



SIX-HOUR PORK ROAST



SERVES

6



METHOD

OVEN



HOURS

7



DIFFICULTY

4/10

INGREDIENTS

2 tablespoons fresh sage, chopped
2 tablespoons fresh rosemary
10 garlic cloves
1 tablespoon fennel seeds
1½ tablespoons coarse salt
1 tablespoon cracked black pepper
1 tablespoon dry white wine
1 tablespoon olive oil
1 6-pound boneless pork shoulder
Boston roast (not tied)

Special Equipment
Kitchen String

Preheat oven to 275°F.

Blend together sage, rosemary, garlic, fennel seeds, salt, and pepper in a food processor until a thick paste forms. With motor running, add wine and oil and blend until combined well.

If necessary, trim fat from top of pork, to leave a 1/8-inch-thick layer of fat. Make 3 small incisions, each about 1 inch long and 1 inch deep, in each side of pork with a small sharp knife, and fill each with about 1 teaspoon herb paste. Spread remaining herb paste over pork, concentrating on boned side, and tie roast with kitchen string at 2-inch intervals.

Put pork, fat side up, in a roasting pan and roast in middle of oven 6 hours. Transfer roast to cutting board and let stand 15 minutes.

Discard string and cut pork roast (with an electric knife if you have one) into thick slices.



SPAGHETTI ALLA PRIMAVERA



SERVES

4-6



METHOD

STOVETOP



MINUTES

30



DIFFICULTY

2/10

INGREDIENTS

6 tablespoons olive oil
3 cloves garlic, minced
6 ounces button mushrooms, quartered
1 cup asparagus tips, blanched
1 cup small broccoli florets, blanched
1/2 cup frozen peas, blanched
1 small zucchini, quartered lengthwise, cut to 1" lengths, blanched
1 pound spaghetti, cooked al dente
1 cup heavy cream
2/3 cup grated Parmesan
2 tablespoons unsalted butter
Kosher salt and pepper, to taste
1 cup grape tomatoes, halved
2 tablespoon thinly shredded basil
1/2 cup lightly toasted pine nuts

Heat 5 tablespoons oil in a 12" skillet over medium heat. Add 2/3 of the garlic; cook until golden, about 2 minutes. Add mushrooms; cook until golden, about 3 minutes. Add asparagus, broccoli, peas, and zucchini; cook 3 minutes. Add pasta, cream, Parmesan, and butter, season with salt and pepper, and toss to combine; transfer to a platter.

Bring remaining oil and garlic, tomatoes, and basil to a simmer over medium heat; pour over pasta; garnish with nuts.



GRILLED VEGETABLE STACKS



SERVES
8



METHOD
GRILLING



MINUTES
30



DIFFICULTY
2/10

INGREDIENTS

2 medium eggplants
Salt
 1 medium yellow squash
 1 medium zucchini
 2 medium tomatoes
 1/2 cup extra-virgin olive oil, plus additional for brushing vegetables
 2 1/2 tablespoons red wine vinegar
 1 tablespoon coarsely chopped fresh parsley
 1 tablespoon fresh basil, chopped
Freshly ground black pepper
 1/4 cup diced red bell pepper

Slice eggplants into 1/4"-thick rounds, sprinkle with salt, and layer in a colander. Weigh down with a plate and set aside to drain for 20 minutes. Brush salt off eggplant.

Preheat a gas or charcoal grill. Slice squash and zucchini into 1/4"-thick rounds and slice tomatoes into 1/2"-thick rounds. Lightly brush all vegetables with olive oil, then grill, turning once, until tender and slightly charred, about 30 seconds per side for tomatoes, 2-3 minutes per side for eggplant, squash, and zucchini.

Whisk together 1/2 cup olive oil, vinegar, parsley, and basil in a mixing bowl. Season with salt and pepper. To assemble, place 1 eggplant round on a plate and stack on top a tomato round, a second eggplant round, and squash and zucchini rounds. Drizzle with dressing and top with diced red pepper.



LOBSTER, AVOCADO & PRAWN SALAD



SERVES

2



METHOD

STOVETOP



MINUTES

30



DIFFICULTY

2/10

INGREDIENTS

1 cup extra virgin olive oil
 1/4 cup lemon juice
 1 teaspoon salt
 1/4 teaspoon black peppercorn
 2 cups lobster meat, cooked and diced
 1 1/2 cups prawn, cooked and diced
 1 avocado, diced
 1/2 small red bell pepper, minced
 1/4 small red onion, sliced thin
 1 small shallot, sliced thin
 2 radish, sliced thin
 1/2 cup microgreen

In a large bowl combining the extra virgin olive oil, lemon juice, salt and pepper and whisk to combine.

Add the diced lobster meat, diced prawns, diced avocado, red bell pepper, red onion, shallot, radishes and micro greens. Mix the ingredients with the dressing using a large spoon to make sure everything is evenly coated.

Serve the salad in two cleaned lobster shells on a bed of undressed micro greens.