

Pistachio Toast Points

Wine pairing : Maize Valley Frontenac Gris Sparkling

Beer Pairing: Maize Valley Helles

serving size 8-12 depending on how hungry you are

Ingredients:

- 1 loaf Bread of choice- Italian, French, Sourdough (homemade if you want to get wild)
- 2 cups whipped feta
- ½ cup pistachios roughly chopped
- Hot honey (as much as you like)
- Olive oil ¼ cup

Special equipment: pastry brush

Instructions:

- Preheat oven to 350 degrees
- If you're making your own bread, do that, and let it cool completely before cutting into it. If you are purchasing bread, we recommend something a little chewy.
- Slice bread, brush with olive oil and toast for 5 min or so, depending on your oven, remove from oven and allow to cool completely. While bread is cooling, give the pistachios a rough chop.
- Set out your items and assemble
- Toast, whipped feta, pistachios, drizzle of hot honey and repeat!
- This is a wonderful snack to make for guests, a great appetizer, or just a treat for yourself on a sunny afternoon!

New England Clam Chowder - *serving size 8 guests*

Ingredients:

- 5 lbs medium soft shell clams
- 4 ounces thick cut bacon
- 3 tablespoons unsalted butter
- 1 large yellow onion diced
- 2 stalks celery diced
- 1 teaspoon fresh thyme leaves
- 2 bay leaves
- 1 ½ lbs Yukon gold potatoes
- 1 ¾ cups heavy cream
- Freshly ground black pepper
- Kosher or sea salt as needed

Garnish

- Chopped parsley
- Oyster crackers

Special equipment

- Sieve
- Colander

Instructions:

1. Place the colander in a large bowl and fill it with cold water. Add the clams, gently swish them around and let them soak for a few minutes
- Lift the colander full of clams out of the bowl. Drain and refill the bowl. Repeat soaking, draining and refilling until the water is clear and grit-less
2. Pour 2 cups of water into an 8 quart pot, cover and bring to a boil. Scoop the clams into the pot and steam covered for 4 minutes. Remove the lid and gently stir the clams with a wooden spoon.
 - Clam shells can be brittle so be careful!
 - Cover the clams and continue steaming until all the clams open 4-6 minutes. Discard any clams that do not open.
3. Transfer the clams to a large bowl and strain the broth through a sieve. You should end with about 4 cups of liquid
4. When cooled, remove the clams from the shells, snip off and discard the siphons and the black tough skin covering the siphons.
Heat a 4-6 quart heavy bottomed pot over low heat and add your chopped bacon. Cook until the bacon is crispy and has rendered some of its fat. Using a slotted spoon remove the bacon from the pot, but leave the fat
5. Add the butter, onion, celery, thyme and bay leaves to the pot. Cook, stirring occasionally, until the veggies are soft

6. Add the potatoes and reserved broth. The broth should just about cover the potatoes, if not add a little bit of water. Crank the heat to high, and bring the pot to a simmer. Cook the potatoes until they are tender.
7. Slide the pot off of the heat, stir in the clams, cream, and salt and pepper to taste. Like all soups, this tastes better when it has time to sit. Let the soup alone for at least 30 minutes
8. Before serving, garnish with bacon, parsley, and oyster crackers

Apple Coleslaw with cranberries and pecans - *serving size 8*

Ingredients:

- ¼ cup mayo
- 2 tablespoons balsamic vinegar
- 2 Tablespoons extra virgin olive oil
- 2 Tablespoons maple syrup
- ½ teaspoon kosher salt
- ¼ teaspoon black pepper
- 4 cups shredded green cabbage – toss with salt, and allow to sweat for 2 hours to remove excess water
- 1 large apple, cut into match sticks
- ½ cup thinly sliced red onion
- ½ cup dried cranberries
- 2 tablespoons fresh chopped parsley
- ½ cup candied pecans

Instructions:

1. In a large bowl whisk together the ¼ cup mayo, 2 tablespoons balsamic vinegar, the 2 tablespoons extra virgin olive oil 2 tablespoons maple syrup ½ teaspoon kosher salt and ¼ tsp black pepper until smooth
2. Squeeze excess water out of cabbage, combine remaining ingredients, toss with dressing to coat and allow to sit for an hour or so. This allows flavors to melt together!
3. This salad holds really well and can be made days ahead of time

Oven Braised Short Rib Ragu with Pappardelle

Ingredients:

- 3 lbs bone in beef short ribs
- 12 oz papparedelle pasta
- 2 tablespoons olive oil
- 1 cup carrots, chopped
- 1 cup celery, chopped
- 1 large yellow onion, diced
- 8 garlic cloves, sliced or minced
- 2 tablespoons tomato paste
- 1 ½ cups red wine
- 28 oz diced tomatoes
- 1 ½ cup beef broth
- 3 fresh bay leaves
- 1 large bundle fresh thyme sprigs
- Salt
- Pepper
- Fresh parmesan cheese

Instructions:

1. Remove any excess moisture from the short ribs, by patting them dry with paper towels. Season all sides thoroughly with salt and pepper
2. Heat a large heavy bottomed pot, and add olive oil
3. Once oil is hot, add short ribs and sear all sides, remove short ribs
4. Add onion, carrots, and celery to the same pot, cover and sweat for 10 minutes.
5. Add in garlic and sautee
6. Add in tomato paste, sautee, allowing the color to turn darker
7. Add red wine to deglaze, scrape at bottom of pot to make sure everything is combined thoroughly
8. Bring to a simmer to allow most of the wine to cook off
9. Add diced tomatoes, beef broth, fresh tyme, fresh bay leaves, and seared short ribs to the pot, make sure ribs are mostly covered with braising liquid
10. Bring to a boil, cover, place in the oven at 325 for 3 hours
11. Once beef is falling apart, remove short ribs, bay leaves, and thyme sprigs
12. Return pot to stove, bring to a simmer and allow to thicken
13. Shred beef
14. Cook noodles
15. Assembly, noodles, sauce, beef, top with grated parmesan cheese

Chocolate Buttermilk Cake – serves 10

Special equipment: stand mixer, three 8 inch cake pans

Ingredients for cakes

Butter and flour for the pans

2 ⅓ cups all purpose flour (300g)

2 ½ teaspoons baking powder (10g)

2 teaspoons diamond kosher salt (6g)

½ teaspoon baking soda

1 cup Semisweet chocolate morsels chopped (170g)

⅔ cup brewed coffee (157g)

½ cup dutch process cocoa powder (41g)

⅔ cup buttermilk (160g) at room temperature

2 tsp vanilla extract

1 ½ sticks unsalted butter (170g) at room temperature

1 cup granulated sugar (200g)

1 cup packed light brown sugar (200g)

¼ cup neutral oil such as vegetable (57g)

3 large eggs at room temperature

Instructions: preheat the oven and prepare the pans, arrange two oven racks in the upper and lower thirds of the oven and preheat to 350. Butter the bottoms and sides of 3 8 inch cake pans. Line the bottoms with rounds of parchment paper smoothing to get out any air bubbles. Butter the parchment, and then sprinkle generously with flour. Shake and rotate the pans, coat the sides and then tap out the excess. Set the pans aside

Mix the dry ingredients: In a large bowl, whisk together the flour, baking powder, salt, and baking soda, set aside.

Melt the chocolate mixture. In a separate large heatproof bowl, combine the chopped chocolate coffee, and cocoa powder. Set the bowl over a medium saucepan filled with about 1 inch of simmering (not boiling) water and heat, whisking occasionally, until the mixture is smooth and the chocolate is completely melted. Remove from heat and whisk in the buttermilk and vanilla, set aside.

Cream the butter, sugars, and oil: In a stand mixer fitted with the paddle attachment, combine the butter, granulated sugar, brown sugar and oil and beat on low speed until smooth. Increase the speed to medium-high and continue to beat, scraping down the sides once or twice, until the mixture is very light and fluffy, about 5 minutes.

Add the eggs: Reduce the mixer speed to medium and add the eggs one at a time, beating well after each addition. Stop the mixer and scrape down the sides.

Alternate the dry and wet ingredients: Add about one-third of the slower mixture and mix on low speed until the flour has almost disappeared. Add half of the cooler chocolate mixture, mixing just until incorporated, then add the remaining flour in 2 additions, alternating with the remaining chocolate mixture. When the last traces of flour disappear, stop the mixer and remove the bowl. Use a flexible spatula to scrape down the sides and fold the batter several times to make sure it's evenly mixed and no chocolate streaks remain.

Fill the pans and bake the layers: divide the batter evenly among the three pans, (510g) per pan smoothing out the batter into an even layer. Transfer the pans to the oven, placing two on the upper rack and one on the lower rack, staggering the pan so it doesn't have another pan directly above it. Bake until the cakes are risen and just starting to pull away from the sides of the pan, the top is firm to the touch, and a toothpick inserted comes out clean. 30 to 40 minutes, switching and rotating pans at 20 minutes

Cool the cakes, let them cool completely in the pans before removing them, then slide a butter knife around the edges and gently flip the pans over to release the cake

Level the cakes needed by trimming off of the top

Using a tooth pick poke tiny holes in the bottoms of the cakes, brush with diluted red raspberry jam let sit to absorb jam

Chocolate Buttercream:

1 cup butter at room temperature

3 ½ cup powdered sugar

½ cup unsweetened cocoa powder

3 Tablespoons heavy cream

2 teaspoons vanilla

½ tsp salt

Beat butter at medium speed for 2 minutes to lighten, add remaining ingredients and mix until light and fluffy. Add more powdered sugar or cream as needed to reach desired consistency.

Red Wine chocolate Ganache:

¾ cup heavy cream

¾ cup red wine

1 ½ Tablespoons unsweetened cocoa powder

½ cup granulated sugar

8 oz. semi sweet chocolate, coarsely chopped

¼ cup unsalted butter at room temperature

⅛ tsp salt

Whisk the heavy cream, wine, cocoa powder, and sugar together in a small saucepan over medium heat. Allow to simmer for 5 - 6 minutes, stirring occasionally. Remove from heat, stir in the chocolate, butter and salt.

Ganache will thicken as it cools - when still pourable, pour over cake and allow to drizzle over sides.

Assembly:

Place one cake layer on a plate and spread with a generous amount of buttercream, repeat layers, ending with plain cake on top.

Pour warm ganache over cake and allow to set.

Enjoy