

CHEF'S RECIPE PICKS FOR 2022

January – Spinach, Dried Cherry and Goat Cheese Salad w/ Bacon Dressing – A baby spinach salad with a warm garlic, bacon drippings, dried cherry and red wine vinaigrette with fresh orange segments and crumbled Feta cheese

February – Veal Piccata – tender veal seasoned with only salt and pepper then cooked over a high heat just until brown, placed on top of cooked egg noodles and drizzled with a warm broth, butter, capers and lemon sauce.

March – Roasted Chicken Thighs w/Tomato, Olives & Feta – Bone-in, skin-on chicken thighs browned in olive oil, then kept warm while grape tomatoes, shallots, thyme and olives simmer in the sauce, then they come together over a plate of warm fettucine pasta.

April – Alaska Salmon Croquettes w/Yogurt Dill Sauce – Eggs, cottage cheese, dill, lemon pepper and green onions mixed with Alaska Salmon to form croquettes. Each is dusted with bread crumbs and fried till golden brown. It is served with a Yogurt dill sauce.

May – Everything Bagel Breakfast Bake – This make-ahead casserole combines all your favorite breakfast foods – bagels, cream cheese and eggs. It can be made the night before and

just popped into a 375-degree oven the next day for a great tasting breakfast.

June – Seasons Original Apple Cake –Seasons Restaurant once located in Fairfax served this cake as their premiere dessert. I was able to secure the recipe and you must try this moist, delicious cake.

July – Asian Glazed Cornish Hens – This is simply an elegant meal to prepare for that someone special. Combine the first seven ingredients, then add the Cornish Hens, marinate overnight, then bake. What could be simpler?

August – Greek Pasta Salad – Pasta tossed with flavored tomatoes, cucumber, olives and feta cheese for a Greek-inspired pasta salad. This dish is done in 32 minutes. O-pah!

September – Veracruz Style Fish – A couple fillets of firm white fish, some salsa, green olives, capers and parsley and you have dinner.

October – Boursin Cheese & Chicken Puff Pastry Pies – Some diced cooked chicken, Boursin cheese, garlic, parsley, thyme, salt and pepper all wrapped in puff pastry. These pastry pouches are great for lunch or your buffet table. Once you serve these, everyone will be asking for the recipe.

November – Baked-Herb Sweet Potato Chips – Anyone can bring sweet potatoes to the Thanksgiving table but only

someone who knows the secret to delectable food items can bring a platter of Baked-Herb Sweet Potato Chips

December – Shrimp & Linguine Fra Diavolo – On a cold winters evenings, nothing says love like a plate of Shrimp and Linguine Fra Diavolo. It is full of flavor, with added crunch from the buttery toasted breadcrumbs tossed with the parsley and pepper. Cook this dish, add a nice glass of red wine and you will think you have gone to heaven. Enjoy!