

Broccoli salad

Ingredients

- 3 bunches of broccoli
- 2 red peppers diced
- 1 red onion diced
- 2 cups diced cooked pancetta



Dressing

- 1.5 cups cider vinegar
- ½ cup Dijon mustard
- 5 garlic cloves sliced
- 1T black pepper
- 3 cups canola oil

Directions

- Chop broccoli florets and place in a bowl. Add remaining ingredients
- To make dressing
 - Add vinegar to a mixing bowl, then add garlic, pepper, and Dijon. Whisk together
 - Slowly add oil while still whisking
- Add dressing to chopped vegetables and pancetta, let sit in fridge for at least 2 hours, mix occasionally to make sure dressing is distributed correctly

Pumpkin Crème Brule

Ingredients

- 1 quart heavy cream
- 1 vanilla bean
- 1 t ground cinnamon
- ½ t ground nutmeg
- ½ cup sugar
- 6 egg yolks
- 1 cup pureed pumpkin

Directions

- Heat cream and split vanilla bean on the stove to 180 degrees. Remove from heat and let sit
- Combine egg yolks, sugar, cinnamon, nutmeg, and pumpkin in a large bowl
- Slowly add the hot cream to the egg mixture being careful not to cook the eggs
- Place custard mix in ramekins
- Place ramekins in a large sided pan
- Fill the pan half way with water and cover with aluminum foil
- Bake in a preheated 325 degree oven for 30-40 minutes
- Chill for 2 hours
- Top with more sugar and use torch to caramelize the sugar



Chicken and Butternut Squash Chili

Ingredients

- 1# chopped chicken breast
- 2T oil
- 1 green pepper diced
- 1 yellow onion diced
- 1 cup white navy beans
- ½ # diced butternut squash
- 1 gallon chicken stock
- 2T chili powder
- 1 T ground cumin
- S&P to taste
- 1T granulated garlic

Directions

- Place large sauce pot on stove and add oil to pan. Turn on medium high heat and heat oil till it just about smokes, add chicken and sauté until the chicken is half way cooked
- Add all the onion, peppers, squash, beans, and seasonings. Cook until onions are tender
- Add chicken stock, and simmer the chili for up to 3 hours or until the squash is tender and the chili has reduced to result in a medium thickness sauce

