### Chicken and Noodles
**SERVES 8**

**INGREDIENTS**
- 8 (4-ounce) pieces chicken breast
- salt and pepper
- olive oil
- 4 cups chicken broth
- ¼ pound (1 stick) butter
- 2 pounds home-style noodles

**METHOD**
1. Preheat oven to 350 F.
2. Generously season the chicken with salt and pepper.
3. Preheat large sauté pan. Brown the chicken in the pan with a small amount of olive oil. Keep turning until evenly browned.

**FOR THE NOODLES**
1. In a saucepot, bring chicken broth and butter to a boil.
2. Add noodles to stock and cook until done.
3. Remove from pot and place directly onto plate.

**TO SERVE**
Place chicken next to the noodles with some of the broth.

### Pork and Apples
**SERVES 8**

**INGREDIENTS**
- 3-4 pound pork loin roast
- salt and pepper
- olive oil
- 4-5 apples, peeled and diced
- ¼ pound (1 stick) butter
- 1 cup fresh apple cider

**METHOD**
1. Preheat oven to 350 F.
2. Generously season the pork roast with salt and pepper.

**FOR THE APPLES**
In a saucepot, add diced apples, butter and cider. Simmer for 15-20 minutes or until tender.

**TO SERVE**
After the pork has rested for 15 minutes out of the oven, slice thin, lay onto plate and top with apples.

### Roast Beef and Brown Gravy
**SERVES 8**

**INGREDIENTS**
- 4-6 pound sirloin of beef roast
- salt and pepper
- olive oil
- 1 onion, diced
- 2 carrots, chopped
- 4 stalks celery, chopped
- 1 teaspoon chopped garlic
- 1 cup red wine (cabernet works best)
- 4 ounces tomato paste
- 4 cups beef stock (homemade or canned)
- corn starch

**FOR THE GRAVY**
1. Place beef on top of vegetables. Put in oven, top rack, and gently roast until desired temperature is reached (130 F for medium).
2. Remove beef from pan, cover with foil and rest 15 minutes.

**TO SERVE**
Place the vegetables from the roasting pan in a stainless-steel saucepot.

1. Add the red wine and tomato paste and cook on high until nearly dry.
2. Add the beef stock and simmer. Reduce down to desired taste; time will vary based on the beef stock.
3. Strain out the vegetables and pour liquid back into the pot. Return to heat and thicken with a mixture of cold water and corn starch until desired consistency is reached. Add salt and pepper as needed.
**Sally Lunn** Home Version  SERVES 8

**INGREDIENTS**
- 4 tablespoons milk
- ½ cup butter
- ¾ ounce yeast
- 3 ¼ cups bread flour
- ¼ cup sugar
- ½ teaspoon salt
- 1 egg

**METHOD**
- Heat milk and butter until warm, about 100-120 F. Add yeast and let set for 5 minutes.
- In mixing bowl, combine flour, sugar, salt and egg.
- Mix the warm milk mixture into the flour until a dough forms.
- Place dough on floured work surface.
- Allow to double in size.
- Cut rolls into 1-inch X 1-inch pieces or larger.
- Arrange onto baking tray, cover and let rest 1 hour.
- Preheat oven to 350 F.
- Bake until golden brown, about 15-20 minutes. Bake longer if rolls are larger.

**Potatoes and Vegetables** SERVES 8

**INGREDIENTS**
- 4-6 pounds Yukon Gold potatoes, washed and quartered
- 1 pound carrots, peeled and cut
- 1 pound parsnips, peeled and cut
- olive oil
- salt and pepper

**METHOD**
- Preheat oven to 375 F.
- Generously oil and season the potatoes, carrots and parsnips with salt and pepper.
- Transfer to a baking sheet and place in the oven. Cook until tender, about 45-60 minutes (varies with the size of the potato).

**Greenfield Village Squash Soup** SERVES 8

**INGREDIENTS**
- 1 cup yellow onion, medium dice
- ¼ cup (1 stick) butter
- 2 ½ pounds diced butternut squash or other winter squash (see Chef’s Note)
- 5 cups vegetable broth
- ½ teaspoon lemon juice
- ¼ teaspoon cinnamon
- ¼ teaspoon nutmeg
- ¼ teaspoon ginger
- 1 tablespoon brown sugar
- ½ cup heavy cream, optional
- salt to taste (sea or kosher recommended)

**METHOD**
- Cook onion in the butter in a heavy gauge pot until softened.
- Add diced squash, vegetable broth and lemon juice, bring to a simmer.
- Add spices and brown sugar, continue to simmer for 20 minutes.
- Whisk in heavy cream, if using, and remove from heat.
- Puree mixture with an immersion blender or in a blender or food processor.
- Season with salt to taste.

**CHEF’S NOTE**
- For additional flavor, slice raw squash in half with skin on and remove seeds. Rub squash with olive oil and place flesh side down on a baking sheet, roast in oven at 350 F until golden brown and tender. Remove the skin and dice for use in the recipe.