

Roasted Hummus with Warm Naan

2 cans white beans, rinsed and drained
1 large roasted red pepper
½ cup tahini
2 cloves garlic
2 tablespoons olive oil
Salt and pepper

Warm naan, cut into triangles

- Add the beans, pepper, tahini and garlic to a food processor. Puree until smooth. Add olive and a little water, if needed to thin. Season with salt and pepper.
- Serve with warm naan.

Pear and Gorgonzola Tarts with Honey and Rosemary Drizzle

2 tablespoon butter
1 large onion, minced
3 large pears, peeled, cored and diced
1 package herb and chive Boursin cheese
Minced chives
60 phyllo cups
Salt and pepper

2 tablespoons balsamic vinegar
2 tablespoons honey

- Bring a sauté pan to medium heat and add the butter. Cook the onion until softened. Add the pears and sauté until nicely softened and browned. Remove from heat and stir in cheese. Season with chives, salt and pepper. Let cool.
- Fill cups with pear mixture. Mix together the vinegar and honey. Drizzle over cups. Serve.

Roasted Tomatoes Bruschetta

1 28-ounce can whole San Marzano tomatoes
Olive oil
½ cup pitted kalamata olive
¼ cup capers, drained
2 tablespoons white wine vinegar
Fresh rosemary sprigs
Salt and pepper

Crostini

- Preheat oven to 325 degrees. Drain tomatoes and halve (reserved juice for another use). Place in a casserole dish and drizzle with oil. Tug in sprigs of rosemary and season with salt and pepper. Roast until dried but still tender. Let cool.
- Transfer to a food processor along with olives. Pulse until chunky. Stir in capers and vinegar; adjust seasoning. Serve with crostini.

Garlic Shrimp with White Wine Sauce

4 tablespoon olive oil
 2 pounds 21-25 shrimp, peeled and deveined
 1 onion, thinly sliced
 2 cloves garlic, crushed
 1 cup white wine
 1 cup crushed tomatoes
 1 bottle clam juice
 ½ cup heavy cream
 Fresh parsley
 Salt and pepper

- Season shrimp with salt and pepper. Add two tablespoons olive oil and bring to medium-high heat. Cook shrimp in batches, turning once, until center is just done. Remove from pan; keep warm.
- Add remaining oil; cook onions and garlic until nicely softened but not browned. Add the wine and reduce by half. Add the tomatoes and clam juice and bring to a simmer. Cook until flavors combine. Add the cream and bring back to a simmer. Season with parsley, salt and pepper. Add back shrimp and toss to coat. Remove from heat. Serve.

Apple Cranberry Pie

Crust:
 2 ½ cups All purpose flour
 ½ tsp Salt
 10 Tbs Unsalted butter, chilled & cut into ½
 inch cubes
 ½ cup Solid vegetable shortening, chilled
 3-4 Tbs Iced Water

Makes e

Filling:
 3 pounds Apples, peeled, cored & sliced
 thinly
 ¾ cup + 1 Tbs Granulated sugar
 1 tsp Fresh lemon juice
 ½ tsp Ground cinnamon
 ½ tsp Ground ginger
 ½ tsp Vanilla extract
 1 Tbs All purpose flour
 1 cup Fresh or frozen cranberries,

 3 Tbs Unsalted butter, diced
 1 Tbs whole milk

- For Crust: Whisk flour and salt in large bowl to blend. Add butter & shortening. Use fingertips to work in butter & shortening until a coarse meal forms. Sprinkle with 2 Tbs water. Use hands to mix until moist clumps form; add more water by teaspoonfuls until dough starts to come together. Gather dough into a ball, and divide in half. Flatten into disks, wrap in plastic, and chill for at least one hour.
- Filling: Preheat oven to 450 degrees. In large bowl, stir apples with ¾ cup sugar, lemon juice, cinnamon, ginger, and vanilla. Let stand until apples start to release their juices, about 15 minutes. Stir in cranberries, then flour.
- Roll out 1 dough disk on lightly floured surface to 12-inch round. Place dough into pie dish. Spoon in apple filling, and dot with butter pieces. Roll out remaining dough disk to 13- inch round. Gently lay dough over filling, pressing out any air bubbles. Seal top and bottom crusts together around the edges, and trim off excess dough allowing ½ inch overhand. Use fingers to crimp edges or use tines of a fork to create patterned edge. Use a sharp knife to make a few slits in top crust to allow any steam to escape. Lightly brush with milk, and sprinkle with 1 Tbs sugar.
- Place pie on baking sheet, and bake at 450 degrees for 10 minutes. Reduce oven temperature to 375 degrees. Bake until crust is golden and apple filling is bubbling and thick- about another 60 minutes. Cover edges or top with foil if browning too quickly. Allow to cool for about 20 minutes before serving. Serve with vanilla or cinnamon ice cream, or with a sweetened whipped cream. Serves 8.