



# Prime Rib 101 & Other Holiday Recipes

## GREEN BEANS WITH GORGONZOLA

*SERVES 6-8*

With the fresh tender taste of green beans and the bold flavor of Gorgonzola, this side dish is the perfect twist on an old favorite, and the perfect accompaniment to a thanksgiving meal.

- 2 pounds of fresh green beans, stems removed
- 1-2 tablespoons Stonewall Kitchen Roasted Garlic Oil or Olive Oil
- 2 tablespoons STONEWALL KITCHEN ROASTED GARLIC & ONION JAM (AISLE 5)
- 6 ounces of crumbled Gorgonzola cheese
- 1/4 cup of sliced almonds

Bring a 2 quart stock pot of water to a boil. Add green beans and boil for 3-5 minutes or until beans are cooked halfway through. Drain beans and run under ice-cold water until chilled. In a large skillet, heat oil. Add chilled green beans and sauté for 3-5 minutes, tossing beans to cook all sides. Add 2 tablespoons of Roasted Garlic & Onion Jam. Stir beans well, about 3 minutes. Jam will melt and bubble and should fully coat the beans. Place beans on the center of a large platter. Generously sprinkle with crumbled Gorgonzola and sliced almonds. Serve immediately.

## GOGGIE'S POTATO SOUFFLÉ

*SERVES 10*

- 8 Large Russet Potatoes
- 3 cups milk, mix one cup at a time
- 3 tsp salt and fresh ground white pepper to taste
- 2 eggs beaten
- 8 ounces cream cheese, softened
- 2 cups grated Monterey jack cheese

Place potatoes in a large pan and cover with water. Bring to a boil, and simmer about 45 minutes, until potatoes are soft when poked with a knife. Drain off water; add milk and mash potatoes with electric beater until smooth, and look like regular mashed potatoes, but a bit runnier. Add salt and fresh pepper. Taste for enough salt.

Cream together 2 eggs and the cream cheese, until consistency is smooth. Add this mixture to the potatoes, blend with a wooden spoon, but do not over beat.

Pour half the mixture into soufflé dish. Top with half the cheese, then layer the rest of the potato mix, and top that with the remaining cheese. Cover tightly with plastic wrap, and refrigerate for up to three days.

Bake, uncovered, in a 325° oven for about an hour, until very hot, and browned on top.

## CONNIE'S CHEATIN' CREAMED SPINACH

*The secret is out...*

- Allow 1 pkg. Stouffer's Frozen Creamed Spinach per 2 people.
- Thaw and cut package open. Squeeze the spinach into a sauce pan.

*Don't forget to throw all the red packages away!*

This can be done several hours before dinner and left on the stove. While dinner is almost together heat the cream spinach up in the pan. When it's very hot, and bubbly stir in one handful of fresh spinach per package. Stir, and add fresh pepper and some freshly grated nutmeg!

## DIABLO FOODS FAMOUS PRIME RIB... MADE EASY

One Boneless Prime Rib Roast, trimmed and tied.

Coarse Salt

Lots of fresh black pepper

1 Cup red wine

Heavy non-stick roasting pan

V-rack for the pan

Instant read thermometer - a must!

2 - 1 oz. Packages au jus gravy mix. (No one will notice, or know, that you used packaged!)

- Take your roast out of the refrigerator, and let it rest on the counter, to bring it to room temperature. (About 2 hours.)
- Season well with salt and pepper.
- Pre heat oven to 350°F
- Lower the rack in the oven, so that it is at its lowest position.
- Place the roast, fat side up, in the 350° oven and set the timer for your desired doneness, according to the chart above. When your timer goes off, check the temperature with an instant read thermometer. Check with your instant read thermometer every 15 minutes from this point on, until you reach your desired temperature.
- We like ours med. rare. So we take it out of the oven when it reaches 120°/130°. When the thermometer is at your liking, take the roast out of the oven, and place it on a serving platter and cover loosely with foil. Let rest for at least 15 minutes.
- Spoon out all of the grease from the roasting pan except for a few Tablespoons. Make sure you leave all of the wonderful meat bits!
- Place roasting pan with all the meat bits on the stove and de glazed the pan with a small amount of the red wine. Over Medium heat, scrape, stir well and get all the good stuff off the bottom of the pan. • Add the rest of the wine. Whisk together and bring to a boil. Cook for a few minutes till it has all been incorporated. • Add your 2 envelopes of au jus mix and whisk some more following the directions on the package for adding water. • Make sure you do not add salt to this because there is salt in the dry mix. • Several turns of fresh pepper at this point would be nice. • Bring back to a boil, serve hot, as you slice your meat. Enjoy!

### Roasting Chart

Rare 110°-120°F  
*check at 1 hour*

Med. Rare 120°-130°F  
*check at 1½ hours*

Medium 140°F  
*check at 1¾ hours*

## EASY ENTERTAINING

Putting together the Thanksgiving meal is fun, with everyone in the kitchen pitching in, but it is a lot of work. Let us take care of some of that work with over **400 cheeses ready-to-party**, and some great **ready-to-go hor's d'ouvres**.

We have a nice selection of seasonal **stuffed brie cheeses** with fillings of cranberry, sun dried tomato, or salmon and dill. Or try one of our great **cheese stuffed bread bowls**, choose from cambazola, champignon or plain.

## GOAT CHEESE WITH OLIVES, LEMON, AND THYME



Photo by Mikkell Vang

½ cup assorted olives, rough chopped  
3 fresh thyme sprigs  
3 Tbsp.extra-virgin olive oil  
½ tsp grated lemon zest  
¼ tsp fresh ground pepper  
5 oz fresh goat cheese medallion or 2 (2oz) goat cheese buttons  
baguette slices for serving

- Heat olives, thyme, oil, zest, and ¼ teaspoon pepper in a sauce pan over low heat until fragrant—do not simmer. Cool to room temp.
- Pour olive mixture over goat cheese.

This dish can be prepared 2 hours ahead and kept, covered, at room temperature.

Serves 4