Salad with a champagne vinaigrette

Roasted Whole Beef Filet w/ a Roasted Shallot & Cabernet Sauce

Garlicky Mashed Potatoes

Herb Stuffed Filet of Pork w/ Fig & Dijon Sauce w/ Polenta and Seasonal Vegetable

Lemon Cardamom Pound Cake

w/Lemon Cream & Fruit

**Parmesan Fricos with Roasted Peppers**

**Yield: about 3 dozen hors d’oeuvres**

Ingredients

8 oz. piece of Parmigiano Reggiano cheese

1 large yellow pepper

1 large red bell pepper

1 Tbsp. Olive oil

Kosher salt

Fresh ground pepper

2-3 Tbsp.Fresh chives for garnish

Instructions

Preheat the oven to 425°.

1. Broil the pepper on a foil-lined baking pan, or roast the pepper on a stove burner, until the skin has blackened. Wrap the pepper in a sheet of foil and allow to steam for 15 to 30 minutes. Remove the skin, seeds and ribs and refrigerate if not using right away. Cut into small dice. Toss peppers with olive oil, chives and salt and pepper. Can be made 2 days ahead and stored in refrigerator.

For the fricos:

Adjust two oven racks to the top and lower third of the oven, and heat to 425°. Line two half-sheet pans with parchment or non-stick foil. Grate the cheese on the large holes of a box grater. Using a tablespoon measure, make 1 ½ inch circles of cheese on the parchment covered pans. Bake for about 10 to 12 minutes, or until the cheese melts and turns a golden brown. Immediately remove from the oven and slide the parchment onto a cooling rack. Allow to cool completely before using. Can be made 2 days ahead and stored at room temperature in a closed container.

To assemble:

Arrange the fricos on a decorative platter and spoon a small amount of the topping onto the middle of each one. Garnish with fresh chives.

**Mini Tartlets**

**15 tartlets**

**Cranberry & Brie**

1/3 cup prepared cranberry jam

15 mini phyllo tart shells

4 oz. Brie Cheese cut into cubes

1-2 Tbsp. chopped walnuts

1. Spoon 1 tsp. cranberry into each phyllo shell. Top with a cube of cheese and a sprinkle of chopped walnuts. Bake in 400 º F. oven 10-12 minutes.

**Caramelized Onion &Gruyere**

½ cup caramelized onions

1 egg yolk

3 oz. cream cheese

½ cup shredded Gruyere cheese

1 Tbsp. chopped chives

15 -20 mini phyllo tart shells

In a bowl combine all ingredients except tart shells and mix well. Spoon 1 tsp. mixture into each shell and bake in 400º f. oven 10-12 minutes.

**Wild Mushroom Tart**

2-3Tbsp. butter or olive oil

1/3 cup minced shallots

10-12 oz. mixed mushrooms, chopped

¼ cup Marsala or Madeira

2 Tbsp. chopped parley

2-3 oz. cream cheese or goats’ cheese

1 egg yolk

Salt & pepper to taste

15 -20 mini phyllo tart shells

**1.**  Heat oil in a sauté pan. Add shallots and mushrooms to sauté pan and cook 2-3 minutes. Add Madeira and continue to cook until mushrooms are dry (6-8 minutes. Remove from heat and cool slightly.Add cream cheese, 1 egg yolk, parsley and seasoning to mushroom mixture. Spoon 1 tsp. mixture into each shell and bake in 400º f. oven 10-12 minutes

**Herb Roasted Filet of Beef w/ Roasted Shallot & Garlic Sauce**

**10 servings**

**Ingredients**

2 Tbsp. oil

1 whole filet trimmed and tied (3 1/2-4 lbs.) or well-trimmed rib eye

Kosher Salt and pepper

½ cup minced fresh herbs (rosemary, parsley chives)

1 cup cabernet wine

\*Roasted Shallot and Garlic Sauce

**Procedure**

**Pre-heat oven 400 *°.*F**

1. Rub filet with oil and liberally season with herbs, salt and pepper. Heat a large skillet and sear filet on all sides until golden. (You can use an outdoor grill to do this step). Transfer filet to roasting pan or sheet pan. (This can be done in the morning. Refrigerate meat until 1 hour before it is ready to go into the oven).

2. Deglaze the skillet with wine, simmer 2-3 minutes, strain and set aside. Place filet in pre-heated oven and let roast 30-35 minutes (8 minutes per pound of meat after searing). Take the meat out when meat thermometer registers 135 degrees F. Let meat rest 10-15 minutes loosely tented with foil. Slice filet and serve with Sauce.

**Roasted Shallot & Garlic Sauce (about 3 cups)**

4-5 shallots

8 cloves garlic

Olive oil

1 cup red wine (and deglazed wine)

2 rosemary sprigs

1 Tbsp. tomato paste

3 cups brown veal stock (good quality)

Salt and pepper to taste

3-4 Tbsp. Sweet butter

Chopped parsley

1. In oven to table dish combine shallots and garlic and drizzle with olive oil add 1/3-1/2 cup water. Roast onions 35-40 minutes in a 400 degrees oven. Cool slightly and chop.

2. In a saucepan, bring the wine to a boil along with the rosemary. Reduce the wine by half, then whisk in tomato paste, stock, peeled and chopped roasted shallots/garlic, salt and pepper. Reduce the liquid down to 2 cups or until the sauce lightly coats the back of a spoon (sauce can be done ahead up to this point). Whisk in the butter and parsley and serve as directed above.

**ROASTED PORK TENDERLOIN FIG BALSAMIC AU JUS**

**8 servings**

**Ingredients**

3 Pork tenderloins

Salt & Pepper

1 cup chopped herbs (parsley, chives and sage)

3 Tbsp. oil

6 Tbsp. butter, divided

1/3 cup minced shallots, (1 whole)

1 cup quality beef stock

½ cup Fig Balsamic vinegar

1 Tbsp. Dijon mustard

Salt and pepper to taste

**Procedure**

**Pre-heat oven 400**º F**.**

Butterfly pork tenderloins and pound lightly to even and flatten. Sprinkle cut side with salt, pepper and the herb bend. Roll tenderloins and tie to secure.

Heat oil in sauté pan (you can also grill the tenderloins for 18-20 minutes) and brown meat on all sides, place in a pre-heated oven and roast for 22-25 minutes. or until the meat registers 150 on the meat thermometer. Let filet rest 10 minutes before slicing.

In sauté/roasting pan add 1 Tbsp. butter. Sauté shallots until tender. Add beef stock and balsamic, reduce 3-4 minutes or until glazed. Remove from heat and whisk in Dijon and remaining butter and serve with sliced pork and polenta.

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**Basic Vinaigrette/ With Variations**

**1 1/3 cups**

**Ingredients**

1 Tbsp. Dijon-Style Mustard

1/3 cup any flavor vinegar or citrus juice

1/3-cup good quality olive oil

2/3-cup canola or safflower oil

Kosher salt and pepper to taste

**Procedure**

In a medium bowl combine; Dijon and vinegar, mix well. Slowly whisk in combined oils to create dressing. Season with salt and pepper. Use as desired as a dressing for greens, vegetables or marinade.

**Variations:**

**Champagne Herb**: Use 1/3 cup champagne vinegar and add 2-3 Tbsp. chopped herbs, and the zest of one lemon to the basic dressing.

**Raspberry Shallot**: Use Raspberry vinegar and add 2 Tbsp. minced shallots and 1 Tbsp. minced parsley in the basic dressing.

**Roasted Garlic**: Add 1 Tbsp. roasted garlic puree to the basic dressing and use a sherry, red wine or balsamic vinegar for best flavor.

**Citrus**: Add ¼ cup lemon juice, 2 Tbsp. orange juice and 1 Tbsp. lime juice and the zest of all three to the basic dressing.

**Creamy Mashed Idaho Potatoes**

**8-10 servings**

**Ingredients**

5 lbs. Idaho potatoes

Flavor Variation\*

12 Tbsp. soft butter

2 -2 ½ cups hot milk or cream

Salt and pepper to taste

2 Tbsp. chopped chives

**Procedure**

1. Peel potatoes and cut into 2-inch cubes. Place potatoes in a heavy saucepan (equipped with a tight-fitting lid). Add about 2 inches of cold water and sprinkle with kosher salt and pepper.

2. Cover the saucepan and place over high heat. When you see steam escaping from the lid (no peaking!) immediately reduce flame to low and cook the potatoes about 20-22 minutes or until fork tender.

3. Drain any excess water from the potatoes and place back on heat to dry (30 seconds). Using a potato masher or ricer; mash potatoes until smooth. Add flavor variation\* and butter and continue to mash, and slowly beat in the warm milk, season potatoes, add chives and serve with roasted meats or chicken. Potatoes can be kept warm over a flame tamer or in a very low oven (275 degrees F.) or dotted with butter and reheated in a 350-degree oven for 20-25 minutes.

**Roasted Garlic**: Place 15-16 cloves in an oven to table dish drizzle with olive oil and add ½ cup water. Roast in a 350ºF oven for 30-35 minutes adding water if needed until garlic is very tender.

**Wasabi**: Add 1 Tbsp. Wasabi paste to potatoes

**Horseradish**: Add 2 Tbsp. prepared horseradish to potatoes.

**Parmesan Peppercorn**: Add ½ cup grated Parmesan and 2 tsp. cracked black pepper to potatoes.

**Pesto**: Add 2 Tbsp., prepared pesto and1/2 cup grated Parmesan to potatoes.

Kathleen K. Sanderson

**Soft Oven Polenta**

**6 servings**

**Ingredients**

1 cup coarse corn meal (Indian Head or Hodgson Mills)

2-3 cups water

2 cups milk

2 Tbsp. olive oil

1 tsp. kosher salt

Pinch of red pepper flakes

1 cup grated Asiago cheese

¼ cup fresh chopped herbs (sage)

**Procedure**

**Pre-heat oven 350 degrees**

Lightly grease a 3 qt. casserole. Add corn meal, 2 cups water, milk, olive oil and salt and red pepper flakes and stir until blended. Place casserole on a baking sheet.

2. Bake cornmeal mixture uncovered 35-40, minutes, stirring occasionally w/ a whisk (Do not worry if the mixture does not look blended it will!) Stir cheese and herbs into the polenta (if too thick add water at this time), taste and add salt if needed.

Serve polenta with-in 5-6 minutes from removing from oven. If you are not ready for the polenta, turn oven off and let stay in oven until you are ready.

***Grilled Asparagus***

**8-10 Servings**

**Ingredients**

3 Lbs. asparagus, snapped and peeled

2 cloves garlic minced

3 Tbsp. olive oil

Salt & Pepper

**Procedure**

1. Combine garlic, olive oil and salt and pepper. Brush onto asparagus to coat. Grill asparagus 3-4 minutes until marked. Refrigerate asparagus until ready to dress and serve.

\* Eggplant, zucchini or yellow squash can replace the asparagus

\*\* Asparagus can also be oven roasted at 400 F for 7-8 minutes.

**Roasted Herbed Grape Tomatoes**

8 servings

**Ingredients**

2 pints of grape tomatoes

Salt and pepper

2-3 Tbsp., Extra‑virgin olive oil

¼ cup chopped mixed herbs (Italian parsley, chive, thyme)

**Procedure**

**Pre‑heated 400° oven**

1. In a bowl combine tomatoes, salt, pepper and olive oil, toss to coat. Transfer to a sheet pan and roast 8-10 minutes.

2. Mix together the herbs and sprinkle evenly over the tomatoes. Allow tomatoes to stand several minutes before serving.

**Cream Cheese Pound Cake w/ Meyer Lemon & Cardamom**

**Ingredients:**

**8 ounces’ cream cheese, at room temperature**

**1 cup butter (2 sticks), at room temperature**

**1 Tbsp. lemon zest**

**1 ½ cups sugar**

**5 eggs**

**2 teaspoons pure vanilla extract**

**1 tsp. ground cardamom**

**2 cups all-purpose flour**

**1½ teaspoons baking powder**

**½ teaspoon kosher salt**

**Directions:**

1. **Preheat oven to 325°. Grease a Bundt or tube style pan.**
2. **In the bowl of an electric mixer, cream together the cream cheese and butter until fluffy.**
3. **Add in the sugar and mix until combined. Add the eggs one at a time mixing after each addition. The batter should be thickening at this point. Add the vanilla.**
4. **Sift together the flour, cardamom, baking powder and salt. Add the dry mixture to the wet batter and mix until combined.**
5. **Pour the batter into the prepared pan, filling it only 2/3 of the way. Bake cake for 60 minutes or until knife comes out clean. Cool cake for 10-15 minutes before unmolding and sprinkling with sugar.**