



WELCOME!

Deck the halls, because it is already Christmas week! And, with the first day of Hanukkah this week, too, we have double reason to celebrate!

If you're up for it, make a double match of Monday's soup. You'll have leftovers in the fridge for those meandering holiday afternoon late lunches or an easy dinner at the end of the week.

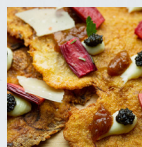
PREP AHEAD

To make your week easier, check through this quick prep list on Sunday to get ahead of the game.

1. Make Monday's soup all the way through.
2. Prep your short ribs for Wednesday. You can even make them all the way through, if you would like. Save the chard and pasta for the day you serve.



MONDAY
Minestrone Soup



TUESDAY
Parsnip and Potato Latkes



WEDNESDAY
Cabernet-Braised Short Ribs with Chard and Orecchiette



THURSDAY
Sausage with Sweet and Sour Peppers



FRIDAY
White Beans with Salsa Verde





MINISTRONE SOUP

Let this recipe be as simple or complicated as suits your schedule. Canned tomatoes and beans, plus a prepared pesto, get the job done on a busy day.

INGREDIENTS:

- 2 tbsp olive oil
- 1 oz pancetta, chopped
- 1 1/2 cups chopped green cabbage
- 1 cup chopped yellow onion
 - 1 cup sliced carrot
- 1/3 cup chopped celery
- 2 garlic cloves, minced
- 2 qt chicken broth
 - 1/2 cup peeled, medium-dice potatoes
- 1 piece Parmesan rind (about 3 inches square)
- 3/4 cup elbow macaroni, cooked and drained
- 1/2 cup peeled, seeded, and chopped plum tomatoes
- 3/4 cup canned chickpeas
- 1/3 cup prepared pesto
 - 1/2 tsp kosher salt
- 1/4 tsp ground black pepper
- Grated Parmesan, as needed

1. Heat the oil in a soup pot over medium heat. Add the pancetta and cook until the fat renders and the pancetta begins to brown, 3 to 5 minutes.
2. Add the cabbage, onion, carrot, celery, and garlic and cook until the onions are translucent, 6 to 8 minutes. Add the broth, potatoes, and cheese rind and bring to a simmer. Cook until the vegetables are tender, about 30 minutes; do not overcook.
3. When the vegetables are tender, add the macaroni, tomatoes, chickpeas, and kidney beans. Cook until heated through.
4. Remove and discard the cheese rind, and stir in the pesto, salt, and pepper.
5. Serve immediately, topped with grated cheese.

SERVES 8



DISH
EAT. DRINK. DISCOVER.



PARSNIP AND POTATO LATKES

While you can make these latkes potatoes-only, we like the little bit of added sweetness and earthiness from the parsnips. We served ours with rhubarb jam, but you can use any jam or the traditional apple sauce, if you like.

INGREDIENTS:

- 1 lb parsnips, peeled and finely grated
- 1 lb Yukon Gold potatoes, peeled and finely grated
- 1 medium yellow onion, finely grated
 - 1 1/2 tsp kosher salt
- 2 cloves garlic, finely grated
- 1 tsp ground black pepper
- 6 tbsp tapioca starch
- Vegetable oil or schmaltz (or a combination), as needed for frying
- Rhubarb or other tart jam, as needed for serving
- Sour cream, as needed for serving (optional)
- Caviar, as needed, for serving (optional)

1. In a medium bowl, combine the parsnips, potatoes, onion and salt. Let rest for about 5 minutes. Squeeze the mixture by the handful over the sink (or in a fine-mesh sieve) to remove any excess liquid. Add the garlic, pepper and tapioca starch, and stir to coat.

2. Form the parsnip mixture into thin patties, about 1/4 cup per latke, squeezing out any additional moisture as you go.

3. Transfer to a parchment-lined baking sheet when done.

4. Heat about 1/4 inch of vegetable oil in a large skillet over medium heat. Transfer the latkes to the pan, working in batches as needed, and fry until golden brown on both sides, about 3 minutes per side. Transfer to a towel-lined tray or rack set over a baking sheet to drain before serving. Serve with rhubarb jam, sour cream and caviar, if desired.

SERVES 6



DISH
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CABERNET-BRAISED SHORT RIBS WITH CHARD AND ORECCHIETTE

This hearty dish gets its robust flavor from browned meat, tomato paste, and concentrated red wine. Most of the preparation can be done in advance, making it ideal for entertaining.

INGREDIENTS:

- 6 meaty short ribs (about 4 lb)
 - 1 tsp kosher salt
- 1/2 tsp ground black pepper
 - 2 tbsp olive oil
- 1 1/2 cups chopped onions
- 1 carrot, peeled and diced
 - 1 celery stalk, diced
- 2 garlic cloves, minced
- 2 tbsp tomato paste
- One (750 ml) bottle Cabernet Sauvignon
 - 1 bay leaf
- 6 fresh parsley stems
- 4 fresh thyme sprigs
- 2 pieces orange zest, each about 2-in long x 1/2-in wide
- 1 to 2 cups chicken stock

Orecchiette and Chard

- 1 lb dried orecchiette
 - 3 tbsp olive oil
 - 2 garlic cloves, minced
 - 1 cup finely chopped onion
 - 2 lb Swiss chard, chopped
 - 1/2 cup grated Parmigiano-Reggiano,
plus more for topping
- SERVES 6 TO 8

1. For the short ribs: Preheat oven to 325°F. Trim fat from the ribs, leaving a small amount for flavor. Season with salt and pepper. In a 5-quart stockpot or Dutch oven with a tight-fitting lid, warm the oil over medium-high heat. Add 3 of the short ribs and sear on all sides until brown, 4 to 5 minutes per side. If there is a lot of exposed meat on the ends, sear for about 2 minutes per end. Remove ribs from the pot and place on a plate. Repeat with remaining ribs. Reserve until needed.

2. Pour off all but 2 tablespoons of the fat. Reduce heat to medium and add the onion, carrot, and celery, scraping up any browned pieces of meat from the bottom of the pan. Sauté, stirring often, until the vegetables are lightly browned, about 8 minutes. Add the garlic and cook until just fragrant, about 1 minute. Add the tomato paste and sauté until it begins to caramelize, 1 to 2 minutes.

3. Raise heat to high and deglaze the pan with the wine, scraping the bottom of the pot as needed. Reduce heat to medium-high and cook until the wine has reduced by half, 12 to 15 minutes.

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DISH
EAT. DRINK. DISCOVER.



CABERNET-BRAISED SHORT RIBS WITH CHARD AND ORECCHIETTE, CONT.

4. Add the bay leaf, parsley, thyme, and orange zest. Return ribs to the pot. Add enough chicken stock to bring the liquid halfway up the ribs. Bring stock to a boil, cover tightly, and place in the oven. Cook for 2 to 2 1/2 hours, or until the meat falls off the bone. Remove ribs and set aside. When cool enough to handle, shred the meat into bite-size pieces, discarding any visible fat or gristle. Keep warm until needed.

5. Strain the Cabernet sauce through a fine-mesh sieve, pressing on the solids. Degrease sauce by skimming the fat off with a large spoon. Place sauce in a pan over medium-high heat and cook until reduced to a light consistency, 4 to 5 minutes. Keep warm on low heat.

6. For the orecchiette and chard: Bring a large pot of salted water to a boil. Add the orecchiette and cook until al dente, about 12 minutes.

7. Meanwhile, in a large soup pot, warm the olive oil for 1 minute over medium heat. Add the garlic and onion and sauté, stirring frequently, until lightly colored, 6 to 8 minutes. Add chard, toss to coat with the oil, and sauté until softened, about 6 minutes. Ladle a cup of the pasta cooking water over the chard and continue to sauté until most of the liquid evaporates, about 4 minutes.

8. Drain pasta and add chard mixture. Pour half of the sauce over the pasta and chard and toss to coat. Stir in the cheese and divide pasta among large bowls. Warm the shredded meat in the remaining sauce. Spoon the meat sauce over the pasta and serve with additional grated cheese.



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SAUSAGE WITH SWEET AND SOUR PEPPERS

Agrodolce, a reduction of vinegar and sugar, it is used to top meats, vegetables, sandwiches—anything, really! This recipe creates a quick and easy agrodolce right in the pan, which helps to soften the peppers so that they are tender and almost creamy.

INGREDIENTS:

- 1 tbsp olive oil
- 1 lb sweet or hot Italian sausage
- 4 bell peppers, any color, cored and sliced 1/2-inch
 - 1/2 tsp kosher salt, plus more as needed
 - 3 cloves garlic, minced
- 1/3 cup red wine vinegar, plus more as needed
 - 1 tbsp honey, plus more as needed

1. Heat the oil in a large skillet over medium heat. Add the sausage and cook, turning as needed, until it is browned all over (it doesn't need to be cooked through). Transfer to a plate and set aside.

2. Add the peppers and salt and cook, stirring frequently, until just beginning to brown around the edges, about 5 minutes. Reduce the heat and cook, stirring frequently, until the peppers are tender, about 8 minutes more.

3. Add the garlic and cook until aromatic, about 1 minute. Return the heat to medium and add the vinegar and honey. Nestle the browned sausage into the peppers and bring to a gentle simmer. Cook until the vinegar is almost fully reduced, the peppers are soft, and the sausage is cooked through, about 12 minutes. If the pan becomes too dry before the peppers are soft and the sausage is fully cooked, add a few tablespoons of water or vinegar and cover with a lid until ready. Taste and adjust seasoning with salt, vinegar, and honey, as needed.

4. Serve the peppers topped with the sausage.

Note: This dish can also be prepared in the oven. Preheat the oven to 400°F. Toss the peppers and garlic with the olive oil, salt, and pepper and spread in the bottom of a cast-iron skillet or baking dish. Top with the sausage and roast until the peppers are soft and the sausage is just about cooked through, about 30 minutes. Remove from the oven and add the vinegar and honey, and toss to coat (you may find it helpful to remove the sausage and replace it browned-side down). Roast for another 10 minutes to reduce the sauce.

SERVES 4 TO 6



DISH
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WHITE BEANS WITH SALSA VERDE

Salsa verde is an herby Italian sauce with hundreds of variations, so don't hesitate to change the proportions of the sauce to suit your taste for anchovies, capers, and garlic!

INGREDIENTS:

- 1 lb dried white beans (like cannellini), sorted
- 6 cloves garlic, divided use
 - 1 tsp anchovy paste
- 1/2 tsp kosher salt, plus more to taste 1 cup minced parsley
 - (from about 1 bunch)
 - 3 tbsp capers, minced
- 1/2 tsp red pepper flakes,
 - plus more to taste
- 1 tbsp red wine vinegar,
 - plus more to taste
- 1/2 cup extra-virgin olive oil,
 - plus more for finishing
- 1 tbsp freshly squeezed lemon juice, plus more to taste
 - 1 baguette, for serving

1. Place the beans in a large bowl or container and cover with water by 3 inches. Cover the bowl and allow the beans to soak overnight.

2. Drain and rinse the beans. Transfer to a large pot. ~~Crush~~ 4 garlic cloves and add to the pot with the beans. Add enough water to cover by about 2 inches. Bring to a boil over medium-high heat. Reduce to a simmer and cook until the beans are tender and creamy, about an hour. Drain and set aside.

3. Meanwhile, roughly chop the remaining 2 cloves of garlic. On the cutting board, combine the garlic with the anchovy paste and salt, and use the back of your chef's knife to crush the garlic with the anchovy and salt to form a paste. Transfer to a medium mixing bowl.

4. Add the parsley, capers, pepper flakes, vinegar, olive oil, and lemon juice. Mix to combine, and season with salt, vinegar, and lemon juice as needed.

5. Toss the beans with the sauce. Drizzle with oil just before serving alongside the baguette.

SERVES 4 TO 6



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DINNER SHOPPING LIST

PROTEINS

- 4 lb short ribs
- 1 lb hot or sweet Italian sausage
- 1 oz pancetta
- Caviar, for latkes (optional)

DAIRY

- 1 (3-in) piece Parmesan rind
- 1 cup grated Parmigiano-Reggiano
- 1 pint sour cream

PANTRY

- 1 cup olive oil
- 1 quart vegetable oil
- 1/2 cup red wine vinegar
- 3 qt chicken broth
- 3/4 cup elbow macaroni
- 1 lb dried orecchiette
- 1/2 cup whole peeled tomatoes
- 2 tbsp tomato paste
- 1 lb dried white beans
- 1 (10 oz) can chickpeas
- 3 tbsp capers
- 1 tsp anchovy paste
- 1/3 cup prepared pesto
- 1 tbsp honey
- 1 jar rhubarb or other tart jam
- 6 tbsp tapioca starch
- 1 (750 ml) bottle Cabernet Sauvignon
- 1 baguette
- 1 bay leaf
- 1/2 tsp red pepper flakes
- Kosher salt
- Black pepper

PRODUCE

- 6 medium yellow onions
- 2 heads garlic
- 1 lb parsnips
- 1 lb carrots
- 1 head celery
- 4 bell peppers
- 1 1/4 lb Yukon gold potatoes
- 2 lb Swiss chard
- 1/2 head green cabbage
- 1 orange
- 1 lemon
- 1 bunch flat-leaf parsley
- 1 bunch thyme



DISH
EAT DRINK DISCOVER

