

# Appetizers: Roasted Butternut Squash Bisque

Serves 4

Ingredients:

- 1 tablespoon canola oil
- 1 tablespoon unsalted butter
- 1/2 cup diced onion
- 3/4 cup diced carrots
- 4 cups peeled and cubed butternut squash
- 3 cups vegetable stock
- salt and ground black pepper to taste
- ground nutmeg to taste
- 1/2 cup heavy cream (optional)

Method:

1. Heat the oil and melt the butter in a large pot over medium heat. Cook and stir the onion in the butter and oil under tender.
2. Mix the carrots and squash into the pot. Pour in vegetable stock, and season with salt, pepper, and nutmeg. Bring to a boil, reduce heat, and simmer until vegetables are tender.
3. In a blender or food processor, puree the soup mixture until smooth. Return to the pot, and stir in the heavy cream. Heat through, but do not boil. Serve warm with a dash of nutmeg.

## Main: Braised Chicken with White Wine Sauce

Serves 4

Ingredients:

- 1 tablespoon olive oil
- 4 chicken thighs
- 4 chicken drumsticks
- Kosher salt and freshly ground black pepper
- 4 shallots, sliced
- 4 cloves garlic, peeled, crushed
- 4 sprigs thyme
- $\frac{3}{4}$  cup dry white wine
- 2 cups low-sodium chicken broth

Method

1. Preheat oven to 425°. Heat oil in a Dutch oven or other heavy-lidded pot over medium-high heat. Season chicken with salt and pepper and cook until golden brown, about 5 minutes per side; transfer to a plate.
2. Add shallots and garlic to pot and cook, stirring often, until beginning to soften, about 2 minutes. Add thyme and white wine; bring to a boil, reduce heat, and simmer until reduced by  $\frac{2}{3}$ , about 4 minutes.
3. Return chicken, skin side up, to pot; add broth, bring to a simmer, cover, and transfer to oven. Braise until chicken is cooked through and tender, 20–25 minutes. Uncover; continue to cook in oven until skin begins to crisp, 8–10 minutes longer.

## Side: Roasted Acorn Squash Agnolotti & Root Vegetables

Serves 6 – 8 people

Ingredients for Acorn Squash Agnolotti:

- 1 package Nasoya Wonton wraps
- 1 egg yolk ; beaten lightly
- 1/2 teaspoon paprika
- 2 cups acorn squash ; cooked and pureed
- 1/2 cup bacon
- 1 cup sweet onion
- 3 tablespoons rosemary ; chopped well
- 1 tablespoon olive oil

Method:

1. Heat the olive oil and add onions, saute until soft.
2. Add bacon and rosemary to onions and continue to saute on medium heat until bacon is cooked.
3. Combine onion mixture and pureed acorn squash in a bowl.
4. Place one tablespoon of mixture on a ravioli sheet. Use a finger dipped in water to wet the edges of the sheet, place a second sheet on top and seal the edges together.
5. Place formed raviolis on a baking sheet lined with parchment paper.
6. Combine egg and paprika.
7. Use a pastry brush to paint a thin coat of egg on top of each ravioli.
8. Ravioli can be stored in the refrigerator on the baking sheet until cooking time (up to 2 hours).
9. To cook the ravioli boil water and salt lightly.
10. Lower each ravioli into the water. Remove each ravioli as it begins to float.
11. Serve with the sauce of your choice, butter and sage is great. Or use some extra sauce from your chicken, as well as just a drizzle of olive oil.

Ingredients for Roasted Root Vegetables:

- 1 lb yams (orange sweet potatoes) - 2 small or one large, peeled
- 3/4 lb red potatoes scrubbed clean, peel on
- 1/2 lb beets (red or golden), trimmed and scrubbed clean
- 1/2 lb large carrots peeled and halved lengthwise
- 1 parsnip medium sized (4-5 oz), peeled and halved lengthwise
- 1/2 red onion peeled
- 6 whole garlic cloves large sized
- 1/4 cup extra virgin olive oil divided
- 2 tbsp fresh thyme leaves (or 2 tsp dried thyme)
- 5 sprigs fresh rosemary (or 3 tsp dried rosemary)
- 1 tsp ground cumin (can be omitted for Ashkenazi Passover)
- 1 tsp kosher salt or more to taste
- 1/4 tsp black pepper or more to taste

Method:

1. Place a rack in the bottom of your oven and preheat oven to 400 degrees F. Slice all vegetables into chunks roughly 1 1/2 inches wide. The more similar the size of the vegetable pieces, the more evenly they will roast.
2. Place cut vegetables into a large mixing bowl. Add 3 tbsp olive oil, fresh thyme leaves, ground cumin, kosher salt, and black pepper. Stir until all vegetables are evenly coated with oil, spice and herbs.

3. Brush large rimmed baking sheet with remaining 1 tbsp olive oil. Spread the vegetables out evenly on the baking sheet. Place the rosemary sprigs on top of the vegetables, evenly spaces across the sheet.
4. Roast the vegetables in the oven for 15 minutes. Stir the vegetables, bringing the chunks from the outside towards the center and the chunks in the center out towards the edges. Return baking sheet to oven and continue to roast until the largest chunks are tender and the edges are starting to turn golden/dark, another 15-25 minutes.
5. Remove the roasted rosemary sprigs and stir the vegetables (some leaves of rosemary will remain, this is good). Season with additional salt and pepper to taste, if desired. Vegetables can be served warm or at room temperature.

## Dessert: Myer Lemon Tart with Shortbread Crust

Serves 8 – 10

### Ingredients for Lemon Curd (Filling):

- 5 Large Egg Yolks
- 2 Large Eggs
- 110 grams of Sugar
- Zest of 1 Lemon
- 110 grams of Lemon Juice
- 60 grams of Cold Butter cut into small pieces

### Method:

1. Add everything together except the butter.
2. Combine in a bowl over a double boiler. Continue to whisk until thick. (This can take up to 8 minutes) Once thick take away from steam and add butter. Then pass through a sieve and allow to cool. (Make sure you cover with plastic wrap)

### Ingredients for Shortbread (Crust):

- In a cold bowl add 250 grams of All Purpose Flour
- 2 tablespoons Powder Sugar
- Pinch of Salt
- 150 grams of Cold Butter
- Cut the butter into the flour working quickly so the mixture stays cold
- 3 tablespoons cold water

### Method:

1. Mix together until all combine. Wrap up and allow to rest for at least 30 minutes.
2. Roll out on floured surface to 1/8th inch thick then place into mold.
3. Blind bake at 350 degrees F for 8 minutes. Then bake for an additional 8 minutes.
4. Allow to cool before you serve.