



Bonus Recipes for December 2009

Christmas Dinner Pot Roast

- 1 (3 to 4 lb.) beef chuck roast, trimmed of excess fat
- salt and freshly ground black pepper
- 3 tablespoons olive oil
- 2 onions, chopped
- 2 garlic cloves, chopped
- ½ oz. dried porcini mushrooms
- 1 cup beef broth
- 1 cup canned crushed tomatoes
- 1 cup red wine
- 8 carrots, sliced
- 2 celery stalks, sliced
- 2 sprigs fresh rosemary
- 4 sprigs fresh thyme
- 2 bay leaves

Pat the beef dry with paper towels and sprinkle generously with salt and pepper. In a large Dutch oven or heavy pot with lid, heat 2 tablespoons of oil over medium high heat. Brown the meat on all sides until you get a crust all around, about 12 minutes. Transfer the beef to a bowl.

Reduce the heat to medium. Add the onions to the same pan and sauté until tender scraping up the brown bits on the bottom of the pot, about 5 minutes. Add the garlic and sauté for 1 minute. Stir in the broth and mushrooms. Return the beef to the pan and bring the liquids to a boil.

Cover pot and transfer to a 350 °F oven. After an hour, add the crushed tomatoes, beef broth, and wine. Add the vegetables and herbs around the pot roast, add some salt and pepper, and drizzle with a bit of olive oil. Cover the pot and reduce the heat to low.

Baste every 30 minutes with the pan juices, until the beef is fork tender (about 2 more hours). Slice the pot roast and arrange on platter surrounded by the vegetables. Serve with baked potatoes.

Peppermint Candy Cheesecake

- 1 cup graham cracker crumbs
- ¾ cup sugar
- ¼ cup melted butter plus 2 Tbsp. melted butter
- 1½ cup sour cream
- 2 eggs
- 1 Tbsp. flour
- 2 tsp. vanilla
- 16 oz. cream cheese, softened
- ½ cup coarsely crushed candy canes
- whipped cream
- shaved chocolate
- coarsely chopped candy canes for garnish

Preheat oven to 325 °F. Blend graham cracker crumbs, ¼ cup sugar, and ¼ cup melted butter in bottom of ungreased 8-inch springform pan; press mixture evenly over bottom. Bake for five minutes. Allow to cool while preparing filling.

In blender or food processor, blend sour cream, remaining ½ cup sugar, eggs, flour and vanilla until smooth. Add cream cheese and blend; then blend in 2 tablespoons remaining melted butter until completely smooth. Stir in crushed candy canes, then pour mixture over crust in pan. Bake in lower third of oven for 45 minutes.

Remove; allow to cool, then refrigerate for at least 4 hours, preferably overnight.

Garnish with chocolate shavings and crushed candy canes.

