

Pork Piccata

Medallions of pork tenderloin, pounded thin and coated with flour, are cooked quickly in olive oil. A white wine, lemon juice, butter, and caper mixture is poured over the tenderloin pieces arranged atop fettuccini.

Ingredients:

- two 3/4 pound pork tenderloins
- 1/2 cup all-purpose flour
- 1/2 tsp. salt
- 1/4 tsp. pepper
- 3 Tbsp. olive oil
- 1/2 cup Chablis or other dry white wine
- 1/2 cup lemon juice
- 3 Tbsp. butter or margarine
- 1/4 cup chopped fresh parsley
- 1 1/2 Tbsp. capers, drained
- Hot cooked fettuccine
- Garnishes—lemon slices and fresh parsley sprigs

Number of Servings:

6

Directions:

Cut each tenderloin crosswise into 6 medallions. Place medallions, cut side down, between two sheets of heavy-duty plastic wrap; flatten to 1/4-inch thickness using a meat mallet or rolling pin. Combine flour, salt and pepper. Dredge pork in flour mixture. Cook half of pork in 1 1/2 tablespoons olive oil in a very large skillet over medium heat about 2 minutes on each side or until lightly browned. Remove from skillet; keep warm. Repeat procedure. Add wine and lemon juice to skillet. Cook until thoroughly heated. Add butter, chopped parsley and capers, stirring until butter melts. Arrange pork over pasta, drizzle with wine mixture. Garnish, if desired. Serve immediately.

Grown Up Mac and Cheese

Prep Time:	10 min	Level:	Serves:
Inactive Prep Time:	hr min	Easy	2 servings
Cook Time:	1 hr 0 min		

- 4 ounces thick-sliced bacon
or pancetta
- Vegetable oil
- Kosher salt
- 2 cups elbow macaroni or cavatappi
- 1 1/2 cups milk
- 2 tablespoons unsalted butter
- 2 tablespoons all-purpose flour
- 4 ounces Gruyere cheese, grated
- 3 ounces extra-sharp Cheddar, grated
- 2 ounces blue cheese, such as Roquefort, crumbled
- 1/4 teaspoon freshly ground black pepper
- Pinch nutmeg
- 2 slices white sandwich bread, crusts removed
- 2 tablespoons freshly chopped basil leaves

Preheat the oven to 400 degrees F.

Place a baking rack on a sheet pan and arrange the bacon in 1 layer on the baking rack. Bake for 15 to 20 minutes, until the bacon is crisp. Remove the pan carefully from the oven - there will be hot grease in the pan! Transfer the bacon to a plate lined with paper towels and crumble when it is cool enough to handle.

Drizzle oil into a large pot of boiling salted water. Add the macaroni and cook according to the directions on the package, 6 to 8 minutes. Drain well.

Meanwhile, heat the milk in a small saucepan, but don't boil it. Melt the butter in a medium pot and add the flour. Cook over low heat for 2 minutes, stirring with a whisk. While whisking, add the hot milk and cook for a minute or 2 more, until thickened and smooth. Off the heat, add the Gruyere, Cheddar, blue cheese, 1 teaspoon salt, pepper, and nutmeg. Add the cooked macaroni and crumbled bacon and stir well. Pour into 2 individual size gratin dishes.

Place the bread slices in a food processor fitted with a steel blade and pulse until you have coarse crumbs. Add the basil and pulse to combine. Sprinkle the bread crumb mixture over the top of the pasta. Bake for 35 to 40 minutes, or until the sauce is bubbly and the macaroni is browned on the top.

Fresh Herb Fococcia Bread

Ingredients: For 1 sheet pan of bread

- 2 cups warm water (110-120 degrees)**
- 1 ½ TBS. Active dry yeast**
- 1 ½ TBS. Sugar**
- 6 cups bread flour**
- 1 TBS. Kosher salt**
- 1/4 cup oil (olive or canola) + extra for the top**
- about ½ cup each of diced red onion and chopped parsley, plus 1/4 cup chopped garlic.**

1st-proof your yeast with the sugar in the warm water in your Kitchen Aid mixing bowl. Let sit 5-10 minutes till mixture is foamy. Add the oil next.

2nd-combine bread flour, salt and fresh herbs, then add to yeast mixture in bowl.

3rd- place bowl in mixer stand and attach dough hook. Let the mixer kneed the dough 5-10 minute till combined well into a ball.

4th- place dough on well greased sheet pan and press dough with hands or a roller into corners.

5th- rub oil all over the top of the bread and punch holes in the top for texture. Sprinkle kosher salt over the top. Let rise about 10 minutes

6th- Bake in 350 degree oven 30-40 minutes till golden brown. Serve with whipped Or compound herb butter

Tomato-Basil Soup

cook time: 40 mins

servings: 6

This scrumptious soup recipe is great to make anytime, but it is especially good when you can get fresh tomatoes from the garden or a farmer's market. Peeled and chopped tomatoes are puréed in a food processor to make this creamy version of the soup. Top each serving with fresh chopped basil, shredded white cheddar cheese, and croutons.

ingredients

3-1/2 pounds ripe tomatoes
2 tablespoons unsalted butter
2 cloves garlic, minced
1 cup finely chopped onion (1 large)
1-1/2 cups loosely packed fresh basil leaves
1-1/2 teaspoons sea salt or kosher salt
1/4 teaspoon ground black pepper
1-1/2 cups finely shredded Gruyere or Emmentaler cheese (6 ounces)
1/2 cup whipping cream
1 tablespoon Armagnac or cognac (optional)

directions

1. Set aside 1 tomato. To peel remaining tomatoes, dip in boiling water for 30 seconds or until skins start to split. Dip in cold water. When cool enough to handle, remove skins and core tomatoes. Coarsely chop; set aside.
2. In a 4-quart Dutch oven, melt butter over medium heat. Add the garlic and cook for 30 seconds. Add onion and cook for 4 to 5 minutes or until tender. Add the chopped tomatoes. Bring to boiling; reduce heat. Cover and simmer for 30 minutes, stirring occasionally.
3. Transfer tomato mixture in batches to a food processor or food mill. Cover and process until smooth. (If using a food mill, discard tomato seeds and onions.) Return puréed mixture to pan. Meanwhile, finely chop basil; reserve 1/4 cup.
4. Stir remaining basil, the salt, and pepper into tomato mixture. Heat through. Add cheese, cream, and, if desired, Armagnac. Heat and stir until cheese is just melted.
5. Chop remaining tomato; combine with reserved basil. Ladle soup into bowls. Sprinkle with chopped tomato and basil. Makes 6 servings.