

OLIVE SAUCE FOR RAVIOLIS

16.5 oz jar sundried tomatoes
1 1/4 cup toasted walnuts
2 cup pitted Kalamata olives
1 1/2 tsp blk pepper
1 1/2 cup olive oil

Place all ingredients in food processor and process until smooth. Serve over raviolis.

ASIAN SPICED BABY BACK RIBS

2 Tbsp Chinese 5 Spice powder
2 Tbsp fruity paprika
1 Tbsp salt
2 tsp black pepper
2 cups red wine
1 cup sun dried sour cherries
1/4 cup finely chopped shallots
3 Tbsp EVOO
3/4 good quality soy sauce
1 cup vegetable stock
4 Tbsp butter

Preheat oven to 325. In a small bowl mix five spice, paprika, salt and pepper. Rub rib racks with mix and place in sheet pan. Set in center of oven and roast for 2 1/2 hours. Meanwhile, hydrate cherries in wine until soft 1-2 hours. If the cherries are very dry, you may need to warm mixture. In heavy pot, over medium heat, sautee shallots in olive oil until beginning to brown, approx 10 min. Strain cherries from wine. Reserve cherries. Add wine to shallots and let reduce until thin. Remove cherries and the reduction to a blender. Add soy and stock and blend until smooth. Pour back into pan and let simmer over low heat 10 min. Finish the sauce by whisking in 4 Tbsp cold butter. Baste ribs every 15 min for the last hour of cooking.

GORGONZOLA BREAD PUDDING

2 Tbsp EVOO
1 bunch green onions
2 white sliced onions
1 cup white wine
2 Tbls minced fresh thyme
1 lb cubed bread
4 eggs
1 qt milk
12 oz crumbled gorgonzola
1/2 cup grated parmesan
salt and pepper

layer fresh spinach in the middle

In 8X14 casserole dish, cover bottom with 1 layer of bread pieces. Sprinkle 1/2 gorgonzola and 1/2 of onion mix over the bread. Repeat with remaining bread, cheese, and onions. Pour egg mix over whole dish and press to allow top layer to absorb the liquid. Let sit for 4 hours or better, overnight. Bake for 45 min-1 hour at 325 or until brown on top and set inside. Let rest 20-30 min before serving.