



From my
Kitchen
to
your *Table...*

*Chef
Michael*

I have been a chef and cook for the better part of 35 years. At a very young age, my goal was to accomplish a passion for cooking at the highest level and to always challenge myself to learn more.

In 1971, I began my introduction to the world of culinary arts at Tony's Lobster House in Sparkhill, NY. There I worked with amazingly talented Asian chefs and I realized their supremacy in cooking seafood. I learned various techniques and methods in the art of cooking fish and seafood dishes from these learned chefs and I rose to become head chef.

My culinary travels next took me to Romolo's in Congers, NY where I worked as a sous chef alongside some of the best, most renowned Italian chefs from Abruzzo, Italy. I learned some of the most authentic Italian cooking from these talented beings, that I still use today.

In 1990, I branched out of my culinary comfort zone and accepted a position at Les Bon Copains, a most well-known French eatery in Suffern, NY. There I developed a French flair for cooking that I began to infuse in many of my dishes. And in 1993, I finally opened my own restaurant, Carmichael's in Suffern, NY.

All of my culinary experiences led me to the opening of my own establishment, where I combined all the different tastes, techniques and foods I learned about over the years into my own menu and dishes. Triumphantly, I was awarded five stars from award-winning food critics Elaine Bissell and John Combs. Being the chef of my own restaurant was the highlight of my culinary career and I am proud to have brought such satisfaction and happiness to my customers.

Throughout my experiences, as a chef, cook and restaurant owner, I have always prided myself on being aware of the importance of using the finest quality ingredients. And I have, always, found the best products shopping at Teitel Brothers Wholesale and Retail Grocery Store in the Bronx, NY. As a purveyor of the finest Italian imported goods, their prices cannot be beat and their selection of items is most variable. Throughout this book, you will find references to certain ingredients that can be found at Teitel Brothers, as well as other such establishments in the area.

It is my utmost pleasure to share with you all some of my most heartfelt recipes that served both my patrons and my family at home well during my 35 year career in the culinary industry. These recipes are part of my history as a chef and cook and it is an honor to pass them on FROM MY KITCHEN TO YOURS.

Sincerely,

Chef Michael





Welcome to Teitel Brothers Wholesale and Retail Grocery Company located at **2372 Arthur Avenue** in the heart of Little Italy of the Bronx. A third generation, family owned and operated business, Teitel Brothers offer the finest Italian imported, gourmet specialty items and the lowest retail and wholesale prices at market value.

Think parmigiano, prosciutto, imported olive oil, canned tomatoes, aged vinegar, pasta, dried and fresh sausage and so much more!!

Jacob and Morris Teitel, brothers and Jewish Austrian immigrants, first arrived in America, through Ellis Island, in 1912. Tailors by trade, the brothers assimilated to the area, people, customs and way of life. In 1915, Jacob and Morris decided to start a new venture-together they opened Teitel Brothers Grocery Store on Arthur Avenue in the Bronx. Although the neighborhood was, predominantly, Italian, it was not uncommon to find merchants of Jewish descent. In fact, Jacob learned to speak Italian before he learned to speak English. The family lived upstairs from the grocery store in a three bedroom apartment with five people. Gilbert Teitel, son of Jacob, recalls his father knocking on a steam pipe to get his mother's attention. This signal meant that the store was busy and her help was needed to wait on customers. At the foot of the store's entrance sits a mosaic tile Star of David. Jacob had the Jewish Star installed during the Great Depression. "My father wanted people to know what our family heritage was, what we stood for and what was important to us," says Gil. "He had family in Europe during this time that were unable to make it out of the country safely. His culture and religion were very important to him and to our family."

Culture, religion and family values are at the heart of what makes Teitel Brothers still in business today. Run by Gilbert and his sons Jean, Michael, Eddie and Billy Fassbender Eddie's childhood friend. Teitel Brothers is open year round Monday-Saturday, 7:00am-5:30m, except for Jewish Holidays.

The store is, always, stocked with the best olive oils, tomatoes, jarred and bulk olives, aged vinegars, beans, pastas, imported and domestic cheeses, baccala, prosciutto, soppressata, fresh and dried sausages, flours, rice, nuts, candied and dried fruits, cookies, panettones, and much more!!

For over 100 years, Teitel Brothers has catered to a vast and distinctive clientele, including neighborhood retail customers and wholesale grocery stores and restaurants spanning the tri-state area and beyond. Known for their high quality Italian, gourmet specialty items, Teitel Brothers continues to carry the lowest retail and wholesale prices that can't be beat in any market.

So come visit Teitel Brothers Wholesale and Retail Grocery Company on Arthur Avenue in the heart of Little Italy of the Bronx!! Where you're welcome like family!!



TEITEL BROTHERS

2372 Arthur Ave., Bronx; (718) 733-9400, TeitelBros.com

As the old saying goes, you don't want to know how the sausage is made. But Teitel Brothers has no problem revealing what they put in their three kinds of Italian sausage. The casing (hog for the sweet and hot sausages, sheep for the cheese and parsley sausage) is supple yet strong, and all the meat is grass-fed pork loin for better texture and flavor. Not much has changed since Austrian-born brothers Jacob and Morris Teitel opened this 900-square-foot market back in 1915. The shop is now in its fourth generation, and Gilbert Teitel and his sons Michael, Eddie and Jean try to keep quality high and prices low. Loyal customers often wait in lines that stretch three blocks for their sweet, hot, and cheese and parsley sausages, all \$2.95 a pound. Even on a Tuesday morning, the place is a madhouse, with old ladies screaming at the eight workers behind the counter in a wide variety of languages. But don't worry, the line moves fast and the sausages are worth the experience. (Daily News Article Dec. 16, 2012)



Baked Clams Oreganata

2 dozen little neck clams
 ½ cup Don Luigi Extra Virgin Olive Oil
 ¼ cup dry white wine
 1 tsp dried oregano
 3 cloves of garlic chopped fine

½ tsp ground black pepper
 1 ½ cups bread crumbs *
 4 Tbsp salted butter
 1 cup chicken broth
 2 Tbsp flat italian parsley

1. Open clams over bowl, saving liquid. Rinse clams and place on baking pan. Pour liquid through coffee filter into bowl.
2. Add olive oil, white wine, oregano, black pepper, parsley, and bread crumbs.
3. Mix well. Sprinkle bread crumb mixture over clams.
4. Drizzle with olive oil. Add a drop of butter on each clam. Add chicken broth on the surface of the pan.
5. Bake in 550 degree oven for 10 min.
6. Serve with lemon and garnish with parsley.

* Freshly made at Addeo's or Madonia Bakery on Arthur Ave.





Stuffed Mushrooms with Ricotta and Sweet Sausage

1 ½ lb sweet italian sausage out of casing
6 Tbsp salted butter ¾ lb ricotta
Fresh ground black pepper to taste ¼ cup chicken broth
30 whole white mushrooms

1. Remove stems from mushrooms. Clean and slice stems. Rinse and place mushroom caps on roasting pan.
2. Saute sausage with 4 Tbsp of butter until well cooked. Add sliced stems. Add fresh black pepper.
3. Saute until liquid is evaporated.
4. Place sausage mixture in refrigerator to cool for 5 minutes.
5. When cool put sausage mixture in Cuisinart. Add ricotta and chop until fine.
6. Place in pastry bag and stuff mushroom caps. You may also stuff them using a tablespoon if pastry bag is not available.
7. Place a small piece of butter on top of each mushroom.
8. Add chicken broth to roasting pan. Place pan under broiler until mushrooms start to brown and finish in 550 degree preheated oven for 10 minutes.



Escargot Bourguignon in Mushroom Caps

30 large white mushroom caps (stems removed)

6 oz can Roland escargot French or Thailand

½ lb soft salted butter

½ cup sliced shallot

½ cup sliced garlic

½ cup flat chopped italian parsley

4 Tbsp Edda Lucca Extra Virgin Olive Oil

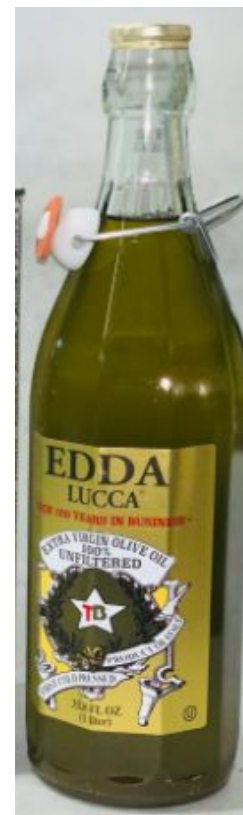
¼ cup dry white wine

1 tsp granulated garlic

1 Tbsp Pernot French Anise Liqueur

¼ tsp cracked black pepper ¼ cup chicken broth

1. Boil mushroom caps in lightly salted water for 30 seconds. Remove and place in ice bath until cooled.
2. Remove from ice bath and place on roasting pan or baking dish. Place 1 escargot in each mushroom cap.
3. Set aside.
4. Prepare herb butter by sauteing slice shallot and garlic until caramelized in sauce pan. Add white wine, Pernot, ¼ tsp cracked black pepper, parsley and granulated garlic.
5. Pour in bowl and refrigerate until cool.
6. When mix is cooled, pour in Cuisinart and add butter.
7. Place butter mix in pastry bag and squeeze over escargot until top of mushroom is completely covered.
8. Pour a little chicken broth on bottom of roasting pan, and roast in preheated 550 degree oven for 10 minutes or until brown.



Orange Tarragon Lobster Salad

¼ cup Edda Lucca Extra Virgin Olive Oil

¼ cup fresh tarragon

½ cup rice vinegar

½ tsp salt

1 shallot chopped

3 cups mesclun greens

orange segments peeled (optional)

1 ¼ lb lobster steamed for 8 - 10 min. and chilled in ice bath

⅓ cup orange juice

1 Tbsp Dijon mustard

fresh cracked pepper/salt (to taste)

2 Tbsp orange zest

6 steamed asparagus spears

1. Begin by whisking mustard with oil. Add tarragon, orange juice, rice vinegar, salt, pepper, shallots, and orange zest to make dressing.
2. Remove meat from lobster. Whisk above dressing with lobster. Let marinate in refrigerator for 10-15 min.
3. In large mixing bowl, mix mesclun greens, asparagus spears, and orange segments if desired. Add marinated lobster. Mix and serve on a flat plate or martini glass for a little flair.



Tri-Colored Salad in Balsamic Vinaigrette

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| ¼ cup balsamic vinegar | ¼ cup red vinegar |
| 1 ½ Edda Lucca Extra Virgin Olive Oil | 1 Tbsp Dijon mustard |
| ¼ cup water | ¼ tsp black pepper |
| ½ tsp salt | 1 shallot chopped fine |
| 1 garlic clove chopped fine | small head of radicchio |
| 6 cups baby arugula | 1 endive |
| gorgonzola cheese or shaved parmigiana (optional) | |

1. Place baby arugula in mixing bowl. Chop radicchio and endive. Mix into salad. Place in refrigerator.
2. Prepare dressing. Whisk mustard and olive oil until smooth. Add red and balsamic vinegar, salt, pepper, shallot, garlic, and water. Whisk until smooth. Add black pepper to taste. Use Cuisinart or blender to emulsify dressing.
3. Drizzle over salad. Mix and serve. Top with gorgonzola cheese if desired.

Optional Quick and Simple Dressing Variation

Mix 3 oz Don Luigi Unfiltered Extra Virgin Olive Oil with 1 oz Francesconi Aged Balsamic Vinegar, ½ oz water, ½ tsp sea salt, and cracked black pepper to taste. Whisk and mix into salad.



Pasta e Fagioli

2 cans cannellini beans	28 oz can of Francesconi plum tomatoes
8 oz chicken broth	½ cup chopped white onion
3 cloves garlic peeled and chopped	salt/pepper
parmigiano reggiano	4-5 leaves of fresh basil
1 lb Tubettini pasta	
6 Tbsp Edda Lucca Extra Virgin Olive Oil	
½ cup prosciutto chopped (prosciutto skins make it even better)	

1. In saucepan, saute onion and garlic in oil. Add prosciutto and skins. Caramelize until golden.
2. Add tomatoes, chicken, broth, salt, pepper, and basil. Simmer for 20 minutes. Add beans.
3. Cook pasta in lightly salted water for 4-5 min. Strain and add to beans. Allow to simmer to desired tenderness.
4. Serve with grated



Marinara Sauce



28 oz can of Francesconi plum tomatoes
(San Marzano DOP preferred)
4 Tbsp Edda Lucca Extra Virgin Olive Oil
3 cloves garlic chopped

$\frac{3}{4}$ tsp salt
 $\frac{1}{4}$ tsp black pepper
pinch oregano

1. Sauté garlic and oil until light brown.
2. Add tomatoes. Rinse can with 4 Tbsp cold water. Add to tomatoes. Add remaining ingredients.
3. Let simmer for 20 minutes on medium flame.
4. Set flame off and smooth with whisk.
5. Cook desired pasta and serve. Top with cheese.





Homemade Gnocchi

1 lb ricotta
nutmeg
¼ cup grated cheese

2 whole eggs
½ tsp salt

¼ tsp fresh ground
1 ¾ cups flour

1. In a mixer with a dough hook, mix all ingredients except for flour.
2. Add ½ cup flour at a time. Mix slowly until smooth.
3. On a clean flat floured surface, remove dough from bowl and cutting 1 cup at a time and roll on floured surface. Roll into a ¾ inch thick rope and cut with sharp knife into ¾ inch segments.
4. Lightly dust with flour. Shake excess off and place in lightly salted water. Extra gnocchi may be frozen and served at a later date. (Frozen gnocchi should not be defrosted before cooking)
5. Serve with favorite sauce.





Penne Filetto Di Pomodoro

28 oz can of Francesconi plum tomatoes
 (San Marzano DOP preferred)
 2 cloves of garlic
 ¼ cup chopped prosciutto
 3 Tbsp Edda Lucca Extra Virgin Olive Oil
 Pinch fresh cracked pepper
 6 leaves fresh basil

½ cup chopped Spanish onion
 ½ tsp salt
 1 bay leaf
 pinch oregano
 1 lb DeCecco penne
 ⅓ cup Reggiano parmigiano
 Pinch of salted butter

1. In saucepan saute garlic in olive oil until light brown.
2. Add plum tomatoes. Add salt, fresh cracked pepper, pinch oregano, and 2 leaves of fresh basil. Allow to simmer for 20 min. Whisk and set aside.
3. In saute pan add 4 Tbsp of olive oil. Saute onion and add prosciutto and butter. Add 1 bay leaf and cooked tomato mixture.
4. Let simmer for 10 minutes. Cook pasta according to package. Strain pasta.
5. Top with sauce. Sprinkle with parmigiano, fresh basil, and serve.





Spaghetti Puttanesca

28 oz can of Francesconi plum tomatoes
(San Marzano DOP preferred)
1 Tbsp chopped capers
½ cup mixed pitted olives (green and black)
6 Tbsp Edda Lucca Extra Virgin Olive Oil
¼ tsp fresh black cracked pepper
1 lb DeCecco spaghetti

5 cloves garlic
3 fillets anchovies
Add ½ tsp salt
3 leaves fresh basil
pinch of oregano
¼ cup parmigiano reggiano

1. Saute 2 cloves of garlic in 3 Tbsp olive oil. Add plum tomatoes.
2. Add ½ tsp salt, ¼ tsp fresh black cracked pepper, 3 leaves fresh basil, and pinch of oregano. Simmer for 20 minutes.
3. In sauce pan, saute 3 cloves of chopped garlic until lightly brown. Add anchovies, olives and capers. Saute for 1 min. Add cooked tomato mix. Simmer for 2 min. Set aside until pasta is ready.
4. Cook pasta until preferred tenderness. Strain. Toss in sauce. Sprinkle with parmigiano reggiano.





Risotto

2 cups Arborio rice	1 cup chopped Spanish onion
2 garlic cloves chopped	1 ½ quarts chicken broth
½ dried porcini mushrooms soaked in warm water for 1 minute until tender	
¼ cup white wine	3 Tbsp salted butter
6 Tbsp Edda Lucca Extra Virgin Olive Oil	1 tsp flat parsley
1 ½ cups white sliced mushrooms	Grated parmigiano

1. Remove mushrooms from water. Pour water through coffee filter. Set water aside.
2. Saute onion and garlic in olive oil until transparent. Add salted butter, porcini mushrooms, and white mushrooms.
3. Rinse and add uncooked rice to pan.
4. Add white wine, chicken broth, and liquid from porcini mushrooms.
5. Simmer on medium flame and stir constantly for approximately 25 min or until liquid is absorbed.
6. Add boiling chicken stock if needed.
7. Garnish with grated parmigiano and 1 tsp flat italian parsley.



Chicken Cacciatore

1 whole chicken cut into pieces at joints
Edda Lucca Extra Virgin Olive Oil
½ cup Spanish onions chopped
1 clove garlic chopped fine
¼ cup chopped prosciutto
¼ cup white wine
28 oz can of Francesconi plum tomatoes
2 bay leaves
1 Tbsp butter
¼ cup chicken stock

1. Saute chicken in hot oil in saucepan. Brown all sides.
2. Remove from pan.
3. Add 1 Tbsp olive oil and saute onion until light brown. Add garlic, prosciutto, bay leaves, and 1 Tbsp butter, until caramelized.
4. Add white wine, chicken stock, and plum tomatoes.
5. Place chicken back in saucepan and place in preheated 550 degrees for 30 min. (optional- fresh sauteed mushrooms or sauteed bell peppers may be added to sauce.)



Chicken Marbella with Lemon Slices

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| 2 whole chicken cut up with skin on | ¼ cup capers with bit of juice |
| 6-8 garlic cloves chopped fine | 2 bay leaves |
| 2 Tbls dried Sicilian or Greek Oregano | ¼ cup brown sugar |
| Coarse sea salt and freshly ground pepper to taste | 1 cup white wine |
| ¼ cup Edda Lucca Extra Virgin Olive Oil | Pinch of fresh rosemary |
| ¼ cup red wine vinegar | 1 cup pitted prunes |
| ½ cup green pitted olives (Spanish or Castelvetro) | |
| 1 small orange or Meyer lemon unpeeled, cut into ½ inch slices | |
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1. Combine garlic oregano, salt, pepper, olive oil red wine vinegar, olives, capers, bay leaves rosemary and prunes in large bowl. Place cut up chicken and marinate in refrigerator for 3-4 hours or overnight.
 2. Preheat oven to 350 degrees. Place chicken in a single layer in roasting pan. Pour remaining marinade over chicken. Sprinkle chicken with brown sugar. Pour white wine over chicken.
 3. Bake for 50 minutes to 1 hour or until juices run clear when pierced with fork.
 4. Place chicken on plate and spoon juices with olives, capers and prunes over chicken.



Chicken Marsala

4 chicken cutlets tenderized thin

Caputo 00 flour

¼ cup Florio Sweet Marsala

1 Tbsp of salted butter

Edda Lucca Extra Virgin Olive Oil

1 ½ cups of sliced white mushrooms

1 tsp chopped flat italian parsley to garnish

¼ cup demi glaze

2 Tbsp chopped shallots

½ cup chicken stock

2 oz dried Porcini mushrooms

1. Soak Porcini mushrooms for 1 min. in lukewarm water. Separate mushrooms from water. Pour water through a coffee filter to discard any soil. Place water on side.
2. Lightly flour chicken breast. Saute in hot oil until brown on all sides.
3. Eliminate oil and add 4 Tbsp Edda Olive Oil, chopped shallots 1 ½ cups of sliced white mushrooms. Caramelize until brown. Add Porcini mushrooms to pan. Add Marsala wine, chicken stock, Demi glaze, and filtered water from the Porcini mushrooms. Reduce at medium flame for 10 min. Add 1 Tbsp of butter and reduce until thickness. Garnish with parsley.



Chicken Scarpariello

1 whole chicken cut it pieces at joints

Edda Lucca Extra Virgin Olive Oil

Caputo 00 flour

5 cloves garlic chopped

1 Tbsp fresh rosemary

½ cup chicken broth

½ tsp fresh flat italian parsley

6 Sweet or hot cherry peppers (optional)

¼ cup Demi glaze

Juice of whole lemon

¼ cup white wine

2 Tbsp salted butter

1. Lightly flour chicken. Pan seared in hot oil until golden.
2. Discard oil. Add 4 Tbsp of olive oil, garlic, rosemary, white wine, chicken broth, Demi glaze, and cherry peppers.
3. Add juice of lemon. Place in 550 degree preheated oven for 10-15 minutes.
4. Remove and replace of flame. Add butter to pan with chicken. Top with ½ tsp of flat italian parsley. Serve.



Herb Crusted Salmon with Sun-Dried Tomatoes

2 Tbsp dried basil
 2 Tbsp dried thyme
 2 Tbsp dried oregano
 ¼ tsp chopped fresh rosemary
 ½ Tbsp cracked black peppercorns
 ½ Tbsp cracked pink peppercorns
 1 Tbsp flour
 ½ tsp salt
 4 14oz fillets of salmon
 ½ cup of chicken broth
 Edda Lucca Extra Virgin Olive Oil

Sauce ingredients

3 Tbsp Edda Lucca Extra Virgin Olive Oil
 3 cloves of garlic peeled and chopped
 ½ sun dried tomatoes sliced
 ¼ cup white wine
 1 Tbsp of butter
 1 Tbsp of flat italian parsley chopped or fresh basil
 4 Tbsp chicken broth
 3 fresh plum tomatoes

1. Place salmon in roasting pan. Add ½ cup chicken broth. Mix above spices with flour and coat top of salmon.
2. Drizzle salmon with olive oil and roast in 550 degree preheated oven for 15 min.
3. Prepare sauce while salmon is roasting.

Sauce

1. Saute garlic in olive oil until lightly brown. Add sun dried tomatoes.
2. Add wine and chicken broth.
3. Let simmer for 2 minutes.
4. Chop 3 fresh plum tomatoes. Add to sauce with butter, basil or parsley. Spoon over fish and serve.



Rack of Lamb with Port Wine Dried Cherries & Green Peppercorns

1 Full Rack of Lamb (8 chops frenched and cut in half)	
¼ cup Port Wine	1 Tbsp salted butter
¼ cup Brandy	1 Tbsp tomato paste
1 ½ cups of chicken broth	½ tsp. fresh rosemary
1 ½ cups of beef broth	Pinch of marjoram
⅓ cups chopped shallots	salt/pepper
½ tsp chopped green peppercorns	Caputo 00 flour

1. Season 2 racks of lamb (4 chops each) with salt, pepper, fresh rosemary.
2. Lightly flour and sear in olive oil on all sides in pan.
3. Place saute pan in 550 degree oven.
4. 15 min. for rare, 17 min. for medium, 19 min. for well-done.
5. Remove from oven and place on plate to rest for 10 min.
6. Prepare sauce. Saute ⅓ cup shallots in 1 Tbsp of salted butter until caramelized. Add 1 Tbsp tomato paste. Saute pince. Add 1 ½ cups of chicken broth and 1 ½ cups beef broth. Reduce to 1 ¼ cups.
7. Strain into saute pan and add ¼ cup Port Wine, ¼ cup Brandy. Reduce to 1 cup.
8. Add a ¼ dried cherries. Add ½ tsp of fresh rosemary, a pinch marjoram, and ½ tsp green peppercorns.
9. Slice chops and spoon sauce over lamb.



Seared Veal Chop

2 thick cut veal chops (approximately 1 ½ thick)
Edda Lucca Extra Virgin Olive Oil 1 Tbsp chopped shallot
1 Tbsp of chopped garlic 4 Tbsp roasted pignoli nuts
½ tsp of chopped fresh rosemary ¼ tsp of thyme
¼ tsp of tarragon ¼ tsp of oregano
1 tsp chopped fresh basil ¼ white wine
Splash of Pernot (French Anise Liquor) 1 Tbsp salted butter
1 tsp lemon juice 3 fresh chopped plum
tomatoes

1. In a large skillet, pan sear veal chops in olive oil until golden brown on all sides.
2. Discard oil. Add 2 Tbsp of fresh olive oil, shallots, chopped garlic. Saute until light brown.
3. Add pignoli nuts, rosemary, thyme, tarragon, oregano, basil, white wine, splash of Pernot, and lemon juice.
4. Place in preheated 550 degree oven for 10 minutes.
5. Remove the veal chops and place on plates. Leave remaining ingredients in pan.
6. On high heat, reduce sauce. Add butter, chopped tomatoes, and spoon over chops.



Boneless Mallard Duck Breast with Port Wine and Dried Cherries

2 whole duck breast	$\frac{1}{3}$ cup dried cherries
$\frac{1}{2}$ cup chopped shallots	$\frac{1}{2}$ cup port wine
2 cloves garlic chopped	$\frac{2}{3}$ cup heavy cream
3 cups dried red wine	6 Tbsp white wine
1 $\frac{1}{2}$ cups beef broth	6 Tbsp sugar
6 Tbsp Edda Lucca Extra Virgin Olive Oil	6 Tbsp water
salt/pepper	

1. Score duck breast through skin and fat in skillet (not penetrating breast meat) Sear in hot oil. Salt and pepper until brown to render fat.
2. Place skillet with duck in preheated 550 degree oven for 15 minutes. Remove and set aside to rest.
3. Prepare sauce in a separate pan. Saute shallots and garlic in olive oil until caramelized. Add red wine. Simmer and reduce in half. Add beef broth and reduce to $\frac{1}{3}$ cup. Set aside.
4. Begin to make caramel with sugar and water in a saucepan until light brown under medium flame.
5. Strain wine reduction into caramel. Whisk and reduce to $\frac{1}{3}$ cup. Add heavy cream, port wine, and dried cherries. Simmer and set aside.
6. Slice duck thin on an angle. Plate and top with sauce. Serve with wild rice medley or mash potatoes.



Duck Grand Marnier (Orange)

1 4-5 lb Long Island Duckling	salt/pepper
3 ½ Tbsp sugar	⅓ cup Grand Marnier
Zest of 1 lemon cut in strips	Zest of orange cut in strips
1 bay leaf	water
1 Tbsp butter	1 ½ Tbsp of cornstarch

The preparation of duck is not difficult, but the techniques are important for it to be crispy.

1. Prick entire duck with fork through skin and fat not entering meat. Season with salt and pepper and place 1 bay leaf and place remaining orange and lemon in duck.
2. Place on cooking rack over roasting pan. Place in preheated oven at 325 degrees for 1 hour and 35 minutes.
3. In saucepan place ½ cup water, 2 Tbsp sugar, orange and lemon zest. Boil for 3 min. Strain and set aside.
4. Prepare sauce. In saucepan put 1 ½ Tbsp sugar, butter, and ¼ cup of water. Simmer until golden. Add Grand Marnier, orange and lemon zest mixture. Allow to simmer for 1 minute.
5. When duck is ready, remove from oven. Strain juices. Allow to settle. Remove grease.
6. Add duck juices to Grand Marnier mixture. Sauce can be thickened by adding 1 ½ Tbsp of cornstarch into 4 Tbsp of cold water. Add to sauce and bring to boil.
7. Debone duck by first removing leg and thigh, then wing, and then breast.
8. Place in roasting pan. Cover with sauce and finish 550 degree oven for 15 min. Serve with wild rice.



Tiramisu

1 package Savardi (ladyfingers)	1 lb belgioioso mascarpone
1 box cocoa	4 egg yolks
1 quart heavy cream	3 Tbsp confectioners sugar
6 Tbsp sugar	1 oz brandy
1 oz amaretto	
8 oz prepared espresso sweetened with 2 Tbsp sugar	

1. In mixing bowl, mix egg yolks with sugar until lemon color.
2. Spoon in mascarpone slowly until smooth. Place in refrigerator.
3. In high speed mixer over ice or chilled bowl, mix heavy cream with confectioners sugar until peaks form.
4. With spatula fold mascarpone mix with whipped cream. Place in refrigerator.
5. Stir espresso with amaretto and brandy.
6. In glass 13 x 9 baking pan place lady fingers into espresso and line bottom of pan completely. Pour ½ inch layer of mascarpone cream over layers. Layer another of soaked ladyfingers on top. Pour another layer of cream. Repeat and build another layer. Top with cocoa.



Italian Cheesecake

1 12 in springform pan
 $\frac{3}{4}$ lb sugar
11 eggs
 $\frac{1}{2}$ tsp lemon zest
2 $\frac{1}{2}$ cups flour
 $\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ tsp vanilla extract

3 lbs ricotta
 $\frac{1}{4}$ cup chopped citron or tutti frutti
2 Tbsp annisette or strega
 $\frac{1}{2}$ orange zest
 $\frac{1}{4}$ lb sweet softened butter
 $\frac{1}{4}$ cup cold water
 $\frac{1}{2}$ cup white breadcrumbs

1. Prepare pastry dough. On clean marble, wood, or smooth surface place 2 $\frac{1}{2}$ cups flour in a donut shape with hole in middle.
2. In the middle add 2 whole eggs, $\frac{1}{4}$ lb sweet softened butter, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ tsp vanilla extract, and $\frac{1}{4}$ cup cold water.
3. Mix eggs, sugar, and butter in middle until smooth. Begin adding flour a little at a time and knead until dough is smooth. Place in refrigerator.
4. In mixing bowl add ricotta cheese, citron, orange and lemon zest, $\frac{3}{4}$ lb sugar, and 9 eggs. Mix at medium speed for 1 minute. Set aside.
5. Remove dough from refrigerator. Separate $\frac{1}{3}$ of the dough and set aside. $\frac{2}{3}$ dough place on lightly flour clean surface. Powder with flour and roll dough out into circle $\frac{1}{4}$ inch thick.
6. Grease springform pan with butter. Coat with fine white breadcrumbs.
7. Roll dough onto rolling pin and unroll over springform pan. Slowly and gently push sides down into pan without breaking.
8. Pour cheese mix into pan. Take remaining $\frac{1}{3}$ pastry dough $\frac{1}{8}$ inch thickness. Cut into strips and criss cross over top of batter.
9. Cut excess dough with knife all around cake. Bake in preheated 350 degree oven for 1 hour and 20 minutes or until lightly brown.



Poached Pear in Brandy and Vanilla Bean

2 Pears
1 cup sugar
1 vanilla bean sliced

1 cup brandy
2 cups water
vanilla ice cream

1. Peel and core pears. Set aside.
2. In saucepan, add remaining ingredients. Bring to a boil.
3. Place pears into liquid. (If desired, pears may be sliced in half)
4. Simmer until medium firm, not soft.
5. Remove from liquid. Pears will continue to soften when removed.
6. Allow liquid to reduce and thicken.
7. Use as garnish over pear. Serve with vanilla ice cream.



Poached Pears in Port Wine

2 cups port wine
3 pears cored and peeled
10 black peppercorns

Juice of 1 lemon
1 cup sugar

1 quart water
3 cinnamon sticks

1. Place all ingredients except pears and bring to a boil.
2. Add pears until tender, not soft.
3. Remove pears. Let rest and reduce liquids until thick.
4. Strain liquid and pour over pears. Serve with whip cream or vanilla ice cream.



Cappuccino Creme brulee

6-8 souffle dishes
1 cup sugar
1 whole egg
1 $\frac{3}{4}$ cup heavy cream
2 Tbsp Kahlua

unsalted butter
5 egg yolks
1 $\frac{3}{4}$ cup milk
1 $\frac{1}{2}$ Tbsp instant espresso

1. Preheat oven to 325 degrees. Mix in bowl 6 egg yolks, 1 whole egg, and $\frac{2}{3}$ cup sugar until smooth.
2. Boil milk and heavy cream over medium flame.
3. Add espresso and Kahlua.
4. Combine milk mixture with egg mixture in a bowl. Strain and remove froth.
5. Pour mixture $\frac{3}{4}$ to the top in greased souffle dishes that have been lightly coated with sugar.
6. Place dishes on roasting pan filled with 1 inch of water. Bake in oven at 325 degrees for 40 minutes.
7. Remove and let stand for 15 minutes before refrigerating.
8. Lightly sprinkle brown or raw sugar on top of souffle and burn with torch until golden.

