



Countdown
to Christmas

Home & Family

2020
Christmas Cookbook

Presented by *Campbell's.*





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Campbell's Classic Green Bean Casserole

Ingredients:

- 1 can (10 1/2 ounces) Campbell's® Condensed Cream of Mushroom Soup or 98% Fat Free Cream of Mushroom Soup
- 1/2 cup milk
- 1 teaspoon soy sauce
- 1 dash black pepper
- 4 cups cooked cut green beans
- 1 1/3 cups French's® French Fried Onions

Directions:

Step 1

Stir the soup, milk, soy sauce, black pepper, beans and 2/3 cup onions in a 1 1/2-quart casserole.

Step 2

Bake at 350°F. for 25 minutes or until the bean mixture is hot and bubbling. Stir the bean mixture. Sprinkle with the remaining onions.

Step 3

Bake for 5 minutes or until the onions are golden brown.

Recipe Tips

- For the cooked green beans: Use 2 cans (14.5 ounces each) green beans, drained, about 1 1/2 pounds fresh green beans or 16 to 20 ounces frozen green beans, thawed, for this recipe.
- For Mini Green Bean Casseroles (makes 16), heat the oven to 375°F. Prep the bean mixture but substitute 1 cup shredded Cheddar cheese for the soy sauce and pepper. Roll 16 uncooked refrigerated buttermilk biscuits (two 16-ounce packages) into 4-inch circles and press into 16 muffin-pan cups. Fill with the bean mixture and bake for 20 minutes. Mix 1/3 cup French fried onions and 1/2 cup shredded Cheddar cheese and sprinkle over the green bean mixture. Bake for another 5 minutes.
- For Golden Green Bean Casserole: Substitute Campbell's® Condensed Golden Mushroom Soup for the Cream of Mushroom Soup. Omit the soy sauce. Stir in 1/4 cup chopped red pepper with the green beans.
- For Broccoli Casserole: Substitute 4 cups cooked broccoli florets for the green beans.
- To add a festive touch: Stir in 1/4 cup chopped red pepper with the soup.
- **To add crunch:** Add 1/4 cup toasted sliced almonds to the onion topping.
- **Chef Tip:** Try this Italian version with pancetta and rosemary! Cook 4 ounces pancetta, diced, in a skillet over medium heat until almost crisp. Add 1/4 cup chopped onion and 1/2 teaspoon minced fresh rosemary leaves to the skillet and cook until onion is tender. Add the pancetta mixture to the soup mixture in Step 1. In Step 2, sprinkle the remaining

French fried onions with 1 tablespoon grated Pecorino Romano cheese,
then bake as directed in Step 3.

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Creamy Pesto Chicken & Bow Ties

Ingredients:

- 2 tablespoons butter
- 1 1/4 pounds skinless, boneless chicken breast halves, cut into cubes
- 1 can (10 1/2 ounces) Campbell's® Condensed Cream of Chicken Soup or 98% Fat Free Cream of Chicken Soup
- 1/2 cup basil pesto
- 1/2 cup milk
- 8 ounces (about 3 cups) farfalle (bow tie) pasta, cooked and drained
- 1 cup halved cherry tomatoes

Directions:

Step 1

Season the chicken as desired. Heat the butter in a 12-inch skillet over medium-high heat. Add the chicken and cook until well browned, stirring often.

Step 2

Stir the soup, pesto sauce and milk in the skillet and heat to a boil. Reduce the heat to low. Cook for 5 minutes or until the chicken is cooked through. Stir in the farfalle and cook until the mixture is hot. Season to taste and stir in the tomatoes before serving.

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Campbell's Bacon Hash Brown Casserole

Ingredients:

- 6 slices bacon, chopped
- 1 medium onion, chopped (about 1/2 cup)
- 1 can (10 1/2 ounces) Campbell's® Condensed Cream of Mushroom Soup or Campbell's® Condensed 98% Fat Free Cream of Mushroom Soup
- 3/4 cup sour cream
- 6 tablespoons butter, melted
- 6 cups frozen shredded hash brown potatoes thawed (about 22 ounces)
- 3 cups broccoli florets
- 1/3 cup sliced green onion
- 1 1/2 cups shredded Cheddar cheese (about 6 ounces)
- 1/3 cup panko (Japanese breadcrumbs)

Directions:

Step 1

Heat the oven to 350°F. While the oven is heating, cook the bacon and onion in

a 10-inch skillet over medium heat until the bacon is crisp, stirring occasionally. Spoon off any fat.

Step 2

Stir the bacon mixture, soup, sour cream, 4 tablespoons butter, potatoes, broccoli, green onion and cheese in a large bowl. Season the mixture, if desired. Stir the panko and remaining butter in a small bowl. Spoon the potato mixture into a lightly greased 9x9x2-inch baking dish. Sprinkle with the panko mixture.

Step 3

Bake for 45 minutes or until the mixture is hot and the panko mixture is golden brown

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Campbell's 15-Minute Chicken & Rice Dinner

Ingredients:

- 1 1/4 pounds boneless, skinless chicken breast (4 small or 2 large cut in half crosswise)
- 1 tablespoon vegetable oil
- 1 can (10 1/2 ounces) Campbell's® Condensed Cream of Chicken Soup or 98% Fat Free Cream of Chicken Soup
- 1 1/2 cups water
- 1/4 teaspoon paprika
- 2 cups uncooked instant white rice
- 2 cups fresh or frozen broccoli florets

Directions:

Step 1

Season the chicken with salt and pepper. Heat the oil in a 12-inch skillet over medium-high heat. Add the chicken and cook for 5 minutes or until browned on both sides. Remove the chicken from the skillet.

Step 2

Stir the soup, water and paprika in the skillet and heat to a boil. Stir in the rice and broccoli. Reduce the heat to low. Return the chicken to the skillet. Sprinkle the chicken with additional paprika. Cover and cook for 5 minutes or until the chicken is done and the rice is tender. Season to taste before serving.

Recipe Tips

- **Recipe Note:** For a creamier dish, decrease the rice to 1 1/2 cups.
- **Easy Substitution:** This recipe is also delicious using Campbell's® Condensed Cream of Mushroom Soup instead of the Cream of Chicken.
- **Ingredient Note:** Campbell's develop recipes using a 4-to 5-ounce skinless, boneless chicken breast half per serving. However, there are a range of sizes available in-store, from the butcher counter to the meat case and the freezer section. Use whichever you prefer- just follow the recipe as written above for the best result. If you're using larger chicken breasts, they may require a little longer cooking time.

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Campbell's Swedish Meatballs

Ingredients:

- 1-pound ground turkey or ground beef
- 1 egg
- 1/2 cup plain panko (Japanese-style breadcrumbs)
- 1 small onion, minced (about 1/4 cup)
- 1/2 teaspoon kosher salt
- 1/8 teaspoon ground nutmeg
- 2 tablespoons vegetable oil
- 3/4 cup Swanson® 50% Less Sodium Beef Broth
- 1 can (10 1/2 ounces) Campbell's® Condensed Cream of Mushroom Soup
- 2 tablespoons sour cream
- 4 cups hot cooked egg noodles (from about 8 ounces dry)
- 1 tablespoon chopped fresh parsley

Directions:

Step 1

Thoroughly mix the turkey, egg, breadcrumbs, onion, salt and nutmeg in a large bowl. Shape the turkey mixture firmly into about 20 meatballs.

Step 2

Heat the oil in a 12-inch nonstick skillet over medium-high heat. Add the meatballs and cook until well browned on all sides (make sure the skillet and oil are hot before adding the meatballs to prevent sticking). Pour off any fat.

Step 3

Add the broth to the skillet and heat to a boil, stirring to scrape up the browned bits from the bottom of the skillet. Stir in the soup and sour cream. Reduce the heat to low. Cover and cook for 5 minutes or until the meatballs are cooked through. Serve the meatballs and sauce over the noodles. Sprinkle with the parsley.

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Campbell's Easy Chicken Pot Pie

Ingredients:

- 1 can (10 1/2 ounces) Campbell's® Condensed Cream of Chicken Soup or Campbell's® Condensed 98% Fat Free Cream of Chicken Soup
- 1 cup reduced fat (2%) milk
- 1 package (12 ounces) frozen mixed vegetables (carrots, green beans, corn, peas), thawed (about 2 1/4 cups)
- 1 cup cubed cooked chicken or turkey
- 1 egg
- 1 cup biscuit baking mix

Directions:

Step 1

Heat the oven to 400°F. Stir the soup, 1/2 cup milk, vegetables and chicken in a 9-inch pie plate or ovenproof skillet.

Step 2

Stir the remaining 1/2 cup milk, egg and baking mix in a small bowl. Spread the batter over the chicken mixture (the batter is thin but will bake up into a perfect crust).

Step 3

Bake for 20 minutes or until the topping is golden brown.

Recipe Tips

- For a drop biscuit topping, reduce the milk in the batter to 1/4 cup. Drop the batter by spoonful over the chicken mixture, then bake as directed.
- You can substitute reduced fat all-purpose baking mix for the biscuit baking mix.

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Christmas Ornament Cheese Ball

Recipe by Dan Kohler, 12/6/18

Yield: ~12 Servings

Ingredients:

Pomegranate Basil Brie:

- 8 ounces cream cheese, room temperature
- 4 ounces soft brie (rind removed)
- $\frac{3}{4}$ cup freshly minced basil leaves
- $\frac{1}{2}$ teaspoon freshly ground black pepper
- $\frac{1}{2}$ cup pomegranate arils (for coating)

Dill Goat Cheese Scallion:

- 8 ounces cream cheese, room temperature
- 4 ounces goat cheese
- 1 tablespoon minced chives
- 1 teaspoon lemon juice

- ½ teaspoon granulated garlic
- ¼ cup finely minced dill (for coating)

Cheddar Bacon Pecan:

- 8 ounces cream cheese, room temperature
- 4 ounces grated cheddar cheese (~1 cup, packed)
- ½ cup crumbled bacon bits
- 1 teaspoon Worcestershire sauce
- ½ cup toasted pecan pieces (for coating)

Decorations/Serving:

- Celery sticks
- Ribbon
- Crackers for serving

Directions:

1. For each flavor, beat together all ingredients except for the coating (pomegranate arils, minced dill, chopped pecans) in stand mixer until thoroughly combined.
2. Remove cheese mixture from bowl and place on sheet of plastic wrap. Using your hands, shape cheese into round ball. If cheese is too soft, refrigerate in 20-minute increments until firm enough to handle.
3. Place coating ingredient in bowl. Peel plastic wrap off cheese ball and press coatings into exterior until completely coated.
4. Slice celery sticks into thin strips or curly shavings and press one into the top of each cheese ball (this should look like the ornament hanger).
5. Tie ribbon around each cheese ball before serving. Serve with crackers.



Emily Hutchinson - Gingerbread Cut-Out Cookies

Ingredients:

- 1 cup (227 grams) salted sweet cream butter, softened
- 3/4 cup (165 grams) firmly packed dark brown sugar
- 1/4 cup (50 grams) granulated sugar
- 1 large egg (50 grams)
- 1 1/2 teaspoons (6 grams) vanilla extract
- 1/4 cup (85 grams) unsulphured molasses
- 3 cups (375 grams) all-purpose flour
- 2 teaspoons (4 grams) ground cinnamon
- 1 1/2 teaspoons (7.5 grams) baking powder
- 1 teaspoon (2 grams) ground ginger
- 1/4 teaspoon ground nutmeg
- 1/8 teaspoon ground cloves

Directions:

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter at medium speed for 30 seconds. Add sugars and beat at medium speed for 1 minute. With the mixer on low speed, add egg and vanilla; beat for about 30 seconds. We aren't whipping the wet mix.
2. Beat in molasses just until combined.
3. In a medium bowl, whisk together flour, cinnamon, baking powder, ginger, nutmeg, and cloves. Add flour mixture to butter mixture and beat at low speed until combined. (dough will be slightly sticky.)
4. Turn out dough onto a sheet of plastic wrap, and shape into a disk. Wrap in plastic wrap and refrigerate for at least 1 hour.
5. Preheat the oven to 375°F (190°C). Line baking sheets with parchment paper or use a non-stick cookie sheet.
6. On a lightly floured surface, roll one-third of dough to 1/3- to 1/4-inch thickness. (keep remaining dough refrigerated until ready to roll.) Using desired holiday cutters, cut dough, and place 2 inches apart on prepared pans. Reroll and cut scraps as needed, refrigerating dough if it becomes too soft.
7. Bake until puffed and center is matte, 6 to 8 minutes. Using a small offset spatula, quickly press edges of cookies back into shape, if necessary. Let cool on pans for 1 minute. Remove from pans and let cool completely on wire racks. Keeping the dough cold will prevent spreading.
8. Pipe or spread American crusting buttercream onto cooled cookies as desired.

Notes: To help the flour stick to your work surface, gently press your dough on the clean surface before dusting the surface with flour.

To roll your dough to an even thickness, roll slowly up and down and then to the sides. If you run your hand across the top of your rolled dough, you can feel any bumps or slightly raised areas.

Alternatively, this dough can be rolled out between sheets of parchment paper.

I prefer to freeze the cookies overnight because it gives them added moisture to keep them soft.

For extra spice, add more cloves and nutmeg to the recipe.

American Crusting Buttercream

Ingredients:

- 1 cup (227 grams) salted sweet cream butter, softened
- 1 cup (184 grams) vegetable shortening, softened
- 2 teaspoons (8 grams) vanilla extract
- 9 cups (1,080 grams) confectioners'
- Sugar, sifted
- 5 to 6 tablespoons (75 to 90 grams)
- 2% reduced-fat milk or heavy whipping cream

Directions:

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and shortening at medium speed until well combined.
2. Add vanilla and beat at medium speed for 1 minute. Add confectioners' sugar and place a kitchen towel over the mixer. (the bowl of the stand mixer will be full.)
3. Beat at low speed and gradually increase speed to medium speed until thick and combined. (do not overmix.)
4. Add 5 tablespoons (75 grams) milk or cream, and beat at medium-high speed until smooth, about 1 minute; add up to remaining 1 tablespoon (15 grams) milk or cream, 1 teaspoon (5 grams) at a time, if too thick. (do not overmix.)
5. Refrigerate in an airtight container for up to 1 week. The buttercream recipe can be cut in half- add 2.5-3 tbsp milk to the halved ingredients.



Vanessa Gianfrancesco - Porchetta Style Pork Roast

Serves 6 people

Ingredients:

- 2 tbsp. Orange zest
- 2 tbsp. Lemon zest
- 5 tbsp. Fresh rosemary
- 5 tbsp. Fresh parsley
- 3 tbsp. Fennel seeds
- 12 garlic cloves
- ½ cup olive oil
- 1 tsp chili flakes
- 2 tbsp salt
- 2 tsp pepper
- 1 cup panko breadcrumbs
- 1/2 cup Parmigiano Reggiano

- 4-5-pound pork loin roast
- Butcher string

Roasted Vegetables:

- 4 large parsnips
- 6 large carrots
- 2 celery sticks
- 6 potatoes
- 2 large, sweet potato
- 1 large white onion
- ¼ cup olive oil
- Salt and pepper to taste

Directions:

- Pre-heat your oven to 350 degrees F.
- Place the orange zest, lemon zest, rosemary, parsley, fennel seeds, garlic, olive oil, chili flakes, salt, and pepper into a food processor and pulse to make a paste. Set aside.
- In a separate bowl, mix the panko and cheese and set aside.
- Butterfly the pork loin by cutting a slit all along the side, this way it opens to look like a book. Lather half of the paste on the inside of the pork, sprinkle with the whole panko mixture then roll it and roughly tie it in multiple spots with the butcher string. Place the other half of the spread on the outside of the roast. (the roast can be prepared and marinated for up to 2 days or frozen for up to 3 months).
- Wash, peel and cut all the vegetables into about the same size. Place at the bottom of the roasting pan and drizzle with olive oil, season with salt and pepper. Toss to coat.
- Place the roast on top of the vegetables and cover with aluminum foil. Cook slowly for up to 1 ½ hours.
- Verify the roast using a digital thermometer to ensure that the internal cooking temperature is 145 degrees f. Then remove from the oven and allow it to rest 10- 15 minutes before cutting. Remove the butcher string and slice it so that the inside can be showcased. Serve alongside all the vegetables that you roasted.

- You can always use the pan drippings as a sauce or produce a gravy using the drippings.



Kelly Senyei - Apple Fritter Rings with Caramel Sauce

Prep: 20 Minutes

Cook: 5 Minutes

Yield: 6 Servings

Ingredients:

- 1 cup all-purpose flour
- 1/4 teaspoon baking powder
- 1/4 teaspoon ground nutmeg
- 1/2 teaspoon cinnamon
- 2 tablespoons sugar
- 1/4 teaspoon salt
- 1 large egg
- 1 1/4 cups buttermilk
- 4 large apples, such as fuji or gala
- Vegetable oil, for frying
- Homemade or store-bought caramel sauce, for serving

Equipment:

- Circular cookie cutters in graduated sizes; deep-fry thermometer.

Directions:

1. In a medium bowl, whisk together the flour, baking powder, nutmeg, cinnamon, sugar and salt. In a separate large bowl, whisk together the egg and buttermilk and then whisk the egg mixture into the flour mixture just until combined.
2. Slice the apples into 1/4-inch-thick rounds. Using the cookie cutters, cut each apple slice into rings, discarding the center core.
3. Add 3 inches of oil to a large heavy-bottomed pot set over medium heat. Line a sheet tray with paper towels.
4. When the oil reaches 350°F on your deep-fry thermometer, begin by dipping each apple slice in the batter, shaking off any excess then carefully lowering it into the oil. Add several apple slices to the oil but do not overcrowd the pot. Flip the apple slices occasionally so that they brown on all sides then using tongs, transfer them onto the paper towel-lined baking sheet. Repeat the battering and frying process with the remaining apple rings.
5. Serve the apple rings immediately with caramel sauce for dipping.

Kelly's Notes:

1. You can coat the fried apple rings in cinnamon and sugar rather than serve them with caramel sauce.
2. It's important to shake off as much excess batter as possible to ensure the apple rings fry quickly.
3. The moisture in the apples results in the apple rings having a soft, pancake-like texture rather than a crunch.



Cauliflower Mac & Cheese

Ingredients:

- 1 medium head cauliflower
- 2 tbs butter
- 1 cup heavy whipping cream
- 1 tbs arrowroot flour
- 6 oz gruyere cheese
- 6 oz sharp cheddar cheese
- Approx. 1/3 cup grated parmesan cheese
- Approx. 1/3 cup crushed pork rinds
- Fresh ground pepper

Directions:

- Preheat oven to 425 degrees.

CAULIFLOWER:

- Cut cauliflower florets into bite size pieces.
- Boil a pot of water.
- While water heats up, fill large bowl with cold tap water and add ice cubes to it, set aside.
- Blanch cauliflower-when water is boiling, put cauliflower into boiling water, boil for approximately 4 to 5 minutes, drain immediately and immediately put into bowl with ice water for approx. 3 minutes, drain and set aside. You want cauliflower to be cooked but not soft, still some firmness to it.

CHEESE SAUCE:

- Grate gruyere and cheddar cheese - set aside.
- Put large skillet on low heat, melt 2 tbs of butter, add whipping cream, heat for a couple of minutes, slowly add 1 tbs of arrowroot, stir till all lumps are gone and starts to slightly thicken. Add grated gruyere and cheddar cheese, stir until all melted. Add fresh ground pepper to taste.
- Add the cooked cauliflower to the cheese mixture, stir till cauliflower is completely covered with cheese sauce.
- Pour cauliflower cheese mixture into a small ceramic casserole dish (my dish was 10"x6" and pretty shallow) and top with parmesan cheese and crushed pork rinds.
- Put dish into oven and bake for approx. 8 minutes, then put under broil until top is nice brown color.



Peanut Butter Sticky Buns

Recipe by Dan Kohler, 12/6/18

Yield: ~12 servings

Ingredients:

Dough:

- 1 packet active dry yeast
- $\frac{3}{4}$ cup milk
- 1 tablespoon granulated sugar
- 6 tablespoons butter, melted and cooled to room temperature
- 4 large egg yolks
- 1 large whole egg
- $3 \frac{3}{4}$ cup ap flour
- 1 teaspoon kosher salt
- Butter to coat the bowl

Caramel:

- ½ Cup unsalted butter
- ¾ cup packed brown sugar
- ¾ cup heavy cream
- ⅓ cup smooth peanut butter
- ¼ cup honey
- ¼ teaspoon kosher salt
- ½ teaspoon vanilla extract

Filling:

- ⅓ Cup butter
- ⅓ cup peanut butter
- ⅓ cup packed brown sugar
- 2 tablespoons granulated sugar
- 1 tablespoon ground cinnamon
- ¼ teaspoon kosher salt
- 1 ¾ cup chopped toasted peanuts (8 ounces)

Directions:

1. Begin with the dough. Heat milk in saucepan over low heat until warm to the touch, 110° - 118°F. Pour into bowl of stand mixer and stir in 1 tablespoon sugar. Sprinkle yeast over warm milk and set aside for 5 minutes to bloom. When ready, it will be foamy and fragrant.
2. When yeast is ready, whisk in melted butter, egg yolks, and whole egg.
3. Using the dough hook, add half the flour and mix until well combined.
4. Add salt and remaining flour, and continue to mix with dough hook until stretchy, elastic dough forms (5-7 minutes of kneading with hook).
5. Grease a bowl and turn dough out into it, then cover with a cloth. Let dough rise until doubled, 60-90 minutes.

6. While the dough is rising, make the caramel. Melt the butter in a heavy saucepan over low heat. Increase heat to medium-high and stir in brown sugar, cream, honey, peanut butter, and salt. Bring ingredients to a boil, then reduce heat to medium-low and simmer until caramel is golden-brown, creamy, and smooth. Caramel will be about 220° when ready, 5-10 minutes. Stir vanilla in off the heat.
7. Pour caramel sauce into 9x13" baking dish and tilt dish until caramel is evenly coating bottom. Let it cool down while dough rises.
8. When dough has risen, make filling. Beat together butter, peanut butter, brown sugar, granulated sugar, cinnamon, and salt until light and fluffy.
9. Turn dough out onto a lightly floured counter and roll it into a 12x18" rectangle.
10. Spread the filling across the surface of the rolled-out dough, leaving a 1" border on the 18" side furthest away from you.
11. Sprinkle $\frac{3}{4}$ cup chopped peanuts over the filling.
12. Roll dough into a log, toward the 18" side with a border free from filling. Pinch dough together at the seam, wetting it with damp fingers if necessary. Place log seam-side-down.
13. Slice dough into 12 equal portions using a sharp knife. Each piece should measure roughly 1 $\frac{1}{2}$ inches wide.
14. Sprinkle remaining peanuts into baking dish (on top of cooled caramel), then place sliced buns into dish as well, evenly spaced.
15. Cover the dish with a towel and set buns aside to proof for another 60-90 minutes. When ready, they'll press against each other and fill up the baking dish.
16. At this point, you can refrigerate the buns overnight (up to 16 hours). If chilling overnight, remove buns from refrigerator about 1 hour before you'd like them to bake so they can come to room temperature.

17. When the buns have proofed, heat oven to 350°f. Bake buns until puffed and golden, 30-40 minutes. Internal temperature will read roughly 185°f when fully cooked through. If buns brown on top too quickly, cover dish with aluminum foil and continue to bake.
18. Remove buns from oven. Let rest in dish on cooling rack for 3-5 minutes, then place a platter on top of baking dish and quickly and carefully invert everything so buns are sitting with caramel on top. Scrape out any leftover caramel and peanut mixture, drizzling over the buns.
19. Eat warm.



Mama's Pantry Rice Pudding

Serves 4

Ingredients:

- 1 cup rice
- 2 cups water
- Pinch salt
- 3 cups milk
- $\frac{1}{2}$ - $\frac{2}{3}$ cup sugar
- 1 teaspoon vanilla extract
- Jam and/or ground cinnamon for garnish and serving

Directions:

1. Add rice, water, and salt to saucepan. Cover and cook over lowest flame for about 45 minutes, until grains are broken and falling apart. If the rice

starts to stick at any point, add a little more water, $\frac{1}{4}$ cup at a time and stir.

2. Remove lid from pot, add milk and sugar. Taste, add more sugar as needed. Cover and simmer on lowest flame for another 45-60 minutes, until pudding is creamy and thick.
3. Remove pudding from flame, stir in vanilla.
4. Serve bowls with ground cinnamon on top, or garnished with jam!



Beef Tenderloin with Rosemary, Balsamic Roasted Tomatoes, Shallots and Polenta

Makes 4 Servings

Ingredients:

- 1 large clove of garlic, finely minced
- 3/4 teaspoon salt, divided
- 3 tablespoons olive oil, divided
- 1 tablespoon finely chopped rosemary
- 3/4 teaspoon freshly ground black pepper
- 1 ¼ pound beef tenderloin roast
- 2 pints grape tomatoes
- 4 medium shallots, peeled and quartered lengthwise
- One 1-pound tube of prepared polenta, sliced into 8 slices about ¾-inch thick
- 1 teaspoon aged balsamic vinegar
- 2 tablespoons chopped fresh parsley

Directions:

1. Preheat the broiler to high. Place the garlic on a cutting board and sprinkle $\frac{1}{2}$ teaspoon of the salt over it, then mash them together with the flat side of a knife blade to form a coarse paste. Place the garlic paste into a small bowl with 1 tablespoon of the olive oil, the rosemary and $\frac{1}{2}$ teaspoon of the pepper and stir to combine. Rub the mixture all over the meat.
2. Line a sheet pan with foil and place a metal rack on top of the lined pan; place the meat on the rack and broil about 2 inches from the flame until the top of the meat is browned, about 3 minutes. Turn off the broiler and preheat the oven to 425 degrees. Transfer the meat to a plate and remove the rack and the foil from the sheet pan.
3. Place the tomatoes and the shallots on the pan. Drizzle them with 1 tablespoon of the oil and the remaining $\frac{1}{4}$ teaspoon each salt and pepper. Toss them with tongs, then push them over to one half of the pan. Place the meat, browned side up, in the center of the pan. Brush the polenta slices with the remaining tablespoon of oil and place them on the other side of the meat on the pan.
4. Cook for 15 minutes, then stir the tomatoes and shallots and flip the polenta slices. Return to the oven and continue to cook until the meat reaches an internal temperature of 130 degrees for medium rare, 10-15 minutes more. Transfer the meat to a cutting board and allow to rest for 5-10 minutes before slicing against the grain into $\frac{1}{4}$ -inch thick slices. While the meat is resting return the tomatoes and polenta to the oven to continue cooking until the tomatoes have burst and the shallots are soft and both are browned in spots, 5-10 minutes. Drizzle the tomatoes and shallots with the balsamic vinegar. Serve the meat with the polenta and tomatoes alongside and garnish with parsley.



Todd English - Cheesy Brussels Sprouts Gratin

Ingredients:

- 8 oz pancetta (diced)
- 2 lb. brussels sprouts (trimmed and halved)
- 2 ea. shallots (thinly sliced)
- 3 ea. peeled garlic cloves (finely chopped)
- 4 tbsp unsalted butter (melted)
- ½ tsp ground black pepper
- 2 tbsp fresh thyme leaves (chopped)
- 2 cups heavy cream
- 1 tbsp Dijon mustard
- 1 cup walnuts (chopped)
- 2 oz gruyere (grated)
- 2 oz parmesan (grated)
- 1 tsp crushed red pepper flakes

Directions:

1. Preheat oven to 425 degrees.
2. Spread pancetta on a baking sheet and roast tossing once halfway through until lightly browned.
3. Transfer pancetta to a large bowl along with brussels sprouts, shallots, garlic, butter, black pepper and 1 tbsp chopped thyme leaves, reserve baking sheet.
4. Stir ingredients together until everything is evenly coated.
5. Dump brussels sprout mixture into a baking dish and roast in oven until brussels sprouts are evenly browned.
6. In a bowl whisk together heavy cream and Dijon mustard.
7. Remove brussels sprouts from oven and carefully pour cream/Dijon mixture over them.
8. Sprinkle gruyere and parmesan cheese over brussels sprouts.
9. Lower oven temperature to 375 and return brussels sprouts to oven.
10. Arrange walnuts on baking sheet that was used for pancetta with remaining chopped thyme leaves and red pepper flakes, toast in oven until browned all around tossing halfway through (about 10 minutes)
11. Remove brussels sprouts from oven when cream is thick, bubbling and browned around all edges (about 20 minutes)
12. Sprinkle gratin with toasted walnuts and let cool for 10 minutes before serving.