

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-glacé 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-glacé
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-glacé 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.