**Grilled Pesto Shrimp**

Servings: 4 (as an entrée), 6-8 as an appetizer

Cook Time: 5 Minutes

Total Time: 40 Minutes

**Ingredients**

2 pounds extra large or jumbo shrimp, peeled (tails left on) and deveined

1/3 cup extra virgin olive oil

1 cup basil leaves

3 large garlic cloves

1/4 teaspoon red pepper flakes

1/2 teaspoon salt

1/4 cup grated Parmigiano-Reggiano

1/4 cup walnuts or pinenuts

1 lemon, cut into wedges, for serving (optional)

**Instructions**

1. Thread the shrimp onto skewers,( 2-3 per skewer) if desired. In a food processor or blender, combine the olive oil, basil, garlic, red pepper flakes, salt, Parmigiano-Reggiano and walnuts. Process until the mixture is well blended. Reserve two tablespoons of the pesto in a bowl large enough to hold all of the shrimp and set aside. Pour the remaining pesto over the shrimp and let sit at room temperature for about 30 minutes to marinate.
2. Preheat the grill to medium-high heat. Lightly dip a wad of paper towels in vegetable oil and, using tongs, carefully rub over the grates several times until glossy and coated. Place the shrimp on the grill and cook until plump and slightly charred, a few minutes per side. Transfer the cooked shrimp to the bowl with the reserved pesto and toss to coat evenly. Serve immediately.

Mixed greens with Balsamic Roasted Pears

8 servings

**Ingredients**

4 tablespoons butter

4 pears, cut into quarters, and cored.

1 cup pecans

2/3 cup balsamic vinegar

1 Tbsp. Dijon mustard

1/4 cup vinegar, red or white wine, sherry or balsamic

½ cup extra virgin olive oil

¼ cup canola oil

8-10 cups assorted greens and herbs (frisse, endive, mesclune)

8 oz crumbled blue, goats or feta cheese.

**Procedure**

Preheat oven to 400°F.

Melt butter in an 8” square glass pan in the middle of the oven. Arrange the pears, cut sides down in a single layer in the butter, and roast in the middle of the oven until tender, turning about halfway through, and for a total of about 15 minutes. Pour the vinegar over the pears, and roast an additional 10 minutes, basting once.

Place the pecans into a nonstick saucepan with the sugar and the butter. Stir to dissolve the sugar, and bring to a boil. Reduce the heat to a simmer and cook for about 5-7 minutes, or until golden and almost dry. Season with salt and pepper to taste.

Mix together mustard and remaining vinegar, whisk in oil, Adjust seasoning; Set aside, until ready to serve. Toss the dressing with the greens, and plate, with the pears, pecans and cheese.

Baby Lamb Chops with Cabernet butter Sauce

Serves 8 as an hors d’oeuvre, 4 as a main course

2 Racks of Lamb (8 chops each) weighing approximately 1 ½ lbs. each, trimmed of fat

1 Tablespoon olive oil

kosher salt and freshly ground pepper, to taste

About 1 hour before cooking, remove lamb from refrigerator. Remove any excess fat and silver skin from the surface of the meat. Brush the olive oil over the surface of the meat, and season with salt and pepper. Heat a large skillet over high heat. Sear the presentation side of each rack until the surface is browned. Place on a parchment covered baking sheet and set aside until ready to roast.

Heat the oven to 400 degrees. Place the lamb on the middle rack and cook approximately 22 to 25 minutes, or until the temperature registers 130 degrees on an instant-read thermometer. Remove from oven and tent the meat with foil, allowing to rest 5 minutes. Slice into chops and arrange on a decorative platter. Serve the sauce in a bowl in the center of the platter as a dip.

Alternatively, the racks can be cut into individual chops and grilled for 3 minutes per side.

This can be served as an entrée for 4 people. Just drizzle the sauce over each plate before serving. Garnish with rosemary sprigs.

# Roasted Shallot & Cabernet Sauce (about 2 cups)

4 shallots, peeled but left whole

1 cup Cabernet wine (and deglazed wine)

6 cloves garlic, minced

4-5 thyme sprigs

1 Tbsp. tomato paste

3 cups quality brown veal stock

Salt and pepper to taste

3-4 Tbsp. butter

Chopped parsley

1. In a oven to table dish drizzle the shallots and garlic with olive oil and add ½ -2/3 cup water. Roast 400***°.***F oven about 25-30 minutes until soft. Cool slightly, and then coarsely chop.

2. In a saucepan, bring the wine to a boil along with the thyme. Reduce the wine by half, then whisk in brown stock, 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. Season the sauce to taste. Whisk in the butter and parsley just before serving.

**Oven Roasted Smashed Potatoes**

Serves 12

12 Yukon Gold Potatoes

¼ cup olive oil

2 tablespoons fresh chopped herbs (rosemary, parsley, or thyme, or combination)

Kosher salt and pepper to taste

Method:

1. Place potatoes in a large pot, covered in water. Bring to a boil, then lower heat and simmer for 10-15 minutes. Drain potatoes.
2. Place the cooked potatoes on a baking sheet. Smash each potato with a meat pounder or by hand. Drizzle them with the oil, herbs, salt and pepper.
3. Roast the potatoes in a preheated 400°F. for about 30-40 minutes or until potatoes are crisp.

**Oven Roasted Cauliflower with Pancetta**

Serves 4-6

Ingredients

1 head cauliflower, cut into bite sized florets

1 head garlic, peeled

Extra virgin olive oil

Salt and pepper to taste

1 cup diced pancetta, about 4 oz

2 tbsp chopped chives or parsley

Directions:

Preheat the oven to 400°F

In a large bowl, combine the cauliflower, pancetta and the garlic, coat with olive oil, and season generously with salt and pepper.

Spread the mixture on a sheet tray in an even layer, using 2 trays, if necessary.

Place in the preheated oven, and roast for about 35-40 minutes, stirring after 15 minutes. Roast until the vegetables are toasted and crisp on the edges.

Season with the chives, and serve.

***Molten Chocolate Cake***

**Ingredients**

¾ cup unsalted butter, plus more for buttering the molds

6 ounces bittersweet or semisweet chocolate, coarsely chopped

6 large eggs

1/3 cup sugar

2 Tbsp. flour

**Preparation**

Put the butter and chocolate in a medium bowl or Pyrex cups and melt it in the microwave 1 ½ -2 minutes. Stir well to combine and until melted.

Crack 3 eggs into a bowl, and add 3 more yolks (discard the extra whites). Add the sugar, and beat or whisk until light and thick, about 1 minute. Add egg mixture and 2 teaspoons flour to the melted chocolate; beat until combined.

Butter 6x 6-ounce molds or ramekins (make sure not to miss any spots, or the cakes will stick). Divide the batter among the molds. (At this point you can refrigerate them for up to 3 hours; just bring them back to room temperature before baking.)

When you’re ready to bake, heat the oven to 450°F. Put the molds on a rimmed baking sheet and bake until the cakes have puffed up a bit, the tops are barely set and the cakes still jiggle slightly when shaken, 7 to 9 minutes (better under baked than over baked). Let sit for 1 minute.

Put a plate on top of the ramekin and (with a potholder to protect your hand) carefully invert the cake onto the plate. Let it sit for 10 seconds, then lift up the ramekin. Serve immediately, with ice cream, sorbet or whipped cream.

**YIELD 6 servings**

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