



# Oct/Nov Menu

## Appetizer

*Bacon and Cheese Toasted Rye Bread*

## Main

*Roast Loin of Pork with Fennel and Root Vegetables*

## Sides

*Celery Salad*

*Yeast Dinner Rolls*

## Dessert

*Apple Crostada*

# *Bacon/Cheese Rye Bread Toasts\**

## **INGREDIENTS**

1 loaf rye, cocktail size  
1 cup bacon bits (suggest Hormel Real Crumbled Bacon)  
1 cup real mayonnaise  
1 cup shredded mozzarella or brick cheese  
½ cup minced onion  
1 cup chopped pitted black olives

## **DIRECTIONS**

Mix and spread on bread. Bake at 400 degrees for 15 minutes. Serve warm.

**\*SUSAN DUSTIN PERSONAL RECIPES**

# *Roast Loin of Pork with Fennel\**

Serves 8

## INGREDIENTS

2 garlic cloves, minced  
1 Tbsp. kosher salt  
1 Tbsp fresh thyme leaves  
1/3 cup Dijon mustard  
1 4-pound boneless pork loin, trimmed and tied with layer of fat  
4 small fennel bulbs, tops removed  
12 carrots, peeled and thickly sliced diagonally  
12 small red potatoes, quartered  
3 yellow onions, thickly diced  
4 Tbsp good olive oil  
4 Tbsp unsalted butter, melted  
Salt and freshly-ground black pepper

## DIRECTIONS

Preheat the oven to 425 degrees.

With a food processor or mortar and pestle, grind together the garlic, salt and thyme leaves. Add the mustard and combine. Spread the mixture over the pork loin and allow to sit at room temperature for at least 30 minutes.

Meanwhile, cut the fennel bulbs into thick wedges, slicing through the core. Toss the fennel, carrots, potatoes and onions in a bowl with the olive oil, melted butter, salt and pepper.

Transfer the vegetables to a large roasting pan and cook for 30 minutes. Reduce temperature to 375 degrees. Add the room temperature pork loin to the pan and continue to cook for another 30 to 50 minutes, or until a meat thermometer inserted into the middle of the pork reads exactly 138 degrees. Remove the meat from the pan and return the vegetables to the oven and keep cooking at 350 degrees. Cover the meat with aluminum foil and allow to rest for 15 minutes

Remove the strings from the meat and slice it thickly. Arrange meat and vegetables on a platter. Sprinkle with salt and pepper.

**\*INA GARTEN, *BAREFOOT CONTESSA PARTIES!***

# *Celery and Parmesan Salad\**

Serves 8 to 10

## **INGREDIENTS**

½ cup good olive oil

2 tsp grated lemon zest

¼ cup plus 1 Tbsp freshly squeezed lemon juice (3 lemons)

2 Tbsp minced shallots

1 tsp celery seed

½ tsp celery salt

½ tsp anchovy paste

Kosher salt and freshly ground black pepper

5 cups thinly sliced celery hearts, tender leaves included, sliced on an angle (about 12 stalks). Hint: use a sharp knife or mandoline

4-ounce chunk aged Parmesan cheese, shaved

2/3 cup toasted walnuts coarsely chopped

Whole flat-leaf parsley leaves

## **DIRECTIONS**

At least one hour before serving, whisk together the olive oil, lemon zest, ¼ cup of lemon juice, shallots, celery seed, celery salt, anchovy paste, 2 teaspoons salt and 1 teaspoon pepper. Place the celery in a mixing bowl and toss with the remaining 1 tablespoon of lemon juice and ½ teaspoon of salt. Add enough dressing to moisten well. Cover and refrigerate for at least an hour to allow the celery to crisp and the flavors to develop.

When ready to serve, arrange the celery on a platter, shave the Parmesan onto the celery with a vegetable peeler, then sprinkle with walnuts, parsley leaves, salt and pepper, and serve immediately.

NOTE: To toast walnuts, place nuts in small, dry saute pan and cook over low heat for 5-10 minutes tossing often until evenly browned.

**\*Ina Garten *Barefoot Contessa How Easy Is That?***

# *Yeast Dinner Rolls\**

Basic Recipe:

Dissolve 1 package regular yeast in  $\frac{1}{2}$  cup lukewarm water with 1 tsp. sugar. Set aside to let yeast “work” into a foam. Check water temperature FIRST with instant meat thermometer. Yeast works best when water is between 100 – 110 degrees

Heat:  $\frac{1}{2}$  cup water

$\frac{1}{2}$  cup sugar

1 tsp salt

2 Tbsp butter/margarine

Heat in the microwave until the butter melts. Cool.

Beat: 1 egg

Add: water, butter & sugar mixture slowly stirring not to cook egg

Stir in yeast mixture

Add 1 cup flour, beat. Add 2 more cups flour one at a time beating after each cup of flour. Dough will be quite sticky.

Let rise until double in bulk. Cover with plastic wrap. Place in refrigerator overnight. Refrigerated dough can keep 3-4 days while you keep punching it down. Chilled dough is easier to handle. Slow rise ensures fine texture.

Making up rolls: Pull off dough the size of a golf ball or smaller. Dip dough in flour lightly and work into a smooth ball by pulling the dough into a “knot” at the bottom of the ball creating a smooth round ball with a knot like a balloon. Dip the ball of dough lightly into melted butter and place in a 9”x9” pan. Space balls to allow to double in size. Let rolls rise 1-3 hours in a warm room, sunny window

works or back into the refrigerator overnight. May be very slow in rising. Watch and remove from refrigerator 2-3 hours before baking to allow to rise fully. Bake risen rolls at 350 degrees for 15-20 minutes until golden brown. If oven temp is 375 for other foods, it is OK, shorten baking time.

#### Hints:

Key to successful yeast rolls is the growth of the yeast. A fine texture comes from slower growing yeast. Refrigeration helps. Yeast growth can be killed or subdued by hot water, chlorine in the water, old yeast. I have used the microwave temperature probe to determine the water temperature at between 100-110 degrees. Check package for directions. Use fresh/refrigerated yeast and let rise slowly for a wonderful treat.

To serve rolls on Saturday evening, make up the dough Thursday night and put it into the refrigerator. On Friday late afternoon or evening, make up the rolls and put them back in the refrigerator. Check the rolls in the morning if they are not showing signs of rising and take them out of the refrigerator and put in a sunny window or other warm place, If they are not rising nicely an hour or so before time to bake, put them into a warm, not hot, water bath to encourage rising. Serve them almost directly out of the oven. Baked leftovers can go from the freezer to the microwave for 20 seconds or less and be terrific.

### **\*MRS. MAC'S YEAST ROLLS WITH SARA KIRKMAN'S ADAPTATIONS**

Frequently served by Anne Morgan



# *APPLE CROSTATA\**

Serves 12

## **FOR THE PASTRY (2 TARTS)**

2 cups all-purpose flour

1/2 tsp salt

8 oz very cold unsalted butter, diced

Ice-cold water

## **FOR THE FILLING (2 TARTS)**

3 lbs. McIntosh, Macoun or Empire Apples

1/2 tsp. orange zest

1/2 cup all-purpose flour

## **FOR THE TOPPING**

1/2 cup superfine or granulated sugar

1/4 tsp kosher salt

1/2 tsp ground cinnamon

1/4 tsp ground allspice

4 oz. cold, unsalted butter (diced)

## **DIRECTIONS**

**For the pastry**, put the flour, sugar and salt in the bowl of a food processor fitted with a steel blade. Pulse a few times to combine. Add the butter and toss quickly with your fingers to coat each cube of butter with the flour. Be careful, the blades are sharp. Pulse 12 to 15 times or until the butter is the

size of a pea. With the motor running, add 1/4 cup ice water all at once through the feed tube. Keep hitting the pulse button to combine, but stop the machine just before the dough comes together. Turn the dough out onto a well-floured board and form 2 disks. Wrap each with plastic and refrigerate for at least an hour.

Preheat the oven to 450 degrees.

Roll each of the pastry disks into an 11-12 inch circle on a lightly-floured surface. Transfer each onto a baking sheet lined with parchment paper.

For the filling, peel, core and quarter the apples. Cut each quarter into 3 chunks. Toss the chunks with the orange zest. Mound the tart dough with the apple chunks in the center, leaving a 1½-2 inch border.

**For the topping**, combine the flour, sugar, salt, cinnamon and allspice in the bowl of a food processor fitted with a steel blade. Add the butter and pulse until the mixture is crumbly. Pour into a bowl and rub it with your fingers until it starts holding together. Sprinkle evenly on the apples, Gently fold the border over the apples, pleating it to make a circle. Dampen pastry as needed to stick together in folds.

Bake the crostatas for 20 to 25 minutes, or until the crust is golden and the apples are tender. Let the tarts cool for 5 minutes, then use 2 large spatulas to transfer to a wire rack. Serve warm with whipped cream if desired or sharp cheddar cheese.

**\*INA GARTEN, *BAREFOOT CONTESSA PARTIES!***