



CHRISTMAS 2015

MENU

Champagne with Frozen Cranberry Skewers

Salmon Dip on Rye

Chicken Liver Mousse

Porchetta Pork Roast

Potato and Fennel Gratin

Kale and Brussels Salad

Chocolate Mousse

SHOPPING LIST

Shopping List:

Shallots
Cranberries
Parsley
3 lemons
Fennel
Rosemary
Sage
Garlic cloves
1 yellow onion
2 lbs russet potatoes (4 large potatoes)
2 large bunches of Tuscan kale (about 1 1/2 lb. total)
12 ounces brussels sprouts
2 lbs of unsalted butter
A dozen large eggs
1 lb. chicken livers
Dijon mustard
Nutmeg
Fennel seed
Red pepper flakes
French bread or crackers
8 oz. boneless skinless salmon filet
2 tbsp. crème fraîche
Heavy cream
Gruyère cheese
1 (7- to 8-pound) bone-in, skin-on pork shoulder roast, fat trimmed to 1/4-inch thickness
1/3 cup almonds with skins, coarsely chopped
1 cup finely grated Pecorino
6 ounces semisweet chocolate (60-72% cacao)
Coffee
Champagne
Brandy

COOKING GAME PLAN

Wednesday

Clean out the fridge
Press linens
Pull out and wash flatware; polish if necessary
Determine serving pieces
Make Chicken liver mousse

Thursday – Christmas Eve!

Make chocolate mousse
Make salmon dip
Make salad dressing
Chop kale and brussels
Toast almonds
Prep pork roast
Slice fennel and onion and grate cheese for gratin
EASY carbonara for dinner

Friday – Christmas!

8:00am – Pork roast out of fridge
9:00am – Pork roast into oven
12:30/1 – Pork roast out of oven (can roast the pork later in the day but I want mine all done so I can just reheat it later or my house gets too hot)
3:00pm – assemble potato gratin and get it into the oven; have someone pour champagne and serve the chicken liver mousse and the salmon dip; preheat oven to 350
3:30 –pork roast back into oven to reheat (probably above the gratin)
4:00 – gratin out of oven and hit broil if you need to crisp up the pork cracklings! Watch it closely then take it out when ready. Let it rest for a few.
4:15 – assemble salad

4:30pm – Dinner!

RECIPES

Chicken Liver Mousse

1 cup chopped onions or shallots
1 1/2 cups butter, softened to room temperature
1 lb. chicken livers
2 tbsp. raic mustard
3 tbsp. brandy or cognac
Pinch of nutmeg
Salt and pepper to taste
Chopped parsley
French bread or crackers

1. Sauté the onions in 1/4 cup of the butter over medium heat until translucent. Add chicken livers to the onions and sauté until they are cooked through but not overdone, about 5–8 minutes. Remove from heat and cool to room temperature.
2. Put into a food processor the onions, livers, mustard, brandy, and seasonings. Process the mixture until thoroughly puréed. Add the remaining 1 1/4 cups softened butter in fourths, pulsing briefly after each addition. Spoon the mousse into an attractive small tureen or into ramekins and chill until solid (at least an hour) before serving. Sprinkle with chopped parsley if desired and serve with sliced French bread or crackers.

Salmon Dip

Inspired by <http://www.saveur.com/article/recipes/salmon-dip>

Ingredients

- 8 oz. boneless skinless salmon filet
- 3 tbsp. lemon juice
- 2 tbsp. olive oil
- Kosher salt and freshly ground black pepper, to taste
- 2 tbsp. crème raiche
- 1 tbsp. finely chopped parsley
- 1 tbsp of capers
- 1 medium shallot, finely chopped (1/4 cup)
- Zest of one lemon

Salt, pepper, olive oil and lemon juice over the salmon. Bake salmon at 375 for 15 minutes. Let it cool. Once cool, break it apart and mix with all other ingredients. Serve on crackers or toast points.

Porchetta Pork Roast

Inspired by <http://cooking.nytimes.com/recipes/1017068-porchetta-pork-roast>

1 (7- to 8-pound) bone-in, skin-on pork shoulder roast, or a 6- to 7-pound boneless roast, fat trimmed to 1/4-inch thickness
¼ cup chopped fennel fronds
¼ cup chopped fresh rosemary
2 teaspoons chopped fresh sage leaves
5 garlic cloves, grated or mashed to a paste
Finely grated zest of 1 lemon
1 ½ tablespoons kosher salt
1 teaspoon fennel seed
¾ teaspoon red pepper flakes
½ teaspoon black pepper
¼ cup extra-virgin olive oil

DO AHEAD:

Score skin and fat all over pork, taking care not to cut down to the meat.

In a food processor or mortar and pestle, combine fennel fronds, rosemary, sage, garlic, lemon zest, salt, fennel seed, red pepper flakes and black pepper. Pour in oil. Pulse or mash until it forms a paste. Rub all over pork. If using a boneless roast, tie with kitchen string at 2-inch intervals. Transfer to a large bowl and cover with plastic wrap. Refrigerate at least 6 hours and preferably overnight.

CHRISTMAS DAY

8:00AM Remove pork from refrigerator 1 to 2 hours before you want to cook it.

9:00AM Heat oven to 450 degrees. Transfer pork to a rimmed baking sheet and roast 35 minutes. Reduce temperature to 325 degrees and cook an additional 2 hours 45 minutes to 4 hours, until a thermometer inserted into the thickest part of the meat reads 180 degrees, which will give you sliceable, tender meat. (Bone-in roasts will take longer than boneless ones.)

3:30PM pork back into 350 degree oven for about 30 minutes. Transfer pork to a cutting board and let rest 15 to 30 minutes before serving. Make sure everyone gets some of the cracklings.

Potato Fennel Gratin

Inspired by <http://www.foodnetwork.com/recipes/ina-garten/potato-fennel-gratin-recipe.html>

2 small fennel bulbs
1 yellow onion, thinly sliced
2 tablespoons good olive oil

1 tablespoon unsalted butter
2 pounds russet potatoes (4 large potatoes)
2 cups plus 2 tablespoons heavy cream
2 1/2 cups grated Gruyère cheese (1/2 pound)
1 teaspoon kosher salt
1/2 teaspoon freshly ground black pepper

Directions

Preheat the oven to 350 degrees F.

Butter the inside of a 10-by-15-by-2-inch (10-cup) baking dish.

DO AHEAD

Slice onion. Grate cheese. Remove the stalks from the fennel and cut the bulbs in half lengthwise. Remove the cores and thinly slice the bulbs crosswise, making approximately 4 cups of sliced fennel.

DAY OF

Saute the fennel and onions in the olive oil and butter on medium-low heat for 15 minutes, until tender.

Peel the potatoes, then thinly slice them by hand or with a mandoline. Mix the sliced potatoes in a large bowl with 2 cups of cream, 2 cups of Gruyère, salt, and pepper. Add the sauteed fennel and onion and mix well.

Pour the potatoes into the baking dish. Press down to smooth the potatoes. Combine the remaining 2 tablespoons of cream and 1/2 cup of Gruyère and sprinkle on the top. Bake for 1 1/2 hours, until the potatoes are very tender and the top is browned and bubbly. Allow to set for 10 minutes and serve.

Kale and Brussels Sprout Salad

<http://www.bonappetit.com/recipe/kale-and-brussels-sprout-salad>

Ingredients

1/4 cup fresh lemon juice
2 tablespoons Dijon mustard
1 tablespoon minced shallot
1 small garlic clove, finely grated
1/4 teaspoon kosher salt plus more for seasoning

Freshly ground black pepper

2 large bunches of Tuscan kale (about 1 1/2 lb. total), center stem discarded, leaves thinly sliced

12 ounces brussels sprouts, trimmed, finely grated or shredded with a knife

1/2 cup extra-virgin olive oil, divided

1/3 cup almonds with skins, coarsely chopped

1 cup finely grated Pecorino

Preparation

Combine lemon juice, Dijon mustard, shallot, garlic, 1/2 tsp. salt, and a pinch of pepper in a small bowl. Stir to blend; set aside to let flavors meld. Slowly whisk remaining olive oil in cup into lemon-juice mixture. Season dressing to taste with salt and pepper.

Mix thinly sliced kale and shredded brussels sprouts in a large bowl. Measure 1/2 cup oil into a cup. Spoon 1 Tbsp. oil from cup into a small skillet; heat oil over medium-high heat. Add almonds to skillet and stir frequently until golden brown in spots, about 2 minutes. Transfer nuts to a paper towel-lined plate. Sprinkle almonds lightly with salt.

DO AHEAD

Make dressing, kale mixture and toasted almonds the day before. Grate the cheese the day before. Cover dressing and kale mixture separately and chill. Cover almonds and let stand at room temperature.

Add dressing and cheese to kale mixture; toss to coat. Season lightly with salt and pepper. Garnish with almonds.

Chocolate Mousse

<http://www.bonappetit.com/recipe/classic-chocolate-mousse>

3/4 cup chilled heavy cream, divided

4 large egg yolks

1/4 cup espresso or strong coffee, room temperature

3 tablespoons sugar, divided

1/8 teaspoon kosher salt

6 ounces semisweet chocolate (60-72% cacao), chopped

2 large egg whites

Beat 1/2 cup cream in medium bowl until stiff peaks form; cover and chill.

Combine egg yolks, espresso, salt, and 2 Tbsp. sugar in a large metal bowl. Set over a saucepan of gently simmering water (do not allow bowl to touch water). Cook, whisking constantly, until mixture is lighter in color and almost doubled in volume and an instant-read thermometer inserted into the mixture registers 160 degrees, about 1 minute.

Remove bowl from pan. Melt chocolate in microwave in one minute increments; add to bowl and whisk with egg yolk mixture. Let stand, whisking occasionally, until room temperature.

Using an electric mixer, beat egg white in another medium bowl on medium speed until foamy. With mixer running, gradually beat in remaining 1 Tbsp. sugar. Increase speed to high and beat until firm peaks form.

Fold egg whites into chocolate in 2 additions; fold whipped cream into mixture just to blend.