

Crab Stuffed Mushrooms with Crispy Bread Crumbs

Stuffed Mushrooms

12 large mushrooms, stems removed and reserved
 1 tablespoon olive oil
 1 large shallot, minced
 3 cloves garlic, finely chopped
 ½ cup finely diced roasted peppers
 1 egg, lightly beaten
 2 tablespoons minced fresh parsley
 1 teaspoon garlic and onion powder
 ½ pound lump crabmeat
 1 to 2 cups fresh breadcrumbs, or as needed
 ½ cup panko breadcrumbs
 2 tablespoons parmesan cheese
 1 tablespoon olive oil
 Sea salt and freshly ground black pepper

Garlic Aioli

½ cup mayonnaise
 ½ garlic clove, finely minced
 1 teaspoon lemon juice
 1 teaspoon honey

- In a food processor, finely chop the mushroom stems. Heat oil in a skillet over medium-high heat. Add mushroom stems, shallots and garlic; cook until lightly browned and no moisture remains. Transfer to a mixing bowl.
- Stir in the peppers, egg, parsley and spices; season with salt and pepper. Gently fold in the crab and enough breadcrumbs to bind. Divide filling among mushroom caps; place on a sheet pan.
- Preheat oven to 375 degrees. Mix together panko, parmesan and olive oil; sprinkle over mushrooms. Bake until mushrooms are tender and topping is nicely browned.
- Mix together mayonnaise, garlic, lemon juice and honey in a small bowl; season with salt and pepper. Serve mushrooms garnished with aioli.

Ranch Dressing

Ranch Dressing

½ cup mayonnaise
 ½ cup sour cream
 ½ cup buttermilk or regular milk
 1 teaspoon dried dill
 ½ teaspoon dried parsley
 ½ teaspoon dried chives
 ¼ teaspoon onion powder
 ½ teaspoon garlic powder
 Lemon juice, to taste
 Sea salt and freshly ground black pepper

Pickled Onions

1 cup white wine vinegar
 ¼ cup sugar
 1 teaspoon salt
 1 bay leaf
 Pinch of saffron
 1 large red onion, sliced thin

 6 cups chopped romaine
 1 cup halved cherry tomatoes
 ½ cup grated aged cheddar cheese
 ¼ cup chopped toasted walnuts

- Whisk together the mayo, sour cream and milk until smooth. Add the spices and whisk until combined. Add the lemon and whisk again.
- Bring the vinegar, sugar and salt to a simmer, stirring until dissolved. Remove from heat, add saffron and bay leaf. Let cool. Add onions and allow to cool to room temperature. Refrigerate until using.
- Add salad ingredients and ¼ cup pickled onions (reserve remaining) to mixing bowl. Toss with dressing to taste; season with salt and pepper.

Braised Pork Shanks

1 tablespoon olive oil
4 pork shanks
2 teaspoons dried thyme
2 teaspoon dried rosemary
4 shallots, chopped
4 cloves garlic, whole
1 cup red wine
1 cup demi-glace
1 cup tomato sauce
Sea salt and freshly ground black pepper

- Preheat oven to 325 degrees. Bring a heavy dutch oven to medium-high heat and add the oil.
- Season pork with spices, salt and pepper. Cook, turning, until nicely browned on all sides. Remove from pan.
- Add shallots and garlic; cook until fragrant, about 1 minute.
- Add wine; bring to a simmer and cook until reduced by half.
- Add demi-glace and tomatoes; bring to a simmer and cook for 5 to 10 minutes.
- Add back the pork; cover and bring to a gentle simmer. Transfer to oven; cook until tender, about 2 ½ hours.
- Transfer pork to serving platter. Skim fat from surface of sauce; serve over pork.

Four Cheese Macaroni and Cheese

½ stick unsalted butter
¼ cup all-purpose flour
2 cups milk
1 cup half-and-half
Freshly ground pepper, to taste
1½ cups grated cheddar cheese
1 cup grated truffle cheese
½ cup grated Gruyère cheese
½ cup fontina cheese
1 pound elbow macaroni, cooked and cooled
2 teaspoons truffle oil
2 tablespoons minced fresh chives
Sea salt and freshly ground black pepper

- Melt butter in a heavy stockpot over medium heat. Stir in flour; cook for 1 minute.
- Slowly whisk in milk. Bring to a simmer. Cook, whisking consistently, until thickened.
- Remove from heat; stir in cheese.
- Stir in macaroni and truffle oil. Season with salt and pepper.



Peach Crumble

2 pounds ripe peaches, peeled and diced
2 pounds rhubarb, trimmed, peeled and thinly sliced
1½ cups sugar
¼ cup flour
Juice and zest of 2 lemons
1 teaspoon ground cinnamon

1 cup oatmeal
1 cup flour
1 cup brown sugar
½ teaspoon baking powder
1 teaspoon cinnamon powder
½ cup unsalted butter, melted
Pinch of salt
Preheat oven to 350 degrees.

- Stir together the peaches, rhubarb, sugar, flour, lemon zest and cinnamon; toss with lemon juice.
- Transfer to a buttered 9-inch by 13-inch casserole dish.
- Mix oatmeal, flour, sugar, baking powder, cinnamon, salt and butter together until clumps form; spread evenly over the peach-rhubarb mixture.
- Bake for 30 to 40 minutes or until golden brown. Remove, cover loosely with foil to keep warm and let stand for 10 minutes before serving.