



Dutch Oven Lasagna

from *Magnolia Table, Volume 2 Cookbook*

prep: 30 minutes
cook: 2 hours 10 minutes
cool: 30 minutes

2 pounds ground chuck (80% lean)
1/2 cup small-diced white onion
(about 1 small)
1 tablespoon garlic powder
1 tablespoon Italian seasoning
1 1/2 teaspoons kosher salt
1 teaspoon freshly ground black pepper
Four 14.5-ounce cans stewed or roasted
diced tomatoes, undrained
4 garlic cloves, minced
1/2 cup loosely packed fresh basil leaves, torn
One 8-ounce block cream cheese, at room
temperature
8 ounces whole-milk ricotta
2 large eggs
16 ounces mozzarella cheese, shredded
(about 4 cups)
12 uncooked lasagna noodles
4 fresh mozzarella balls (4 ounces each),
torn into 1- to 2-inch chunks

1. In a 7-quart Dutch oven, sauté the beef and onion over medium-high heat until the beef is browned and cooked through, about 6 minutes. Drain the extra fat from the pan.

2. Stir in the garlic powder, Italian seasoning, salt, and pepper. Add the tomatoes, fresh garlic, and basil and break the tomatoes into small pieces with a wooden spoon. Bring to a boil over high heat, reduce the heat to low, and simmer for 20 minutes. Reserve

two-thirds of the meat mixture (about 6 cups) in a large bowl.

3. Preheat the oven to 325°F.
4. In a separate large bowl, combine the cream cheese, ricotta, eggs, and
5. 2 cups of the mozzarella.
6. Spread the remaining meat mixture evenly in the Dutch oven. Lay 4 of the lasagna noodles on top (break them as needed to fit). Top with one-third of the ricotta mixture and one-third of the freshly torn mozzarella.
7. Repeat the layers two more times, using half of the reserved meat mixture in each layer. Top with the remaining 2 cups shredded mozzarella.
8. Cover the Dutch oven, transfer to the oven, and bake for 1 hour 30 minutes. Uncover and bake until the cheese is browned and bubbling, about 15 minutes longer.
9. Let the lasagna stand at least 30 minutes before serving to allow the dish to set, making for a cleaner serving.
10. Store, covered, in the refrigerator for up to 5 days.

Makes 12 servings

Fig & Grapefruit Salad

prep: 10 minutes
cook: none
cool: none

honey citrus vinaigrette
1/2 cup olive oil
1 tablespoon white wine vinegar

1 tablespoon grapefruit juice, fresh squeezed
2 teaspoons honey
1 teaspoon Dijon
pinch salt and pepper

arugula salad

10 figs, cut in half or quarters
(reserve 1/2 cup)
5 oz bag/container arugula
2 tablespoons pine nuts, toasted
1/4 cup shaved parmigiano reggiano
(reserve 2 tablespoons)
1 grapefruit, supreme (reserve 1/2)
season with salt and pepper

1. For dressing, whisk together all ingredients to combine.
2. Gently toss all with your desired amount of vinaigrette.
3. Garnish top of salad with reserved mix-ins.

Makes 4-6 servings

Garlic & Green Olive Focaccia

prep: 2 hours 25 minutes
cook: 25-30 minutes
cool: none

2 cups warm water
2 1/4 teaspoon (1 package) active-dry yeast
4 1/2 cups All Purpose flour
2 1/4 teaspoon sugar
2 teaspoons salt
1/2 teaspoon garlic powder
2 tablespoons olive oil
1/2 cup castelvetrano olives, sliced in half
1 tablespoon coarse sea salt



garlic butter

6 tablespoons butter, unsalted, melted
1 tablespoons parsley, chopped
2 teaspoons garlic, minced
pinch salt

1. Mix 2 cups warm water and active-dry yeast in the bowl of a stand mixer until foamy.
2. Add the next five ingredients and knead for 5-8 minutes, until the dough pulls away from the side of the bowl (1 cup olive oil for bowl, pan and drizzling)
3. Oil a large bowl with a generous amount of olive oil, add dough ball and cover with a plastic cloth. Let rise until doubled in size, 1 hour - 1 hour and 15 minutes, depending on room temp after dough has doubled in size, punch down to release gases.
4. Generously oil half sheet pan with olive oil. Press out dough evenly to the sides of the pan. Sprinkle olive halves across bread, pressing down slightly.
5. Cover with plastic and a cloth and let rise an additional 45 minutes to 1 hour.
6. After the second rise, uncover focaccia and poke with fingers/knuckles to create dimples.
7. Sprinkle coarse sea salt over dough and drizzle with more olive oil and bake at 375 °F for 25-30 minutes, until golden brown.

garlic butter

1. Combine butter, minced garlic, chopped parsley and pinch of salt. Heat to a simmer until fragrant. Brush butter mixture over freshly baked bread.

Makes 12 servings

Chocolate Soufflés

from *Magnolia Table, Volume 2 Cookbook*

prep: 30 minutes
cook: under 15 minutes
cool: none

2 tablespoons unsalted butter, melted
2 tablespoons granulated sugar
soufflés
2 ounces unsweetened chocolate, chopped
½ cup semisweet chocolate chips
3 tablespoons unsalted butter
⅓ cup plus 1 tablespoon bread flour or all-purpose flour
1 cup cold milk
6 large egg yolks
5 large egg whites
1 teaspoon pure vanilla extract
⅓ cup plus 1 tablespoon granulated sugar
¼ cup powdered sugar

1. Preheat the oven to 375°F. Line a baking sheet with parchment paper.
2. To prepare the ramekins: Brush the bottoms and sides of eight 5-ounce ramekins with the melted butter. Divide the granulated sugar among the ramekins and turn them to thoroughly coat the bottoms and sides. Discard any extra sugar.
3. To make the soufflés: In a small stainless steel bowl or the top of a double boiler, combine the chopped chocolate and chocolate chips. Nest the bowl over a pot of barely simmering water (the bowl should not touch the water) and stir the chocolate until melted (taking care not to get any water

in the bowl). Set the bowl aside off the heat.

4. In a medium saucepan, melt the butter over medium heat. Sprinkle in the flour and whisk until the flour is incorporated and the mixture thickens, about 1 minute. Reduce the heat to low and whisk in the milk. Continue whisking until the mixture becomes smooth, 2 to 3 minutes. Remove the saucepan from the heat. Transfer the mixture to the bowl with the melted chocolate and stir to combine. Slowly stir the egg yolks into the chocolate mixture. Set aside.

5. In a bowl, with an electric mixer fitted with the whisk, whip the egg whites and vanilla until the whites start to get foamy, then sprinkle in the sugar. Continue whipping the egg whites on medium speed until they form soft peaks and the consistency resembles whipped cream, about 3 minutes.

6. Use a spatula to fold about one-third of the egg whites into the chocolate mixture, carefully lifting from the bottom and folding over. Fold in half the remaining egg whites, then the last of the egg whites, taking care not to deflate the mixture.

7. Divide the mixture among the prepared ramekins and place them on the prepared baking sheet.

8. Bake the soufflés undisturbed until they have risen over the top of the rims, 12 to 15 minutes.

9. Pour the powdered sugar into a sifter or fine-mesh sieve and gently tap over each soufflé immediately as it comes out of the oven.

10. Serve immediately.

Makes 8 servings