

Appetizers: Sweet Potato and Roasted Chicken Salad with Miso Sesame Vinaigrette

Serves 4

Ingredients:

- 2 1/2 lb. sweet potatoes, cut into 1/2-inch chunks
- 2 tbsp. olive oil
- 1/4 tsp. salt
- 1/4 c. seasoned rice vinegar
- 2 tbsp. toasted sesame oil
- 1 tbsp. miso paste
- 1 tbsp. finely chopped peeled fresh ginger
- 1/4 tsp. pepper
- 20 oz. mixed greens
- 2 rotisserie chicken-breast halves (about 8 oz.), sliced
- 1 avocado, sliced
- Sesame seeds, for garnish

Method:

1. On large rimmed baking sheet, toss sweet potatoes with olive oil and salt; roast in 450 degrees F oven 25 minutes or until tender.
2. Whisk together rice vinegar, sesame oil, miso, ginger and pepper.
3. Among four plates layered with 5 oz. mixed greens, divide sweet potatoes, rotisserie chicken and avocado. Drizzle with miso vinaigrette; top with sesame seeds.

Main: Roasted Turkey Chasseur with Rigatoni and Cremini Mushroom Sauce

Serves 4

Ingredients:

- 2 tablespoons unsalted butter
- 1/4 pound bacon, sliced crosswise into 1/2-inch pieces
- 8 ounces sliced mushrooms
- 1 cup minced yellow onion
- 1 tablespoon minced garlic
- 2 tablespoons flour
- 2 1/2 cups turkey or chicken stock
- 1 1/2 cups heavy cream
- 3 to 4 sprigs fresh thyme
- Salt and freshly ground black pepper
- 1/2 pound roast turkey, chopped or pulled into bite-size pieces
- 3/4 pound dried rigatoni, cooked according to package directions and drained
- 1/2 cup grated Parmesan cheese, for serving
- 1/4 cup thinly sliced green onion tops, for serving

Method

1. Heat a large skillet over medium-high heat. Add the butter and bacon and cook, stirring frequently, until the bacon is rendered and crispy.
2. Add the mushrooms and cook, stirring, until softened somewhat, 2 to 3 minutes.
3. Add the onion and garlic and cook until the onion is very soft and the mushrooms are golden, about 4 minutes longer.
4. Sprinkle the flour over the mushroom-onion mixture and cook, stirring, for 2 minutes.
5. Whisk in the stock and cook until thickened, then add the cream, thyme sprigs, and season lightly with salt and pepper. Cook until the sauce has thickened enough to coat the back of a spoon and is flavorful, 12 to 15 minutes.
6. Stir in the turkey and adjust the seasoning if necessary.
7. Add the pasta and toss to coat well -- cook until just warmed through.
8. Sprinkle with the Parmesan and green onions and serve, garnished with more black pepper if desired

Dessert: Petit Fours Pound Cake with Raspberry Filling and White Chocolate Coating

Serves 12

Ingredients:

- 1 (16 oz) prepared pound cake
- 4 tablespoons seedless raspberry jam
- 16 ounces high quality white chocolate
- 1 1/3 cups heavy cream

Method:

1. Prepare ganache. Heat cream in a double boiler. When hot, add the white chocolate. Stir until melted and shiny. Set aside to cool.
2. Cut end pieces off the pound cake and cut into 12 equal slices - each should be about 1/4 inch thick.
3. Cut shapes out, out of the pound cake slices with a 1 inch square cookie cutter. You should have 48 squares.
4. Each petit four will have three cake layers - spread a very thin layer of jam between two of the layers, and top with the third.
5. When the ganache has cooled to room temperature, tint as desired, reserving 1/4 cup for drizzling, if desired.
6. Coat each petit four with ganache. The easiest way to do this is to dip the bottom of the petit four, then place on the tines of a fork and pour the ganache over the top with a ladle.
7. Refrigerate the petit fours until the ganache has set. Then repeat process, so each petit four has a double layer.
8. Drizzle with the untinted ganache, and refrigerate until ganache has set (1 to 2 hours). Refrigerate until about an hour before serving.