

Spice up the holiday season with these savory recipes, compliments of our favorite restaurants.



### Butternut Squash Soup, J&G Steakhouse

4 servings

Ingredients:

- 2 lbs. butternut squash, peeled and cut into chunks
- 4 cups Chicken Stock
- 1 1/4 cups sour cream, crème fraîche, or heavy cream
- 2 tbsp. butter
- Salt and freshly ground black pepper
- 1/4 tsp. cayenne, or to taste

Directions:

1. Combine the squash and stock in a saucepan and bring to a boil over high heat. Turn the heat to medium and simmer for about 20 minutes, or until the squash is very tender.
2. Cool a bit for safety's sake, then purée the mixture in a blender
3. Return the purée to the saucepan and turn the heat to medium-low. Stir in the sour cream or crème fraîche, along with the butter, some salt and pepper, and the cayenne. Cook, stirring, until heated through (do not boil), then taste and more seasoning if necessary. Keep warm over low heat.

Garnish

Ingredients:

- 1/2 Butternut Squash peeled, diced cooked in butter, water, salt and pepper
- 1 cup wild Mushrooms cleaned and washed
- 1 tsp. Shallot chopped
- 2 tsp. Butter
- Chives, diced

Directions:

1. Saute the mushrooms with shallots in butter. Warm soup while whisking. When soup comes to boil pour in bowl and garnish with the diced Squash, Mushrooms and the chives.



### Pumpkin Pie Chocolate Fondue, The Melting Pot

2 servings

## Recipes

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Ingredients:

- 4 oz. white chocolate melted down
- 1 heaping tsp. pumpkin pie filling
- 1 tsp. 151 Rum

Directions:

1. Flambé until chocolate bubbles
  2. Stir to incorporate ingredients
  3. Garnish with Graham cracker pieces sprinkles on top
  4. Sprinkle with cinnamon and nutmeg
  5. Use dippers such as poundcake, strawberries, bananas, cheesecake, and cookies.
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### Pumpkin Waffle, U.S. Egg

4 Servings

Ingredients:

- 1/4 cup light brown sugar
- 3 tbsp. cornstarch
- 1 1/4 cup all-purpose flour
- 1 1/2 tsp. baking powder
- 1/2 tsp. salt
- 1 3/4 tsp. cinnamon
- 2 tsp. ginger
- 1/4 tsp. cloves
- 1/2 tsp. freshly grated nutmeg\*
- 2 large eggs
- 1 cup whole milk
- 1 cup canned solid-pack pumpkin
- 4 tbsp. unsalted butter, melted and warm

\*Grated and lightly packed into the spoon, use 1/2 tsp. Grated and loosely scooped, this is about 1 tsp. of nutmeg. If you have to use pre-grated, dried nutmeg, use 1/4 tsp.

Directions:

1. Lightly oil the waffle iron with vegetable oil, and set it to the desired temperature.
  2. Combine brown sugar and cornstarch in a large bowl. Whisk together to break apart the cornstarch. Add the remaining dry ingredients, and whisk to blend.
  3. Separate eggs: yolks go in a medium sized bowl and whites get set aside in a smaller bowl.
  4. Add pumpkin and milk to the egg yolks. Whisk to blend and set aside.
  5. Whip egg whites with a hand mixer on high until stiff peaks form.
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### **Mahi Mahi Chirmol, Los Sombreros**

2-4 servings

#### Ingredients:

- 2 Mahi-Mahi filets
- 4 Tomatoes, diced
- 1/2 cup Purple Onion, chopped
- 8 Garlic Cloves
- 1/2 cup Pumpkin Seeds
- 6 cups Chicken Stock
- 1 tbsp. Annatto Paste
- 1 tbsp. Salt
- 1 tbsp. Pepper
- 3 handfuls of Epazote

#### Directions:

1. Grill the mahi-mahi filets. Set aside.
  2. Grill tomatoes, onions until soft and charred.
  3. Bake pumpkin seeds.
  4. In a separate bowl, combine tomatoes, onions, garlic, and smash all ingredients till blended.
  5. Add baked pumpkin seeds to salsa.
  6. In a separate pot add chicken stock, annatto paste, epazote, and bring to a boil.
  7. Add smashed tomatoes, onions and garlic to pot.
  8. Salt and pepper to taste.
  9. Take the pot and transfer it into a blender and puree for about 30 seconds.
  10. Serve over grilled mahi-mahi.
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### **Praline Pumpkin Cheesecake & Cajeta Sauce, Renegade Canteen**

12 servings

- 1 1/2 cups Gingersnap Cookies; ground fine
  - 3/4 cups Hazelnuts; ground
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- 3 tbsp. Brown Sugar
- 6 tbsp. Unsalted Butter; melted and cooled
- 1 1/2 lb. Cream Cheese; room temperature
- 1 cup Brown Sugar; firmly packed
- 1 1/2 cans Pumpkin
- 1/2 cup Heavy Whipping Cream
- 1/3 cup Pure Maple Syrup
- 1 tbsp. Vanilla Extract
- 3/4 tsp. Ground Cinnamon
- 1/4 tsp. Ground Allspice
- 4 Eggs
- 1 1/4 cups Sugar
- 6 tbsp. Water
- 1 cup Hazelnuts; toasted & coarsely chopped

### Directions:

1. To prepare the crust, preheat the oven to 350°F. Mix the first 3 ingredients in a medium bowl. Add the butter and stir until well combined. Press the crumb mixture onto the bottom and 2" up the side of a 9" diameter spring form pan with 2 1/4" high sides. Bake 8 minutes. Cool. Maintain the oven temperature.
2. Using an electric mixer, beat the cream cheese and brown sugar until fluffy. Add whipping cream, maple syrup, vanilla extract, cinnamon and allspice and beat until smooth. Add the eggs one at a time, beating until just combined.
3. Pour the batter into the prepared crust. Bake until the cheesecake is puffed and center is set, approximately 1 1/2 hours (cheesecake will rise above the sides slightly). Transfer to a rack and cool for 30 minutes. Run a small sharp knife around the perimeter of the pan to loosen the cheesecake. Cool completely at room temperature, cover and refrigerate overnight.
4. For the praline, line a small cookie sheet with foil. Butter the foil. Stir the sugar and water in a heavy, medium-size saucepan over low until the sugar dissolves completely. Increase the heat and boil without stirring until syrup turns deep golden brown, brushing the sides of the pan with a wet pastry brush and swirling occasionally. Stir in the chopped hazelnuts. Immediately pour the praline onto the prepared cookie sheet, spreading with the back of a spoon to a thickness of about 1/4". Cool completely. Break into 2" jagged pieces. Refrigerate in airtight container.