

Stephanie's on Newbury

Spring Recipe: Grilled Tenderloin Salad

Grilled Tenderloin Salad

sliced filet mignon, romaine and iceberg lettuce, field greens, chopped tomatoes and garlic croutons tossed with gorgonzola cheese and balsamic vinaigrette, topped with crispy shallots

Balsamic Vinaigrette

Ingredients:

1 Cup Olive Oil
½ Cup Balsamic Vinegar
2 Tablespoons Capers
½ Red Onion
2 Tablespoons Lemon Juice
Salt

Directions:

Chop the red onion and capers. Place in a bowl. Add balsamic vinegar, oil, salt and lemon juice to the bowl. Mix together.

Salad

Ingredients:

8 ounces Tenderloin
Homemade Brioche Croutons
2 Cups Field Greens
1 Cup Romaine, Chopped
1 Cup of Iceberg Lettuce, Chopped
¾ Cup Gorgonzola Cheese
1 Beefsteak Tomatoes, Chopped
1/8 Cup Red Onion, Chopped
1 Shallot
¼ Cup Worcestershire Sauce
1 Cup Teriyaki Sauce
Salt
Pepper

Directions:

Season tenderloin with teriyaki sauce, worcestershire sauce, salt and pepper. Grill or broil for approximately 15 minutes browning on all sides. Chill down. Set aside.

Toss chopped tomatoes and red onion together with the Balsamic vinaigrette. Set aside.

Slice Shallot thinly and deep fry until golden brown. Set aside.

Mix field greens, romaine lettuce and iceberg lettuce together with balsamic vinaigrette and $\frac{1}{4}$ cup gorgonzola cheese in a bowl. On a plate, place dressed greens in the center and the remainder of the gorgonzola cheese and shallots on the top. Slice the tenderloin into three pieces. Place the tenderloin, tomato and onion mixture and croutons around the plate. Sprinkle with salt and cracked pepper.

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Summer Recipe: Lobster Quesadillas

Lobster Quesadillas

Filled with fresh lobster, roasted red onions, oven dried tomatoes, scallions, cilantro and jalapeno and cheddar cheese, topped with sour cream, salsa and guacamole

Ingredients:

2 Pounds Frozen or Fresh Cooked Lobster Meat
8 Inch Flour Tortillas
2 Pounds Cream Cheese
1 Pound Cheddar Cheese, Shredded
1 Bunch Scallions, Diced
1 Slice Red Onion, Roasted
3 Plum Tomatoes, Roasted
2 Ounces Siracha
1 Ounce Lime Juice

Directions:

Combine all ingredients together in a mixer except for the lobster meat. On an 8 inch flour tortilla, spread $\frac{1}{2}$ cup of the mixture and 3 ounces of lobster meat evenly on $\frac{1}{2}$ of the tortilla and fold in half. Repeat with each tortilla. Pan fry tortillas with a small amount of oil until golden brown. Serve with guacamole, salsa and sour cream.

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Fall Recipe: 3-Cheese Macaroni and Cheese

"I love summer, but I'm never sad to see it end. To me, fall is like a rebirth.

We put on our sweaters, the weather is cool and crisp, and we feel invigorated and new. Then the holidays come, and we get to focus on reconnecting with family and friends. In fact, I have food fantasies for weeks as November approaches. For most cooks, Thanksgiving holiday is the ultimate challenge -- how do you keep the same menu interesting, year after year? -- and the ultimate pleasure. Every odd year or so, I try mixing things up, like the time I de-boned an entire turkey, stuffed it with forcemeat and maple roasted it. But some things never change. I would never get rid of my Cornbread, Cranberry and Chestnut Stuffing, glazed sweet potatoes or Pilgrim Pumpkin Pie, though we might also throw in Gingerbread Soufflés for good measure.

But fall isn't only about big holidays. Here in New England, we almost take it for granted that we'll have seasonal treats like fresh apples, root vegetables and local cheddar cheese. When the leaves begin to turn, I make my Hearty Roasted Vegetable Gratin and Apple Babka. I also make my 3-Cheese Macaroni and Cheese, another New England favorite. I love the texture, the flavor, that White Cheddar, Romano and Asiago cheeses make when combine. It takes a little extra time to add the breadcrumbs, but it's worth the wait, much like this season. Enjoy."

-Stephanie Sokolove, Owner/Executive Chef at Stephanie's on Newbury

Macaroni & Cheese

Cheddar, Asiago and Romano cheese topped with bread crumbs

Serving Size: 4-6 people

Pasta

Ingredients:

1 lb large elbow macaroni cooked and drained

Cheese Sauce

Ingredients:

3 Ounces of Butter

3 Ounces Flour

3 Cups Milk

1 Cup Heavy Cream

1 Tablespoon Salt

1 Teaspoon Black Pepper

1 Pound White Cheddar Cheese, Shredded

4 Ounces Romano Cheese, Shredded

4 Ounces Asiago Cheese, Shredded

Topping

Ingredients:

2 Cups Panko Breadcrumbs (Japanese breadcrumb available at most markets)

4 Ounces Butter, Melted

Directions:

Combine panko breadcrumbs and melted butter mixed together in a bowl.

Put aside.

Baking Dish

13x9 baking dish

Directions:

In a large saucepan, melt butter. Add flour to butter and cook 2-3 minutes on a medium heat. Add cold milk and whisk vigorously until dissolved. Cook sauce on low-medium heat until thick and bubbly. Add heavy cream, all cheeses and seasonings. Cook until cheeses are fully melted. Add cooked macaroni and mix thoroughly. Place macaroni mixture in a 13x9 baking dish and top with breadcrumbs. Place in oven at 325 degrees for 12-15 minutes or until golden brown. Top with chopped fresh parsley and serve.

For variations, add cooked lobster meat, truffle oil, bacon and/or garden fresh vegetable(s).

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Winter Recipe: Shepherd's Pie in a Half Roasted Squash

"I don't favor the cold, but I love the snow, and I love the flavors of winter: squashes, caramelized onions, roasted meats, hearty pastas, braises. There's something wonderful about warming up with food, and on a cold, snowy day, there's nothing better than staying inside and cooking until the whole house smells great. When the temperature drops, potatoes and meat become my ultimate comfort food, and I get inspired to bake.

At the restaurant, life moves indoors as the weather gets colder. We pack up the outdoor café tables and chairs and light the big fireplace in the entryway.

Customers come in juggling bags of holiday gifts, and the mood is festive and bright. But as winter drags on, comfort is everything. People become less adventurous, and they want to eat their favorite dishes over and over. I've learned that some perennial favorites, like Shepherd's Pie, can't come off the menu. I tried it once, and my customers revolted."

-Stephanie Sokolove, Owner/Executive Chef at Stephanie's on Newbury

Shepherd's Pie in a Roasted Half Squash

ground lamb, mashed potatoes, corn, gravy, pureed squash in a roast half squash

Ingredients:

3 Tablespoons Oil
8 Tablespoons Butter, Melted
1 Tablespoon Brown Sugar
1 Medium Spanish Onion, Diced
6 Ears of Corn, Shucked off the Cobb
1 Butternut Squash
4 Large Baking Potatoes
4 Cups Sour Cream
3 Large Acorn Squash
Brown Gravy

Directions:

Sauté diced onions in 2 tablespoons of oil until golden brown. Add ground lamb to the onions and continue sautéing for 12 minutes or until cooked through and browned. Shuck corn and take kernels off the ears. Sauté kernels in remaining oil and 2 tablespoons of butter for 3 minutes. Season with salt and pepper. Put aside.

Cut butternut squash in half and place face down on a baking pan. Roast the butternut squash for approximately 40 minutes at 400 degrees or until very

soft. When finished, cool slightly and remove meat from the skin. In a bowl, mash the butternut squash and add 2 tablespoons of butter and 1 tablespoon of brown sugar. Season with salt and pepper. Put aside.

Peel potatoes and boil until soft. Drain and mash potatoes with 4 tablespoons of butter and $\frac{1}{4}$ cup sour cream. Season. Put aside.

Cut acorn squash in half and remove seeds. Trim acorn squash at the point so squash lays flat on the baking pan. Roast skin side up for 40 minutes at 400 degrees until soft.

To assemble, place equal amounts of corn in each acorn squash to form the first layer. To create the second and third layer, place a generous amount of ground lamb and butternut squash on top of the corn. Top with mashed potatoes using either a spoon or pastry bag and pipe. Place filled squash on baking sheet pan and roast in the oven for 20 minutes at 400 degrees. Make sure potatoes are golden brown. Serve hot and with brown gravy.