



## FAVORITE RECIPES FROM TIBER CANYON RANCH

### RANCH MARINARA

6 servings over pasta

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|--------------------------------|---|
| 2 large yellow onions          | 1 teaspoon kosher salt                    |
| 1/4 cup extra virgin olive oil | 2 teaspoon Mexican oregano                |
| 1/2 lb bulk pork sausage       | pinch celery seed                         |
| 3/4 cup hearty red wine        | 4-5 twists of freshly ground black pepper |
| 2 28 oz cans tomato puree      | 2 t. sugar                                |
| 4 cloves garlic                | 1 Tbsp balsamic vinegar                   |

Dice the onions into 3/4 inch pieces. In a 6 quart heavy pot, sauté onion in olive oil until soft. Add sausage, breaking it up as it cooks. When both are browned, add wine, scraping any bits from the pan. Add tomato puree.

Peel garlic cloves. Sprinkle salt over garlic. Mash garlic and salt with flat side of large knife. Add garlic along with all remaining ingredients into onion/tomato mixture. Bring to bubbly over high heat. Reduce heat and simmer for 30 minutes or until thick. Adjust salt and spices. Serve on pasta with grated Parmesan cheese.



### WILL'S GARLIC-BROCCOLI PASTA

4 servings

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|--|---|
| 1/2 pound bowtie pasta                                     | 1 teaspoon kosher salt                      |
| 1 large head broccoli, cut into florets                    | pinch of red pepper flakes                  |
| 6 or more cloves garlic                                    | 1/3 cup grated fresh Parmesan cheese        |
| 1/2 cup Meyer Lemon Olive Oil or<br>Extra Virgin Olive Oil | fresh ground pepper                         |
|  | Extra grated fresh Parmesan to serve on top |

Drop pasta into a large pot of boiling water. Cook for 7 minutes. Add broccoli florets and cook 5 minutes more.

In the meantime, mash salt and garlic into a paste. Add cheese, olive oil and pepper to the mashed garlic. Whip together.

Drain pasta and broccoli. Toss garlic/oil mixture over pasta. Serve immediately sprinkled with Parmesan.



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## CHUNKY TOMATO VINAIGRETTE

2 cloves garlic, minced	2 Tbsp rice vinegar
1/4 c Tiber Canyon Ranch Meyer Lemon or Extra Virgin Olive Oil	1 pound ripe tomatoes, diced
juice of 1/2 lemon	1/2 cup torn fresh basil leaves
2 Tbsp balsamic vinegar	1 tsp salt
	pinch of freshly ground black pepper

Mix all of the ingredients together. Let sit at room temperature for about 1/2 hour before serving to allow tomatoes to marinate in the dressing.

Pour onto mixed greens and toss well.

This vinaigrette is also excellent without the tomatoes and basil when those ingredients are not available.



## PEPPERS ON PORTABELLO

Appetizers for 8 or Light Meal for 4

1 each red, green, yellow pepper, sliced thinly	1/2 lb Brie in 1/4 inch slices
2 Portabello mushrooms in 1/2 inch slices	1/4 lb crumbled blue cheese
3 Tbsp extra virgin olive oil	a splash of Sherry

In a large sauté pan, sauté pepper slices in half of the olive oil until soft. Turn peppers out onto a plate, keeping them warm. Add remaining olive oil. Sauté mushroom slices until browned. Layer mushrooms with cooked peppers, brie and blue cheese. Add a splash of sherry at high heat. Put a lid on until cheese is melted. Serve immediately with crusty bread.



## ORANGE-RASPBERRY SALAD DRESSING

1/2 cup fresh orange juice	1/4 cup extra virgin olive oil
1 Tbsp orange zest	1/4 cup rice vinegar
1 Tbsp brown sugar	1 t. salt
3 Tbsp raspberry red wine vinegar	4-5 twists freshly ground black pepper

Mix ingredients. Serve on your favorite greens and avocado slices.



# FAVORITE RECIPES FROM TIBER CANYON RANCH

## FRENCH ONION SOUP

12 generous servings

6 Tbsp butter	2 Tbsp dried thyme
1/4 cup extra virgin olive oil	1/2 tsp celery seed
9 medium onions, thinly sliced	1/4 tsp ground allspice
2 gallons hot water	1/2 tsp ground nutmeg
2 cup strong coffee	10 twists of freshly ground pepper
4 Tbsp balsamic vinegar	1 loaf French bread, sliced
1/4 cup sherry	3 cup grated Gruyere cheese
8-oz jar beef stock concentrate – such as Better Than Bouillon	3/4 cup grated fresh Parmesan cheese
	salt to taste

Heat butter and olive oil in a 10 quart heavy bottom pot. Sauté onions over medium heat until translucent, 15-20 minutes.

Add water, coffee, vinegar, sherry, beef stock concentrate and spices. Simmer for 45 minutes.

For each serving: Toast one slice French bread. Place toast in bowl, fill bowl with soup. Add 1/4 cup Gruyere cheese and 1 Tbsp grated Parmesan cheese. Place soup bowls under broiler until cheese melts. Serve immediately.



## FRUITY ZUCCHINI BREAD

Makes two 5 x 9 loaves

Preheat oven to 350 degrees

3 eggs	1 tsp salt
1 cup mild flavored Extra Virgin Olive Oil	1/2 tsp baking powder
2 cups sugar	1 1/2 tsp ground cinnamon
2 tsp vanilla	3/4 tsp ground nutmeg
2 cups coarsely shredded zucchini	1 cup raisins
1 (8 1/4 oz) can well-drained crushed pineapple	1 cup mixed chopped, dried fruit such as apples, peaches, apricots, cherries
3 cups all-purpose flour	
2 tsp baking soda	

Beat eggs with a mixer to blend. Add olive oil, sugar and vanilla. Continue beating until thick and foamy. With spoon stir in the zucchini and pineapple. Combine remaining ingredients in a separate bowl. Stir dry ingredients into the zucchini mixture just until blended.

Divide batter equally between two greased and floured 5x9inch loaf pans. Bake at 350 degrees for 1 hour or until a wooden pick inserted in the center comes out clean. Cool in pans for ten minutes, turn out onto wire racks to cool thoroughly.



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## BASIL PESTO

2 cups basil  
1/2 cup Extra Virgin Olive Oil  
2 Tbsp pine nuts  
3 cloves garlic  
1 tsp salt  
1/2 cup grated fresh Parmesan cheese

Combine all ingredients except cheese together in a food processor and process to a fine paste. Fold in cheese by hand. Add to hot pasta and serve immediately.

If you plan to freeze the pesto, add the cheese after thawing.



## LEMON OR TANGERINE BROWNIES

Makes about 16 brownies

1/2 cup Tiber Canyon Ranch Meyer Lemon or  
Mandarin Tangerine Olive Oil  
1 cup sugar  
1 teaspoon vanilla  
2 eggs  
1/2 cup flour  
1/3 cup unsweetened cocoa  
1/4 teaspoon baking powder  
1/4 teaspoon salt

Blend olive oil, sugar and vanilla in a large mixing bowl. Add eggs, beat well with a spoon. In a separate bowl, combine flour, cocoa, baking powder and salt. Gradually blend into egg mixture.

Spread in buttered 9-inch square pan. Bake at 350 degrees for 20-25 minutes. Do not over bake. Cool. Cut into squares.



## DOROTHY'S MARINATED MUSHROOMS

3-4 pounds fresh mushrooms  
1/4 cup salt  
1/4 cup sugar  
1/2 cup chopped red bell peppers  
pinch red pepper flakes  
pinch dried oregano  
1 teaspoon pepper  
1 tablespoon crushed garlic  
1/4 cup red wine vinegar  
1 1/2 to 2 cups rice vinegar  
1 cup Extra Virgin Olive Oil

Mix all ingredients well. Place in a cool spot for at least 24 hours.



# FAVORITE RECIPES FROM TIBER CANYON RANCH

## WHITE BEAN SALAD

Serves 8

3 cans cannellini beans, drained  
1/2 small red onion, finely diced  
1 red pepper, diced  
1/2 cup Italian parsley, chopped  
1/2 cup Extra Virgin Olive Oil

1/3 cup rice wine vinegar  
splash red wine vinegar  
2 teaspoons dried Mexican oregano  
salt and freshly ground pepper to taste

Mix all ingredients. Refrigerate for one hour to let flavors mix.

