



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.

LEG OF LAMB

1 leg of lamb boned & butterflied by your Fiesta or Pacific butcher (see quantity note*)

Marinade

Mix together the following:

- 3/4 cup olive or vegetable oil
- 1/4 cup red wine vinegar
- 1 medium onion chopped
- 4 to 6 cloves of garlic peeled & bruised
- 1 tablespoon Dijon mustard
- 1/2 teaspoon crumbled dried oregano
- 1/2 teaspoon crumbled dried basil (or 1-2 tablespoons chopped fresh basil)
- 1 or 2 bay leaves crushed
- 2 teaspoons salt
- 1/4 teaspoon of freshly ground pepper

Easy Method

Make marinade, add lamb and place everything in a plastic bag in a bowl, inside the fridge. Marinate 24-48 hours, (longer is better). Flip bag around occasionally while marinating. Remove the meat from the bag, broil or BBQ, fat side up 10 minutes, 4" from heat. Turn, baste with marinade, and broil 10 minutes longer*. If oven broiling, move meat to a 425° oven for 10-15 minutes longer. If grilling, raise the grill, continue basting and cooking. The leg of lamb is done when the outside is crusty, and the inside is juicy and pink!

* Times vary depending on the size of the lamb. Ask us!

LEMON AND HERB ROASTED CHICKEN WITH ROASTED RED POTATOES

Serves 6

- 1 (4 to 5 pound) free-range chicken
- Kosher salt and freshly ground black pepper
- 1 lemon, halved
- 1 head garlic, halved
- 1/4 bunch each fresh rosemary, thyme, and parsley
- 1/4 cup olive oil
- 1 1/2 pounds red new potatoes

Preheat the oven to 400 degrees F.

Rinse the chicken with cool water, inside and out, then pat it dry with paper towels. Season the cavity with salt and pepper, and then stuff the lemon, garlic, and herbs inside. Place the chicken, breast-side up, in a roasting pan. Tie the legs of the chicken together with kitchen twine to help hold its shape. Toss the potatoes around the chicken. Season the whole thing with a fair amount of salt and pepper and drizzle with olive oil.

Roast the chicken and potatoes for 1 to 1 1/2 hours. Don't forget to baste the chicken with the drippings and rotate the pan every 20 minutes or so to insure a golden crispy skin. The chicken is done when an instant-read thermometer says 165 degrees F when inserted into the thickest part of the thigh (the legs of the chicken should wiggle easily from the sockets too.) Remove the chicken to a platter and let stand for 10 minutes, so the juices settle back into the meat before carving. Serve with the roasted potatoes on the side.

COLA BAKED HAM WITH CHERRY-ORANGE GLAZE

Serves 12 - 15

1 (12 to 15-pound) fully cooked bone-in ham
1 teaspoon ground allspice
1 (2-liter) bottle cola
3/4 cup cherry preserves or jelly
1/4 cup fresh orange juice
2 tablespoons orange flavored liqueur (recommended: Grand Marnier)
Biscuits or dinner rolls, accompaniment
Creole mustard, accompaniment

Preheat oven to 325 degrees F.

Trim rind and excess fat from the ham, leaving a 1/4-inch thick layer of fat. With a sharp knife, score the fat in a diamond pattern. Place the ham in large roasting pan and sprinkle with the allspice. Pour the cola into the pan and bake uncovered 1 hour and 15 minutes, basting every 15 minutes with the pan juices.

Meanwhile, in a medium saucepan, combine the cherry preserves, orange juice, and liqueur over medium heat and cook, stirring, until melted, 1 to 2 minutes.

Remove the ham from the oven and brush the top and sides with the cherry glaze. Return the ham to the oven and bake, brushing with pan juices and glaze every 15 minutes and tenting the ham with foil if browning too quickly, until an instant-read thermometer inserted into the thickest part of ham without touching the bone registers 140 degrees F, about 15 to 30 minutes.

Remove the ham from oven and let rest for 30 minutes to 1 hour before slicing. Serve warm or at room temperature, thinly sliced, with biscuits or dinner rolls and mustard to make sandwiches. Basil leaves for garnish
Salt and pepper to taste

STUFFED ARTICHOKEs

6 large artichokes
5 to 6 cloves garlic
2 to 3 tablespoons olive oil
3 pounds tomatoes
3 tablespoons chopped fresh basil leaves
3 tablespoons chopped flat-leaf parsley leaves
Salt
1/2 tablespoon vinegar or lemon juice, optional
2 to 2 1/2 cups coarse breadcrumbs from a good country loaf
3/4 cup freshly grated Parmesan

Trim off and discard the stems of the artichokes, leaving about 1/2 inch. Scrub the artichokes clean under running water. Using sharp scissors, cut 1/2 inch off the top of each leaf, and with a very sharp knife slice about 1-inch off the top of the artichoke.

To a large kettle of boiling salted water, add 2 or 3 whole garlic cloves and 1 tablespoon of olive oil. Cook the artichokes, covered, for 45 to 55 minutes, or until tender. Remove them carefully with tongs or a big slotted spoon, and place them upside-down on a rack to drain as they cool.

To make the filling, cut the tomatoes into 1/4-inch dice and chop the remaining garlic. Mix the tomatoes and garlic with the chopped herbs, 1/2 teaspoon of salt, 1 1/2 tablespoons of olive oil, and a touch of vinegar or lemon juice if you want it. Stir in most of the bread crumbs, check the consistency, then stir in more as needed to make a fairly thick mixture. Finally, add the Parmesan.

When the artichokes are cool enough to handle turn them right side up and gently pull open the leaves from the center of each one. Pull out the thin leaves from the very center and then scrape out the fibrous choke with a teaspoon.

Spoon some of the filling into the center cavity of each artichoke, then spoon a bit more here and there between the leaves. Distribute it evenly between the 6 artichokes, using about 2/3 cup for each. A little bit more olive oil can be drizzled over the artichokes just before serving. Serve these at room temperature or chilled, and don't hold them longer than 3 or 4 hours.

MASHED POTATOES

Serves 6 to 8

4 pounds golden creamer potatoes, peeled and cut into quarters
1 bay leaf Kosher salt and freshly ground black pepper
2 cups heavy cream
3 tablespoons unsalted butter
2 tablespoons chopped chives

Put the potatoes into a large pot, add the bay leaf, 2 tablespoons salt, and cover with cold water. Bring to a boil over medium-high heat and cook until the potatoes are tender, about 20 minutes. Drain them well and remove the bay leaf.

Meanwhile, heat the cream and butter in a small saucepan. Put the potatoes through a ricer or food mill into a bowl. Add the hot cream and season with salt and pepper. Mix together with a spoon and add the chives.

ROASTED PEAR AND BLUE CHEESE SALAD

Serves 4

2 Bosc pears
3 tablespoons plus 1 teaspoon extra-virgin olive oil
1 teaspoon whole-grain mustard
1 tablespoon apple cider vinegar
1 bunch watercress, stems trimmed
1 bunch arugula, stems trimmed
2 endive, thinly sliced crosswise
2 ounces crumbled blue cheese, such as Roquefort, Maytag, or Stilton, about 1/2 cup
Kosher salt
Freshly ground black pepper

Preheat oven to 425 degrees F.

Halve and core the pears and cut into 3/4-inch pieces. Heat 1 teaspoon of the olive oil in an ovenproof nonstick skillet over medium heat. Add the pears and cook, stirring occasionally, until beginning to brown, about 4 minutes. Transfer pan to the oven and continue cooking until the pears are softened, about 5 to 7 minutes more.

Meanwhile, whisk the mustard and vinegar in a small bowl. Gradually whisk in the remaining 3 tablespoons olive oil, starting with a few drops and then adding the rest in a steady stream, to make a smooth, slightly thick dressing. Set aside. Toss the watercress, arugula, and endive in a large bowl. Add the blue cheese and dressing, season with salt and pepper, and toss gently.

Toss the warm pears into the salad. Divide among 4 plates and serve immediately.

HONEY DROP BISCUITS

1 1/2 cups all-purpose flour
1 teaspoon baking powder
1/8 teaspoon baking soda
1/8 teaspoon salt
3 tablespoons cold butter
1/4 cup honey
1/4 cup half-and-half

Preheat the oven to 350 degrees F.

Sift flour, baking powder, baking soda, and salt in a large bowl. Place the dry ingredients and butter in a food processor. Pulse until the butter and flour looks like coarse cornmeal. Do not over process. Turn mixture out into a bowl and add honey and half-and-half. Mix until a dough forms (See Chef's Note.). Once dough is formed, with a tablespoon, spoon the dough out on a cookie sheet. Bake for 20 to 25 minutes, or until golden brown. Enjoy!

Chef's Note: Don't over work your dough. It will make the biscuits tough.

FRESH FRUIT TART

Serves 8

Crust:

1/2 cup confectioners' sugar
1 1/2 cups all-purpose flour
1 1/2 sticks unsalted butter, softened and sliced

Filling:

1 (8-ounce) package cream cheese, softened
1/2 cup granulated sugar
1 teaspoon vanilla extract

Topping:

Fresh strawberries, kiwi slices, blueberries, raspberries

Glaze:

1 (6-ounce) can frozen limeade concentrate, thawed
1 tablespoon cornstarch
1 tablespoon fresh lime juice
1/4 cup granulated sugar

Whipped cream, for garnish

Preheat the oven to 350 degrees F.

For the crust: In a food processor, combine the confectioners' sugar, flour, and butter, and process until the mixture forms a ball. With your fingers, press the dough into a 12-inch tart pan with a removable bottom, taking care to push the crust into the indentations in the sides. Pat until the crust is even. Bake for 10 to 12 minutes, until very lightly browned. Set aside to cool.

For the filling and topping: Beat the cream cheese, sugar, and vanilla together until smooth. Spread over the cooled crust. Cut the strawberries into 1/4-inch slices and arrange around the edge of the crust. For the next circle, use kiwi slices. Add another circle of strawberries, filling in any spaces with blueberries. Cluster the raspberries in the center of the tart.

For the glaze: Combine the limeade, cornstarch, lime juice, and sugar in a small saucepan and cook over medium heat until clear and thick, about 2 minutes. Let cool. With a pastry brush, glaze the entire tart. You will not use all of the glaze.

Keep the tart in the refrigerator. Remove about 15 minutes before serving. Slice into 8 wedges and serve with a dollop of whipped cream