



Fall Recipes – November 2023

Mini Hasselback Potatoes

1 ½ lbs. small unpeeled round yellow potatoes
¼ cup olive oil
2 Tbsp. Rosemary leaves
½ tsp. salt
½ tsp. pepper
½ cup freshly grated Parmesan cheese

Heat oven to 425°F. Line a 17x12-inch half-sheet pan with foil; spray foil with cooking spray. Gently scrub the potatoes, but do not peel. Using a sharp knife, make 6 to 8 cuts from top of each potato to within ¼-inch of bottom, being careful not to cut through bottom. To assist with this, place 2 bamboo skewers on each side of the potato, this will serve as guards to prevent the knife from going all the way through. Add the olive oil and rosemary to a small saucepan and cook on medium heat until the oil is fragrant and the leaves are golden brown, remove from the heat. Place potatoes, cut side up, on pan. Drizzle with oil; sprinkle with rosemary, salt and pepper. Bake uncovered 35 to 40 minutes or until potatoes are browned and tender. Sprinkle with cheese; bake 5 to 10 minutes longer.

Monte Cristo Sandwich

2 large eggs
¼ cup milk
½ tsp. kosher salt
Dijon mustard
4 slices white sandwich bread
4 oz. sliced Swiss cheese
3 oz. deli ham
3 oz. turkey
2 Tbsp. unsalted butter
Confectioners' sugar and raspberry preserves, for serving

In a large bowl, whisk eggs, milk and salt until well combined. Spread a thin layer of mustard on one side of each slice of bread. Layer half of bread slices with cheese, ham, turkey and another slice of cheese. Close sandwiches with remaining bread. Heat butter until melted in a large nonstick skillet over medium-low heat. Dip sandwiches into batter to coat, then place in skillet and cook, turning once, until golden and cheese is melted, 4 to 6 minutes per side. Transfer to rack in oven to keep warm. Repeat with remaining 2 tablespoons butter and sandwiches. Dust with confectioners' sugar and serve with preserves alongside.

Cranberry-Strawberry Hand Pies

2 sheets puff pastry
1 cup chopped strawberries
½ cup leftover cranberry sauce
½ tsp. cornstarch
1 large egg, beaten
Sugar, for sprinkling

Heat oven to 400°F. Line a baking sheet with parchment paper. Cut the puff pastry sheets into 4 pieces each. Arrange 6 rectangles on prepared baking sheet. Using a fork, prick holes in remaining 6 rectangles. In bowl, toss strawberries with cranberry sauce and cornstarch. Spoon 1 heaping tablespoon cranberry mixture in center of each rectangle on sheet, leaving 1/2-inch border around edges. Lightly brush border with some egg. Fold the pastry into a triangle and pinch the edges to seal. Refrigerate 10 minutes. Brush tops of pies with remaining egg and sprinkle with granulated sugar. Bake until golden brown, 12 to 15 minutes. Transfer to wire rack to cool. If desired, whisk confectioners' sugar with a little cold water until drizzling consistency and drizzle over tops.