



Following are the additional recipes from the “A Los Alamos Thanksgiving” menu featured in our November 2018 issue.

### **CHARRED BRUSSELS SPROUTS WITH QUINCE AND MUSHROOM “BACON”**

By Full of Life Flatbread

“Quince is one of the quintessential autumnal ingredients for me,” says Clark Staub. “Left on the kitchen counter, a bowl of the fruit will perfume the air as they continue to ripen. Quince season is very brief. I have a reminder in my calendar to begin calling Elizabeth Poett at Rancho San Julian each year to check on the wonderful quince trees there.” Although raw quince is astringent in taste, when roasted it becomes seductively sweet, with a flavor between an apple and pear. Staub combines the fruit with roasted Brussels sprouts, raw radicchio, and umami-rich mushrooms seasoned and roasted to imitate bacon. “This is a great salad to serve in a large bowl for guests to dish up for themselves,” Staub says. “Plus it’s vegan and gluten-free.”

*Serves 10 to 12*

#### **MUSHROOM “BACON”**

- 1 tablespoon extra-virgin olive oil
- 2 teaspoons Bragg liquid aminos
- 2 teaspoons smoked paprika
- 1 teaspoon sesame oil
- ½ teaspoon brown sugar
- ½ teaspoon garlic powder
- ¼ teaspoon kosher salt
- ¼ teaspoon black pepper
- 14 ounces maitake mushrooms, cut lengthwise in ⅛-inch slices
- 1 pound shiitake mushrooms, cut lengthwise in ⅛-inch slices

#### **BRUSSELS SPROUTS**

- 3 pounds Brussels sprouts, washed, cleaned, and halved
- Extra-virgin olive oil, for roasting
- Salt and pepper, to taste

## QUINCE

Juice of 2 lemons  
2 quarts water  
4 quinces  
4 tablespoons extra-virgin olive oil, divided  
½ teaspoon kosher salt  
½ teaspoon ground black pepper  
2 tablespoons honey

## DRESSING

3 tablespoons extra-virgin olive oil  
½ teaspoon whole-seed mustard  
1 tablespoon sherry vinegar  
2 teaspoons lemon juice  
Kosher salt to taste

## RAW VEGETABLES

1 head radicchio, fine chiffonade cut  
1 shallot, peeled, thinly sliced

**To make Mushroom “Bacon”:** Preheat oven to 400°F. In a large bowl, combine first 8 ingredients. Add mushroom slices and toss in spice-oil mixture to coat. Spread on ungreased baking sheet and roast 10 minutes. Carefully stir mushrooms on the baking sheet and return to oven to roast 10 minutes more. Mushrooms should be dark and somewhat dry but still pliable. Remove from oven and reserve at room temperature.

**To prepare Brussels sprouts:** Increase oven temperature to 450°F. Toss halves in olive oil and season. Place on ungreased baking sheet and roast in the oven until the edges are charred and the sprouts are *al dente*, stirring at least once to achieve an even char. Remove from oven and reserve at room temperature.

**To prepare quince:** Mix lemon juice and water at room temperature. Peel, seed, and cut quinces into wedges, and place in lemon water (this prevents oxidation that can discolor fruit). When ready to roast, drain quinces, then place in a bowl and toss with remaining ingredients to coat. Place on ungreased baking sheet and roast at 450°F until *al dente* and slightly colored. Check after 10 minutes, stir, and place back in oven until soft but still holding their wedge shape and slightly colored.

**To make dressing:** In a medium bowl, whisk together all ingredients.

**To assemble salad:** In a large bowl, combine all ingredients and toss with dressing.

## **PEAR AND BROWN BUTTER TARTE TATIN**

By Bell's

Pastry chef Sarah Williams, who works with the Ryans at Bell's restaurant, says that this pear tarte tatin was a family tradition in her home when she was growing up. "For the pear tatin, we stick to a very classic take on this recipe," Williams says. "However, adding some spice wouldn't hurt—cinnamon, cardamom, or rum raisins would be delicious! It's also wonderful served with whipped crème fraîche." The dough can be made a day ahead and reserved in the refrigerator. Before using it, set it out at room temperature until it is pliable but still cold.

Serves 8

### **PASTRY**

2 cups all-purpose flour

1 teaspoon salt

1 cup unsalted butter, cut into ½-inch pieces, frozen

1 egg yolk

2 tablespoons ice water

### **FILLING**

½ cup unsalted butter

6 firm Bosc or Bartlett pears

2 tablespoons lemon juice

¾ cup sugar

Coarsely ground sea salt, such as Maldon, to taste

**To make pastry:** Add flour and salt to a food processor. Process for 1 to 2 seconds to combine. Add frozen butter and pulse until only pea-size pieces of butter remain. Transfer mixture to a large mixing bowl and set aside.

In a small bowl, whisk together egg yolk and ice water. Add to flour mixture and stir until a shaggy dough begins to form. Press dough together with your hands to form a ball. Divide ball in half, form each half into a rough ball and flatten into a 1-inch-thick disk. Wrap each disk with plastic film and refrigerate until firm, about 30 minutes. This recipe requires just 1 disc; freeze the second disk for later use.

To roll out pastry, flour a work surface and a rolling pin. Roll dough into a ¼-inch-thick circle, flouring the surface under the dough and rolling pin frequently to prevent sticking. Trim dough to a circle ½ inch larger in

diameter than the 10-inch ovenproof skillet you will use to make the filling. Refrigerate dough until needed.

**To make filling:** In a small pan, warm butter over medium heat until it foams and separates and milk solids at the bottom are a toasted brown color. Transfer to a small, heatproof dish and set aside.

Position rack in bottom third of oven. Preheat oven to 375°F. Peel the pears, cut in half lengthwise, and core. Place pear halves in a large bowl and toss with lemon juice. Set aside.

Place ovenproof skillet over medium-low heat and add sugar. Once sugar begins to melt, stir with a wooden spoon. Pause occasionally to allow bits of sugar to melt between stirring. Continue until sugar is completely melted and turns a pale golden color. Remove skillet from heat and stir in 4 tablespoons of reserved browned butter until combined.

Arrange pear halves in skillet, cut-side up, with narrow ends pointing toward the center, as close together as possible. Fill in the center with remaining pear halves. Return pan to medium heat and cook until sugar has turned a deep caramel color and juices from pears are nearly evaporated, about 15 minutes.

Center prepared pastry over pears in skillet and tuck in overhanging dough. Bake until crust is golden brown, about 30 to 35 minutes. Remove from oven and allow to cool 10 minutes. Loosen crust by running a small paring knife around edges of pan. Place an upside-down serving plate over skillet. Using two oven mitts to hold skillet and plate together, quickly invert the finished tart onto a serving plate. Allow to set for a few minutes before serving warm. Garnish with sea salt and a drizzle of remaining browned butter.

## **BLACK PEPPER OIL**

By Pico at the Los Alamos General Store

*Drew Terp, chef and co-owner of Pico Los Alamos, adds a drizzle of this peppery oil as a garnish to his Sweet Potato Soup with Sage Crème Fraîche.*

Makes 1 cup

2 tablespoons of black pepper, coarse ground

1 cup grape-seed oil

In a thick-bottom pan over medium heat, toast the ground pepper for minute or less until just fragrant. Add the oil, bring to a simmer, and remove from heat. Chill to room temp and pour through a fine mesh strainer. Store in an air-tight container, such as a canning jar, at room temperature for up to six months.

Tip: If a long time goes in between uses, bring oil to a simmer before using again to re-release the flavors.