

## **Snow Day**

### **1. Bacon and Egg Salad**

PREP TIME: 5min  
COOK TIME: 20min  
SERVES: 4 servings

#### **Ingredients**

6 ounces slab bacon, cut into 1/2-inch pieces  
1 shallot, sliced  
3 tablespoons champagne vinegar, divided  
4 large fresh farm eggs  
1/2 pound frisee (about 2 large heads) washed, dried, and chopped into bite-size pieces  
Kosher salt and freshly cracked black pepper

#### **Directions**

Cook the bacon pieces in a large skillet over medium-high heat until crisp; transfer to a paper towel-lined plate to drain. Add the shallots to the pan and cook until softened, 2 to 3 minutes. Pour in 2 tablespoons vinegar, reduce the heat and simmer gently for 1 minute.

In a large skillet, bring about 6 cups of water and 1 tablespoon of vinegar to gentle simmer. Crack the eggs, 1 at a time, and gently slip them into the water. Cook until white is set but yolk is still runny, about 1 1/2 to 2 minutes.

Add the frisee and crisp bacon pieces to the warm pan dressing, season with salt and pepper, to taste, and toss to coat. Divide the dressed frisee and bacon between 4 plates; top with a poached egg and season with salt and pepper, to taste. Serve immediately.

## **2. Beef and Onion Stuffed Potatoes**

PREP TIME: 10min  
COOK TIME: 120min  
SERVES: 6 servings

### **Ingredients**

8 cups low-sodium beef stock  
3 large russet potatoes  
Extra-virgin olive oil  
2 pounds beef chuck, trimmed and cut into 1-inch cubes  
Kosher salt and freshly ground black pepper  
Water, as needed  
1 1/2 cups frozen pearl onions

### **Directions**

Preheat the oven to 400 degrees F.

Put the beef stock in a large saucepan over medium heat and bring to a boil. Cook until the liquid is reduced by half, leaving 4 cups.

Put the potatoes on a rimmed baking sheet and roast until just tender, about 45 minutes. When cool enough to handle, cut potatoes in half lengthwise and using a spoon, remove the potato flesh and reserve, leaving 1/2-inch thick rim around the edges. Drizzle 1 tablespoon of olive oil on the baking sheet and put potato shells on it, cut side down; bake until the cut side is golden brown and skin is crispy, about 20 minutes.

Pat the meat pieces dry with paper towels and season with salt and pepper. Heat 2 tablespoons of olive oil in a large Dutch oven and sear the beef on all sides to a deep golden brown, about 10 minutes. Remove the meat to a plate and carefully add a tablespoon of water to the hot pot, scraping up the brown bits from bottom of the pan. Add a tablespoon of olive oil and the pearl onions and season with salt and pepper, to taste. Cook about 7 minutes, stirring often, until the onions begin to caramelize, adding water, as needed, to deglaze the brown bits from the bottom of the pan. When the onions are a deep golden brown, add the reduced beef stock and the beef and their juices and bring to a boil. Reduce the heat to maintain a simmer and cook until the meat is tender, skimming fat off the top, if necessary, about 35 to 40 minutes.

Pass the reserved potato flesh through a ricer or mash with a masher until smooth, adding hot water to loosen them. Add 1 tablespoon olive oil, season with salt and pepper, to taste, and mix well.

Ladle the stew into the crisp potato bowls, top with a spoon of mashed potatoes and enjoy.

### **3. Coffee Snow Creams**

COOK TIME: 10min

SERVES: 4 Servings

#### **Ingredients**

1 cup sugar

1 cup water

2 tablespoons instant espresso powder

2 teaspoons pure vanilla extract

1/4 cup sweetened condensed milk

8 cups fresh clean snow or finely ground ice

#### **Directions**

In a small saucepan, bring the sugar and water to a simmer, over low heat, stirring until the sugar is dissolved.

Stir the espresso powder into the hot syrup until dissolved. Whisk in the vanilla and condensed milk and chill before using.

To serve, mound 2 cups of fresh clean snow or finely ground ice in each serving bowl.

Drizzle with 1/4 cup coffee syrup and serve immediately.

Cook's Note: Coffee syrup will keep, covered, in the refrigerator for 1 week.