**Roasted Poblano Chile and Corn Soup**

**Ingredients:**

3 fl. oz. Vegetable oil

12 Poblano peppers, halved, seeds removed & charred

5 # Corn, frozen, oven roasted

4 C Onions, medium dice

4 C Carrots, medium dice

8 Garlic cloves, peeled

2 qt. Vegetable stock

1 qt. Heavy cream

 Fried tortilla strips, as needed for garnish

**Method:**

1. Using a total of 1 fluid ounce (30 milliliters) of the vegetable oil, rub the chiles with oil and place on a sheet pan. Do the same with the corn then roast the chiles and corn at 450°F (230°C) for 10 to 15 minutes.
2. Heat a rondo on the stovetop until very hot. Toss the onions, carrots and garlic cloves in the remaining vegetable oil. Drop the vegetables into the hot pan and allow them to char. Stir occasionally to char them evenly.
3. Add the roasted peppers and corn kernels to the pot.
4. Add enough stock to cover the ingredients, then bring to a boil and reduce to a simmer. Simmer until the ingredients are tender, approximately 30 minutes.
5. Purée the soup in a blender or food processor. Return the soup to the same pot, add the heavy cream and reduce to the desired consistency. Season to taste with salt and pepper.
6. Serve the soup garnished with julienne of fried tortilla strips.

**North African Spiced Salmon with French Lentils**

**Serves 4**

Lean, mellow lentils complement the richness of the fish. This version includes a Moroccan-inspired spice rub on the salmon. As you eat, flake the salmon into the lentils to better distribute those aromatic spices throughout the dish.

**Ingredients:**

 1 cup French lentils (lentils du Puy), rinsed

 1/3 cup dried apricots, finely diced

 2 Tbs. olive oil

 1 large onion, chopped (about 2 cups)

 1/4 cup chopped fresh flat-leaf parsley; more for serving, if you like

 1 Tbs. drained capers

 1/2 tsp. finely grated lemon zest

 1 Tbs. fresh lemon juice

 Fine sea salt

 1/2 tsp. ground cumin

 1/2 tsp. paprika

 1/4 tsp. ground cinnamon

 1/4 tsp. ground ginger

 1/4 tsp. ground turmeric

 1/8 tsp. ground allspice

 1/8 tsp. cayenne

 4 6-oz. salmon fillets, skinless or skin on

1. In a 4-quart saucepan, bring the lentils and 3 cups water to a boil over medium-high heat. Reduce to a simmer, add the apricots, and gently simmer until the lentils are tender but still hold their shape, 35 to 45 minutes. Drain.

2. Meanwhile, heat 1 Tbs. of the oil in a 12-inch skillet over medium heat. Add the onion and cook, stirring occasionally, until soft and golden, 6 to 8 minutes. Add the lentils, parsley, capers, lemon zest and juice, and 1/4 tsp. salt, and stir to combine. Keep warm over low heat.

3. Combine the cumin, paprika, cinnamon, ginger, turmeric, allspice, cayenne, and 1/2 tsp. salt in a small bowl. Pat the spice mix onto the salmon.

4. Heat the remaining 1 Tbs. oil in another 12-inch nonstick or cast-iron skillet over medium-high heat. Add the salmon, flesh side down, and cook until golden brown, 3 to 4 minutes. Turn and cook to your liking, another 2 to 3 minutes for salmon that’s barely opaque in the center. Serve the salmon over the lentils, garnished with more parsley, if you like, and with the lemon wedges.

**Ras El Hanout**

Literally translated as “head of shop,” the Arabic phrase *ras el hanout* really means “top shelf.” Legend has it this Moroccan spice blend was created by North African spice dealers who would mix together the best of what they had on offer, thus creating a heady, aromatic signature blend—sometimes 50 individual spices deep. Here the vibrant, earthy mix is pared down to just eight spices (plus salt), including cinnamon, cumin, coriander, allspice, black pepper, and ginger. It’s essential to the savory turkey pie known as [b'stilla](https://www.epicurious.com/recipes/food/views/101069), but makes an excellent addition to lamb burgers and roasted chicken as well.

**YIELD:** Makes about 3 tablespoons

**INGREDIENTS**

* + 1 teaspoon ground cumin
	+ 1 teaspoon ground ginger
	+ 1 teaspoon salt
	+ 3/4 teaspoon freshly ground black pepper
	+ 1/2 teaspoon ground cinnamon
	+ 1/2 teaspoon ground coriander seeds
	+ 1/2 teaspoon cayenne
	+ 1/2 teaspoon ground allspice
	+ 1/4 teaspoon ground cloves

**PREPARATION**

* 1. In a small bowl whisk together all ingredients until combined well. Spice blend keeps in an airtight container at cool room temperature 1 month.

**Bailey’s Irish Cream Laced Crème Brulée**

Yield: 8 ramekins

**Ingredients:**

2 ½ C Heavy whipping cream

2/3 C Milk

1 Vanilla bean, split lengthwise or ½ tablespoon vanilla extract

¾ C Sugar

4 Egg yolks

2 Eggs

¼ C Bailey’s Irish Cream (add more if desired)

½ C Fresh berries – strawberries, raspberries, blueberries, etc. (optional)

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1 C Heavy whipping cream with ½ teaspoon sugar whisked to stiff peak

 Cocoa Powder, enough for dusting

**Procedure:**

1) Bring cream, milk, and vanilla bean to a boil. Whisk eggs and yolks with the sugar in separate bowl. Pour hot milk mixture over egg mixture whisking constantly. Add Bailey’s Irish Cream.

2) Strain mixture, then add berries and pour into desired ramekins and place in water bath in oven.

3) Bake until set, about 35-40 minutes. Remove and allow to cool. Sprinkle sugar on top and torch. Pipe with whipped whip cream & dust with cocoa powder.

4) Enjoy!