



Silky Roasted Butternut Squash Soup

1 large butternut squash	1 quart chicken stock, or as needed
2 tablespoons olive oil	1 medium potato, peeled and diced
1 large onion, diced	½ cup heavy cream
2 stalks celery, diced	Ground caraway, to taste
2 carrots, diced	Sea salt and freshly ground pepper
2 cloves garlic, minced	

- Preheat the oven to 375 degrees. Split the butternut squash in half lengthwise and scoop out the seeds. Place cut-side down on a sheet pan lined with parchment paper. Roast until completely tender (a paring knife should easily pierce the flesh), about 45 minutes to 1 hour. Remove from oven and let cool completely. Scoop out the flesh and reserve. Discard the skins.
- Bring a heavy stockpot to medium heat and add the oil. Cook the onion, celery, and carrots until completely tender but not browned, about 10 minutes. Add the garlic; cook 1 minute more.
- Add the stock, butternut squash and potatoes. Bring to a gentle simmer and cook, covered, until the vegetables are completely tender, 20–25 minutes.
- Using an immersion blender, puree the soup until completely smooth. Stir in the cream and caraway; season with salt and pepper.

Classic Coq Au Vin

3 pounds chicken thighs	¼ pound bacon cut into lardons
3 cups red wine	1 tablespoon tomato paste
2 sprigs thyme	2 cups brown stock
2 chopped onions	1 large carrot, chopped
3 cloves garlic smashed	1 cup quartered mushrooms
1 tablespoon olive oil	Sea salt and freshly cracked black pepper

- Place chicken, thyme, onions and garlic in a nonreactive container. Add red wine; cover and marinate, refrigerated, overnight. Remove chicken; pat drain. Strain liquid, reserving both wine and vegetables.
- Bring a heavy Dutch oven to medium-low heat and add the oil.
- Season chicken with salt and pepper. Cook, turning once, until nicely browned on both sides. Remove from pan.
- Cook bacon until crisp. Add mushrooms, carrots and onions; cook until lightly brown. Add tomato paste; cook 1 minute more. Add reserved wine; bring to a simmer scraping up any brown bits on the bottom of the pan.
- Transfer to a 325 degree oven and continue cooking until chicken is completely tender, about 1 to 1½ hours. Remove from oven; skim fat on surface of stew. Serve garnished with bacon lardons.

Mixed Greens, Julienned Apples and Toasted Walnuts

¼ cup white balsamic vinegar
½ small shallot, chopped
1 tablespoon Dijon mustard
½ tablespoon Worcestershire
1 garlic clove, minced
½ teaspoon garlic and onion powder
½ teaspoon anchovy paste
¾ cup extra virgin olive oil
Salt and pepper

4 cups mixed greens
½ honey crisp apple, julienned
¼ cup crumbled blue cheese
2 to 3 tablespoons chopped toasted walnuts
¼ onion, thinly sliced

- Add vinegar, shallot, mustard, Worcestershire, garlic, spices and anchovy paste to bowl.
- Whisk until smooth; season with salt and pepper.
- Whisking constantly, slowly add olive oil.
- Add salad ingredients to large mixing bowl.
- Toss with dressing to taste; adjust seasoning.