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Bacon Jam

1 pound sliced bacon, cut crosswise into 1-inch pieces
2 large yellow onions, diced small
2 tablespoons sugar
Fresh thyme
Sea salt and freshly ground black pepper

- Add bacon to a skillet and bring to medium heat; cook until fat has rendered out and it is light brown, about 20 minutes.
- Transfer bacon to paper towels to drain; pour off all but 1 tablespoon fat from skillet.
- Add onions and sugar; cook over medium-low heat until deeply caramelized.
- Season with thyme, salt and pepper.

Spicy Thai Slaw

Dressing

1/3 cup rice vinegar
2 teaspoons fresh lime juice
2 -3 tablespoons chili-garlic sauce
1½ teaspoons honey
1 teaspoon minced fresh ginger, peeled
1 teaspoon minced garlic
1 tablespoon fresh basil, chopped
1 tablespoon fresh mint leaves, chopped
1 tablespoon fresh cilantro leaves, chopped
½ teaspoon ground coriander
1 tablespoon toasted sesame oil
½ cup vegetable oil

Slaw

3 cups finely shredded red cabbage
3 cups finely shredded napa cabbage
2 cups carrots, shredded
½ cup green onion, sliced
¼ cup red bell pepper, chopped small
Salt and pepper

- Mix together the first 10 ingredients; whisk in the oil. Season with salt and pepper.
- Add slaw ingredients to a mixing bowl; toss with dressing. Let stand 30 minutes, stirring occasionally. Adjust seasoning.

Ricotta Gnocchi

1 pound whole milk ricotta
2 egg yolks
1 cup parmesan
1½ cup all purpose flour
Pinch of nutmeg
Sea salt and black pepper

- Mix together the ricotta, eggs and parmesan; season with nutmeg, salt and pepper. Add flour; knead just until a firm dough forms. Turn out onto a floured board; form into a ball.
- Divide dough into four pieces; roll each into ½ inch rope and cut into ½ inch pieces. Place on well-floured sheet pan until ready to cook.

*Gratuity is not required but is appreciated.
If you enjoyed the class please consider tipping your chef/ assistant.*



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Roasted Tomato Sauce

1 tablespoon olive oil
1 shallot, minced
2 cloves garlic
2 cups roasted tomatoes, chopped
2 tablespoons flour
½ cup white wine
2 cups chicken stock
¼ cup grated parmesan cheese
Sea salt and freshly ground black pepper

- Add the oil and bacon to a saute pan and bring to medium heat; cook until bacon is golden brown. Increase heat medium-high. Add shallots and garlic; cook until softened.
- Stir in the flour; cook 30 seconds. Add wine; reduce by half. Add stock; bring to a simmer and cook until thickened.
- Bring a pot of salted water to a boil; cook gnocchi, gently stirring occasionally, until they float. Drain; add to sauce. Simmer just long enough to combine flavors. Stir in cheese.

Cherry Bread Pudding

1 tablespoon butter
8 slices (8 ounces) stale bread
2 cups pitted cherries
2 cups milk
2 large eggs
½ cup granulated sugar
½ teaspoon vanilla extract

- Preheat oven to 350 degrees. Lightly butter a medium oval casserole dish. Arrange bread and cherries in casserole dish.
- In a medium bowl, whisk together eggs, granulated sugar, and vanilla. Whisk in milk; pour into casserole dish. Let set 30 minutes.
- Bake until pudding has puffed and is firm, about 25 to 30 minutes. Cool at least 10 minutes, and dust with confectioners' sugar just before serving

Creme Anglaise

2 cups half and half
2 teaspoons pure vanilla extract
1/3 cup granulated white sugar
5 large egg yolks

- In a stainless bowl, whisk together the sugar and yolks until well blended.
- In a small saucepan heat the cream and vanilla just to the boiling point. Remove from heat and whisk a few tablespoons of the cream into the yolk mixture. Gradually add the remaining cream, whisking constantly.
- Pour mixture into a clean saucepan and, over medium heat, gently heat the mixture, stirring occasionally, to just below the boiling point (mixture will thicken slightly). Strain into a clean bowl; serve warm.

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