

Ceviche

1 pound sushi-grade white fish, diced
1 medium sweet onion, diced
1 to 1½ cups fresh lime juice
2 plum tomatoes, diced
¼ cup good quality green olives, chopped
2 jalapenos, stemmed, seeded and minced
1/3 cup fresh cilantro, minced
1 ripe avocado, peeled, pitted and diced
1 tablespoon olive oil
Fresh Tortilla chips
Sea salt and freshly ground black pepper

- Add fish to a large glass bowl; cover with lime juice. Let stand 45 minutes to an hour; drain.
- Add the tomatoes, olives, jalapenos and cilantro to a large mixing bowl.
- Stir in the fish, avocado and olives; season with salt and pepper. Serve with tortilla chips.

Fig and Goat Cheese Empanadas

1 tablespoon butter
1 tablespoon olive oil
4 cups diced fresh figs
1 shallot, minced
1 teaspoon each onion and garlic powder
Minced fresh thyme
6 ounces crumbled goat cheese
1 cup ricotta cheese
½ diced prosciutto
Sea salt and freshly ground black pepper
10 rounds empanada dough
Vegetable oil

- Melt butter in a saute pan over medium heat. Add the oil.
- Add the figs and shallots; cook until figs are tender and have given up most of their liquid.
- Add spices and thyme; cook 30 seconds more. Remove from heat; let cool.
- Mix together goat cheese, ricotta, prosciutto and reserved figs; season with salt and pepper.
- Working in batches, fill empanada rounds with fig mixture. Fold over and roll the edges to seal.
- Preheat fryer to 350 degrees. Fry empanadas until golden brown. Serve with sauce.

Port Wine and Fig Sauce

1 tablespoon olive oil
1 medium onion, finely chopped
2 cloves garlic
½ cup port wine
1 cup chicken stock
4 fresh figs, trimmed and diced
Fresh thyme, minced
Sea salt and freshly ground black pepper

- Bring a saucepan to medium heat and add the oil.
- Cook the onions until deep golden brown; add the garlic and cook 1 minute more.
- Add the port; bring to a simmer and cook until reduced by half.
- Add the stock and figs; bring back to a gentle simmer and cook until figs are completely tender.
- Using an immersion blender; puree to desired consistency. Season with thyme, salt and pepper.

Chopped Salad with Sherry Dressing

2 tablespoons sherry vinegar
½ tablespoon Worcestershire sauce
1 teaspoon honey
½ small shallot, minced
1 small garlic clove, minced
½ teaspoon Dijon mustard
½ teaspoon each onion and garlic powder
6 tablespoons olive oil
Sea salt and freshly ground pepper

4 cups chopped romaine
½ cup halved cherry tomatoes
¼ cup pickled red onions
¼ cup grated manchego cheese
¼ cup croutons

- Add first seven ingredients to a mixing bowl; whisk to combine.
- Add oil in a slow stream, whisking constantly, until combined. Season with salt and pepper.
- Add salad ingredients to a mixing bowl. Toss with dressing to taste (reserve remaining). Season with salt and pepper.

Grilled Steaks with Herb Chimichurri

¼ cup tablespoons extra virgin olive oil
¼ cup firmly packed flat leaf parsley, minced
1 teaspoon capers, chopped
¼ teaspoon anchovy paste
¼ teaspoon garlic, minced
1 teaspoon lemon zest
1 teaspoon lemon juice
Pinch of crushed red pepper
Sea salt and freshly ground pepper

Four (12-ounce) steaks
2 tablespoons olive oil
Sea salt and freshly ground black pepper

- Add parsley, cilantro, garlic, paprika and chile flakes to a food processor; pulse until finely chopped. With machine running, add oil. Season with salt and pepper.
- Preheat grill to medium-high heat. Rub steaks with olive oil; season with salt and pepper. Grill, turning once, until nicely charred on both sides and cooked to desired doneness. Remove from grill; let rest 5 to 7 minutes.
- Slice steaks; serve topped with chimichurri.

Potato Gratin with Bacon and Thyme

½ pound smoked bacon, diced
½ pound onions, sliced
2 pounds Yukon Gold potatoes, peeled and thinly sliced
2 to 3 cups grated gruyere cheese
Fresh thyme
2 to 3 cups heavy cream
Salt and pepper

- Preheat oven to 350 degrees. Butter a 10-inch au gratin dish.
- Place bacon in a cold skillet; cook over medium heat until fat has rendered and bacon is browned. Add onions; continue cooking until onions are completely browned. Season with salt and pepper; let cool.
- Layer one-third of the potatoes, slightly overlapping, on the bottom of the dish. Season with salt and pepper. Top with one-third of the cheese and one-half of the onions and bacon. Repeat. Top with remaining potatoes and cheese. Pour cream over top; season with salt and pepper.
- Cover casserole with foil. Bake 50 minutes to an hour; remove foil and continue baking until bubbly and golden. Let stand 10 minutes. Serve.



Ricotta Cheesecake

6 large eggs
2/3 cup sugar
2 teaspoons pure vanilla extract
Two 15-ounce containers whole-milk ricotta cheese
2 teaspoons grated lemon zest
Confectioners' sugar for dusting

- Preheat the oven to 325 degrees. Spray the springform pan with cooking spray. Separate the eggs, placing the whites in one of the large bowls and the yolks in the work bowl of a food processor.
- Add the sugar and vanilla to the work bowl of the food processor and process until thick and light yellow, about 1 minute. Add the ricotta and zest and process until smooth, another 30 seconds. Scrape the mixture into the other large bowl.
- Beat the whites on high speed with the mixer until they hold stiff peaks. Fold the whites into the ricotta mixture and scrape into the prepared pan, smoothing the top with the spatula.
- Bake until the cake is deep golden brown and the sides begin to pull away from the pan, about 1 hour and 20 minutes. Transfer to the rack to let cool completely. Cover with plastic wrap and refrigerate until serving, at least 6 hours and up to 1 day.

Focaccia

1½ cups water	3 plum tomatoes, diced
1 tablespoon yeast	2 shallots, minced
1 tablespoon sugar	1 tablespoon minced garlic
	1 teaspoon onion powder
3½ cups bread flour	1 teaspoon garlic powder
½ tablespoon salt	Pinch of crushed red pepper
1 teaspoon onion powder	
1 teaspoon garlic powder	
¼ cup EVOO	

- Mix together the water, yeast and sugar in a small bowl. Let stand 10 minutes.
- Add the flour, spices and oil to bowl of a stand mixer fitted with a dough hook.
- With machine running, add water to bowl. Mix until dough forms; continue kneading 8 to 10 minutes.
- Transfer to oil mixing bowl; cover loosely with plastic wrap. Let stand until doubled in size, about an hour.
- While dough is rising, mix together the tomatoes, shallots and spices; season with salt and pepper.
- Preheat oven to 375 degrees. Transfer dough to lightly oiled sheet pan; top with tomato relish. cheese.
- Bake until puffed and golden, about 30 to 35 minutes.