

HOLIDAY OR THEMED RECIPES

POTATO LATKES FOR HANUKKAH CELEBRATION



This is an easy recipe for celebrating with friends and family.

Makes 10 – 12 latkes

Per serving: not provided.

Ingredients

2lbs russet potatoes
1 small yellow onion
3 tablespoons matzo meal
1 large egg, lightly beaten
¼ teaspoon baking powder
2 teaspoons Kosher salt
Vegetable oil, for frying
1 tablespoon chopped fresh herbs such as chives or parsley for garnish
Sour cream, for serving
Spiced apple-pear sauce, for serving

Spiced apple-pear sauce

2 McIntosh apples, peeled, cored and chopped into ½ inch pieces
3 ripe Bartlett pears, peeled, cored and chopped into ½ inch pieces
1 tablespoon fresh lemon juice
6 cinnamon sticks
¼ teaspoon ground nutmeg
1 – 2 tablespoons sugar

Directions

Peel the potatoes and shred them in a food processor fitted with the shredding blade; transfer the potatoes to a large bowl as the food processor fills up. Repeat with the onion. Transfer the onion to the bowl with the potatoes and stir in the matzo meal, egg, baking powder and salt. Fill a large skillet with 1/2 inch oil. Heat over medium-high heat until the oil is very hot but not smoking. To test if the oil is hot enough, drop a small piece of potato into the oil; if the potato sizzles steadily, the oil is ready. Working in batches, scoop the potato mixture by 1/4-cupfuls and add them carefully to the skillet, flattening each latke slightly with a spatula. Fry, turning the latkes once, until golden brown and cooked through, about 3 minutes. Drain on paper towels. Remove any loose bits of potato mixture between batches with a slotted spoon. Serve the latkes immediately, or keep them warm in a 200 degree F oven. Garnish with fresh herbs and serve with sour cream and Spiced Apple-Pear Sauce.

Spiced apple-pear sauce

Combine the apples, pears, lemon juice, cinnamon sticks, nutmeg, 1 tablespoon sugar and 1/4 cup water in a medium saucepan. Bring to a boil over medium-high heat. Cover, reduce the heat to medium-low and cook until the apples and pears are very soft but still a bit chunky, 15 to 20 minutes. Taste the mixture and add the remaining tablespoon of sugar if desired.

Remove the sauce from the heat and stir a few times until the sauce is well combined with small chunks. Cool to room temperature. Remove the cinnamon sticks and serve. (For a smoother sauce, remove from heat, remove the cinnamon sticks and then whisk the mixture until smooth before cooling.)

FATHER'S DAY GENTLEMEN'S CASSEROLE



Any father would enjoy this in bed.

Makes 2 servings

Per serving: not provided.

Ingredients

- 1 (10oz) package frozen puff pastry shells
- 1 tablespoon butter
- 1/3 cup chopped cooked ham
- 1 tablespoon chopped green onions
- 4 large eggs, lightly beaten

Gruyere Cheese Sauce

- 1/4 cup grated Gruyere cheese
- dash of paprika
- chopped green onions for garnish

Directions

1. Bake 4 pastry shells according to package directions. Reserve remaining shells for another use.
2. Melt butter in a medium-size nonstick skillet over medium heat; add ham and green onions. Sauté 2 minutes or until green onions are tender. Add eggs, and cook, without stirring, 1 to 2 minutes or until eggs begin to set on bottom. Gently draw cooked edges away from sides of pan to form large pieces. Cook, stirring occasionally, 1 to 2 minutes or until eggs are thickened and moist. (Do not over stir.) Gently fold in Gruyère Cheese Sauce.
3. Spoon egg mixture into prepared pastry shells. Sprinkle with cheese and paprika. Garnish, if desired. Serve immediately.
4. Chicken-and-White Cheddar Casserole: Substitute extra-sharp white Cheddar cheese for Gruyère, Cheddar Cheese Sauce for Gruyère Cheese Sauce, and chopped cooked chicken for ham. Proceed with recipe as directed.

Pork Loin Roast with Carolina Apple Compote for a Cozy Christmas Dinner



This will warm everyone's belly during the Christmas holidays.

Makes 8 – 10 servings.

Per serving: not provided.

Ingredients

- 3 cloves of garlic, minced
- 3 teaspoons dried Italian seasoning
- 2 teaspoons salt
- ½ teaspoon pepper
- 1 (3-lb) boneless pork loin roast
- Kitchen string
- 2 teaspoons canola oil
- 2lbs Gala apples, unpeeled
- 1 tablespoon lemon juice
- 1 cup apple cider
- 5 tablespoons sugar
- 2 ½ teaspoons orange zest
- ½ teaspoon ground cinnamon
- Pinch of ground cloves
- 1 tablespoon butter

Directions

Combine first 4 ingredients. Rub mixture on all sides of pork roast. Tie pork with kitchen string, securing at 1-inch intervals. Cover and chill 2 hours. Preheat oven to 375°. Brown roast in hot oil in a large skillet over medium-high heat 2 to 4 minutes on all sides. Place pork on a lightly greased rack in an aluminum foil-lined roasting pan. Bake at 375° for 1 hour or until a meat thermometer inserted into thickest portion registers 150°. Cover roast with foil, and let stand 15 minutes before slicing. Meanwhile, cut apples into bite-size pieces; sprinkle with lemon juice. Add cider and next 4 ingredients to skillet. Cook, over medium heat, stirring occasionally, 10 minutes or until slightly thickened. Add apples, and cook, stirring occasionally, 20 minutes or just until apples are tender and liquid is absorbed. Stir in butter until melted, and remove skillet from heat. Stir any accumulated pan juices from roast into compote. Serve compote immediately with pork.

CAJUN CHRISTMAS EVE SHRIMP WITH ANDOUILLE SAUSAGE WITH ASIAGO GRITS



Eating dinner on Christmas Eve may be better than eating dinner on Christmas day!

Makes 6 servings.

Per serving: not provided.

Ingredients

- 1 ½ lbs of unpeeled, medium-size raw shrimp
- 1 tablespoon butter
- 1/2 lb andouille sausage, diced
- ¾ cup whipping cream
- 1/3 cup chicken broth
- 1/3 cup dry white wine
- ½ cup freshly grated Asiago or Parmesan cheese
- ¼ tablespoon ground white pepper
- Chopped fresh chives and green onion for garnish

Directions

1. Peel shrimp; devein, if desired.
2. Melt butter in a large skillet over medium-high heat; add sausage, and cook, stirring constantly, 5 minutes or until lightly browned. Add shrimp, and cook, stirring constantly, 3 to 5 minutes or just until shrimp turn pink. Remove shrimp and sausage mixture from skillet.
3. Add cream, broth, and wine to skillet; cook over medium heat, stirring constantly, 5 minutes or until slightly thickened. Stir in cheese and pepper; cook, stirring constantly, 6 to 8 minutes or until cheese is melted. Stir in shrimp and sausage mixture. Serve over Asiago Grits. Garnish, if desired.

Ragout of Mushrooms with Creamy Polenta for Mother's Day Lunch



As long as she doesn't have to do the cooking, this meal for mother's day is perfect!

Makes 6 servings

Per serving: not provided.

Ingredients

- 1 cup halved and thinly sliced shallots
- 3 garlic cloves, minced
- 4 tablespoons olive oil
- 2 (8oz) packages sliced baby Portobello mushrooms
- 2 (3.5oz) packages fresh shiitake mushrooms, stemmed and sliced
- ½ cup port
- 1 cup chicken broth
- 4 tablespoons fresh flat-leaf parsley, chopped
- 4 tablespoons butter
- 1 ½ tablespoon fresh thyme leaves
- ¾ teaspoon salt
- ½ teaspoon pepper

Creamy Polenta

- Freshly shaved Parmesan cheese
- Fresh thyme sprigs for garnish

Directions

1. Sauté shallots and garlic in hot oil in a large skillet over medium heat 2 minutes. Increase heat to medium-high, add mushrooms, and cook, stirring constantly, 4 to 5 minutes. Stir in port; cook 2 minutes. Stir in broth and next 5 ingredients. Reduce heat to low, and simmer 5 minutes or until slightly thickened.
2. Serve over Creamy Polenta with shaved Parmesan cheese. Garnish, if desired.
3. *2 (8-oz.) packages sliced fresh button mushrooms may be substituted.