



## Valentine's Day Recipes – February 2024

### Chili Maple Glazed Sweet Potatoes

3 large sweet potatoes	1/3 cup Vermont maple syrup
1 small red onion, diced	1/2 cup chopped pecans
2 garlic cloves, finely chopped	4 Tbsp. olive oil, divided
1 Tbsp. ginger, finely chopped (or 1/2 tsp. ginger)	Kosher salt and pepper to taste
1 tsp. red chili flakes	

Preheat oven to 400°F. Wash and peel the sweet potatoes. Cut them into large bite-sized chunks. In a large mixing bowl, drizzle the sweet potato chunks with 3 Tbsp. olive oil and season with salt and pepper. Toss well until all the potatoes are evenly coated. On a foil lined baking pan or sheet, arrange the sweet potato chunks without overcrowding. Bake for 30 to 40 minutes turning halfway through, so they cook evenly without burning. Meanwhile, heat 1 Tbsp. olive oil in saucepan on medium heat and sauté the onions for a minute. Add the maple syrup, chili flakes and pecans and cook for 8 to 10 minutes or until the mixture thickens a bit. Once the potatoes are roasted, take them out of the oven and transfer then to a bowl or serving dish. And drizzle the glaze over. Toss carefully to coat evenly. Serve warm. Yield: 8 servings.

### Mini Cheddar Meatloaves

1 large egg	1/2 tsp. pepper
3/4 cup milk	1 lb. ground beef
1 cup shredded Vermont Cheddar cheese	1 cup ketchup
1/2 cup quick-cooking oats	1/2 cup packed brown sugar
1/2 cup chopped onion	1 1/2 Tbsp. mustard
1/2 tsp. salt	

Preheat oven to 350°F. In a large bowl, whisk the egg and milk. Stir in the cheese, oats, onion, salt and pepper. Crumble beef over mixture and mix well, making sure all the ingredients are well incorporated. Divide the meat mixture into 8 portions. Spray a 9x13x2" baking dish with cooking spray. Shape each portion in the shape of a loaf. You can also shape the meat into the shape of a heart. Arrange the meatloaves in the baking dish. In a small bowl, combine the ketchup, brown sugar and mustard. Spoon the ketchup mixture over the meatloaves. Bake for 30 to 45 minutes until the meat is no longer pink and a meat thermometer registers 160°F. Yields 6 servings.

## **Chocolate Cherry Galette**

1 refrigerated pie crust	1 pinch nutmeg
2 to 3 cups tart cherries (fresh or frozen)	¼ tsp kosher salt
1 Tbsp. lemon juice	1 Tbsp. cornstarch
6 Tbsp. Vermont maple syrup	½ Tbsp. butter
½ tsp vanilla	¼ cup semi-sweet chocolate chips
½ tsp. cinnamon	

Preheat oven to 375°F. In a skillet over medium heat, warm the cherries, lemon juice, maple syrup, vanilla, cinnamon, nutmeg and salt. When the mixture comes to a simmer, cook for about 3 minutes until the cherries are heated. In a small bowl, dissolve the cornstarch into 1 Tbsp. cold water, then stir into the mixture and heat another 2 minutes until the juice has thickened into thick sauce. Line a baking sheet with parchment paper and unroll the refrigerated pie crust. Carefully arrange the cherry mixture in the middle of the pie crust and spread to within 1 inch of the edge of the crust. Fold the edge of the dough over the cherries. Melt the butter and brush it over the top of the dough. Bake until the crust is golden brown, about 40 minutes. Remove the galette from the oven and allow it to cool for about 30 minutes. When the galette is cooled, in a small saucepan, place about 1 inch water and bring to a gentle boil. Place a glass bowl over the saucepan, making sure it does not touch the water. Place the chocolate chips in the bowl and stir constantly until there are melted and completely smooth. Remove from the heat and spoon the chocolate into a small resealable plastic bag. With a pair of scissors, snip a small opening on one of the bottom corners, creating a small opening. Drizzle the chocolate back and forth over the galette. Allow to cool and dry for about 30 minutes before serving, or serve immediately, if desired. Yields 6 to 8 servings.

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