

Spinach Dip Hot Bread

INGREDIENTS

- 1/4 cup plus 2 tablespoons unsalted butter, divided
- 2 tablespoons all-purpose flour
- 3/4 cup whole milk
- 3/4 cup heavy whipping cream
- 1 1/4 teaspoons kosher salt, divided
- 3/4 teaspoon ground white pepper, divided
- 1 1/2 cups chopped yellow onion (from 1 medium [10-ounce] onion)
- 1 (10-ounce) package fresh baby spinach (about 8 cups)
- 14 ounces pre-shredded Parmesan cheese (about 4 1/4 cups)
- 1 (24-ounce) sourdough boule
- 1 tablespoon chopped jarred Calabrian chiles
- 1 1/2 ounces pre-shredded low-moisture part-skim mozzarella cheese (about 1/3 cup)

DIRECTIONS

1. Preheat the oven to 450°F. In a small saucepan over medium heat, melt 2 tablespoons of butter. Whisk in the flour and cook for about 1 minute until fully incorporated. Gradually pour in the milk and cream, whisking continuously to prevent lumps. Bring the mixture to a boil over medium heat, whisking constantly, and let it boil undisturbed for 1 minute. Reduce the heat to low and let it simmer, stirring occasionally, until thickened, about 20 minutes. Stir in 3/4 teaspoon salt and 1/4 teaspoon white pepper, then remove from heat.
2. Meanwhile, in a large Dutch oven over medium heat, melt the remaining 1/4 cup of butter. Add the onion and cook, stirring occasionally, until translucent, about 6 minutes. Stir in the spinach and cook, stirring frequently, until the liquid evaporates and the pot is dry, about 4 minutes.
3. Pour the milk mixture into the spinach mixture and stir to combine. Mix in the Parmesan cheese and the remaining 1/2 teaspoon of salt and pepper. Remove from heat.
4. Slice the sourdough boule crosswise into five 1-inch-thick slices, cutting almost through but leaving the bottom crust intact. Then, slice lengthwise down the center, halving each slice while keeping the bottom crust connected. Place the boule on a parchment- or foil-lined baking sheet. Evenly distribute the spinach-Parmesan mixture between the bread slices, then top with Calabrian chiles and sprinkle with mozzarella.
5. Bake for 7 to 10 minutes, until the top is golden brown and the center is hot and gooey. Serve warm.

<https://www.foodandwine.com/recipes/spinach-dip-hot-bread>



Chicory & Fennel Crunch Salad

INGREDIENTS

WALNUT BRITTLE

- 1/2 cup sugar
- 1/4 tsp. salt
- 1/4 cup water
- 1/2 cup roughly chopped walnuts
- pinch or two of cayenne pepper

CREAMY CURRY DRESSING

- 1/4 cup Greek yogurt
- 2 TBL mayonnaise
- 1 TBL finely chopped chives
- 1 TBL minced parsley
- juice from 1/2 a lime
- 1/2 tsp. curry powder
- good pinch of salt
- black pepper to taste
- 1 small clove garlic, peeled and grated
- 2 tsp. maple syrup

SALAD

- 1 head fennel
- 1 endive, separated into leaves
- 1 celery rib
- 1 pear, cored and thinly sliced
- 2 cups baby salad greens
- 1 TBL olive oil

DIRECTIONS

Prepare the brittle: Grab two sheets of parchment and a rolling pin and set aside. In a heavy bottomed saucepan, add sugar, salt and water. Turn the burner on to medium, and stir until the sugar dissolves, about 3 minutes.

Increase heat to high. Without stirring, bring to a boil until mixture turns light amber, about 5-6 minutes. Remove from heat and stir in cayenne and walnuts. Pour onto the parchment and cover with the other sheet of parchment. Use the rolling pin to roll out and thin the mixture. Cool completely, about 5 minutes, and break into pieces.

Prepare the dressing: In a small bowl, whisk together the ingredients for the dressing.

Prepare the salad: slice off the green fronds at the base of the fennel and discard. Slice the fennel in half lengthwise, then cut out the tough core at the base and discard. Cut the fennel halves into thick slices.

On a large serving plate, arrange the fennel slices along with the endive, celery, pear, and baby lettuce leaves. Drizzle with olive oil, season with salt and pepper, then toss.

Drizzle with a little of the dressing, then sprinkle the walnut brittle on top. Serve with the remaining dressing.

Corbishley, Nicky. *Seriously Good Salads: Creative Flavor Combinations for Nutritious, Satisfying Meals*. Page Street Publishing. 2019.



Affogato

INGREDIENTS

- 1-2 scoops vanilla ice cream or gelato
- 1 shot hot espresso (about 1 ounce)
- Optional: 1 TBL liquor like frangelico, amaretto, kahlua, sambuca, etc.

DIRECTIONS

Pour 1 shot of espresso, and the liquor if using, over top of the ice cream and eat immediately.

