

Loaded Mashed Potatoes

Ingredients

- 4 lbs Yukon Gold potatoes, peeled
- 1 lb unsalted butter
- 2 cups half & half
- 1 tbsp salt
- 8 oz Cheddar, shredded
- 8 oz Applewood Bacon, cooked, drained and diced
- 1 oz scallion, sliced

Directions

1. Peel potatoes and place in boiling salted water
2. Heat cream and butter together.
3. When potatoes are cooked through place in mixer and beat till potatoes are broken into small pieces or use an old fashioned masher)
4. Fold in butter, 6 oz. bacon and 6 oz. cheese into mashed potatoes.
5. Place in serving dish or hotel pan and top with remaining cheese and bacon.

Levy



Classic New England Clam Chowder

Ingredients

- 30 littleneck clams (about 3 lbs), scrubbed
- 4 slices thick-cut bacon, chopped
- 2 tbsp unsalted butter
- 3 stalks celery, finely chopped
- 1 medium onion, finely chopped
- 2 tsp chopped fresh thyme
- 1/3 cup all-purpose flour
- 1 large russet potato, peeled and cut into 1/2-inch cubes
2 cups half-and-half
- Kosher salt and freshly ground pepper

Directions

1. Rinse the clams several times under cold running water. Transfer to a large pot and add 3 cups water. Bring to a simmer over medium-high heat, then cover and cook until the clams open, about 6 minutes. Strain through a fine-mesh sieve into a large bowl; reserve the broth. Transfer the clams to a bowl and cover with plastic wrap so they don't dry out.
2. Cook the bacon in a large pot over medium heat until crisp, about 10 minutes; remove with a slotted spoon and drain on paper towels. Melt the butter in the same pot over medium heat. Add the celery, onion and thyme and cook, stirring occasionally, until soft, about 10 minutes. Add the flour and cook, stirring, 1 minute. Stir in the reserved clam broth, 1 1/2 cups

water and the potato. Bring to a simmer and cook until the potato is tender and the soup thickens slightly, about 15 minutes.

3. Meanwhile, remove the clams from their shells and roughly chop.
4. Reduce the heat under the soup to medium low. Whisk in the half-and-half and warm through (do not boil). Remove from the heat. Stir in the chopped clams; season with salt and pepper. Ladle the soup into bowls and top with the reserved bacon .

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Saratoga Summertime Greens Salad

Ingredients

- 18 oz baby arugula
- 8 oz red beets
- 8 oz yellow beets
- 8 oz green beans
- 8 oz goat cheese
- 6 oz candied walnuts
- 1 1/2 cups raspberries, fresh or frozen
- 1/4 cup granulated sugar
- 2 tbsp of butter
- 8 oz raspberry vinaigrette
- 1/2 cup olive oil
- 1/4 red wine vinegar
- 1 small shallot, diced
- 1 tsp Dijon mustard

Directions

1. Roast red & yellow beets at 375°F for 15 minutes or until tender (time may vary depending on size of beets)
2. Trim & blanch green beans in salted boiling water.
3. Crumble goat cheese into small bite size pieces.
4. Melt 2 tbsp of butter in a sauce pan, add walnuts and granulated sugar.
5. Stir constantly until sugar granules are all melted and nuts are evenly coated with mixture.
6. Transfer to a lined baking pan and let cool.
7. Add all vinaigrette ingredients to a food processor and blend for 30 seconds.
8. Layer all ingredients in a large serving bowl.



Saratoga Garlic Lemon Thyme Steak Strip

Ingredients

- 6 - 14- 16 oz beef striploin steaks
- 8 oz unsalted butter
- Lemon thyme, leaves only, chopped
- Garlic, minced
- Kosher salt
- Black butcher ground pepper

Directions

1. Place steaks in non-reactive platter.
2. Mix butter lemon thyme and garlic and cover both sides of each steak refrigerate until ready to cook no more than two hours.
3. Preheat grill to 500°F. Season grill with oil.
4. Wipe off marinade from steaks season generously with salt and pepper.
5. Grill steaks one way for two minutes then cross, turn over and repeat.
6. Remove from heat and let rest for at least 8 minutes.
7. Cover each steak with a dollop of butter and serve.

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Upstate Apple Tart

Ingredients

- Puff pastry full sheet (du fours)
Available in the freezer section
- 120 oz (20 large) green apples
- 6 oz unsalted butter
- Granulated sugar

Directions

1. Cut docked puff pastry with desired size cutter. Lay out on well-pam spray sheet trays (15 per tray).
2. Slice cored apples into thin slices, approx. 2mm thick either by hand or on a mandolin. Assemble in a decorative platter on top of the puff pastry square. There should be no less than 20 slices of apple on each square.
3. Brush very lightly, yet thoroughly, with the melted butter. Sprinkle lightly, yet again thoroughly with the granulated sugar.
4. Bake at 375°F for 12-15 minutes until golden, rotating the tray once through baking. Cool slightly before serving.

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