

## HORSERADISH CRUSTED BEEF TENDERLOIN

1 whole beef tenderloin -- Trimmed of Head and Tail  
1/8 cup kosher salt  
1/4 cup Dijon mustard  
1/16 cup freshly ground black pepper

1/4 cup Worcestershire sauce  
1 1/2 cups horseradish -- freshly grated  
1/4 cup vegetable oil  
1/8 cup fresh rosemary

Preheat your broiler to high. Salt the tenderloin liberally and allow to sit at room temperature for 30 minutes. Broil the tenderloin on all sides until nicely brown and seared. Cool in the refrigerator for 30 minutes. Adjust oven to bake or roast at 300 degrees.

Mix the Dijon, Worcestershire, and pepper. Apply to the exterior of the cooled tenderloin. Apply the grated horseradish to the Dijon mix to form a crust.

Roast in the oven approximately 1 1/2 hours, until the internal temperature is 135 degrees. Rest, tented under foil for 20 minutes. Slice into 3/4 inch pieces and serve.

## PUMPKIN GNOCCHI WITH BROWN BUTTER, SAGE AND ITALIAN SAUSAGE

1/2 lb ricotta cheese  
1/2 lb pumpkin puree -- Not pumpkin pie filling-real puree  
1 cup flour  
2 eggs, beaten  
1 tablespoon salt  
1/4 teaspoon nutmeg -- freshly grated  
1/4 teaspoon black pepper

1 pound Italian sausage  
4 ounces butter -- unsalted  
1 cup chicken stock -- homemade  
1/4 cup diced tomato  
12 sage leaves  
1/4 cup heavy whipping cream  
1/4 cup parmesan cheese

Make the gnocchi: In a medium mixing bowl, mix the pumpkin puree, ricotta, and eggs with a whisk until well blended. Add the flour, salt, nutmeg and pepper. Mix into a soft dough. Allow to rest in the refrigerator for 20 minutes. After resting, put the dough on a well-floured counter and cut into 4 equal pieces. Roll each piece into a rope to the approximate diameter of a dime. Cut off the rope in 1 inch lengths with a knife or a bench scraper. You may roll the tines of a fork over the dumplings for the classic look, if desired. Put the cut dumplings onto a well-floured sheet pan and hold for service.

Bring 5 quarts of water to a rapid boil. Add the finished gnocchi to the water and cook until all of the dumplings have floated to the top, about 3-4 minutes. Drain and keep hot.

In a sauté pan, brown the Italian sausage until cooked through and well browned. Drain fat from sausage and discard. Reserve the sausage. Heat the butter over medium heat in the same pan. Swirl the butter and coat the pan. Allow the butter to cook until the bubbling subsides and the butter begins to brown. It should smell fragrant and nutty. Add the drained gnocchi to the butter and sauté over medium heat until they begin to brown and crisp. Add the chicken stock, diced tomato, and sage leaves. Allow to reduce until slightly thick, about 2 minutes. Add the cream, reserved sausage and half of the parmesan and cook until the sauce is shiny and slightly thick.

Transfer to large pasta plates and top with the parmesan cheese.



## STIR-FRIED GREEN BEANS WITH WILD MUSHROOMS

1 tablespoon vegetable oil  
1 pound wild mushrooms -- shiitake, cremini, and/or oyster, cleaned and quartered  
8 cloves fresh garlic -- sliced  
2 shallots -- sliced thin  
1 pound fresh green beans -- trimmed and blanched

¼ cup dry sherry  
¼ cup heavy cream  
1 tablespoon butter  
salt and pepper -- to taste  
¼ cup croutons, seasoned -- crushed

Preheat a large wok over medium-high heat. While your wok is heating, blanch the green beans: Bring 1 1/2 quarts of water to a rolling boil, add a pinch of kosher salt. Add the beans to the pot and cook 3-4 minutes, until bright green and tender-crisp. Drain immediately and shock cold in a bath of ice water.

To the very hot wok, add the vegetable oil, and swirl carefully to coat. Add the wild mushrooms and stir fry until they begin to turn golden, and begin releasing their juices, approximately 5 minutes. Add the garlic and shallots. Continue stir-frying the mixture until the garlic and shallots turn golden, about 4 minutes.

Add the green beans and stir to coat. Cook 2 minutes. Add the sherry to the hot pan, and cook until half of the liquid is remaining. Add the heavy cream and cook until slightly thick and the bubbles are very large. Remove the wok from the heat, mix in the butter to finish, remove to a platter and top with the crushed croutons.

Description: "A lighter alternative to traditional green bean casserole"



## RED VELVET CAKE

2 ½ cups sifted cake flour  
½ teaspoon salt  
2 tablespoons regular or Dutch-processed cocoa powder  
½ cup unsalted butter  
1 ½ cups granulated white sugar  
2 large eggs  
1 teaspoon pure vanilla extract

1 cup buttermilk  
2 tablespoons liquid red food coloring  
1 teaspoon white distilled vinegar  
1 teaspoon baking soda  
1 ounce cream cheese  
1 teaspoon pure vanilla extract  
1 cup confectioners' (icing or powdered) sugar  
1 ½ cold heavy whipping cream (contains 36-40% butterfat)

Preheat oven to 350 degrees F (175 degrees C) and place rack in center of oven. Butter two - 9 inch (23 cm) round cake pans and line the bottoms of the pans with parchment paper. Set aside.

**Red Velvet Cake:** In a mixing bowl sift together the flour, salt, and cocoa powder. Set aside. In bowl of your electric mixer, or with a hand mixer, beat the butter until soft (about 1-2 minutes). Add the sugar and beat until light and fluffy (about 2-3 minutes). Add the eggs, one at a time, beating well after each addition. Scrape down the sides of the bowl. Add the vanilla extract and beat until combined.

In a measuring cup whisk the buttermilk with the red food coloring. With the mixer on low speed, alternately add the flour mixture and buttermilk to the butter mixture; in three additions, beginning and ending with the flour. In a small cup combine the vinegar and baking soda. Allow the mixture to fizz and then quickly fold into the cake batter. Working quickly, divide the batter evenly between the two prepared pans and smooth the tops with an offset spatula or the back of a spoon. Bake in the preheated oven for approximately 25 - 30 minutes, or until a toothpick inserted in the center of the cakes comes out clean.

Cool the cakes in their pans on a wire rack for 10 minutes. Place a wire rack on top of the cake pan and invert, lifting off the pan. Once the cakes have completely cooled, wrap in plastic and place the cake layers in the refrigerator for at least an hour (or overnight). (This is done to make filling and frosting the cakes easier.)

**Cream Cheese Frosting:** In the bowl of your electric mixer, or with a hand mixer, beat the cream cheese and mascarpone cheese until smooth. Add the vanilla and confectioners sugar and beat until smooth. Using the whisk attachment, gradually add the heavy cream and whip until the frosting is thick enough to spread. Add more sugar or cream as needed to get the right consistency.

**Assemble:** With a serrated knife, cut each cake layer in half, horizontally. You will now have four cake layers. Place one of the cake layers, top of the cake facing down, onto your serving platter. Spread the cake layer with a layer of frosting. Place another layer of cake on top of the frosting and continue to frost and stack the cake layers. Frost the top and sides of the cake. Optional: garnish the cake with sweetened or unsweetened coconut.

