

## **Fireside Feast**

### **1. Bacon and Blue Cheese Stuffed Chicken Breasts**

PREP TIME: 10min  
COOK TIME: 40min  
SERVES: 4 servings

#### **Ingredients**

8 ounces (2 sticks) unsalted butter, at room temperature  
4 ounces blue cheese, crumbled (recommended: Maytag or Point Reyes)  
4 slices smoked bacon, cooked until crisp and finely chopped  
2 teaspoons chopped fresh chives  
4 skin-on, bone-in organic chicken breasts  
Pinch freshly ground black pepper

#### **Directions**

In a large bowl, using a rubber spatula, mix the butter, blue cheese, bacon, and chives together until combined. Dollop half of the compound butter along the long edge of a 12-inch piece of parchment or waxed paper. Roll into a log, twisting opposite ways on both ends of the paper to create a tightly wrapped log of butter. Refrigerate or freeze for another use.

Preheat the oven to 425 degrees F.

Using your fingers, carefully loosen the skin from chicken breasts. Stuff about 1/4 of the remaining blue cheese butter under the skin of each breast; smoothing the skin to evenly distribute the butter over the surface of the breast meat.

Put the chicken on a rimmed baking sheet and rub any remaining butter over the skin. Season each breast with just a pinch of freshly ground black pepper.

Roast the chicken breasts, skin sides up, in the center of the oven until skin is crisped and chicken is cooked through, about 35 to 40 minutes. An instant-read thermometer should register 165 degrees F when inserted into the thickest part of the meat.

Remove from the oven to a serving platter. Let stand 10 minutes before serving.  
Cook's Note: This recipe makes 2 logs of compound butter; unused butter can be used to top grilled meats, burgers, or baked or mashed potatoes.

## **2. Creamy Roasted Broccoli**

PREP TIME: 10min

COOK TIME: 15min

SERVES: 6-8 servings

### **Ingredients**

2 pounds fresh broccoli, florets removed, about 2 large bunches, divided

1/4 cup olive oil

2 teaspoons orange zest, plus juice from 1 large orange

Coarse salt and freshly cracked black pepper

1 1/2 cups heavy cream

2 large garlic cloves, peeled and smashed

### **Directions**

Preheat the oven to 425 degrees F.

Put 2/3 of the broccoli in a large bowl with the olive oil and orange juice; season with salt and pepper and toss well to coat. Transfer the broccoli to a large rimmed baking sheet in 1 layer and roast until just tender with golden brown edges, approximately 15 minutes.

Meanwhile, pour the cream into a medium heavy-bottomed saucepan, add the remaining broccoli, garlic, and orange zest and bring to a gentle simmer over medium-low heat. Cook until the cream has reduced to half its original volume and the broccoli is cooked through, about 10 minutes.

With a hand-held immersion blender, potato masher, or food processor, blend or pulse the cream and broccoli mixture until coarsely blended and still a bit chunky. Gently fold in the roasted broccoli; taste and adjust seasoning, if necessary. Transfer to a serving bowl and serve warm.

### **3. Chai Spiced S'mores**

PREP TIME: 5min

COOK TIME: 10min

SERVES: 4 servings (8 s'mores)

#### **Ingredients**

8 ounces bittersweet chocolate, finely chopped

3/4 cup heavy cream

1 tablespoon loose chai tea leaves

16 honey graham cracker squares (2 1/2-inch squares)

1 1/2 cups mini marshmallows or 16 jumbo marshmallows

Special equipment: 8 metal skewers

#### **Directions**

Put the chocolate in a heatproof bowl.

Put the cream in a small saucepan and bring to a simmer over medium heat. Add the tea leaves, stir, remove from heat and let stand 10 minutes. Return the tea-infused cream to medium heat until just simmering. Pour the cream through a fine mesh strainer set over the bowl of chocolate. Shake the bowl to evenly distribute the cream and let stand 5 minutes to melt the chocolate. Stir until very smooth and let the chocolate cool to room temperature. Discard the tea leaves.

To make the s'mores in the oven, set an oven rack 6 to 8 inches from the broiler and preheat the broiler.

Put 8 graham cracker squares on a baking sheet and spread 1/2 teaspoon of the cooled chocolate over the entire surface of each square. Arrange mini marshmallows on each chocolate covered graham, being sure to cover the cracker completely. Spread about 1/2 teaspoon of the chocolate on each remaining graham crackers and set them aside.

Transfer the pan to the oven and toast the marshmallows under the broiler until deep golden brown, about 30 seconds. (DO NOT leave the oven - keep an eye on the marshmallows - they toast very quickly).

Remove the s'mores from the oven and top with the chocolate covered grahams, chocolate side down. Press lightly to spread the chocolate to the edges. Let the s'mores cool for 1 to 2 minutes before devouring.

To make s'mores the old fashioned way, and you have access to open flame, either a gas stove or fireplace, put 2 jumbo marshmallows on a metal skewer. Spread 1/2 teaspoon chocolate on each of 8 graham squares (this will be the bottom of the s'more). Dollop a teaspoon of chocolate onto the center of the remaining 8 squares and reserve (these are the tops).

Toast the marshmallows over an open flame until brown (or charred), as desired. While holding the skewer, put the toasted marshmallows onto the center of the bottom graham square. Invert a graham cracker top over the marshmallows and press lightly while you simultaneously pull the skewer from the marshmallows to create a sandwich. Repeat with the remaining marshmallows and serve while still warm.

Cook's Note: Unused chocolate chai sauce can be stored in an airtight container in the refrigerator for up to a week. It can be melted and poured over ice cream or stirred into hot milk for chai-spiced hot chocolate.