

SEPTEMBER NIGHTS

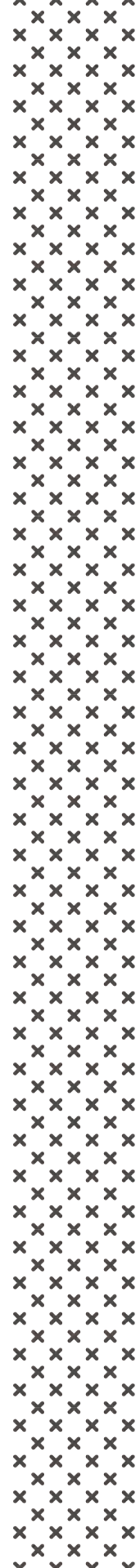
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SEPTEMBER NIGHTS Early fall evenings lend themselves to being so pleasant, and that's a perfect excuse to have friends over for dinner. While we love throwing larger parties, sometimes it's really nice to catch up in a more intimate setting of just one other couple. This menu makes the perfect amount for just such a dinner.





GRILLED ROSEMARY TRI-TIP

2-pound tri-tip beef roast, silver skin
trimmed off

Kosher salt

5 sprigs of fresh rosemary

8 sprigs of fresh thyme

12 garlic cloves

$\frac{3}{4}$ cup olive oil



In a large cast-iron skillet over medium heat, bring oil, rosemary, thyme and garlic to a simmer to infuse the oil. Meanwhile generously salt both sides of tri-tip. Remove the oil from the heat and let it cool for a bit. Place roast in a large plastic bag and pour oil and herbs in when the oil is cool enough to touch. Seal the bag and place in the fridge for 4 hours or up to a day.

Heat the grill to medium-high heat. Cook for 12 minutes on the first side, until slightly browned and crispy on the edges. Then flip the roast and cook an additional 10 – 12 minutes on the other side. Cooking times can differ depending on the thickness of the tri-tip. For medium rare, pull the roast off of the grill at 120 degrees, as the residual heat will continue to cook it as it cools. Slice against the grain in thin slices. Serve on a platter with basil mayo (see following page).

Cook's Note: Flat iron steaks work great for this recipe, also. Tri-tip can be difficult to find, but it's delicious when you get lucky and find one.



BASIL MAYO

3 tablespoons water
2 large egg yolks
4 teaspoons lemon juice
1 ½ cups avocado or grapeseed oil
1 teaspoon kosher salt
½ teaspoon Dijon mustard
¼ teaspoon sugar
3 cloves roasted garlic cloves,
chopped
¼ cup basil leaves, roughly chopped

Mix water, egg yolks and lemon juice together in a small bowl. Microwave in 10 second increments, stirring after each time, until thermometer reads between 160 and 165 degrees F, about 40 – 50 seconds total or up to 2 minutes (this can differ depending on microwave). Add ¼ cup oil, salt, mustard and sugar and mix together right away.

Strain mixture through a fine mesh strainer into food processor bowl with “S” blade loaded into the bowl. Add lid to the food processor, and begin very slowly drizzling the 1¼ cup oil into the bowl to emulsify the mayo. Add roasted garlic cloves and basil to bowl and process again until incorporated into the mayo.

Cook's Note: Since the egg yolks are tempered, this mayo will last properly stored in the fridge for up to a month. Spread it on sandwiches, serve it with steak, chicken and also roasted veggies.



ROASTED GARLIC POTATOES

3 pounds red potatoes, diced
into chunks

1 head of garlic, cloves removed
from skin

½ cup olive oil

1 tablespoon kosher salt

Preheat oven to 425 degrees. Arrange potato chunks and garlic cloves in a single layer on a large sheet pan. Drizzle with olive oil, and season with kosher salt. Roast for 30 - 45 minutes, or until potatoes are golden brown and slightly crispy on the edges.





STEAMED ARTICHOKES

A cold summer pie with limey tart goodness and decadent macadamia nut graham cracker crust. Consider making an extra pie so you have some leftovers. Pie and coffee make a great breakfast.

2 artichokes, ends and tops trimmed

Melted ghee, for dipping leaves
and hearts



In a stock pot or Dutch oven with water about 1½ inches high, add artichokes and bring to a boil. Reduce heat to medium-low and cook for another 40 – 45 minutes, or until the heart can be easily pierced with a knife. Remove from water and serve with warmed ghee or your favorite dipping sauce.

To enjoy, pull leaves off individually, dip into ghee or sauce, and use your teeth to get the “meat” off of the leaf. The outer leaves have less edible part than the inner leaves, so as you get closer to the heart, the more bountiful the eating on each leaf. Once you get to the “choke” which is the short spine-like pieces that top the heart, use a spoon to scoop it out. Discard the “choke.” Cut the heart into pieces, and enjoy it with your sauce.



KEY LIME PIE

A cold summer pie with limey tart goodness and decadent macadamia nut graham cracker crust. Consider making an extra pie so you have some leftovers. Pie and coffee make a great breakfast.

Crust

6 full sheets of cinnamon graham crackers
¾ cup macadamia nuts
¼ cup brown sugar
6 tablespoons butter, melted

Filling

3 egg yolks
1 teaspoon key lime or lime zest
1, 14-ounce can sweetened condensed milk
⅔ cup key lime or lime juice, freshly squeezed (about 6 - 8 regular limes or 16 - 20 key limes)

Topping

1 ½ cups heavy whipping cream, chilled
4 tablespoons powdered sugar
1 teaspoon vanilla

Preheat oven to 350 degrees. Break up graham crackers and macadamia nuts into food processor; using pulse button, process until crumbly. Add butter and brown sugar, and then pulse until combined. Pour crust mixture into pie plate and press against the sides of the plate using a metal measuring cup to form a tidy border. Bake for about 8 - 10 minutes, until set and golden. Set aside to cool while making filling.

Filling

In an electric mixer with wire whisk attachment or a bowl with a hand mixer, beat egg yolks and lime zest on high until quite fluffy, about 5 minutes. Slowly add the sweetened condensed milk and continue to beat until thick, about 3 - 4 more minutes. Lower the mixer speed and add lime juice, just until combined. Pour the mixture into the crust and bake for about 10 minutes, or until filling has set. Cool on a rack and refrigerate. Freeze for 15 minutes before serving.

Topping

Whip cream, powdered sugar and vanilla until almost stiff. Cut pie into wedges and serve cold topping with whipped cream and a bit of lime zest.