

**Menu**

Crab and Yukon Gold Pizzas  
Crisp Greens with Poached Pears and Gorgonzola Dressing  
Penne with Pancetta and Broccoli Rabe  
Rolled Chicken Breast Stuffed with Sausage  
Apple Crumb Cheesecake

**Crab and Yukon Gold Pizzas**

1 batch pizza dough  
Olive oil  
1/2 pound crab  
4 small Yukon Gold potatoes, sliced very thin  
6 ounces Fontina cheese, grated  
1/2 cup diced roasted peppers  
Crushed red pepper  
Salt

- Preheat oven to 500 degrees.
- Form dough into a 14-inch circle, being careful to leave a nice edge. Brush dough with olive oil.
- Spread a thin layer of potatoes on top of dough. Sprinkle with crab, roasted peppers and cheese. Season with peppers and salt.
- Bake until golden. Serve warm.

**Pizza Dough** (yields two 14-inch pies)

1-1/3 cups warm water  
1 tablespoon yeast  
3 1/2 cups bread flour  
1 tablespoon olive oil  
1 tablespoon sugar  
1 teaspoon kosher salt

- Mix yeast and water in a small bowl. Let stand five minutes. In the bowl of a stand mixer fitted with a dough hook, combine the flour, oil, sugar and salt. With mixer on medium-low speed, add water to flour. Mix to combine, adding more water or flour as needed to form a ball. Knead dough for 10 minutes.
- Turn out dough onto floured board and knead an additional minute by hand. Divide dough in two and form each half into a ball. Place each half in separate floured bowls, sprinkle with additional flour and cover loosely with plastic wrap. Set in refrigerator. Remove from refrigerator 1/2 hour before forming dough.

**Crisp Greens with Poached Pears and Gorgonzola Dressing**

6 thin slices pancetta

2/3 cup buttermilk

1/2 cup sour cream

1 large garlic cloves, minced

Lemon juice, optional

6 ounces crumbled Gorgonzola cheese

Salt and pepper

1 head romaine lettuce, chopped

1 poached pear, sliced

- Preheat oven to 375 degrees. Place pancetta on a sheet pan lined with parchment and bake until crispy. Remove from pan and drain on paper towels; let cool to room temperature.
- Mix buttermilk, sour cream and garlic in a small bowl. Stir in gorgonzola cheese and season with salt and pepper (add lemon juice if you like it a little tart).
- Add romaine to a large mixing bowl. Toss with enough dressing to coat the leaves. Divide the salad among six serving plates. Top with poached pears; garnish with pancetta slices. Serve.

**Penne with Pancetta and Broccoli Rabe**

1 large bunch broccoli rabe, chopped

2 tablespoons olive oil

3 garlic cloves, peeled, flattened

1 medium onion, sliced

4 ounces thinly sliced pancetta, chopped

1/2 teaspoon crushed red pepper

1 cup chicken stock

1 pound penne pasta, cooked

1/2 cup grated parmesan cheese

1/2 cup pine nuts, toasted

Salt and pepper

- Bring a saucepan of salted water to a boil. Blanche broccoli rabe, drain and shock in cold water. Drain again; set aside.
- Heat oil in a large sauté pan over medium-high heat. Add garlic and cook until golden brown; discard garlic. Reduce heat to medium and add the onion and pancetta; cook until onion is tender and pancetta begins to brown.
- Stir in red pepper and broccoli rabe; sauté until softened. Add stock and cook until broccoli rabe is tender.
- Add pasta and stir over low heat to combine. Stir in cheese; season with salt and pepper. Serve topped with pine nuts.

### Rolled Chicken Breast Stuffed with Sausage

4 chicken breasts, split with each half pounded thin  
1 pound bulk Italian sausage  
1 ounce dried porcini mushrooms  
½ cup olive oil, divided  
1 cup all-purpose flour, for dredging  
8 ounces button mushrooms, quartered  
2 shallots, minced  
½ cup red wine  
½ cup demi-glace  
Fresh tarragon  
Salt and pepper

- Place a chicken breast on a work surface. Place sausage in middle. Roll up and secure with a toothpick. Repeat with remaining chicken breasts.
- Place mushrooms in a heatproof bowl. Cover with 1 cup of boiling water: let stand 30 minutes. Remove mushrooms from water; chop. Strain liquid; reserve.
- Preheat oven to 400 degrees. Place a sauté pan over medium-high heat and add 2 tablespoons of oil. Dredge chicken in flour, shaking off excess. Cook chicken, turning, until nicely browned on all sides. Transfer chicken to a sheet pan; bake until sausage reaches and internal temperature of 150 degrees. Keep warm.
- Add remaining oil to sauté pan; cook button mushrooms, porcini mushrooms and shallots until nicely caramelized. Add the red wine and reduce by half. Add the mushroom water and demi-glace and simmer until reduce slightly and flavors combine. Season sauce with salt and pepper. Serve over chicken.

### Homemade Sausage

2 tablespoons salt  
3 teaspoons fennel seed  
2 teaspoons sugar  
1 tablespoon crushed hot pepper  
1 teaspoon caraway seed  
3 teaspoons coriander  
5 pounds coarse ground pork butt  
1 cup dry red wine  
3 cloves garlic, crushed

- Grind together the salt, fennel, sugar, hot pepper, caraway and coriander.
- In a large bowl, sprinkle herbs over ground pork. Add wine and crushed garlic. Mix well.
- Cover and refrigerate for at least 3 hours. Form into patties or put in casings.

## Apple Crumb Cheesecake

### Crust:

- 1 cup graham cracker crumbs
- 2 tablespoons sugar
- 2 tablespoons butter, melted

### Apple Mixture:

- $\frac{1}{4}$ cup butter
- $\frac{1}{2}$ cup light brown sugar
- 2 pounds Granny Smith apples, peeled, cored and diced
- 1 teaspoon cinnamon
- $\frac{1}{4}$ teaspoon nutmeg
- $\frac{1}{4}$ teaspoon allspice

### Crumb Topping:

- 1 cup light brown sugar
- 1 cup flour
- $\frac{1}{4}$ cup butter, melted
- $\frac{1}{2}$ cup walnuts, coarsely chopped

### Cheesecake:

- 16 ounces cream cheese, at room temperature
- $\frac{1}{2}$ cup sugar
- 3 large eggs
- 1 cup heavy cream

- Crust: combine the melted butter, crumbs, and sugar. Press into the bottom and slightly up the sides of a 9-inch springform pan. Set aside.
- Apple mixture: melt the butter in a large saucepan over low heat. Add the brown sugar, apples, cinnamon, nutmeg, and allspice. Cook until the apples are soft but still holding their shape. Cool.
- Crumb topping: in a small bowl, combine the brown sugar, flour, butter and walnuts.
- Cheesecake: Using an electric mixer, cream together the cream cheese, and sugar until light and fluffy. Add the eggs, one at a time and then add the cream. Continue beating until the mixture is thick and creamy.
- Assemble and bake: Gently stir in the apple mixture into the cream cheese mixture. Pour the batter into the springform pan. Spread the crumb topping over the top. Bake at 350 degrees for 1 hour and 20 minutes. Cool to room temperature; refrigerate.