

Jan 25, 2014 Wine and Dine Menu and House Assignments

House #1 Lisa and Tom Chill 3504 Terry Dr 972-208-8602

Appetizer : Paulson Roasted Eggplant Caponata
Arugula and Fava-Bean Crostini

Salad : TBA by Ronnie Shaved Brussels Sprout Salad with Fresh Walnuts and Pecorino

Main Course : Chill Red Wine-Braised Shortribs

Sides: Daykin Creamy White Polenta with Mushrooms and Mascarpone
Garlic Knots

Dessert Notinger Italian Plum Tart

House #2 Diane and Phil Apprill 3436 Terry 972-618-2412

Appetizer: Deen

Salad: Vokolek

Main Course: Apprill

Sides: Wildt

Dessert : Coleman

House #3 Linda and Paul Brule 3508 Gary 214-299-9781

Appetizer: TBA by Ronnie

Salad: Corpion

Main Brule

Sides Burns

Dessert: Morrow

Roasted Eggplant Caponata

2010, Barefoot Contessa How Easy Is That?, All Rights Reserved

Prep Time: 15 min Level: Serves: 8 servings
Inactive Prep Time: 2 hr 30 min Easy
Cook Time: 53 min

Ingredients

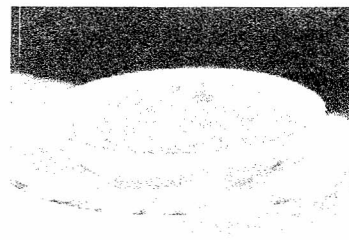
- 1 large eggplant (1 1/2 pounds)
- Good olive oil
- 4 ounces jarred roasted red peppers, chopped
- 1/2 cup large green olives, pitted and chopped
- 1 cup chopped yellow onion
- 1/8 teaspoon crushed red pepper flakes
- 1 tablespoon minced garlic (3 cloves)
- 3 tablespoons minced parsley
- 2 tablespoons pine nuts, toasted
- 2 tablespoons freshly squeezed lemon juice
- 2 tablespoons drained capers
- 2 tablespoons tomato paste
- 1 tablespoon red wine vinegar
- 2 teaspoons kosher salt
- 1 1/2 teaspoons freshly ground black pepper
- Toasted pita triangles, for serving

Directions

Preheat the oven to 400 degrees F. Line a sheet pan with aluminum foil.

Place the whole eggplant on the pan, prick with a fork in several places, and rub with olive oil. Roast for 45 to 50 minutes, until the eggplant is very soft when pierced with a knife. Set aside to cool. Halve the eggplant, peel, and discard the skin. Place the eggplant, peppers, and olives in the bowl of a food processor fitted with the steel blade and pulse until coarsely chopped. Pour into a mixing bowl.

Meanwhile, heat 1 tablespoon of olive oil in a medium saute pan. Add the onion and red pepper flakes and cook over medium heat for 5 minutes, until the onion is lightly browned. Add the garlic, cook for 1 minute, and add to the eggplant mixture. Add the parsley, pine nuts, lemon juice, capers, tomato paste, vinegar, salt, and pepper and mix. Cover with plastic wrap and refrigerate for a few hours to allow the flavors to develop. Taste for seasonings and serve at room temperature with toasted pita triangles.



White Wine

Arugula and Fava-Bean Crostini

Gourmet | May 2009

by Kay Chun

yield: active time: total time:

Makes 8 servings 30 min 30 min

ingredients

- 1 cup shelled fresh fava beans (1 1/4 pounds in pods) or shelled fresh or frozen **edamame** (soybeans; 3/4 pounds in pods)
- 1/4 cup plus 1 tablespoon extra-virgin olive oil, divided, plus additional for drizzling
- 1 1/2 cups packed baby arugula (1 1/2 ounces), divided
- 3 tablespoons grated Pecorino Toscano or Parmigiano-Reggiano
- 1/4 teaspoon grated lemon zest
- 1/2 teaspoon fresh lemon juice
- 1 baguette
- 1 garlic clove, halved crosswise
- 16 mint leaves

preparation

Preheat oven to 350°F with rack in middle.

Cook fava beans in boiling water, uncovered, until tender, 3 to 4 minutes, then drain and transfer to an ice bath to stop cooking. Gently peel off skins (if using **edamame**, don't peel).

Pulse fava beans in a food processor until very coarsely chopped, then transfer half of mixture to a large bowl. Add 1/4 cup oil, 1/2 cup arugula, cheese, lemon zest and juice, 1/2 teaspoon salt, and 1/8 teaspoon pepper to favas in processor and purée until smooth. Add to bowl. Coarsely chop remaining cup arugula and gently fold into fava-bean mixture.

Cut 16 diagonal slices (1/3 inch thick) from baguette and put in a 4-sided sheet pan. Drizzle with remaining tablespoon oil. Bake until pale golden and crisp, 8 to 10 minutes. Rub with cut side of garlic.

Spoon fava-bean mixture onto baguette toasts, then drizzle with oil and top with mint.

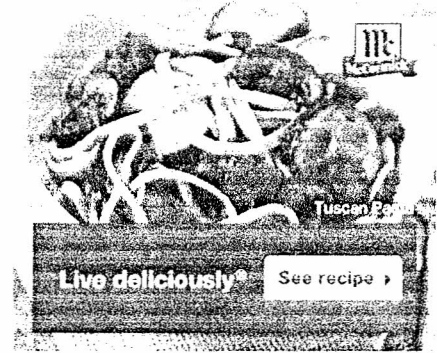
- Cooks' notes:
- Topping, without chopped arugula, can be made 8 hours ahead and chilled. Fold in arugula before using.
 - Toasts can be made 1 day ahead and kept in an airtight container at room temperature.



fork user rating

97%⁰ reviews
would make it again

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MAKE 1/2 RECIPE

Shaved Brussels Sprout Salad with Fresh Walnuts and Pecorino

Gourmet | October 2005

Adapted from Jonathan Waxman

fork user rating **3 1/2**

89% reviews would make it again

yield: **Makes 6 side-dish servings** active time: **25 min** total time: **35 min**

ingredients

- 1 1/2 lb Brussels sprouts (preferably on the stalk), any discolored leaves discarded and stems left intact
- 1 cup walnuts (3 1/2 oz), lightly toasted
- 2 tablespoons finely grated Pecorino Romano, or to taste
- 1/4 cup olive oil
- 3 tablespoons fresh lemon juice
- Special equipment: an adjustable-blade slicer

preparation

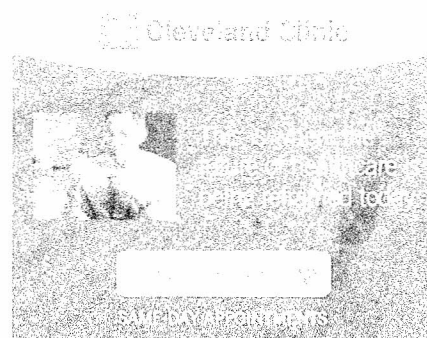
Holding each Brussels sprout by stem end, cut into very thin slices using slicer. Toss in a bowl to separate layers.

Lightly crush walnuts with your hands and add to Brussels sprouts along with cheese, oil, and lemon juice, then toss to combine. Season with pepper.

Cooks' notes: • Walnuts can be toasted 1 day ahead and kept in an airtight container at room temperature. • Brussels sprouts can be sliced 3 hours ahead and chilled, covered. Toss with remaining ingredients just before serving.

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Red Wine-Braised Shortribs

Bon Appétit | October 2011

Jenny Rosenstrach and Andy Ward

yield:

Makes 6 servings

ingredients

- 5 pound bone-in beef short ribs, cut crosswise into 2" pieces
- Kosher salt and freshly ground black pepper
- 3 tablespoons vegetable oil
- 3 medium onions, chopped
- 3 medium carrots, peeled, chopped
- 2 celery stalks, chopped
- 3 tablespoons all-purpose flour
- 1 tablespoon tomato paste
- 1 750-milliliter bottle dry red wine (preferably Cabernet Sauvignon)
- 10 sprigs flat-leaf parsley
- 8 sprigs thyme
- 4 sprigs oregano
- 2 sprigs rosemary
- 2 fresh or dried bay leaves
- 1 head of garlic, halved crosswise
- 4 cups low-salt beef stock

preparation

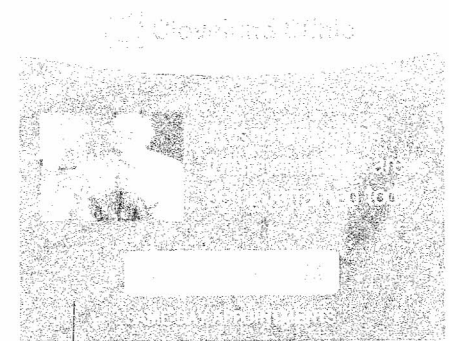
Preheat oven to 350°F. Season short ribs with salt and pepper. Heat oil in a large Dutch oven over medium-high heat. Working in 2 batches, brown short ribs on all sides, about 8 minutes per batch. Transfer short ribs to a plate. Pour off all but 3 tablespoons drippings from pot.

Add onions, carrots, and celery to pot and cook over medium-high heat, stirring often, until onions are browned, about 5 minutes. Add flour and tomato paste; cook, stirring constantly, until well combined and deep red, 2-3 minutes. Stir in wine, then add short ribs with any accumulated juices. Bring to a boil; lower heat to medium and simmer until wine is reduced by

fork user rating

94%⁰ reviews
would make
it again

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half, about 25 minutes. Add all herbs to pot along with garlic. Stir in stock. Bring to a boil, cover, and transfer to oven.

Cook until short ribs are tender, 2-2 1/2 hours. Transfer short ribs to a platter. Strain sauce from pot into a measuring cup. Spoon fat from surface of sauce and discard; season sauce to taste with salt and pepper. Serve in shallow bowls over mashed potatoes with sauce spooned over.

Cooks' note: To test if the ribs are done, pull on a bone. It should slide out freely.

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Creamy White Polenta with Mushrooms and Mascarpone



100%⁰ reviews
would make it again

Gourmet | October 2005

yield: active time: total time:

Makes ~~6 first course servings~~ 50 min 50 min

SIDE DISH

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ingredients

For polenta

- 4 1/2 cups water
- 1 cup coarse stone-ground white grits (preferably organic)
- 1/4 cup heavy cream
- 2 tablespoons finely grated Parmigiano-Reggiano
- 1 teaspoon salt
- 1/4 teaspoon black pepper

For mushrooms

- 1 lb assorted fresh exotic mushrooms such as porcini, oyster, chanterelle, lobster, and hedgehog
- 3 tablespoons extra-virgin olive oil
- 1 garlic clove, smashed
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1/4 cup water
- 3 tablespoons cold unsalted butter
- 1 1/2 tablespoons fresh lemon juice
- 1 tablespoon chopped fresh flat-leaf parsley

For serving

- 1/2 cup mascarpone
- 2 tablespoons finely grated Parmigiano-Reggiano

preparation

Make polenta:

Bring water to a simmer in a 3- to 4-quart heavy saucepan. Add grits in a slow stream, whisking until incorporated. Simmer, stirring occasionally with a long-handled whisk or wooden spoon, until liquid is absorbed and polenta is thick and soft, about 30 minutes. (Grits will have a loose, risotto-like consistency.) Remove from heat and stir in cream, cheese, salt, and pepper. Keep warm, covered.

Sauté mushrooms while polenta simmers:

If using porcini, halve if large, then slice lengthwise into 1/4-inch-thick slices. If using oysters, trim spongy base if necessary and slice caps into 1/2-inch-wide strips. If using chanterelles, leave small mushrooms whole, halve if medium, and quarter if large. If using lobsters, cut into 1/2-inch pieces. If using hedgehogs, trim base of stems and halve caps if large.

Heat oil in a 10-inch heavy skillet over moderately high heat until hot but not smoking, then sauté mushrooms, garlic, salt, and pepper, stirring occasionally, until mushrooms are golden and any liquid they give off is evaporated, 6 to 8 minutes.

Add water, butter, lemon juice, and parsley and heat, swirling skillet, until butter melts and liquid forms a sauce.

To serve:

Top each serving of polenta with mushrooms and mascarpone. Serve immediately (polenta stiffens as it cools), sprinkled with Parmigiano-Reggiano.

Cooks' note: Mushroom sauce can be made 1 hour ahead and kept, covered, at room temperature. Reheat before using.

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Garlic Knots

Gourmet | July 2006

Lillian Chou

yield: active time: total time:

Makes about 5 dozen knots 40 min 1 hr

ingredients

- 2 tablespoons olive oil plus additional for greasing pan
- 2 lb frozen pizza dough, thawed
- 1 garlic clove
- 1/2 teaspoon salt
- 1 tablespoon finely chopped fresh flat-leaf parsley
- 1 oz Parmigiano-Reggiano, finely grated (1/2 cup)

preparation

Put oven racks in upper and lower thirds of oven and preheat oven to 400°F. Lightly oil 2 large (17- by 13-inch) baking sheets.

Divide dough in half. Keep half of dough covered with a clean kitchen towel (not terry cloth). Gently roll out other half into a 10-inch square on a lightly floured surface with a lightly floured rolling pin. (Use your hands to pull corners. If dough is very elastic, cover with a clean kitchen towel and let rest about 3 minutes.)

Cut square in half with a pizza wheel or a sharp heavy knife, then cut each half crosswise into 15 strips (about 2/3 inch wide). Cover strips with a clean kitchen towel.

Keeping remaining strips covered, gently tie each strip into a knot, pulling ends slightly to secure (if dough is sticky, dust lightly with flour) and arranging knots 1 inch apart in staggered rows on 1 baking sheet. Keep knots covered with clean kitchen towels.

Roll out and cut remaining dough, then form into knots, arranging 1 inch apart in staggered rows on second baking sheet. Bake, switching position of sheets halfway through baking, until golden, 20 to 25 minutes total.

While knots bake, mince garlic and mash to a paste with salt, then stir together with oil in a very large bowl. Immediately after baking, toss knots in garlic oil, then sprinkle with parsley and cheese and toss to coat. Serve warm or at room temperature.

Cooks' Note: Knots can be baked, but not coated, 2 hours ahead. Reheat knots on a large baking sheet in a preheated 350°F oven until hot, 3 to 5 minutes, then toss with garlic oil and sprinkle with parsley and cheese.



100% reviews
would make
it again

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Plate or Pass

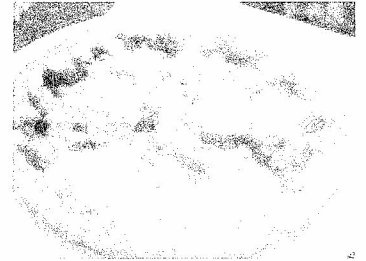
Challenge your
culinary savvy



Italian Plum Tart

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Prep Time: 20 min Level: Easy Serves: 8 servings
Inactive Prep Time: 15 min
Cook Time: 1 hr 0 min



Ingredients

3/4 pound Italian prune plums, quartered and pitted
2 tablespoons Minute tapioca
2 tablespoons creme de cassis liqueur
1 3/4 cups sugar, divided
1/4 pound (1 stick) unsalted butter, at room temperature
1 1/4 cups all-purpose flour
1/2 teaspoon ground cinnamon
1/2 teaspoon kosher salt
1/4 teaspoon baking powder

Directions

Preheat the oven to 350 degrees. Butter and flour a 9-inch springform pan and place it on a sheet pan.

Place the plums, tapioca, creme de cassis, and 3/4 cup of the sugar in a mixing bowl and stir to combine. Allow to sit for 15 minutes.

In the bowl of an electric mixer fitted with the paddle attachment, cream the butter and remaining 1 cup of sugar on medium speed until light and fluffy. In a small bowl, combine the flour, cinnamon, salt, and baking powder. With the mixer on low, gradually add the dry ingredients to the butter mixture until it forms small, dry crumbs. Add 1 tablespoon of cold water and continue to beat for about 30 seconds, until the mixture forms large, moist crumbs. Set aside 3/4 cup of the crumb mixture and pour the rest into the springform pan.

With floured hands, lightly pat the dough evenly in the bottom of the pan and 1 inch up the sides.

Arrange the plums in concentric circles on the crust. Sprinkle the remaining crumb mixture evenly on top. Bake for 1 hour, until the fruit is bubbling and the crust is golden. Cool for 15 minutes, then remove the sides of the pan and serve warm or at room temperature.