



### **Hoisin Glazed Duck Confit Tacos with Asian Slaw**

1 tablespoon rice vinegar	¼ cup hoisin sauce
½ tablespoon sambal	2 tablespoons soy sauce
Juice of ½ lime	1 teaspoon sesame oil
1 teaspoon fish sauce	1 teaspoon sriracha sauce
½ teaspoon sesame oil	4 duck confit quarters
½ teaspoon each onion and garlic powder	12 flour street tacos, warmed
½ small onion, thinly sliced	¼ thinly sliced scallions
1 jalapeno, minced	
¼ head cabbage, thinly shaved	
2 tablespoons peanut oil	
Sea salt and freshly ground black pepper	

- Stir together the six ingredients; season with salt and pepper. Let stand 10 minutes. Stir in cabbage and oil; adjust seasoning. Let stand at least 1 hour before serving.
- Preheat oven to 375 degrees. Stir together the hoisin, soy, sesame oil and sriracha sauce. Brush duck legs with some of the sauce (reserve remaining). Roast until warmed through.
- Pick meat from duck quarters. Serve in taco shells topped with slaw and additional glaze. Garnish with scallions.

### **Lobster Ravioli with Butter and Parsley Sauce**

1 tablespoon butter  
1 small shallot, minced  
2 cloves garlic, crushed  
¼ cup white wine  
½ cup heavy cream  
½ cup chicken stock  
2 tablespoons mascarpone  
1 pound lobster ravioli  
1 tablespoon each chives and parsley  
2 tablespoons grated parmesan  
Sea salt and freshly ground black pepper

- Melt butter in a heavy saucepan over medium heat. Add shallots and garlic; cook until golden.
- Add wine; bring to a simmer and cook until reduced by one-third.
- Add cream and chicken stock; bring back to a simmer and cook until thickened. Stir in mascarpone. Season with salt and pepper.
- Bring a pot of salted water to a boil. Cook ravioli until tender. Drain; add to sauce. Simmer until coated. Stir in herbs. Adjust seasoning.



### Roast Pork with Plum Stuffing and Shallot and Armagnac Sauce

1 tablespoon olive oil	1 tablespoon olive oil
1 large onion, finely diced	1 shallot, minced
2 cloves garlic, minced	2 cloves garlic, crushed
2 cups cooked wild rice	¼ cup armagnac
½ cup diced dried plums	½ cup rich chicken stock
¼ cup diced dried apricots	4 tablespoons cold butter
¼ cup chopped walnuts	2 tablespoon minced fresh chives
¼ cup grated parmesan cheese	Sea salt and freshly ground black pepper
1 small boneless pork loin, butterflied	
¼ cup white wine	
¼ cup chicken stock	

- Bring a saute pan to medium heat and add 1 tablespoon of the oil; cook the onions until nicely caramelized. Transfer to a mixing bowl. Stir in rice, dried fruit, apricots, walnuts and cheese. Season with salt and pepper.
- Place pork on a worksurface. Spread filling over pork; roll up and tie with kitchen twine. Transfer pork to roasting pan fitted with a rack. Add wine and stock to bottom of pan.
- Roast until internal temperature reaches 145 degrees. Remove pan from oven and transfer pork a cutting board. Strain any juices in roasting pan; skim fat from surface. Reserve jus; discard fat.
- Bring a saucepan to medium heat; add oil. Cook shallots until light golden; add garlic and cook 1 minute more. Add brandy; cook until reduced by one-third. Add stock and reserved jus; bring to a simmer and cook until reduced by one-third.
- Remove sauce from heat; whisk in butter. Season with herbs, salt and pepper. Slice pork; serve with sauce.

### Warm Chocolate Chunk Brownies

6 ounces unsweetened chocolate
1½ sticks unsalted butter
4 large eggs
1 tablespoon vanilla
½ teaspoon salt
1½ cups sugar
1½ cups all-purpose flour
1½ cups finely chopped walnuts
1 cup chunk chocolate

- Preheat the oven to 375 degrees. Butter a 9-by-13-inch baking pan.
- Melt the chocolate and butter in a saucepan over low heat; stir until smooth and then cool.
- Beat together the eggs, vanilla, salt, and sugar until pale yellow, about 5 to 6 minutes. Stir in the chocolate, and then fold in the flour, nuts, and chocolate chunks.
- Transfer the batter to a pan. Bake 25 to 30 minutes or until set but the center is still moist. Let cool 2 to 3 hours. Cut into squares.