



More than a grocery store... Pacific Market is your source for delicious holiday recipes that will be sure to please and become traditions for years to come.

ROASTED TENDERLOIN AND PORTABELLA SANDWICH

Serves 4

4 small Portobello, stems removed
Salt
Freshly ground black pepper
2 cups port wine
1/2 pound beef tenderloin
2 tablespoons olive oil
1/2 cup Garlic Aioli, recipe follows
4 large onion rolls, split in half
4 thin slices of Fontina cheese
1 cup baby arugula, washed and patted dry
Drizzle extra-virgin olive oil
1 1/2 pounds fried sweet potato chips

GARLIC AIOLI:

3 garlic cloves, chopped
1 large egg*
1 tablespoon freshly squeezed lemon juice
1 tablespoon chopped fresh parsley
1/2 teaspoon salt
2 turns freshly ground black pepper
1/2 cup olive oil

Combine the garlic, egg, lemon juice, parsley, salt and pepper in a food processor or blender and puree. Add the oil in a slow stream and continue to process until the mixture has formed a thick emulsion. Yield: about 3/4 cup.

JESSICA'S BLACK AND WHITE BROWNIES

2 tablespoons unsalted butter, plus 8 tablespoons (1/2 cup)
8 ounces white chocolate pieces
2 large eggs, slightly beaten
1/2 cup sugar
1 cup flour
1/2 teaspoon pure vanilla extract
1/2 teaspoon baking powder
1/4 teaspoon salt
1/2 cup pecan pieces
7 ounces semisweet chocolate, chopped
Powdered sugar in a shaker, for garnish

Preheat the oven 350 degrees F. Using 2 tablespoons of the butter, grease an 8-inch square-baking sheet. In a metal bowl set over a pot of simmering water, melt the remaining 1/2 cup butter with the white chocolate. In a large bowl whisk together the eggs and sugar. Add the flour, vanilla, baking powder, and salt and mix well. Fold in the pecans and the melted white chocolate. Spread the brownie mixture in the buttered pan and sprinkle the chopped semisweet chocolate over the top.

Bake until firm, for about 40 to 45 minutes. Remove from the oven and allow to cool on a rack before cutting into squares. Sprinkle with powdered sugar and arrange in a square sealable plastic container.

MARINATED VEGETABLES

Serves 6

2 cup extra-virgin olive oil
1/2 cup balsamic vinegar
3 tablespoons chiffonade of basil
1 tablespoon minced garlic
Salt and pepper
1 bunch of blanched asparagus
6 ounces of artichoke hearts, quartered
1 medium red onion, cut into rings
1/2 pound blanch haricots verts
1 cup Calamata olives
1/2 pound baby carrots, blanched
8 new potatoes, quartered, fork tender
10 basil leaves
6 slices 2-inch fresh Mozzarella cheese
Baguette of French bread

In a mixing bowl, whisk the olive oil, balsamic, basil and garlic together. Season with salt and pepper. Arrange the vegetables and cheese in a rectangle in a sealable plastic container. Pour the vinaigrette over the vegetables and refrigerate overnight.

JAMES BEARD'S FAVORITE HAMBURGER

2 pounds chopped beef chuck or round
1 onion
1 tablespoon heavy cream
Freshly ground black pepper
Unsalted butter
Vegetable oil, as needed
Kosher salt, to taste

Spread the meat out on a board and grate 2 to 3 tablespoons of onion into it—use a fairly fine grater so you get just the juice and very finely grated raw onion. Now mix in about a tablespoon of heavy cream and some freshly ground black pepper, to taste. Form into patties—a 6 to 8-ounce patty for an average serving.

Using a black iron skillet or your best copper one or your pet aluminum frying pan, Teflon-coated or not (with a Teflon coating you won't need much fat, just a little bit for flavor), and cook the hamburgers in the butter and oil over fairly high heat, giving it 4 to 5 minutes a side, depending on how well done you like it. Salt this creamy, oniony, peppery hamburger before serving it on a buttered bun or English muffin, or as a main course with sliced tomatoes and onions or some home-fried potatoes.

RED, WHITE, AND BLUE POTATO SALAD

Serves 6

2 lbs. each of red, blue and Yukon gold creamer potatoes; boiled, chilled and cut in quarters
4 hard cooked eggs; chilled, peeled, and diced
½ medium size sweet red pepper; cored, seeded and minced
1 medium sized yellow onion; peeled and minced
2 stalks celery; diced
1 cup mayonaise ½ cup dill pickle; diced
Salt and Pepper to taste
1 big tablespoon of minced fresh marjoram

Fold all ingredients together to mix, cover and chill several hours before serving.