

Menu

Caesar Salad

Chicken and Roasted Asparagus with Caper Sauce

Roasted Tomato Bread Pudding

Chocolate and Peanut Butter Brownies

Caesar Salad

1 egg yolk
 2 teaspoons Dijon mustard
 1 tablespoon Worcestershire sauce
 1 anchovy fillet
 ¼ cup balsamic vinegar
 ¾ cup olive oil
 Salt and pepper

2 heads romaine hearts
 Grated parmesan cheese
 Croutons

- In the bowl of a food processor, pulse together the egg yolk, Dijon, Worcestershire, anchovy and vinegar. Season with salt and pepper. With machine running, slowly add the olive oil (thin with a little water if too thick). Adjust seasoning.
- Add greens, parmesan and croutons to a large mixing bowl. Toss in enough dressing to coat the leaves. Season with salt and pepper. Serve immediately.

Sauteed Chicken Breast with Artichokes and Mushrooms

2 tablespoons butter
 1 tablespoon olive oil
 4 chicken breasts, cut into cutlets
 Flour, for dredging
 8 ounces button mushrooms, quartered
 2 shallots, minced
 1 garlic clove, minced
 ½ cup white wine
 1 cup chicken stock
 6 artichoke hearts, quartered
 ¼ cup crème fraîche
 Fresh thyme
 Salt and pepper

- Preheat oven to 400 degrees. Bring a sauté pan to medium heat and add the butter and oil. Season the chicken with salt and pepper and dredge with flour, shaking off excess. Cook chicken, turning once, until browned on both sides. Transfer to a sheet pan and bake until internal temperature reaches 160 degrees. Remove from oven and let rest 5 minutes.
- Add mushrooms to pan and cook, stirring occasionally, until nicely browned. Add shallots and cook until tender; add garlic and cook 1 minute more. Add wine and cook until reduced by half. Add chicken stock and bring to a simmer; cook until reduced and flavors combine.
- Stir in artichoke hearts and cook until heated. Remove from heat and stir in crème fraîche. Season with thyme, salt and pepper. Serve with chicken.

Roasted Tomato Bread Pudding

1 can whole San Marzano tomatoes, halved
 2 tablespoons olive oil
 1 teaspoon Herbs de Provence
 2 cloves garlic, crushed
 ¼ pound bacon, diced
 1 large onion, diced
 4 cups whole milk
 8 large eggs
 2 cups grated cheddar cheese
 10 cups cubed Italian bread
 Salt and pepper

- Preheat oven to 325 degrees. Arrange tomatoes cut side up in casserole dish. Drizzle with oil and season with herbs de Provence, salt and pepper. Roast until tomatoes are soft, about 1 hour; cool. Chop tomatoes; reserve.
- Add bacon and onion to a skillet. Cook over medium low heat until nicely browned, about 30 minutes.
- Add bread to large mixing bowl. Stir in tomatoes, bacon mixture and cheese. Transfer to a 9 by 13-inch casserole dish. Whisk together milk, cream, eggs and garlic; season with salt and pepper. Pour over bread. Let stand 6 hours or overnight.
- Preheat oven to 350 degrees. Bake casserole, covered, 20 minutes. Remove cover and cook until firm to the touch and golden brown in spots, 30 minutes. Let stand 10 minutes.

Chocolate and Peanut Butter Brownies

¾ cup unsalted butter
 7 ounces bittersweet chocolate, chopped
 3 ounces unsweetened chocolate, chopped
 1-½ cups sugar
 1-½ teaspoons vanilla extract
 ¼ teaspoon salt
 4 large eggs
 1 cup all purpose flour
 1 cup roasted salted peanuts, coarsely chopped

1 cup peanut butter
 ½ cup unsalted butter, divided, room temperature
 ¾ cup powdered sugar
 1/8 teaspoon salt
 1/8 teaspoon ground nutmeg
 1 tablespoon whole milk
 1 teaspoon vanilla extract

7 ounces bittersweet chocolate, chopped

- Preheat to 325 degrees. Line 13 by 9-inch cake pan with foil, leaving long overhang; butter foil.
- Place butter in a saucepan. Add chocolate; stir over low heat until smooth. Remove from heat. Whisk in sugar, vanilla, and salt, then eggs, 1 at a time. Fold in flour, then nuts. Spread in prepared pan. Bake until tester inserted into center comes out with moist crumbs attached, about 30 minutes. Place pan on rack; cool.
- Beat peanut butter and ¼ cup butter in medium bowl to blend. Beat in powdered sugar, salt, and nutmeg, then milk and vanilla. Spread frosting over brownies.
- Stir chocolate and remaining butter in a saucepan over low heat until smooth. Drop ganache all over frosting; spread to cover. Chill until set.
- Transfer brownie cake to work surface; cut into squares. Bring to room temperature; serve.