



SLOW ROASTED GOAT LEG



SERVES

6



METHOD

OVEN



HOURS

3



DIFFICULTY

4/10

INGREDIENTS

- 1 3-pound goat leg with the bone
- 3 cloves of garlic, sliced into sticks
- 4 sprigs of rosemary
- Juice from 1 lemon**
- 1/3 cup olive oil
- Salt and pepper to taste**
- 1 tablespoon dried oregano
- 1 cup white wine
- 2 pounds potatoes peeled, wedged
- 3 tablespoons pomegranate syrup
- 1/2 teaspoon ground coriander
- Pomegranate arils for decoration**

Preheat your oven to 365°F.

Rub the meat with salt and pepper. Make small incisions throughout the meat and put inside one stick of garlic and some rosemary.

Place the meat and potatoes in a pan, add the wine and lemon juice, drizzle with olive oil (reserve 2 tablespoons for the glaze) and sprinkle with the oregano. Wrap well with foil and bake for 2 hours.

Combine the remaining olive oil, pomegranate syrup, ground coriander seeds in a bowl, and mix well. Add salt and pepper to taste. Remove foil and brush the meat with half of the glaze.

Return to the oven and bake uncovered for at least 30 more minutes or until the surface of the meat is deep brown and you can see the tissue separating from the bone.

When the meat is almost done, brush once more with the rest of the glaze and bake for additional 5 minutes (this is the time to throw in some pomegranate arils). Take out of the oven and let it rest for 15 minutes before serving.



OVEN-STEAMED MUSSELS

WITH GARLIC AND WHITE WINE



SERVES

2-4



METHOD

OVEN



MINUTES

25



DIFFICULTY

1/10

INGREDIENTS

3 tablespoons extra-virgin olive oil
 4 large garlic cloves, minced
 1 pinch red pepper flakes
 1½ cups dry white wine
 4 sprigs fresh thyme
 2 bay leaves
 1/4 brimming teaspoon salt
 4 pounds mussels, scrubbed/
 debearded
 5 tablespoons unsalted butter, cut
 into 5 pieces
 3 tablespoons fresh parsley, finely
 chopped
Crusty bread, for serving

Set an oven rack in the lowest position and preheat the oven to 500°F.

Set a large roasting pan on the stovetop over medium heat. Add the oil, garlic, and red pepper flakes and cook, stirring constantly, until fragrant, 30 to 60 seconds. Do not brown. Add the wine, thyme, and bay leaves and boil until slightly reduced, about 1 minute.

Stir in the salt and mussels. Cover the pan tightly with aluminum foil (remember the edges of the pan will be hot) and transfer to the oven. Roast until the mussels have opened, about 15 minutes.

Remove the pan from the oven. Using a wooden spoon, push the mussels to the edges of the pan. Add the butter to the center and stir until melted. Discard the thyme sprigs and bay leaves and stir in the parsley. Spoon the mussels and wine broth into bowls and serve with bread.



QUAIL AND GRAPES



SERVES

4-6



METHOD

OVEN



MINUTES

100



DIFFICULTY

3/10

INGREDIENTS

6 jumbo quail (4 to 5 ounces each)

Salt and pepper

1½ teaspoons grated garlic

6 large rosemary sprigs

1/2 teaspoon rosemary, chopped

6 large thyme sprigs,

1/2 teaspoon thyme, chopped

2 tablespoons olive oil

6 small red boiling onions, peeled and quartered

1 teaspoon balsamic vinegar

1 pound grapes, cut into 6 clusters

Rinse quail and pat dry. Season inside and out with salt and pepper. Put a small amount of grated garlic in each bird's cavity, as well as the chopped rosemary and thyme. Drizzle birds with 1 tablespoon olive oil, and let marinate at room temperature for at least 1 hour.

Heat oven to 450°F. Place onions in a small ovenproof skillet or pie pan, and season with salt and pepper. Toss with balsamic vinegar and remaining 1 tablespoon olive oil to coat. Bake until slightly softened and caramelized, about 10 minutes. Set aside.

Spread remaining rosemary and thyme sprigs on a baking sheet or in a low-sided roasting pan. Lay quail on top of herbs, breast-side down. Roast for about 15 minutes, until puffed and lightly browned.

Turn birds breast-side up and surround with roasted onions and grape clusters. Continue roasting for 10 minutes more. If necessary, put birds under the broiler to crisp the skin. Let rest 10 minutes and serve.



GRILLED STRAWBERRY & HALLOUMI

SALAD WITH BALSAMIC VINAIGRETTE



SERVES
2-4



METHOD
GRILL



MINUTES
30



DIFFICULTY
2/10

INGREDIENTS

1 pound strawberries
8 ounces Halloumi cheese, cut into 1/4-inch slices
3 ounces arugula
3 ounces spinach
1/4 cup packed mint chiffonade
4 wooden skewers, soaked in water for 30 minutes

For the Vinaigrette:

1/3 cup extra-virgin olive oil
2 tablespoon balsamic vinegar
1 tablespoon Dijon mustard
1 small shallot, minced
Kosher salt
Freshly ground black pepper

Make the vinaigrette: Whisk together oil, vinegar, mustard, and shallot in a medium bowl. Season with salt and pepper to taste. Set aside.

Light one chimney full of charcoal. When all charcoal is lit and covered with gray ash, pour out and spread the coals evenly over entire surface of coal grate. Set cooking grate in place, cover grill and allow to preheat for 5 minutes. Clean and oil the grilling grate. Skewer strawberries and place on grill. Cook until grill marks develop, 1-2 minutes per side. Transfer strawberries to cutting board and discard skewers. Stem and quarter strawberries, cutting quarters in half if strawberries are very large.

Place halloumi on grill and cook until browned on both sides, 2-4 minutes per side. Transfer to cutting board and cut into 1/4-inch dice.

Place arugula and spinach in a large bowl, add in vinaigrette to taste, and toss to coat. Top with strawberries, halloumi, and mint. Serve immediately.