

Fall Harvest Menu

Mushroom Crostini

Beer Braised Brisket

Brussels Sprout Hash

Baked Peaches with Basil & Almonds



Mushroom Crostini

Serves 8

INGREDIENTS

1 tablespoon olive oil

¾ pound of Button, Crimini, or Portobello mushrooms, sliced or coarsely chopped

½ to ¾ cup dried onion

1 to 2 large garlic cloves, pressed or finely diced

1 tablespoon Balsamic or white vinegar

¼ cup white wine or vermouth

½ cup grated cheese such as Gorgonzola, Parmesan, or Pecorino

Fresh Thyme and Parsley for Garnish

1 French Baguette, 2 inches in diameter

Olive oil

Crostini

Position rack in upper part of oven and preheat to 450° F. Using a bread knife, cut baguette into slices ½ inch thick. Brush each side lightly with olive oil and place on baking sheet. Bake until first side is lightly golden. Turn and bake other side. Do not allow crostini to toast too long, or it will get hard. Remove from the oven and arrange on serving platter.

Mushroom Mixture

Heat olive oil in a sauté pan on medium heat. Add sliced or chopped mushrooms and dried onions. Sauté until mushrooms are wilted. Add garlic and continue cooking for 3-5 minutes. Add vinegar and wine to deglaze pan. After liquid evaporates, turn off heat and gently stir in grated cheese. Place mushroom mixture on top of crostini, garnish with thyme and parsley. Serve warm or room temperature.

Beer Braised Brisket

Serves 8

INGREDIENTS

1 beef brisket, 2 ½ pounds, trimmed of fat
4 strips of thick-sliced bacon
3 cups chopped onion
1 ½ cup fresh carrots, diced
1 cup fresh celery, sliced
2 tablespoons minced garlic
12 sprigs fresh parsley
4 sprigs fresh thyme
2 bay leaves
¼ teaspoon of black peppercorns
1 can (14 oz) beef broth
1 bottle (12 oz) stout, dark beer
2 tablespoons red wine vinegar
1 tablespoon tomato paste
1 tablespoon all-purpose flour
1 tablespoon butter, softened

Preheat oven to 350° F.

Crisp bacon in a large, 16 quart Dutch oven over medium heat. Remove bacon, leave drippings in pot. Increase heat to medium-high. Generously season brisket with pepper and brown both sides of brisket in bacon drippings, about 5 minutes per side. Remove beef from pot. Add onion, carrots, celery and garlic to pot. Cook 3 minutes to deglaze pot, scraping sides and bottom of pot. Stir in parsley, thyme, bay leaves, and peppercorns.

Return beef to pot. Add beef broth and beer. Bring to a boil. Cover pot and place in oven. Braise for 1 ½ hours or until fork tender.

Remove meat from pot and keep warm. Strain broth into a saucepan, discarding solids, and bring to a boil. Stir in vinegar and tomato paste. Combine flour and soft butter together and whisk it into boiling broth, one teaspoon at a time, until broth thickens and looks glossy. Simmer sauce for 5 minutes. Pour sauce over individual servings of plated brisket. Melt in your mouth delicious!

Bacon and Brussels Sprout Hash

Serves 6-8

INGREDIENTS

Extra virgin olive oil
4 sprigs fresh thyme
2 pints of fresh Brussels sprouts
1 pound of fingerling potatoes
½ pound of raw red pearl onions, peeled
Kosher salt, freshly ground black pepper
½ cup chicken broth
2 tablespoons balsamic vinegar
¼ bunch flat leaf parsley, roughly chopped

Cut each Brussels sprout and fingerling potato in half.

Heat a large sauté pan over medium heat and thinly cover bottom of pan with olive oil. Add Brussels sprouts, potatoes and pearl onions. Cook 15-20 minutes, stirring occasionally, until lightly browned. Add chicken stock and steam 3-5 minutes or until liquid has evaporated and vegetables are tender. Add balsamic vinegar and toss to coat. Continue cooking until balsamic has reduced. Gently fold in fresh parsley. Transfer into serving dish and keep warm until served.

Baked Peaches with Basil & Almonds Served with French Vanilla Ice Cream

Serves 8

INGREDIENTS

8 Peaches - halved and pitted. (Do not remove skin.)

¼ cup Balsamic vinegar

4 Tablespoons olive oil

1 cup fresh basil leaves, not packed.

½ cup sliced almonds

½ cup brown sugar

1 teaspoon ground cinnamon

Preheat oven to 400° F.

Spray a large baking dish with non-stick cooking spray. Brush cut side of peaches with Balsamic vinegar. Place peaches, cut side up, in baking dish. Brush peaches with olive oil. Arrange basil leaves on peach halves and sprinkle with almonds. Mix brown sugar and cinnamon together. Sprinkle cinnamon and sugar mixture on top of peaches.

Bake peaches 20-30 minutes until tender. If more time is required, cover with foil to prevent over browning. When done, remove baking dish from oven and allow to cool. Cover baking dish and peaches with plastic wrap and chill, up to two days. Lightly warm peaches just before serving. Place two peach halves into individual serving dishes along with French Vanilla ice cream. Garnish with fresh basil leaf and serve at once. Scrumptious!