



June 2010

Parent & Child: Father's Day

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Menu:

Chipotle Caramelized Onion Dip
with Oven-Baked Potato Wedges

Garlic Toasted Rolls
with Sausage & Grilled Pepper Ragu

Watermelon & Arugula Salad
with Honey-Ginger Dressing

Tres Leches Cupcakes with Fruit



Chipotle Caramelized Onion Dip with Oven-Baked Potato Wedges

makes about 2 cups dip, serves 8-10 people

For the potatoes:

4 pounds russet potatoes
olive oil
salt and pepper

For the dip:

1 tablespoon olive oil
1 onion, chopped small
2 scallions, chopped (whites and greens)
2 tablespoons chives, chopped
1 cup sour cream
1/2 cup mayonnaise
1 tablespoon chopped Chipotle pepper (from the can)
1/2 lemon, juiced
1/2 teaspoon salt
1/2 teaspoon ground black pepper

— preparation —

For the potatoes:

- Preheat oven to 450 degrees.
- Cut the potatoes into wedges, rinse with water and pat dry.
- Toss wedges with olive oil, salt and pepper.
- Lay out on a baking sheet and roast for 20 minutes or until golden.

For the dip:

- Heat a large skillet over high heat.
- Add the oil. When hot, add the chopped onion.
- Cook for 15 minutes, stirring often, until browned and softened.
- Put cooked onions into a bowl and set aside to cool.
- Meanwhile, chop the scallions and chives.
- Combine the cooked onions, scallions, chives, sour cream, mayonnaise, chipotle, lemon, salt and pepper.
- Stir to combine.
- Cover and refrigerate for at least 30 minutes before serving.



Garlic Toasted Rolls with Sausage & Grilled Pepper Ragu

serves 8

For the ragu:

5 Italian sausages, casings removed
1 tablespoon chopped garlic
2 cups tomato sauce
1 tablespoon dried oregano
1/2 teaspoon salt
3 red or yellow bell peppers

For the rolls:

1 stick butter
2 tablespoons chopped garlic
1/4 teaspoon salt
8 soft rolls
1 cup grated parmesan cheese

— preparation —

For the ragu:

- Heat a large skillet over medium heat. Drizzle with olive oil.
- Crumble the sausage into the pan and cook until browned.
- Add the garlic and cook for 1 minute.
- Add the tomato sauce, oregano and salt. Simmer for 10 minutes.
- Meanwhile, heat a grill pan. Slice the sides off the peppers and toss in olive oil.
- Grill the peppers until marked on both sides. Let cool.
- Chop the peppers and add to the sausage sauce.

For the rolls:

- In a small pot combine the butter, garlic and salt. Melt over medium heat.
- Cut open the rolls and toast on the grill pan.
- Brush with the garlic butter and fill with the ragu.
- Top with lots of parmesan cheese to serve.

Serve immediately!!



Watermelon & Arugula Salad with Honey-Ginger Dressing

serves 8

For the dressing:

1 tablespoon honey
1/2 teaspoon Dijon
1/2 teaspoon grated ginger
1/3 cup rice wine vinegar
1 teaspoon salt
2/3 cup olive oil

For the salad:

4 cups diced watermelon
4 cups arugula leaves
1 cup crumbled feta cheese

— preparation —

For the dressing:

- In a blender combine the honey, Dijon, ginger, vinegar, salt and olive oil. Blend until smooth.

For the salad

- Arrange the watermelon, arugula and cheese on a platter.
- Drizzle with dressing just before serving.

Serve immediately!



Tres Leches Cupcakes with Fruit

makes 18 cupcakes

For the cupcakes:

6 eggs
1/4 teaspoon baking soda
1/4 teaspoon salt
1 cup sugar
1 stick butter, melted and cooled to room temperature
1 cup flour
1 12 oz. can evaporated milk
1 14 oz. can sweetened condensed milk
3/4 cup heavy cream

For the topping:

1 1/2 cups heavy cream
1/4 cup powdered sugar
1/4 teaspoon cinnamon
fresh fruit for garnish (berries or diced mango)

— preparation —

For the cupcakes:

- Preheat oven to 325 degrees.
- Line muffin tins with foil liners.
- Separate the eggs, placing the whites and yolks in different bowls.
- Combine the whites, baking soda and salt and whip with an electric mixer until soft peaks form.
- Add yolks and sugar and mix on low.
- Fold in the butter and then the flour.
- Fill the muffin tins only halfway with the batter.
- Bake for about 20 minutes until golden brown.
- Remove from oven and poke holes in the cupcakes using a skewer.
- Whisk together the evaporated milk, condensed milk and heavy cream. Spoon the mixture over the cupcakes, continuing to add until all the liquid has been used. Refrigerate for 30-45 minutes.

For the topping:

- Whip the cream with the powdered sugar and cinnamon until thick.
- Top each cupcake with a dollop of whipped cream and some fresh fruit.

Serve cold.