

Christmas *Signature* Recipes



Westminster
Communities
of Florida

Christmas *Signature* Recipe

Ingredients

¼ cup	Parmesan cheese, grated
3 tbsp.	Extra-virgin olive oil
2 tbsp.	Whole-grain mustard
1 tbsp.	Champagne vinegar
¼ tsp.	Kosher salt
2 hearts	Romaine lettuce, torn
1 head	Radicchio, roughly chopped
¼ cup	Fresh basil, chopped
½	Cucumber, peeled and diced
1	Avocado, sliced in half, pitted and diced
¼ tsp.	Salt

Chopped Romaine and Radicchio Salad

Serves 6

Directions

1. In a bowl add the Parmesan cheese, olive oil, mustard, vinegar and salt, mix well and set aside.
2. In a large bowl, toss together the romaine, radicchio, basil, cucumber and avocado.
3. Pour the dressing over the salad, sprinkle with the salt and toss gently to coat and combine.



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Ingredients for Roast Beef

1 - 5 lb.	Beef top round roast
2 tbsp.	Dijon mustard
¼ cup	Black pepper, crushed or freshly ground
16 oz.	Cremini mushrooms, halved
1 tbsp.	Extra virgin olive oil
4 tbsp.	Salted butter
	Kosher salt

Ingredients for White Wine Cream Sauce

½ cup	White wine or chicken broth
2 tbsp.	Salted butter
2 tsp.	Fresh thyme, chopped
2 cups	Heavy cream or whole milk
⅓ cup	Parmesan, grated
	Kosher salt and pepper

Roast Beef with Mushrooms and White Wine Cream Sauce

Serves 8



Directions

1. Pre-heat the oven to 475°. Rub beef with Dijon mustard and season generously with peppercorns and salt.
3. In a large oven-safe skillet, toss the mushrooms with olive oil, salt and pepper. Place the beef over the mushrooms. Add the butter to the top of the beef. Transfer skillet to oven and roast until the beef is 120° to 125°.
4. Remove beef and mushrooms from the skillet and cover with foil. Let rest 15 minutes before slicing.

Directions for White Wine Cream Sauce

1. Place the same skillet used to roast the beef over high heat. Add the wine and scrape up any browned bits off the pan. Simmer 3-5 minutes or until the wine has reduced by about one third to half.
2. Add the butter and thyme and continue cooking another 2 minutes until the butter has melted into the sauce. Slowly pour in cream, stirring, and bring the sauce to a boil. Reduce the heat to low and simmer 5 minutes or until the sauce has thickened slightly.
3. Remove from heat and stir in the Parmesan. Season the sauce with salt and pepper to taste.
3. Slice the beef and serve with the warm cream sauce and roasted mushrooms.

Christmas *Signature* Recipe

Ingredients

1½ lb.	Green beans, trimmed
¼ lb.	Bacon, chopped (about 3 slices)
¼ cup	Shallots, chopped (about 2 shallots)
1 clove	Garlic, chopped
2 tbsp.	Sherry wine vinegar
1½ tbsp.	Dijon mustard
½ tsp.	Dry mustard
¼ cup	Extra-virgin olive oil
½ cup	Soft goat cheese, crumbled
¼ cup	Dried sweetened cranberries
	Kosher salt

Green Beans with Warm Bacon Dressing

Serves 6



Directions

1. Blanch the beans in a large pot of boiling salted water until tender-crisp, about 4-5 minutes. Drain. Place beans in a large bowl.
2. Set a skillet over medium heat. Cook the bacon. When done, transfer to a paper towel-lined plate to drain, reserving the drippings in the skillet. Add the shallots and garlic to the drippings. Sauté over medium heat, 1 minute or just until soft. Add the vinegar, Dijon mustard and dry mustard. Whisk, stirring to loosen the browned bits in the bottom of the skillet. Remove from the heat and slowly whisk in the olive oil.
3. Toss the beans with the warm dressing. Season with salt. Arrange on a serving platter. Sprinkle with the reserved bacon, goat cheese and dried cranberries. Serve immediately.



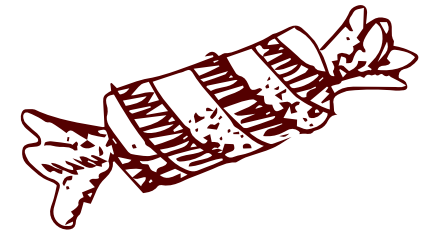
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Ingredients

2 cups	Heavy cream
2 tbsp.	Sage, finely chopped
1/8 tsp.	Ground nutmeg
1 large	Onion, peeled and thinly sliced
1 clove	Garlic peeled and minced
1/4 tsp.	Salt
1/4 tsp.	Black pepper
1 tbsp.	Butter
2 1/4 lbs.	Sweet potatoes, peeled and thinly sliced
2 cups	Shredded Swiss cheese, firmly packed

Sweet Potato Gratin

Serves 8-10



Directions

1. Pre-heat the oven to 400°. Stir together the cream, sage, nutmeg, onion, garlic, salt and pepper and cook in a saucepan on medium heat, for 5 minutes. Keep it just below boiling if you can.
2. Lightly butter a 9 x 13 in. casserole dish with the butter. Spoon out one quarter of the cream-and-onion mixture into the baking dish, then layer one third of the sweet potatoes on top. Cover with another quarter of the cream-and-onion mixture.
3. Add another layer of potatoes, followed by cream, and then sprinkle on one third of the cheese. Finish off with a final layer of potatoes, cream and the rest of the cheese. Sprinkle on a little black pepper.
4. Cover the dish with aluminum foil and bake in the oven for 45 minutes, remove the foil and cook for a further 15 minutes to allow the cheese to brown. Take out of the oven and sprinkle with a few sage leaves before serving.

Christmas Signature Recipe

Ingredients

1 cup	Hazelnuts, skins removed
1 cup	All-purpose flour
½ tsp.	Baking powder
½ tsp.	Salt
8 tbsp.	Butter, room temperature
⅓ cup	Sugar
1	Egg
1 tsp.	Vanilla extract
4 oz.	Semisweet chocolate

Chocolate-Dipped Hazelnut Shortbread

Yields 12 cookies

Directions

1. Pre-heat oven to 350°.
2. Place hazelnuts on baking sheet. Bake until they're a shade darker and fragrant, about 10 to 15 minutes. Remove from oven and set aside to cool.
3. Lower oven to 325°.
4. Place hazelnuts in blender or food processor and pulse to coarse bits; set aside. Whisk together flour, baking powder, and salt to blend; set aside.
5. In another bowl, beat butter and sugar together with a wooden spoon until smooth. Beat in egg. Gradually mix in flour mixture. Add the chopped hazelnuts and mix until distributed evenly throughout. Form into finger sized logs, about 1 ½ to 2 tablespoons dough each, and place on greased cookie sheets.
6. Bake until firm, about 15 minutes. Remove from oven and cool on racks.
7. In a saucepan over lowest heat or in a double boiler, melt chocolate. Dip 1 end of cooled cookies into melted chocolate. Place back on cookie sheet to harden.

