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Home & Family
Stuart O’Keefe’s Apple & Date Stuffed Pork Tenderloin

**Ingredients:**

- 1 large pork tenderloin (1.5 – 2lb)
- 2 tablespoons unsalted butter
- 1 shallot, minced
- 1 granny smith apple, diced
- ½ cup port wine
- 8 Medjool dates, pitted and roughly chopped
- ¼ cup Dijon mustard
- 2 teaspoons balsamic vinegar
- 1 teaspoon fresh thyme, chopped
- Kosher salt
- Fresh ground black pepper
**Directions:**

1. Preheat oven to 400°F.

2. In a large saucepan over a medium heat, Melt butter and cook the apple and shallot until softened, about 4-5 minutes. Add port wine and cook until evaporated.

3. Press the apple with a potato masher to break up. Turn off the heat.

4. Add the rest of the ingredients to the pan. Cook for about another minute or two. Set aside to cool.

5. On a chopping board, slice the tenderloin lengthwise about ¾ of the way through the tenderloin.

6. Spread the filling evenly across the tenderloin. Fold the tenderloin over and tie it up with butchers’ twine.

7. Wrap tenderloin in plastic wrap and let it set in the fridge for an hour or so or overnight.

8. Place pork on a roasting rack in a pan, season with salt and pepper. Roast for about 50 – 60 minutes or until internal temperature reaches 150°F. Let rest for 10 minutes before slicing.
Rebecca Firth’s Stuffed Pretzel Caramel Skillet Cookie

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Makes 30 Cookies

**Ingredients:**

- 8 tablespoons (115 g) unsalted butter
- 1 ¼ cups (275 g) light or dark brown sugar, packed
- 2/3 cup (158 ml) sunflower seed oil or other neutral oil
- ¼ cup (48 g) granulated sugar
- 2 large eggs, room temperature
- 1 large egg yolk, room temperature
- 2 tablespoons (30 ml) milk, room temperature
- 1 tablespoon (15 ml) real vanilla extract
- 1 ½ cups (204 g) all-purpose flour
- 1 ½ cups (204 g) bread flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon sea salt
- 2 cups (240 g) dark chocolate, coarsely chopped
- 1 cup (40 g) chopped small pretzels, some broken, some whole
- ¾ cup (90 g) caramel candy, chopped
Directions:

1. Preheat your oven to 350°F (177°C). Butter a 10-inch (25-cm) cast-iron skillet and make sure you have a rack in the top third of the oven, at least 6 inches (15 cm) from the heat source.

2. Place the butter in a medium saucepan and melt over medium heat. Once melted, crank up the heat to medium high. Continue stirring and look for small golden bits that will start to settle on the bottom of the pan. It will smell deliciously nutty and caramel-y. This should take around 3 to 5 minutes. When this happens, take it off the heat and pour into a medium, heat-safe bowl to cool a bit. Once cool, stir in the brown sugar, oil, granulated sugar, eggs, egg yolk, milk and vanilla and mix until blended. Set aside.

3. In another medium bowl, whisk together the all-purpose flour, bread flour, baking powder, baking soda and sea salt. Add this to the butter mixture, stirring until barely combined and you still see streaks of flour. Add in the chopped chocolate, pretzels and caramel and stir until combined and everything is evenly distributed throughout. Add the dough to the skillet, patting it down to smooth any bumps and lumps.

4. Bake for 22 minutes in the top third of the oven. Wait at least 45 minutes to serve, and I strongly urge you to serve with vanilla ice cream.

*TIPS

For the photo, I used three 6-inch (15-cm) petite cast-iron skillets, placed on a baking sheet to catch any overflow, and reduced the bake time to 15 to 17 minutes. Also, if you can’t be bothered browning the butter, you can melt it. These would also be delicious with some sea salt dusted on top.
Beth Le Manach’s Pear Spice Cake

**Ingredients:**

- ¾ cup of melted butter
- 1/3 cup vegetable oil
- ¾ cup brown sugar
- 3 eggs
- 1/3 cup of water
- 1 1/2 tsp vanilla extract
- 1 ¾ cup flour
- 1 ½ tsp baking soda
- ¾ tsp salt
- 1 tsp cinnamon
- ¼ tsp ground ginger
- ¼ tsp nutmeg
- 1/8 tsp ground cloves
- 2 ripe pears, any variety
- 1 tbsp old fashioned oats
- Dust with powdered sugar
**Directions:**

1. Preheat oven to 350f and spray a 9x5 loaf pan with baking spray. Set aside.

2. In a large mixing bowl combine the butter, oil, brown sugar, eggs, water and vanilla. Whisk until smooth.

3. In a medium sized mixing bowl combine the flour, baking soda, salt, and spices. Whisk until smooth.

4. Add the dry ingredients to the wet ingredients, whisking in thirds until combined.

5. Transfer batter to the loaf pan. Top with the sliced pears standing upright in alternating pattern. Sprinkle with oats and walnuts.

6. Bake for 40-45 minutes until golden brown and risen and a toothpick comes out clean.

7. Allow to cool and remove cake from the tin and slice!
Marcel Cocit’s Pumpkin Soup
4 Servings

**Ingredients:**

- 2 Tbsp. butter
- 1.5 cup chopped onion
- 1 Tbsp. garlic, finely chopped
- 1 large granny smith apple peeled and cut into cubes
- ½ tsp. ground cinnamon
- 1.5 tsp. ground ginger
- ½ tsp. ground nutmeg
- 2 15-ounce cans pumpkin puree
- 1 32-ounce container of vegetable broth
- 1 cup water
- ½ cup heavy cream, plus more for garnish
- 2 Tbsp. fresh thyme plus more for garnish
- ½ cup honey
- kosher salt & pepper, to taste
- roasted pumpkin seeds for garnish
Directions:

1. In a medium-large stock pot, heat the butter over medium-high heat. Add the onion and garlic, and cook for 3-4 minutes, or until the onion is translucent.

2. Add the apple, spices and pumpkin puree, and cook for 1-2 minutes, stirring constantly, then add the vegetable broth, water and fresh thyme. Bring the mixture to a boil and then turn down to a simmer for about 15-20 minutes, or until the apple pieces are very tender.

3. Turn the stove off and use a handheld immersion blender to puree the soup. You can also use a blender or food processor to puree the soup in 2-3 batches.

4. Stir the heavy cream and honey into the soup. Season to taste with salt and pepper. Serve in soup bowls and garnish with thyme, drizzle of heavy cream and roasted pumpkin seeds.
Miso Maple Slow Roasted Chicken with Squash
Recipe by Dan Kohler
Yield: 4-6 servings

Ingredients:

- 1 3 ½ - 4 pound whole chicken
- 1 tablespoon kosher salt
- Freshly ground black pepper
- 5 tablespoons miso paste (your choice, any variety will work)
- ¾ cup plus 2 tablespoons sesame oil
- 1 tbs + 2 teaspoons maple syrup
- 2 heads garlic
- 1 medium shallot (1 ½ ounces)
- 1 ½ pounds delicata squash, cut into ½-inch half-moons
- 3 scallions
- 1 blood orange
Directions:

1. Place rack in middle of oven; preheat to 300°. Pat chicken dry with paper towels. Place on a small rimmed baking sheet. Season whole chicken all over with kosher salt and lots of freshly ground black pepper, making sure to season the inside cavity.

2. Whisk miso and ¼ cup sesame oil in a medium bowl until combined. Finely grate 3 garlic cloves (from one of the heads of garlic) and shallot into miso oil. Whisk to combine.

3. Cut what’s left of the head of garlic in half crosswise. Repeat with second head of garlic. Stuff 2 garlic halves inside cavity of chicken. Tie legs together with kitchen twine.

4. Brush half of miso oil over chicken.

5. Toss squash and remaining 2 garlic halves and 2 tbsp. Sesame oil in remaining miso oil until well coated and season lightly with salt and pepper.

6. Arrange squash in a 12" cast-iron skillet, scooting them toward edges of pan to make space for chicken. Nestle garlic halves (cut sides down) in center of skillet. Place chicken over garlic. If any squash pieces have shimmied their way under the chicken, use tongs to arrange them around it.

7. Roast chicken and squash until squash is very tender when pressed with the back of a spoon, and chicken skin is deep reddish-golden brown in color, 2½–3 hours. Transfer chicken to a cutting board and let rest 10–15 minutes.

8. Finish the squash: thinly slice 5 scallions on a long diagonal. Cut orange into quarters. Stir 2 tsp. Maple syrup and juice of one orange-quarter into squash. Taste squash and season with more salt if needed. Scatter sliced scallions over squash.

9. Carve chicken, then arrange pieces over squash and scallions. Serve right out of skillet with remaining orange wedges alongside for squeezing, and squeeze out the sweet, slow-roasted garlic cloves as you wish.
Samantha Seneviratne’s Rum Raisin Slab Pie

**Ingredients:**

**Pastry**
- 2 ¼ cups all-purpose flour
- 3 tablespoons granulated sugar
- 1 teaspoon kosher salt
- 1 cup/2 sticks cold unsalted butter, cut into pieces
- 6 to 9 tablespoons ice water

**Filling**
- 9 ounces golden raisins (2 cups)
- 4 ½ ounces raisins (1 cup)
- ½ cup dark rum
- ½ cup packed dark brown sugar
- 1 tablespoon cornstarch
- 2 tablespoons finely grated lemon zest
- ½ teaspoon kosher salt
- 1 tablespoon cold unsalted butter, cut into small pieces
To finish
- 1 large egg, lightly beaten
- Vanilla ice cream for serving

Directions:

Prepare the pastry:
1. In a food processor, combine the flour, granulated sugar, and salt and pulse to mix.
2. Add the butter and pulse until the mixture is the texture of coarse meal with some pea-size pieces.
3. Add 6 tablespoons of ice water and pulse until the dough is evenly moistened. The dough should hold together when squeezed, but not be too wet.
4. Add up to 3 more tablespoons of water, if necessary.
5. Divide the dough in half, wrap each portion in plastic wrap, and form 2 rectangles.
6. Chill for at least 1 hour or up to 2 days. (Alternatively, you can freeze the dough for up to 1 week.)

Prepare the filling:
1. In a medium saucepan, combine the golden raisins, raisins, rum, and 1 cup of water and bring to a boil over medium-high heat.
2. Cook, stirring occasionally, until the raisins are plump and the liquid has reduced by about half, about 6 minutes.
3. Add the brown sugar and continue to cook until the liquid is syrupy, about 4 minutes. Stir in the cornstarch and cook for 1 minute longer.
4. Remove from the heat and stir in the lemon zest and salt.
5. Transfer the raisin mixture to a plate, cover with plastic wrap, and transfer to the fridge to cool.
6. Preheat the oven to 400°f.
7. On a lightly floured surface, roll out 1 portion of dough to a 12 x 10-inch rectangle.
8. Transfer to a piece of parchment paper on a work surface.
Donal Skehan’s Saltimbocca Alla Romana

Prep Time: 20 mins
Serves: 4

Ingredients:
For the pork:
- 2 tbsp olive oil
- 1 pork fillet
- 12 sage leaves
- 12 slices prosciutto
- 4 tbsp plain flour
- Sea salt and black pepper
For the green beans:
- 2 gloves garlic, minced
- 1 cup cherry tomatoes, halved
- 7oz French beans
- ¾ cup white wine
You'll need:
Chopping board
Meat hammer (or rolling pin)
Wide dish
Large frying pan

Directions:
1. Divide the pork into 12 thin, even slices, cutting them from the pork fillet on the diagonal. Lay each slice flat on a chopping board and gently bash with a meat hammer or rolling pin until approximately 5mm in thickness. Top each slice with a sage leaf, season with salt and black pepper and wrap with a slice of prosciutto.

2. Place the flour in a wide dish and dredge each slice until completely coated, patting off any excess.

3. Heat a large frying pan over a medium heat and add 1 tbsp oil. Cook the slices in batches using extra oil as needed, ensuring not to overcrowd the pan, for 2 minutes on each side or until the pork has cooked through and the prosciutto becomes crispy. Set aside and keep warm.

4. Fry the garlic in the pan for 1-2 minutes before adding the cherry tomatoes. Cook for a further 2 minutes, add the French beans and white wine and cook for 4-5 minutes until the beans are tender.

5. Serve slices of the saltimbocca with the green beans and tuck in.
Pumpkin Pie Granola
Recipe by Dan Kohler
Yield: ~2 quarts

Ingredients:

- 4 cups Old Fashioned Rolled Oats
- 2 cups Chopped Pecans
- 1 cup Toasted Pepitas
- 2 tablespoons Water
- 3 teaspoons Egg White Powder
- ½ cup Grapeseed Oil
- ½ cup Maple Syrup
- 4 teaspoons Cinnamon
- 2 teaspoons Ground Ginger
- ½ teaspoon Ground Cloves
- ½ teaspoon Ground Nutmeg
- ½ teaspoon Sea Salt
Instructions:

1. Preheat your oven to 300 degrees.
2. In a large bowl mix the oats, pecans, and pepitas. Spread the mixed dry goods onto two cookie sheets or hotel pans. Put the sheets in your oven for 10-15 minutes to toast the oat mixture. When everything is toasty and fragrant remove the sheets from your oven and set them aside.
3. While the oat mixture is toasting, in a large bowl whisk together the water and egg white powder until frothy. Add oil, maple, cinnamon, ginger, cloves, nutmeg, and salt. Whisk to combine.
4. Pour the toasted dry goods into the large bowl with the sweet liquid. Using a spoon or spatula, mix the granola and make sure that the liquid is well distributed through all the oats.
5. Spread the wet granola back onto your cookie sheets and put it in your oven for 28-32 minutes, or until the granola is toasted, dark and fragrant.
6. Remove from oven and allow to cool. Break into large clumps and store in airtight container for up to 3 weeks.
Ron Suhanosky’s Gnocchi with Chestnuts & Mushrooms
Recipe Courtesy Chef Ron Suhanosky -- Chef Ronsky’s Trattoria -- chefronskys.com
Serves 4-6

Ingredients:

- 1 recipe Potato Gnocchi (*recipe below*)
- 1 ½ cups fresh chestnuts
- 6 cups water
- 1 cup dried Porcini mushrooms, hydrated in 2 cups boiling water, drained and squeezed dry
- 10 large Sage leaves, thinly sliced
- 1 cup Heavy Cream
- ½ Teaspoon Kosher Salt
- ¾ Teaspoon freshly ground Black Pepper
- ½ cup Pasta Water
- Grated Parmigiano cheese for garnish
**Directions:**

1. Preheat oven 350 degrees.
2. Use a sharp paring knife to score the flat side of the chestnuts with an x.
3. Add the chestnuts to a sauce pan and cover with 4 cups of the water. Bring to a boil. Cook for 10 minutes. Strain.
4. Place chestnuts on a baking sheet with sides. Bake for 30 minutes.
5. Let cool to the touch - but they need to be warm in order to successfully peel away the shells and skins.
6. Bring a large pot of salted water to a boil
7. Add the peeled chestnuts and the drained porcini to the jar of a blender and process until the chestnuts are coarsely chopped.
8. Add the blended chestnuts and porcini to a 10- inch skillet.
9. Add the sage, cream, salt and pepper. Turn on the heat to medium high. Cook, stirring occasionally.
10. Add the gnocchi to the boiling water and cook until they float to the top (approx 2 minutes).
11. Use a wire mesh skimmer to remove the gnocchi from the pot and place them directly into the skillet. Add the 1/2 cup pasta water. Stir to combine.
12. Serve immediately with grated parmigiano cheese.

**Potato Gnocchi Recipe**

Makes 2 pounds Gnocchi

**Ingredients:**
- 3 pounds unpeeled Idaho Potatoes
- 1 cup all-purpose flour
- 2 teaspoons Kosher salt
- 1 egg
- Rice Flour for dusting

**Directions:**

1. Gently boil the potatoes in their jackets in a large pot of water over medium heat until a tester passes easily through the thickest part of the potato.
2. Remove the potatoes from the pot and let cool to the touch, they shouldn't get completely cold.
3. Wrap the potatoes in a kitchen towel and rub to remove the skins.
4. Pass the potatoes through a food mill fitted with a medium hole disk, or through a ricer, into a large mixing bowl.
5. Spread the all-purpose flour on a clean dry work surface. Place the potatoes onto of the flour. Add the salt and egg.
6. Use your hands to gather the ingredients together and gently knead the dough into a 10 by 8 inch log. Let rest for 2 minutes.
7. Lightly dust a clean, dry work surface with rice flour. Cut the log into 4 equal pieces. Roll each piece into a 1-inch thick rope. Cut each rope into 1/2 inch wide gnocchi.

8. Store the gnocchi on a rice flour covered baking sheet until ready to use. Dust with rice flour.
Toya Boudy’s Bacon, Egg and Cheese Biscuit Bake

Ingredients:
- 8 large eggs
- 3 tbsp. Milk
- 1 cup shredded american cheese
- 8 slices crisp bacon, chopped
- 8 oz. Premade biscuit dough, about 6 large rounds
- Salt and pepper

Directions:
1. Preheat the oven to 375 degrees.
2. Whisk together eggs, milk, and salt and pepper.
3. Add ½ the bacon and all of the cut up biscuits into the bowl with the eggs and stir together.
4. Pour into a lightly sprayed casserole dish and spread evenly.
5. Pop into the oven, uncovered, for 30 minutes.
6. Remove from oven and sprinkle over cheese and remaining bacon. Bake for an additional 5-7 minutes until the cheese has melted.
Pumpkin Cream Cheese Bars

**Ingredients:**
- 4 eggs
- 1 2/3 cups sugar
- 1 cup canola oil
- 1 ¾ cups fresh roasted pumpkin puree (recipe below)
- 1 teaspoon vanilla
- 2 cups all-purpose flour
- 2 teaspoon ground cinnamon
- ¾ teaspoon ground allspice
- ⅛ teaspoon ground cloves
- 2 teaspoons baking powder
- 1 teaspoon baking soda

**Cream cheese mixture:**
- 16 oz. cream cheese-softened
- 1 ½ Tablespoons cornstarch
- 1/3 cup sugar
- 1 teaspoon almond extract
- 2 eggs- slightly beaten
For the Pumpkin Puree:
- 1 4-pound pumpkin
- 2-3 tablespoons grapeseed oil

Directions:
1. Preheat the oven to 350 F and spray 10 x 15 x 1-inch jelly roll pan with non-stick spray, then line with parchment paper and spray the paper, set aside.
2. To make pumpkin bars first whisk together dry ingredients: flour, baking powder, baking soda and spices, set aside.
3. In a large mixing bowl beat 4 eggs and sugar. Add oil, pumpkin and vanilla and mix to combine.
4. Mix in dry ingredients and pour in prepared pan, then smooth the top.
5. Mix softened cream cheese, sugar, cornstarch and vanilla until smooth. Add eggs and mix just to combine. Transfer the mixture in piping bag or zip-lock bag and cut off the corner. Draw the lines of cream cheese mixture diagonally on top of pumpkin pie mixture.
6. Bake 25-30 minutes, until the toothpick inserted in the center comes out clean.
7. Cool completely before serving.

For the Pumpkin Puree:
1. Heat oven to 400º
2. Cut top off pumpkin and scoop out flesh and seeds.
3. Cut pumpkin in half from top to bottom.
4. Rub cut side of pumpkin with grapeseed oil.
5. Place pumpkin on baking sheet, cut-side-down, and roast for 30-45 minutes, or until fork tender.
6. Allow pumpkin to cool, then scoop flesh out of shell and add to food processor or blender.
7. Blend or pulse until puree is smooth.