

➤ Prima's Soup of the Week

Roasted Root Vegetable Soup

If you can't find celery root, use 3/4 lb. russet potatoes, peeled and sliced, and 1 to 2 celery stalks, cut into 2-inch pieces. Arrange on the baking sheet with the other vegetables and roast as directed.

Ingredients:

- 1 large or 2 small heads celery root, peeled and cut into 1-inch-thick slices
- 2 parsnips, peeled and quartered lengthwise
- 2 large leeks, white portion only, halved lengthwise and rinsed
- 1 garlic head, top one-third cut off
- 1/4 cup **Prima's Herb de Provence olive oil**
- Salt and freshly ground pepper, to taste
- 1 tsp. vermouth or brandy
- 2 1/2 cups half-and-half (may use fat free version)
- 3 cups chicken broth



Roast the vegetables

Preheat an oven to 325°F.

Arrange the celery root, parsnips, leeks (cut side down) and garlic (cut side up) in a single layer on a baking sheet. Sprinkle with the herb de provence olive oil and a little salt and pepper. Roast for 45 minutes. Turn the garlic and the vegetables over, cover the pan loosely with aluminum foil and continue to roast until the vegetables are tender, about 45 minutes more.

Puree the soup

Squeeze the pulp from the garlic into a food processor or blender, discarding the skins. Add the rest of the roasted vegetables in batches and process to a coarse puree.

Transfer the puree to a large saucepan and set over medium-high heat. Add the vermouth, half-and-half and broth, stir well and bring to a boil. Reduce the heat to low, cover and simmer for 10 to 15 minutes to blend the flavors. Season with salt and pepper. Ladle the soup into warmed bowls and serve immediately. Serves 4

Warm Spinach Salad with Cranberry Walnut Dressing

➤ Warm Spinach Salad with Cranberry Walnut Dressing

3 teaspoons **Prima's Premium Extra Virgin olive oil**

12 ounces chopped pancetta or bacon chopped

4 thinly sliced large shallots

2 teaspoons chopped garlic

2 cups wild mushrooms

1 large red onion

5 hard boiled eggs chopped

1/2 cup **Prima's Cranberry Walnut vinegar**

2 TBL Dijon mustard

Red wine to thin

12 cups fresh baby spinach leaves, washed and patted dry

6 ounces shredded swiss cheese

Salt and Pepper

Directions

- ◆ Remove the stems from the spinach and wash, drain and pat dry thoroughly. Place into a large mixing bowl and set aside. Soak wild mushrooms in warm water. Reserve water for later. and place mushrooms in a folded up paper towel.
- ◆ Sauté Pancetta, shallots, onions, and garlic in EVOO in a large sauce pan until pancetta is crispy then remove to a paper towel to drain, reserving 3 tablespoons of the rendered fat (if any). Toss mushrooms in pan to thoroughly warm through (@ 2-3 minutes). Remove mushrooms.
- ◆ Whisk in the Cranberry Walnut Balsamic Vinegar, Dijon mustard, and thin with red wine. Season with a small pinch of kosher salt and black pepper.
- ◆ Toss spinach and warm dressing in a the large bowl. Divide the spinach between plates or bowls and evenly divide all of the toppings amongst them. Season with pepper, as desired. Serve immediately.

➤ Pecan Crusted Pork Tenderloin- serves 4

2 lb pork tenderloin

Prima Olive's Cranberry Walnut Balsamic Vinegar

1 cup Finely crushed pecans

1 tea dry Indian mustard or similar

1 tea ground dry ginger

salt and pepper

Directions:

Rinse tenderloins and pat dry. Place Tenderloins in a large resealable baggie. Drizzle cranberry walnut vinegar. Seal bag and massage tenderloins so the balsamic is evenly distributed. Refrigerate for at least 4 hours.

Preheat oven to 350 degrees. Pour finely crushed pecans in a large bowl and mix in dry mustard and ginger. Mix thoroughly. Spread pecan mixture out in a large plate and roll tenderloins until completely covered. Bake uncovered for 50 minutes or until meat thermometer reaches 170 degrees. Allow to rest before serving.

 **Roasted Vegetables in Prima's Rosemary EVOO- serves 4**

1 large sweet potato peeled and cubed

2 large peppers(yellow, orange or red)cubed

1 large onion- cut in 1 inch squares

you can add more vegetables if you wish(eggplant, leeks etc are good)

Prima's Herb de Provence EVOO(@ 1/4 cup)

salt and pepper

Directions

Preheat oven to 350

Place vegetables in a large baggie. Drizzle with Prima's Herb de Provence. Mix well. Spread out on a large cookie sheet. Bake for 40 minutes or until vegetables are cooked through and slightly browned. Season as needed

Pumpkin Creme Brule- Serves 8

2 cups heavy cream

1/4 cup light brown sugar

1/4 cup sugar, plus 4 teaspoons

8 large egg yolks

1/2 teaspoon pure vanilla extract

1/4 teaspoon ground cinnamon

1/8 teaspoon grated nutmeg

1 cup mashed cooked pumpkin

8-16 whole pecans

Directions

Preheat the oven to 325 degrees F.

Arrange 8 (1/2-cup) ramekins or custard cups in a large metal baking pan.

In a medium saucepan, combine the cream, brown sugar, and 1/4 cup granulated sugar. Bring to a bare simmer over medium-high heat, stirring to dissolve the sugar. Remove from the heat.

In a medium bowl, whisk the egg yolks until frothy and lemon-colored. Slowly add 3/4 cup of the hot cream mixture, whisking constantly. Add the egg mixture to the remaining hot cream, and whisk. Add the vanilla, cinnamon, nutmeg, and pumpkin, and whisk until smooth. Strain through a fine mesh strainer into a large bowl. Divide among the prepared custard cups.

Add enough hot water to come halfway up the sides of the cups. Bake until the custards are just set in the center but not stiff, 45 minutes to 55 minutes. Remove from the oven and refrigerate until well chilled, at least 3 hours or overnight.

Meanwhile, place pecans in a baggie and drizzle Prima's Pecan Praline balsamic vinegar(@ 3 teaspoons. Mix thoroughly and lay out on a sheet of parchment or wax paper. Drizzle with a little sugar and set out overnight.

When ready to serve, sprinkle each custard with 1/2 teaspoon of the remaining sugar. Using a kitchen torch, caramelize the sugar. Place on small dessert plates and serve.