

Waldorf Egg Salad

INGREDIENTS

2 TBSP. MAYONNAISE
2 TBSP. PLAIN YOGURT (GREEK OR REGULAR)
1 TBSP WHOLE GRAIN MUSTARD
1 TBSP. LEMON JUICE
6 PEELED HARD BOILED EGGS, DICED
1 C. CHOPPED APPLES
1 C. SLICED CELERY
1/4 C. CHOPPED PARSLEY
KOSHER SALT
FRESHLY GROUND BLACK PEPPER
1 C. BIBB LETTUCE

PROCEDURE

1. IN A LARGE BOWL, WHISK TOGETHER MAYONNAISE, YOGURT, AND LEMON JUICE.
2. ADD EGG, APPLE, CELERY, AND PARSLEY AND FOLD UNTIL JUST COMBINED. SEASON WITH SALT AND PEPPER. TOP WITH PICKLED MUSTARD SEEDS AND SERVE OVER LETTUCE.

Brown Sugar & Dijon Roasted Pork Loin

INGREDIENTS

4 LB PORK ROAST

CAN SUBSTITUTE IN CHICKEN BREAST OR SALMON-
ADJUSTING COOKING TIMES AS NECESSARY

4 TBSP WHOLE GRAIN DIJON MUSTARD

2/3 CUP BROWN SUGAR

2TSP CHOPPED PARSLEY

1TBSP DRY ITALIAN SEASONING

SALT AND PEPPER TO SEASON

PROCEDURE

1. TRIM THE FAT FROM THE ROAST, LEAVING ONLY A QUARTER INCH OF FAT ON TOP AT THE MOST.
2. SEASON THE PORK LOIN WITH SALT AND PEPPER AND OPEN ROAST THE PORK ON A RACK IN A 425 DEGREE F OVEN FOR 1/2 HOUR.
3. BRUSH THE ENTIRE SURFACE OF THE ROAST WITH A LARGE GRAIN DIJON MUSTARD, THEN PRESS BROWN SUGAR INTO THE MUSTARD, ALL OVER THE ROAST.
4. RETURN THE ROAST TO THE OVEN, REDUCE THE HEAT TO 375 DEGREES F. CONTINUE TO ROAST UNTIL THE INTERNAL TEMPERATURE OF THE ROAST HITS BETWEEN 145 TO 160 DEGREES F ON A MEAT THERMOMETER.
5. BASTE THE ROAST IN THE DRIPPINGS/SAUCE SEVERAL TIMES DURING THE COOKING TIME.
6. LET THE ROAST REST FOR 10 MINUTES BEFORE CARVING AND SERVING.

Chardonnay Creamed Spinach

INGREDIENTS

3 POUNDS SPINACH
2 TABLESPOONS UNSALTED BUTTER
2 TABLESPOONS EXTRA-VIRGIN OLIVE OIL
2 CLOVES GARLIC, LIGHTLY SMASHED
1 CUP CHARDONNAY- REDUCED TO ¼ CUP
¾ CUP HEAVY CREAM
1 TEASPOON FRESHLY GROUND NUTMEG
¼ CUP FRESHLY GRATED PARMESAN
KOSHER SALT AND FRESHLY GROUND BLACK PEPPER

PROCEDURE

1. WASH THE SPINACH IN SEVERAL CHANGES OF WATER TO GET RID OF ANY GRIT. DRAIN THE SPINACH BUT KEEP SOME OF THE WATER CLINGING TO THE LEAVES. HEAT THE BUTTER AND OIL IN A LARGE SKILLET OVER MEDIUM-HIGH HEAT AND ADD THE SPINACH AND GARLIC. COOK, TURNING FREQUENTLY, UNTIL THE SPINACH HAS WILTED DOWN EVENLY. REMOVE THE GARLIC AND PUT THE SPINACH INTO A COLANDER AND LET IT DRAIN WELL. PRESS OUT AS MUCH LIQUID AS YOU CAN FROM THE LEAVES AND CHOP THEM COARSELY.
2. REDUCE CHARDONNAY FROM 1 CUP DOWN TO ¼ CUP
3. HEAT THE SKILLET AGAIN OVER MEDIUM-HIGH HEAT AND ADD THE CREAM AND NUTMEG; COOK UNTIL IT REDUCES A BIT, ABOUT 5 MINUTES. ADD THE SPINACH AND PARMESAN AND SEASON WITH SALT AND PEPPER. COOK UNTIL THE SPINACH IS HOT, ABOUT 5 MORE MINUTES. SERVE IMMEDIATELY.

Potato Gratin

INGREDIENTS

3 POUNDS YUKON GOLD POTATOES, PEELED, CUT INTO 1/8-INCH-THICK ROUNDS
2 TEASPOONS SALT
1 TEASPOON GROUND BLACK PEPPER
1 TBSP FRESH/ 1 TSP DRY THYME
1 1/2 CUPS (PACKED) GRATED SHARP WHITE CHEDDAR CHEESE (ABOUT 6 OUNCES)
1 CUP WHIPPING CREAM
1 CUP DRY WHITE WINE

PROCEDURE

1. PREHEAT OVEN TO 400°F. BUTTER 13X9X2-INCH GLASS BAKING DISH. LAYER 1/3 OF POTATOES IN PREPARED DISH, OVERLAPPING SLIGHTLY. SPRINKLE WITH 1/3 OF SALT AND 1/3 OF PEPPER. SPRINKLE WITH 1/3 OF THYME, THEN WITH 1/3 OF CHEESE. REPEAT LAYERING TWICE MORE WITH REMAINING POTATOES, SALT, PEPPER, TARRAGON, AND CHEESE.
2. WHISK CREAM AND WINE IN MEDIUM BOWL TO BLEND. POUR OVER POTATOES. BAKE UNCOVERED UNTIL POTATOES ARE TENDER WHEN PIERCED WITH KNIFE AND TOP IS GOLDEN, ABOUT 1 HOUR. LET GRATIN STAND 5 MINUTES BEFORE SERVING.

Carrot Cupcake

INGREDIENTS

1 1/4 CUPS ALL-PURPOSE FLOUR
1/2 CUP GRANULATED SUGAR
1/2 CUP LIGHT BROWN SUGAR PACKED
3/4 TEASPOON BAKING SODA
1/2 TEASPOON BAKING POWDER
1/2 TEASPOON SALT
1 TEASPOON CINNAMON
1/4 TEASPOON FRESH GRATED NUTMEG
3/4 CUPS CANOLA OIL
2 LARGE EGGS
1 1/2 TEASPOONS VANILLA EXTRACT
2 TABLESPOONS MILK
1 1/2 CUPS SHAVED CARROTS

PROCEDURE

1. PREHEAT OVEN TO 350F AND LINE A 12-COUNT CUPCAKE PANS WITH PAPER LINERS.
2. IN THE BOWL OF A STAND MIXER, WHISK TOGETHER FLOUR, SUGARS, BAKING POWDER, BAKING SODA, SALT, CINNAMON AND NUTMEG.
3. STIR IN CANOLA OIL. ADD EGGS, ONE AT A TIME, PAUSING TO SCRAPE DOWN SIDES OF THE BOWL AFTER EACH ADDITION. BEAT UNTIL WELL-COMBINED.
4. STIR IN VANILLA AND MILK.
5. ADD CARROTS AND STIR UNTIL COMBINED.
6. EVENLY DIVIDE BATTER INTO CUPCAKE LINERS, FILLING EACH 2/3-3/4 OF THE WAY FULL. TRANSFER TO OVEN AND BAKE ON 350F FOR 20 MINUTES OR UNTIL A TOOTHPICK INSERTED IN THE CENTER COMES OUT CLEAN OR WITH MOIST CRUMBS.
7. ALLOW TO COOL COMPLETELY BEFORE ICING



White Chocolate Cream Cheese Frosting

INGREDIENTS

8-OUNCE PACKAGE CREAM CHEESE, SOFTENED
6-OUNCE FINE WHITE CHOCOLATE, MELTED
1/2 STICK BUTTER, SOFTENED
1 TEASPOON VANILLA
2 CUPS POWDERED SUGAR

PROCEDURE

1. IN YOUR MIXER, CREAM TOGETHER BUTTER AND CREAM CHEESE. ADD VANILLA.
2. ADD MELTED CHOCOLATE, BEAT.
3. GRADUALLY ADD POWDERED SUGAR, BEATING UNTIL CREAMY AND SMOOTH.