# APPETIZERS AND BREADS

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# WOOD-FIRED RECIPES
Cibatta

Ingredients

Starter
3/4 cup warm water
1 teaspoon active dry yeast (save the rest of the package for use in the dough)
1 cup bread flour
pinch granulated sugar

Dough
1 1/4 teaspoons active dry yeast (remainder of the package used for the starter)
1 cup warm water
1 teaspoon salt
1 tablespoon olive oil
1 teaspoon honey
2 1/2 cups bread flour

For starter
Prepare the starter 6–12 hours ahead. Pour warm water into a large, non-metallic bowl, sprinkle yeast on top and stir to dissolve. Add flour and sugar and beat until smooth. Cover with plastic wrap and let stand in a warm place 6–12 hours.

For dough
Dissolve yeast in warm water in a small bowl and add to starter along with salt, oil, and honey. Beat until smooth. Add flour (it’s okay to add it all at once) and mix until thoroughly incorporated. The dough consistency will be halfway between a batter and regular bread dough; hard to stir, but too wet to knead. Let mixture rest about 5 minutes, then beat and fold dough with a heavy wooden spoon, cover with plastic wrap and let rise in a warm, draft-free place 1 1/2–2 hours or until nearly tripled in bulk. Heavily flour a baking sheet and have extra flour available to dust your hands. Very carefully turn out 1 piece of dough (it will be extremely soft and sticky) onto the floured baking sheet without deflating the air bubble. Run your fingers along the sides to plump the loaf and form the distinctive slipper shape. To make a squarer “cushion” loaf, lift dough in center and allow ends to fold under. Repeat with second loaf on the same sheet. Let rise, uncovered, for 30 minutes.

About 15 minutes before end of rising time, preheat your oven to 400°F.

Bake bread for 30–35 minutes or up to 40 minutes if you prefer a crispier crust. Remove from pan and let cool on wire racks.

This bread is best eaten on the day it is made, but if you must store it, use a waxed paper bag from the bakery, rather than plastic, to keep the crust crisp.

Empanada

Ingredients

3/4 cup finely chopped Spanish chorizo (cured spiced pork sausage; 3 ounces)
2 tablespoons olive oil
2 onions, finely chopped (2 cups)
3 garlic cloves, finely chopped
1 red bell pepper, finely chopped
1/2 green bell pepper, finely chopped (1/2 cup)
1 Turkish or 1/2 California bay leaf
1/2 teaspoon salt
1/4 teaspoon dried oregano, crumbled
1/2 pound yellow-fleshed potato, such as Yukon Gold (1 large)

Empanada dough
1 egg, lightly beaten with 1 tablespoon water

Make filling
Cook chorizo in oil in a 2 1/2- to 3-quart heavy saucepan over moderate heat, stirring for about 2 minutes, then transfer to a medium bowl with a slotted spoon. Add onions to saucepan and cook, stirring frequently, until golden and very soft; about 15 minutes. Add garlic, bell peppers, bay leaf, salt and oregano and cook, stirring frequently, until peppers are very soft; about 15 minutes. Peel potato and cut into 1/2” pieces, then stir into onion mixture and cook over moderately low heat, covered, stirring frequently, until potatoes are just barely tender; 10–12 minutes. Add potato mixture to chorizo and stir to combine. Cool filling to room temperature and discard bay leaf.

Put oven racks in upper and lower thirds of oven and preheat your oven to 400°F.

Form and bake empanadas
Divide dough into 12 equal pieces and form each into a disk. Keeping remaining pieces covered, roll out 1 piece on a lightly floured surface with a lightly floured rolling pin into a 5” round (about 1/8” thick). Spoon about 2 tablespoons of the filling onto the center and fold dough in half, enclosing filling. Press edges together to seal, then crimp decoratively with your fingers or tines of a fork. Transfer empanada to a baking sheet. Make 11 more empanadas in same manner, arranging on 2 baking sheets. Lightly brush empanadas with some egg wash and bake in upper and lower thirds of oven, switching position of sheets halfway through baking, until golden; about 25 minutes. Transfer empanadas to a rack to cool at least 5 minutes. Serve warm.
**English Muffin Toasting Bread**

**Ingredients**
- 3/4 cup milk
- 3/8 cup water
- 3 cups bread flour
- 1 teaspoon salt
- 2 teaspoons sugar
- 1/4 teaspoon baking soda
- 2 teaspoons yeast

Cornmeal

Preheat your oven to 400°F.

This is a special bread, coated with cornmeal, so it needs to be baked in a loaf pan in the oven. Put all ingredients, except cornmeal, in ABM on the dough setting. When machine beeps, remove bread pan and turn out dough onto floured countertop. Grease an 8 1/2” x 4 1/2” x 2 1/2” loaf pan; sprinkle all sides with cornmeal. Place dough into prepared loaf pan. With your hands, carefully press it evenly into pan. Sprinkle the top with cornmeal. Cover and let rise in a warm oven for 20–30 minutes or until dough almost reaches top of pan. Bake for 25 minutes. Let cool. Makes a 1 1/2-pound loaf.

**Focaccia**

**Ingredients**
- 1 pinch sugar
- 2 3/4 cups warm water (100°F to 110°F)
- 2 teaspoons active dry yeast
- 2 tablespoons olive oil, plus more for bowl, baking sheet and drizzling
- 6 cups all-purpose flour
- 1 tablespoon coarse salt, plus more for sprinkling
- Fresh rosemary (optional)

Preheat your oven to 425°F.

In large bowl, stir sugar into 1/4 cup of the water and sprinkle in yeast. Stir well, then let stand until creamy; about 10 minutes. Add remaining 2 1/2 cups water and the olive oil and mix well. Add flour 1 cup at a time, mixing well. Add salt and knead dough until smooth and elastic; about 4–5 minutes in an electric mixer fitted with a dough-hook attachment or 8–10 minutes by hand. Form dough into a ball and place in a lightly oiled bowl. Cover with plastic wrap and let rise at room temperature until doubled in bulk; about 1–1 1/2 hours. Spread dough evenly onto an oiled baking sheet. Cover with a damp towel and let rise for 30 minutes. Dimple surface of dough with your fingertips, leaving deep indentations. Cover with towel again and let rise until doubled; about 1 1/2 – 2 hours. Drizzle oil on top of dough, allowing dimples to fill. Gently spread oil over surface without deflating dough. Brush lightly with water, then sprinkle with salt and rosemary, if desired. Bake for 25–30 minutes or until golden brown. Remove from oven and slide onto a wire rack. Serve as soon as possible.

**Fresh Herb Focaccia**

**Ingredients**
- 2 tablespoons yeast
- 1 tablespoon sugar
- 2 cups lukewarm water
- 5 1/2 cups flour
- 1 teaspoon salt
- 1 teaspoon fresh chopped garlic
- 1 teaspoon fresh chopped rosemary or herb of preference
- 1 teaspoon chopped chives
- 2 tablespoons olive oil, plus more for oiling bowl and tops of loaves

Preheat your oven to 400°F.

In large bowl, dissolve yeast and sugar in water. Combine flour and salt. Add to yeast mixture, stirring well with wooden spoon. Add garlic, herbs and oil. Knead dough on lightly floured board until smooth; about 5 minutes. Place dough in oiled bowl and brush top of dough with oil. Let rest and rise until twice its original size; about 30–45 minutes. Punch dough down and shape into 10, 4” x 1” loaves. Make diagonal slashes with sharp knife across tops of loaves and place on ungreased baking sheet that has been lightly sprinkled with cornmeal. Let loaves rise for 10–15 minutes. Bake for 10–15 minutes. Remove to wire rack to cool and serve while warm. Makes 10 loaves.

**Homemade Chips with Salsa**

**Ingredients**
- 3 teaspoons canola oil
- 12 corn tortillas
- 3 ears of organic sweet corn
- 3 cups jicama, diced
- 1 1/2 red or orange organic sweet bell peppers, diced
- 3 cloves garlic, minced
- Serrano chilies, finely diced (to taste)
- Juice of 1 lime
- Sea salt and black pepper to taste
- 3 diced garlic cloves

Preheat your oven. When cooking, the oven temperature should be at 400°F.

Brush tops of tortillas with 3 teaspoons of canola oil. Place tortillas directly on oven floor (or if you want, you can bake them on a pizza peel), oil side up and bake until crisp; about 5 minutes. Remove from oven and break into chips. Cut kernels off ears of corn. Place in a bowl with jicama, bell pepper, garlic and chilies. Add lime juice and salt and pepper to taste.
**Peanut Sesame Flatbread**

**Ingredients**
- 1 1/4 cups warm water
- 1 envelope dry yeast
- 3 tablespoons corn syrup
- 1/4 cup olive oil, plus 2 tablespoons divided
- 3 1/2 cups bread flour, plus more for flouring the worktable
- 1 1/2 teaspoons salt
- Cornmeal for dusting
- 1/3 cup peanut butter
- 1 cup Asian sesame dressing
- 4 tablespoons sesame seeds
- 1 1/2 teaspoons dried chopped garlic

Preheat your oven to 350°F.

Pour water into mixing bowl and gently sprinkle yeast on top of water to dissolve. Stir in corn syrup, 1/4-cup olive oil, 3 1/2 cups bread flour and salt. Knead until dough is smooth and elastic; about 15–20 minutes by hand, or 5–8 minutes using a heavy-duty mixer fitted with a dough hook. Cut dough into 6 equal pieces and roll into balls. Dip the bottom of each dough ball into additional flour and place in a pan. Cut the dough into 6 equal pieces and roll into balls. Dip the bottom of each dough ball into additional flour and place in a pan. Cover pan tightly with plastic wrap and chill dough 1-2 hours in refrigerator. Lightly dust a baking sheet with cornmeal. Remove dough from refrigerator. On a lightly floured surface, roll out the dough to measure 5" x 12" square, about 1/8" thick. Place rolled-out dough on the prepared baking sheet. If more than 1 square of dough is to be baked on the same baking sheet, be sure to space about 2" apart. Brush 2 tablespoons of olive oil over the flatbreads. With a fork, lightly poke tines into the dough surface at random intervals.

Place peanut butter in a small bowl and whip to soften. Add the Asian sesame dressing and stir until well blended. Top each flatbread with 3 tablespoons of the glaze mixture and spread evenly. Sprinkle each flatbread with 2 teaspoons of sesame seeds and sprinkle lightly with 1/4 teaspoon dried chopped garlic. Bake 12–13 minutes. Remove from oven, cool and serve. Makes 6 sheets of flatbread.

**Pita Bread**

**Ingredients**
- 2 cups warm water (115°F)
- 1 tablespoon sugar
- 1 tablespoon active dry yeast
- 5 1/2 cups to 6 1/2 cups unbleached all-purpose flour
- 1 teaspoon salt

If you work away from home during the day, or even if you work at home, you can make up a sponge, using about half the flour. Dissolve the yeast and sugar in the warm water. Add 1/4 cup of the all-purpose flour. Stir with a whisk and let sit for 10 minutes to give the yeast a chance to get going.

When you get back to the sponge later on, add the salt and enough flour to make a dough that’s a bit stiff—one you can easily knead by hand. Turn the dough out of the bowl onto a floured surface and knead it until smooth and bouncy. Adding only enough additional flour to keep it from sticking to the board or you. Give it a rest for about 5 minutes to relax the gluten and make it more cooperative about being shaped.

Divide the dough into 8 pieces. Flatten each piece with your hand, then roll each piece with a floured rolling pin, or a pin with a cover, on a floured surface into a circle about 6" in diameter and 1/8" thick. You may need to let the pieces rest occasionally to relax the dough. Sprinkle baking sheets with cornmeal and place 2 circles on each. Place circles on pieces of parchment paper.

Let the dough circles rest here for at least 15 minutes while you preheat your oven to a hot 500°F.

When the pita circles have finished resting, place the baking sheets on the oven bottom. If you’re using a baking stone, make sure it’s on the oven floor. Use a pizza peel to transfer the pitas-on-parchment to the oven. Close the oven door and keep it shut for 1 minute. Don’t peek or the pocket may not form. It’s this initially fast, hot searing of the outside dough of the pita that makes it separate from the inside. The carbon dioxide gas created by the yeast expands inside and accentuates the separation until the pita blows up like a balloon and the pocket is created.

At the end of 1 minute, place the sheet on a rack higher in the oven and continue baking anywhere from 3–7 minutes, until the pitas have blown up into balloons and are lightly browned. When they’re done, remove the baking sheet from the oven, slide the pitas off and let them cool. They will probably deflate somewhat after cooling. Once they’re thoroughly cool, you can press more air out of them so they take up less storage room.
Basic Pizza Dough

**Ingredients**
- 1 1/2 cups warm water (about 110°F to 115°F)
- 1/4 ounce active dry yeast
- 1 teaspoon sugar
- 3 1/2 cups all-purpose flour
- 1/2 cup semolina flour or fine ground yellow cornmeal
- 1/3 cup olive oil, and extra for coating the bowl
- 1 teaspoon salt

Combine yeast, water and sugar in a mixing bowl and stir. Let sit until foamy on top. Add 1/2-cup flour, the semolina and 1/3-cup olive oil with the salt. Mix and continue working in the flour a 1/4-cup at a time until completed. Put the dough on a lightly floured work surface and knead until smooth and tacky. Prepare a large mixing bowl coated with olive oil and place the dough in it. Cover the bowl with wax paper or a wet towel. Place in a warm area and let double in size; usually takes over an hour. Knead the dough a little and separate into 2 equal portions. At this point, store in airtight bags; it’s ready to use as directed in recipes.

**Note:** You can freeze and store this dough up to four months. Make sure before using to thaw for several hours at room temperature or in the refrigerator.

Basic Tomato Sauce

**Ingredients**
- 2 28-ounce cans peeled plum tomatoes with juice
- 4 cloves garlic, peeled and chopped finely
- 1 tablespoon salt
- 1 tablespoon sugar
- 1/4 cup red wine
- 2 teaspoons dried oregano
- 1 cup loosely packed fresh basil leaves
- 1/4 teaspoon black pepper
- 1/4 cup extra-virgin olive oil
- 2 tablespoons tomato paste

Add all ingredients to a large saucepot. Bring to a boil for about 5 minutes. Make sure to smash the tomatoes with the spoon while mixing. After boiling for 5 minutes, reduce to a simmer for 20 minutes, stirring occasionally. This sauce can be kept in the refrigerator for up to five days. If you want to freeze it, store in airtight containers for up to three months.

BBQ Chicken Pizza

**Ingredients**
- Pizza dough (see recipe)
- BBQ sauce
- Chicken
- Cheddar cheese (sharp)
- Monterey Jack cheese
- Scallions
- Cilantro
- 2 10-ounce bags baby spinach, washed thoroughly
- 3 ounces Canadian bacon
- 1 teaspoon dried oregano

**Preheat your oven.**

Grate and mix Cheddar and Monterey Jack cheeses (half & half). Cook chicken (or buy rotisserie chicken from market and strip into bite-sized pieces) and mix with BBQ sauce. Brush a thin coat of BBQ sauce over the entire pizza shell. Spread a generous coating of the cheese mixture over shell. Spread BBQ chicken pieces over pizza. Top-off with scallions and cilantro. **OPTIONAL:** Drizzle a light coating of BBQ sauce over the pizza.

Bianca Pizza

**Ingredients**
- Olive oil
- Garlic salt
- Provolone cheese (imported is preferred)
- Mozzarella cheese
- Ricotta cheese
- Romano cheese
- Broccoli
- Black pepper

**Preheat your oven.**

Grate and mix provolone and mozzarella cheeses (2 parts provolone to 1 part mozzarella). Brush a thin coat of olive oil over the entire pizza shell. Spread a generous coating of the cheese mixture over shell. Add Ricotta (small hand scoops a few inches apart). Add broccoli, as desired, (sauté if fresh; thaw if frozen). Sprinkle black pepper, as desired, and bake. Add grated Romano cheese before serving.
**Brier Hill Pizza**

**Ingredients**
- Pizza dough (see recipe)

**Sauce**
- 2 cans pizza sauce (or tomato sauce & oregano)
- 2 15-ounce cans petite cut tomatoes
- 1 garlic clove (chopped)
- 1 red bell pepper (chopped)
- 1 green bell pepper (chopped)
- Romano cheese (grated)
- Asiago cheese (grated)
- Basil
- Salt & pepper

Preheat your oven.

Sauté peppers in olive oil and garlic until al dente. Remove peppers from garlic and olive oil, then add pizza sauce and diced tomatoes to the olive oil and garlic; mash tomatoes with a fork. Sprinkle with salt and pepper, add tomato sauce and simmer for approximately 10 minutes. Spread sauce on dough, add grated Romano cheese, spread the peppers on pizza, top with generous amount of Asiago cheese.

**Calzone**

**Ingredients**
- 4 pizza dough balls (see recipe)
- 2 cups tomato sauce
- 1/4 cup grated Romano cheese
- 6 ounces sliced provolone cheese
- 1 tablespoon coarse cornmeal
- Olive oil
- 1/4 pound thinly sliced prosciutto
- 1/4 pound thinly sliced pepperoni
- 12 leaves fresh basil
- 1/2 pound thinly sliced hot capicola
- 1/2 pound thinly sliced hard salami
- Cornmeal

Preheat your oven.

Reserve 1 cup sauce for dipping. Divide dough into 4 balls. Work each ball into an 8” round shape. Divide the ingredients evenly among the 4 dough balls. Spread some Romano evenly and lightly over the ingredients and follow with the tomato sauce, half the provolone cheese, hard salami, capicola, basil, pepperoni and prosciutto, then finish with the rest of the provolone. Fold the dough over the ingredients and form a half circle. Seal the dough with your fingers. Dust the pizza peel (or pan) with cornmeal. Place the calzones on the pizza peel and brush with olive oil. Make sure to cut slits into each calzone to allow the steam to vent. Bake until golden brown. Remove from oven and allow to sit for a few minutes. Warm the excess sauce for dipping!

**Caramelized Onion and Smoked Gouda Ciabatta Pizza**

**Ingredients**
- 5 large organic yellow onions, peeled and sliced into thin rings (about 5 cups)
- 3 tablespoons butter
- 1 tablespoon fresh thyme, minced, or 1 teaspoon dried thyme
- 2 teaspoons sea salt
- 1 8-ounce round of smoked Gouda cheese, shredded
- 1 loaf ciabatta bread

Preheat your oven.

Heat a large, heavy-bottomed saucepan over medium heat. Add butter, onions and salt. Cook for about 20-25 minutes or until lightly browned; stirring occasionally. Stir in thyme and cook for about 5 minutes longer or until golden brown. Slice loaf of ciabatta bread in half lengthwise and spread equal parts of the caramelized onions over each half of the bread. Sprinkle half of the smoked Gouda over each pizza. Bake until done. Remove from oven and garnish with a sprinkle of fresh or dried thyme. Cut into wedges and serve hot.
**Chicago-Style Deep Dish Pizza**

**Ingredients**
- 1 pizza dough (see recipe)
- 3 tablespoons olive oil
- 1/4 pound ground sweet sausage
- 3 medium thinly sliced green peppers
- 2 medium white onions cut in half and thinly sliced
- 4 cloves minced garlic
- 6 ounces thinly sliced provolone cheese
- 8 ounces shredded mozzarella cheese
- 1/2 cup tomato sauce
- 1/4 cup grated Parmesan cheese
- Coarse cornmeal

Preheat your oven.

Heat 1 tablespoon of olive oil over medium-high heat in a large skillet, add the ground sausage and cook until brown. Transfer sausage to a bowl. Add the remaining olive oil to the skillet and heat. Sauté peppers, onions and garlic until tender. Remove from heat and set aside. Divide dough in half, then roll 1-2" wider than a deep-dish pizza pan. Place dough on the bottom and up the sides of the pan. Bake the dough for about 4 minutes until it just begins to crisp. Remove from the oven and layer the bottom with provolone cheese followed by mozzarella, peppers, onions and sausage. Roll out second dough portion to same size as the first round and place over the cheese, peppers, onions and sausage. Seal the edges together with your fingers, being sure to create a well in the dough to allow for tomato sauce, and then trim away any excess. Slit the top of the crust to allow steam to vent during baking. Add tomato sauce in an even layer over the dough and spread Parmesan cheese lightly over the sauce. Bake until crust is golden brown and sauce is bubbling. Remove and let sit for 5 minutes.

**Clam and Garlic Pizza**

**Ingredients**
- 1 can clams drained, juice reserved
- 2 cloves minced garlic
- 2 tablespoons butter
- 2 tablespoons olive oil
- 2 tablespoons white wine
- Parmesan and mozzarella cheeses to taste
- Minced parsley for garnish

Preheat your oven.

Melt the butter with the olive oil in a 10" frying pan over medium-high heat. Add clams, garlic and white wine. Cook until garlic is fragrant and clams are thoroughly heated. If needed, add clam juice. Spoon a small amount of the juice from the pan onto the dough. Top with clams, Parmesan and mozzarella cheeses. Cook until the cheese is bubbly and the dough crisp. Remove from oven and garnish with fresh parsley.

**Escarole Calzone: Calzone di Ricotta e Escarola**

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Serves: 4 calzones

**Ingredients**

**Dough**
- 1/4 cup light red or white wine, such as Fiano del Avellino
- 3/4 cup warm water
- 1 1/2 ounces fresh yeast
- 1 tablespoon honey
- 1 teaspoon salt
- 1 tablespoon extra-virgin olive oil
- 3 1/2 cups all-purpose flour

**Filling**
- 1 large head escarole, about 1 1/4 - 1 1/2 pounds
- 4 tablespoons extra-virgin olive oil
- 4 cloves garlic, thinly sliced
- 4 tablespoons very small capers, rinsed 3 times in water and drained
- 4 salted anchovies, finely minced
- 1 cup Gaeta olives, pitted but left whole
- 1/4 cup dried currants
- 1/4 cup pine nuts
- 2 cups fresh ricotta cheese
- Salt and pepper

Preheat your oven to Baking Oven Grade 1, roughly floor temperature 425°F-450°F.

To make the dough: place the wine, water and yeast in a large bowl and stir until dissolved. Add the honey, salt and olive oil and mix thoroughly. Add 1 cup of flour and mix with a wooden spoon until it becomes a loose batter. Add 2 more cups of flour and stir with the spoon for another 2-3 minutes, to incorporate as much of the flour as possible.
**PIZZA**

Bring the dough together with your hands and turn it out onto a floured board or marble surface. Knead for about 6–8 minutes, until you have made a firm, smooth dough. Place it in a clean, lightly oiled bowl and cover it with a towel. Let it rise in the warmest part of the kitchen for 45 minutes.

Cut the dough into 4 equal pieces and knead it into rounds. Let rest 15 minutes.

For the filling, bring 3 quarts of water to a boil.

Remove leaves from escarole head and rinse of all sand and dirt. Drop the leaves into the boiling water and cook until tender, about 12–14 minutes. Remove, shock in ice water till cool and drain. Stack the leaves, cut them into 1/4” thick ribbons, and set aside.

In a 12”-14” saute pan, heat oil over high heat until smoking. Add garlic and cook 2–3 minutes, until light golden brown. Add the capers, anchovies, olives, currants and pine nuts and cook 2–3 minutes, until garlic is golden brown. Add the escarole ribbons and cook 4 minutes, stirring and moving until well-mixed. Remove from heat and allow to cool. Gently stir in ricotta cheese and season mixture with salt and black pepper. Set aside.

Dust a clean work surface lightly with flour. Take the first of 4 rounds of dough and flatten it with your fingers and palms until it is about 1/8”-1/4” thick and oval-shaped and about 10” across. Place one 1/4 of the escarole mixture in upper part of center of the rolled dough. Fold the dough to form a half-moon, then seal the edges. Repeat this process with the other 3 pieces. Place each piece on a well-dusted pizza peel and then place in the near 40% on the floor of the oven, close the door and cook 7 minutes. Open the door and gently turn the calzones around 180 degrees. Close the door and cook for 8–10 more minutes until golden brown. Remove from the oven and serve. This dish is often served at room temperature, but can be eaten fresh from the oven.

**Kielbasa (Polish Sausage) and Egg Pizza**

**Ingredients**
- Pizza dough (see recipe)
- Pizza sauce (see recipe)
- Kielbasa (Polish sausage)
- Eggs
- Cheddar cheese (sharp)
- Monterey Jack cheese
- Scallions (optional)

Preheat your oven.

Grate and mix Cheddar and Monterey Jack cheeses (half & half). Sauté kielbasa pieces in pan. Brush a thin coat of pizza sauce over the entire pizza shell. Spread a generous coating of the cheese mixture over shell. Spread kielbasa pieces over pizza. Beat 4 eggs and pour over pizza (add light dusting of cheese). Top-off with scallions, if desired.

**Neapolitan-Style Pizza Dough**

**Ingredients**
- 1/2 cake compressed fresh yeast
- 2 cups warm water (80°F to 90°F)
- 1 cup pastry flour
- 1 1/2 tablespoons sea salt
- 5 1/2-6 cups unbleached all-purpose flour

In the bowl of a heavy-duty mixer fitted with a dough hook, stir the yeast into the warm water until it dissolves. Add 1 cup pastry flour and the salt and mix. Add the all-purpose flour, 1 cup at a time, and knead until the dough is no longer sticky. Continue to knead until the dough is smooth and elastic. For the first rising, shape the dough into a ball and leave it in the mixer or place it on a lightly floured surface. Cover with a towel and let rise in a warm, draft-free place for about 4 hours. Punch the dough down and divide into 6 pieces. Form each piece into a ball. Cover with a towel and let rise in a warm, draft-free place for about 3 hours. Makes enough dough for 6, 10” pizzas.

**Neapolitan Capasso Pizza**

**Ingredients**
- 6 baby artichokes
- 1/2 lemon
- Neapolitan-style pizza dough (see recipe)
- Extra-virgin olive oil
- 6 ounces thinly sliced cow’s milk mozzarella cheese
- 1 red bell pepper, roasted, peeled and julienned
- 1/2 cup finely grated Parmesan cheese

Bring 2” of water in a large pot to a boil. Trim the tops of the artichokes. Remove the outer leaves and trim the stem. Rub all cut surfaces with the lemon. Place the artichokes in the water. Squeeze the lemon half over the artichokes and drop the lemon into the water. Reduce heat to low, cover and cook until the artichokes are tender and a leaf can be easily pulled off, about 10 minutes. Drain and let cool. Remove the outer leaves. Cut the artichoke hearts into quarters and set to the side.
Preheat your oven.

Divide dough into 6 rounds. Form each round into a circle 1/4" thick leaving the edge slightly thicker. Each circle should be about 10" in diameter. Place the rounds on a flour-dusted pizza peel. Brush the surface of the dough with olive oil. Divide the mozzarella cheese evenly among the dough rounds, spreading evenly to cover the surface and leaving a 1/2" rim. Spread the artichokes and roasted peppers over the surface of the dough. Garnish with Parmesan cheese. Slide each assembled pizza into the oven and bake for 2-3 minutes or until the edges are golden brown. Remove from oven and serve at once. Makes 6, 10" pizzas.

Neapolitan Margherita Pizza

Ingredients
- Neapolitan-style pizza dough (see recipe)
- 7 ounces fresh or canned (drained) tomatoes, finely chopped
- 12 ounces mozzarella di bufala cheese, cut into 1/4" thick slices
- Sea salt
- Fresh basil leaves (25-30)
- 2 tablespoons extra-virgin olive oil

Preheat your oven.

Divide dough into 6 rounds. Form each round into a circle 1/4" thick leaving the edge slightly thicker. Each circle should be about 10" in diameter. Place the rounds on a flour-dusted pizza peel. Place some of the tomatoes in the center of each round and with a circular motion, spread them evenly around the dough, leaving a 1/2" rim. Evenly spread the garlic over the surface of the tomatoes. Garnish with sea salt and oregano. Drizzle olive oil evenly around the pizza from the center outward to the edge. Slide each assembled pizza onto a pizza stone and bake for 1 to 1-1/2 minutes or until edges are golden brown. Remove from oven and serve at once. Makes 6, 10" pizzas.

Neapolitan Marinara Pizza

Ingredients
- Neapolitan-style pizza dough (see recipe)
- 8 ounces fresh or canned (drained) tomatoes, finely chopped
- 6 cloves thinly sliced garlic
- 3/4 teaspoon dried oregano
- Sea salt
- 2 tablespoons extra-virgin olive oil

Preheat your oven.

Divide dough into 6 rounds. Form each round into a circle 1/4" thick leaving the edge slightly thicker. Each circle should be about 10" in diameter. Place the rounds on a flour-dusted pizza peel. Place some of the tomatoes in the center of each round and with a circular motion, spread them evenly around the dough, leaving a 1/2" rim. Evenly spread the garlic over the surface of the tomatoes. Garnish with sea salt and oregano. Drizzle olive oil evenly around the pizza from the center outward to the edge. Slide each assembled pizza onto a pizza stone and bake for 1 to 1-1/2 minutes or until edges are golden brown. Remove from oven and serve at once. Makes 6, 10" pizzas.

Neapolitan Quattro Stragione alla Pizzeria Gorizia Pizza

Ingredients
- Neapolitan-style pizza dough (see recipe)
- 1 cup Neapolitan-style pizza sauce (see recipe)
- 6 ounces thinly sliced cow's milk mozzarella cheese
- 1/2 cup shredded Parmesan cheese
- 8 ounces blanched asparagus tips
- 1 potato peeled, sliced 1/4" thick and blanched
- 1 cup Italian black olives
- 1 zucchini, sliced 1/4" thick and blanched

Preheat your oven.

Divide dough into 6 rounds. Form each round into a circle 1/4" thick leaving the edge slightly thicker. Each circle should be about 10 inches in diameter. Place the rounds on a flour-dusted pizza peel. Brush the surface of the dough with olive oil. Divide the mozzarella evenly among the dough rounds, spreading
Evenly to cover the surface and leaving a 1/2” rim. Garnish with Parmesan cheese. Arrange the asparagus, potato, olives and zucchini over the cheeses into four quadrants. Slide each assembled pizza into the oven and bake until edges are golden brown. Remove from oven and serve at once. Makes 6, 10” pizzas.

Neapolitan-Style Herb and Vegetable Sauce

**Ingredients**
- 3 tablespoons extra virgin olive oil
- 1/2 cup diced onion
- 1 peeled and diced carrot
- 1 stalk diced celery
- 2 cloves minced garlic
- 1 28-ounce can Italian tomatoes, finely chopped
- 4 fresh minced basil leaves
- 1 tablespoon minced fresh flat leaf parsley

Sea salt and freshly ground pepper to taste

In a skillet over medium–high heat, heat the olive oil. Sauté the onion, carrot and celery until golden brown. Add the garlic and cook until softened. Stir in the tomatoes and their juice, basil and parsley. Reduce heat to a simmer and cook until thickened. Pour into a blender and blend until smooth. Season with salt and pepper and set aside to cool until ready to use. Makes 4 cups.

New York-Style Stone Baked Pizza

**Ingredients**
- 1 round basic pizza dough (see recipe)
- Extra-virgin olive oil
- 8 ounces shredded mozzarella cheese
- 8 ounces ground sweet Italian sausage, cooked and crumbled
- 12 ounces sliced meatballs
- 3 cloves fresh chopped garlic
- 1 1/2 cups tomato sauce
- 1/4 cup loosely packed fresh basil leaves, torn
- 1 tablespoon coarse cornmeal

Preheat your oven.

Stretch dough to a thin round form. Oil and grill each side one at a time until golden and crisp. Dust the pizza peel with cornmeal. Place grilled dough on pizza peel. Drizzle dough with olive oil and then spread on an even layer of tomato sauce, reserving 1/2-cup. Top with mozzarella, evenly sprinkle garlic, add the sausage and sliced meatballs, then add the remaining 1/2 cup of sauce. Transfer pizza to the oven and bake until cheese is melted and starting to brown. Remove from oven and spread fresh basil lightly over the top and allow to sit for 5 minutes.

Pizza Margherita

**Ingredients**
- 1 basic pizza dough round (see recipe)
- 1 28-ounce can of peeled plum tomatoes, drained and seeded
- 3 tablespoons extra-virgin olive oil
- 2 cloves garlic, finely chopped
- 1/2 cup fresh Parmesan cheese, shredded
- 1 tablespoon coarse cornmeal
- 6 ounces fresh mozzarella cheese, sliced thin
- 1/2 teaspoon salt

Preheat your oven.

In a mixing bowl, combine garlic, salt, 2 tablespoons olive oil and tomatoes cut into chunks. Work pizza dough to form a round disc. Dust your pizza peel with cornmeal and place the pizza dough on it. Spread ingredients on the dough and top with the fresh mozzarella cheese. Place the pizza peel in the oven and bake until the cheese is bubbling and crust is golden brown. Remove from oven and sprinkle with Parmesan cheese and basil.
**Spinach-Stuffed Pizza**

**Ingredients**
- 1 basic pizza dough (see recipe)
- 1 tablespoon olive oil
- 2 tablespoons Parmesan cheese, grated
- 8 ounces shredded mozzarella cheese
- 2 cloves garlic, thinly sliced
- 2 ounces mushrooms, thinly sliced
- 1/2 cup basic tomato sauce
- 2 10-ounce bags baby spinach, washed thoroughly
- 3 ounces Canadian bacon
- 1 teaspoon dried oregano

**Preheat your oven.**

In a skillet, heat olive oil on a medium-high heat. Add spinach and let heat for 2 minutes. Remove from heat and transfer to a mixing bowl. Add the oregano, garlic, mushrooms and Canadian bacon to the mixing bowl and combine thoroughly. Take part of the dough and roll it out to about 18” in diameter to form the bottom crust. Spread the dough in the bottom of a greased, 14”-deep pan and up the sides. Spread the mozzarella cheese evenly over the bottom of the crust. Add the spinach mixture from the mixing bowl. Roll out the rest of the dough to 14” and cover top of the pizza to form the top crust. Cut slits in the top crust to allow steam to escape during baking. Cover the top evenly with tomato sauce and spread some Parmesan cheese evenly over the sauce. Bake until the crust is golden brown. Remove from oven and pan to cool for 5 minutes.

**Thai Chicken Pizza**

**Ingredients**
- Pizza dough (see recipe)
- Oriental peanut sauce
- Chicken
- Cheddar cheese (sharp)
- Monterey Jack cheese
- Scallions
- Bean sprouts
- Cilantro
- Sour cream

**Preheat your oven.**

Grate and mix Cheddar and Monterey Jack cheeses (half & half). Cook chicken (or buy rotisserie chicken from market and strip into bite-sized pieces) and mix with peanut sauce. Brush a thin coat of peanut sauce over the entire pizza shell. Spread a generous coating of the cheese mixture over shell. Spread chicken pieces over pizza. Top-off with scallions, sprouts and cilantro. OPTIONAL: Drizzle a light coating of peanut sauce and sour cream over pizza.

**Wood-Grilled Chicken with Radicchio Pizza**

**Ingredients**
- 1 round basic pizza dough (see recipe)
- 2 8-ounce boneless, skinless chicken breasts
- Asian ginger hibachi grilling sauce
- 2 tablespoons butter
- 2 tablespoons olive oil
- 4 ounces shiitake mushrooms, sliced thin
- 1 medium red onion, sliced
- 3 cloves roasted garlic
- 1 cup basil pesto sauce
- 4 ounces shredded Asiago cheese
- 1 cup shredded mozzarella cheese
- 8 leaves fresh basil, torn
- 1 tablespoon coarse cornmeal

**Preheat your oven.**

Marinate chicken in a mixing bowl with the Asian ginger hibachi grilling sauce, cover and refrigerate for about 30 minutes. Melt the butter with the olive oil over a high heat in a large skillet, then sauté onions. Add mushrooms and garlic and continue to sauté until the mushrooms and onions are tender. Set off to the side in a bowl. Stretch the dough out into a rectangle. Transfer the dough to a pizza pan. Grill chicken until cooked through; approximately 7 minutes on each side. Remove and let the chicken cool. Once chicken is cool enough to handle, cut into thin strips. Top the dough with basil pesto followed by Asiago and mozzarella cheeses, mushroom mixture and sliced chicken. Bake pizza until cheese is bubbling. Once cooked, remove from oven and top with radicchio and basil.
**SEAFOOD**

### Cedar Planked Salmon

**Ingredients**
- Salmon fillet, skinned and pinned (8-ounce to 10-ounce)
- 1 tablespoon olive oil, rubbed over top of salmon fillet
- Coarse kosher salt, to taste
- 6 wedges of pre-roasted Yukon potatoes
- 5 asparagus spears, fresh tossed in olive oil and searing seasonings
- 1 lemon or lime wedge per salmon fillet

*Preheat your oven. When cooking, the temperature should be about 500°F.*

Rinse and then soak (untreated) cedar shake for 15 minutes in tap water. Place oiled and seasoned salmon with thickest part of salmon on thinnest part of cedar shake. Place shake in oven and cook until 3/4 of the way done. As the salmon nears the 3/4-done mark, arrange the fresh asparagus and pre-roasted Yukon potatoes. Remove when salmon is done and/or asparagus begins to toast; approximately 7-9 minutes total time.

**Attention!** What to do if the plank explodes into flames? This seems to happen three or four times out of a hundred. We suggest having lemon wedges handy. Douse the fire with lemon juice, then put the plank back in front of the flame until the fillet is done (approximately 7-9 minutes depending on how done and the size of fillet).

### Chipotle Shrimp and Pineapple Kabobs

**Wildoats.com**

**Prep Time:** 20 minutes  
**Cook Time:** 10 minutes  
**Serves:** 4

**Ingredients**
- 8 wooden or metal skewers
- 1 pound large shrimp, peeled and deveined
- 2 cloves garlic, minced
- 1/4 cup orange juice
- 2 teaspoons red chili powder
- 2 cups fresh pineapple chunks
- 1 red onion, cut into chunks
- 1 red pepper, cut into chunks
- 1 cup barbecue sauce
- 2 tablespoons honey
- 1 tablespoon chipotle peppers in Adobo sauce (to taste)
- 1/4 cup cilantro, chopped

*Preheat your oven. When cooking, oven should be about 350°F to 400°F. Once oven comes to temperature, place either a cast iron grill pan or a grill into the oven and allow it to heat.*

Soak wooden skewers in water for 15 minutes. Combine shrimp with garlic, orange juice and chili powder in a recloseable plastic bag. Refrigerate while chopping the vegetables. Mix chipotle peppers into honey and barbecue sauce, set aside. Thread shrimp, pineapple and vegetables on the skewers. Brush grill pan or grill top lightly with oil. Place skewers on grill pan, brush liberally with barbecue sauce. Cook for 2 minutes per side, until shrimps are pink and vegetables tender. Remove from grill and garnish with fresh cilantro. Sweep hot coals over any drippings to clean your oven.
Valencia Paella

Ingredients

3 boneless chicken thighs cut into 1” pieces
1 1/2 teaspoons Spanish smoked paprika
3 teaspoons kosher salt
12 prawns, peeled with tails
12 clams, scrubbed and soaked
Halibut cut into 6 pieces (6- to 8-ounce)
1/4 cup, plus 2 tablespoons, extra-virgin olive oil
1 medium yellow onion, chopped
3 bay leaves
2 chorizo sausages
1 1/2 cups Arborio rice
1 cup white wine—dry Spanish
6 artichoke hearts, cut into quarters
1/4 cup roasted red peppers, julienned
1/2 teaspoon saffron threads, not powdered
Chicken stock (3 to 4 cups)
3 tablespoons Italian parsley, chopped

Preheat your oven. When cooking, the temperature should be between 525°F and 575°F.

Season chicken with a little of the smoked paprika and salt to taste. Drizzle with olive oil. In a separate bowl, season the halibut and prawns in the same manner. (You can do this up to a day ahead and they can marinate until you’re ready.) Put the olive oil in a paella pan for 6–10 people and heat in the oven for 1 minute. Add the onion and paprika and return the pan to the oven for roasting the onions until they are translucent and beginning to color. Add the rice, stirring to coat it well with the oil. Put the pan in the oven and toast the rice for 1 1/2 minutes, stirring frequently. Deglaze with the wine and reduce this by half, stirring the whole time. It should only take about 1 minute. Add the artichokes, roasted peppers, tomato, saffron and 1 tablespoon of salt, stir to mix, then add the chicken stock. Taste for salt at this point because you won’t be able to add it later. The rice should be showing at the top of the stock at this point. Remove the pan from oven and carefully add the fish and shellfish, pressing them into the rice and making sure the clams are hinge-side up. Continue to cook in the oven for another 5–6 minutes. The fish should be cooked and the rice beginning to brown around the edges. Remove from oven. Sprinkle the whole thing with parsley and serve the paella in its pan.

Whole Roasted Fish with Celery, Lemon and Orange
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Ingredients
Salt and freshly ground black pepper
4 (1–1 1/2 pound) whole fish, sea bream or sea bass, scaled and gutted, head and tail intact
4 stalks celery, sliced thin, leaves reserved and mixed with the following:
1 small bunch each parsley, thyme and oregano (or any other mix of herbs)
8 tablespoons extra-virgin olive oil, plus a drizzle for each portion to finish
2 lemons, sliced thin
2 oranges, sliced thin
1/2 cup dry white wine like Bastianich friulano or uomo falanghina

Preheat your oven to Grade 2, roughly floor temperature of 550°F–575°F.

Season the fish aggressively, inside and out, with salt and pepper. Stuff the celery leaves and herbs inside the cavity of the fish. Pour 4 tablespoons of the olive oil on the roasting dish floor and cover with the celery, lemon and orange slices, reserving 4 slices each of the fruit. Place the fish on top of the celery and sliced citrus and place the remaining slices of citrus on top of the fish. Pour the remaining olive oil and white wine over the fish. Place in preheated oven, close the door almost all of the way and cook for 20 minutes. Remove and allow to rest 10 minutes. Serve the fish whole to each guest or filet it tableside, divide the citrus/celery/herb mixture on each plate and serve with a drizzle of good olive oil.
**Art Lee’s Korean Ribs**

**Ingredients**
- 1 cup soy sauce
- 1/2 cup Mirin (sweet Japanese rice wine)
- 1/2 cup packed dark brown sugar
- 1/4 cup unseasoned rice vinegar
- 1/4 cup Oriental sesame oil
- 1/4 cup minced garlic (about 15 cloves)
- 2 large green onions cut into 2” pieces (or slice thin a whole yellow or white onion)
- 5 pounds Korean-style short ribs (see below)

If you live near an Asian market, get your Korean-style ribs there. If you have to go to a national grocery chain, ask the butcher to take whole short ribs and cut them across the bones (instead of between the bones) into 1/4” strips. They also call this method “Flanken Style.” Cutting between the ribs is called “English Style.”

Mix everything, except the ribs, in a large bowl. Place the ribs in a large zipped plastic bag or glass dish. Mix in the marinade and let them sit in the refrigerator for at least 6 hours; you can do this overnight.

Preheat your oven to 500°F to 550°F.

Keep a flame going and put a cast iron grill pan or a grill grid in your oven. Place the ribs in the oven. They’ll cook very fast and you have to watch them so they don’t burn. Grill some green onions with them and serve hot!

**Herb-Roasted Chicken**

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*Serves: 4*

**Ingredients**
- 1 (3 1/2- to 4-pound) organic whole roaster chicken
- 1 tablespoon garlic, fresh minced
- 1 tablespoon rosemary, fresh minced
- 1 1/2 teaspoons searing seasonings
- 1/2 teaspoon coarse kosher salt

Preheat your oven to Grade 1, to roughly floor temperature of 425°F-450°F.

Wash the chicken and pat dry. Season aggressively inside and out with all of the salt and pepper. In a small bowl, combine the garlic, thyme, sage, parsley and olive oil. Rub the olive oil and herb blend into the cavity of the chicken, as well as all over the exterior.

Place the parsley stems into the cavity of the chicken, and squeeze each lemon quarter into the chicken and place the rind in as well. Put the bay leaves inside the chicken, place the bird into an oven-friendly ceramic dish, place into the oven and close the door. Roast for about 1 hour, or until the chicken is golden brown, the juices run clear and a thermometer inserted in the thickest part of the thigh registers 160°F. Remove from the oven and let sit for 10 minutes before carving. Serve with a simple salad and enjoy life, you have arrived my friend. Have a nice glass of Aragone and make out with your wife, she digs you now more than ever.

**Italian Herb-Marinated Chicken**

**Ingredients**
- Whole chicken, preferably locally grown, cavity rinsed, kidneys removed (3 1/2-4 pounds)
- 1 tablespoon garlic, fresh minced
- 1 tablespoon rosemary, fresh minced
- 1 1/2 teaspoons searing seasonings
- 1/2 teaspoon coarse kosher salt

Preheat your oven to 500°F to 550°F.

Clean and trim fat from chicken. Starting at the head or breast end of the chicken, force your fingers between skin and meat all the way to the leg joint. Be careful not to puncture the skin. Taking half of the mixture in between your fingertips, push seasoning under skin down to the leg joint. Moving slowly out, rub seasoning evenly across meat. With paring knife, slice a vertical hole in skin at back of cavity on both sides and push the ends of the legs through this slit. Sprinkle coarse salt over the outside of chicken; if baking immediately, rub salt into skin until it’s melted. Place chicken in an approximately 2” deep roasting pan. Make sure when cooking that you cook with coals only. Turn as necessary; usually about every 20 minutes. Total cooking time is approximately 60 minutes. You may want to add the vegetables when about 20 minutes of the roast remain. When finished, pour off juice and separate from fat. Use as a wonderful natural sauce for veggies.
Lasagna Bolognese
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Serves: 6 to 8

Ingredients

Ragù
- 1/4 cup extra-virgin olive oil
- 2 medium onions, finely chopped
- 1 carrot, finely chopped
- 4 stalks celery, finely chopped
- 5 cloves garlic, sliced
- 1 pound veal, ground
- 1 pound pork, ground
- 4 ounces pancetta, ground
- 1 can tomato paste
- 1 cup milk
- 1/2 cup white wine
- 1 teaspoon fresh thyme leaves
- Salt and freshly ground black pepper

Béchamel
- 5 tablespoons unsalted butter
- 1/4 cup flour
- 3 cups milk
- 2 teaspoons salt
- 1/2 teaspoon freshly grated nutmeg

Lasagna
- 3/4 pound to 1 pound fresh pasta sheets, about 7” x 4” or dried lasagna noodles blanched for 6 minutes and refreshed
- 1 cup freshly grated Parmigiano-Reggiano cheese
- Oil for brushing

Preheat your oven.

Ragù
In a large, heavy-bottom saucepan, heat olive oil. Add onion, carrot, celery and garlic, and sweat over medium heat for about 5 minutes, until vegetables are translucent. Add veal, pork and pancetta to the vegetables, and brown over high heat, stirring to keep the meat from sticking together. Add the tomato paste, milk, wine, thyme and 1 cup water, and simmer over medium-low heat for 1-1 1/2 hours (if the ragù becomes too thick, add a little more water). Season to taste with salt and pepper, and remove from heat.

Béchamel
Melt the butter in a medium saucepan, add the flour, and whisk until smooth. Cook over medium heat, stirring regularly, until the mixture turns golden brown, about 6-7 minutes.

Meanwhile, heat the milk in a separate pan until it is just about to boil. Add the milk to the butter mixture, 1 cup at a time, whisking continuously until the sauce is very smooth. Bring to a boil and cook for 30 seconds longer. Remove from the heat and season with salt and nutmeg.

Assembly
Preheat the oven to 375°F. Brush a 9” x 13” glass baking dish with melted butter or oil, and layer in the following order from the bottom: ragù, pasta, béchamel and grated cheese (saving about 1 cup béchamel for last topping), making 3-4 layers of pasta, finishing with ragù, béchamel and 1/4 cup of the Parmigiano-Reggiano cheese sprinkled over the top. Bake in the oven for 45 minutes, until the top is golden brown and the casserole is bubbling. Remove from the oven, allow to cool for 20 minutes, slice and serve.

Pork Tenderloin Wrapped in Bacon

Ingredients
- 2 1/4 pound pork tenderloin
- Kosher salt, to taste
- Black pepper, to taste
- 6-8 strips thick-cut bacon
- 3 tablespoons butter
- 1 1/2 cups orange juice
- 2 teaspoons orange zest, chopped
- 3 cloves garlic
- 1 teaspoon dried oregano

Preheat your oven. When cooking, oven should be about 575°F to 620°F.

Season pork tenderloin with salt and pepper, wrap bacon around it from end to end and secure with kitchen string. Set aside or refrigerate for up to 12 hours. In a shallow pan, add the rest of the ingredients and place in the oven. Reduce the liquid to 1/2 cup and remove from oven to set aside for later. Put pork tenderloin in a shallow skillet. Roast in the oven for 5 minutes, then turn it over and roast for another 5 minutes. Add the orange juice and return the skillet to the front of the oven and baste the pork with the orange sauce until it glazes in the pan. Remove from oven and let rest for 5 minutes in the pan with the orange juice. Remove the string and slice. Pour any remaining orange syrup over the pork tenderloin and garnish with fresh oregano to taste.
Stuffed Turkey

**Ingredients**
- Turkey
- Kosher salt
- Olive oil
- Black pepper
- Kitchen string

Rinse and dry turkey inside and out. Season liberally with kosher salt and pepper. Put in a vessel that can hold it safely in the refrigerator overnight and cover lightly with plastic.

*Preheat your oven to 500°F to 550°F.*

Pat turkey with salt, which will bring the moisture to the surface, and stuff the cavity with as much stuffing as you can. Rub the turkey with olive oil and tie down the wings and legs with kitchen string. Put turkey on a broiler pan or shallow baking sheet, cover lightly with foil and put it right inside the oven door. Allow the flame to get down to a nice holding flame. After the first 30 minutes, rotate the turkey 180°F. After the first hour, remove the foil and continue cooking the turkey for 1–2 hours more. The inner temperature close to the leg should read 160°F and the skin should be very brown and crisp. You will need to rotate the bird throughout this process to get an even browning. Remove from oven and let it rest for at least 10 minutes before carving.

Apple Cider Roasted Sweet Potatoes and Yams

**Ingredients**
- 2 sweet potatoes, peeled and cut into spears
- 2 yams, peeled and cut into spears
- 1 tablespoon olive oil
- 3 tablespoons fresh apple cider
- 3 teaspoons pumpkin pie spice
- Salt and pepper

*Preheat your oven. When cooking, oven should be about 425°F.*

Whisk together olive oil, cider, spice, salt and pepper. Toss this mixture with the sweet potatoes and yams. Lay potatoes in a single layer on a baking sheet and roast for 25 minutes or until they’re browned on the edges and can be easily pierced with a fork.

Roasted Artichokes

**Ingredients**
- 2 pounds artichoke hearts, par-cooked
- 4 cups extra-virgin olive oil
- 1 tablespoon garlic, chopped
- 2 tablespoons Pecorino cheese, grated
- 1/2 cup Italian parsley, chopped

*Note: Buy artichoke hearts cooked in water, not preserved in oil.*

*Preheat your oven. When cooking, oven temperature should be about 400°F.*

Drain artichoke hearts well, place in large bowl and season with the oil and garlic. Place on a baking sheet and roast for about 15 minutes until crispy and brown. Place artichokes on a serving platter, sprinkle with grated cheese and parsley. Serve at room temperature with garlic crostini bread.

Roasted Zucchini

**Ingredients**
- 2 1/2 pounds zucchini
- 4 fluid ounces extra-virgin olive oil
- 1 tablespoon garlic, chopped
- 2 teaspoons sea salt
- 1/2 teaspoon crushed red pepper
- 1 cup balsamic vinegar

**Dressing**
- Balsamic reduction
- 6–8 mint leaves (optional)

*Preheat your oven. When cooking, oven should be about 400°F to 425°F.*

In small saucepan, bring 1 cup of balsamic vinegar to a boil and boil over high heat until reduced by half. Cool and set aside. Wash and dry zucchini, trim ends, then slice into 3/8” thick rounds. Place zucchini in a large bowl and add oil, garlic, salt and crushed red pepper. Toss well. Arrange zucchini slices in a single layer on a large baking sheet and roast until the edges start to brown; about 20 minutes. Let cool on the baking sheet at room temperature. Place zucchini on a serving platter. Drizzle with the balsamic reduction and decorate with mint leaves.
DESSERTS

Chocolate Almond Flourless Cake with Cherry Compote

Ingredients
- 2 tablespoons parve margarine, softened
- 1/2 cup dried cherries, chopped
- 1/2 cup cherry or grape juice
- 1 1/3 cups whole organic almonds
- 7 ounces semisweet, good-quality chocolate, chopped
- 6 large eggs, separated
- 1 cup sugar
- 1/2 cup unsweetened cocoa powder
- 2 teaspoons vanilla extract
- 1/4 teaspoon salt
- 1 10-ounce bag frozen cherries
- 1/2 cup sugar
- 1/2 teaspoon cinnamon

Preheat your oven to 350°F.

Grease a 9” spring form pan with margarine. Set aside. Place cherries and cherry juice in a bowl. Set aside. Blend almonds and chocolate in food processor until finely ground. Set aside. Place egg yolks, sugar, cocoa powder and vanilla extract in a mixing bowl. Beat on high speed for 3 minutes, until thick and glossy. Fold in almond/chocolate mixture. Stir in cherries and cherry juice. With clean beaters, whip egg whites to firm peaks. Gently fold egg whites into batter. Pour batter into prepared pan. Bake for 40 minutes. While the cake bakes, place cherries in a saucepan. Add 1/2-cup water and sugar. Simmer over medium heat until liquid is thick and syrupy. Stir in cinnamon. Set aside. Remove cake from oven and cool completely before removing from pan. Cut into wedges and serve with warm cherry compote.

Crostata di Ciliegie: Cherry Jam Tart

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Serves: 6 to 8

Ingredients
- 2 1/2 cups all-purpose flour
- 1/2 cup superfine sugar
- Pinch of fine sea salt
- Grated zest of 1 lemon
- 2 sticks chilled sweet butter, cut into 1/2” pieces
- 3 egg yolks
- 1/4 cup cold vin santo
- 2 cups red cherry jam
- 2 or 3 turns of the peppermill

Preheat your oven to Baking Oven Grade 1, roughly floor temperature of 425°F.

Pulse the flour, sugar, salt and zest 2 or 3 times in the bowl of a food processor fitted with a steel blade. Add the butter and pulse until the mixture resembles coarse crumbs.

In a separate bowl, beat the egg yolks together with the cold vin santo. With the machine running, add the egg/vin santo mixture to the dough through the feed tube. Process 5-6 seconds or until the mass combines and leaves the sides of the bowl. Permit the pastry to rest for 30 minutes, wrapped securely in plastic, in a cool place.

Thin the cherry jam a bit with a little hot water, stirring well to combine. Add a few grindings of pepper to heighten the flavor of the cherries and stir again. Set aside.

On a well-dusted, clean work surface, roll out the dough in a free-form circle of about 12” and transfer it to a well-dusted pizza peel. Leaving a 1” border uncovered, spread the cherry mixture over the dough, folding, pleating and tucking the border of the dough up over the fruit.

Place tart in in the front 40% on the floor of your oven, close the door and bake for 8 minutes. Open the door and gently and turn tart clockwise 1/2 way around. Close the door and cook 8 minutes. Open the door and turn clockwise 1/3 of a turn. Close the door and cook 10 minutes, or until the pastry is deeply golden and the fruit is glossy. Gently remove to cool on a rack for several minutes and serve warm with a glass of the vin santo.
**Maca Assada (baked apple)**

**Ingredients**

**For the Apple**
- 4 large apples
- 1 tablespoon lemon juice
- 2 cups water

**For the Filling**
- 1 tablespoon cinnamon
- 1/2 cup raisins
- 1/2 cup chopped walnuts
- 1 cup maple syrup

*Preheat your oven. When cooking the apples, the temperature should be about 350°F to 400°F.*

Core apples, making sure to leave a bottom so the filling stays in. Mix water and lemon juice together in a heat-resistant dish and let the apples soak while you mix the filling. Stuff apples with filling and reduce the liquid in the dish by 1 cup. Bake the apples with the remaining lemon mixture until tender. Serve warm.

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**Nutella and Banana Dessert Pizza**

**Pizza Shell**
Refer to pizza dough recipe or use pizza crust of your choice.

**Ingredients**
- 1 box graham crackers
- 1 jar Nutella spread
- 4–6 ripe bananas
- 1 cup light brown sugar
- 1 stick butter
  - Powdered sugar (optional)

*Preheat your oven.*

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Add crushed graham crackers to pizza dough and flatten with rolling pin; place on round pan and trim. Par-bake pizza shell for approximately 5–7 minutes at 250°F-300°F in standard kitchen oven (or until desired firmness) and cool on rack. Melt butter in a large frying pan, then add bananas, sauté for approximately 2 minutes. When ready to make, pre-bake pizza shell in CBO oven until golden brown, then remove. In microwave, warm up jar of Nutella spread. Spread Nutella over pizza shell and add caramelized bananas; bake in CBO oven until bananas start to brown (approximately 1–2 minutes). Optional: Dust pizza with powdered sugar prior to serving.

*Complements of Donna Lomnicki’s Kitchen*

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**‘Smores Dessert Pizza**

**Ingredients**
- Pizza dough (see recipe)
- 1 box graham crackers
- 4 bars Hershey Chocolate or one package Ghirardelli Milk Chocolate
- 1 package mini marshmallows

*Preheat your oven.*

In food processor, crush 2 packages of graham crackers. (If you don’t have a food processor, place in a zip lock bag and use rolling pin to crush to a fine texture.) Add crushed graham crackers to pizza dough and flatten with rolling pin; place on round pan and trim. Par-bake pizza shell for approximately 5–7 minutes at 250°F-300°F in standard kitchen oven (or until desired firmness) and cool on rack. Melt chocolate in microwave on low; do not overheat. When ready to make, pre-bake pizza shell in CBO oven until golden brown, then remove and spread melted chocolate over entire pizza. Add crushed graham crackers and marshmallows, as desired, and bake. Remove when marshmallows are golden brown.