

FANGMAN'S CHRISTMAS DINNER CLUB

SATURDAY, DECEMBER 3, 2011

CARAMELIZED ONION & APPLE TARTS



GREEN SALAD & CRANBERRY VINAIGRETTE



Ingredient	Amount
Vegetable Oil	2 Tbs
Yellow Onions (halved and thinly sliced)	1 1/2 lb
Kosher Salt	1 Teaspoon
Unsalted butter	2 Tbs
Tart Apples (peeled and sliced 1/8 inch thick)	1 lb
Sugar	1 Teaspoon
Aged Gruyere cheese, coarsely grated	1 1/2 ounce
Minced fresh chives	2 Tbs
Chopped fresh thyme	1 Teaspoon
Freshly ground pepper	1/8 Teaspoon
Frozen puff pastry dough (thawed)	1 Pound package
Egg, beaten with 2 Tbsp. Water	1
Recipe makes	32 tarts

Ingredient	Amount
Sliced almonds	1 cup
Red wine vinegar	3 Tbs
Olive oil	1/3 Cup
Fresh cranberries	1/4 Cup
Dijon mustard	1 Tbs
Minced garlic	1/2 Teaspoon
Sugar (to taste)	1-2 Tbs
Salt	1/2 Teaspoon
Ground black pepper	1/2 Teaspoon
Water	2 Tbs
Red Onion, thinly sliced	1/2
Crumbled blue cheese	4 ounces
Mix of fresh spinach, romaine lettuce, and arrugula	1 pound
Recipe serves	8

Instructions

In a large fry pan over medium heat, warm the oil. Add the onions and the 1 tsp. salt and cook, stirring occasionally, until the onions are golden brown, about 30 minutes. Transfer to a large bowl and let the filling cool to room temperature.

Position 1 rack in the upper third and 1 rack in the lower third of an oven and preheat to 400°F. Line 2 baking sheets with parchment paper.

In the same pan over medium heat, melt the butter. Add the apples and sugar and stir to coat the apples. Cook, stirring, until the apples are just starting to caramelize and have softened, about 10 minutes.

Transfer to the bowl with the onions and stir in the cheese, chives, thyme and the 1/8 tsp. pepper.

Cut the puff pastry into 2-inch squares and place on the prepared baking sheets, spacing the squares about 1 inch apart. Brush the pastry squares with the egg mixture and place a heaping 1 Tbs. filling in the center of each square. Season with salt and pepper.

Bake, rotating the baking sheets from top to bottom and front to back halfway through baking, until the pastry is crisp underneath and golden brown on top, about 25 minutes. Transfer the baking sheets to wire racks and let the tarts cool to room temperature. Serve at room temperature

Instructions

1. Preheat oven to 375 degrees F (190 degrees C). Arrange almonds in a single layer on a baking sheet. Toast in oven for 5 minutes, or until nuts begin to brown.

2. In a blender or food processor, combine the vinegar, oil, cranberries, mustard, garlic, sugar, salt, pepper, and water. Process until smooth.

3. In a large bowl, toss the almonds, onion, blue cheese, and greens with the vinegar mixture until evenly coated.

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Ingredient	Amount
Baby Carrots (Buy the "real" kind with the stems still on)	20
Honey	1 Tbs
Vanilla Bean	1/3
Unsalted butter	1 Tbs
White wine vinegar	1 teaspoon
Salt	1 Pinch
Recipe serves	4

Instructions

Remove stems from carrots and clean. Combine all ingredients in a large sauté pan. The carrots should form a single layer in the pan. Bring the carrots to a simmer on medium-high heat. Reduce the liquid until the pan is just about dry. The carrots should be cooked through, shiny and delicious.

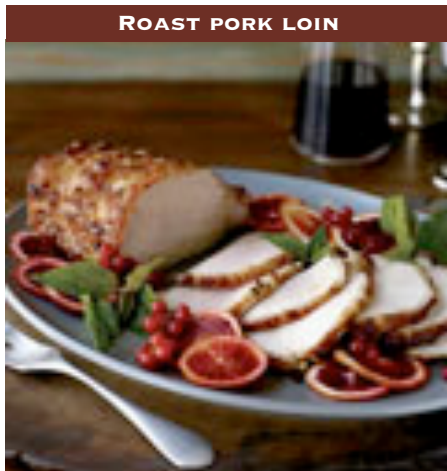
Ingredient	Amount
Heads of garlic	2
Olive oil	2 Tablespoon
Yukon Gold Potatoes	5 Pounds
Salt	To taste
Butter	6 Tablespoon
Cream	2/3 to 1 Cup
Recipe serves	10 to 12

Instructions

1. Preheat the oven to 400°F. Remove the outer layer of papery skin of the whole garlic head, leaving the head itself intact. Using a paring knife, slice off the tops (1/4-inch to 1/2-inch) of the garlic cloves so they are all exposed. Drizzle olive oil over the garlic heads, salt lightly, and wrap lightly in aluminum foil. Bake for 30 to 40 minutes, or until the cloves feel soft to the touch and are beginning to brown. Remove from the oven and let cool.
2. While the garlic is roasting, peel and chop the potatoes into 1-inch chunks. Place potatoes in a medium saucepan, add 1/2 teaspoon salt, cover with cold water. Bring the pot to a boil, reduce to a simmer, and simmer your potatoes until tender when pierced with a fork, about 15 minutes.
3. Warm the cream and melt the butter together, either in a small pan on the stovetop or in a bowl in the microwave. Drain the pot with the potatoes and put it back on the stovetop over low heat. Put the drained potatoes back in the pot. Squeeze the roasted garlic into the potatoes and begin mashing with a potato masher or a large fork. Add the cream and butter and mash until the potatoes are the consistency you want. Do not over-beat them, or they potatoes will become gummy.
4. Taste for salt and add some if needed.

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Ingredient	Amount	
Olive oil	3	Tbs
Garlic cloves, peeled, plus 2 Tbs minced garlic	16-18	cloves
Boneless pork loin, whole	8	Pounds
Salt and pepper		To taste
Minced fresh rosemary	3	Tbs
Dried apricots	18	
Dried cranberries	1/3	cup
Apple jelly	1/4	cup
Port Wine	1/4	cup
Chicken broth	1/2	cup
Cornstarch	2	teaspoon

Ingredient	Amount	
Bread pudding:		
French bread (fresh or day-old)- cubed	7-8	Cup
Whole milk	2	Cups
Half & Half	2	Cups
Eggs	4	
Sugar	1 1/2	Cup
Vanilla	1	Tbs
Cinnamon	1/2	Teaspoon
Ground nutmeg	1/4	Teaspoon
Unsalted butter, melted	3	Tbs
Raisins (optional)	1/2	cup
Bourbon Sauce:		
Butter, melted	1	stick
Sugar	1	cup
Egg	1	
Bourbon Whiskey	1/2-1	Cup

Recipe serves 10 to 12

Adjust oven rack to upper-middle position and heat oven to 250 degrees.

Heat oil in a small skillet over medium-low heat. Add whole garlic cloves and cook, stirring occasionally, until soft and golden, about 5 minutes. Remove with a slotted spoon and set aside; reserve oil.

Turn pork loin fat side down. Insert point of a sharp knife 1/2 inch from one end and make a lengthwise incision in pork, stopping 1/2 inch before other end, cutting almost but not quite through, to form a long pocket.

Brush pocket with some garlic oil and sprinkle generously with salt and pepper, then sprinkle with 1 Tbl of the rosemary. Stuff pocket with whole garlic cloves and apricots and sprinkle in cranberries. Tie loin together at 1 1/2-inch intervals with a butcher's twine.

Brush roast with remaining garlic oil and sprinkle generously with salt and pepper. Set pork loin on a large rimmed baking sheet or jelly-roll pan, placing it on a diagonal and slightly curving it to fit.

Warm 1/4 cup apple jelly, minced garlic, and remaining 2 Tbl. rosemary in small saucepan. Brush mixture all over roast.

Roast until an instant-read thermometer stuck into center registers 125 to 130 degrees; start checking after 1 1/2 hours. Remove roast from oven and increase oven temp. to 400 degrees. Brush loin with pan drippings, return to oven and continue to roast until golden brown and a thermometer stuck into center registers 155 to 160 degrees, about 20 minutes longer. For even more attractive coloring, turn oven to broil and cook until spotty brown, about 3 to 5 minutes longer. Let roast rest for 15 -20 minutes, then transfer to a carving board.

Stir pan juices to loosen as many browned bits as possible, then strain into a small saucepan. Stir in port, chicken broth, and remaining 2 Tbl. jelly and bring to a simmer. Mix cornstarch with 2 Tbl. cold water. Whisk into sauce and continue to simmer, whisking, until lightly thickened.

Cut pork into slices, and spoon a Tbl. or so of sauce over each serving. Serve immediately.

Recipe serves 8 to 10

Instructions

Bourbon Sauce:
In a saucepan, melt butter; add sugar and egg, whisking to blend well. Cook over low heat, stirring constantly, until mixture thickens. (Do not allow to simmer, or it may curdle.) Whisk in bourbon to taste. Remove from heat. Whisk before serving. The sauce should be soft, creamy, and smooth.

Bread Pudding:
1 Preheat oven to 350°F.
2 Soak the bread in milk/half & half in a large mixing bowl. Press with hands until well mixed and all the milk is absorbed. In a separate bowl, beat eggs, sugar, vanilla, and spices together. Gently stir into the bread mixture. Gently stir the raisins into the mixture if desired.
3 Pour butter into the bottom of a 9x13 inch baking pan. Coat the bottom and the sides of the pan well with the butter. Pour in the bread mix and bake at 350°F for 35-45 minutes, until set. It is best to bake this in a water bath for even cooking. The pudding is done when the edges start getting a bit brown and pull away from the edge of the pan. Can also make in individual ramekins. Serve with bourbon whiskey sauce on the side; pour on to taste. Also good with fresh whipped cream.