

WELCOME!

Happy Valentine's Day, food lovers!

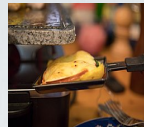
We want something that we can share with our special people, so Monday we are making raclette, a classic Swiss meal enjoyed family-style. It's fun for Galentines, kids, and yes, even first dates! After all, it pair perfectly with sparkling wines.

We also love it as an easy to prepare dinner for a holiday that happens to fall the day after The Big Game.

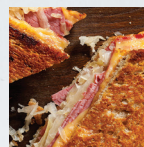
PREP AHEAD

To make your week easier, check through this quick prep list on Sunday to get ahead of the game.

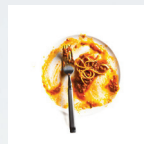
1. Prep your accompaniments for Monday's raclette.
2. Make the sauce for Thursday's eggs. Reheat it before you add the eggs day-of.
3. Make Friday's soup all the way through.



MONDAY
Raclette



TUESDAY
Reuben Sandwich



WEDNESDAY
Linguine with Tuna and Anchovies



THURSDAY
Eggs in Purgatory



FRIDAY
Chicken Tortilla Soup





RACLETTE

This technique calls for a home-style raclette grill. This can be fun for a crowd, but if you don't have one, you can layer the cheese slices in a cast-iron skillet or other heat-safe baking dish and grill it under the broiler.

INGREDIENTS:

- 6 cups small, waxy potatoes
- 1 lb 12 oz raclette cheese
- 1 lb sliced prosciutto or speck (optional)
- Sliced raw vegetables, such as mushrooms, sweet peppers, tomatoes and onions (optional) Sweet paprika, as needed
- Ground black pepper, as needed
- Cornichons as needed
- Pickled onions as needed

1. Wash the potatoes, leaving the skins on, and boil in well-salted water for 20 to 30 minutes. When they're just done, drain them. Keep the potatoes warm for the duration of the meal by either returning them in the pot with a towel or piece of foil sandwiched between the pot and its lid, or placed in a warmed serving dish that can be covered to keep the potatoes warm.

2. Cut the cheese into slices about 1/2-inch thick, and just smaller than the grill's pans.

3. Give each guest access to the sliced cheese, meats, vegetables, and garnishes. Have each guest fill their pan with one slice of cheese and whatever vegetables they choose, then slide the pans under the grill.

4. Let the cheese get melted and bubbly, but not too hot because the protein and fat can separate. Pour the melted cheese over 1 or 2 boiled potatoes and eat with a couple of cornichons and pickled onions.

5. Before tucking into the melted cheese and potato conglomeration, set up the pan with fresh cheese and vegetables and put it under the grill so it'll be ready to eat when you finish eating the first batch.

SERVES 4



REUBEN SANDWICHES

This recipe calls for corned beef, but you can use pastrami or turkey for your sandwiches. They're a nice, hearty meal on their own, but you may like to serve them alongside a green salad, some simple roasted veggies, or classic deli-style potato chips. Homemade Russian dressing is easy, but you can use prepared to save time.

INGREDIENTS:

- Russian Dressing (recipe follows)
 - 8 slices rye bread
 - 8 slices Swiss cheese
 - 1 lb sliced corned beef
 - 1 cup sauerkraut
 - 1/4 cup (4 tbsp) butter

Russian Dressing:

- 3/4 cup mayonnaise
 - 1/4 cup ketchup
 - 2 tbsp minced onion
- 1/2 tsp Worcestershire sauce
- Ground black pepper, as needed

1. To make the Russian dressing, combine the mayonnaise, ketchup, onion, Worcestershire sauce, and pepper in a bowl, and stir until combined.

2. Lay out all slices of the rye bread and spread the Russian Dressing on top. Place a slice of cheese onto 8 of the bread slices, then place 1 or 2 slices of corned beef onto the cheese to cover. Place 2 tablespoons of the sauerkraut onto the corned beef and spread evenly. Place 1 or 2 more slices of corned beef onto the sauerkraut to cover, and top with another slice of cheese. Top with the remaining 8 slices of bread and press down slightly.

3. Heat half of the butter on a griddle or in a skillet over medium heat. Cook the sandwiches until brown and crispy on both sides, 5 to 8 minutes. If the bread browns before the cheese is melted, you can place the sandwich on a baking sheet in a 350°F oven until warmed through.

SERVES 4



DISH[®]
EAT. DRINK. DISCOVER.



LINGUINE WITH ANCHOVIES AND TUNA

Look for anchovies and tuna imported from Italy, Spain, or Portugal, if available (they really know their tinned fish!). You can make this sauce a day ahead, if you like. Prepare it through Step 2, then reheat it the following night and continue with step 3.

INGREDIENTS:

- 1/2 cup extra-virgin olive oil, plus more as needed
- One 2-oz can oil-packed anchovies, drained
 - 4 garlic cloves, minced
- 1/2 cup chopped flat-leaf parsley
- Two 5-oz cans oil-packed tuna, drained and flaked
 - 1/2 cup dry white wine
- One 6-oz can tomato paste
 - Kosher salt, as needed
- Red pepper flakes, as needed
 - 1 lb dried linguine

1. Heat the oil in a medium sauté pan over medium heat. Add the anchovies and cook, stirring and mashing them, until they melt. Add the garlic and continue to cook, stirring frequently, until fragrant, about 2 minutes. Stir in the parsley and cook another 1 or 2 minutes. Add the tuna and the wine and cook until the wine has nearly cooked away. Add the tomato paste, and cook until it has a sweet aroma and a rich rusty color, another 2 minutes.

2. Add 6 cups of water and bring to a simmer. Reduce the heat to low and continue to cook, covered, until the sauce is reduced, thick, and rich, 45 to 60 minutes. Season, as necessary, with salt and some red pepper flakes.

3. Bring a large pot of salted water to a boil. Add the linguine and stir to submerge the pasta and separate the strands. Cook, uncovered, until the pasta is just tender, 8 to 10 minutes. Reserve a few ladlefuls of the pasta cooking water for finishing the sauce (you will need about 1/2 cup).

4. Drain the pasta in a colander. Shake well to remove any water clinging to the pasta. Pour the drained pasta into a large heated serving bowl. Add the tuna and anchovy sauce and 1/4 cup of the reserved pasta cooking water and toss together until the pasta is evenly coated.

5. Drizzle with oil and serve at once

SERVES 4 TO 6



DISH[®]
EAT. DRINK. DISCOVER.



EGGS IN PURGATORY

Add crushed red pepper flakes to the sauce if you like spice (we do!). If you don't love a runny egg, you may also scramble the eggs into the tomato sauce and serve as they are.

INGREDIENTS:

- 2 lb ripe plum tomatoes
- 2 tbsp extra-virgin olive oil
 - 2 garlic cloves, peeled and thinly sliced
 - 1 tbsp chopped parsley
- 8 basil leaves, fresh, torn in pieces
 - Kosher salt, to taste
- Ground black pepper, as needed
 - 8 large eggs
- 8 slices grilled or toasted bread

1. Blanch the tomatoes in boiling water for 30 seconds, shock them in cold water, then peel the skin. Cut the tomatoes in half, remove most of the seeds, and then cut them in large dice; set aside. If you don't mind skin in your sauce, you can skip this step and dice the tomatoes with the peel on.

2. Heat the oil in a sauté pan or saucepan that has a cover over medium heat with the garlic. Just before the garlic starts to take on any color, about 1 minute, add the tomatoes, parsley, and basil. Season with salt and pepper, bring to a simmer over low heat, and let cook for 10 minutes, until the tomatoes become "saucy," but are still a little chunky.

3. Break the eggs, one at the time, into a cup or dish and then gently slide them, one at the time and without breaking the yolks, on top of tomato sauce. Try to keep them separated.

4. Cover the pan and let cook gently for 3 to 4 minutes, until the eggs are done, but still soft. Immediately serve them on a large round plate with the tomato sauce. Serve the grilled or toasted bread on the side.

SERVES 4



DISH[®]
EAT. DRINK. DISCOVER.



CHICKEN TORTILLA SOUP

Poach chicken for this dish, use chicken from homemade chicken broth, or pick chicken from a store-bought rotisserie chicken. You can also use store-bought tortilla chips and skip Step 1. For a vegetarian version, substitute vegetable broth and stir in black beans instead of chicken.

INGREDIENTS:

- 4 six-inch corn tortillas
 - 2 tsp vegetable oil
- 3/4 cup finely minced onion
- 1 garlic clove, finely minced
 - 3/4 cup canned diced tomatoes, drained
- 2 tsp mild chili powder
 - 1 tsp ground cumin
- 6 cups chicken broth
 - 1 bay leaf
 - Salt, as needed
- Ground black pepper, as needed
- 1 cup shredded cooked chicken breast (from about 1 breast)
- 1 tbsp chopped cilantro leaves
 - 1/4 cup queso fresco
- 1/2 cup diced fresh tomatoes
 - 1/2 cup diced avocado
- 1 lime, cut into 6 wedges

1. Preheat the oven to 300°F. Cut the tortillas into matchsticks. Place them in an even layer on a baking sheet and toast in the oven, about 15 minutes. Reserve about 1/2 cup of the strips for garnish. Crush the remainder in a food processor or blender.
2. Heat the oil in a soup pot over medium heat. Add the onion and garlic and cook, stirring frequently, until they have a sweet aroma, 5 to 6 minutes. Add the diced tomatoes and continue to cook for 3 minutes. Add the chili powder and cumin, and cook another 2 minutes.
3. Add the broth, crushed tortillas, and bay leaf. Stir well, bring the soup to a simmer, and cook for 25 to 30 minutes. Season to taste with salt and pepper.
4. Strain the soup through a sieve. Serve the soup in heated bowls. Garnish with the shredded chicken, chopped cilantro, queso fresco, reserved tortilla strips, diced fresh tomato, diced avocado, and lime.

SERVES 6



DISH[®]
EAT. DRINK. DISCOVER.

DINNER SHOPPING LIST

PROTEINS

- 1 lb sliced prosciutto
- 1 lb sliced corned beef
- 1 chicken breast
(or 1 cup shredded chicken)

DAIRY

- 1 lb 12 oz raclette
- 8 eggs
- 8 slices Swiss cheese
- 1/4 cup queso fresco
- 4 tbsp butter

SPICES

- 2 tsp mild chili powder
- 1 tsp red pepper flakes
- 1 tsp ground cumin
- 1 tsp sweet paprika
- 1 bay leaf
- Kosher salt
- Black pepper

PANTRY

- 3/4 cup olive oil
- 2 tsp vegetable oil
- 1/4 cup ketchup
- 3/4 cup canned diced tomatoes
- 1 (6 oz) can tomato paste
- 1/2 tsp Worcestershire
- 1 cup mayonnaise
- 1 cup sauerkraut
- 6 cups chicken broth
- 1 jar cornichons
- 1 jar pickled onions
- 1 (2 oz) can oil-packed anchovies
- 2 (5 oz) cans oil-packed tuna
- 1/2 cup dry white wine
- 8 slices rye bread
- 1 loaf crusty bread
- 4 (6-in) corn tortillas
- 1 lb dried linguine

PRODUCE

- 1 yellow onion
- 7 cloves garlic
- 2 1/4 lb Roma tomatoes
- 6 cups small waxy potatoes
- Vegetables of your choice for raclette
- 1 avocado
- 1 lime
- 1 bunch cilantro
- 1 bunch parsley
- 1 bunch basil

