SCCAOR YPN PRESENTS

Cooking with Jim Holt

SHOPPING LIST

Zuppa Toscana:

1/2 package thick bacon, chopped
1 lb Italian Sausage The "Hot" variety
1 medium head garlic or 10 large cloves, peeled and minced or pressed
1 medium onion finely diced
10 cups chicken broth/stock (80 oz)
4 turnips (for healthier version) or 4 medium russet potatoes (4 less healthy version)peeled and chopped into 1/4" thick pieces
1 kale bundle leaves stripped and chopped
1 cup heavy whipping cream
Salt and black pepper to taste
Parmesan cheese to serve optional

Bruschetta:

6 roma (plum) tomatoes, chopped
½ cup sun-dried tomatoes, packed in oil
3 cloves minced garlic
¼ cup olive oil
2 tablespoons balsamic vinegar
¼ cup fresh basil, stems removed
¼ teaspoon salt
¼ teaspoon ground black pepper
1 French baguette
2 cups shredded mozzarella cheese

Pannacotta:

1 envelope knorr gelatine 1-3/4 cups heavy cream 1 cup whole milk 1/3 cup sugar 1-1/2 tablespoon dried lavender buds 1/2 cup freshly squeezed lemon juice 1 cup sugar