

Soups, Sweets, and Wine Day - February 14th, 2015

Zerto Grana Padano Salsa

Ingredients

8 oz fresh Padano, cut into 1 inch chunks

8 oz fresh Asiago, cut into 1 inch chunks

2 cloves garlic

1 Tbsp fresh cracked pepper

10 basil leaves

1 green onion, cut in 2 inch strips

1 tsp red pepper flakes (no worries this is not too much)

1 to 1 ½ cups extra virgin olive oil

Directions

Place garlic in food processor and chop finely. Add basil and green onion, process. Add back pepper and process to combine. Add cheeses (you may need to do this in stages so there is room) process until granules form. Add pepper flakes and process to combine. With the processor running add oil slowly until a thick salsa forms. Makes about 3 cups.

Store in sealed container in fridge up to 10 days. Bring to room temperature before serving.

Classic Russian Borscht

Ingredients

2 quarts water
6 tbs Better Than Boullion Beef Base
3 tbs butter
2 cups cabbage, finely chopped
2 cups potatoes, diced
1 cup carrots, diced
2 stalks celery, minced
2 onions, chopped
3 cups canned diced tomatoes
2 cups canned beets, diced
1 cup beet juice
1 tsp apple vinegar
chopped dill or parsley for garnishing
sour cream for garnishing

Combine water and beef base.

In a large heavy pan, melt butte and lightly saute cabbage, potatoes, carrots, celery and onion for approximately 5 minutes. Add beef stock.

Blend canned tomatoes or press through a sieve. Add tomatoes and beet juice to stock. Cover and simmer over low heat until vegetables are firmly tender but not soft.

At this point, add the chopped beets and vinegar. Remove from heat. Serve with dollup of sour cream and sprinkling of dill or parsley.

3B Soup (Beef, Bacon, and Barley)

6 Slices bacon, cut crosswise into 1/4 inch strips

1 Onion, cut into 1/4 inch dice

2 Cups chopped carrots

1 Cup chopped celery

1 Pound beef stew meat, cut into 1/2 inch dice

2 Tablespoons all purpose flour

2 Teaspoons coarse kosher salt or more to taste

1 Teaspoon freshly ground black pepper or more to taste

8 Cups reduced sodium beef broth

3 Cups reduced sodium chicken broth

1 Cup pearl barley

1 Tablespoon red wine vinegar or more to taste

In medium stockpot over medium heat cook the bacon stirring occasionally until crisp and golden 6 to 8 minutes. Use a slotted spoon to transfer bacon to paper towel lined plate.

Increase the heat to medium high. Add onion, celery and carrots to pot with bacon fat and cook stirring occasionally until onion is soft about 2 minutes. Add lamb and cook stirring occasionally until beef and onion are brown about 3 minutes.

Sprinkle in the flour, salt and pepper stirring occasionally for 1 minute. Add the broths and barley scraping up any browned bits. Bring to a boil reduce to simmer and cook until beef and barley are tender, about 45 minutes. Stir in vinegar and about half the bacon. You can prepare soup up to 3 days in advance, (and we think the flavor is better the second day). Garnish with remaining bacon.

Valentine Butter Cookies

Ingredients

8 ounces butter, unsalted
3/4 cup granulated sugar
1/4 teaspoon salt
1 1/2 teaspoons pure vanilla extract
1 large egg yolk
2 cups all purpose flour
1 small bottle red sugar
6 oz dark chocolate chunks
1 tbs butter

Beat the butter, sugar, salt and vanilla together until smooth and creamy. Mix in the egg yolk until well incorporated, scraping down the sides of the bowl at least once. Add the flour and mix just until incorporated. Scrape onto a floured board and knead a few times, just until the dough smooths out. Roll out dough to 1/8 inch thickness. Press valentine cookie cutter through out dough and place them on the baking sheets lined with parchment about an inch apart (they won't be spreading very much, but they need air room around each cookie).

Sprinkle with red sugar.

Before baking, preheat the oven to 325°F.

Bake until JUST beginning to turn golden around the edges, about 16-18 minutes. Remove from oven and allow to cool.

Place chocolate and butter in dutch oven blend when both have totally melted. Using a fork dip it into the chocolate and drizzle over cookies.

F5 Truffles

Make your F5 reduction -Pour one cup of F5 port style wine into a shallow pan and heat until volume is reduced to 2-4 tablespoons (1/8to ¼ cup).

10oz dark chocolate chips or chunks (62% + cocoa)

5 Tablespoons butter

1/3 cup extra virgin olive oil

Pinch salt

2-3 tablespoons F5 reduction

1/3 cup coco powder for rolling truffles

Put butter, olive oil, pinch salt and F5 reduction in double boiler. Heat until butter melted. Add dark chocolate chips. Melt chocolate stirring constantly until mixture smooth . Pour into glass dish and refrigerate for 3 hrs or overnight. If refrigerated overnight allow to rest at room temperature for at least 30 min. Scoop truffle mixture into small balls and roll in coco powder. Place in air tight container and refrigerate. Allow to rest at room temperature for one hour before serving. May be frozen for up to 3 weeks.

Cheese Cake balls

8 oz cream cheese at room temperature

5 oz goat cheese at room temperature

1 cup sweetened dried cranberries

The zest from one lemon

Gram cracker crumbs to roll the balls in

Place cream cheese, goat cheese, cranberries and lemon zest in food processor and blend until smooth and cranberries are mostly pulverized. Pour into glass pan and freeze for three to four hours. Roll into small balls. Store in freezer. Allow to rest at room temperature for one hour before rolling in gram cracker crumbs. Serve.