

2015  
EDITION



BEST

Holiday

RECIPES

AND DRINK PAIRINGS

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# *A message from*

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There's a folder in my email titled "Best Recipes." It's where I stash notes on the most mouthwatering dishes that come across my screen from our columnists, local restaurants and chef contributors. And around this time each year, I comb through the file, plucking out the best of the best to include in our annual Holiday Recipes and Drink Pairings. This year's batch is full of culinary delights, from a classic Rum-Glazed Ham to a festive yet light Zucchini Kugel. If you're feeling cheffy, try your hand at chef Cindy Hutson's Queso-Stuffed Chicken with Fire-Roasted Salsa, or satisfy your sweet tooth with chef Adrienne Calvo's Nutella Croissant Bread Pudding. I hope some of these dishes find their way into your Best Recipes file, too.

From our families to yours, happy holidays -- and happy cooking!







**WINE PAIRING:**

**2013 Kendall-Jackson  
Vintner's Reserve  
Riesling**

## RUM-GLAZED HAM

Makes about 16 servings, depending on size of the ham.

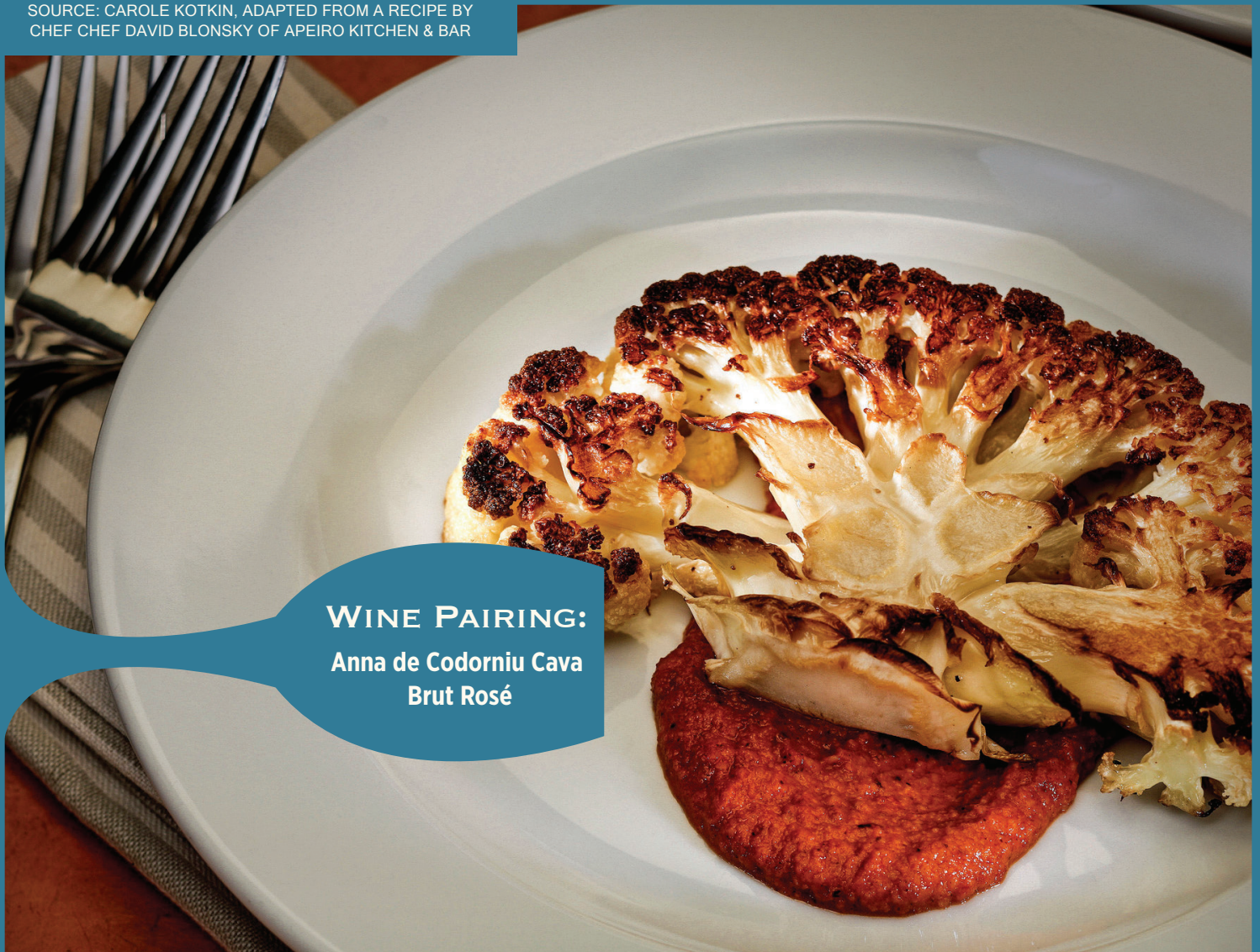
1 (5- to 6-pound) fully cooked bone-in ham  
2/3 cup pineapple juice  
1 tablespoon cornstarch  
3/4 cup light brown sugar, firmly packed  
2 teaspoons dry mustard  
1/2 teaspoon ground ginger  
1/3 cup dark rum  
1 (15.5-ounce) can pineapple rings, well drained  
Whole cloves

Place ham on rack in roasting pan. Bake at 325 degrees for 1 hour. Remove from oven and score fat by using a sharp knife to make diagonal slashes first in one direction, then in the other. Combine the pineapple juice and cornstarch in a medium saucepan and whisk until smooth. Stir in the brown sugar, mustard and ginger. Cook over medium-high heat, stirring until sugar dissolves, then stir in rum. Continue to cook, stirring, until thickened and smooth.

Brush the glaze over the ham and bake at 425 degrees for 10 minutes. Remove from oven and arrange pineapple rings and cherries on ham. Insert cloves at intersecting cuts. Brush with more glaze and bake until browned as desired, up to 20 minutes, brushing occasionally.

Per serving: 385 calories (48 percent from fat), 20.3 g fat (6.9 g saturated, 8.7 g monounsaturated), 122 mg cholesterol, 35 g protein, 11 g carbohydrate, 0 g fiber, 371 mg sodium.

SOURCE: CAROLE KOTKIN, ADAPTED FROM A RECIPE BY CHEF CHEF DAVID BLONSKY OF APEIRO KITCHEN & BAR



**WINE PAIRING:**  
Anna de Codorniu Cava  
Brut Rosé

## WHITE CAULIFLOWER ROMESCO

Chef David Blonsky likes to use Spain's "everything" condiment, romesco, in this cauliflower preparation. Serves 4.

2 tablespoons olive oil  
1 shallot, sliced  
3 garlic cloves  
Kosher salt and freshly ground white pepper to taste  
2 cups of heavy cream  
1/4 cup of blanched almonds  
1/2 head of cauliflower, cut into pieces  
2 red bell peppers, roasted, skin and seeds removed  
1 teaspoon hot red pepper flakes

1 sprig fresh thyme  
1 bay leaf  
1/2 tablespoon ground coriander  
2 tablespoons honey  
2 teaspoons Champagne vinegar

Heat oil in a small skillet and sauté shallots for two minutes. Add garlic and cook another minute. Season with salt and white pepper. Set aside. In a large saucepan, combine cream, nuts, cauliflower, roasted peppers, chile flakes, thyme, bay leaf and coriander. Bring to a simmer for 20 to 30 minutes until cauliflower is soft. Remove bay leaf.

In batches, place cauliflower mixture with sautéed shallots and garlic in the bowl of blender and puree until smooth. For a smoother texture, pass through a fine strainer. Whisk in honey and vinegar, and adjust seasoning with salt and white pepper.

Per serving: 601 calories (81percent from fat), 56 g fat (29 g saturated, 20 g monounsaturated), 164 mg cholesterol, 6.7 g protein, 22.7g carbohydrates, 4 g fiber, 73 mg sodium.

WINE PAIRING:

2009 Do Ferreiro  
Albariño



## ZUCCHINI KUGEL

Look, Ma, no eggs. Light, moist and springy, this savory dish pays tribute to traditional kugels — baked casseroles or puddings — but bends the rules and breaks no eggs. Cashews need a minimum of two hours to soak and become cashew cream-worthy, so plan accordingly. Recipe may be made a day ahead and kept covered and refrigerated. Gently reheat, covered, at 350 degrees for 25 to 30 minutes or until heated through. Serves 4 to 6. Recipe may be doubled or tripled.

1 cup raw cashews  
4 teaspoons olive oil  
2 cloves garlic, minced  
Pinch red pepper flakes (optional)  
1 cup matzoh, coarsely crumbled (about 1 sheet)  
or matzoh farfel  
1 large zucchini  
1 medium onion  
2 tablespoons lemon juice (about 1 lemon)  
4 tablespoons fresh dill or basil,  
finely chopped  
Sea salt and fresh ground pepper to taste

Heat oven to 350 degrees. Generously oil a 1-quart baking dish or casserole.

Pour raw cashews in a bowl or jar. Add cold water to cover. Let cashews sit for 2 hours or up to overnight.

In a large skillet, heat olive oil over medium high heat. When it starts to shimmer, add the minced garlic and optional red pepper flakes. Stir garlic around for 3 minutes or until it starts to turn golden and fragrant. Pour in the crumbled matzo. Toast, stirring occasionally, for 10 to 12 minutes or until matzo bits turn golden and crispy at the edges. Remove from heat and set aside.

Coarsely grate the zucchini and onion, using the shred attachment on a food processor or a handheld grater. Transfer grated onion and zucchini to a large bowl. Drain and rinse cashews. Pour into a food processor or blender. Add 1/2 cup of water and puree for 1 to 2 minutes, or until mixture becomes thick, white and smooth. Pour into bowl with the grated zucchini and onion and give a light stir to combine.

Measure out 1/4 cup of the toasted matzo crumbles for a crusty topping and set aside. Add the remaining matzo to the zucchini, onion and cashew cream mixture and mix. Squeeze in lemon juice and add the chopped fresh dill or basil. Season generously with sea salt and freshly ground pepper. Spoon everything into the prepared baking dish or casserole. Sprinkle the top with the reserved 1/4 cup of toasted crumbled matzo. Bake for 30 minutes or until golden on top.

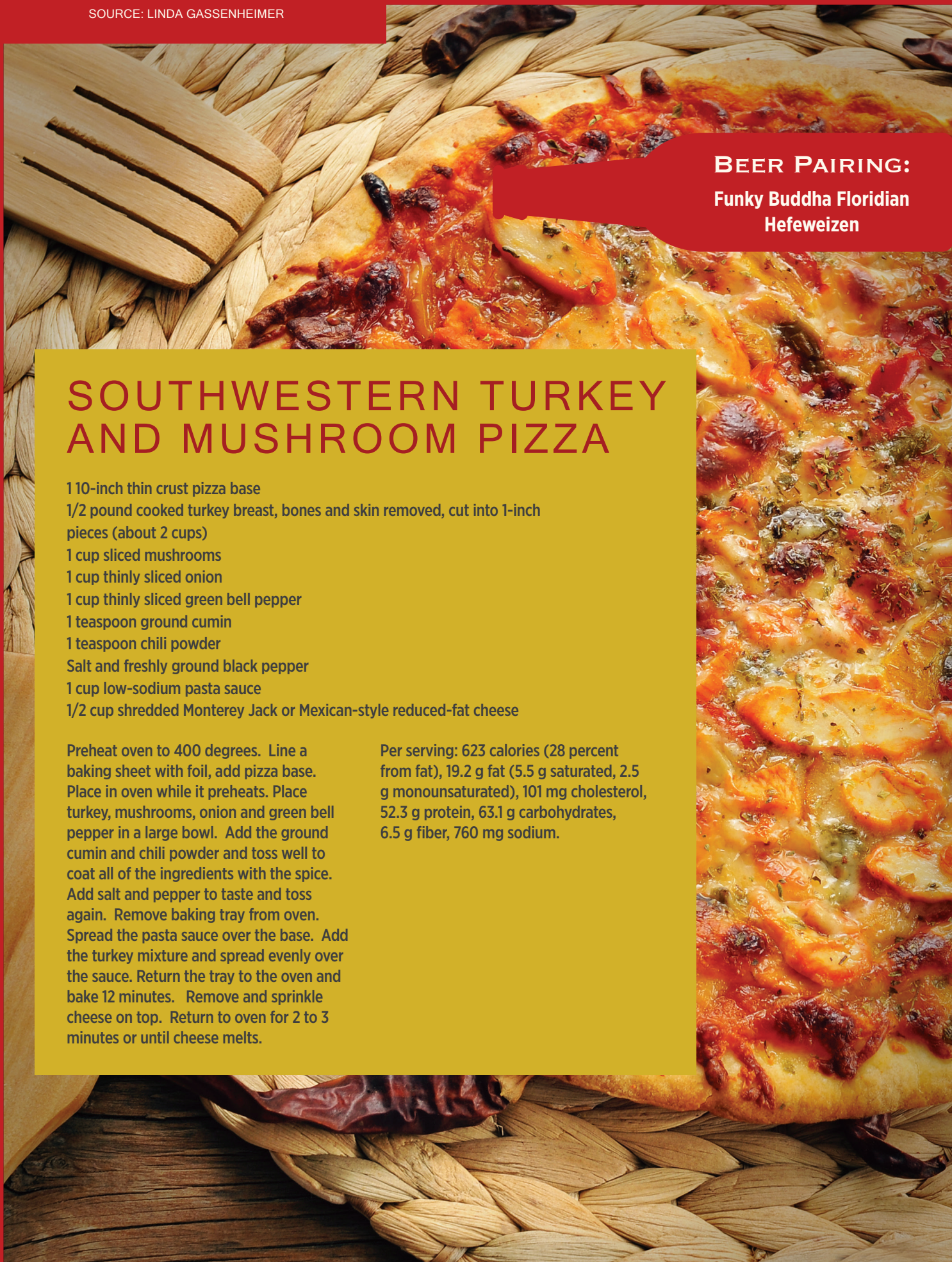
**BEER PAIRING:**  
Funky Buddha Floridian  
Hefeweizen

## SOUTHWESTERN TURKEY AND MUSHROOM PIZZA

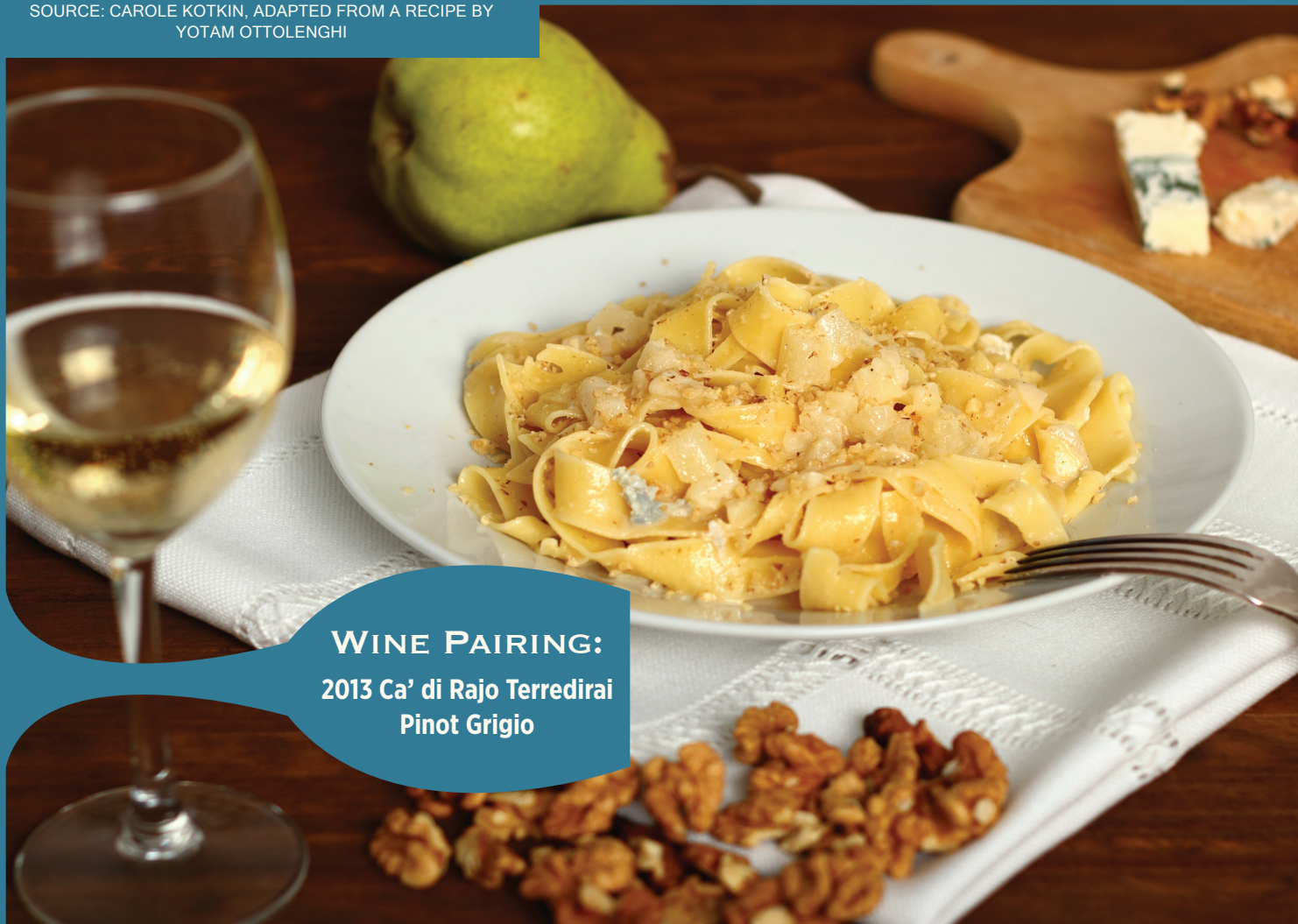
1 10-inch thin crust pizza base  
1/2 pound cooked turkey breast, bones and skin removed, cut into 1-inch pieces (about 2 cups)  
1 cup sliced mushrooms  
1 cup thinly sliced onion  
1 cup thinly sliced green bell pepper  
1 teaspoon ground cumin  
1 teaspoon chili powder  
Salt and freshly ground black pepper  
1 cup low-sodium pasta sauce  
1/2 cup shredded Monterey Jack or Mexican-style reduced-fat cheese

Preheat oven to 400 degrees. Line a baking sheet with foil, add pizza base. Place in oven while it preheats. Place turkey, mushrooms, onion and green bell pepper in a large bowl. Add the ground cumin and chili powder and toss well to coat all of the ingredients with the spice. Add salt and pepper to taste and toss again. Remove baking tray from oven. Spread the pasta sauce over the base. Add the turkey mixture and spread evenly over the sauce. Return the tray to the oven and bake 12 minutes. Remove and sprinkle cheese on top. Return to oven for 2 to 3 minutes or until cheese melts.

Per serving: 623 calories (28 percent from fat), 19.2 g fat (5.5 g saturated, 2.5 g monounsaturated), 101 mg cholesterol, 52.3 g protein, 63.1 g carbohydrates, 6.5 g fiber, 760 mg sodium.



SOURCE: CAROLE KOTKIN, ADAPTED FROM A RECIPE BY  
YOTAM OTTOLENGHI



**WINE PAIRING:**  
2013 Ca' di Rajo Terredirai  
Pinot Grigio

## TAGLIATELLE WITH WALNUTS AND LEMON

Serves 2.

2 tablespoons unsalted butter  
1/3 cup sage leaves, finely shredded  
grated zest of 1 medium lemon  
3 tablespoons heavy cream  
salt and black pepper  
10 1/2 ounces tagliatelle, tagliolini or  
fettuccini  
2/3 cup walnuts, roughly broken up,  
toasted  
1 3/4 cups Parmigiano-Reggiano,  
shaved  
1/2 cup flat-leaf parsley leaves,  
chopped  
2 tablespoons lemon juice

Place a sauté pan over high heat and add the butter. Cook for 1 minute, add the sage, and fry for about 2 minutes, until the butter starts to brown. Add the lemon zest, cream, 1/2 teaspoon salt, and plenty of black pepper; stir and cook for just a few seconds to thicken the sauce a little. Remove from the heat at once so the cream doesn't separate. Set aside until ready to use.

Bring a large pan of salted water to a boil and add the pasta. Cook for 8 minutes, or according to the package instructions, until

al dente. Drain, reserving a few tablespoons of the cooking liquid, and place in a large bowl. Warm the sauce, adding some cooking liquid if it has become very thick, then add it to the pasta along with the walnuts, Parmigiano-Reggiano and parsley. Toss the mix, stir in the lemon juice, and serve at once.

Per serving: 1,325 calories (46 percent from fat), 68 g fat (28 g saturated, 15 g monounsaturated), 122 mg cholesterol, 54 g protein, 126 g carbohydrate, 8 g fiber, 1,091 mg sodium.

SOURCE: LINDA CICERO, ADAPTED FROM A RECIPE BY CHEF  
CINDY HUTSON OF ORTANIQUE



**BEER PAIRING:**  
**Red Stripe Lager**

## QUESO BLANCO-STUFFED CHICKEN BREASTS WITH FIRE-ROASTED SALSA VERDE

This recipe comes from one of Miami's leading women chefs, Cindy Hutson of Ortanique and the forthcoming Zest. Makes 8 servings.

Fire-Roasted Salsa Verde (see accompanying recipe)  
2 large yellow bell peppers  
2 large red bell peppers  
2 teaspoons salted butter  
1 pound baby spinach  
Kosher salt and black pepper, to taste  
8 ounces cream cheese, at room temperature  
2 ounces queso blanco, at room temperature  
2 ounces feta cheese, at room temperature  
3/4 cup green onions, chopped  
8 skinless, boneless chicken breasts, pounded thin  
8 leaves culantro (can substitute a bunch of cilantro leaves)  
4 to 6 tablespoons clarified butter

Prepare salsa. Heat oven to 400 degrees. Place bell peppers on a baking sheet. Roast until parts of the skin are golden brown. Remove and place in a non-reactive bowl and cover with plastic wrap. Set aside for 15 minutes.

Reduce oven heat to 350 degrees. In a skillet, sauté the spinach in salted butter and sprinkle with salt and pepper. Remove from skillet and drain and cool on paper towels. In a bowl, mix cheeses with green onions. Set aside.

Peel and seed the roasted peppers and julienne into strips. Set aside. Place pounded chicken breasts on large piece of plastic wrap on a cutting board or countertop. Sprinkle breasts with salt and pepper and begin layering each

breast with cheese mixture, spinach, peppers and culantro. Roll each chicken breast tightly, like a cigar, and tie in three places with butcher's twine.

In a large skillet, sear each chicken breast on all sides in clarified butter, then place on a baking sheet. Finish cooking in the oven until done, 10 to 15 minutes. Remove from the oven. Let rest for 5 minutes, then cut the butcher's twine. Slice on the bias. Place stuffed breasts on a platter and pour salsa verde over them. Serve with rice and peas.

Per serving: 365 calories (56 percent from fat), 23 g fat (12.2 g saturated, 5.4 g monounsaturated), 142 mg cholesterol, 32 g protein, 7.7 g carbohydrates, 2.7 g fiber, 389 mg sodium.

SOURCE: LINDA CICERO, ADAPTED FROM A RECIPE BY CHEF  
CINDY HUTSON OF ORTANIQUE



## FIRE-ROASTED SALSA VERDE

Makes 3 cups

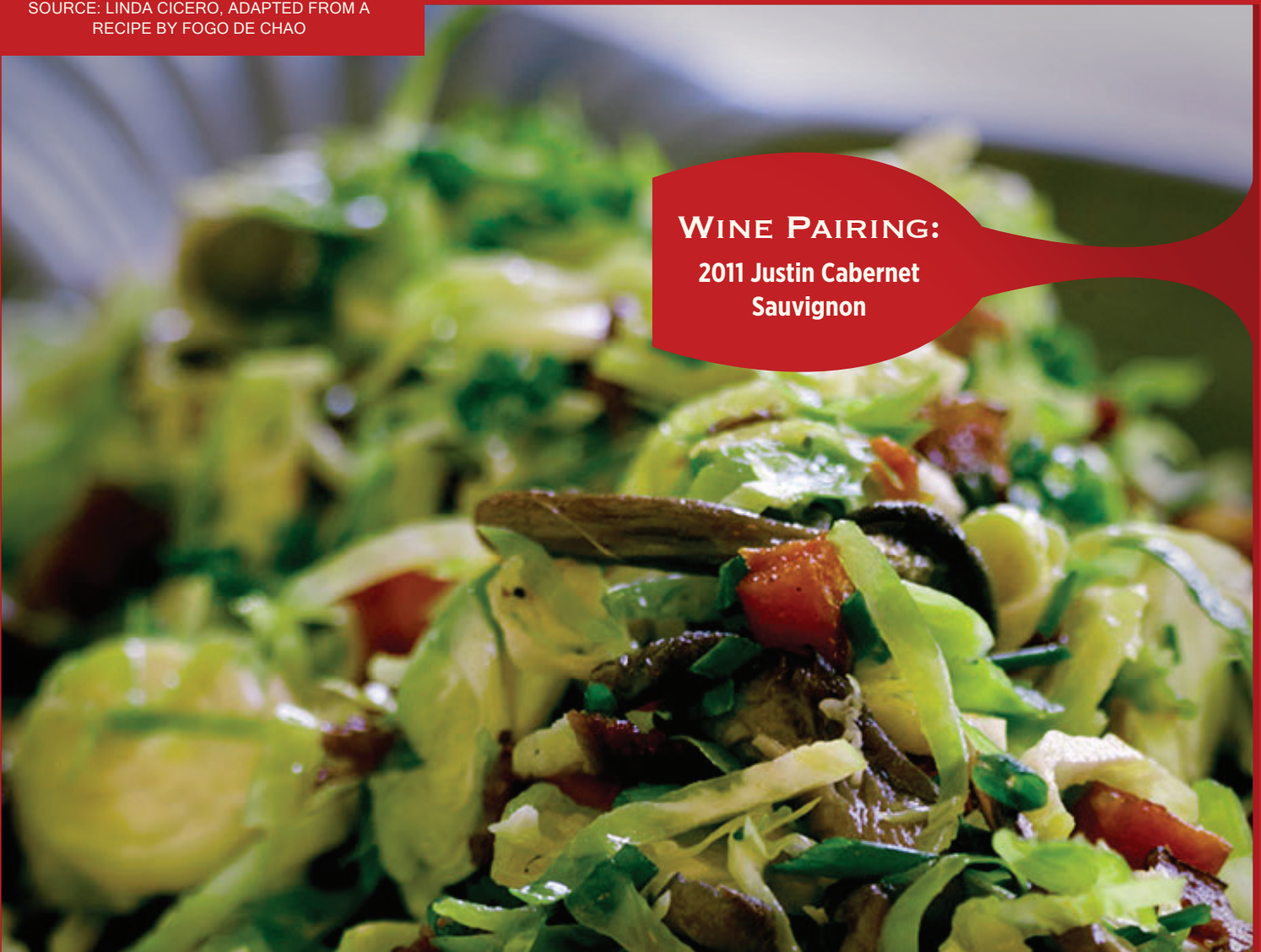
1 1/2 pounds tomatillos  
12 serrano chile peppers  
1 tablespoon olive oil  
1 tablespoon kosher salt  
1/2 cup minced sweet yellow onion  
2 cloves garlic, minced  
1 round teaspoon sugar  
3/4 cup chopped cilantro  
3 tablespoons lime juice  
Salt and pepper, to taste

Cut tomatillos in half. Cut peppers in half lengthwise and remove seeds. Rub peppers with olive oil, sprinkle with salt and place on a pan with tomatillos. Put pan under a broiler and flame until tomatillos and peppers are slightly charred. Place tomatillos and peppers in a food processor along with remaining ingredients and pulse until coarsely blended. If more liquid is needed, add a little more lime juice and a bit of olive oil. Season to taste.

Per serving: 52 calories (30 percent from fat), 2.0 g fat (0.2 g saturated, 1.0 g monounsaturated), 0 mg cholesterol, 1.5 g protein, 8.7g carbohydrates, 1.9 g fiber, 497 mg sodium.

**WINE PAIRING:**

2011 Justin Cabernet  
Sauvignon



## SHAVED BRUSSELS SPROUTS AND BACON SALAD

Peppadew peppers are a trademarked South African pepper, about the size of a ping pong ball and about as spicy as a jalapeño. They generally are only available pickled in the United States and are not easy to find, so I'd suggest substituting pickled Italian cherry peppers, which can be found in most supermarkets. Serves 4.

1 pound brussels sprouts  
1/4 cup lemon vinaigrette  
1/4 cup cooked crumbled bacon or bacon bits  
1/4 cup shaved parmesan cheese  
1/4 cup piquant pickled peppers, such as Peppadew  
(see note), cut in thin strips  
1/4 teaspoon coarse salt  
1/4 teaspoon cracked black pepper

Rinse whole brussels sprouts and pat dry. Slice 1/4-inch thick, or use a mandolin. Place large pot of water on the stove and bring to a boil. Place sliced sprouts into the boiling water and cook for 3 minutes. Drain and place in an ice bath to stop cooking and to chill. Drain and discard ice. Set aside to drain thoroughly.

Place shaved, cooked sprouts onto a platter and spread evenly. Drizzle lemon vinaigrette on top. Toss well and then spread back evenly over platter. Break cooked bacon into 1/4-inch pieces and sprinkle evenly on top of sprouts. Sprinkle cheese over platter. Sprinkle pepper strips onto platter and season to taste with salt and pepper. Cover and refrigerate until serving time.

Per serving: 142 calories (47 percent from fat), 7.8 g fat (1.7 g saturated, 0.5 g monounsaturated), 10 mg cholesterol, 7.6 g protein, 12.3 g carbohydrates, 4.5 g fiber, 778 mg sodium.

SOURCE: LINDA GASSENHEIMER

**BEER PAIRING:**  
Dogfish Head Punkin Ale

## PUMPKIN CHIFFON PIE

Makes 1 8-inch pie and can be doubled for 2 pies or for one 12-inch pie.

Sweet pastry crust (see recipe)  
3/4 cup sugar, divided use  
2 eggs, separated  
3/4 cup canned pumpkin  
1/4 cup milk  
1/4 teaspoon salt  
1/4 teaspoon ground nutmeg  
1/4 teaspoon ground ginger  
1/4 teaspoon ground cinnamon  
1/8 teaspoon ground cloves  
1 teaspoon unflavored gelatin (about 1/2 gelatin envelope)  
2 tablespoons cold water  
1/2 cup whipping cream  
1/2 tablespoon honey

Place 1/2 cup sugar, egg yolks, pumpkin, milk, salt and spices into the top of a double boiler and stir until well blended. Place over boiling water and cook until thickened, stirring constantly, about 5 minutes. Remove from heat. Soak gelatin in cold water for 1 minute; stir into hot pumpkin mixture until dissolved. Cool in refrigerator. Beat egg whites in an electric mixer until stiff; gradually beat in remaining 1/4 cup sugar until mixture stands in stiff peaks. When pumpkin mixture is cool and begins to thicken, fold in the beaten egg whites. Pour mixture into baked pie crust. Refrigerate at least 4 hours to set. Whip cream and honey together until cream is stiff and pipe or dollop onto pie. The pie can be returned to the refrigerator or served.



## SWEET PASTRY CRUST

This sweet dough is a cookie-type of pastry. It is easier to handle than regular pie dough. It can be re-rolled and re-shaped without spoiling the quality and can be frozen raw or after it has been baked in a pie plate.

4 ounces softened butter (1 stick)  
1/2 cup sugar  
1 teaspoon vanilla extract  
Zest from 1 orange  
4 egg yolks  
2 cups flour

Place butter and sugar in a bowl and cream together. Add the vanilla and orange zest and mix in thoroughly. Add the egg yolks, one at a time, to the mixture and blend until the mixture is smooth.

Place the flour on a counter top in a circle leaving the center empty. Add the egg mixture to the center hole and draw the flour into the egg mixture and knead with your hands until a dough is formed. Place in a plastic bag and let rest in the refrigerator for at least 1 hour or overnight.

Preheat oven to 375 degrees. Remove dough from refrigerator and place on a floured surface. Roll out and line the pie plate. Prick the dough with a fork. Place parchment paper or foil in the pie plate and fill it with pie weights, rice or dried beans to weight the pastry down. Bake for 15 minutes. Take out of oven and remove the false filling and paper. Return to the oven and finish baking for 8 to 10 minutes. It should be a light golden color.



**BEER PAIRING:**  
**Duck Rabbit Milk Stout**

## PORTUGUESE CUSTARD DESSERT

Makes 6 servings.

4 egg yolks  
2 cups whole milk, divided  
1/2 cup sugar  
1/4 cup cornstarch  
1/4 teaspoon salt  
1 cup heavy cream  
3 tablespoons butter  
2 teaspoons vanilla

Garnish:

Lightly sweetened whipped cream  
Crumbled Maria wafers

Whisk the egg yolks with 1/2 cup of the milk until thoroughly mixed and frothy. Set aside. In a large saucepan, whisk together the sugar, cornstarch and salt. Turn heat to low under the saucepan. Gradually beat in the remaining 1 1/2 cups milk and the cream. When well mixed, increase heat to medium and bring mixture to a bare simmer (bubbles just beginning around the outer surface). Turn heat down to low. Remove about 1/2 cup of this hot mixture and, while beating, slowly add it to the egg yolk mixture (this will help keep the eggs from cooking too quickly and curdling). Keep doing this until you've added all the milk mixture to the yolks, then return to saucepan. Increase heat to medium-high and cook, stirring briskly,

until pudding is thick as you like, about 2 minutes.

Remove from heat and stir in the butter and vanilla. Pour into individual serving bowls. Top with plastic wrap - right on the custard's surface to keep a "crust" from forming - and refrigerate until thoroughly cold. Prepare at least an hour and up to a day in advance. To serve, top with whipped cream and crumbled Maria wafers.

Per serving: 364 calories (64 percent from fat), 26.2 g fat (15.5 g saturated, 7.8 g monounsaturated), 201 mg cholesterol, 5.2 g protein, 27.3 g carbohydrates, 0 g fiber, 200 mg sodium.

## WINE PAIRING:

Nonvintage Fonseca  
Ruby Port



# NUTELLA CROISSANT BREAD PUDDING

At Chef Adrienne's this dessert is served with vanilla ice cream. Serves 8.

3 extra large whole eggs  
8 extra large egg yolks  
5 cups half-and-half  
1 1/2 cups sugar  
1/2 teaspoon kosher salt  
1 1/2 teaspoons pure vanilla extract  
6 croissants, preferably stale  
1 cup semi-sweet chocolate chips  
1 cup Nutella

Heat oven to 350 degrees. In a medium bowl, whisk together the whole eggs, egg yolks, half-and-half, sugar, salt, and vanilla. Set the custard mixture aside. Slice the croissants in half horizontally. In a 10-by-15 by 2-1/2-inch oval baking dish, distribute the bottoms of the sliced croissants, then add the chocolate chips and Nutella, then add the tops of the croissant. Pour the custard over the croissants and allow to soak for 10 minutes, pressing down gently. (Note: tested in a 9-by-13-inch pan and worked fine).

Place the pan in a larger one filled with 1-inch of hot water. Cover the larger pan with aluminum foil, tenting the foil so it doesn't touch the pudding. Cut a few holes in the foil to allow steam to let out. Bake for 45 minutes. Uncover and bake for 40 to 45 more minutes or until the pudding puffs up and the custard is set. Remove from the oven and cool slightly. Serve warm or at room temperature.

Per serving: 904 calories (49 percent from fat), 50 g fat (25 g saturated, 12.2 g monounsaturated), 338 mg cholesterol, 16.9 g protein, 100 g carbohydrates, 3.4 g fiber, 436 mg sodium.