



## GARDEN-STYLE EGGPLANT PARMESAN



**SERVES**

6



**METHOD**

OVEN BAKED



**MINUTES**

120



**DIFFICULTY**

4/10

### INGREDIENTS

#### **Sauce:**

2 tablespoons olive oil  
2 garlic cloves, chopped  
3 pounds fully ripe tomatoes, peeled and coarsely chopped  
1 tablespoon fresh marjoram, chopped  
1 tablespoon fresh oregano, chopped  
**Salt, to taste**

#### **Eggplant:**

2 large eggplant, cut into ½-inch slices  
4 tablespoons extra-virgin olive oil  
½ teaspoon salt  
3 tablespoons fresh thyme leaves  
6 ounces mozzarella cheese, shredded  
¼ cup chopped fresh oregano  
¼ cup grated Parmigiano-Reggiano cheese  
½ tablespoons unsalted butter, cut into bits

To make the sauce: in a large saucepan over medium heat, warm the olive oil. Add the garlic and sauté until translucent, 2 to 3 minutes; do not allow to brown. Add the tomatoes and marjoram, increase the heat to high and bring to a boil. Reduce the heat to medium-low and simmer, uncovered, until the tomatoes have cooked down to a sauce, 30 to 40 minutes. Taste and season with salt, if needed.

Preheat an oven to 450° F. Place the eggplant slices in a single layer on a large baking sheet. Drizzle evenly with 2 tablespoons of the olive oil and sprinkle with the salt. Turn the slices over and drizzle with the remaining 2 tablespoons olive oil. Top with the thyme and place in the oven. Cook until lightly browned, about 10 minutes. Turn and cook until lightly browned on the other side, 5 to 6 minutes more. Place under a preheated broiler until a slightly golden crust forms on the tops of the slices, 2 to 3 minutes. Turn and broil on the other side until golden, 2 to 3 minutes more.

Reduce the oven temperature to 400° F. Arrange one-third of the eggplant slices in a shallow 2-quart baking dish. Top with layers of sauce, mozzarella, oregano and Parmigiano-Reggiano. Repeat the layers, beginning with the eggplant. Reserve a layer of eggplant, sauce and then Parmigiano-Reggiano for the top. Dot evenly with the butter.

Bake for 15 minutes. Remove the dish from the oven and carefully tip it, pressing on the surface with a spoon or spatula. If there seems to be too much juice, pour off the excess. Return to the oven and cook until the top is lightly browned and bubbling, 15 to 20 minutes more. Remove from the oven, cover loosely with aluminum foil and let stand for 10 minutes. Scoop from the dish to serve.



# SAUTÉED CHANTERELLE MUSHROOMS

## WITH BACON



**SERVES**

4-6



**METHOD**

STOVETOP



**MINUTES**

30



**DIFFICULTY**

2/10

### INGREDIENTS

4 strips bacon  
 1 tablespoons unsalted butter  
 2 pounds chanterelles  
 1 clove garlic, minced  
 2 tablespoons parsley, chopped  
 1 tablespoon lemon juice  
 Kosher salt & freshly ground  
 black pepper, to taste

Heat a 12" skillet over medium heat. Add bacon and fry until crispy, 10–12 minutes. Using a slotted spoon, transfer bacon to paper towels to drain; set aside. Add butter; cook until milky foam settles at the bottom of the skillet and turns nut brown, 12–15 minutes. Increase heat to medium-high and add mushrooms and garlic; cook until golden, 8–10 minutes. Sprinkle with parsley, lemon juice, salt, and pepper. Garnish with reserved bacon.

*Known for their unique flavor and beautiful appearance, spotting them in the woods is a special treat for mushroom hunters everywhere.*



# SKIRT STEAK

## WITH PAPRIKA BUTTER



**SERVES**  
10



**METHOD**  
STOVETOP/GRILLING



**MINUTES**  
30



**DIFFICULTY**  
2/10

### INGREDIENTS

6 tablespoons unsalted butter  
6 garlic cloves, thinly sliced  
1 1/2 teaspoons smoked hot paprika  
2 tablespoons fresh lemon juice  
**Salt**  
5 pounds skirt steaks  
**Olive oil, for rubbing**  
**Freshly ground pepper**

Light a grill or heat a grill pan. In a small saucepan, melt the butter. Add the garlic and cook over low heat, stirring, until golden, about 3 minutes. Add the paprika and cook until fragrant, about 30 seconds. Remove from the heat, stir in the lemon juice and season with salt; keep warm.

Rub the skirt steaks with oil and season with salt and pepper. Grill over high heat until nicely charred and medium-rare, about 3 minutes per side. Transfer the steaks to a cutting board and let rest for 5 minutes. Thinly slice the steaks across the grain. Spoon the Sunchoke-Kale Hash with Farro onto a large platter and top with the steak. Spoon the paprika butter over the steak and serve right away.