



DUTCH-OVEN HERB BREAD

Prep: 3 days Bake: 45 minutes at 450°F Makes: 1 loaf

INGREDIENTS

- 2¾ cups room-temperature water (about 72°F)
- ¼ tsp. active dry yeast
- 3½ cups all-purpose flour
- 1½ cups whole wheat flour
- ¾ cup rye flour
- 2 Tbsp. kosher salt
- 1 tsp. dried Italian herbs or thyme, crushed
- All-purpose flour for dusting
- Roasted Garlic
- Herbed Whipped Butter

DIRECTIONS

1. In a bowl combine 1¼ cups of the water and the yeast.
2. Add ½ cup of the all-purpose flour, ¾ cup of the whole wheat flour, and the rye flour. Stir until combined. Cover with plastic wrap and let stand at room temperature at least 12 hours. (The dough is ready when a pinch of it floats in a glass of water.)
3. Stir 1¼ cups of the remaining water into starter.
4. Add the remaining all-purpose flour and the remaining whole wheat flour. Mix until combined. Cover with plastic wrap and let stand at room temperature 2 hours.
5. Transfer the dough to the bowl of a stand mixer. Sprinkle salt and Italian herbs over dough and add the remaining ¼ cup water.
6. With the dough hook, mix on low speed 1 minute. Increase the speed to medium-high. Mix about 10 minutes more or until dough clings to hook and pulls away from sides of bowl. Cover with plastic wrap and let stand 15 minutes.
7. Turn dough out onto a lightly floured surface. Use a flexible or rubber bench scraper to pull dough upward as far as you can and slap it down onto itself for 10 minutes.
8. Place dough in a large bowl and cover with plastic wrap. Let dough rest 30 minutes.
9. Using a bench scraper, scrape dough from side of bowl and pull upward about 12 inches.



CONTINUED

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Rotate the bowl halfway and continue this process three more times, rotating the bowl each time.

10. Cover and let dough rest 30 minutes.

Repeat this process two more times, letting the dough rest 30 minutes between each process.

11. Cover and let rest in a warm place 30 to 60 minutes or until nearly doubled in size.

12. Test dough by poking it. It should spring back slowly but still keep a slight indentation. Turn dough onto a lightly floured surface.

13. Knead gently, pulling the edges of dough under toward the center. Dust with flour and cover with a clean towel.

14. Let rest about 30 minutes or until puffed and slightly bubbly on surface.

15. Line a medium bowl with a clean towel and dust with additional flour. Uncover dough and dust lightly with flour.

16. Pick up dough and pull edges underneath several times to form a ball with a tight surface on top. Dust top again with flour. Place ball top side down in prepared bowl.

17. Cover bowl with plastic wrap. Chill 1 to 2 days to develop flavor. (Do not chill more than 2 days.)

18. Place oven rack in lower third of oven. Set a 3½- to 5-qt. Dutch oven with lid in oven. Preheat oven to 450°F for 40 minutes.

19. Uncover dough and dust with flour.

20. Transfer Dutch oven to stove top; remove lid. Invert dough into hands. Place dough in Dutch oven. Using a sharp knife or razor, make three slashes in top of dough. Cover pot and return to oven.

21. Bake 15 minutes. Remove lid.

22. Bake 30 to 40 minutes more or until crust is very browned, rotating pot once. Carefully transfer bread to a wire rack. Cool completely before slicing. Serve with Roasted Garlic and Herbed Whipped Butter.



ROASTED GARLIC

DIRECTIONS

Preheat oven to 350°F. Cut off about $\frac{1}{4}$ inch from the tops of three heads elephant garlic (recipe can be doubled). On a sheet of heavy foil large enough to wrap up all three heads, evenly space the garlic, cut sides up. Top heads with 2 Tbsp. butter, chopped. Sprinkle with $\frac{1}{4}$ tsp. sea salt flakes and your choice of 4 sprigs fresh thyme, 2 sprigs fresh rosemary, or 3 fresh sage leaves. Pull foil up over garlic, folding and crimping to seal open edges well, but leaving a little head space. Place on a baking sheet. Bake 45 minutes. Carefully open foil to allow steam to escape. When garlic is cool enough to handle, squeeze cloves from papery skins; mash cloves slightly. Serve on bread or warm vegetables.



HERBED WHIPPED BUTTER

DIRECTIONS

In a bowl combine 1 cup (2 sticks) unsalted butter, softened; $1\frac{1}{2}$ tsp. chopped fresh chives; $\frac{1}{2}$ tsp. chopped fresh dill; $\frac{1}{2}$ tsp. chopped Italian parsley; and $\frac{1}{2}$ tsp. sea salt flakes. Whip with a fork until well combined. Spoon into a pot or serving dish, and cover with plastic wrap. Chill 1 hour before serving.



RED WINE RISOTTO

Prep: 15 minutes Cook: 20 minutes Makes: 6 servings

INGREDIENTS

- 4 cups chicken stock
- 3 Tbsp. unsalted butter
- 1 medium shallot, finely chopped
- 3 cloves garlic, minced
- 1 cup Arborio rice
- ½ cup dry red wine, such as Malbec
- ¾ cup freshly grated Parmesan cheese
- 2 Tbsp. chopped fresh Italian parsley
- Salt and black pepper

DIRECTIONS

1. In a medium saucepan bring chicken stock to a simmer; keep warm. In a large saucepan melt butter over medium heat. Add shallot and garlic; cook and stir 3 minutes or until tender. Add rice; cook and stir 3 minutes. Add wine; bring to boiling and allow to reduce until liquid is nearly gone, about 1 minute.
2. Add ¾ cup simmering stock to rice mixture. Cook 6 to 7 minutes or until stock is absorbed, stirring constantly. Repeat three times, stirring constantly. (As you simmer, the rice will become creamy.) Continue to add broth a little at a time until rice is just tender.
3. Stir in half of the Parmesan and half of the parsley. Season to taste with salt and pepper. Spoon into bowl and top with the remaining Parmesan and parsley.



BUTTERNUT SQUASH BISQUE

Prep: 20 minutes Cook: 20 minutes Roast: 45 minutes at 400°F Makes: 6 servings

INGREDIENTS

- Nonstick cooking spray
- 1 2½- to 3-lb. butternut squash, halved lengthwise and seeded
- ¼ cup butter
- 1 large carrot, coarsely chopped
- ½ cup coarsely chopped onion
- ½ cup coarsely chopped celery
- 2 cloves garlic, minced
- 2 large Braeburn or Gala apples, peeled, cored, and coarsely chopped
- 1 32-oz. box reduced-sodium chicken broth
- 1 cup apple cider or apple juice
- 1 Tbsp. chopped fresh thyme
- ½ cup crème fraîche or sour cream
- Croutons
- Cracked black pepper

DIRECTIONS

1. Preheat oven to 400°F. Coat a large shallow baking pan or a 15×10-inch baking pan with cooking spray. Place squash halves, cut sides down, in the prepared pan. Roast, uncovered, 45 to 60 minutes or until tender. Cool slightly. Scoop out flesh from squash into a bowl (discard skin). You should have 2½ to 3 cups.
2. In a 5- to 6-qt. Dutch oven melt butter over medium heat. Add carrot, onion, celery, and garlic. Cook about 10 minutes or until vegetables are tender, stirring frequently. Add roasted squash, apples, broth, cider, and thyme. Bring to boiling; reduce heat. Simmer, covered, about 10 minutes or until apples are tender, stirring occasionally. Remove from heat; cool slightly.
3. When slightly cooled, puree soup in batches in a blender or food processor; return to Dutch oven. Whisk in crème fraîche.
4. Gently warm over low heat, stirring occasionally and making sure soup does not boil. Remove from heat. Top each serving with Croutons and black pepper.



CROUTONS

DIRECTIONS

Preheat oven to 250°F. In an extra-large bowl combine $\frac{3}{4}$ cup (1 $\frac{1}{2}$ sticks) butter, melted; 2 Tbsp. garlic salt; 1 Tbsp. dried parsley; and $\frac{1}{2}$ tsp. garlic powder. Whisk well to blend. Add 10 cups cubed day-old or dried bread (French or sourdough bread, sandwich bread, biscuits, or croissants). Toss to coat. Spread bread cubes in a single layer in a large shallow baking pan. Bake 1 hour, stirring every 15 minutes. Cool completely in pan on a wire rack (croutons will crisp as they cool). Store in an airtight container in the refrigerator up to 3 days or in the freezer up to 3 months.



HERB-ROASTED TURKEY

Prep: 30 minutes Roast: 2 $\frac{3}{4}$ hours at 325°F Makes: 10 servings

INGREDIENTS

- 1 white onion, quartered
- 3 carrots, peeled
- 3 stalks celery, trimmed
- 1 12-lb. turkey
- 2 Tbsp. coarse sea salt
- 1 Tbsp. freshly cracked black pepper
- 1 tsp. paprika
- $\frac{1}{4}$ cup butter
- $\frac{1}{2}$ cup chopped fresh sage
- 6 sprigs fresh thyme
- Fresh sage leaves, oranges, and blood oranges (optional)
- Turkey Gravy

DIRECTIONS

1. In a medium saucepan bring chicken stock to a simmer; keep warm. In a large saucepan melt butter over medium heat. Add shallot and garlic; cook and stir 3 minutes or until tender. Add rice; cook and stir 3 minutes. Add wine; bring to boiling and allow to reduce until liquid is nearly gone, about 1 minute.
2. Add $\frac{3}{4}$ cup simmering stock to rice mixture. Cook 6 to 7 minutes or until stock is absorbed, stirring constantly. Repeat three times, stirring constantly. (As you simmer, the rice will become creamy.) Continue to add broth a little at a time until rice is just tender.
3. Stir in half of the Parmesan and half of the parsley. Season to taste with salt and pepper. Spoon into bowl and top with the remaining Parmesan and parsley.



TURKEY GRAVY

DIRECTIONS

Drain turkey drippings from roasting pan. Skim fat from the drippings. Add enough butter to the fat to equal $\frac{1}{4}$ cup. Add enough chicken broth to the strained drippings to equal 2 cups. In a large skillet whisk together the fat and $\frac{1}{4}$ cup all-purpose flour. Cook and stir 1 minute. Add broth mixture. Cook and stir until thickened and bubbly. Remove from heat and stir in 1 tsp. fresh thyme leaves. Season to taste with salt and pepper. Serve immediately with turkey.



WINTER SALAD

Prep: 35 minutes Chill: Overnight Makes: 8 servings

INGREDIENTS

- 1 clove garlic, peeled
- $\frac{1}{2}$ cup olive oil
- $\frac{1}{2}$ cup cider vinegar
- 2 Tbsp. water
- 2 tsp. stone-ground mustard
- $\frac{1}{2}$ tsp. coarse sea salt
- $\frac{1}{2}$ tsp. freshly cracked black pepper
- 2 Tbsp. butter
- $\frac{1}{4}$ cup packed brown sugar
- $\frac{1}{2}$ tsp. garlic salt
- 1 cup walnut halves
or coarsely chopped walnuts
- 8 oz. fresh kale, torn and tough stems removed (about 8 cups)
- 3 oz. fresh baby kale (about 3 cups)
- 1 cup pomegranate seeds
(1 large pomegranate)
- $\frac{1}{2}$ cup crumbled Gorgonzola cheese

DIRECTIONS

- 1.** The day before, make the dressing. Smash garlic clove with the side of a chef's knife and place in a screw-top jar. Add olive oil, vinegar, water, mustard, sea salt, and pepper. Cover and shake well. Refrigerate overnight to allow garlic to infuse the dressing.
 - 2.** In a large skillet melt butter over medium heat. Stir in brown sugar and garlic salt. Add walnuts. Cook about 5 minutes or until toasted, stirring constantly to prevent burning. Remove from heat. Let cool in skillet.
 - 3.** In a large bowl toss together the torn kale and baby kale. Drizzle with $\frac{1}{2}$ cup dressing; toss to coat. Top with pomegranate seeds, Gorgonzola, and toasted sugared walnuts. Serve immediately and pass remaining dressing.
- TIP:** This is a basic dressing that is good to have on hand. Save any remaining dressing for another salad.



EGGNOG TRES LECHES CAKE

*Prep: 25 minutes Bake: 35 minutes at 350°F
Cool: 1 hour Chill: 8 hours Makes: 16 servings*

INGREDIENTS

- 3 cups all-purpose flour
- 3 tsp. baking powder
- ½ tsp. ground nutmeg
- 1 tsp. salt
- 1½ cups sugar
- 1 cup (2 sticks) butter, softened
- 2 tsp. vanilla
- 2 eggs
- 1 cup milk
- 1 14-oz. can sweetened condensed milk
- 1 12-oz. can evaporated milk
- 1½ cups eggnog
- Jo's Whipped Cream

DIRECTIONS

- 1.** Preheat oven to 350°F. Grease and flour two 8-inch springform pans. In a large bowl stir together the flour, the baking powder, nutmeg, and salt. In another large bowl beat together sugar and butter with an electric mixer on medium speed until light and fluffy. Beat in vanilla. Add eggs, one at a time, beating well after each addition. Alternately add milk and flour mixture, beating on low speed after each addition just until combined. Spread batter evenly into the prepared pans.
- 2.** Bake 35 to 40 minutes or until a wooden toothpick inserted in the center comes out clean and cakes are golden brown on edges. Cool completely in pans on a wire rack.
- 3.** In a medium bowl stir together sweetened condensed milk, evaporated milk, and eggnog. Using a large skewer or chopstick, poke holes through cakes about 1 inch apart. Pour half of the eggnog mixture over cakes; let soak in 5 minutes. Pour the remaining eggnog mixture over the cakes. Cover pans with plastic wrap and place on a large tray or baking sheet. Store in the refrigerator 8 to 24 hours.
- 4.** Remove cakes from springform pans. Place one layer on a cake stand. Spread Jo's Whipped Cream lightly over top of cake. Add second layer. Very lightly spread whipped cream over the sides. Top with remaining whipped cream. If desired, sprinkle with additional ground nutmeg. Serve immediately.



JO'S WHIPPED CREAM

DIRECTIONS

In a chilled mixing bowl beat 2 cups heavy cream, ¼ cup powdered sugar, 1 tsp. vanilla, and a pinch of sea salt with a mixer on medium until soft peaks form (tips curl).
Use immediately or store in a covered container in the refrigerator up to 30 minutes.



ROSEMARY POMEGRANATE SODA

Prep: 15 minutes Stand: 3 hours Chill: 24 hours Makes: 8 servings

INGREDIENTS

- 2 cups water
- ½ cup honey
- ¼ cup fresh rosemary leaves
- 2 cups pomegranate seeds
- 1 24-oz. bottle
- pomegranate juice
- 3 cups club soda, chilled
- Fresh rosemary sprigs (optional)

DIRECTIONS

- 1.** In a large saucepan bring the water, honey, and rosemary leaves just to a boil. Remove from heat. Add the pomegranate seeds and mash slightly to release their juices. Let stand until cooled to room temperature.
- 2.** In an 8-cup measure combine the rosemary mixture and the pomegranate juice. Cover and chill 24 to 48 hours.
- 3.** Strain mixture through a fine-mesh sieve into a large pitcher. Just before serving, stir in the club soda. Serve in ice-filled glasses. If desired, garnish with additional rosemary sprigs.