

Leek Bread Pudding

From the kitchen of Chef Hugh Acheson

Ingredients

- 1 (1-pound) sourdough boule, cut into 1/2 inch cubes (crust ON)
- 1/4 cup melted butter
- 1 tsp freshly chopped thyme leaves
- 1/2 tsp salt
- 2 tbsp (1/4 stick) unsalted butter
- 6 medium leeks, dark green removed and then halved, cleaned and diced to 1/2 inch arcs
- 1 cup heavy whipping cream
- 1 cup whole milk
- 1 large egg
- 3 eggs yolks from large eggs
- 1/2 tsp salt
- 1/4 tsp freshly ground black pepper
- 1/3 cup grated Parmesan cheese

Serves 6

Directions

Preheat oven to 400 °F. In a large bowl, place bread cubes, add the melted butter and thyme, tossing the bread to lightly coat in the butter. Spread the bread cubes on a large baking sheet. Bake in 400° F oven until golden and slightly crunchy, about ten minutes. Return toasted bread cubes to same large bowl.

Reduce oven temperature to 325 °F.

Melt butter in large skillet over medium-high heat. Add leeks and sauté for four minutes. Add two tablespoons of water and cover. At this point you are just encouraging good steaming, as opposed to browning. Adjust heat to low and cook for ten minutes. Remove from stove and set aside.

Crack the egg into a bowl and whisk in the heavy cream, milk, egg yolks, salt, ground pepper and half of the parmesan cheese in a large bowl. Mix this custard base into the leeks and then add the mixture to the bread cube bowl. Stir well to combine.

Butter a 10" by 8" baking dish or pie round and fill with the bread mixture. Sprinkle the remaining cheese over the bread mixture and bake at 325 °F for 20 to 25 minutes, until custard has set and the top is golden.

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Roasted Carrot and Beet Salad with Feta, Pulled Parsley, and Cumin Vinaigrette

From the kitchen of Chef Hugh Acheson

Salad Ingredients

- 1 tsp salt
- 1 lb baby carrots, peeled with 1/2 in of green top remaining
- 1 lb baby beets, cleaned but not peeled
- 1/4 lb feta
- 1 tbsp extra virgin olive oil
- 1/4 cup Cumin Vinaigrette (recipe follows)
- 1 cup pulled flat leaf parsley leaves

Serves 6

Vinaigrette Ingredients

- 1 tsp Dijon mustard
- 1/2 cup extra virgin olive oil
- 1 tsp lemon juice
- 2 tsp sherry vinegar
- 1 tsp cumin seed, toasted in a dry pan and then pulverized
- 1 tbsp finely chopped fresh mint
- Salt and pepper to taste

Makes 3/4 cup

Directions

Preheat the oven to 450 °F.

Bring a large pot of water to a vigorous boil, add 1/2 teaspoon of salt, then the carrots. Blanche for one minute and remove to a bowl of ice water to stop the cooking. Once cool, remove and set aside.

Place the beets in a large pot of cold water. Bring to a boil, add the remaining 1/2 teaspoon of salt, and simmer until the beets are tender. Strain the beets and peel them using paper towels to rub off the skin. (This is easier when they are still warm.)

Crumble the feta and set aside.

Toss the carrots with a 1/2 tablespoon of the olive oil and place them on half a baking sheet pan. Toss the beets with the remaining olive oil and place on the other half of the sheet pan. Roast for 15 minutes.

Remove the beets and carrots from the oven and place in separate bowls. Add 1 tablespoon of the vinaigrette and 1/2 cup of the parsley to the beets and toss. Add 1 tablespoon of the vinaigrette, the remaining parsley, and the feta to the carrots and toss. Divide the carrots evenly among 6 plates. Then divide the beets evenly among the plates and gently mix with the carrots. Drizzle with a touch more of the vinaigrette.

Vinaigrette: Place the Dijon mustard in a clean bowl and whisk in the olive oil, then the lemon juice and the sherry vinegar. Add the cumin and the mint. Season with salt and pepper to taste.

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Chorizo Mushroom Stuffing

From the kitchen of Chef Lourdes Castro

Ingredients

1 pound Spanish chorizo, chopped
2 tbsp butter
1 large onion, chopped
3 garlic cloves, minced
1 lb shiitake mushrooms (or any mushroom variety), chopped
1 cup walnuts, chopped
6 cups breadcrumbs
3 cups chicken broth
Salt and black pepper to taste

Serves 6

Directions

Heat a sauté pan over medium high heat. Add the chorizo and cook until it has rendered its fat and has become crisp and golden, or until it has reached an internal temperature of 145 °F as measured with a food thermometer. Using a slotted spoon, transfer the chorizo to a plate.

Melt the butter in the rendered fat. Add the onions and garlic and cook until the onions begin to turn translucent. Add the mushrooms and continue sautéing until the mushrooms have also turned limp, about three minutes.

Transfer the sauté mixture to a large bowl and stir in the chorizo and pecans. Add the breadcrumbs and toss well. Stir in the chicken stock, one cup at a time, allowing it to be completely absorbed before adding more. Add enough broth to completely moisten all the bread. Season the stuffing with salt and pepper.

Transfer the stuffing to an oven safe dish, cover with foil, and bake for 30 minutes or until the stuffing is heated through. Uncover and bake for 10 minutes longer, or until the top is crisp and golden.

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Nana's Cheese Cookies

From the kitchen of Chef Seton Rossini

Ingredients

2 sticks unsalted butter, softened
2 cups grated sharp cheddar cheese
1 tsp salt
1/4 tsp cayenne red pepper
1/2 tsp onion powder
2 cups flour
2 cups Rice Krispies
Coarse sea salt, like Maldon

Makes 30

Directions

Cream the butter until pale, then add in the cheese, salt, cayenne, and onion powder, mixing until light and fluffy. Work in the flour, then gently stir in the Rice Krispies until dough is fully mixed. Create a log with the dough, wrap in plastic wrap, and chill for 10 minutes.

Preheat the oven to 350 °F and line two baking sheets with liners or parchment paper. Remove the log from the fridge and slice into 1/4 inch thick rounds. Place rounds 2 inches apart on the baking sheets, then sprinkle with a little coarse sea salt. Bake for 20 minutes, or until the cookies turn golden.

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