

Taste of Fall: October 2019 Class



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| <p>Sage and Garlic Potatoes</p> <ul style="list-style-type: none"> • 3 pounds new potatoes, scrubbed and halved or quartered, depending on size • 1 head garlic, separated into cloves and peeled • 12 leaves sage leaves • 1/3 cup sage/mushroom olive oil • Coarse Salt • Freshly ground black pepper | <p>Preheat the oven to 425 degrees.</p> <p>Pat the potato pieces dry. In a baking pan large enough to hold the potatoes in a single layer, combine potatoes with the peeled garlic, sage/mushroom olive oil and salt and pepper to taste. Stir well to coat the potatoes evenly with the olive oil. Place the sage leaves down on the pan and place potatoes over the top. Roast potatoes until fork tender and browned, about 1 hour. Serve hot and with sour cream. Makes 8 servings.</p> |
| <p>Farmers Market Onion Bread</p> <p>Choose the Fall Harvest veggies you would like. I have chosen the following based on availability of the Fall season:</p> <ul style="list-style-type: none"> • tomatoes • thin slices Red onion • Garlic • Sweet potatoes • Squash • Beets • Carrots • Sprouts • Ground Black pepper and salt • Oils & Vinegars: 1 Tuscan Herb Olive oil and Balsamic fig • Onion Bread.... can be homemade, freezer or in-store dough. • Gorgonzola | <p>Preheat oven to 375 degrees</p> <p>Choose the Fall Harvest veggies you would like.</p> <p>Chop up veggies into small pieces.</p> <p>Roll out the dough and place the veggies you've chosen on top. Then sprinkle Gorgonzola cheese on top.</p> <p>Bake in oven according to dough directions.</p> <p>Once done serve and enjoy.</p> |
| <p>Brussel Sprouts with Bacon</p> <ul style="list-style-type: none"> • Olive Oil and vinegar suggestions: Neapolitan or maple balsamic or traditional balsamic. • ½ # Newton Bacon • ½ diced red onion • 2 cloves of garlic minced • 1 Tablespoon bacon fat • 2 Tablespoons Neapolitan olive oil • 2# Brussel sprouts sliced in half • ½ tsp. Coarse salt • ¼ tsp. Ground pepper • 4 Tablespoons maple balsamic • ⅓ cup asiago cheese, grated | <p>Step 1 Heat a large nonstick skillet over medium-high heat. Add bacon fat and sauté for 5 minutes or until bacon begins to brown. Remove pan from heat. Remove the bacon with a slotted spoon, reserving 1 tablespoon drippings in pan (discard or freeze rest of drippings for another recipe).</p> <p>Step 2 Return pan to medium-high heat, add Neapolitan oil and sauté, onions, add Brussels sprouts and cook for 4 minutes. Add garlic, and continue cooking stirring frequently for color. Cook for 2 minutes or until the sprouts are crisp-tender, stirring occasionally. Remove from heat; stir in salt and pepper. Drizzle maple balsamic and sprinkle with asiago cheese and serve immediately.</p> |

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| <p>Augusta's Antipasto and Spaghetti Squash</p> <ul style="list-style-type: none"> • Spaghetti Squash • Tuscan herb olive oil • Coarse salt and pepper. • 1 Jar of Augusta's Antipasto with tuna or without • 8 oz. feta cheese • Balsamic Vinegar: Your choice. | <p>Cut a spaghetti squash in half, remove seeds and drizzle Tuscan herb olive oil and some coarse salt and pepper. Roast in a 400-degree oven until fork tender and strands.</p> <p>1 Jar of Augusta's Antipasto with tuna or without</p> <p>8 oz. feta cheese</p> <p>When squash is ready, serve hot with warmed up Antipasto sauce, sprinkle with feta and a drizzle of balsamic.</p> <p>Serve as a side to your meal.</p> |
| <p>Dessert:</p> <p>Phyllo Apple Dessert with Cinnamon Pear Reduction</p> <ul style="list-style-type: none"> • 1 box of Phyllo dough, • 1 can of pie filling of your choice • Whipping cream (homemade, whip cream in a can or cool whip) • Cinnamon Pear Balsamic, | <p>1 box of Phyllo dough, following directions bake into mini cups.</p> <p>Whipping cream (homemade, whip cream in a can or cool whip)</p> <p>Cinnamon Pear Balsamic, reduced approximately 4 to 5 minutes.</p> <p>Place pie filling into baked phyllo cup, top with whipped cream and a drizzle of cinnamon pear reduction, cooled.</p> <p>Serve immediately.</p> |

Thank you for coming! Join us next time for more exciting ways to use olive oil and balsamic vinegar in everyday cooking!*

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**Space is limited and classes fill on a first come, first served basis. To offer you the best experience possible, the Hearty Olive does charge a minimal \$10.00 fee to help purchase ingredients, create new recipes and pay our instructors.*