



DINNER DAILY FALL DINNER PARTY PLAN



Fall Dinner Party Plan (serves 6)



Roasted Garlic and Brie Crostini

30 cloves garlic, peeled and trimmed
3 tablespoons olive oil
 $\frac{3}{4}$ teaspoon dried thyme leaves
1 $\frac{1}{2}$ cups red and green seedless grapes, sliced in half
 $\frac{1}{2}$ cup Port wine
1 teaspoon minced fresh rosemary
1 skinny baguette (sometimes labeled ficelle), cut diagonally in $\frac{1}{2}$ " slices
8 ounces brie, rind trimmed away, at room temperature
salt and freshly ground pepper to taste

1. Preheat oven to 325 degrees. Combine garlic and olive oil in small baking dish. Bake until garlic is tender, about 40 minutes. Transfer garlic and oil to processor, add thyme and puree. Alternatively, transfer roasted garlic to bowl and mash well with fork, stir in thyme. Season with a pinch of salt and a grind of pepper.
2. Raise oven temperature to 400 degrees. Arrange bread slices on baking sheet and place in oven. Toast until tops are nicely browned, about 10 minutes. Remove from oven. Meanwhile, mix grapes, port and rosemary in bowl. Season with a pinch of salt and a grind of pepper. Let stand for 15 minutes.
3. Spread each toast slice with a small amount of the roasted garlic mixture, add a small slice of the brie and then top with a spoonful of the grape mixture. Place crostinis on platter and decorate with extra rosemary sprigs. Serve.

Roasted Baby Red Potatoes with Rosemary

3 pounds very small baby red potatoes, washed
1 tablespoon butter
1 tablespoon extra virgin olive oil
1 teaspoon minced rosemary
salt and freshly ground black pepper to taste

Place potatoes, butter, olive oil, rosemary, $\frac{3}{4}$ teaspoons salt and freshly ground black pepper in large skillet and add 1 cup water. Cover and bring mixture to boil over medium-high heat. Lower heat and simmer until potatoes are just tender throughout. Remove cover, raise heat and simmer until all of the liquid has evaporated and potatoes are sizzling. Adjust seasoning. Place in serving bowl and decorate with extra rosemary sprig.

Baby Greens Salad with Warm Port Vinaigrette, Stilton and Pear

4 heads of baby lettuces, washed, dried and torn into pieces
1 ripe, large pear, peeled, cored and thinly sliced
½ cup crumbled Stilton cheese (or other blue cheese)
1 small shallot, peeled and minced
½ cup extra virgin olive oil
2 tablespoons Port wine
1 tablespoon balsamic vinegar
2 teaspoons honey
1 ½ teaspoons lemon juice
salt and freshly ground black pepper

1. Place lettuce in large, shallow serving bowl. Top with ½ of Stilton and pear slices.
2. Place minced shallot in small skillet and cover with olive oil. Heat over medium-high heat just until the shallot starts to sizzle. Reduce the heat and simmer 2 minutes, then remove from heat.
3. Meanwhile, whisk the Port, vinegar, honey and lemon juice together in a small bowl. Whisk in the hot oil and shallot mixture. Season with salt and pepper to taste.
4. Dress the salad lightly with the dressing and toss. Place reserved Stilton and pear slices on top and drizzle a little more dressing over all. You may not need all of the dressing.

Pork Loin Roast with Cider Glaze

3 pounds center cut pork loin roast
4 cloves garlic, peeled, sliced thin
salt and freshly ground black pepper
2 tablespoons vegetable oil
1 tablespoon butter

1 tablespoon butter
3 tablespoons peeled and minced ginger
4 cups apple cider
½ cup sugar
6 whole black peppercorns

To prepare the pork loin roast:

1. Heat oven to 350 degrees. With a sharp knife, cut a slit in the roast and push each garlic slice in, distributing garlic evenly around roast. Season the roast generously with salt and pepper. In large skillet, heat the vegetable oil until very hot. Add the pork and sear well, 1 to 2 minutes, on each side. Transfer pork to small roasting pan. Add the tablespoon of butter to the skillet, stir to melt, and then pour drippings over roast. Place roast in the oven.
2. Roast the pork, basting a few times with pan drippings. Meanwhile, make the glaze (directions below). Cook pork until it's internal temperature reaches 145 degrees, about 45 minutes. Remove from oven, cover loosely with foil and let rest 10 to 15 minutes before slicing.

To prepare the glaze:

1. Add the tablespoon of butter to the skillet used to sear the pork. Turn burner to medium and melt the butter. Add the ginger and saute gently for 2 to 3 minutes. Add the cider, sugar and peppercorns.
2. Raise heat and simmer vigorously, until syrupy, about 25 minutes; the sauce may reduce to a quarter of it's volume. You should end up with about 1 cup of glaze.

To serve.

Slice the roast and drizzle with a small amount of glaze. Serve the remaining glaze in a bowl or small pitcher.



The Dinner Daily Fall Party Menu Shopping List

Dairy:

8 oz Brie cheese
4 oz Stilton (or other blue) cheese
unsalted butter
1 quart apple cider

Meat:

3 lbs center cut pork loin roast

Produce:

3 large heads garlic
small bunch seedless red grapes
small bunch seedless green grapes
fresh rosemary
4 heads assorted baby lettuces
1 ripe pear
1 small shallot
2 to 3" fresh ginger root
3 lbs very small baby red potatoes
2 lbs apples
1 lemon

Pantry:

extra virgin olive oil
dried thyme
salt
black peppercorns
balsamic vinegar
honey
vegetable oil
sugar

Misc:

1 skinny baguette (sometimes labeled ficelle)
Port wine
1 package of 2 puff pastry sheets
vanilla ice cream (optional)



**The Dinner Daily
Fall Party Menu
DO AHEAD GUIDE**

Up to 1 day ahead:

- roast garlic, process with olive oil and thyme, cover and refrigerate
- make crostini, cool completely and store in zippered plastic bag at room temperature
- make salad dressing, cover and refrigerate

Up to 4 hours before your guests arrive:

- cut away rind from brie and leave at room temperature
- make grape, Port and rosemary mixture
- wash, dry and tear lettuces, place in serving bowl, cover and refrigerate
- prep pork roast with garlic and seasoning, store uncovered in refrigerator, remove 1 hour before guests arrive
- prep ingredients for cider glaze
- prep puff pastry galette bases directly on baking sheets and store in refrigerator or cool place

30 minutes before guests arrive:

- prep potatoes and other ingredients in skillet and cover but do not start
- preheat oven
- sear roast, transfer to roasting pan and set aside
- start cider glaze
- assemble roasted garlic, brie and grape crostinis

1 hour before serving dinner:

- place roast in oven
- finish cider glaze

30 minutes before serving dinner:

- start cooking potatoes

approximately 15 minutes before serving dinner:

- take roast out when done
- reheat dressing, assemble salad and dress

Just after dinner:

- preheat oven to 425 degrees
- finish prepping apple galettes and place in oven