



## Tomato and Roasted Red Pepper Soup with Pecorino Crostini

### *Pecorino Crostini*

3 to 4 slices baguette, cut into 1/4 inch thick slices  
Extra virgin olive oil, as needed  
1/4 cup pecorino cheese, finely grated  
Pinch salt and pepper

### *Soup*

2 tablespoons extra virgin olive oil  
1/2 small onion, sliced  
2 cloves garlic, sliced thin  
2 cups whole peeled tomatoes, crushed by hand  
1/2 cup roasted red peppers, sliced  
1/2 cup bread, crust remove and diced  
1 cup chicken stock  
1/2 cup white wine  
1/4 teaspoon crushed red pepper flake  
1/2 teaspoon dried oregano  
1 teaspoon sugar  
Salt and pepper, to taste  
1 teaspoon herb pistou (recipe follows)

- Pre-heat a medium sauté with oil until just warm, about 1 minute.
- Add bread and toast until golden brown on only one side.
- Remove from pan and sprinkle toasted side with pecorino.
- Heat olive oil in a medium sized pot over medium heat for about 1 minute.
- Add onions and garlic, sauté until tender (about 3-4 minutes).
- Deglaze pan with white wine; bring to a boil and reduce by half.
- Add tomatoes, sugar, bread, roasted red peppers, oregano, crushed red pepper and chicken stock, bring to a simmer and cook for about 10-15 minutes to reduce slightly and concentrate the flavors.
- Remove from heat and puree to desired consistency, adjust seasoning with salt and pepper, serve with a spoonful of pistou, croutons or crusty bread.

### **Pistou**

1/2 clove garlic, minced or grated on a micro-plane  
1/4 cup parsley, leaves only  
1/4 cup basil, leaves only  
1/4 cup parmesan cheese, grated  
2 tablespoons olive oil  
Pinch salt

- Combine all ingredients in a food processor and pulse until finely chopped.

### Provençal Vegetable Soup with Herb Pistou

1 tablespoon oil	2 to 3 sprigs of thyme
1 strip bacon, cut into lardons	½ cup white wine
2 cloves garlic, sliced	2 cups chicken stock
½ medium carrot, diced	¼ cup diced tomatoes,
1 stalk celery, diced	¼ cup broken dried spaghetti, cooked and cooled
½ yellow onion, diced	¼ cup cannellini beans, cooked and drained
¼ cup mushrooms, sliced	Salt and pepper
¼ cup butternut squash, diced	

- Heat olive oil in a medium sized pot over medium heat for about 1 minute. Add bacon and cook until fat has rendered and crispy, about 3-4 minutes.
- Add garlic, onions, celery and carrots; cook until just tender (about 4-5 minutes). Add squash, thyme and mushrooms; cook until just tender (about 3-4 minutes)
- Deglaze with white wine, bring to a boil and cook for 30 seconds. Add stock and bring to a boil, reduce to a simmer and cook 8-10 minutes.
- Add beans, tomatoes and cooked pasta to the soup, cook until just warmed through (about 30 seconds). Remove from heat, adjust seasoning; serve with a spoonful of pistou.

### Mixed Greens Salad with Sherry-Orange Vinaigrette

#### *Dressing*

1 teaspoons sherry vinegar  
 1 teaspoons orange juice  
 1 teaspoon honey  
 ¼ shallot, minced  
 ½ teaspoon fresh thyme, picked and minced  
 ½ teaspoon sweet smoked paprika  
 ½ teaspoon dijon mustard  
 6 tablespoons olive oil  
 Salt and pepper to taste

#### *Salad*

2 cups mixed lettuces  
 ¼ cup roasted almonds, chopped  
 ¼ cup manchego cheese, diced  
 2-3 slices chorizo, diced (cured, not fresh)  
 1 cup dressing

- Add all ingredients except oil in a bowl, whisk until smooth.
- While whisking constantly, add a few drops of oil and whisk until emulsified.
- Continue adding oil in a slow, steady stream while whisking until all has been added.
- Adjust seasoning to taste, use or store covered in a refrigerator 5-7 day.
- Cut all remaining ingredients (except lettuce) and add to bowl with dressing
- Add lettuce to bowl and toss all ingredients until thoroughly mixed and coated with dressing
- Adjust seasoning to taste.

## Chicken Stock

3 pounds chicken bones  
3 quarts cold water, approximately  
½ pound onions, coarsely chopped  
¼ pound carrots, coarsely chopped  
¼ pound celery, coarsely chopped  
2 dried bay leaves  
3 sprigs fresh thyme  
1 teaspoons black peppercorns

- Add bones to a large stockpot and add enough water to cover by an inch. Bring to a simmer over medium high heat, skimming any scum that forms on the surface.
- Add the remaining ingredients and bring back to a simmer. Gently cook, uncovered, for 3 hours. Strain and cool completely. Skim fat from surface.

## Vegetable Stock

2 tablespoons olive oil  
2 pounds onions, sliced  
1 pound carrots, sliced  
1 pound celery, sliced  
1 fennel bulb, sliced (optional)  
1 pound leeks, white and light green parts only, rinsed and sliced  
8 ounces mushrooms, quartered  
3 dried bay leaves  
6 sprigs fresh thyme  
2 teaspoons black peppercorns  
4 quarts water

- Add oil to a stockpot and bring to medium heat. Cook the onions, carrots, celery and leeks until nicely softened and golden. Add the tomatoes and mushrooms and cook until completely tender.
- Add the remaining ingredients; cover with water. Bring to a boil, reduce heat and gently simmer, uncovered, for 1 hour. Strain and cool completely.

## Shrimp Stock

1 tablespoon butter  
1 tablespoon oil  
½ pound shrimp shells  
1 pound onions, diced  
½ pound carrots, diced  
½ pound celery, diced  
¼ cup brandy  
3 dried bay leaves  
6 sprigs fresh thyme  
2 teaspoons black peppercorns  
2 quarts water

- Add butter and oil to a heavy saucepan and bring to medium heat. Cook the shrimp shells, onions, celery and carrots until nicely softened and golden. Deglaze with the brandy; cook until completely evaporated.
- Add the remaining ingredients; cover with cold water. Bring to a boil, reduce heat and gently simmer, uncovered, for 1 hour. Strain and cool completely.