

Broccoli Salad

- 1 bunch broccoli, chopped
- 1 lb. precooked bacon, crumbled
- 1/4 cup red onion, chopped
- 2 cups purple or red seedless grapes, cut in 1/2
- 1 cup cheddar cheese, grated
- 1 cup sunflower seeds

Dressing

- 1 cup mayonnaise
- 1-1/2 tablespoon apple cider vinegar
- 1/4 cup sugar

Mix mayonnaise, cider vinegar & sugar together in a bowl.
Pour over salad and mix well.



Prosciutto Wrapped Asparagus

- 1 bunch asparagus (approximately 32 spears)
- 32 slices provolone cheese, thinly sliced
- 16 slices prosciutto, thinly sliced
- Chives (optional)

Dressing

- 1/4 cup extra virgin olive oil
- 1/4 cup balsamic vinegar
- freshly ground black pepper

Place asparagus spears in a steamer basket with one inch of boiling water in large skillet. Cover and steam for approximately 4 minutes, or until asparagus is tender crisp.

Wrap one cheese slice and then a half slice of prosciutto around each asparagus spear. If desired tie each spear with a chive.
Arrange wrapped asparagus on a platter.

Just before serving, sprinkle with dressing.

Braciolo

- 1/2 cup dried Italian-style bread crumbs
- 2 garlic cloves, minced
- 2/3 cup grated Romano
- 1/3 cup grated provolone
- 8 ounce package fresh mushrooms (optional)
- 1/4 cup fresh Italian parsley, chopped
- 4 tablespoons olive oil
- Salt and freshly ground pepper
- 1 (1-1/2 lb.) flank steak
- 1 cup dry white wine
- 3-1/4 cups of your favorite marinara sauce

Stir the first 5 ingredients in a medium bowl to blend. Stir in 2 tablespoons of the oil. Season mixture with salt and pepper and set aside. Lay the flank steak flat on the work surface. Sprinkle the bread crumb mixture evenly over the steak to cover the top evenly. Starting at one short end, roll up the steak as for a jelly roll to enclose the filling completely. Using butcher's twine, tie the steak roll secure. Sprinkle the braciolo with salt and pepper.

Preheat the oven to 350 degrees.

Heat the remaining 2 tablespoons of oil in a heavy ovenproof skillet over medium heat. Add the braciolo and cook until browned on all sides, about 8 minutes. Add the wine to the pan and bring to a boil. Stir in the marinara sauce. Cover partially with foil and bake until the meat is almost tender, turning the braciolo and basting with the sauce every 30 minutes. After 1 hour, uncover and continue baking until the meat is tender, about 30 minutes longer. Total cooking time should be about 1-1/2 hours. Slice and spoon sauce over meat.



Thank you to Prisco's Fine Foods for providing all of these holiday and entertaining recipes!
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Brie en Croute

- 1 lb. piece Brie (round or wedge)
- 2 tablespoons jam (Raspberry or Fig is our favorite)
- 1 package Pillsbury Crescent Rolls

Preheat oven to 350°. Unwrap crescent rolls and press together seams. Place Brie (topped with jam) in the center and press seams to seal cheese completely. Brush with egg, and place on cookie sheet. Bake for 15-20 minutes or until rolls are lightly browned. Serve warm with crackers.



Chicken Salad & Cranberry Appetizers

- 2 loaves white bread (the soft kind), *or*
- Pepperidge Farm phyllo mini shells
- 1 lb. prepared chicken salad (in our deli)
- Prepared cranberry relish (also in our deli)

Prepare “cups” by rolling soft white bread flat with rolling pin, then use 3” round cookie cutter to cut circles. Press into mini muffin tins that have been sprayed with cooking spray. After all cups have been filled lightly spray again with cooking spray and bake in a 350 degree oven for about 15 minutes. Remove cups and cool.

(These can be made ahead and placed in the freezer).

Or you can purchase the Pepperidge Farm phyllo mini shells and cook according to package directions.

Fill each cup with a spoonful of chicken salad, then top with a dab of cranberry relish.

Very cute, very delicious!

Tortellini & Tomato Skewers with Pesto Dip

1 package spinach tortellini
Grape or Cherry Tomatoes

Pesto Dip

4 garlic cloves, peeled
2 tablespoons olive oil
1 cup mayonnaise
1/4 cup parmesan cheese, freshly grated
1/4 cup milk
1/4 cup prepared pesto Genovese
1/8 teaspoon pepper
Fancy toothpicks

Place garlic cloves on heavy-duty foil; drizzle with 1 tablespoon oil.
Wrap foil around garlic. Bake at 425 degrees for 20-25 minutes or until tender.
Cool for 10-15 minutes.

Meanwhile, cook tortellini according to package directions;
drain and rinse in cold water. Toss with remaining oil; set aside.
In a small bowl, combine the mayonnaise, cheese, milk, pesto and
pepper. Mash garlic into pesto mixture; stir until combined.
Alternately thread tortellini and tomatoes onto toothpicks.
Serve with pesto dip.



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Prisco's Cranberry Orange Panettone Bread Pudding

Bread Pudding (Makes a 2qt. pan)

1/2 Panettone (26 oz.), cubed –
save the rest for another use
3 eggs, lightly beaten
1/2 cup white sugar
2-1/4 cups heavy cream
2 teaspoons vanilla extract
1 tablespoon orange flavored
liqueur
1 pinch salt
1/8 teaspoon grated nutmeg
1-1/2 teaspoons grated lemon zest
2 teaspoons grated orange zest
2-1/2 teaspoons butter
2 tablespoons white sugar
1/2 cup dried cranberries

Sauce

1/2 cup butter
1 cup granulated sugar
1/4 cup orange flavored liqueur
3 tablespoons water
1/8 teaspoon grated nutmeg
1/8 teaspoon salt
1 egg, beaten

Preheat oven to 350 degrees.

For the Bread Pudding

Arrange cubed panettone in a buttered 2 quart casserole dish. Whisk together 3 eggs and 1/2 cup sugar until sugar dissolves. Pour in the cream, vanilla and 1 tablespoon orange liqueur and whisk to combine.

Stir in pinch of salt, 1/3 teaspoon nutmeg, lemon and orange zest. Pour mixture over panettone cubes. Cover and refrigerate for 30 minutes.

Take bread from refrigerator.

Dot with 2-1/2 tablespoons butter and sprinkle with 2 tablespoons of granulated sugar. Set pan in a larger pan, and pour 1 inch of hot water in the larger pan

to create a water bath.

Bake for 1 to 1-1/4 hours until knife inserted comes out clean.

For the Sauce

Melt butter and add sugar. Stir until sugar is dissolved. Add the rest of the ingredients, and stir. Cook until sauce has thickened.

Serve the orange sauce over the warm bread pudding.

Buttercup Squash with Cranberries

Great side dish for those special holidays!

2 buttercup squash, cut in serving size pieces
Dried cranberries
4 tablespoons butter
2 tablespoons brown sugar

Place squash in baking dish, and bake in oven at 350 degrees, covered for 45 minutes – 1 hour, or until squash is tender.

Plump cranberries in water for 15 minutes.

Melt butter and add brown sugar – stir until sugar is dissolved.

Add drained plumped cranberries.

Put squash in serving dish and spoon the cranberry mixture over each.



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Phyllis' Meatloaf Cupcakes

1-1/2 cup Italian-style bread crumbs
2 garlic cloves, minced
3/4 -1 cup chopped onions
1 egg
1/2 cup fresh parsley, chopped
4 tablespoons olive oil
Salt and freshly ground pepper
1 lb. Prisco's meat loaf mix

Preheat the oven to 350 degrees.

Heat oil in a skillet and sauté onions and garlic until tender. In a bowl mix thoroughly all of the ingredients except the meat loaf. Now break up the meat loaf and add, mixing gently until just combined. Scoop the mixture into small, greased muffin pans. The pan we use makes 24 cupcakes. Bake at 350 degrees for about 20 minutes or until meat reaches 165 degrees.

Cupcake Frosting

1 package (24 oz.) prepared mashed potatoes from the dairy case or make your own. Salt and pepper the potatoes to taste. Thin with a little milk if necessary. Place in a pastry bag and pipe circles of potatoes on top of the cooked "cupcakes" or swirl on by hand.

To serve: Bake in a 375 degree oven to heat through.
Garnish with 1/2 cherry tomato.
(These can be made ahead and frozen.)



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Roasted, Herbed Beef Tenderloin

Be sure to use an instant-read thermometer to monitor the temperature of the beef as it cooks.

You do not want to overcook this!

- 4-5 lb. beef tenderloin, trimmed and tied
- 2 tablespoons vegetable oil
- 2 tablespoons kosher salt
- 1 tablespoon freshly ground black pepper
- 8 tablespoons unsalted butter (1 stick), at room temperature
- 2 medium garlic cloves, finely chopped
- 1 tablespoon finely chopped fresh rosemary leaves
- 1 tablespoon finely chopped fresh thyme leaves

Preheat the oven to 400 degrees and arrange a rack in the middle.

Pat the beef dry with paper towels. Using your hands, rub the tenderloin all over with the oil, sprinkle with the salt and pepper, and rub until evenly coated. Heat a large frying pan over medium-high heat until just starting to smoke. Place the beef in the pan and sear, turning occasionally, until golden brown all over, about 10 minutes. Transfer to a 13-by-9-inch baking dish and allow to cool - about 15 minutes.

Make the butter mixture. Place the butter, garlic, rosemary, and thyme in a medium bowl and mix until evenly combined.

When the beef is ready, evenly rub the butter mixture on the top and sides of the tenderloin.

Roast until an instant-read thermometer inserted into the thickest part of the beef registers 120° to 125° for rare or 125° to 135° for medium rare, about 25 to 35 minutes. Transfer the beef to a cutting board and tent it loosely with foil.

Let it rest at least 20 minutes before slicing.

Bread Stuffing Italian Style

- 1 package (14 oz.) unseasoned cubed stuffing
- 1 medium onion, chopped
- 1/2 cup pine nuts (walnuts can be substituted)
- 1 large bulb fennel, cleaned and chopped (3 cups celery can be substituted)
- 4 oz. prosciutto, thinly sliced and cut in strips
- 2 cloves garlic, minced
- 1 lb. Prisco's bulk breakfast pork sausage
- 1 teaspoon Italian seasoning
- 1 teaspoon fresh rosemary, snipped (or ½ teaspoon dried)
- 1 teaspoon fresh sage, snipped (or ½ teaspoon dried)
- 3/4 tsp pepper, freshly ground
- 1 can (14 oz.) chicken broth
- 1/2 cup Kalamata Olives (optional)

Brown sausage in heavy skillet. Add onions and fennel until tender (about 10 minutes). Add prosciutto, garlic, olives and seasonings. Put mixture in a large bowl. Add the bread and nuts. Drizzle with the broth to moisten. Bake, covered in 325 degree oven for 45 minutes. Uncover and bake 15 more or until stuffing is heated. Serves 12.



Green Beans and Baby Carrots

- 1 lb. fresh green beans, washed and trimmed
- 1/2 to 1 lb. fresh baby carrots
- 1-2 leeks, white and light green only, halved lengthwise and chopped
- 1/4 cup olive oil
- 2 tablespoon white wine vinegar
- 2 tablespoons chopped fresh tarragon
- 1 tablespoon Dijon mustard
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1/4 teaspoon sugar

Over high heat, bring large pot of water to boil. Add carrots, green beans and leeks; cook for 10 minutes. Drain.

In large bowl, whisk together oil, vinegar, tarragon, mustard, salt, pepper and sugar until blended. Add warm vegetables. Toss until coated. Serve warm.

Italian Cassata

***Italian Chocolate Cake – absolutely wonderful!
Make the day before you need it!***

- 1 pound cake (fresh, if possible) 9" by 3" wide
- 1 lb. ricotta cheese
- 2 tablespoons heavy cream
- 1/4 cup sugar
- 3 tablespoons orange-flavored liqueur (or use a substitute)
- 3 tablespoons candied fruit (coarsely chopped)
- 2 oz. semisweet chocolate, coarsely chopped

With a serrated knife, slice the end crusts off the pound cake and level the top if necessary. Cut the cake horizontally in 1/2 - 1/3 inch thick layers. Beat ricotta in an electric mixer until smooth. Slowly add the cream, sugar and liqueur. Fold in the candied fruit and chocolate. Put first layer on serving plate and spread ricotta mixture on top. Repeat adding layers & ricotta until last slab of cake is on top. Refrigerate the cake for 2 hours (it will get firm as it gets cold.)

Frosting

- 12 oz. chocolate chips (dark chocolate is our favorite)
- 3/4 cup strong black coffee
- 1/2 lb. unsalted butter, cut in 1/2" pieces and thoroughly chilled

Melt 12 oz. of chocolate with the coffee in a small heavy saucepan over low heat, stirring constantly until the chocolate has completely melted. Take pan off the burner, and add butter, 1 piece at a time. Beat until smooth and chill until spreading consistency. Frost cake decoratively (swirls) and cover loosely with aluminum foil and leave in refrigerator for 24 hours.



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Raspberry Ganache Tart

Shortbread Crust

- 3/4 cup flour
- 1/3 cup cornstarch
- 1/3 cup confectioners' sugar
- 1/8 teaspoon salt
- 1/2 cup cold butter (no substitutions)
- 1 teaspoon vanilla extract

Preheat oven to 325 degrees. Combine flour, cornstarch, sugar, salt and butter in food processor until fine crumbs form (If you do not have a processor, use pastry blender). Pat crumbs in 9 inch round tart pan. Put saran wrap over top and smooth dough over bottom and up side of pan. Throw away wrap and prick the bottom with fork. Put in freezer for 10 minutes.

Bake tart shell 18 - 20 minutes or until light brown – you do not want it to burn!

Ganache

- 1 oz. unsweetened chocolate, chopped
- 8 oz. semisweet chocolate
- 3 tablespoons butter (no substitutions)
- 1/2 cup heavy whipping cream
- 1/2 teaspoon vanilla extract
- 1/2 pt. raspberries

Stirring constantly, melt butter in the cream over medium high heat until just boiling. Remove from heat and add the chocolates. Whisk until smooth, then add vanilla. Pour hot chocolate ganache into cooled crust. Sprinkle raspberries over the top. Spread it evenly in crust. Refrigerate until firm (if you refrigerate over 1 hour, let it stand for 30 minutes out of refrigerator so it is easy to serve.)

If desired, put a dollop of Cool Whip on top.

Apple Cheddar Crisp

Filling

3 cups Golden Delicious or Granny Smith apples, thinly sliced
1/4 teaspoon apple pie spice
1/4 cup water
2 teaspoons fresh lemon juice or apple cider

Topping

3/4 cup sugar
1/2 cup flour
1/4 teaspoon salt
4 tablespoons butter or margarine
3/4 cup sharp cheddar cheese, grated

Filling

Arrange apples in bottom of a 9 inch pie plate; sprinkle with apple pie spice, water or lemon juice or cider; set aside.

Topping

Combine first 3 ingredients; cut in butter or margarine until mixture resembles coarse crumbs. Add cheese and spread over apples. Bake in a preheated oven at 350 degrees for 35 to 40 minutes or until apples are fork tender and topping is brown.



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