



Prosciutto-Wrapped Apples

from [Magnolia Table, Volume 2 Cookbook](#)

prep: 25 minutes

cook: none

cool: none

2 large Honeycrisp apples or 3 sweet apples, such as Gala, unpeeled and cored

2 cups loosely packed baby or standard arugula

8 ounces sharp white Cheddar cheese, cut into twenty 3 × 1-inch slices

Two 3-ounce packages thinly sliced prosciutto, torn into strips

¼ cup balsamic glaze

Kosher salt and freshly ground black pepper

1. Cut the apples into a total of 20 wedges (10 wedges per large apple or 6 to 7 per smaller apple).
2. Layer a few arugula leaves on an apple wedge, then top with a Cheddar slice. Wrap the stack with a strip of prosciutto and place on a platter. Repeat to make the rest of the wrapped apples.
3. Drizzle the wrapped apples with the balsamic glaze and season to taste with salt and pepper. Serve immediately.

Makes 6-8 servings

Beef Tenderloin WITH HORSERADISH SOUR CREAM

prep: 20 minutes, plus at least 9 hours marinating and standing

cook: about 35 minutes

cool: 15 minutes

beef tenderloin

½ cup soy sauce

½ cup worcestershire sauce

½ cup brine from pickled jalapeños

One 3 to 3½ pounds center-cut beef tenderloin, trimmed and tied

2 teaspoons salt

1 teaspoon black pepper

1 teaspoon granulated onion

1 teaspoon red pepper flake

1 teaspoon granulated garlic

2 tablespoons salted butter, at room temperature

horseradish sour cream

1½ cups sour cream

¼ to ½ cup horseradish

2 tablespoons Dijon mustard

2 tablespoons minced chives

Kosher salt and freshly ground black pepper

1. Marinate the beef tenderloin: pour the soy sauce, worcestershire sauce, jalapeño brine, salt, pepper, granulated garlic, granulated onion and red pepper flakes.
2. Remove the tenderloin from the bag and discard the marinade. Blot the roast dry with paper towels and let sit at room temperature for an hour
3. Meanwhile, make the horseradish sour cream: In a small bowl, stir

together the sour cream, horseradish, dijon mustard and chives. Season with salt and pepper, to taste.

4. Position a rack in the middle of the oven and preheat the oven to 500°F. Line a baking sheet with foil.
5. Place the tenderloin on the lined baking sheet and spread the 2 tablespoons of butter over the top.
6. Roast for 9 to 11 minutes (3 minutes per pound). Turn off the oven. Leave the roast in the oven for 20 minutes for medium-rare (125°F on an instant-read thermometer) or 25 minutes for medium (130°F on an instant-read thermometer). Do not open the oven door.
7. Transfer to a cutting board and let rest for 15 minutes before slicing.
8. Tightly wrap leftover beef in plastic and store in the refrigerator for up to 3 days. Leftover cooked beef makes delicious cold sandwiches. Store leftover horseradish cream in a covered container in the refrigerator for up to 3 days.

Makes 8 servings

tip: You can replace the horseradish in the sour cream mixture with 3 tablespoons drained and finely chopped pickled jalapeños. You'll find this version of the recipe in [Magnolia Table Cookbook](#).



Twice-Baked New Potatoes

from [Magnolia Table, Volume 2 Cookbook](#)

prep: 20 minutes, with 10 minutes cooling

cook: 20 minutes

cool: none

- 6 small potatoes (about 1 pound total)
- ½ cup sour cream
- 1½ tablespoons heavy cream
- 1½ tablespoons unsalted butter, melted
- ½ teaspoon garlic powder
- ½ teaspoon onion powder
- ½ teaspoon freshly ground black pepper
- ¼ teaspoon kosher salt
- 4 ounces sharp Cheddar cheese, grated (about 1 cup)
- 4 slices bacon, cooked until crisp and crumbled
- 2 tablespoons minced chives

1. In a large pot, combine the potatoes with water to cover by 1 inch. Bring to a boil over high heat and boil until tender and cooked all the way through, about 15 minutes. Drain the potatoes. When cool enough to handle, slice the potatoes in half and set aside on a sheet pan.
2. Using a small spoon, scoop out the potatoes, leaving ¼ inch of the shell intact. Transfer the potato flesh to a medium bowl and add the sour cream, heavy cream, melted butter, garlic powder, onion powder, pepper, and salt. Mix until well combined.
3. Position a rack 5 inches from the heat and preheat the broiler.

4. Scoop the filling back into the potato shells and top with the Cheddar. Broil until the potatoes are browned and the cheese is melted and toasty, 3 to 5 minutes. Top with the bacon and chives and serve right away.

5. Store in an airtight container in the refrigerator for 3 to 5 days. Reheat in a 350°F oven for 20 minutes and serve.

Makes 4 servings

Brussels Sprouts WITH CRISPY BACON, TOASTED PECANS, & BALSAMIC REDUCTION

from [Magnolia Table Cookbook](#)

prep: 10 minutes

cook: under 1 hour

cool: none

- 1 pound thick-cut bacon
- 2 pounds Brussels sprouts, trimmed and halved through the stem
- 2 tablespoons extra virgin olive oil
- 1 teaspoon kosher salt
- ½ teaspoon freshly ground black pepper
- 3 tablespoons unsalted butter
- 2 cups coarsely chopped pecans
- 1 tablespoon lightly packed light brown sugar
- 1 teaspoon garlic salt
- Balsamic Reduction to taste (see recipe below)

1. Preheat the oven to 400°F.
2. Arrange the bacon slices on 1 or 2 separate baking sheets. Bake until crispy, about 20 minutes. Line another baking sheet with paper towels and

transfer the bacon to the paper towels to drain. Chop crosswise and set aside.

3. Meanwhile, toss the Brussels sprouts with olive oil, salt, and pepper. Arrange on a rimmed baking sheet cut sides down. Roast until browned and the edges are crisp, about 30 minutes, shaking the pan occasionally.

4. In a large sauté pan or skillet, melt the butter over medium heat. Add the pecans, brown sugar, and garlic salt and cook, stirring frequently, until toasted, about 5 minutes. Remove from the heat and set aside.

5. Transfer the Brussels sprouts to a large serving bowl. Drizzle balsamic reduction over the top and sprinkle with the pecans and bacon.

Makes 6 servings

Balsamic Reduction

from [Magnolia Table Cookbook](#)

prep: 1 minute

cook: 30 minutes

cool: 15 minutes

- 1 cup balsamic vinegar

1. In a small saucepan, bring the balsamic to a simmer over medium heat. Simmer until reduced to 4 tablespoons, about 30 minutes. Pay attention as the reduction gets closer to the targeted amount, as it can go quickly toward the end and will burn if it gets too low. Remove from the heat



and let cool.

2. Store in a tightly covered container at room temperature if using on the same day it's made, or store in the refrigerator for up to 2 weeks. Bring to room temperature before using to make it easier to drizzle.

Makes 4 tablespoons

tip: *Be sure to turn the kitchen fan on high when simmering the balsamic to catch the sharp vinegar fumes.*

Mocha Trifle Cups

from [Magnolia Table Cookbook](#)

prep: 30 minutes,
plus at least 1 hour chilling
cook: none
cool: none

One 9-ounce package chocolate wafer cookies or 24 Oreos
One 12-ounce package semisweet chocolate chips
½ cup sugar
2 tablespoons instant coffee powder
Pinch of kosher salt
7 large eggs, separated (see Note)
1 teaspoon pure vanilla extract
Homemade Whipped Cream ([see recipe here](#)) or good-quality store-bought whipped cream
8 to 10 small mint sprigs, for garnish

1. Place the cookies in a food processor and pulse until crushed. Set aside.
2. In a large saucepan, combine the

chocolate chips, sugar, coffee powder, salt, and 5 tablespoons water and cook over medium heat until the chocolate is melted and the mixture is smooth, stirring often. Remove the pan from the heat.

3. Meanwhile, in a large bowl, whisk together the egg yolks and vanilla.

4. Whisking constantly, add about ¼ cup of the hot chocolate mixture to the yolks to temper them. Beat with an electric mixer to blend. Pour the remaining chocolate into the bowl and beat until well blended.

5. In a separate, very clean large bowl, with an electric mixer beat the egg whites until stiff. Fold them into the chocolate mixture, taking care not to overmix.

6. Spread half the cookie crumbs in the bottoms of eight 8- to 10-ounce individual serving glasses.

7. Using half the mousse, evenly divide among the glasses, spooning it on top of the crumbs. Sprinkle the remaining crumbs on top. Divide the remaining mousse among the glasses. Chill in the refrigerator for at least 1 hour and up to 1 day.

8. Just before serving, top each glass with whipped cream and garnish with a mint sprig.

Makes 8 servings

note: *The eggs in this mousse are not cooked. If you're concerned about the potential for salmonella, use eggs that have been pasteurized in the shell to minimize the risk.*