

Family Celebration Dinner



Baxters Favorite Lentil and Smokey Bacon with Homemade Croutons

Prep Time
5 mins

Cook Time
20 mins

Total Time
25 mins

Ingredients

2 cans of Baxters Favorite Lentil and Smokey Bacon
Crostini Stir Sticks

7 slices bread
1/2 cup butter, melted
1 teaspoons garlic salt (optional)

Directions:

Homemade Croutons

1. Preheat oven to 350 degrees F (175 degrees C).
2. Remove crusts from stale bread slices. Brush bread on both sides with melted butter. Cut bread slices up into small cubes. Sprinkle with garlic salt (if desired). Arrange cubes on an ungreased cookie sheet.
3. Bake at 350 degrees F (175 degrees C) for 15 minutes or until browned. Let cool. Store croutons in a covered container or plastic bag. Serve in soups or salads.

Soup

1. Empty contents Baxters Favorite Lentil and Smokey Bacon Soup into a saucepan. Heat, stirring often. Once the soup reaches desired temperature remove, and place into serving bowls.
2. Place the soup on a small plate. Top with the Homemade Croutons.

Pistachio and Herb-Crusted Rack of Lamb

Prep Time
12 hours

Cook Time
25 mins

Total Time
12 hours 25 mins

Ingredients

loosely packed cups (40g) mint leaves
3 garlic cloves, roughly chopped
100g shelled unsalted pistachios

100ml olive oil, plus 1 tbs to fry
Zest and juice of 1 small lemon
6 x 4-cutlet french-trimmed lamb racks

Directions:

1. Roughly chop mint, garlic and nuts in a food processor. With motor running, pour in 100ml oil, zest and juice and process to a firm paste. Season and set aside.
2. Step 2 Heat the extra tablespoon of oil in a large frypan over high heat. Season the lamb racks and brown in batches until sealed on all sides, then cool. Stand racks with bones facing upwards and coat the top of the meat with paste, patting down well. Chill for 15 minutes to firm.
3. Step 3 Preheat oven to 200°C. Place lamb in a baking tray and roast for 10-12 minutes for medium, or until cooked to your liking. Set aside to rest for 5 minutes, then cut each rack into 2 pieces. Drizzle with any pan juices and serve.

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Maple Sweet Potato Puree with Caramelized Onions

Prep Time
15 mins

Cook Time
40 mins

Total Time
45 mins

Ingredients

4 large sweet potatoes, peeled and chopped into rough chunks
1/4 cup maple syrup, plus 2 tablespoons
1/4 cup extra-virgin olive oil, divided in 1/2
2 teaspoons kosher salt, plus more for seasoning

1 teaspoon freshly ground black pepper, plus more for seasoning
2 tablespoons butter
1 large Vidalia or other sweet onion, thinly sliced
Hot water

Directions:

1. Preheat oven to 375 degrees F.
2. Place sweet potatoes, 1/4 cup of the maple syrup, 2 tablespoons of the olive oil, 2 teaspoons salt and 1 teaspoon pepper in a large mixing bowl. Toss to evenly coat and place on sheet tray. Roast in the preheated oven for 35 to 40 minutes or until sweet potatoes are soft. Be sure to check on them after 15 minutes and stir, if needed.
3. Meanwhile, in a medium saucepan over medium-high heat, melt butter and add remaining 2 tablespoons of olive oil. Add the sliced onion, 2 tablespoons of maple syrup and season with salt and pepper, to taste. Saute until deep golden brown, about 2 minutes. Remove from the heat and set aside. Add water, 1 tablespoon at a time, if the pan becomes dry.
4. Transfer sweet potato mixture to a food processor, (may need to be done in batches) and add about a tablespoon of hot water. Pulse until just blended and then add half the caramelized onions. Pulse just a few times until desired consistency, adding more hot water for a smoother puree. Fold in remaining caramelized onions, reserving some for garnish.
5. Serve in a warm dish and garnish with the reserved caramelized onions.



Winter Salad with Radicchio & Mandarin Oranges

Prep Time
12 hours

Cook Time
25 mins

Total Time
12 hours 25 mins

Ingredients

1 small head radicchio, outer leaves removed
3 green endives, outer leaves removed
3 fresh Satsuma mandarin oranges

Salt and freshly ground black pepper to taste
Canola oil, or very mild, delicate French olive oil



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Winter Salad with Radicchio & Mandarin Oranges

Directions:

1. Tear the radicchio leaves into largish, bite-size pieces. Break each endive leaf in half. Place all the leaves in a salad bowl.
2. Peel 2 of the mandarin oranges. Separate each orange into sections. Remove as much of the scruffy white pith and threads as you can, without getting too obsessive about it. Add the mandarins to the salad bowl.
3. Cut the remaining mandarin orange in half and squeeze the juice into a small bowl. There should be 2 to 3 tablespoons. Remove any seeds. Add a little salt and freshly ground pepper to taste, and set aside until the salt dissolves.
4. Briskly whisk 1 to 1-1/2 tablespoons of canola or very mild, delicate olive oil into the juice, until well combined. (Be sure that the oil does not mask the taste of the orange juice.) Pour over the salad, toss and serve.



Assorted Cookies

