

Ratatouille

Serves 6- 8

1. Olive oil for sauteing
1 large onion diced 1 inch
1 red bell pepper, cored and seeded, diced 1 inch
1 green bell pepper, cored and seeded, diced 1 inch
4 or 5 cloves garlic, finely chopped
2. 1 eggplant, peeled in strips, diced 1 inch
3 medium zucchini, diced 1 inch
3. 6 medium tomatoes, diced 1 inch
a bay leaf
a few sprigs fresh rosemary
sea salt and freshly ground pepper to taste
4. 1 pkg fresh basil, chopped
1 tablespoon balsamic vinegar

Cooking Procedure:

1. Heat a large stock pot on medium high and begin sauteing 1 large onion diced with a splash of olive oil. Once browning begins add 1 red pepper and 1 green pepper diced with garlic.
2. Once peppers begin to soften add 1 eggplant and 3 medium zucchini diced and cook for approx 5 minutes.
3. Add in 6 diced tomatoes, bay leaf, few sprigs rosemary and cook to a simmer and turn down heat by half and reduce ratatouille until thickened slightly.
Season to taste with sea salt and greshly ground pepper.
4. Turn down heat and reserve.
Just before service add 1 pkg fresh basil shopped and 1 tablespoon of balsamic vinegar.
Serve.

Recipe Inspired by Chef Lyle Kennedy 817-2433



Orange Mint Compote

1. 2 tablespoons thinly sliced blood or navel orange zest (from 1/2 orange)
3 blood or navel oranges (peel and pith removed), quartered lengthwise, thinly sliced, and seeded (2 cups)
1/3 cup sugar
Coarse salt
2. 2 tablespoons of fresh mint chopped

Cooking Procedure:

1. In a medium saucepan, combine orange zest and slices, sugar, salt and 2 tablespoons water; bring to a boil over high.
Reduce heat to medium, and simmer, stirring occasionally, until oranges collapse and liquid is syrupy, 12 to 15 minutes.
2. Add in fresh mint chopped and cool compote to room temperature.
Store in an airtight container in the refrigerator, up to 2 weeks.

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Roast Lamb Spiced Rub

- 1 small onion, chopped
3 tablespoons minced fresh ginger
1 tablespoon minced garlic
3 tablespoons paprika
1 tablespoon sea salt
2 teaspoons coarsely ground black pepper

2 teaspoons ground coriander
1 teaspoon ground cumin
1/2 teaspoon ground cardamom
1/2 teaspoon ground cinnamon
1/4 teaspoon ground allspice
1/4 teaspoon ground cloves

1/3 cup olive oil, plus 1 tablespoon
1/4 cup fresh lemon juice, divided

Cooking Procedures:

1. In a food processor, combine the onion, ginger, garlic, paprika, 1 tablespoon sea salt, coarse cracked black pepper, coriander, cumin, cardamom, cinnamon, allspice, and cloves and process until smooth. While the motor is running, add 1/3 cup of the olive oil and 2 tablespoons of the lemon juice to combine.
2. Rub half of the spice mixture over the lamb, then roll up tightly to form a cylinder shape and tie in 1 1/2-inch increments with butcher's twine. Rub the outside of the lamb with the remaining spice mixture and transfer to a plastic food storage bag just large enough to hold the lamb. Allow lamb to marinate for at least 6 hours, and up to overnight.
3. Heat a large skillet and pan sear lamb to golden brown on all sides. Transfer to roasting pan and cook in the oven 400F until instant-read thermometer inserted into the center of the lamb registers 145 degrees F for medium-rare, about 1 hour. Remove the lamb from the oven and allow to rest for at least 10 minutes before serving.

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Couscous

1. 2 cups chicken or vegetable broth
2 Tbsp olive oil
3/4 teaspoon salt, plus more for seasoning
1 box couscous, prepared according to package directions using the broth below, raw is about 1 1/3C
2. 2 Tbsp olive oil, more
1/4 cup pitted and coarsely chopped oil-cured olives
2 scallions, minced
2 tablespoons freshly chopped mint leaves
2 tablespoons freshly chopped parsley leaves
1/2 lemon, zested
Freshly ground black pepper

Cooking Procedure:

1. Heat the broth in a medium saucepan. Add 2 tablespoons of olive oil and 3/4 teaspoon salt. When the broth comes to a boil, add the couscous, stir, and cover and let sit for 5 minutes.
2. Uncover the couscous, fluff with a fork, and add the remaining 2 tablespoons of olive oil, olives, scallions, mint, parsley, and lemon zest, and season with salt and pepper, to taste.

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Rosemary Lemon Tartlet with Pinenut Shortbread

12 – 16 Mini Tartlets

1. **Lemon Curd Ingredients**
1/2 cup granulated sugar
1/4 cup freshly squeezed lemon juice (from about 2 medium lemons)
1 Tbsp finely grated lemon zest (from about 1 medium lemon)
2 tsp. very finely chopped rosemary
4 large egg yolks
2. 1/4 tsp. kosher salt
1/2 cup cold, unsalted butter, cut into pieces
3. **Shortbread Ingredients**
1-1/2 cups unbleached all-purpose flour
1/2 cup confectioners' sugar, sifted
1/2 cup pine nuts, very finely chopped
1/2 tsp. kosher salt
3/4 cup unsalted butter, softened

Cooking Procedure:

1. **To Make the Lemon Curd**
Combine the sugar, lemon juice, lemon zest, and rosemary.
Set the bowl over water bath and whisk in the egg yolks, and whisk until the mixture thickens and registers 160°F on an instant-read thermometer, 5 to 10 minutes.
2. Turn off the heat, leaving the bowl over the water.
Add the salt and then whisk in one piece of butter at a time, whisking until smooth between each addition.
Strain through a fine sieve into a medium bowl and cover with plastic wrap. Chill 3 hours or up to 2 days.

To Make Shortbread

3. Put the flour, confectioners' sugar, pine nuts, and salt in a stand mixer fitted with the paddle attachment, and mix on low speed to combine. Add the butter and continue to mix on low speed until the dough is smooth, about 1 minute. Divide the dough in thirds, refrigerate for at least 2 hours or overnight.
4. Spray tartlet molds with cooking spray.
Working with one third of the shortbread dough at a time, roll the dough between two pieces of parchment to a 1/8-inch thickness. Using a 2-1/2-inch round cutter, cut the dough into circles.
5. Using a metal spatula, transfer the rounds to the tartlet pans and press the dough into the pans.
Trim the tart dough so that it's flush with the pan by pressing along the rim of the pan with your thumb.
Prick each tartlet shell several times with a fork, arrange on a rimmed baking sheet, and chill, about 30 minutes.
6. Bake the tartlet shells until they're deep golden-brown, 10 to 15 minutes at 350F.
Transfer the shells to a rack to cool.
Fill tartlet shells with chilled lemon curd and garnish with toasted pine nuts. Serve.

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