

### Burrata Cheese with Tomato

2 pints grape tomatoes, halved  
2 tablespoons olive oil  
2 cloves garlic, crushed  
½ teaspoon garlic powder  
½ teaspoon onion powder  
2 tablespoons aged balsamic vinegar  
Fresh basil  
Sea salt and freshly ground black pepper

4 cups arugula  
1 small package sprouts  
½ small red onion, thinly sliced  
Balsamic dressing  
  
4 (2-ounce) balls burrata cheese  
Garlic Bread

- Preheat oven to 350 degrees.
- Toss tomatoes with olive oil, garlic and spices; season with salt and pepper. Roast until slightly blistered; let cool. Toss with vinegar and basil.
- Toss arugula, sprouts and onion with balsamic dressing. Serve salad topped with cheese; garnish with tomato relish.

### Cheese Ravioli with Cream Sauce

3 tablespoons butter  
1 shallot, minced  
2 cloves garlic, minced  
¼ cup white wine  
1 cup heavy cream  
½ cup vegetables stock  
¼ cup grated parmesan cheese  
1 pound cheese ravioli  
Fresh parsley  
Sea salt and freshly ground black pepper

- Melt butter in saute pan over medium heat. Add the shallots and garlic and continue cooking until butter is golden brown.
- Add the white wine; reduce by half. Add the cream and vegetable stock. Bring to a simmer; cook until slightly thickened. Season with salt and pepper.
- Bring a large pot of salted water to a boil. Cook the pasta until al dente; drain, reserving some of the cooking liquid.
- Add pasta to sauce, thinning with cooking liquid as needed. Stir in the parmesan cheese; adjust seasoning. Serve garnish with minced parsley

### Short Ribs Braised in San Giovese and Demi-glace Sauce

2 tablespoons olive oil, divided  
2 pounds boneless short ribs  
½ pound baby carrots, chopped  
4 whole cloves garlic  
1 cup red wine  
2 cups demi-glace  
Sea salt and freshly ground pepper

- Preheat oven to 325 degrees. Bring a heavy Dutch oven to medium heat; add 1 tablespoon olive oil.
- Season beef with salt and pepper; cook, turning occasionally, until nicely browned. Remove from pan.
- Add wine; cook until reduced by half.
- Add demi-glace and reserved beef; bring back to a simmer.
- Transfer to oven. Cook, covered, until beef is tender, about 2½ hours.
- Remove from oven. Using a slotted spoon; transfer meat and vegetables to serving dish.
- Stain fat from surface over sauce; discard. Pour sauce over beef and vegetables. Serve.

### Potato Cauliflower Gratin with Golden Breadcrumbs

1 pound russet potatoes, peeled and quarter  
1 head cauliflower  
½ cup parmesan cheese  
1 cup half and half  
4 tablespoons butter  
2 eggs, lightly beaten  
Fresh rosemary  
1 tablespoon butter, softened  
Sea salt and freshly ground black pepper

1 cup fresh breadcrumbs  
¼ cup grated parmesan cheese  
1 to 2 tablespoons olive oil

- Boil potatoes until tender in boiling salted water. Drain and mash. Simmer cauliflower until tender in boiling salted water. Drain; add to food processor. Pulse until finely chopped but not smooth.
- Bring cream and butter in a small sauce pan until butter is melted.
- Transfer potatoes and cauliflower to mixing bowl. Stir in cream, eggs and rosemary; season with salt and pepper.
- Grease a 13- by 9-inch baking dish with some of the butter. Transfer mixture to dish. Toss together the breadcrumbs, parmesan and olive oil. Sprinkle over squash mixture.
- Bake, uncovered, until gratin is puffed and light golden brown on top.



## Lemon Pound Cake

3 cups all-purpose flour, spooned into measuring cup and leveled-off with a knife  
½ teaspoon baking soda  
½ teaspoon salt  
1 cup buttermilk (low-fat is fine) (see note)  
2 tablespoons (packed) grated lemon zest (see note)  
2 tablespoons fresh lemon juice  
2 sticks (1 cup) unsalted butter, softened  
2¼ cups granulated sugar  
3 large eggs

- Preheat the oven to 350 degrees. Spray two 8½ x 4½-inch loaf pans with nonstick cooking spray.
- In a medium bowl, whisk together the flour, baking soda and salt. Set aside.
- In another bowl, whisk together the buttermilk, lemon zest and lemon juice. Set aside.
- In the bowl of an electric mixer fitted with the paddle attachment, cream the butter and sugar on medium speed until light and fluffy, 3 to 4 minutes.
- Add the flour and buttermilk in batches, beating to incorporate.
- Divide the batter into the prepared pans and smooth with a rubber spatula. Bake for 55 to 65 minutes, or until the top is golden and a tester comes out clean.