



SALLY TOMATOES

HOLIDAY MENU

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Seasons Greetings Fellow Rotarians! Cooking around the holidays can be a stressful time with shopping, last minute additions to the holiday table and the expectations of something tremendous to come out of the kitchen, your kitchen!

While all of this is going on you would like to be able to enjoy yourself, be able to execute the menu ahead of time so you have time to enjoy your guests and a couple of cocktails. The following are great recipes that are elegant and savory, easy to execute and will please even the pickiest of palates.

*I have given you an appetizer, a salad, a pasta dish, and a main course with a choice of two winter sauces. All of the preparations on these dishes are simple can be done a day or two in advance!
Happy Holidays!*

SICILIAN LAMB MEATBALLS

Ingredients:

Meatballs:

1 lb ground lamb
1 cup toasted French bread crumbs
½ cup parmesan cheese
¼ Cup chopped Italian parsley
2 garlic cloves minced
½ cup cream
1 tsp kosher salt
½ tsp pepper

Sauce:

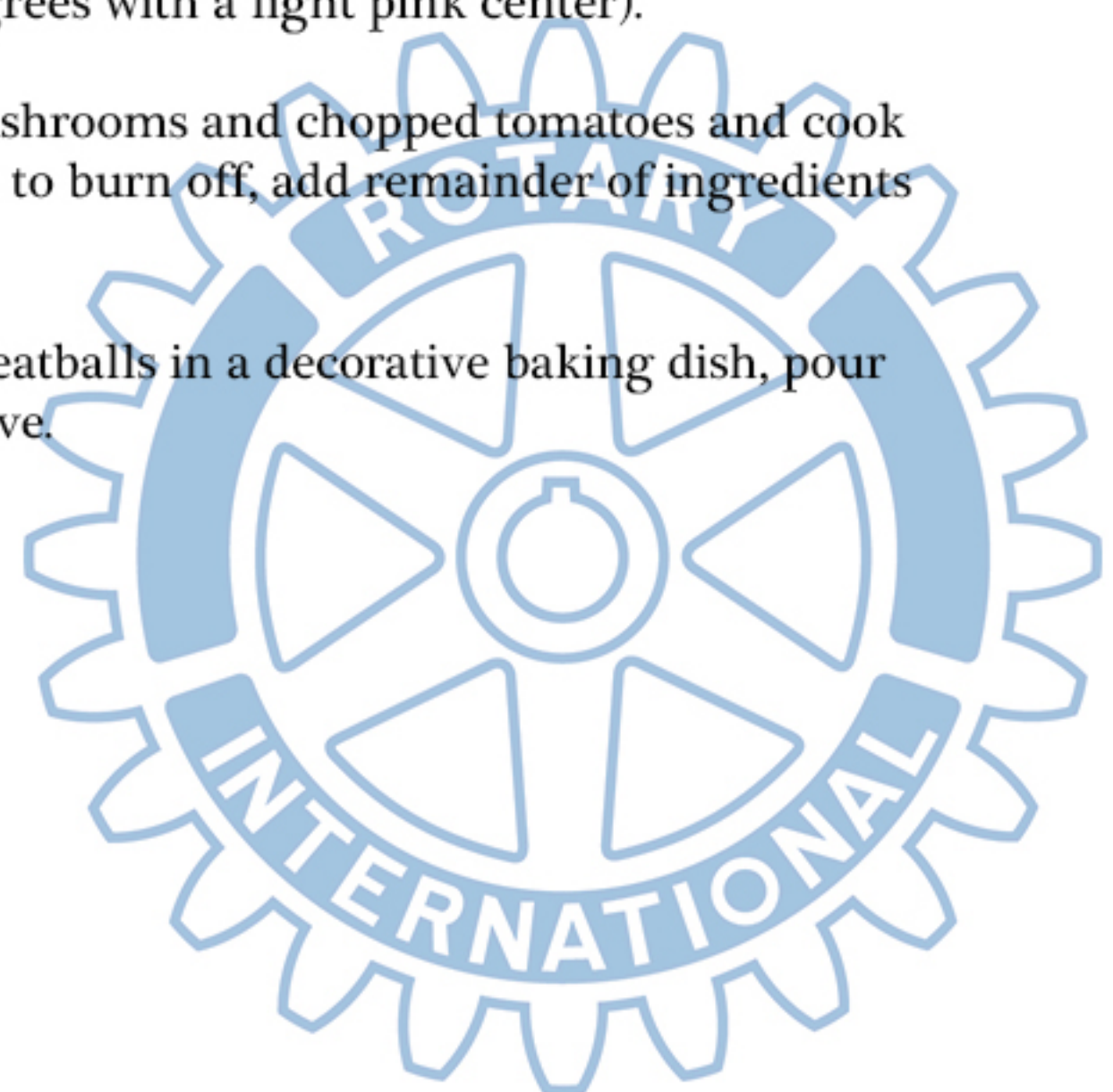
5 cups chopped Roma Tomatoes (well drained)
2 Portobello Mushrooms, gills removed and cut into ½ inch pieces
¼ cup extra virgin olive oil
½ cup chopped fresh basil
1 tsp crushed red pepper
½ Cup Dry Marsala Wine
2 tablespoons slivered garlic

Preparation:

Meatballs: Combine all ingredients, shape into golf ball size balls and gently sauté in a non-stick skillet coated in olive oil until cooked to medium temperature (160 degrees with a light pink center).

Sauce: Over medium heat sauté garlic until light brown, add mushrooms and chopped tomatoes and cook over high heat for three minutes, add Marsala and allow alcohol to burn off, add remainder of ingredients and reduce heat to a simmer and allow to reduce for 5 minutes.

Add meatballs to sauce and simmer 5-10 more minutes, place meatballs in a decorative baking dish, pour sauce over the top, sprinkle with chopped Italian parsley and serve.



BAKED GOAT CHEESE SALAD

with Toasted Hazelnuts in Hazelnut Vinaigrette

Ingredients:

Goat Cheese Gratin:

½ lb goat cheese (plain)
2 Eggs (well beaten)
1 Cup Seasoned Breadcrumbs
1 Cup flour
2oz extra Virgin Olive Oil

Salad:

Four heads of butter lettuce, cut into bite size pieces,
well cleaned and pat dry
1 Cup toasted Hazelnuts (filberts), husks removed

Vinaigrette:

¼ Cup Hazelnuts
½ Cup Champagne Vinegar
1 Tbsp Honey
1 Shallot
½ Tsp White Pepper
½ Tsp Kosher Salt
½ Cup Hazelnut Oil (if you can not find you can
use olive oil)

Combine all ingredients except the hazelnut oil in a Cuisinart and blend until smooth, slowly pulse in the hazelnut oil at the end until incorporated.

Make the Goat Cheese Gratin in Advance:

Form the goat cheese into 10z discs, coat each disc in flour, then egg and then breadcrumbs (make sure discs are completely coated and set aside. In a medium hot non stick skillet pour olive oil. Add goat cheese discs and fry off until golden brown (careful not to burn). Transfer to a small baking pan lined with parchment paper. Discs can be covered and put in the refrigerator, simply warm in a 350 degree oven for 10 minutes prior to placing them on top of your salad.

Assemble Your Salad:

In a large mixing bowl combine lettuce and toasted hazelnuts, cover with enough dressing to coat lettuce (you may have additional dressing for another time, simply store in the refrigerator). Divide your salad onto 8 chilled salad plates and top with warm goat cheese gratin.

PORK PRIME RIB

Ingredients/Cooking:

1 Pork Prime Rib (Bone in Center Cut Pork Roast) ask your butcher, this roast should contain 6 Ribs.
4 Cups Apple Juice
2 Cups Apple Cider Vinegar
5 tbsp Kosher Salt
4 tbsp Course Cracked Black Pepper
2 tbsp Paprika
3 tbsp Herbs de Provance

Place Pork Prime Rib in baking dish and pour apple juice and apple cider vinegar over the roast cover and allow to marinate for 3 hours, drain and place in roasting pan. Combine all spices in a bowl and mix well, massage the spice mixture onto the roast making sure all area is well covered. Bake at 325 degrees uncovered until internal temperature (at the inside of the bone) reaches 140 degrees; allow to rest for 10 minutes. With a sharp chef's knife cut in between each chop and arrange on a platter with appropriate garnish.

ASPARAGUS LASAGNA

Ingredients:

Asparagus:

3lbs Fresh Asparagus

Trim and blanch asparagus in lightly salted boiling water until tender (will depend on size of asparagus), transfer to ice water bath to preserve color and crispness, after cold drain and pat dry.

Sauce:

4 Cups Pesto Sauce

4 Cups Cream

Mix pesto sauce and cream together and put aside, this can be done cold.

Additional Ingredients:

2 lbs Shredded Mozzarella Cheese

Pasta:

2lbs dry lasagna noodles, blanched in lightly salted water until al dente, drained and put to the side

Assembly and Cooking:

Just like making regular lasagna. In a baking dish (about 9 x 13) spread small amount of pesto sauce on the bottom, then layer with lasagna noodles, a little more sauce, then asparagus, mozzarella cheese, and repeat the process until you reach the top of the baking dish (three layers), the top layer should be mozzarella cheese.

Bake uncovered @ 350 degrees until golden brown, allow to stand for 5 minutes before cutting into pieces and serving. Can be used as a side dish (12 servings) or as a main course (6-8 servings). This dish also works well for those sometimes hard to please vegetarians.

BRANDIED CHERRY DEMIGLAZE

Ingredients:

1/2 lb Dried Tart Cherries (Italian Amarena are the best)

1 Stick Butter (salted is fine)

1 Pint Brandy (and one extra glass, for the cook)

1/2 Cup Fine Diced Shallots

1 Quart Beef Broth

1 tsp White Pepper

Method:

Soak Cherries in brandy for at least three hours. Sauté Shallots in butter until golden brown, then deglaze the pan with the brandy cherry mixture, add the beef broth and bring to a boil, add white pepper. Reduce to a simmer and allow sauce to reduce (about an hour)

PEAR LEEK COMPOTE

Ingredients:

5 Bartlett Pears, cored and cut into slices
1 Cup Sliced Leeks
3 tbsp Butter (salted is fine)
½ Cup Sweet White Wine
¼ Cup Golden Raisins (only white raisins)
¼ Cup Toasted Pine Nuts
1 Cup Chicken Broth
¼ tsp Grated Nutmeg
Pinch of Cloves
¼ tsp White Pepper
¼ tsp Kosher Salt

Method:

Sauté leeks in butter until tender, add pears and allow to sauté for a few minutes until married with the leeks (do not over sauté the pears as they will begin to fall apart, you want them a little firm). Add white wine and allow simmering for a few minutes then, adding chicken broth pine nuts, raisins and remainder of seasonings. Cook over medium heat for about 5 minutes.

Either of these sauces can be used with the pork or make them both and dazzle your guests!