

Fall in New England

Local, seasonally-inspired,
vegetarian comfort food.

First Course

Assorted New England Cheese Plate with Accompaniments

Great Hill Blue Cheese - Marion, MA
Local MacIntosh sliced apples
drizzled in local honey
Smith's Farmstead Cheddar -
Winchendon, MA
Dried Cape Cod cranberries
Valley View Chevre - Topsfield, MA
Candied walnuts
Served with sliced baguette

Second Course

Mushroom Risotto with Baby Spinach

Mixed-mushroom Risotto with
Parmaggiano Reggiono atop a bed
of wilted baby spinach.

Third Course

Cranberry-Apple Crisp

Local Cranberries and Apples
baked with cinnamon, brown sugar
and toasted oats.

Goodbye Summer

Local, end-of summer/early fall,
vegetarian comfort food.

First Course

Black Bean and Corn Salsa Stuffed Avocado

Avocado half, stuffed with a salsa
of corn, black beans, tomato, onion,
tomato and cilantro.

Second Course

Portabella Mushroom Burger

Balsamic marinated Portabella
mushroom on a Bulkie Roll with
sauteed red onion, red bell pepper,
melted mozzarella and Sri Racha-
Dijon aioli.

Served with Boston Bibb lettuce
and Cape Cod potato chips

Second Course

Third Course

Chocolate Pudding Parfait

Locally-made chocolate pudding,
layered with home-made whip
cream, cherries and graham
cracker crumble.

**TEAM MASSACHUSETTS
DINNER PARTY 1
Cookbook-style Recipes**

Black Bean and Corn Salsa Stuffed Avocado

1 can of black beans
4 avocados
2 jalapenos
1 large white onion
6 ears of corn
4 medium sized tomatoes
1/3 cup extra virgin olive oil
2 limes
salt and pepper
5 cloves fresh garlic
cilantro
chili powder

Cook corn in large pot with an inch and a half of water in the bottom, to steam (about 15 minutes).
Rinse and drain black beans. Dice tomatoes and onion, and chop jalapenos and garlic. Combine in large bowl. Add cilantro, lime juice, extra virgin olive oil, a heaping tablespoon of chili powder and salt and pepper to taste.
Halve avocados and remove pit and skin.
Fill each half of avocado with salsa and serve.

Portabella Mushroom Burger

8 portabella mushrooms
1 large red onion
1 red bell pepper
Mozzerella
2 tablespoons of extra virgin olive oil
4 garlic cloves
One head Boston bibb lettuce
salt and black pepper
balsamic vinegar
1 cup mayonnaise
2 tablespoons Dijon mustard
1 tablespoon Sri Racha chili saice
8 bulkie rolls
1 bag Cape Cod potato chips

Marinate mushrooms in balsamic vinegar.
Slice and sautee onion and red pepper in olive oil, salt and pepper to taste.
Sautee portabella mushrooms cap side down, in olive oil for about 10 minutes, until tender. Add one slice of mozzarella and cover until melted.
In a medium sized bowl, mix one cup mayonnaise, 4 cloves chopped garlic, 1 tablespoon Sri Racha, 2 tablespoons Dijon mustard, salt and pepper.

**TEAM MASSACHUSETTS
DINNER PARTY 1
Cookbook-style Recipes**

Add each mushroom to sliced bulgie, roll and layer with mayonnaise, sautéed pepper and onion, and one piece of rinsed bibb lettuce. Add a handful of potato chips to each plate.

Chocolate Pudding Parfait

1 box graham crackers
1 pound of halved and pitted cherries
1 quart heavy cream
simple syrup
1 quart locally-made chocolate pudding

8 small glass jars

In a large bowl, vigorously whisk heavy cream and simple syrup, until it turns to whip cream.

Take 16 graham crackers and crumble in small bowl.

Rinse pitted cherries and place in bowl.

Add two tablespoons of crumbled graham crackers to each jar. Layer two tablespoons of chocolate pudding. Add a few cherries and layer two tablespoons of whip cream. Layer another two tablespoons of crumbled graham cracker, and another two tablespoons of chocolate pudding. Top off with a layer of whip cream and a few cherries on top.

**TEAM MASSACHUSETTS
DINNER PARTY 2
Cookbook-style Recipes**

Assorted New England Cheese Plate with Accompaniments

Great Hill Blue Cheese
Smith's Farmstead Cheddar
Valley View Chevre
2 Macintosh apples
1/2 pound dried Cape Cod cranberries
1/2 pound candied walnuts
1 Baguette

Slice each cheese.
Thinly slice apples and lightly drizzle with honey, next to blue cheese.
Add small pile of dried cranberries next to cheddar.

Mushroom Risotto with Baby Spinach

12 tablespoons olive oil
2 pounds mixed mushrooms (i.e. portobella, shiitake, brown)
4 shallots, minced
4 cups arborio
16 cups vegetable stock
4 tablespoon chopped chives
1 cup grated Parmaggiano Reggiano
salt and black pepper
2 garlic cloves
1 bag of baby spinach
extra virgin olive oil
white pepper

In a large pot add 2 tablespoons of olive oil and 4 cups of Arborio. Add garlic and sautee for two minutes.

Sautee shallots and mushrooms on top of the Arborio for 2 minutes.

Add two cups of vegetable stock and keep stirring and adding slowly until Arborio is tender.

Stir in Parmaggiano Reggiano, and salt and black pepper to taste.

Rinse and dry baby spinach. Dress in extra virgin olive oil, salt, and white pepper. Add a handful to each plate.

Top each handful of baby spinach with one cup of prepared risotto. Garnish with chopped chives.

Cranberry-Apple Crisp

Filling:

2 tablespoons flour
2 tablespoons brown sugar

**TEAM MASSACHUSETTS
DINNER PARTY 2
Cookbook-style Recipes**

1 teaspoon cinnamon
4 lbs apples
2 cup cranberries

Topping:

1 cup oats
1 cup cold butter
1 1/2 cups whole wheat flour
1 cup brown sugar

Preheat oven to 400F. Peel and core apples. Slice into 1/4" slices and add to a large bowl along with cranberries. In a small prep bowl toss together dry ingredients for filling the cinnamon, flour and sugar then combine it with the fruit and set aside.

Combine topping ingredients and cut in butter until it is the texture of a coarse meal. Grab a handful and squeeze it between your fingers, if it sticks together it is ready. Pour the filling into a large buttered pie plate or 9x11 casserole dish. Top with oat mixture trying to cover all the fruit evenly. Bake for 30 to 35 minutes or until bubbly at the edges and browned on top.

TEAM MASSACHUSETTS
DINNER PARTY 1
ingredients

FIRST COURSE

Great Hill Blue Cheese
cow's milk
Smith's Farmstead Cheddar
cow's milk
rennet
Valley View Chevre
goat's milk
Macintosh apples
dried cranberries
candied walnuts
walnuts
sugar
salt
baguette
water
flour
sugar
salt
yeast
egg yolk

SECOND COURSE

extra virgin olive oil
mixed mushrooms (portabella, shiitake, brown)
shallots
arborio
vegetable stock
chives
Parmaggiano Reggiano
salt
black pepper
garlic
baby spinach
white pepper

THIRD COURSE

2 tablespoons flour
2 tablespoons brown sugar
1 teaspoon cinnamon
4 lbs apples
2 cup cranberries
1 cup oats
1 cup cold butter
1 1/2 cups whole wheat flour
1 cup brown sugar

TEAM MASSACHUSETTS
DINNER PARTY 2
ingredients

FIRST COURSE

black beans
avocado
jalapenos
white onion
corn
tomatoes
extra virgin olive oil
limes
salt
black pepper
garlic
cilantro
chili powder

SECOND COURSE

portabella mushrooms
red onion
red bell pepper
mozzarella
extra virgin olive oil
garlic
bibb lettuce
salt
black pepper
balsamic vinegar
mayonnaise
 soybean oil
 whole eggs
 vinegar
 water
 egg yolks
 salt
 sugar
 lemon juice
 natural flavors
 calcium disodium EDTA
dijon mustard
 water
 vinegar
 mustard seed
 salt
 citric acid
1 tablespoon Sri Racha chili saice
 chili
 sugar
 salt

TEAM MASSACHUSETTS
DINNER PARTY 2
ingredients

garlic
distilled vinegar
potassium sorbate
sodium bisulfite
xanthan gum
bulkie rolls
water
olive oil
sugar
salt
flour
semolina flour
pumpnickel flour
dry yeast
Cape Cod potato chips
potatoes
canola oil
salt

THIRD COURSE

graham crackers
baking soda
salt
cinnamon
butter
honey
molasses
vanilla
water
all-purpose flour
whole-wheat flour
light rye flour
sugar
baking soda
cherries
heavy cream
simple syrup
sugar
water
chocolate pudding
cornstarch
sugar
salt
cocoa powder
whole milk
egg yolks
vanilla extract

TEAM MASSACHUSETTS
DINNER PARTY 2
ingredients

chocolate chips