

**Dinner Menu**



# ITALIAN NIGHT

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## Appetizers

### Caprese Salad

Buffalo mozzarella, Roma tomato, Olive oil, Vinegar, Basil

### Artichoke

Artichokes, Mayonnaise, Lemon, Capers, Thyme

### Focaccia Bread with Herb Oil

Flour, Salt, Olive oil, Chopped Herbs, Pepper, Garlic, Basil, Oregano

## Entrée

### Chicken Parmesan

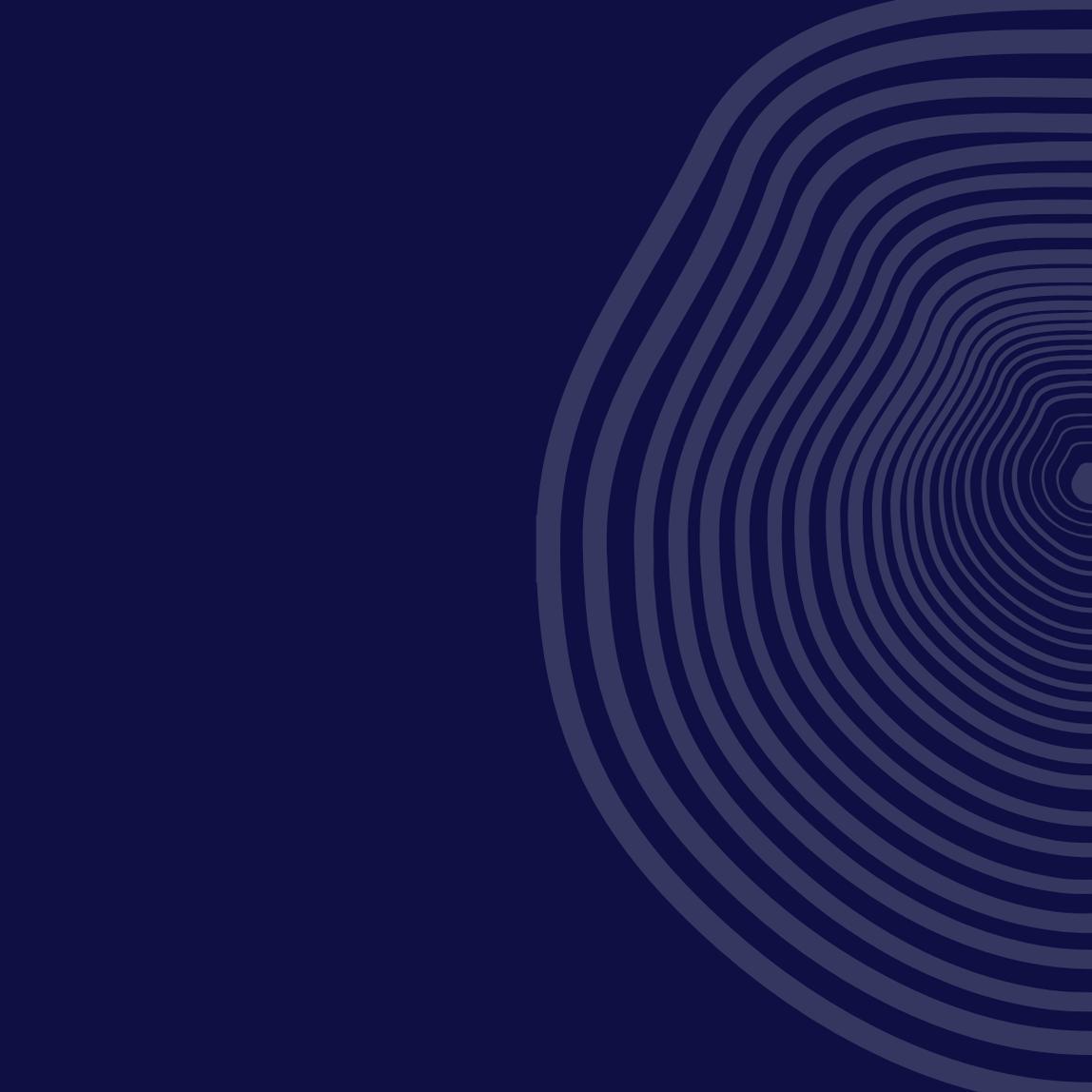
Chicken breast, Bread Crumbs, Eggs, Olive oil, Mozzarella, Angel Hair Pasta

## Dessert

### Cannolis

An Italian pastry filled with Ricotta Cheese and Chocolate Chips.





# WEST VIRGINIA NIGHT

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## Appetizers

### **Pepperoni Rolls**

Pepperoni, Butter, Eggs, Flour, Sugar, Salt, Mozzarella and Pepper Jack Cheese

## Entrée

### **Pork Chop and Sauerkraut**

Sauerkraut, Pork Chops, Garlic Powder, Salt, Pepper, Canola Oil, Paprika, Sugar

### **Green Bean Casserole**

Campbell's® Cream of Mushroom Soup, Milk, Black Pepper, Green Beans, French's® Original French Fried Onions

### **Fried Potatoes**

Potatoes, Onion, Ramps, Salt, Pepper, Vegetable oil

## Dessert

### **Black Berry Cobbler**

Black Berry, Flour, Buttermilk, Sugar, Orange, Butter, Canola oil







RECIPES

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# Caprese Salad

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## Ingredients

32 oz. tubs of Buffalo Mozzarella

12 Roma Tomatoes

Olive oil

Balsamic vinegar

Basil, chopped

## Directions

Slice cheese and tomatoes. Layer tomatoes and top with cheese. Drizzle with olive oil and vinegar. Garnish with basil leaves.



# Herb Oil

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## Ingredients

2 cups Olive Oil

1 cup Fresh Herbs, chopped (any combination of basil, parsley, oregano, tarragon, rosemary, thyme, cilantro, savory, and sage)

- OR - 1/3 cup dried herbs or a blend such as Herbes de Provence

1 tablespoon Kosher Salt

1 teaspoon Ground Black Pepper

1 tablespoon Granulated Garlic - OR - 5-6 Fresh Cloves, minced

## Directions

Warm 2 cups of olive oil to about 100° F. Add 1 cup of chopped fresh herbs or 1/3 cup dried herbs. Add the salt, pepper, and garlic. Stir together and allow to steep while you prepare the dough.



# Focaccia Bread

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## Ingredients

5 cups High-gluten or Bread Flour

2 teaspoons Salt

2 teaspoons Instant Yeast

6 tablespoons Olive oil

2 cups water, at room temperature

½ cup Herb Oil

Extra Olive oil for pan

## Directions

1. Stir together the flour, salt, and yeast in a large mixing bowl. Add the oil and water and mix on low speed with the paddle attachment until all the ingredients form a wet, sticky ball. Switch to the dough hook and mix on medium speed for 5 to 7 minutes, or as long as it takes to create a smooth, sticky dough. The dough should clear the sides of the bowl but stick to the bottom of the bowl. You may need to add additional flour to firm up the dough enough to clear



the sides of the bowl, but the dough should still be quite soft and sticky.

2. Sprinkle enough flour on the counter to make a bed about 6 inches square. Using a scraper or spatula dipped in water, transfer the sticky dough to the bed of flour and dust liberally with flour, patting the dough into a rectangle. Wait 5 minutes for the dough to relax.

3. Coat your hands with flour and stretch the dough from each end to twice its size. Fold it, letter style, over itself to return it to a rectangular shape. Mist the top of the dough with spray oil, again dust with flour, and loosely cover with plastic wrap.

4. Let rest for 30 minutes. Stretch and fold the dough again; mist with spray oil, dust with flour, and cover. After 30 minutes, repeat this one more time.

5. Allow the covered dough to ferment on the counter for 1 hour. It should swell but not necessarily double in size.

6. Line a 17 by 12-inch sheet pan with baking parchment and drizzle  $\frac{1}{4}$  olive oil over the paper, and spread it with your hands or a brush to cover the surface. Lightly oil your

hands and, using a plastic or metal pastry scraper, lift the dough off the counter and transfer it to the sheet pan, maintaining the rectangular shape as much as possible.

7. Spoon half of the herb oil over the dough. Use your fingertips to dimple the dough and spread it to fill the pan simultaneously. Do not use the flat of your hands - only the fingertips - to avoid tearing or ripping the dough.

Try to keep the thickness as uniform as possible across the surface. Dimpling allows you to degas only part of the dough while preserving gas in the non-dimpled sections. If the dough becomes too springy, let it rest for about 15 minutes and then continue dimpling. As the dough relaxes and proofs, it will spread out naturally. Use more herb oil as needed to ensure that the entire surface is coated with oil.

8. Loosely cover the pan with plastic wrap. Refrigerate the dough overnight.

9. Remove the pan from the refrigerator 3 hours before baking. Drizzle additional herb oil over the surface and dimple it in. This should allow you to fill the pan completely with the dough to a thickness of about  $\frac{1}{2}$ -inch. Cover the pan with plastic and proof the dough at room temperature for 3 hours,

or until the dough doubles in size, rising to a thickness of nearly 1 inch.

10. Place the pan in the oven. Lower the oven setting to 450° F and bake for 10 minutes. Rotate the pan 180 degrees and continue baking the focaccia for 5 to 10 minutes, or until it begins to turn a light golden brown. The internal temperature of the dough should register above 200° F (measured in the center).

11. Remove the pan from the oven and immediately transfer the focaccia out of the pan onto a cooling rack.

12. Allow the focaccia to cool for at least 20 minutes before slicing or serving.

# Artichokes

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## Ingredients

5 Artichokes

1 cup of Mayo

1 ½ Lemons

2 tablespoon of Capers

1 teaspoon of Ground Thyme

## Directions

Pour inch of water into pot. Cut top of leaves off of artichokes and place artichokes into the pot. Cook on high with lid for 15 minutes.

For Dip:

Combine the mayo, lemon juice of the lemons, capers and thyme into a bowl and mix together.



# Chicken Parmesan

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## Ingredients

8 Boneless Chicken Breasts

4 Large Eggs

1 Container Italian Bread Crumbs

4 tablespoons of Olive oil

½ tablespoon of Season Salt

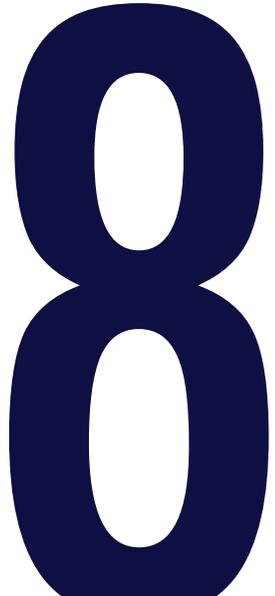
2 cup of Shredded Mozzarella

2 lbs Angel Hair Pasta

3 Jars of RAO's Marinara

## Directions

Put eggs into a bowl and scramble. Lay out a sheet of wax paper to spread bread crumbs and season salt out on. Dip each chicken breasts into eggs then roll in bread crumb mixture. Drop the breaded chicken into a frying pan with olive oil and fry till a golden brown. Place fried chicken into a baking dish and layer each chicken breast with marinara sauce. Cover with mozzarella. Place in oven at 350° F and bake for 30 minutes. Serve with Marinara sauce and pasta bed.



# Cannolis

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## Ingredients

- 32 oz. Ricotta Cheese
- 8 oz. Powdered Sugar, Sifted
- 1 bag Semi-Sweet Chocolate Chips
- 4 Prepackaged Pie Crusts

## Directions

1. Using a paring knife, make sure circles are cut all the way through.
2. Roll each circle of dough around a metal cannoli tube. Overlap the ends and press to seal, flaring out the edges slightly.
3. Bake in the oven with cannoli tube
4. Remove cannoli shells from hot grease and drain on paper towels, seam side down.



5. Let cool 2 minutes before trying to remove metal tube.
6. To remove the tube hold cannoli shell-down on the paper towel and carefully slide the tube out one end.
7. Leave cannoli shells on paper towel, seam side down to cool completely.
8. For filling, drain ricotta cheese over cheesecloth if ricotta is watery.
9. Combine ricotta cheese, chocolate chips, and powdered sugar until smooth. Fill cannoli shells generously.

# Pepperoni Rolls

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## Ingredients

1 cup Warm Water (100° F)  
½ teaspoon White Sugar  
¼ oz. Active Dry Yeast  
5 cups All-Purpose Flour  
¾ cup White Sugar  
2 teaspoons Salt  
2 Eggs, beaten  
½ cup Butter, melted  
8 oz. Pepperoni, sliced  
2 cup mix Pepper Jack and Mozzarella  
cheese, shredded

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## Directions

1. Dissolve 1/2 teaspoon sugar in 1 cup of warm water in a small bowl. Sprinkle yeast over the water and let stand for 5 minutes.

2. Mix flour, 3/4 cup sugar, and salt in a large bowl. Stir in the yeast mixture, beaten eggs, and melted butter. When the dough has pulled together, turn it out onto a lightly floured surface and knead until smooth and elastic, about 8 minutes.

3. Lightly oil a large bowl, then place the dough in the bowl and turn to coat with oil. Cover with a light cloth and let rise in a warm place (80 to 95 degrees F (27 to 35 degrees C)) until doubled in volume, about 1 1/2 hours.

4. Preheat an oven to 350 degrees F (175 degrees C). Grease a cookie sheet.

5. Punch down the dough, and divide it into 20 equal pieces about the size of a golf ball. Using your hands, flatten each piece into a small rectangle about 4 inches square. Place 3 slices of pepperoni down the center of each dough square, overlapping the slices. Place another row of 3 slices next to the first. Roll the dough around the pepperoni slices and cheeses, pinch the edges closed, and place the rolls on the prepared cookie sheet.

6. Bake the rolls in the preheated oven for 14 to 16 minutes, until the bottoms are lightly browned and the tops are barely golden.

# Pork Chop and Sauerkraut

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## Ingredients

3 cans Sauerkraut, drained

Sugar

1 tablespoon Garlic Powder

1/2 teaspoon Salt

1/2 teaspoon Pepper

8 Pork Chops

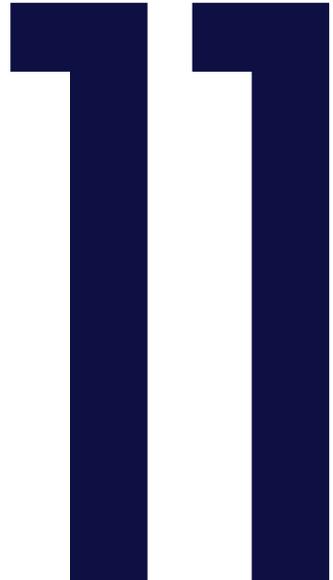
2 tablespoons Canola oil

1/4 teaspoon Paprika

## Directions

In a large bowl, combine the sauerkraut, sugar and seasonings; spoon into an ungreased baking dish.

In a large skillet, brown pork chops in oil; drain. Place chops over the sauerkraut mixture. Sprinkle with paprika. Cover and bake at 350° for 1 to 1 1/4 hours or until a meat thermometer reads 160°.



# Green Bean Casserole

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## Ingredients

1 (10 3/4 oz.) can CAMPBELL'S® Cream  
of Mushroom Soup  
3/4 cup Milk  
1/8 teaspoon Black Pepper  
18 oz. Frozen Green Beans, cut and  
thawed  
1 1/3 cups FRENCH'S® Original or  
Cheddar French Fried Onions

## Directions

Mix soup, milk and pepper in a 1 1/2 qt.  
baking dish. Stir in beans and 2/3 cup  
French Fried Onions.  
Bake at 350°F for 30 minutes or until hot.  
Stir. Top with remaining 2/3 cup onions.  
Bake 5 minutes until onions are golden.



# Fried Potatoes

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## Ingredients

10 sliced Potatoes  
2 tablespoon Vegetable oil  
2 Onions, chopped  
1 Ramp, Wild West Virginia Leaf  
Salt  
Pepper

## Directions

Slice potatoes and fry with onions and ramps in a large skillet pan. Add salt to taste.

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# Black Berry Cobbler

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## Ingredients

For Pie:

Cooking Spray

24 oz. Black Berry

1/4 cup Whole-Wheat Flour

1/4 cup Sugar

1 Orange, zest finely grated

For Topping:

1/4 cup Whole-Wheat Flour

1/4 cup All-Purpose Flour

2 tablespoons plus 1 teaspoon Sugar, divided

1/2 teaspoon Baking Powder

1/4 teaspoon Baking Soda

1/4 teaspoon Salt

2 tablespoons chilled unsalted Butter, cut into small pieces

1/3 cup lowfat Buttermilk

2 tablespoons Canola Oil



## Directions

Preheat the oven to 400 degrees F. Coat an 8 by 8-inch baking dish with cooking spray. In a large bowl, toss the berries with whole wheat flour, sugar and zest. Transfer the berry mixture to the baking dish and set aside. In a medium bowl whisk together the whole-wheat flour, all-purpose flour, 2 tablespoons of sugar, baking powder, baking soda and salt. Cut in the butter using 2 knives or a pastry cutter until many small pebble-sized pieces are formed.

In a small bowl or pitcher, whisk together the buttermilk and oil. Add the buttermilk-oil mixture to the dry ingredients and mix until just moistened. Do not over mix. Drop the batter onto the fruit forming 6 mounds. Sprinkle with the remaining teaspoon of sugar. Bake for 30 minutes, until fruit is bubbly and top is golden. Let stand for at least 10 minutes before serving.

