pepper, 1/4 cup vegetable oil, 3 large or 4 medium red skin potatoes (about 1 pound), peeled and diced, 1/2 sweet onion, finely chopped, 1/4 cup finely chopped green bell pepper, 1/4 cup finely chopped celery, 1 clove garlic, minced, 1 teaspoon ground cumin, Kosher salt and freshly ground pepper, 1 1/2 cups vegetable broth, 1/2 pound peeled and deveined jumbo shrimp (11 to 15 count), chopped, 2 cups all-purpose flour, 2 teaspoons baking powder, 1 teaspoon Madras curry powder, Kosher salt, 3/4 cups water, 4 cups of canola oil, for frying	<p>For the chutney: Place the mangoes, apple, brown sugar, ginger, and hot pepper in a food processor and pulse until the mixture is chunky and well combined. Transfer to a medium saucepot and bring to a simmer over medium-high heat. Add the vinegar, season to taste with salt and pepper, and continue to simmer until the fruit is tender and the vinegar has mellowed slightly, stirring occasionally to prevent sticking. Remove from the heat and set aside. Serve warm or at room temperature.</p> <p>For the pie filling: In a large skillet, heat the vegetable oil over medium-high heat. Add the potato, onion, pepper, celery, and garlic and cook until softened, about 6 minutes. Add the cumin, salt, and pepper. Mix well to ensure that all the vegetables are seasoned. Once the potatoes start to brown, add the vegetable broth, bring to a boil then reduce heat to simmer. Once the liquid begins to reduce add the shrimp and cover skillet. Remove the cover once all the liquid has been absorbed, about 25 minutes. Remove from the heat and allow to cool to room temperature.</p> <p>For the dough: In a large mixing bowl, combine the flour, baking powder, curry powder, and 1/2 teaspoon salt. Slowly add the water until the dough is well formed and soft but not sticky (you may not use all the water). Knead for 2 minutes on a lightly floured surface and then place in a large bowl to rest for at least 15 minutes. Cover the bowl with a moist cloth or flip the bowl over on a clean prep surface and let sit until ready to use.</p> <p>Heat the oil in a pot to 360 degrees F. Divide the dough into 8 balls. Flatten into 4-inch circles and place a heaping</p>

		<p>spoonful of mixture in the center, taking care not to overfill. Wet one edge with water, fold over and seal by pinching the edges with fingers or floured fork. Gently add each pie into the hot oil and fry on both sides until golden brown, 3 to 5 minutes. Drain on brown paper or paper towels. Serve the pies with the apple-mango chutney.</p>
Christmas Apple Pie	<p>2 pounds pate sucre, recipe follows, 5 pounds (about 10 large) pippin or Granny Smith apples, 6 tablespoons (3 ounces) unsalted butter, 1 cup sugar, 1/4 cup plus 1 tablespoon Calvados, 1 tablespoon brandy, 2 tablespoons heavy cream, 2 ounces (about 1/4 cup) chopped dried prunes, 1 1/2 ounces (about 1/4 cup) chopped dried apricots, 1 ounce (about 1/4 cup) chopped dried figs, 1 tablespoon lemon juice, 2 teaspoons ground cinnamon, 1 teaspoon lemon zest, 1 teaspoon orange zest, 1/2 teaspoon freshly grated nutmeg, 1 egg white, very lightly whisked, 1 1/2 tablespoons crystallized sugar, 2 1/3 cups cake or pastry flour, 1/3 cup sugar, 1/2 pound (2 sticks) unsalted butter, chilled, cut into small pieces, 2 egg yolks, 1 or 2 tablespoons heavy cream</p>	<p>Divide the pastry into 2 parts, one a little larger than the other. Wrap the larger piece in plastic wrap and reserve. On a lightly floured surface, roll the smaller piece into a round, 1/8 to 1/4-inch thick, large enough to overlap a 10 by 2-inch pie plate. Arrange in the pie plate and even with a sharp knife, leaving about a 1/2-inch overhang. (Add the trimmings to the reserved dough). Tuck the overhang back under, making a slightly thicker edging. Chill for 30 minutes. If using a glass pie plate, remove from the refrigerator 15 minutes before filling. On a lightly floured surface, roll out the reserved piece of dough into a 12-inch square, about 1/4-inch thick. Cut out a piece of cardboard, 1/2-inch wide and 10 or 12 inches long. Wrap the strip in plastic wrap and use as a guide. With a sharp knife or a pastry cutter, cut the dough into 20 (1/2-inch) strips. Lay 10 strips vertically on the back of a large baking pan, leaving a very small space between strips. Weave a lattice pattern by placing each of the remaining strips over and under horizontally. (It's easier to weave if the dough is not too firm, but it can't be too soft, either. If it's too soft, refrigerate for a little while and then continue). To weave, turn back every other strip of dough (1, 3, 5, etc.), lay a horizontal strip across, as close to the top as possible, and return the turned-back strips to the original length.</p> <p>For the next row, alternate the strips that you turn back (2, 4, 6, etc.) and again place a horizontal strip across, close to the first strip. Repeat this procedure until all the strips are used. Refrigerate just until firm. Using a</p>

		<p>9-inch cardboard round, a plate, or a pot cover as a guide, cut out a 9-inch circle of latticework and refrigerate on the baking pan until needed. (Excess dough can be wrapped and refrigerated or frozen for future use). Peel, core and quarter the apples. Cut into 1/4-inch slices. In 2 or 3 large skillets, melt the butter (2 or 3 tablespoons in each skillet, depending upon how many you use) and brown. The butter will have a slightly nutty aroma. Divide the apples, arrange in the pans, and coat with the butter.</p> <p>Sprinkle in the sugar and over medium-high heat, saute the apples until lightly caramelized and tender, 15 to 20 minutes, turning often so that the apples cook evenly. Pour in 1 tablespoon of Calvados and the brandy and cook until the alcohol burns off. Pour in the cream and stir through. Transfer and spread over a large baking tray to cool.</p> <p>Preheat the oven to 400 degrees F.</p> <p>Warm the remaining 1/4 cup Calvados. Combine the chopped prunes, apricots, and figs in a small bowl. Pour the Calvados over and let plump.</p> <p>In a large bowl, combine the cooled apples and the plumped dried fruit. Stir in the lemon juice, cinnamon, lemon and orange zests, and nutmeg, and mix well. Spoon the filling into the prepared pie plate. Using a wide spatula, carefully transfer the 9-inch latticework circle and arrange on top of the filling. Brush the latticework with egg white and sprinkle with the crystallized sugar. Bake 30 minutes, turn the oven down to 350 degrees F and bake 35 to 40 minutes longer, until the crust is golden brown. Cool on a rack. Serve warm.</p> <p>In a food processor fitted with the steel blade, combine the flour and sugar. Add the butter and process until the texture resembles fine meal.</p> <p>In a small bowl, whisk together the yolks and 1 tablespoon of the cream. Scrape into the machine and process until a ball begins to form, using the additional tablespoon of cream, if necessary. Remove the dough from</p>
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Sweet Potato Hash	<p>1/4 cup vegetable oil, 1 red onion, thinly sliced (about 2 cups), 1 red bell pepper, diced (about 2 cups), 2 pounds sweet potatoes, quartered and cut into 1/4-inch slices, 1 teaspoon ground cumin, 2 teaspoons salt, 1/2 teaspoon red pepper flakes, 1/2 cup green onions, chopped</p>	<p>Pour the oil into a large skillet and place over high heat. Add the onion and bell pepper and saute, stirring, 2 to 3 minutes. Add the potatoes, cumin, salt and red pepper flakes, lower the heat to medium-high and cook, stirring occasionally, for 25 to 30 minutes, or until the potatoes are fork tender and some are browned. The potatoes will begin to stick as they cook. Just continue to turn with a spatula. Stir in half of the green onions, top with the remainder, and serve immediately.</p>
Peanut Butter Explosion	<p>1 (10-inch) brownie round, Cream Cheese Peanut Butter Mousse, recipe follows, 2 layers chocolate cake, Melted fudge, Brownie chunks, Peanut butter chips, 6 (8 ounce) bars cream cheese, softened, 1 (12 ounce) package peanut butter cups, crushed, 1 (8 ounce) jar creamy peanut butter</p>	<p>Assembly: Begin with a layer of brownie, alternate layers of cream cheese peanut butter mousse and chocolate cake, ending with cake. Pour melted fudge over the cake; top with chunks of brownie pieces. Pour more melted fudge over the brownie pieces. Finish with a splash of peanut butter chips on top.</p> <p>Thoroughly combine ingredients.</p>
Smoked Salmon Tartine	<p>4 slices white bread, crusts removed, 2 tablespoons/20 g butter, 2 ounces/75 g smoked salmon, thinly sliced, Lemon, thinly sliced, for garnish</p>	<p>Cut the slices of bread into triangular shapes, or use a Christmas ornament mold and cut out the shape. Add butter to the bread and cut the salmon into triangular shapes and place over the buttered bread. Add the lemon on the tip of the triangular shape for decoration.</p>
Booben Sandwich	<p>4 to 8 ounces chicken breast and leg meat, 2 tablespoons 321 Spice Blend, recipe follows, Thousand Island dressing, 2 slices thick rye bread, 3 ounces Cabbage Salad, recipe follows, 1 slice Swiss, 3 cups granulated garlic, 2 cups ground black pepper, 1 cup salt, 8 cups shredded cabbage, 1/2 cup finely minced jalapenos, with seeds, 2 large carrots, grated, 1 large red onion, diced, 1 red bell pepper, diced, 2 cups sugar, 2 cups white vinegar, 1/4 cup vegetable oil, 2 tablespoons hot sauce, 1 teaspoon celery salt, 1/4 cup Dijon mustard, 1</p>	<p>Special equipment: sandwich press, smoker</p> <p>Preheat the smoker to 165 degrees F. Sprinkle the chicken with the 321 Spice Blend until evenly coated on all sides. Place the chicken on the smoker over indirect heat and cook for 1 to 2 hours.</p> <p>Pull the meat off the bones, mixing the dark and white meat. Spread some dressing on one side of each piece of bread. Place the warm smoked chicken on the bottom piece of bread and top with the Cabbage Salad. Place the cheese on top of the cabbage and</p>

	teaspoon celery seeds, crushed	<p>then finish with the top piece of bread. Place on a sandwich press until golden brown and crisp, 8 to 10 minutes.</p> <p>In a large mixing bowl, add the garlic powder, black pepper and salt and mix until combined. Yield: 6 cups</p> <p>Add the cabbage, jalapenos, carrots, onions and bell peppers to a large bowl and toss until evenly distributed.</p> <p>In a large saucepot set over medium heat, add the sugar, vinegar, oil, hot sauce and celery salt, and bring to a simmer. Stir until well blended and the sugar dissolves. Remove from the heat and stir in the mustard. Pour the warm dressing mixture over the cabbage salad and toss. Add the celery seeds and mix well.</p>
Frozen Lemon-Berry Margaritas		<p>Puree 2 pints lemon sorbet, 2 cups thawed frozen mixed berries and 1/2 cup tequila anejo in a blender until smooth, about 1 minute. Divide among 6 glasses; garnish with lime or lemon wedges.</p> <p>Photograph by Levi Brown</p>
Blueberry-Poppy Seed Loaves	1 1/3 cups vegetable oil, plus more for brushing, 3 cups all-purpose flour, 1 1/2 teaspoons baking powder, 2 1/2 cups sugar, Pinch of salt, 1 1/2 cups whole milk, 3 large eggs, 1 1/2 tablespoons poppy seeds, 1 1/2 teaspoons almond extract, 1 1/2 teaspoons vanilla extract, 1 cup blueberries	<p>Preheat the oven to 350 degrees F. Brush 4 mini loaf pans (about 5 by 3 inches each) with vegetable oil.</p> <p>Whisk the flour, baking powder, sugar and salt in a large bowl. Beat the milk, 1 1/3 cups vegetable oil, the eggs, poppy seeds, and almond and vanilla extracts in a stand mixer fitted with the paddle attachment on medium speed until combined. Gradually beat in the flour mixture until well combined. Fold the blueberries into the batter with a rubber spatula.</p> <p>Divide the batter among the prepared pans and bake until golden on top and a toothpick inserted into the center comes out clean, 1 hour to 1 hour, 10 minutes. Transfer the pans to a rack and let cool about 10 minutes, then remove the cakes to the rack to cool completely.</p> <p>Photograph by Charles Masters</p>
Bacon Wrapped Beef Tenderloin Steaks with Spinach and Cheese Cakes	2 packages frozen chopped spinach, 10 ounces each, 3 tablespoons extra-virgin olive oil, 1 for onion, 2 tablespoons to fry cakes, 1 small onion, chopped, 1/2 cup Italian bread	<p>Defrost spinach in microwave. Wring spinach dry by nesting in kitchen towel and twisting towel over garbage bowl or sink until spinach has given off all of its liquid. Place spinach in a</p>

	<p>crumbs, 3 handfuls, 1/3 cup grated Parmigiano-Reggiano, 2 handfuls, 1 egg, beaten, 1/4 teaspoon freshly grated nutmeg, eyeball it, Coarse salt and freshly ground pepper, 2 packages frozen chopped spinach, 10 ounces each, 3 tablespoons extra-virgin olive oil, 1 for onion, 2 tablespoons to fry cakes, 1 small onion, chopped, 1/2 cup Italian bread crumbs, 3 handfuls, 1/3 cup grated Parmigiano-Reggiano, 2 handfuls, 1 egg, beaten, 1/4 teaspoon freshly grated nutmeg, eyeball it, Coarse salt and freshly ground pepper, 4 thin slices bacon, look for packaged bacon marked "Center Cut" in packaged meats case, 4 beef tenderloin steaks, 1 1/2 inches thick, Coarse salt and cracked black pepper, season to your tastes, 2 tablespoons butter, divided, 1 tablespoon all-purpose flour, 1/2 cup dry red wine, 1/2 cup beef stock, available on soup aisle, 4 thin slices bacon, look for packaged bacon marked "Center Cut" in packaged meats case, 4 beef tenderloin steaks, 1 1/2 inches thick, Coarse salt and cracked black pepper, season to your tastes, 2 tablespoons butter, divided, 1 tablespoon all-purpose flour, 1/2 cup dry red wine, 1/2 cup beef stock, available on soup aisle, 4 small Roma tomatoes, Extra-virgin oil, for drizzling, 2 tablespoons chopped or snipped fresh chives, 4 small Roma tomatoes, Extra-virgin oil, for drizzling, 2 tablespoons chopped or snipped fresh chives</p>	<p>medium mixing bowl. Heat a nonstick skillet over medium heat, add oil and onion and saute the onion until soft, 5 minutes. Add onion to spinach in bowl and return pan to stove top. Turn off heat.</p> <p>Add remaining ingredients to spinach: bread crumbs, cheese, egg, nutmeg, salt and pepper. Combine mixture with a fork, then form into 3-inch patties. Set aside.</p> <p>Line bacon up on meat-safe cutting board a few inches apart. Preheat a second skillet over high heat. Reheat the spinach cakes skillet over medium high heat. Season steaks with salt and pepper and set on bacon slices in the center of each slice. Wrap bacon over steaks. Place seam side down in pan and cook 2 minutes on each side. Add 2 tablespoons oil to spinach cakes pan and set cakes in to cook. Work in 2 batches if necessary. Cook cakes 3 minutes on each side.</p> <p>Reduce heat to medium under steaks after the first 2 minutes on each side. Cook meat another 6 to 10 minutes, turning occasionally, for medium rare to medium well doneness.</p> <p>Remove meat from the pan and let it rest. Add 1 tablespoon of the butter and flour and cook together 1 minute.</p> <p>Whisk in wine and deglaze pan.</p> <p>Whisk in broth and thicken sauce 1 minute. Add remaining tablespoon butter and remove skillet from heat.</p> <p>Quarter tomatoes lengthwise.</p> <p>To serve, set the spinach cakes and steaks beside each other on 2/3 of serving plates and pour sauce evenly over steaks. Scatter a quartered tomato next to spinach cakes on each plate. Drizzle tomatoes with oil, season with salt and pepper and top with chopped chives. Serve plates immediately.</p> <p>Defrost spinach in microwave. Wring spinach dry by nesting in kitchen towel and twisting towel over garbage bowl or sink until spinach has given off all of its liquid. Place spinach in a medium mixing bowl. Heat a nonstick skillet over medium heat, add oil and onion and saute the onion until soft, 5 minutes. Add onion to spinach in</p>
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Cajun Chicken Pasta	<p>1 pound fettuccine, About 3 teaspoons Cajun spice mix, 3 whole boneless, skinless chicken breasts, cut into cubes, 2 tablespoons butter, 2 tablespoons olive oil, 3 cloves garlic, minced, 1 whole green bell pepper, seeded and sliced, 1 whole red bell pepper, seeded and sliced, 1/2 large red onion, sliced, Salt, 4 whole Roma tomatoes, diced, 2 cups low-sodium chicken broth, 1/2 cup white wine, 1 cup heavy cream, Cayenne pepper, for sprinkling, Freshly ground black</p>	<p>Watch how to make this recipe. Cook the pasta according to package directions. Drain when the pasta is still al dente; do not overcook! Sprinkle 1 1/2 teaspoons Cajun spice (or more) over the chicken cubes.</p> <p>Toss around to coat. Heat 1 tablespoon butter and 1 tablespoon oil in a heavy skillet over high heat. Add half the chicken in a single layer; do not stir. Allow the chicken to brown on one side, about 1 minute. Flip to the other side and cook an additional</p>

	pepper, Chopped fresh parsley, for garnish	<p>minute. Remove with a slotted spoon and place on a clean plate. Repeat with the remaining chicken. Remove the chicken, leaving the skillet on high heat. Add the remaining butter and olive oil. When heated, add the garlic, peppers and onions. Sprinkle on the remaining Cajun spice, and add salt if needed. Cook over high heat for 1 minute, stirring gently and trying to get the vegetables as dark/black as possible. Add the tomatoes and cook for an additional 30 seconds. Remove all the vegetables from the skillet. With the skillet still over high heat, pour in the chicken broth and wine. Cook for 3 to 5 minutes, scraping the bottom of the pan to deglaze. Reduce the heat to medium-low and pour in the cream, stirring/whisking constantly. Cook the sauce over medium-low heat for a few minutes, until the cream starts to thicken the mixture. Taste and add freshly ground black pepper, cayenne pepper, and/or salt to taste. The sauce should be spicy!</p> <p>Finally, add the chicken and vegetables to the sauce, making sure to include all the juices that have drained onto the plate. Stir and cook until the mixture is bubbly and hot, 1 to 2 minutes. Add the drained fettuccine and toss to combine. Top with chopped fresh parsley and chow down!</p>
Garlic and Oregano Marinated Chicken with Roasted Pepper and Black Olive Relish with Saffron-Tomato Rice	<p>2 tablespoons sherry vinegar, 2 tablespoons fresh lemon juice, 2 tablespoons fresh lime juice, 2 tablespoons honey, 1 tablespoon ancho chili powder, 10 cloves garlic, coarsely chopped, 1/4 cup fresh oregano leaves, 2 cups pure olive oil, Salt and pepper, 4 chickens, 2 1/2 pounds each, quartered, Roasted Pepper and Black Olive Relish, recipe follows, Saffron-Tomato Rice, recipe follows, 2 roasted red bell peppers, peeled, seeded and diced, 2 roasted yellow bell peppers, peeled, seeded and diced, 1 cup pitted and coarsely chopped nicoise olives, 2 cloves garlic, finely chopped, 1 tablespoon fresh thyme leaves, 1/4 cup coarsely chopped parsley leaves, 1/4 cup</p>	<p>Combine the vinegar, lemon juice, lime juice, honey, ancho chili powder, garlic and oregano in a blender and blend for 30 seconds. With the motor running, slowly add the olive oil until emulsified. Season, to taste, with salt and pepper.</p> <p>Place the marinade in a large shallow baking dish, add the chicken pieces and turn to coat. Cover and let marinate for 2 hours in the refrigerator.</p> <p>Preheat the oven to 375 degrees F. Heat a large saute pan until almost smoking. Remove the chicken from the marinade and season with salt and pepper to taste. Saute the chicken until golden brown on both sides. Place the chicken on a large baking</p>

	<p>sherry vinegar, 1 tablespoon honey, Salt and freshly ground pepper, 4 cups water, 2 cups home-made or low sodium canned chicken stock, Pinch saffron threads, 2 tablespoons unsalted butter, 1 tablespoon olive oil, 1 medium Spanish onion, 3 cups converted white rice, 5 tomatoes, seeded and diced</p>	<p>sheet and place in the oven, bake for 15 to 20 minutes or until just cooked through. Remove from the oven and let rest, 5 minutes.</p> <p>Serve with Roasted Pepper and Black Olive Relish and Saffron-Tomato Rice.</p> <p>Combine all ingredients in a medium bowl and season with salt and pepper, to taste. Serve at room temperature.</p> <p>Combine water, stock, 2 tablespoons salt and saffron in a medium saucepan over high heat and simmer until the threads open, about 5 minutes.</p> <p>Melt butter and oil in a medium saucepan over medium-high heat, add onion and saute until soft. Add the rice and stir to coat with the oil and butter. Add the saffron broth, bring to a boil, cover and reduce heat to medium. Cook until the rice is tender about 12 to 15 minutes. Fold in the tomatoes and season with salt and pepper to taste.</p>
Minted Lemonade	<p>2 cups sugar, 6 cups water, 2 cups fresh lemon juice, 1/2 cup mint leaves</p>	<p>To make simple syrup: Place 2 cups sugar and 2 cups water in a saucepan and bring to a boil. Stir until sugar is dissolved and let cool. Place lemon juice in a large pitcher, add remaining 4 cups water and 1 cup of the simple syrup or more to taste. Stir in mint leaves and refrigerate for 1 hour. Serve over ice.</p>
Asian Grilled Chicken	<p>1 3/4 cups Swanson® Chicken Stock, 2 tablespoons soy sauce, 1 tablespoon vinegar, 1 teaspoon sugar, 1 teaspoon garlic powder, 1/8 teaspoon crushed red pepper, 4 skinless, boneless chicken breast halves</p>	<p>Stir the stock, soy sauce, vinegar, sugar, garlic powder and red pepper in a shallow nonmetallic dish or a gallon-size resealable plastic bag. Add the chicken and turn to coat. Cover the dish or close the bag and refrigerate for 1 hour. Remove the chicken from the marinade.</p> <p>Lightly oil the grill rack and heat the grill to medium. Grill the chicken for 15 minutes or until it's cooked through, turning and brushing often with the marinade.</p> <p>Heat the remaining marinade in a 1-quart saucepan over medium-high heat to a boil and serve with the chicken.</p>
French Onion Soup	<p>5 sweet onions (like Vidalias) or a combination of sweet and red onions (about 4 pounds), 3 tablespoons</p>	<p>Watch how to make this recipe. Trim the ends off each onion then halve lengthwise. Remove peel and</p>

	<p>butter, 1 teaspoon salt, 2 cups white wine, 10 ounces canned beef consomme, 10 ounces chicken broth, 10 ounces apple cider (unfiltered is best), Bouquet garni; thyme sprigs, bay leaf and parsley tied together with kitchen string, 1 loaf country style bread, Kosher salt, Ground black pepper, Splash of Cognac (optional), 1 cup Fontina or Gruyere cheese, grated</p>	<p>finely slice into half-moon shapes. Set electric skillet to 300 degrees and add butter. Once butter has melted add a layer of onions and sprinkle with a little salt. Repeat layering onions and salt until all onions are in the skillet. Do not try stirring until onions have sweated down for 15 to 20 minutes. After that, stir occasionally until onions are dark mahogany and reduced to approximately 2 cups. This should take 45 minutes to 1 hour. Do not worry about burning. Add enough wine to cover the onions and turn heat to high, reducing the wine to a syrup consistency. Add consomme, chicken broth, apple cider and bouquet garni. Reduce heat and simmer 15 to 20 minutes. Place oven rack in top 1/3 of oven and heat broiler. Cut country bread in rounds large enough to fit mouth of oven safe soup crocks. Place the slices on a baking sheet and place under broiler for 1 minute. Season soup mixture with salt, pepper and cognac. Remove bouquet garni and ladle soup into crocks leaving one inch to the lip. Place bread round, toasted side down, on top of soup and top with grated cheese. Broil until cheese is bubbly and golden, 1 to 2 minutes.</p>
Curly's BBQ Chicken Pizza	<p>1 ready made pizza crust, 6 oz. Curly's Sauceless Pulled Chicken (or Curly's Sauceless Pulled Pork if preferred), 1/2 cup BBQ sauce, 4 oz. Mozzarella, 2 oz. chopped tomato, 1 oz. chopped onion, 1 oz. sliced mushrooms, 1 oz. sliced green peppers</p>	<p>Toss Curly's Sauceless Pulled Chicken in BBQ sauce. Spread BBQ over pizza crust. Top with remaining ingredients. Bake on pizza stone in a 450 degree oven for 10-12 minutes.</p>
Three Spice Creme Brulee	<p>2 cups heavy cream, 1 cup granulated sugar, 1/4 cup packed light brown sugar, 3 whole cloves, 1/4 teaspoon ground cinnamon, 1/8 teaspoon freshly grated nutmeg, 6 large egg yolks, 18 pecans, 3/4 cup heavy cream, 6 raspberries, 6 small mint sprigs, Confectioners' sugar, for dusting</p>	<p>Special equipment: Six 6- to 8-ounce shallow ramekins; a kitchen blowtorch Preheat the oven to 300 degrees F. Put six 8-ounce ramekins on a rimmed baking sheet or in a large, shallow baking dish. For the custard: Put the heavy cream, 2 tablespoons granulated sugar, 2 tablespoons light brown sugar, the cloves, cinnamon and nutmeg in a small saucepan over medium-high</p>

		<p>heat and cook, stirring occasionally, until the sugar dissolves and the cream comes to a bare simmer.</p> <p>Meanwhile, whisk together the egg yolks, 2 tablespoons of the remaining granulated sugar and 2 tablespoons of the remaining light brown sugar in a medium bowl.</p> <p>Slowly whisk the hot cream into the egg yolk mixture. Strain the custard into a pitcher or large measuring cup. Divide the custard evenly among the ramekins. Place the baking sheet in the oven, then carefully add enough hot water to come halfway up the sides of the ramekins. Bake until the custards are just set at the sides and still wobbly in the center, about 30 minutes. Remove the ramekins from the water and let cool completely on a wire rack, about 30 minutes. Leave the oven on.</p> <p>For the garnish: While the custards cool, spread the pecans on a baking sheet and bake until they are brown and toasty-smelling, about 10 minutes. Whip the cream in a medium bowl until soft peaks form.</p> <p>To assemble: Sprinkle the remaining 3/4 cup granulated sugar evenly over the tops of the custards. Using a kitchen torch, cook the tops until the sugar melts and turns deep amber. Allow the sugar to harden, about 2 minutes. Top each creme brulee with a dollop of whipped cream, 3 pecans, a fresh raspberry and a mint sprig, if using. Dust with some confectioners' sugar and serve.</p>
Stuffed Chicken Breasts	<p>4 boneless chicken breast halves, 4 ounces soft cheese such as fresh goat's cheese, or ricotta, 1/4 cup chopped herbs (one of a kind or a mix) such as chives, parsley, tarragon, dill, mint or basil, Salt and freshly ground black pepper, 2 tablespoons olive oil</p>	<p>With a slender knife cut a 3-inch pocket along length of thickest side of chicken (or have a butcher do this for you). In a mixing bowl combine the cheese with chopped herbs of your choice and season to taste with salt and pepper. Stuff a quarter of this mixture into each pocket and secure pocket with toothpicks. Season the outside with salt and pepper. Heat the olive oil in a non-stick pan and saute the chicken, skin side down for 5 to 6 minutes over moderate heat. Turn over and cook for 5 minutes longer or until chicken is cooked through. Remove toothpicks and serve over the</p>

		<p>salad.</p> <p>Variation: instead of the cheese and herbs, stuff each chicken breast with about 2 to 4 tablespoons of another mixture which might include one or several ingredients such as slivered roasted peppers, pitted good black olives, sun-dried tomatoes, capers, anchovies, hot chilis, or other cheeses such as Mozzarella or Fontina.</p>
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