

# FOOD

## Christmas Prime Rib

A hearty beef recipe for your holiday meal.



### Wild Mushroom Ingredients

- 1 tablespoon unsalted butter
- Extra-virgin olive oil
- 2 pounds assorted mushrooms, such as cremini, oyster, shiitake, chanterelle, or white, trimmed and sliced
- Leaves from 2 fresh thyme sprigs
- Sea salt and freshly ground black pepper
- 1/2 cup Cabernet Sauvignon
- 1/4 cup reserved beef broth (drippings from roast) or low-sodium canned broth
- 1/4 cup heavy cream
- 1 tablespoon minced fresh chives

### Prime Rib Ingredients

- 1 (3-rib) prime rib beef roast, about 6 pounds
- 5 garlic cloves, smashed, plus 2 heads garlic, halved
- 1/2 cup grated fresh or prepared horseradish
- 1/2 cup sea salt
- 1/4 cup freshly ground black pepper
- 1/2 cup extra-virgin olive oil
- 2 carrots, peeled and chopped
- 2 parsnips
- 1 red onion, halved

### Directions

1. Preheat the oven to 350 degrees F.
2. Lay the beef in a large roasting pan with the bone side down. (The ribs act as a natural roasting rack.) 2. In a small bowl mash together the garlic, horseradish, salt, pepper, and olive oil to make a paste. 3. Massage the paste generously over the entire roast. Scatter the vegetables and halved garlic around the meat and drizzle them with a 2-count of oil.
3. Put the pan in the oven and roast the beef for about 1 1/2 to 2 hours for medium-rare (or approximately 20 minutes per pound).
4. Check the internal temperature of the roast in several places with an instant-read thermometer; it should register 125 degrees F. for medium-rare. Remove the beef to a carving board and let it rest for 20 minutes. The internal temperature of the meat will continue to rise by about 10 degrees. 8. Remove the vegetables and set aside.
5. Pour the pan juices into a fat separator or small bowl and set aside to allow the fat and beef juices to separate. Pour off and discard the fat. You will use the tasty beef juices for the mushrooms.
6. Place a clean skillet over medium heat. Add the butter and a 2-count drizzle of oil. When the butter starts to foam, add the mushrooms and thyme; and season with salt and pepper. Stir everything together for a few minutes. Add the red wine, stirring to scrape up any stuck bits; then cook and stir to evaporate the alcohol. When the wine is almost all gone, add the reserved beef juices. Let the liquid cook down and then take it off the heat. Stir in the cream and chives, and season with salt and pepper.

## Acorn Squash Soup

### Ingredients

- 1 Acorn Squash -- Chopped
- 1 Carrot -- sliced
- 1/2 Small Onion -- sliced
- 20 Milliliters water
- 1 1/2 Teaspoons butter
- 2 Tablespoons all-purpose flour
- 1/4 Teaspoon salt
- 1/8 Teaspoon Black Pepper
- 2 Deciliters Vegetable Broth
- 2 Tablespoons sherry
- 1 Pinch ground nutmeg
- 1 Pinch paprika
- 1 Pinch ground allspice
- 1 Pinch red pepper
- 50 Milliliters half-and-half
- 1 Tablespoon Sherry
- Kale
- Paprika



A delightful vegan holiday treat. Serving Size: 2

### Directions

1. Place carrots and onion in a saucepan; cover with water.
2. Bring to a boil; cover, reduce heat, and simmer for 10 minutes or until vegetables are tender.
3. Drain; combine vegetables with chopped squash and 1/3 cup water in container of an electric blender or food processor.
4. Process for 30 seconds or until mixture is smooth.
5. Set aside.
6. Melt butter in a large Dutch oven over low heat; add flour, salt and pepper, stirring until smooth.
7. Cook for 1 minute, stirring constantly.
8. Gradually add pureed vegetable mixture, broth, and next 5 ingredients; bring to a boil.
9. Cover, reduce heat, and simmer for 20 minutes, stirring occasionally.
10. Stir in half-and-half and, if desired, 1 1/2 Tbsp sherry.
11. Cook until heated.
13. If desired, serve on a bed of kale.

Optional: Sprinkle with paprika.

## Buche de Noel



"Buche de Noel is the French name for a Christmas cake shaped like a log. This one is a heavenly flourless chocolate cake rolled with chocolate whipped cream. Traditionally, Buche de Noel is decorated with confectioners' sugar to resemble snow on a Yule log."

### Ingredients

- 2 cups heavy cream
- 1/2 cup confectioners' sugar
- 1/2 cup unsweetened cocoa powder
- 1 teaspoon vanilla extract
- 6 egg yolks
- 1/2 cup white sugar
- 1/3 cup unsweetened cocoa powder
- 1 1/2 teaspoons vanilla extract
- 1/8 teaspoon salt
- 6 egg whites
- 1/4 cup white sugar
- confectioners' sugar for dusting

### Directions

1. Preheat oven to 375 degrees F (190 degrees C). Line a 10x15 inch jellyroll pan with parchment paper. In a large bowl, whip cream, 1/2 cup confectioners' sugar, 1/2 cup cocoa, and 1 teaspoon vanilla until thick and stiff. Refrigerate.
2. In a large bowl, use an electric mixer to beat egg yolks with 1/2 cup sugar until thick and pale. Blend in 1/3 cup cocoa, 1 1/2 teaspoons vanilla, and salt. In large glass bowl, using clean beaters, whip egg whites to soft peaks. Gradually add 1/4 cup sugar, and beat until whites form stiff peaks. Immediately fold the yolk mixture into the whites. Spread the batter evenly into the prepared pan.
3. Bake for 12 to 15 minutes in the preheated oven, or until the cake springs back when lightly touched. Dust a clean dishtowel with confectioners' sugar. Run a knife around the edge of the pan, and turn the warm cake out onto the towel. Remove and discard parchment paper. Starting at the short edge of the cake, roll the cake up with the towel. Cool for 30 minutes.
4. Unroll the cake, and spread the filling to within 1 inch of the edge. Roll the cake up with the filling inside. Place seam side down onto a serving plate, and refrigerate until serving. Dust with confectioners' sugar before serving.

## Candy Cane Cocoa

### Ingredients

- 4 cups milk
- 3 (1 ounce) squares semisweet chocolate, chopped
- 4 peppermint candy canes, crushed
- 1 cup whipped cream
- 4 small peppermint candy canes

### Directions

In a saucepan, heat milk until hot, but not boiling. Whisk in the chocolate and the crushed peppermint candies until melted and smooth. Pour hot cocoa into four mugs, and garnish with whipped cream. Serve each with a candy cane stirring stick.



"The rich flavor of chocolate combines so well with peppermint. This is the perfect drink to sip while trimming the tree."

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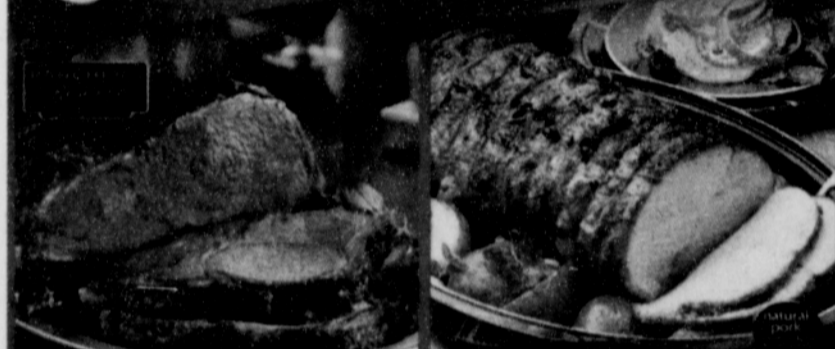
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