

## ***Fall in New England***

Local, seasonally-inspired,  
vegetarian comfort food.

### ***First Course***

#### ***Assorted New England Cheese Plate with Accompaniments***

Great Hill Blue Cheese - Marion, MA  
Local MacIntosh sliced apples  
drizzled in local honey  
Smith's Farmstead Cheddar -  
Winchendon, MA  
Dried Cape Cod cranberries  
Valley View Chevre - Topsfield, MA  
Candied walnuts  
Served with sliced baguette

### ***Second Course***

#### ***Mushroom Risotto with Baby Spinach***

Mixed-mushroom Risotto with  
Parmaggiano Reggiono atop a bed  
of wilted baby spinach.

### ***Third Course***

#### ***Cranberry-Apple Crisp***

Local Cranberries and Apples  
baked with cinnamon, brown sugar  
and toasted oats.

## ***Goodbye Summer***

Local, end-of summer/early fall,  
vegetarian comfort food.

### *First Course*

#### ***Black Bean and Corn Salsa Stuffed Avocado***

Avocado half, stuffed with a salsa  
of corn, black beans, tomato, onion,  
tomato and cilantro.

### *Second Course*

#### ***Portabella Mushroom Burger***

Balsamic marinated Portabella  
mushroom on a Bulkie Roll with  
sauteed red onion, red bell pepper,  
melted mozzarella and Sri Racha-  
Dijon aioli.

Served with Boston Bibb lettuce  
and Cape Cod potato chips

### *Second Course*

### *Third Course*

#### ***Chocolate Pudding Parfait***

Locally-made chocolate pudding,  
layered with home-made whip  
cream, cherries and graham  
cracker crumble.

**TEAM MASSACHUSETTS  
DINNER PARTY 1  
Cookbook-style Recipes**

***Black Bean and Corn Salsa Stuffed Avocado***

1 can of black beans  
4 avocados  
2 jalapenos  
1 large white onion  
6 ears of corn  
4 medium sized tomatoes  
1/3 cup extra virgin olive oil  
2 limes  
salt and pepper  
5 cloves fresh garlic  
cilantro  
chili powder

Cook corn in large pot with an inch and a half of water in the bottom, to steam (about 15 minutes).  
Rinse and drain black beans. Dice tomatoes and onion, and chop jalapenos and garlic. Combine in large bowl. Add cilantro, lime juice, extra virgin olive oil, a heaping tablespoon of chili powder and salt and pepper to taste.  
Halve avocados and remove pit and skin.  
Fill each half of avocado with salsa and serve.

***Portabella Mushroom Burger***

8 portabella mushrooms  
1 large red onion  
1 red bell pepper  
Mozzerella  
2 tablespoons of extra virgin olive oil  
4 garlic cloves  
One head Boston bibb lettuce  
salt and black pepper  
balsamic vinegar  
1 cup mayonnaise  
2 tablespoons Dijon mustard  
1 tablespoon Sri Racha chili saice  
8 bulkie rolls  
1 bag Cape Cod potato chips

Marinate mushrooms in balsamic vinegar.  
Slice and sautee onion and red pepper in olive oil, salt and pepper to taste.  
Sautee portabella mushrooms cap side down, in olive oil for about 10 minutes, until tender. Add one slice of mozzarella and cover until melted.  
In a medium sized bowl, mix one cup mayonnaise, 4 cloves chopped garlic, 1 tablespoon Sri Racha, 2 tablespoons Dijon mustard, salt and pepper.

**TEAM MASSACHUSETTS  
DINNER PARTY 1  
Cookbook-style Recipes**

Add each mushroom to sliced bulkie, roll and layer with mayonnaise, sautéed pepper and onion, and one piece of rinsed bibb lettuce. Add a handful of potato chips to each plate.

***Chocolate Pudding Parfait***

1 box graham crackers  
1 pound of halved and pitted cherries  
1 quart heavy cream  
simple syrup  
1 quart locally-made chocolate pudding

8 small glass jars

In a large bowl, vigorously whisk heavy cream and simple syrup, until it turns to whip cream.

Take 16 graham crackers and crumble in small bowl.

Rinse pitted cherries and place in bowl.

Add two tablespoons of crumbled graham crackers to each jar. Layer two tablespoons of chocolate pudding. Add a few cherries and layer two tablespoons of whip cream. Layer another two tablespoons of crumbled graham cracker, and another two tablespoons of chocolate pudding. Top off with a layer of whip cream and a few cherries on top.

**TEAM MASSACHUSETTS  
DINNER PARTY 2  
Cookbook-style Recipes**

***Assorted New England Cheese Plate with Accompaniments***

Great Hill Blue Cheese  
Smith's Farmstead Cheddar  
Valley View Chevre  
2 Macintosh apples  
1/2 pound dried Cape Cod cranberries  
1/2 pound candied walnuts  
1 Baguette

Slice each cheese.  
Thinly slice apples and lightly drizzle with honey, next to blue cheese.  
Add small pile of dried cranberries next to cheddar.

***Mushroom Risotto with Baby Spinach***

12 tablespoons olive oil  
2 pounds mixed mushrooms (i.e. portobella, shiitake, brown)  
4 shallots, minced  
4 cups arborio  
16 cups vegetable stock  
4 tablespoon chopped chives  
1 cup grated Parmaggiano Reggiano  
salt and black pepper  
2 garlic cloves  
1 bag of baby spinach  
extra virgin olive oil  
white pepper

In a large pot add 2 tablespoons of olive oil and 4 cups of Arborio. Add garlic and sautee for two minutes.

Sautee shallots and mushrooms on top of the Arborio for 2 minutes.

Add two cups of vegetable stock and keep stirring and adding slowly until Arborio is tender.

Stir in Parmaggiano Reggiano, and salt and black pepper to taste.

Rinse and dry baby spinach. Dress in extra virgin olive oil, salt, and white pepper. Add a handful to each plate.

Top each handful of baby spinach with one cup of prepared risotto. Garnish with chopped chives.

***Cranberry-Apple Crisp***

***Filling:***

2 tablespoons flour  
2 tablespoons brown sugar

**TEAM MASSACHUSETTS  
DINNER PARTY 2  
Cookbook-style Recipes**

1 teaspoon cinnamon  
4 lbs apples  
2 cup cranberries

*Topping:*

1 cup oats  
1 cup cold butter  
1 1/2 cups whole wheat flour  
1 cup brown sugar

Preheat oven to 400F. Peel and core apples. Slice into 1/4" slices and add to a large bowl along with cranberries. In a small prep bowl toss together dry ingredients for filling the cinnamon, flour and sugar then combine it with the fruit and set aside.

Combine topping ingredients and cut in butter until it is the texture of a coarse meal. Grab a handful and squeeze it between your fingers, if it sticks together it is ready. Pour the filling into a large buttered pie plate or 9x11 casserole dish. Top with oat mixture trying to cover all the fruit evenly. Bake for 30 to 35 minutes or until bubbly at the edges and browned on top.

**TEAM MASSACHUSETTS  
DINNER PARTY 1  
ingredients**

**FIRST COURSE**

Great Hill Blue Cheese

cow's milk

Smith's Farmstead Cheddar

cow's milk

rennet

Valley View Chevre

goat's milk

Macintosh apples

dried cranberries

candied walnuts

walnuts

sugar

salt

baguette

water

flour

sugar

salt

yeast

egg yolk

**SECOND COURSE**

extra virgin olive oil

mixed mushrooms (portabella, shiitake, brown)

shallots

arborio

vegetable stock

chives

Parmaggiano Reggiano

salt

black pepper

garlic

baby spinach

white pepper

**THIRD COURSE**

2 tablespoons flour

2 tablespoons brown sugar

1 teaspoon cinnamon

4 lbs apples

2 cup cranberries

1 cup oats

1 cup cold butter

1 1/2 cups whole wheat flour

1 cup brown sugar

**TEAM MASSACHUSETTS  
DINNER PARTY 2  
ingredients**

**FIRST COURSE**

black beans  
avocado  
jalapenos  
white onion  
corn  
tomatoes  
extra virgin olive oil  
limes  
salt  
black pepper  
garlic  
cilantro  
chili powder

**SECOND COURSE**

portabella mushrooms  
red onion  
red bell pepper  
mozzarella  
extra virgin olive oil  
garlic  
bibb lettuce  
salt  
black pepper  
balsamic vinegar  
mayonnaise  
    soybean oil  
    whole eggs  
    vinegar  
    water  
    egg yolks  
    salt  
    sugar  
    lemon juice  
    natural flavors  
    calcium disodium EDTA  
dijon mustard  
    water  
    vinegar  
    mustard seed  
    salt  
    citric acid  
1 tablespoon Sri Racha chili saice  
    chili  
    sugar  
    salt

## **TEAM MASSACHUSETTS**

### **DINNER PARTY 2**

#### **ingredients**

- garlic
- distilled vinegar
- potassium sorbate
- sodium bisulfite
- xanthan gum
- bulkie rolls
- water
- olive oil
- sugar
- salt
- flour
- semolina flour
- pumpnickel flour
- dry yeast
- Cape Cod potato chips
- potatoes
- canola oil
- salt

#### **THIRD COURSE**

- graham crackers
- baking soda
- salt
- cinnamon
- butter
- honey
- molasses
- vanilla
- water
- all-purpose flour
- whole-wheat flour
- light rye flour
- sugar
- baking soda
- cherries
- heavy cream
- simple syrup
- sugar
- water
- chocolate pudding
- cornstarch
- sugar
- salt
- cocoa powder
- whole milk
- egg yolks
- vanilla extract

**TEAM MASSACHUSETTS  
DINNER PARTY 2  
ingredients**

chocolate chips