# Creamy Artichoke Risotto

 Serves 12

3 tbls olive oil

½ cup finely chopped onion

2 cloves of garlic, minced

4 cups Arborio rice

6 cups vegetable stock

1 cup white wine

1 lb canned artichoke hearts, Sliced into quarters (reserving liquid from can)

1 tbls saffron

white pepper to taste

kosher salt to taste

1/2 cup mascarpone cheese

¼ stick sweet butter, diced and kept frozen

½ cup freshly chopped Italian parsley

½ cup grated parmesan cheese

Procedure:

1. Heat stock and saffron together.
2. Heat olive oil in a heavy bottom pot; add diced onions, rice and minced garlic sauté slowly for 3-5 minutes. Heat stock and saffron.
3. Add in white wine, stirring until all of wine is absorbed, add in ½ cup of stock and saffron, stir until all of stock is absorbed, and continue adding ½ cup of stock at a time until rice is tender. (If you need more liquid this is where you can use the artichoke liquid, but watch your added salt).
4. In a separate sauté pan heat 2-3 tbls of olive oil and add in sliced artichokes, sauté for 4-5 minutes, keep warm.
5. Add in sautéed artichokes and mascarpone cheese, diced frozen butter; adjust seasoning with salt and pepper. Garnish with grated parmesan cheese and chopped parsley.

Steven Capodicasa©

Grilled Cod Wrapped in Paper

Served with Asian Slaw

 Serves 12

4 lbs Cod filet, cut into 12 equal portions

3 tbls Chinese 5 spice powder

2 cups shredded cabbage

½ cup shredded carrots

½cup cilantro leaves

2 shallots minced

salt

pepper

½ cup olive oil

¼ cup lime juice

1 tbls minced lemon grass

2” piece fresh ginger, grated

1 red chilli pepper, minced fine

Parchment paper

Pre heat grill to high

Pre heat oven to 400 degrees

1. Season cod with 5 spice powder, salt and pepper, drizzle with olive oil, grill all sides and remove from grill.
2. Lay out half sheets of parchment paper on table top, fold in half to form a line in the center of the parchment paper. Place 1 tsp of butter on the centerline and sprinkle with minced shallots and several leaves of cilantro, top with seared cod.
3. Fold over paper and fold and crimp to fully sealed, place on a cookie sheet and bake for 6-8 minutes.
4. Toss cabbage, carrots, balance of cilantro leaves, minced lemon grass, ginger and chilli pepper with olive oil and lime juice, season with salt and pepper.
5. Remove parchment packets from oven when paper is fully puffed up, carefully cut open parchment and serve with Asian slaw.

Steven Capodicasa©

Individual Apple and Cranberry Crumb Pies

 Serves 12

**Crumb topping:**

2 cups all purpose flour

1 cup (packed) brown sugar

2/3 cup old-fashioned oats

1 ½ tsp ground cinnamon

1 stick chilled unsalted butter, cut into small pieces

**Filling:**

6 large Granny Smith apples, peeled, cored, cut into 3/4-inch pieces (about 2-3 cups)

6 Golden delicious apples, peeled, cored, cut into 3/4-inch pieces (about 2-3 cups)

1 lb fresh cranberries

Juice of 1 lemon and its zest

1 ½ cups sugar

2 tsp cornstarch

Vanilla ice cream

Procedure:

Pre-heat oven to 350 degrees

1. For the topping mix first 4 ingredients in medium bowl. Add butter; rub in with fingertips until mixture resembles coarse meal. Set aside.
2. To make the filling, toss apples, cranberries, lemon juice and zest, sugar and cornstarch in large bowl until well blended.
3. Transfer apple-cranberry filling to small pie tins, mounding in center. Sprinkle topping over pie. Set pies on baking pans. Bake until apples are tender, juices bubble thickly and crust is golden, about 1 hour 10 minutes. Transfer to rack. Cool 15 minutes. Serve warm with vanilla ice cream.

Steven Capodicasa©

New England Clam Chowder Served with Homemade Cheesy Crackers

Serves 12

2 cups water

2 dz littleneck, scrubbed well

2 tbls unsalted butter

3 slices bacon, chopped

1 small white onion, cut into ¼” dice

1 1/2 celery stalks, tough fibers removed, cut diagonally into 1/4-inch pieces

2 stems fresh thyme

1 fresh bay leaf

4 small redskin potatoes, peeled and cut into ½” pieces

1 1/2 cups half-and-half

salt

pepper

Procedure:

1. Bring water to a boil in a large pot. Add clams, cover, and cook until shells open, about 10 minutes. Transfer clams to a large bowl, reserving cooking liquid. Discard any clams that do not open. Remove meat from shells, and return to bowl. Discard shells. Pour reserved liquid through a fine sieve lined with cheesecloth into a large bowl (you should have 2 1/2 cups). Sprinkle a few tablespoons liquid over clams to keep them moist.

2. Melt butter in a large pot over medium heat. Add bacon, and cook, stirring, until golden brown, about 3 minutes. Pour off excess drippings, leaving just enough to coat bottom of pot. Add onion and celery, and cook until softened, 3 to 4 minutes.

3. Wrap thyme, bay leaf, and peppercorns in a piece of cheesecloth, and tie with kitchen string. Place cheesecloth in pot, and add potatoes and 2 1/2 cups reserved clam broth. Simmer over medium heat until potatoes are tender, 5 to 7 minutes.

4. Chop clams. Add clams and half-and-half to pot, and heat until just warmed through, about 1 minute. Discard cheesecloth, and season with salt. Serve immediately with crackers.

Steven Capodicasa©

Sautéed Asparagus with Roasted Peppers & Pignoli Nuts

 Serves 12

2 bunches baby asparagus, trimmed and cut into 2” bias cuts

1 red pepper, roasted and julienne

1 yellow pepper, roasted and julienne

1 orange pepper, roasted and julienne

½ cup pignoli nuts, toasted

salt

pepper

¼ cup olive oil

1 stick unsalted butter

2 shallots, minced

4 cloves garlic, minced

¼ cup chopped Italian parsley

Procedure:

1. Heat a large sauté pan and add in olive oil and butter, add in cut asparagus and season with salt and pepper. Sauté for 3-4 minutes.
2. Add minced shallots and continue to sauté for an additional 3 minutes. Add in garlic and sauté for 2-3 minutes. Add in julienne roasted peppers and check for seasoning.
3. Place on a platter and garnish with toasted pignoli nuts and chopped parsley.

Steven Capodicasa©

Jumbo Shrimp Stuffed with

 Crab with Shallot Buerre Blanc Sauce

 Serves 12

24 jumbo shrimp

1 lb lump crabmeat

12 Ritz crackers, crumbled

1 cup mayonnaise

¼ cup chopped Italian parsley

1 tsp old bay seasoning

sea salt

black pepper

2 cups chopped shallots

2 cups white wine

2 cups heavy cream

1 tbls butter

Procedure:

Preheat oven to 375 degrees

1. Place shallots and white wine in a saucepan, slowly reduced to dry. Refresh with heavy cream. Reduced slowly by half once again. Strain and season with salt and pepper. Finish sauce with 1 tbls of sweet butter.
2. Gently mix mayonnaise with old bay, parsley, sea salt and pepper. Carefully add in Ritz crackers to bind together. Carefully add in crabmeat.
3. Peel, de veined and butterfly shrimp keeping tail on, stuff shrimp with crab mix and place on a foiled lined greased sheet pan. Bake for 8-10 minutes.
4. Remove shrimp from oven, serve with buerre blanc sauce.

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