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Recipes Presented by Bryan Severns, Chef Instructor, New England Culinary Institute  
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### HERB CRUST FOR VENISON

This is a basic seasoning rub. Use it as a base, as is or change it to suite your tastes.

½ cup	Fresh Parsley, finely chopped
1 TBLS	Dry Thyme
½ TBLS	Dry Marjoram
2 TBLS	Minced Garlic, Fresh
1 TBLS	Black Pepper
2 tsp	Chili powder
1 tsp	Paprika

Please make sure that your dry spices are as fresh as possible.

Combine all ingredients thoroughly and rub on cleaned, whole muscle meat. Let sit overnight (or longer if you want). Season with salt just before cooking.

## MARINARA SAUCE

¾ cup	Olive Oil
10	Garlic Cloves
3	Green Peppers
3	Spanish Onions
2 TBLS	Dried Oregano
2 tsp	Red Pepper Flakes
½ bunch	Fresh Basil
2	Bay Leaves
1 TBLS	Ground Black Pepper
4 TBLS	Salt
½ cup	Sugar
1	#10 can whole tomatoes
1	#10 can tomato fillets

In a rondeau, add the olive oil, heat, add the onions and peppers, over low heat with a cover, sweat until the onions are translucent.

Add the garlic, sweat to get the aroma, add the oregano, red pepper flakes, bay leaf, and the fresh basil, sweat briefly.

Add the tomato products, the salt, sugar and pepper, bring to simmer, and simmer slowly for 2 ½ hours, stirring very occasionally.

Adjust the seasoning with salt, cool and hold. NOTE: for pizza sauce, add some marinara sauce to the Robot Coupe, with 1/3 cup olive oil and puree slightly.

### **Roasted Garlic Spread**

**Whole Garlic Bulb- stem end (pointed) cut off**

OR

Peeled cloves

Olive Oil

Salt & Pepper to taste

White or dark balsamic vinegar

1-Coat Garlic with small amount of olive oil. Place in small covered casserole dish, or wrap in foil. Roast garlic slowly in oven, or on grill until very soft. If using peeled cloves be careful not to burn. Allow garlic to cool.

2- If using whole bulb, squeeze garlic out of the husks through cut openings. Place roasted garlic in bowl, add a small amount of olive oil, and mash. Add vinegar a teaspoon at a time to loosen and flavor garlic spread. Salt and Pepper to taste.

Uses- Serve with a bowl of lightly steamed veggies, just dip and enjoy. Spread over toasted bread as an alternative to greasy garlic bread. Pizza topping, table condiment, base for a killer viniagrette dressing, on a spoon!!! Etc.....

### **MOCK CAESAR DRESSING**

This recipe can be made “low fat”, or high test depending on the audience. We invented it for our dear friend Brenda who is a huge Caesar salad fan

1 cup mayonnaise ( no fat, low fat, or full fat)

1-2 Tbls. Dijon mustard

2-3 cloves Fresh garlic ( taste and size of clove)

2 Tbls. Lemon juice

1-2 tsp worcestershire sauce

¼ Cup parmesan cheese ( not the gross stuff from Kraft)

Salt and Pepper, to taste

Optional- 1-2 Tbls. Olive oil

Anchovies

Place mayo, 1 Tbls of the dijon, 1 or 2 cloves of garlic, lemon juice, 1 tsp.

Worcestershire in food processor bowl or blender jar. Process, then taste. Enough garlic? Enough lemon? Add more if needed. Certain something missing? Add more worcestershire and dijon. If you want the olive oil and/or anchovies, add now. Process. Add Parmesan, process briefly. Scrape into a bowl, the add salt and pepper to taste. Toss with Romaine, great croutons, and serve salad with curls of parmesan on top!

### 3 ALLIUM COMPOTE

6 CLOVES GARLIC  
2 MED. RED ONIONS  
2 MED YELLOW ONIONS  
2 –3 TBLS. OLIVE OIL  
½ CUP RED WINE OR FLAVORED VINEGAR , WE OFTEN USE BALSAMIC  
SALT AND PEPPER TO TASTE

- 1- PEEL THEN SLICE OR JULIENNE ONIONS. PEEL THEN SLICE OR MINCE GARLIC
- 2- PLACE HEAVY PAN ON LOW HEAT. SWEAT ONIONS AND GARLIC IN THE OLIVE OIL. COOK SLOWLY, EVENLY BROWNING, YOU ARE COOKING OUT THE WATER. WHEN MIXTURE STARTS TO COLOR, ADD WINE OR VINEGAR. CONTINUE TO SIMMER ON LOW HEAT , STIRRING TO KEEP FROM SCORCHING, UNTIL COMPOTE IS THICK AND JAM LIKE. REMOVE FROM HEAT AND SEASON WITH SALT AND PEPPER.

SERVE WITH ROASTED MEATS, AS A FLAT BREAD TOPPING, ON A CHEDDAR CHEESE OR MEATLOAF SANDWICH TOPPER. SERVE THIS WITH YOUR THANKSGIVING TURKEY OR TOFU TURKEY, TRULY AWESOME!!!

### GARLIC TIPS

**Love garlic, but don't like the garlic bite, or worse, garlic belches? Raw garlic can be hard to digest. Poach garlic cloves in small amount of water before adding them to a recipes that call for raw garlic. We do this for our favorite hummus recipe, that way we can take it for lunch without our coworkers noticing it all afternoon.**

Garlic Oil- steep garlic in good quality olive oil for easy seasoning of stir fry dishes, salad dressings, etc. **YOU MUST KEEP THIS REFRIGERATED TO PREVENT BOTULISM!!!**

Instant, low fat, really great garlic bread- Toast sliced baguettes, then take a peeled garlic clove and rub onto the toasted bread.

Garlic chips- slowly brown sliced garlic until crisp in olive oil in heavy skillet, or in oven. Sprinkle chips on vegetable dishes, mashed potatoes, or on salads.