**Roasted Sweet Potatoes and Brussel Sprout Salad**

Serves: 6 - 8 people

**Ingredients: Amount: Instruction:**

Sweet Potatoes 1 ½ # Med. Diced

Brussel Sprouts 1 ½ # Cleaned, quartered, and blanched

Pancetta or Bacon 3 - 4 oz.

Craisins 2 oz.

Brown Sugar & Mustard Aioli 2 - 3 oz. See recipe below!

**Directions:**

1. Blanch Brussel sprouts in salted boiling water until tender, shock in ice water and remove.
2. Place pancetta in a heated sauté pan and brown for about 2 - 3 mins.  Remove from pan and place on a paper towel lined plate to absorb excess grease.
3. Place the sweet potatoes and Brussel sprouts on a baking sheet to roast.  Coat the veggies with oil, season, and place in a 400 F oven for about 20 - 30 mins (just until they are brown and caramelized).  Another option is to sauté the veggies in the pan used for the pancetta.
4. Cool slightly.  Add the sweet potatoes, Brussel sprouts, and pancetta to a bowl.  Toss with aioli.  Sprinkle top with craisins. Serve warm.

**Brown Sugar & Mustard Aioli**

Yields: 3 oz.

**Ingredients: Amount:**

Mayonnaise 2 oz.

Lemon Juice 2 t

Dijon Mustard ½ T

Brown Sugar 1 T

Salt & Pepper as needed

**Directions:**

Mix all the ingredients in a small bowl.  Season with salt and pepper.

**Plum & Balsamic Vinaigrette**

**2 cups**

**Ingredients:**

1 T Dijon mustard

1 T Shallots, finely diced

1 T Brown sugar

2 fl. oz. Balsamic vinegar

2 fl. oz. Plum vinegar

12 fl. oz. Salad oil

**Procedure:**

Whisk together dressing ingredients until emulsified. Can make ahead of time.

**Idea:** Great with duck, goat cheeses & figs

**Trio of Apples and Leek Soup**

**Yields 1 gal**

**Ingredients:**

½ c Salad oil

3 Celery Stalks, cleaned and chopped

3 onions, large, cored removed and chopped

3 Leeks, split lengthwise and washed then chopped

8 garlic cloves

6-8 Granny Smith, Braeburn, & Golden Delicious core removed then chopped

2Tbs Brown Sugar

2 Qts Chicken or Vegetable stock

2 C Heavy Cream

**Method:**

1. Heat large saucepan with oil. Add Celery, onions, leeks, and garlic. Allow the mixture to cook gently with medium flame until begins to soften. Add apples and brown sugar.
2. Let mixture cook another 10-12 minutes to allow flavors to meld together.
3. Add desired liquid and bring to a boil then reduce heat and cook slowly for approximately 30 minutes or until everything is tender.
4. Puree soup in blender or with stick “Wand” until smooth. Pass through a china cap and allow to cool.
5. Add heavy cream to soup then season with salt and ground white pepper to taste.
6. Serve hot or chilled.

\*\*\* Can add some more brown sugar if desired. Garnish with toasted almonds. \*\*\*

**White Vegetable Stock**

**Ingredients:**

2 t Salad Oil 6 oz. Celery, thinly sliced

4 oz. Fennel, sliced ½ oz Garlic, chopped

1 oz. Shallots, chopped 3 oz. Leeks, sliced

7 qt. Water 1 ea. Bouquet Garni

8 oz. Dry Vermouth, optional 1 T Juniper Berries, toasted

8 oz. Carrots, thinly sliced 2 ea. Bay Leaves

12 oz. Mushroom trimmings

**Procedure:**

1) In a stockpot heat the salad oil, and then add the garlic and shallots. Cook gently over moderate heat until they are tender and translucent and the aroma is released.

2) Add the rest of the ingredients.

3) Bring the stock to a boil, then reduce the heat and simmer slowly for about 45 minutes.

 4) Strain the stock, and properly cool and store until refrigeration

**Dulce de Leche Panna Cotta**

**Ingredients:**

1 T gelatin, powdered

¼ cup cold water

1 cup cream

1 cup milk

1 cup Dulce de Leche

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Make bittersweet chocolate ganache for on top then fresh strawberries or berries

**Method:**

1. Bloom gelatin in cold water

2. Heat milk and cream

3. Add dulce de leche to milk and cream mix until smooth

4. Add bloomed gelatin

5. Pour into mold, chill