**Apple Celery Salad**

Yield: 8

**Ingredients**

3 apples, small dice

8 ribs celery, cut into 1 1/2-inch matchsticks, plus celery leaves for garnish

2-3 pinches of sugar, tt

Salt and pepper tt

2 T Dijon

3 c. apple juice

**Dressing**

4 ounces Basic Mayonnaise

Sometimes referred to as the mother sauce of the kitchen with several variations.

(See recipe below)

1. Prepare the vegetables by first rinsing, then cutting to appropriate size. Immediately submerge the diced apples and celeriac in apple juice and water after cutting.

2. Prepare the dressing:

3. Mix the dressing with the additional Dijon and sugar.

4. Drain the vegetables and fruit from the apple juice and water concoction. Be sure to save the liquid.

5. Toss everything together and add additional salt, pepper or sugar if necessary. If the dressing is too thick, add apple juice to thin.

6. Refrigerate.

Dressing Recipe:

1 egg yolk

6-8 ounce oil

1-ounce vinegar

Salt and pepper to taste

1 T Dijon

Water as needed to thin

1. Whisk together yolks, vinegar, mustard, and salt until slightly foamy.

2. Add the oil in a thin stream, whipping constantly, until all the oil is incorporated and the mayonnaise is thick. Thin with water if too thick. (Option: add a couple drops of water occasionally intermittently with the oil.

3. Season with salt and pepper, and lemon juice, as needed. Refrigerate immediately.

**Sweet Potato Gnocchi with Brown Butter and Sage**

Yield: Makes 10 to 12 servings

These dumplings have a light texture, thanks to the addition of fresh ricotta cheese. Drain the ricotta in a sieve for two hours before starting the recipe.

Ingredients

 \* 2 1-pound red-skinned sweet potatoes (yams), cooked

 \* 1 12-ounce container fresh ricotta cheese, drained in sieve 2 hours

 \* 1 cup finely grated Parmesan cheese (about 3 ounces)

 \* 2 tablespoons (packed) golden brown sugar

 \* 2 teaspoons plus 2 tablespoons salt

 \* 1/2 teaspoon freshly ground nutmeg

 \* 2 3/4 cups (about) all purpose flour

 \* ¼ - 1/3 c. butter

 \* 6 tablespoons chopped fresh sage plus whole leaves for garnish

 \* Cooked bacon, lardon cut (save bacon fat)

Preparation:

Scrape sweet potato flesh into medium bowl and mash; transfer 3 cups to large bowl. Add ricotta cheese; blend well. Add Parmesan cheese, brown sugar, 2 teaspoons salt, and nutmeg; mash to blend. Mix in flour, about 1/2 cup at a time, until soft dough forms.

Turn dough out onto floured surface; divide into 6 equal pieces. Rolling between palms and floured work surface, form each piece into 20-inch-long rope (about 1 inch in diameter), sprinkling with flour as needed if sticky. Cut each rope into 20 pieces. Roll each piece over tines of fork to indent. Transfer to baking sheet.

Bring large pot of water to boil; add 2 tablespoons salt and return to boil. Working in batches, boil gnocchi until tender, 5 to 6 minutes. Transfer gnocchi to clean rimmed baking sheet. Cool completely. (Can be made 4 hours ahead. Let stand at room temperature.)

Preheat oven to 300°F. Melt butter in heavy large saucepan over medium-high heat. Cook until butter solids are brown and have toasty aroma, swirling pan occasionally, about 5 minutes.

Heat half the butter and add half of gnocchi. Sauté until gnocchi are heated through, about 6 minutes. Empty skillet onto rimmed baking sheet; place in oven to keep warm. Repeat with remaining sage gnocchi. Finish with chopped sage.

Divide gnocchi and sauce among shallow bowls. Garnish with sage leaves and leave julienned bacon on the side for the vegetarians.

**Garlicky Greens Recipe**

Yield: 4-6

If you are using spinach ignore the stem instructions below. With spinach I simply trim any long stems. Toasted almonds or pine nuts are a great addition.

 1 large bunch of kale, chard

 2 tablespoons extra-virgin olive oil

 Fine grain sea salt

 3 cloves of garlic, crushed and chopped

 1/8 cup Parmesan cheese (opt)

 Crushed red pepper flakes

To de-stem each leaf of chard/kale, grab the main stalk in one hand and strip the leaf from the stem all the way up with the other. I then tear the big leaves into bite-sized pieces, but you can use a knife for this task if you prefer. Wash the greens in a big bowl (or sink) full of clean water, rinsing and swishing to rinse away any stubborn grit and dirt. Drain, rinse again, and set aside.

Hold off cooking the greens until just before eating. Then, in a large skillet heat the olive oil. Add a couple big pinches of salt and the greens. They should hiss and spit a bit when they hit the pan. Stir continuously until their color gets bright green, and they just barely start to collapse - two, three, maybe four minutes, depending on how hot your pan is and how much structure your greens have. Then, just thirty seconds before you anticipate pulling the skillet off of the heat, stir in the garlic. Sauté a bit, remove the pan from the heat, stir in the Parmesan, and add a big pinch of crushed red pepper flakes. Taste, add a bit of salt if needed, and serve immediately if not sooner.

**Whole-wheat Walnut Scones**

Yield: 20 scones

1 ¾ c. pastry flour
½ - 3/4 c. whole-wheat flour

½ tsp. baking soda

2 tsp. baking powder

½ tsp. salt

¼ c. sugar

½ stick cold, unsalted butter, cut into small pieces

½ c. rough chopped walnuts, toasted

One pinch freshly ground cloves

1 ½ tsp. cinnamon

1/8 c. milk

¾ c. yogurt

Dust with extra sugar and salt before baking.

Preheat oven 400 degrees F.

In a medium bowl, stir the pastry and whole-wheat flour, sugar, baking powder, baking soda, cinnamon, cloves, and salt together with a fork. Add the cold butter pieces and, using your fingertips, work the butter into the dry ingredients until the mixture resembles coarse cornmeal. Do not worry if there are larger pieces, they will add to the scones flakiness.

Add the walnuts. Be sure they are cold and not hot, otherwise they will melt butter.

Pour in milk and add the yogurt, mix with a fork only until the ingredients are just moistened- you’ll have soft dough with a rough look. If the dough looks a little dry, add more milk, and if it looks too moist, then add wheat flour. Gather the dough into a ball. Try to handle the dough as least as possible. Press it gently so it holds together and turn onto a floured work surface. Roll into a ball and flatten ¾ inch thick. You will have to divide the dough in half before rolling into a ball, depending on the size of scones desired. Cut pie like sections and place on a baking sheet. Dust with sugar and salt (lightly with the salt please).

Bake the scones for 15 minutes, until cooked through. Transfer the scones to a cooling rack.

**Cauliflower Parmesan Soup**

1 head cauliflower

Water

Salt and pepper to taste

1 onion

2 cloves garlic

Oil to cover cloves

3/4-cup milk

½ c. shaved Parmesan cheese

Parsley ¼ bunch

Remove the greens and main stalk of the cauliflower, wash and put in a stockpot covered with water. Peel the outer layer of the onions, wash and combine. Bring the water to a boil and simmer for 30 minutes.

In the mean time, roast the garlic with oil in the oven at 350 degrees F for 20 minutes. Rough chop the florets, and dice the onions.

Sauté the onions until translucent and add the florets. Add water to the pan and cover with lid for 5 minutes or until florets are cooked.

Discard the cauliflower and onions from the stock you created and strain.

In a blender, mix the sautéed mix with stock being sure not to add too much in the blender. Several batches will be necessary. Also, be sure to blend the garlic once it has finished in the oven. Add to a pot, heat and add the milk. Check for consistency. Add more cauliflower stock if needed, most likely you will, and season with additional salt and pepper.

Heat, but do not boil; you do not want to cause the milk curdle.

Add shaved Parmesan.

Rough Chop parsley for garnish

**Mexican Hot Chocolate**

6 c. milk

4 ounces bittersweet chocolate

1 tsp. vanilla

¼ c. sugar

1 cinnamon stick

1 Chile, seeded

Heat the milk until bubbles form around the pot. Add the Chile, vanilla and cinnamon stick. Cover with plastic and set aside for 30 minutes.

Meanwhile, in a double boiler, melt the chocolate and add the sugar.

Whisk the chocolate mix into the milk concoction. Heat until desirable temperature is reached without scalding the milk.