



Family Works Sunday Supper
with Chef Tom Douglas

Prosser Farm Fall Salad with Acorn Squash, Escarole, and Thyme Vinaigrette

Coal Roasted Chicken Breast

Pan Seared Alaskan True Cod

Scalloped Potatoes

Butternut Squash and Cauliflower Lasagna

Sautéed Kale

Apple-Cranberry Crisp

Reheating Instructions on the Last Page

Prep before class:

- Thirty minutes before class, pull entrée components out and allow to come to room temperature.
- Fifteen minutes before class preheat oven to 350°.

Equipment:

- Chef knife
- Cutting board
- Medium/large mixing bowls
- Tongs
- Sauté pan

Ingredients to have on hand (we do not include these items as we've found these to be staple items that our guests have in their pantry):

- Salt and freshly ground black pepper
- A tablespoon or two of butter for sautéing the apples in the crisp
- Olive oil

DIJON MUSTARD VINAIGRETTE

- 2 tablespoons Glory Bee Fermented Honey
- 1 teaspoon Dijon mustard
- 1 teaspoon minced shallot
- ½ teaspoon chopped fresh thyme
- ½ teaspoon minced garlic
- 1/3 cup olive oil
- kosher salt and freshly ground black pepper

Whisk together first five ingredients until well combined. While whisking, slowly drizzle in olive oil. Season with salt and pepper.

COAL ROASTED CHICKEN BREAST

PAN-SEARED ALASKAN TRUE COD

BUTTERNUT SQUASH AND CAULIFLOWER LASAGNA

Serves Two

- 1 small sized buttermilk squash—sliced thin
- 1 cup grated aged provolone
- 1 half head of cauliflower, chopped into small pieces and roasted
- 1 T chopped oregano
- 1 stick of butter

Line a buttered oven proof baking pan with the sliced butternut squash. Add a layer of roasted cauliflower, then aged provolone, repeat.

Repeat until mold is full, top with roasted cauliflower and cheese over the top of terrine

Bake for 35 minutes at 375 degrees. Cool for 15 minutes

Flip and unmold

Garnish with tomato sauce.

Variations:

Add caramelized onions, herb, and mushrooms

POTATO-TURNIP GRATIN

- 3 tablespoons unsalted butter
- ¼ cup chopped flat leaf parsley
- 2 teaspoons *each* chopped fresh rosemary, thyme, and sage
- 6 cups peeled and thinly sliced russet potatoes, about 1/8 inch thick
- Kosher salt and freshly ground black pepper
- 1 cup freshly grated parmesan cheese
- 1 cup heavy cream
- 2 cups peeled and thinly sliced turnips, about 1/8 inch thick**

Preheat the oven to 400 degrees. Butter a jelly roll pan or 10X15-inch baking pan with a 1-inch rim, using about 1 tablespoon of the butter. In a small mixing bowl, combine the herbs and set aside. Spread half the potatoes in a single layer over the bottom of the pan. Season the potatoes with salt and pepper. Sprinkle two tablespoons of the chopped herbs and ¼ cup of the parmesan cheese over the potatoes. Drizzle ¼ cup of the heavy cream evenly over the layer of potatoes. Spread out all the turnip slices in a single layer over the potatoes. Season with salt and pepper, sprinkle 2 tablespoons of the herbs and ¼ cup of the parmesan over the turnips, then drizzle with ¼ cup of the cream. Spread the rest of the potatoes over the turnips. Sprinkle with salt and pepper, the rest of the herbs, and the remaining parmesan. Drizzle with the remaining ½ cup of cream and dot the top with the remaining two tablespoons of butter.

Cover the pan with aluminum foil and bake for 35 minutes. Take the pan out of the oven and remove the foil. Turn on the broiler and broil for five minutes, turning the pan as needed to get an even golden-brown crust. Cut the gratin into six pieces and serve hot.

** You can eliminate turnips if you wish to use only potatoes.

SAUTEED KALE

PEAK OF THE SEASON CRISP WITH BROWN SUGAR OATS

Makes one 9 inch pie pan, 5 or 6 servings

At my house, this is the most used recipe out of my first book *Tom Douglas' Seattle Kitchen*. The recipe calls for berries, but I've used it as a guideline for my own variations - plum and gooseberry, peach and blueberry, nectarine-black pepper, apple- cranberry- pear-date, apple- huckleberry etc etc. The only way you can go wrong is to use less than terrific fruit. I really do suggest staying in the season instead of buying fruit from halfway around the world.

When we serve crisps in the restaurants, we set them up to bake in individual ramekins, but a 9-inch pie pan is the simplest way to bake a crisp at home.

You can use any combination of berries in this recipe. If you like you can add 1/3 cup chopped toasted nuts (pecans, hazelnuts, walnuts) to the crisp topping.

Special equipment: 9-inch pie pan (We prefer a pyrex or ceramic pie pan here), pastry blender (optional)

For the topping:

2/3 cup rolled oats (2 3/8 ounces/ 66 grams)
2/3 cup packed brown sugar (4 1/2 ounces/ 133 grams)
2/3 cup all-purpose flour (4 ounces/ 113 grams)
1/2 teaspoon cinnamon
6 tablespoons cold unsalted butter, cut into dice (3 ounces/ 85 grams)

To finish the crisp:

2 cups raspberries (9 ounces/255 grams)
2 cups blueberries (8 ounces/ 227 grams)
1/2 cup sugar (if your berries are very sweet you may want to use less sugar) (3 1/2 ounces/ 100 grams)
2 tablespoons all-purpose flour

Preheat the oven to 350° F. To make the crisp topping, combine the oats, brown sugar, flour, and cinnamon in a bowl. Add the diced butter to the dry ingredients and blend with a pastry blender or the tips of your fingers until crumbly. Set aside.

In another bowl, toss the berries with the sugar and flour, using a rubber spatula. Pour the berries into a 9 inch pie pan. Cover the berries with the crisp topping. Set the filled pie pan on a baking sheet to catch any juices, then place in the oven and bake for 40 to 45 minutes, until the topping is golden brown and the juices are bubbling, rotating the pan halfway through the baking time.

Remove the pan from the oven and cool briefly on a wire rack. Serve the crisp while still warm.

**In this variation, we will be using apples. If making this at home, you can use 4 cups of apples and one cup of cranberries. You will want to sauté the fruit in a touch of butter to add some moisture, and eliminate the flour from the filling.

REHEATING INSTRUCTIONS:

All the containers are oven safe except for the compostable ramekins. Please make sure to remove any ramekins when rewarming your dinner! When adding water to rewarm dinner, just add about half a teaspoon. It won't take much!

Chicken: The chicken will be served with a Prosser Farm pepper relish. Add a couple drops of water and the Prosser pepper relish to the pan, recover with lid and put in the oven for 9-12 minutes or until warmed throughout.

Alaskan True Cod: The cod is served with a chive-lemon butter. Open container, remove lemon, add a couple drops of water and put into oven for 7-9 minutes or until hot. Butter can easily be removed for dairy free.

Scalloped Potatoes: Add a couple drops water, recover container and put in oven for 12-15 minutes, then remove lid and cook for additional 5 minutes.

Butternut Squash Lasagna: Add a couple drops water, recover container and put in oven for 12-15 minutes, then remove lid and cook for additional 5 minutes.