



ROSEMARY & GARLIC ROASTED POTATOES



SERVES

4



METHOD

OVEN



MINUTES

35



DIFFICULTY

1/10

INGREDIENTS

2 pounds medium boiling potatoes, peeled and cut into 1" thick wedges
3 tablespoons olive oil
6 large rosemary sprigs (5" long)
8 garlic cloves, smashed & peeled

Preheat oven to 450°F with a 4-sided heavy sheet pan in upper third.

Toss ingredients with 1 teaspoon salt and 1/2 teaspoon pepper.

Spread in 1 layer on hot pan and roast 20 minutes.

Loosen potatoes with a metal spatula and turn, arranging pale potatoes around outer edge of pan and golden potatoes in center (for even roasting).

Roast 15 minutes, then loosen and turn potatoes over again. Roast until potatoes are golden and cooked through and edges are crisp, about 10 minutes more.

Rosemary's piney scent is so particular you could never mistake it for any other herb. A handful of sprigs mingle with garlic to cast a spell over roasted potatoes, resulting in something that's just right on a winter night.



WIENER SCHNITZEL



SERVES

4



METHOD

STOVETOP



MINUTES

35



DIFFICULTY

3/10

INGREDIENTS

4 5-ounce veal cutlets, pounded to 1/4" thickness

1/4 cup all-purpose flour

1/2 teaspoon salt

2 large eggs, well beaten

1/2 cup breadcrumbs

Oil for frying (lard is traditional)

Lemon slices

Pound the meat evenly to 1/4-inch thickness.

In a large skillet, heat at least 1/4-inch of oil to 350°F.

Set up 3 shallow dishes: Place the flour and salt in one dish, the eggs in the second dish, and the breadcrumbs in the third dish.

Working one at a time, dredge cutlets first in flour until the surface is completely dry. Dip in egg to coat, allow the excess to drip off for a few seconds. Roll quickly in the breadcrumbs until coated. Do not press the breadcrumbs into the meat, as this will moisten them and not make for a crispy coating. The crust should not adhere completely but form a loose shell around the schnitzel.

Immediately place meat in the pan with the hot oil. Do not crowd the pan. Fry the schnitzel for 2 to 3 minutes on one side, until golden brown. Turn them over once and fry an additional 2 to 3 minutes or until both sides are golden brown. Remove from pan and allow the oil to drain off. Serve in the traditional manner with lemon slices.



BRAISED LAMB SHANKS

WITH TOMATOES & OLIVES



SERVES

4



METHOD

STOVETOP



HOURS

2.5



DIFFICULTY

4/10

INGREDIENTS

4 lamb shanks
2 tablespoons grapeseed oil
Kosher salt
Freshly ground black pepper
2 tablespoons olive oil
1 head of garlic
2 carrots peeled and chopped
1 large onion cut in thin strips
2 sprigs of rosemary
1 28-ounce can of whole tomatoes, with the juice
1 teaspoon Worcestershire sauce
1½ cups dry white wine
1 cup chicken stock
1 cup oil cured black olives, pitted
Orange peel from one orange, thinly peeled
1/4 teaspoon red pepper flakes

Pat the shanks dry with paper towel. Heat the vegetable oil in the pot over medium heat and brown the shanks on all sides, about 10 minutes. When the shanks are browned, transfer them to a plate or platter and season well with salt and pepper.

Pour out the used oil from the pot and replace with the olive oil. Cut off just enough of the garlic head to expose the tops of the cloves. Toss the garlic, carrots, onions and rosemary into the pot. Season with salt and cook over low heat, stirring until the vegetables are softened but not colored, about 10 to 15 minutes.

Stir the Worcestershire sauce into the vegetables in the pot. Cook for about 1 minute. Add 1 cup of the white wine, turn up the heat and boil till the wine has almost evaporated. Open the can of tomatoes and pour everything into a bowl. Use your hands to crush the tomatoes into bite sized chunks. Add the remaining white wine, the broth, the tomatoes and their juices, the olives and the citrus peel and the pepper into the pot. Stir everything to combine.

Add the lamb shanks to the pot. Bring to a boil, place a lid on the pot, and then reduce the heat to low to keep everything at a gentle simmer. Braise as such for 2 hours, if the meat is falling off the bones, they are ready!

Serve over mashed potatoes, couscous or orzo.



BARRAMUNDI FILLETS

WITH ROASTED SWEET POTATOES & BRUSSELS SPROUT CHIPS



SERVES

4



METHOD

OVEN



MINUTES

60



DIFFICULTY

3/10

INGREDIENTS

- 1 small shallot, minced
- 1 lime, zested and juiced
- 1 teaspoon white wine vinegar
- 1/2 teaspoon honey
- Extra-virgin olive oil**
- 1 3/4 pounds sweet potatoes
- 5 tablespoons unsalted butter, room temperature, divided
- 1 teaspoon fresh thyme leaves
- Pinch of freshly grated nutmeg**
- 1/4 cup warm whole milk
- 8 ounces brussels sprouts leaves
- 4 6-ounce barramundi fillets

Whisk shallot, 1 teaspoon lime juice, lime zest, vinegar, and honey in small bowl. Whisk in 2 tablespoons oil. Season vinaigrette to taste with salt.

Preheat oven to 450°F. Pierce sweet potatoes in several places with fork. Place on sheet of aluminum foil and roast 30 minutes. Turn potatoes over and roast until soft, about 20 minutes longer. Let stand until cool enough to handle. Scoop flesh into processor; discard skins. Puree sweet potatoes until smooth. Add 3 tablespoons butter, thyme, nutmeg, and remaining 2 teaspoons lime juice; process until blended and smooth. Add milk; process to blend. Transfer to microwave-safe bowl. Season to taste with salt and pepper.

Preheat oven to 450°F. Place brussels sprout leaves on rimmed baking sheet. Drizzle with 1 tablespoon oil, sprinkle with salt and pepper, and toss to coat. Spread leaves out in even layer. Roast until almost all leaves are brown in spots and crisp, tossing occasionally, about 15 minutes.

Heat 2 tablespoons oil in heavy large skillet over medium-high heat. Sprinkle fish with salt and pepper. Add to skillet and cook 30 seconds. Reduce heat to medium and add remaining 2 tablespoons butter to skillet. Continue to cook fish until edges appear opaque. Turn fish over. Cook until just opaque in center, about 2 minutes.

Divide sweet potatoes among plates. Arrange fish alongside and drizzle vinaigrette over. Sprinkle brussels sprout chips over and serve.