

SOCIAL
with a **purpose**

Staying connected,
even while staying
physically apart.

LEMON SALAD DRESSING

INGREDIENTS:

- 1/2 to 2/3 cup of oil
- Juice of 1 large lemon (~1/4 cup)
- The zest of one whole lemon
- 2 TSP dijon (regular or grainy)
- 2 TSP honey
- 1 tsp dried oregano (option to sub Italian blend or thyme)
- Salt and pepper to taste

DIRECTIONS:

- Add all ingredients to an 8oz mason jar
- Add lid, tighten, and shake until well blended (emulsified)
- Let sit for at least an hour
- Shake well and pour over whatever you like (salad, roasted veggies, etc)

WEEDS WITH SAUSAGES

INGREDIENTS:

- 1 TBSP of extra-virgin olive oil
- 1 TBSP unsalted butter
- 1 large onion, diced
- 1 pound of Italian pork sausage (without the casing)
- 6 TBSP tomato paste
- 1/2 cup of dry white wine
- 1/2 cup of milk
- Salt and pepper
- 1 pound of gramigne, short fusilli, or rotelle
- freshly grated Parmigiano cheese

DIRECTIONS:

- In a 12-14 inch skillet, heat the olive oil and butter over high heat
- Add the onion and cook until soft and golden brown (6-8 minutes)
- Add the sausage and cook, stirring occasionally (and draining any excess fat), until the sausage is very brown and somewhat crisp (about 10 minutes)
- Add the tomato paste and cook, stirring often, until it becomes a deep rust color (about 8 minutes)
- Add the wine and cook, stirring frequently, until it is evaporated
- Stir in the milk, season with salt and pepper (to taste), and reduce the heat to a simmer

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WEEDS WITH SAUSAGES

DIRECTIONS:

- Continue cooking for about 15 minutes more
- Meanwhile, bring 6 quarts of water to a boil in a large pot, and add 2 TBSP of salt
- Drop your pasta into the water and cook until just al dente
- Scoop out about 1/4 cup of the cooking water (set aside) and drain the pasta
- Add the pasta to the sauce and toss over high heat for 1 minute (to coat), add a bit of the reserved water if necessary to “loosen” the sauce
- Divide the pasta among your pasta bowls, top with the Parmigiano cheese and serve



Watch the video instructions by visiting:
<https://www.youtube.com/watch?v=ZfZv36srMug&feature=youtu.be>

CHERRY CHOCOLATE MOUSSE

INGREDIENTS:

- 7 oz dark chocolate
- 1x 15 oz can of black pitted cherries in syrup
- 5-6 oz whipping cream
- 4 large eggs
- 2 TSP sugar

DIRECTIONS:

- Melt chocolate in a double boiler or microwave (be careful not to overheat as this will separate the chocolate and make it grainy).
- Set aside to cool for 10 minutes.
- Simmer cherries in their syrup in a non-stick pan over medium heat until thickened, then remove from heat.
- Whip the cream to soft peaks
- Separate eggs, add yolks to cream along with the sugar and whisk to combine.
- In a separate clean bowl, add a pinch of salt to egg whites and whisk and beat until stiff.
- Fold the cooled chocolate in to the cream and then gently fold the egg whites in with a spatula.
- Divide the chocolate mixture and the cherries into 6 bowls reserving a few cherries to top.