

KALE, APPLE, WALNUT AND SUMAC-ONION TABBbouLEH

By Chef Michael Solomonov

INGREDIENTS

Serves 4-6

- 2 cups (packed) shredded stemmed kale leaves
- $\frac{3}{4}$ cup finely chopped walnuts
- $\frac{1}{2}$ cup diced apple
- $\frac{1}{4}$ cup Simple Sumac Onions (see below)
- $\frac{1}{4}$ cup pomegranate seeds (see below)
- 3 tablespoons lemon juice
- 3 tablespoons olive oil
- $\frac{1}{2}$ teaspoon kosher salt

TO PREPARE

- Combine all the ingredients in a large bowl. Toss to combine and serve.

For Simple Sumac Onions (makes about 1 cup):

- 1 red onion, thinly sliced
- 1 tablespoon red wine vinegar
- 1 teaspoon ground sumac
- $\frac{1}{2}$ teaspoon kosher salt

- Combine all the ingredients in a bowl and toss to combine. Serve immediately.

For Pomegranate Seeds:

- To remove the seeds from a pomegranate, place a deep bowl in your kitchen sink and roll up the sleeves of a shirt you dislike. Cut the pomegranate in half crosswise. Place one half of the pomegranate in your palm, cut side down. Hold your hand over the bowl and, using a wooden spoon, beat the back of the pomegranate to loosen the seeds. Keep whacking and let the seeds fall out of your hand into the bowl below. Discard any white membrane that may fall into the bowl.



HONEY GLAZED CHICKEN

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INGREDIENTS

For Chicken:

- 1 whole chicken, weighing 3- 3.5 lbs, backbone removed and spatchcocked
- 2 tbsp of kosher salt
- 1 tsp of smoked paprika
- 1 tsp of black pepper
- 1 tsp of ground dried garlic (garlic powder works)

For Sauce:

- 1 Spanish Onion, sliced thin
- 1 rib of celery, sliced thin
- 8 cloves of garlic, slivered
- ½ cup of scallions, slivered
- ½ cup of honey
- 2 tbsp of apple cider vinegar
- Kosher salt to taste

TO PREPARE

In Advance:

- Mix spices with salt and coat chicken evenly.
- Lay chicken, skin side up, very loosely covered in refrigerator 12- 24 hours.

Day of Meal:

- 12- 24 hours later, preheat oven to 400 degrees Fahrenheit.
- In a large sauté pan or roasting tray, lay down onions, celery, and garlic so that the bottom of surface is covered.
- Lay cured chicken, skin side up, on top of vegetables and place in oven for 30 minutes, or until interior of chicken is 150 degrees Fahrenheit and skin is golden brown.
- Remove pan from oven and allow chicken to rest for 20 min.
- Turn oven to broil (low setting if possible)
- Collect pan juices along with vegetables and transfer to a small bowl.
- Add the rest of ingredients and mix thoroughly.
- Baste mixture on top of chicken and broil until skin gets dark and the sauce mixture has glazed the chicken.
- Remove from oven and place chicken on large cutting board.
- Allow to cool for at least 5 minutes then cut into 8 pieces.

HONEY CAKE WITH APPLE CONFIT

By Chef Michael Solomonov



INGREDIENTS

Makes 1 loaf

For Cake:

- 2 ½ cups all-purpose flour
- 2 heaping teaspoons baking soda
- 1 cup sugar
- ½ teaspoon salt
- Pinch ground cinnamon
- 3 large eggs, lightly beaten
- 1 ¼ cups brewed coffee
- ⅔ cup honey
- 6 tablespoons canola oil

For Apple Confit:

- 3 apples, peeled and sliced thinly crosswise
- 1 cup sugar
- 1 tablespoon honey
- 2 cinnamon sticks
- 1 vanilla bean, split
- 3 cloves

TO PREPARE

- For the cake: Preheat the oven to 350 degrees with a rack in the middle. Line two 5x9 inch loaf pans with oiled parchment paper. Combine the flour and baking soda in a bowl and whisk well.
- In a bowl of a stand mixer, combine the sugar, salt, cinnamon, eggs, coffee, honey and oil. Mix on low speed until blended. Add the flour mixture and continue mixing just until combined. Divide the batter evenly between the prepared loaf pans. Bake until a toothpick inserted in the center comes out clean, about 30 minutes. Decrease the oven temperature to 275 degrees.
- For the apples: Toss the apple slices with the sugar, honey, cinnamon, vanilla bean, and cloves. Arrange in a single layer in a large ovenproof skillet or a baking pan. Add enough water to just cover the apples. Press a sheet of parchment onto the surface of the water.
- Cover the skillet tightly with foil, bring to a simmer over medium-high heat, and transfer to the oven. Bake until the apples are just tender, about 1 hour. Cool to room temperature, transfer to a lidded container, and refrigerate until cold. Serve with the honey cake.