**Rosemary-Lemon White Bean Dip**

2 cups cooked white beans, drained but moist

1 to 3 cloves garlic, peeled (I used about 5)

Salt and freshly ground black pepper to taste

¼ cup plus 1 tablespoon extra virgin olive oil

2 teaspoons minced fresh rosemary

Grated rind of 2 lemons

Put the beans in the container of a food processor with 1 clove of garlic and two pinches of salt. Begin pulsing. Add the ¼ cup olive oil in a steady stream through the feed tube and continue processing until the mixture is smooth.

Taste, and add more garlic if you like. Then, puree the mixture again.

Place the mixture in a large bowl. Use a wooden spoon to beat in the fresh rosemary, lemon zest and the remaining tablespoon of olive oil.

Add more salt and pepper as needed. Serve immediately or refrigerate for up to 3 days.

**Baked Goat Cheese, Fava, and Artichoke Dip**

ONE 10-OUNCE LOG GOAT CHEESE, AT ROOM TEMPERATURE

 ONE 8-OUNCE PACKAGE CREAM CHEESE, AT ROOM TEMPERATURE

ZEST OF 1 LEMON, PLUS 2 TABLESPOONS JUICE

 ½ TEASPOON KOSHER SALT

1 CUP COARSELY CHOPPED DRAINED MARINATED ARTICHOKE HEARTS

1 CUP FRESH FAVA BEANS, SHELLED, BLANCHED, AND PEELED (FROZEN FAVAS ARE OKAY TO USE)

 1 BUNCH SCALLIONS, WHITE AND GREEN PARTS, CHOPPED (ABOUT 1 CUP)

¼ CUP PANKO BREAD CRUMBS

¼ CUP GRATED GRANA PADANO

CRACKERS OR TOASTED BAGUETTE SLICES, FOR SERVING

When using fresh fava beans, after shelling from the pods, blanch for 5 minutes in boiling water, rinse in cold water, and remove skin from each bean. Preheat oven to 375 degrees. In a food processor, combine the goat cheese, cream cheese, lemon zest and juice, and salt. Process until very smooth, scraping down the work bowl several times in between pulses. Add the artichokes, favas, and scallions, and pulse several times, just to break them up a bit; you want them to remain quite chunky. Scrape the mixture into a 2-quart gratin or other shallow baking dish. Sprinkle with the panko and the grated cheese.

**Chicken and Sausage Bites with Apple Cider Vinegar Sauce**

1½ POUNDS BONELESS, SKINLESS CHICKEN BREAST

1 TEASPOON KOSHER SALT, PLUS MORE TO TASTE

2 TABLESPOONS UNSALTED BUTTER

2 TABLESPOONS EXTRA-VIRGIN OLIVE OIL

1 POUND SWEET ITALIAN SAUSAGE, (ABOUT 4 LINKS) EACH LINK CUT IN THIRDS CROSSWISE

4 CLOVES GARLIC, CRUSHED AND PEELED

2 MEDIUM ONIONS, CUT INTO 1-INCH WEDGES LEFT ATTACHED AT THE ROOT

¼ TEASPOON CRUSHED RED PEPPER FLAKES

1 SPRIG FRESH ROSEMARY

½ CUP APPLE CIDER VINEGAR

1 TABLESPOON HONEY

3 TABLESPOONS CHOPPED FRESH ITALIAN PARSLEY

Slice the chicken breasts into ¾-inch strips on the bias, and season with ½ teaspoon of the salt. Add the butter and olive oil to a large nonstick skillet over medium-high heat. When the butter is melted, add the chicken and brown all over, about 2 to 3 minutes; remove it to a plate.

When all of the chicken is out of the skillet, add the sausage and garlic. Cook, turning the sausage, until it is browned all over, about 4 to 5 minutes.

Add the onions, and cook, turning the wedges, until they’re caramelized on the edges, about 8 minutes. Season with the remaining ½ teaspoon salt and the crushed red pepper.

Add back the chicken, tuck in the rosemary sprig, and pour in the vinegar and honey. Cover the skillet, and simmer until the onions have wilted and the chicken and sausage are cooked through, about 4 to 5 minutes.

Uncover, increase the heat, and boil until the sauce is reduced to a glaze, about 1 to 2 minutes. Stir in the parsley, season with salt if necessary, and serve.

**Baked Toast Sandwiches**

3 tbsp butter

8 slices sturdy whole-wheat bread

8 slices low moisture mozzarella

8 slices deli ham

1/4 cup prepared tomato sauce

8 fresh basil leaves

2 tbsp Parmesan or Grana Padano, freshly grated

1. Preheat the oven to 400F.
2. Grease a 9 x 13 baking dish with 1 tbsp of the butter.
3. Arrange 4 slices of bread in the dish, not touching.
4. Top each with one slice of cheese and two slices of the ham.
5. Spread the tomato sauce over the ham, and top with the basil leaves, then the remaining slices of cheese.
6. Spread the last 4 slices of bread with the 2 tbsp of remaining butter, and place the bread butter side up on top of the sandwiches.
7. Sprinkle the bread with the grated cheese.
8. Bake until the bread is toasted and the cheese is melted and bubbly, about 15 minutes.
9. Let sit for a few minutes before serving.

**Italian Deviled Eggs**

12 large hard-cooked eggs, peeled

2 tbsp. Dijon mustard

2 tbsp. white-wine vinegar

1/4 tsp. kosher salt

1/4 cup extra-virgin olive oil

1/4 cup finely chopped cornichons

1/4 cup finely diced zucchini

1/4 cup finely chopped roasted red bell peppers

2 tbsp. chopped drained capers in brine

2 tbsp. chopped fresh flat-leaf parsley, plus more for garnish

Halve the eggs lengthwise, and remove the yolks. Put the yolks in a mini–food processor (or in a bowl, if you’re working by hand), and add the mustard, vinegar, and salt. Process to a paste. With the machine running, add the olive oil in a stream to make a very smooth mixture.

Scrape the mixture into a medium bowl, and add the cornichons, zucchini, roasted peppers, capers, and parsley. Mix well to combine.

Stuff or pipe the mixture into the egg whites. Sprinkle with chopped parsley.

**Provolone Turnovers**

3 CUPS DURUM-WHEAT FLOUR

½ TEASPOON KOSHER SALT

2 TABLESPOONS EXTRA-VIRGIN OLIVE OIL

3 TABLESPOONS BUTTER, CUT IN SMALL CHUNKS, AT ROOM TEMPERATURE

9 OUNCES PROVOLONE, IN 12 THIN SLICES

VEGETABLE OIL FOR FRYING

HONEY FOR DRIZZLING (OPTIONAL)

You will need a food processor; a 3½-inch round cookie cutter; a heavy-bottomed skillet or sauté pan, 12-inch diameter or larger.

Put the flour, salt, olive oil, and butter chunks in the food-processor bowl. Process until the fat has been incorporated and the mixture has a sandy texture. With the processor running, pour 1 cup minus 2 tablespoons water through the feed tube, and process just until a dough forms and gathers on the blade and cleans the sides of the bowl. If the dough is too sticky, add another tablespoon or two of flour; if too dry, add 2 tablespoons water. Process briefly, until the dough comes together, turn it out on a lightly floured surface, and knead by hand a few times, until it’s smooth and soft. Press dough into a disk, wrap well in plastic wrap, and let rest at room temperature for at least ½ hour.

To make the pardulas: Cut the rested dough in half. On a lightly floured surface, roll each piece out to a rectangular sheet about 12 by 16 inches—the dough should be about ¼ inch thick. To mark twelve circles, press the cookie cutter lightly on the sheet of dough but do not cut through it. Break each provolone slice into three or four pieces, and arrange them, overlapping, to fit inside one of the traced circles, leaving space around the edges. (If the cheese slices are large or thick, or weigh an ounce or more, don’t try to fit them all inside the dough circle. Each pardula should have about ¾ ounce cheese.)

Roll the other half of the dough to roughly the same size as the first. Pick it up and drape it over the bottom dough, covering all the rounds of sliced cheese. Gently press the top sheet around the cheese layers so the edges are distinct. Dip the cookie cutter in flour, center it over one portion of cheese, and cut through both layers of dough, to the work surface, cutting out one pardula. Cut all of them the same way, then pull away the excess dough between them. Pinch the edges of each pardula, sealing the cheese inside.

Pour vegetable oil into the big skillet to a depth of ½ inch, and set it over medium heat. Let the oil heat gradually until a piece of dough starts to sizzle when dipped in (without darkening immediately). Carefully slide as many of the pardulas into the pan as fit comfortably, with some space between them. Fry until crisp and golden, about 2 to 3 minutes per side. If the cheese begins to leak out during frying, flip the pardulas to the other sides. Drain the pardulas on paper towels, and keep them warm in a low oven.

Serve as soon as possible, while the pardulas are crispy and hot and the cheese is molten (with honey drizzled on top, if you like).

**Grandma Rosa’s Apple Cake**

1 STICK UNSALTED BUTTER, AT ROOM TEMPERATURE, PLUS MORE FOR THE PAN

1 CUP FLOUR, PLUS MORE FOR THE PAN

¾ CUP GRANULATED WHITE SUGAR

2 LARGE EGGS

½ TEASPOON VANILLA EXTRACT

1 TABLESPOON BAKING POWDER

PINCH KOSHER SALT

ZEST OF 1 LEMON, GRATED

3 BAKING APPLES (SUCH AS GOLDEN DELICIOUS), PEELED, CORED, AND CUT INTO -½--INCH CHUNKS

2 TABLESPOONS LIGHT-BROWN SUGAR

½ CUP COARSELY CHOPPED WALNUTS, TOASTED

1 teaspoon cinnamon

Preheat the oven to 350 degrees F. Butter and flour an 8- or 9-inch springform pan.

In an electric mixer fitted with the paddle attachment, cream the butter and white sugar until pale and light, about 1 minute. Add the eggs, one at a time, and beat until light and fluffy, another minute or two. Beat in the vanilla. Sift together the flour, baking powder, and salt. Pour the dry ingredients into the mixer with the lemon zest, and mix until just combined.

In a medium bowl, toss together the apples, brown sugar, walnuts and cinnamon. Scrape the batter into the prepared pan, smooth the top, and then sprinkle with the apple mixture. Bake until a toothpick comes out clean from the center of the cake, about 35 to 40 minutes. Let cool on a rack, then unmold, and cut into wedges to serve.

**Italian Rum Cake**

2 cups whole milk

1 3/4 cups sugar

4 teaspoons cornstarch

Pinch kosher salt

3 large eggs

2 ounces bittersweet chocolate, finely chopped

1/3 cup diced candied orange peel (see recipe below)

1/4 cup rum

2 cups heavy cream, chilled

1/8 teaspoon ground cinnamon

36 savoiardi cookies (ladyfingers)

For the pastry cream: Pour the milk into a medium saucepan set over low heat. Whisk in 1/2 cup sugar, the cornstarch, and pinch of salt, and bring the milk to a simmer, just to dissolve the sugar.

Whisk eggs in a medium bowl. While whisking, slowly pour the hot milk into the eggs to temper them, then pour the mixture back into the saucepan. Return the saucepan to medium-low heat, and cook, stirring and whisking, until the mixture just simmers and thickens. Immediately remove from the heat and scrape into a bowl to cool. Mix in the chocolate and orange peel. Refrigerate until chilled and thickened, at least 1 hour.

For the sugar syrup: Bring 3 cups water and 1 cup of the sugar to a boil in a saucepan. Boil until reduced by about a quarter. Remove from heat, stir in the rum, and let cool completely.

When you are ready to assemble the zuppa, whip the cream and remaining 1/4 cup sugar to form soft peaks. Fold half of the whipped cream, along with the cinnamon, into the chilled pastry cream.

Make a flat layer with half of the savoiardi in a 9-by-13-inch Pyrex or ceramic dish. Brush with half of the sugar syrup to moisten, then spread half of the pastry cream on top. Top with another layer of savoiardi, and brush on the remaining syrup. Spread the rest of the pastry cream over top in an even layer, then spread with the whipped cream. If you have any savoiardi left, crumble them over the top. Chill several hours, or overnight, to let the flavors blend before serving.

**Candied Orange Peel**

3 oranges, navel work well

2 cup water

1 cup sugar

1 cup sugar

1. Cut the top and bottom from the orange.
2. Cut the peel each orange into 4 vertical pieces and remove from orange in one piece.
3. Cut the peel into thin strips.
4. Bring a pot of water to boil, reduce the heat to medium and cook the peels in boiling water for 15 minutes, drain and rinse.
5. Bring the water and sugar to a boil over medium heat in a sauce pan.
6. Add the peel, reduce the heat to medium-low and simmer until the peels are tender, about 45 minutes.
7. Drain and toss the peels in the sugar. Note: You want to drain the orange peels well. If you just throw them straight from the syrup into the sugar, the sugar will clump up. (Tip: Save the syrup and use it in ice tea.)
8. Place the peels on a cooling rack and let them sit until the coating is dry, anywhere from 24-48 hours.

**Eggplant and Rice Parmigiana**

2 cups Arborio rice

2 fresh bay leaves

6 tablespoons extra-virgin olive oil

1¼ teaspoons kosher salt, plus more for salting the eggplant

3 Italian eggplants, cut into ¼ inch-thick slices, (about 2½ pounds before trimming)

1 cup chopped onion

6 cups canned whole San Marzano tomatoes, crushed by hand

½ loosely packed cup fresh basil leaves, chopped

2 cups shredded, low-moisture mozzarella

1 cup grated Grana Padano

Preheat oven to 375 degrees F. In a medium saucepan, combine the rice, 2 cups water, bay leaves, 1 tablespoon of the oil, and ¼ teaspoon of the salt. Bring to a simmer, cover, and cook until water is absorbed, about 7 minutes. The rice will still be al dente. Spread the rice onto a sheet pan to cool.

Layer the eggplant in a large colander in the sink, and sprinkle liberally with kosher salt.

Set a flat plate large enough to cover most of the eggplant slices, weighted with cans, to help press the excess liquid and bitterness from the eggplant. After about 20 minutes, rinse and drain the eggplant and pat dry.

Heat the remaining 5 tablespoons olive oil in a Dutch oven over medium heat. Add the onion and cook until softened, about 5 minutes. Add the tomatoes; slosh out the can or bowl used for crushing with 1 cup of water, and add that as well. Season with the remaining teaspoon salt, and bring to a boil. Nestle the eggplant slices in the sauce, and simmer until tender, about 15 minutes. Stir in the basil, and remove from heat.

In a medium bowl, toss together the two cheeses. Ladle about a third of the tomato sauce into a 9x13-inch baking dish. Fish out and layer a third of the eggplant in an overlapping pattern. Spread over that half the rice, then another third of the eggplant in overlapping slices, and a third of the sauce. Sprinkle with half the cheese. Top with the final layer of rice, then eggplant and sauce, and the last of the cheese. Cover the dish with foil, taking care not to touch the cheese, and bake until bubbly around the edges, about 25 minutes. Uncover, and bake until browned and crusty on top, another 25 to 30 minutes.

**California Girls Stuffed Scones by Susan Mallery**

Filling:

4 oz. cream cheese, room temperature

2 T. sugar

¼ t. vanilla

Scones:

2 cups flour

3 T. sugar

1 T. baking powder

½ t. salt

4 T. very cold butter, in 16 small pieces

¾ cup heavy cream

1 egg, beaten

1 t. almond extract

2 oz. sliced almonds

Cinnamon sugar

Combine filling ingredients and mix well. For scones, combine flour, sugar, baking powder and salt in food processor. Add butter and pulse until it looks like coarse crumbs. Add the cream, eggs and almond extract. Pulse until it a dough forms. Gently fold in almonds. Turn the dough on to a floured surface and knead lightly 5 – 10 times, just until the dough is smooth. Do not overwork. Preheat oven to 425.

Divide dough into two balls. Pat each ball into a 12” x 8” rectangle. Top the first rectangles with the filling leaving a 1/2” border around the edge. Place the second rectangle on top of the first. Press the edges together. Cut into strips or triangles, etc. and place onto parchment paper. Sprinkle with cinnamon sugar. Bake until golden brown.