

SPICED APPLE CHUTNEY

Ingredients:

1 ½ cups white vinegar
1 ½ cups white sugar
4 tart apples – peeled, cored, and cut into 1/2-inch cubes
¼ cup diced dried apricots
¼ cup golden raisin
¼ cup diced shallots
5 thick slices fresh ginger
¼ tsp Red Pepper flakes
1 whole star anise
2 cloves garlic, minced
1 tsp kosher salt, or to taste
½ tsp yellow mustard seed

Directions:

Whisk vinegar and sugar together in a large saucepan; add apples, apricots, raisins, shallots, ginger, red pepper flakes, and star anise.

Bring to a simmer, reduce heat to medium-low; stir in garlic, salt, and mustard.

Simmer mixture, stirring occasionally, until fruit is soft, and liquid is reduced, 40 to 45 minutes.

Remove from heat and cool to room temperature.

Remove ginger pieces and star anise, transfer mixture to a bowl, and season with salt and pepper flakes. Chill

ORANGE SCENTED TERIYAKI SAUCE

Ingredients:

1 T Cornstarch
1/4 C Cold water
1/4 C Soy sauce
1 C Water (or pineapple juice)
5 T Packed brown sugar (use only 4 tbsps if using pineapple juice)
1/2 t Ground ginger
1/4 t Garlic powder
2 T Honey
1 Orange; zest & juice

Directions:

In a small bowl, combine cornstarch & 1/4 cup cold water. stir until cornstarch is dissolved; set aside.

In a saucepan, combine 1 cup water, soy sauce, ground ginger, garlic powder, brown sugar & honey; orange zest and juice then bring to a simmer.

When liquid is simmering & brown sugar has melted, add the cornstarch/water mixture & simmer until thick enough to coat the back of a spoon, nappe. (do not over thicken!)

TUSCAN SALSA VERDE

YIELD: 1 CUP

NOTE: SERVED WITH PASTA, STEAK, CHICKEN, OVEN-ROASTED POTATOES

Ingredients:

1 bunch Flat-leaf Italian parsley,
minced
1 tbsp Capers, drained and minced
2 clove Garlic, minced
1 Lemon, zested and juiced
½ tsp Red pepper flakes, or more
to taste Kosher salt, to taste
Cracked black pepper, to taste
½ C Extra virgin olive oil

Directions:

Chop the parsley until minced and place in a large bowl.

Mince the capers and garlic and add to the parsley.

Zest the lemon, then juice. Add both the juice and zest to the parsley, capers, and garlic.

Add the red pepper flakes, salt, cracked black pepper and the olive oil to the bowl and mix until incorporated. Taste for seasoning and add more salt, pepper, and/or red pepper flakes as desired. For a thinner consistency, add more olive oil.

Notes:

To make this recipe in a food processor:

Add the parsley to the food processor whole and pulse 3-5 times to break it down. Add the capers and whole garlic cloves and pulse until all ingredients are chopped or minced to your desired texture. Scrape the herb mixture from the food processor into a large bowl and proceed with Step 3.