



---

## **Warm Spiced Chickpeas and Almonds**

**makes about 3 cups**

olive oil

1 can canned garbanzo beans, rinsed, drained and patted dry

1 1/2 cups raw whole almonds

1 teaspoon ground cumin

1/2 teaspoon hot smoked paprika

1/2 teaspoon salt

1 teaspoon brown sugar

### **\*\*\* Preparation \*\*\*\***

Place a large non-stick skillet over high heat. Add olive oil to lightly coat the bottom of the pan. Add the chickpeas, almonds and all the spices and brown sugar. Cook over high heat, stirring often until toasted and very fragrant. Remove from pan and let cool slightly before serving as a snack.

---

## Seared Pork Chops with Hard Cider Braised Potatoes

serves 6

### for the pork chops:

1/2 cup kosher salt  
10-12 sprigs fresh thyme sprigs  
1/4 cup brown sugar  
6 pork chops, bone-in or boneless, cut 1-inch thick  
olive oil

### for the potatoes:

2 tablespoons butter  
1 white onion, peeled and sliced into thin half-rings  
8 medium red potatoes, scrubbed clean and cut into 1/2-inch slices  
1/2 cup hard apple cider  
salt and pepper

### \*\*\* Preparation \*\*\*\*

#### For the pork chops:

Stir together the salt, thyme and sugar. Add just enough hot or warm water to cover. Stir until dissolved. Add 3 cups ice water. Mixture should be VERY cold. Add the pork chops to the mixture. Cover and let sit at room temperature for 30 minutes. Remove pork chops from the brine and rinse very well under cold water. Pat dry.

Heat a skillet over high heat. Add olive oil to lightly coat the bottom of the pan. Add the chops and cook for about 4-5 minutes on each side, until very brown and just cooked through (pork chops should still feel a bit soft to the touch). Remove chops from the pan and let rest 5 minutes before serving.

#### For the potatoes:

Heat a heavy bottom pot (like a Dutch oven) over medium-high heat. Add the butter. When melted, add the onions. Cook until onions are soft. Add the potatoes and stir, cooking for about 1 minute. Add the cider and bring to a simmer, reduce heat, cover and cook for 10 minutes. Remove lid and continue cooking for about 5 minutes -- potatoes should be tender but not falling apart. Gently stir in salt and pepper.

## **Warm Winter Squash, Bacon and Kale Salad**

**serves 6**

### **for the salad:**

4 cups diced butternut squash

olive oil

6 slices bacon, cut into small pieces

4 cups finely sliced kale

### **for the dressing:**

1 orange, zested

1/4 cup apple cider vinegar

2 tablespoons maple syrup

salt and pepper

### **\*\*\* Preparation \*\*\*\***

#### **For the salad:**

Preheat the oven to 400 degrees.

Toss the squash with olive oil and spread out onto a baking sheet in a single layer. Roast until tender, about 15-20 minutes.

Meanwhile, place the bacon in a skillet over medium-high heat. Cook until bacon is crisp. Remove bacon with a slotted spoon, leaving behind the bacon fat. Add the kale to the hot pan and cook, stirring, for about 1 minutes until kale is bright green.

In a large bowl, combine the warm squash with the bacon and the kale.

#### **For the dressing:**

In a bowl, whisk together the orange zest, vinegar and maple syrup.

Add the mixture to the warm vegetables and toss. Season well with salt and pepper. Serve warm.

## **Cranberry Clafoutis with Bourbon Cream**

**serves 6**

### **For the clafoutis**

1 cup dried cranberries  
1 cup orange juice  
1 cinnamon stick  
1 1/4 cup whole milk  
1/3 cup sugar  
3 large eggs  
1 teaspoon vanilla paste  
1/2 cup all-purpose flour  
1/2 teaspoon salt

### **For the cream:**

1 cup heavy whipping cream, cold  
1 tablespoon bourbon  
2 tablespoons powdered sugar, plus more for sprinkling

### **\*\*\* Preparation \*\*\*\***

#### **For the clafoutis:**

Preheat oven to 350 degrees.

Combine the cranberries, orange juice and cinnamon stick in a small pot. Place over medium heat and cook until cranberries are plump. Strain, discarding the liquid.

In a blender, combine the milk, sugar, eggs, flour, vanilla and salt. Blend until smooth.

Butter a 9-inch pie or cake pan and fill with the batter. Sprinkle in the plumped cranberries. Bake until puffed and golden, about 40 minutes.

#### **For the cream:**

Whip together the cold cream, bourbon and powdered sugar until thick.

Serve the clafoutis warm, dusted with powdered sugar, with a dollop of the cream.