

Package Contents:

- 1 roasting chicken
- 3 lbs sweet potatoes
- 1 head green cabbage or napa cabbage
- 1 lb smoked bacon
- 3-4 lbs winter squash
- Quarter peck gold rush apples
- Meat smorgasbord...pick 1:
 - o Pork spareribs
 - o Pork baby-back ribs
 - o Boneless pork chops (2)
 - o Pork shoulder
 - o Beef, rolled rump roast
 - o Beef, chuck roast
 - o Sirloin Chops and Italian Sausage

Squash Risotto

Ingredients:

- Rice
- Vegetable broth or chicken broth
- Butter
- Winter squash
- Dry white wine
- White onion, chopped
- Optional: grated parmesan cheese or similar hard, dry cheese

Method:

Start by roasting your winter squash. I've seen both where the squash is peeled first (difficult for acorn squash) or simply cut into slices/wedges. I usually roast the squash in slices. Toss it first with some olive oil and a bit of salt.

When the squash is tender (not mushy yet), peel the skin off. Cut the squash into cubes or small pieces. Note: I've seen recipes where people simply peel the squash first and begin with an uncooked product. To do this you need to cut the squash into very small pieces to cook it enough. I usually struggle with the peeling part, so I start with larger pieces and partially cooked squash.

In a saucepan, melt some butter. Add about 1 medium onion to 2 to 3 cups of chopped squash. Cook the squash and onion until the onion is soft and starts to lose its color.

Next, add rice to the mixture. Usually I do 1 cup of rice to each cup of squash...approximately of course. Cook the rice quickly to absorb some of the butter and moisture. When it dries up some, add a cup of dry, white wine and stir until the wine has been absorbed by the rice.

Finally, add enough broth to just cover the rice. Cook the rice until all of the broth is absorbed. Be careful not to burn it or let the rice burn to the pot. The rice should now be tender and fully cooked.

For a little extra flavor, add a tablespoon or two of butter at the end. Add cheese for a creamy, cheesy consistency. For the creaminess without the cheesy flavor, add a shot of whipping cream.

Roasted Winter Squash

Winter squash has become a staple in our house. It doesn't take up any refrigerator space and is versatile. Here are a few easy uses for roasted squash:

- 1) Squash with butter and brown sugar: Cut squash in half. Roast face down in a roasting pan with some water. When the squash is extremely tender to the touch, flip it over and add butter and brown sugar. Enjoy as a snack or side dish.
- 2) Roast squash: Peel the squash and toss with olive oil and salt. Roast on a cookie sheet until it is the desired tenderness that you want.
- 3) Mashed squash: cut squash in half and roast in oven face down in a pan of water. When squash is very tender, remove from oven. Remove from pan and allow to cool. Scoop the squash out of the skin and put in a mixing bowl. Either mash the squash by hand or whip it with a mixer with some milk and/or butter. For a sweeter taste, add honey, sorghum, or brown sugar. Serve as a side dish for about anything.

Smoked Pork Shoulder

Beth Davis Noragon from the Grovewood Tavern prepared this for me a few weeks ago. Awesome! Ingredients:

- 4 to 5 lb or larger pork butt/shoulder
- 2 tablespoons kosher salt
- 1 tablespoon black pepper, ground
- 2 tablespoons paprika
- 3 tablespoons finely ground coffee
- 1 tablespoon cinamon
- A smoker

Prepare the smoker according to the unit's directions. Smoke wood chips for 30 to 60 minutes before using with food. While chips are smoking, rub the pork but with all the ingredients and let sit for one hour.

Smoke the meat with the fat side up for five to six hours. The temperature should be approximately 225 to 250 degrees. The meat should cook until an internal temperature of 180 degrees. Remove

from the smoker and wrap in 2 layers of aluminum foil. Let stand for 30 to 60 minutes before serving.

Braised Spareribs/Back Ribs

This is a fairly basic recipe that you can modify to your liking, particularly with spices. The result should be tender, fall off of the bone ribs.

First, get some oil hot in a skillet. Vegetable oil or canola oil do best. They don't impart any flavor.

While the oil is heating, dredge your ribs in a bowl of flour. You want the ribs to be evenly coated with a thin coat. Season the ribs with salt, pepper, and other spices. Spices I like are chili powder, curriander, and cummin.

Brown the ribs in the hot oil. In a saucepan, saute lots of onions and crushed and/or minced garlic in a small amount of oil. Add to this some more spices...keeping with the same theme as what you dusted the ribs with. Usually a tablespoon of each is plenty. You can add more to taste later. This liquid will be your braising liquid and it should thicken up to the point that it makes a good barbecue sauce later.

Add to the saucepan two small cans of tomato paste, a cup of apple cider or red wine vinegar, and a couple cups of beef stock/broth. Bring the mixture to a soft boil and remove from the heat.

Place the ribs in a roasting pan and cover in the liquid. If there isn't enough liquid, either make another batch or add more stock. You'll need more later to add as it evaporates from the braising pan.

Cover the pan and roast in the oven at 350 for two to three hours, until the ribs are very tender and essentially pull off of the bones. The liquid will evaporate leaving a paste like residue.

Heat your grill to a medium heat, about 300 or so. Place your ribs on the grill and brush on the braising residue/liquid. Cook a few minutes on each side and repeat until satisfactory grill flavor/texture is achieved.

Serve immediately. Good side dishes include roasted potatoes, mashed winter squash, and spoonbread (do a web-search for Julia Child's spoonbread).