



Pear and Blue Cheese Salad with Candied Pecans and Poppy Seed Vinaigrette

¼ cup white wine vinegar	2 hearts of romaine, chopped
¼ cup mayonnaise	1 Bosch pear, cut into matchsticks
1 small shallot	1 cup crumbled blue cheese
1 tablespoon sugar	½ cup chopped candied pecans
1 tablespoon Dijon mustard	
1 tablespoon chives, minced	
1 tablespoon poppy seeds	
1 teaspoon garlic powder	
1 teaspoon onion powder	
½ cup vegetable oil	
Sea salt and freshly ground black pepper	

- Add first nine ingredients to jar of a blender. Puree until smooth.
- With machine running, slowly add oil until dressing is emulsified. Season with salt and pepper.
- Add salad ingredients to a large bowl; toss with some of the dressing (reserve any excess). Adjust seasoning.

Smoked Salmon and Potato Chowder

3 slices bacon, diced	1-½ cups vegetable stock
1 medium leek, diced	¾ cup heavy cream
1 celery stalk, diced	2 teaspoons Worcestershire sauce
1 carrot, diced	½ pound smoked salmon, flaked
1 to 2 tablespoons flour	3 tablespoons fresh parsley
¾ pounds russet potatoes; peeled and diced	Sea salt and freshly ground black pepper

- Add bacon to a heavy stockpot and place over medium-low heat. Cook until fat has rendered from bacon.
- Add leeks, celery and carrots; cook until softened. Add flour and cook 1 minute more.
- Add fish stock and potatoes; bring to a simmer and cook until thickened and potatoes are tender.
- Stir in the remaining ingredients; cook until heated through. Season with salt and pepper.

Brown Bread

1-¾ cups all-purpose flour	½ tablespoon salt
1-¾ cups whole wheat flour	4 tablespoons chilled unsalted butter, cut into pieces
2 tablespoons old-fashioned oats	¼ cup golden raisins, optional
2 tablespoons packed dark brown sugar	¼ ground walnuts, optional
2 tablespoons molasses	2 cups buttermilk, approximately
1 teaspoon baking soda	

- Preheat oven to 375 degrees. Combine first 7 ingredients in large bowl; mix well. Add butter; rub in with fingertips until mixture resembles fine meal. Stir in raisins, nuts and enough buttermilk to form soft dough. Form into a round and transfer dough to a sheet pan lined with silpat.
- Bake until bread is dark brown and tester inserted into center comes out clean, about 45 to 50 minutes (the bread should sound hollow when tapped on bottom). Turn bread out of pan and cool right side up on rack.

Guinness Beef Stew

2 tablespoons vegetable oil
2 pounds beef chuck, cut into 2-inch cubes
All-purpose flour
1 onion, chopped
1 cup Guinness Stout
3 to 4 cups rich beef stock
2 cups pearl onions
2 cups baby carrots
Fresh rosemary
Sea salt and freshly ground black pepper

- Preheat oven to 325 degrees. Bring a Dutch oven to medium high heat and add the oil.
- Season beef with salt and pepper; dust with flour. Cook, turning, until nicely browned. Remove from pan; set aside.
- Reduce heat to medium. Add the onions; cook until light golden.
- Add the Guinness; cook until reduced by half. Add the stock, onions, carrots and reserved meat.
- Bring to a gentle simmer and transfer to oven. Cook until beef is tender, about 2 to 2½ hours.
- Remove from oven; skim fat from surface. Season with rosemary, salt and pepper.

Potato Gratin

1 tablespoon olive oil
2 pounds Yukon Gold potatoes, peeled and thinly sliced
½ cup grated parmesan
¼ cup minced chives
1 teaspoon each onion powder, garlic powder and thyme, mixed
1 to 1½ cups heavy cream
Sea salt and freshly ground black pepper

- Preheat oven to 350 degrees. Butter a casserole dish.
- Layer one-third of the potatoes, slightly overlapping, on the bottom of the dish. Season with spice mix, salt and pepper. Top with one-third of the cheese and chives. Repeat. Top with remaining potatoes, cheese and chives.
- 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.



Chocolate Cake

1 cup granulated sugar	1 cup all-purpose flour
2 large eggs, at room temperature, lightly beaten	½ cup good quality cocoa powder, sifted
¾ cup buttermilk	1 teaspoon baking soda
1/3 cup vegetable oil	1 teaspoon baking powder
2 teaspoons vanilla extract	½ teaspoon kosher salt

- Preheat oven to 350 degrees. Line the bottom of a 10-inch by 15-inch sheet pan with parchment; lightly butter bottom and sides.
- In a mixing bowl, beat together sugar and the eggs until pale yellow in color. Whisk in the egg, buttermilk, oil and vanilla.
- Stir together flour, cocoa powder, baking soda, baking powder and salt until evenly incorporated. Add to bowl with wet ingredients; whisk just until smooth.
- Pour into prepared baking sheet and spread into an even layer. Bake for 20 to 25 minutes or until top is springy and a toothpick inserted near the center comes out clean. Cool completely.

Belgian Chocolate Mousse

3 tablespoons unsalted butter	¼ cup plus 2 tablespoons sugar
6 ounces bittersweet chocolate	2 cups heavy cream, cold
½ cup dulce de leche	½ teaspoon vanilla extract
½ teaspoon cream of tartar	

- Add butter and chocolate to a heavy saucepan; melt over low heat. Stir in egg yolks. Transfer chocolate to a clean mixing bowl; let cool.
- In the bowl of a stand mixer or electric hand mixer, beat the egg whites on medium-high speed until foamy. Add the cream of tartar and beat until soft peaks form. Gradually add the ¼ cup of sugar. Continue beating until stiff peaks form.
- In a separate bowl, beat the heavy cream, remaining sugar and vanilla extract until whipped. In batches, gently fold egg whites and whipped cream to chocolate mixture, being careful not to overmix. Refrigerate until set.

Irish Buttercream Frosting

2 cups unsalted butter, room temperature
1 tablespoon vanilla extract or vanilla bean paste
½ teaspoon salt
7 cups powdered sugar
¼ cup good quality Irish Cream liqueur

- In the bowl of a stand mixer fitted with a wire whip, beat butter until smooth.
- Add vanilla; mix until incorporated. Slowly add half of the powdered sugar, mixing until smooth.
- Add Irish cream; continue to add remaining powdered sugar until all is incorporated.
- Increase speed and mix until desired consistency is reached, scraping the sides and bottom of the bowl as needed with a rubber spatula.