



Pumpkin, sage, and chestnut risotto

Ingredients:

2 ½ # sugar pie pumpkin	1 tbs coriander seeds (roasted and ground)
Salt and pepper	2 oz shelled roasted chestnuts (chopped)
10 -15 fresh sage leaves (chiffonade)	6 cup chicken stock
3 ea chopped shallots	1 tbs chopped fresh garlic
1 cup arborio rice	4 tbs butter
¾ grated parm	½ cup marscapone

Pre heat oven to 375°

Halve the pumpkins and remove seeds cover with olive oil season with salt and pepper and coriander and bake approx 40 min remove and allow to cool slightly scoop out pulp while still warm

Puree ½ the pumpkin until smooth reserve the other ½ in small dice

Heat the stock to a boil and then reduce heat to simmer

Heat half the butter until melted add shallot and garlic saute until translucent add rice and saute another min add ½ cup stock and stir until all absorbed (never use metal spoons to cook risotto always use a wooden spoon) add more stock and some of the pumpkin puree and a pinch of chestnut continue this until rice is al dente fold in the diced pumpkin the remaining butter\ the grated parm and the sage cover and allow to set about 1-2 min top with marscapone and remainder of chopped chestnuts

Roasted Quail

pre heat oven to 400

Rinse Quail thoroughly under cold water pat dry, rub quail with 1 TBS EVOO and season with kosher salt and cracked black pepper, Heat a med sauté pan with 2 TBS oil and sear the quail until skin is nice and caramelized about 1 min on each side place in oven for 3-5 min or until 165 degree. **This wont take very long so don't walk away.** (may substitute game hen for quail)

Balsamic Reduction

2 cups balsamic vinegar & 2 TBS brown sugar

combine the two in med in sauce pot bring to boil then reduce heat to med/low allow to cook until liquid is reduced to 1/4 cup remove from heat and keep warm, if reduction goes to far adding a little warm water to thin wil help. **the reduction should be the consistency of thick syrup..**