

Italian baked stuffed eggplant

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When I was growing up , my mother would make this incredible Italian baked stuffed eggplant. It was one of those dishes that filled the house with the warm, familiar comforting aromas of garlic, herbs and bubbling cheese. For her it wasn't just about creating a meal, it was about bringing the family together.

I still remember standing on tiptoes to peek into the kitchen watching her scoop out the eggplants with such precision that even as a child somehow I knew she had done it many times before. She always said the secret was in the balance of the ingredients- the sweetness of the roasted eggplant, the heartiness of the Italian sausage and the creaminess of the cheese. It was a dish that transformed humble ingredients into something delicious.

Today , I'm sharing my mother's recipe with a few modern twist of my own. This dish is my way of keeping those cherished memories alive and sharing them with my own family – and now with you.

Tips for an easier Italian baked stuffed Eggplant recipe

1. Use small eggplant: Opt for baby eggplant or smaller globe eggplants. They require less scooping and cook faster.

2. Skip the Pre- salting: Modern eggplants are usually less bitter, so you can skip salting them to save time.
3. Pre-cook the eggplant shells: Roast the hollowed -out eggplant halves before stuffing. This softens the flesh reducing cook time.
4. Simplify the filling: Use pre- cooked or leftover rice. Also this Italian stuffed eggplant recipe can be made ahead of time making it the perfect option for busy schedules or holiday entertaining. To prepare in advance, assemble the stuffed eggplant by hollowing them out, preparing the filling and stuffing the shells. Cover and store the assembled eggplants in the refrigerator up to a day ahead. When ready to cook, transfer them to baking dish cover with foil and baking as directed, adding a few extra minutes if baking directly from the cold refrigerator.

Ingredients

- 4 small eggplant
- 3 Tbsp. olive oil
- 1 Tbsp. minced garlic
- 1 small chopped onion
- 2 Italian sausage links casings removed
- 2 cups cooked rice
- 1/2 cup grated parmesan cheese
- 1 egg
- 2 Tbsp. chopped Italian parsley
- 1 cup shredded mozzarella
- 2 cups marinara sauce

Instructions

1. Pre heat your oven to 400- degrees
2. start by cleaning the eggplant. Then cut in half with a paring knife remove the flesh from the eggplant being

sure to not to cut through the skin. Then drizzle with half the olive oil. salt and pepper to taste.

3. Pre bake the eggplant shells in a preheated 400- degree oven for 12-15 minutes. or until softened.
4. In the mean time prepare the filling. In a large saute pan in the remaining olive oil cook the onion and garlic until soft and translucent. Then add in the sausage and cook until brown. Breaking it up as you go.
5. Remove from the fire and mix in the cooked rice, egg, half of the grated parmesan , one cup of the marinara, egg, parsley, salt and pepper. Mix well.
6. Divide the filling among the prebaked eggplant shells top each one with the remaining marinara , grated parmesan and the shredded mozzarella.
7. Re bake the filled eggplant for an additional 15 minutes. Turning on the broiler the last 5 minutes. Top with additional fresh Italian parsley. ENJOY!!!

Creamy Italian sausage risotto

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Creamy Italian sausage risotto. The perfect marriage of savory sausage , creamy Arborio rice, and Italian herbs is the perfect dish for cozy nights or special gatherings. This recipe combines the earthy flavor of Arborio rice with in a the savory richness of Italian sausage, simmered in a

flavorful broth and finished with a touch of cream. Whether you're a seasoned risotto lover or trying it for the first time, this dish is a foolproof way to elevate your table.

Three tips for success when making creamy Italian sausage risotto

1. Warm your broth: Always warm your broth to maintain the temperature of the risotto. Adding cold broth slows the cooking process and makes the risotto less creamy . Keep the broth on low heat in a separate pan and add it a ladle at a time, while stirring.
2. Toast the rice: before adding any liquid lightly toast the rice along with the sausage. This step enhances the nutty flavor and helps the rice hold it's texture as it absorbs the broth.
3. Stir often: Stir often, stirring releases the starch from the rice, creating a creamy consistency. Creamy Italian sausage risotto is a comforting and flavorful restaurant quality dish that brings the heart of Italian cooking to your table. Simple, satisfying and sure to impress- enjoy every delicious bite.

Ingredients

- 2 Tbsp. olive oil
- 1 small chopped shallot
- 1 Tbsp. minced garlic
- 1/2 lb. Italian sausage casings removed
- 2 cups Arborio rice
- 1 cup white wine
- 5 cups chicken stock warmed
- 1 cup grated parmesan cheese
- 1/2 cup heavy cream
- 2 Tbsp. butter
- 2 Tbsp. chopped Italian parsley

Instructions

1. In the olive oil over medium high heat cook the sausage in a large saute pan over medium high heat until brown , breaking it up into small crumbles as it cooks. Add the garlic and cook until soft.
 2. Then add the rice and toast for a few minutes
 3. Deglaze the pan with the wine waiting until it evaporates, then beginning adding the warm broth by ladle full while stirring continuously and waiting until it evaporates before repeating the process until all the chicken stock is added . this process will take 15 -20 minutes.
 4. Once the rice is fork tender and creamy stir in the parmesan, heavy cream, Italian parsley, and butter. Mix until well combined and heated through .
 5. Adjust your seasonings top with more parmesan and parsley. ENJOY!!!!
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Fuyu persimmon walnut salad

Fuyu Persimmon walnut salad

This Fuyu Persimmon salad with toasted walnuts and grilled halloumi cheese is vibrant and a bright winter salad that combines the sweetness of ripe fuyu persimmons, the nuttiness of toasted walnuts, and the salty richness of grilled halloumi cheese. Persimmons are one of winters underrated gems. Their natural sweetness and velvety texture make them a star ingredients in both savory and sweet dishes. For this salad we use Fuyu persimmons, which are crisp and perfect for slicing.

Paired with toasted walnuts, they bring a warm nutty crunch that contrasts deliciously with the juicy fruit.

This salad also has peppery mixed greens, salty halloumi and a citrusy vinaigrette that ties everything together.

Why this Fuyu persimmon walnut salad belongs on your table

This fuyu persimmon walnut salad is versatile enough for any occasion. It's light yet satisfying, making it an excellent start to a holiday dinner or a refreshing side dish to roasted meats. The vibrant orange color of the persimmons and the ruby red pomegranate seeds add a festive touch to your winter table.

Growing up, persimmons were a wintertime treat in my household. My family would slice them up and enjoy them as a simple snack, but since then I've discovered how delicious they are paired with savory ingredients.

If your looking to impress family and friends or simple treat yourself to a seasonal delight this Fuyu persimmon walnut salad is the answer. Please don't forget to snap a photo before diving in- the colors alone are worth celebrating.

Ingredients

- 3 thinly sliced Fuyu persimmon
- 4 cups mixed greens
- 1 cup toasted walnuts
- 4 oz. halloumi cheese sliced medium thick
- 1/2 cup pomegranate seeds
- Dressing
- 1 cup extra virgin olive oil
- 1/3 cup white wine vinegar
- 1 Tbsp. dijon mustard

- 2 Tbsp. honey or maple syrup
- salt and pepper to taste

Instructions

1. In a saute pan over medium high heat in 1 Tbsp. of olive oil cook the cheese until golden on all sides. Remove and in the same pan toast the walnuts until fragrant.
 2. Make the dressing in a bowl or jar whisk together the oil, vinegar, mustard, seasoning, salt and pepper. Adjust your seasonings to taste
 3. Assemble the salad arrange mixed greens on a platter, top with the persimmon slices, toasted walnuts and pomegranate seeds. Place the grilled cheese slices on top. Drizzle with the dressing. ENJOY!!!!
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Stove top pot roast

Stove top Pot roast

This easy stove top pot roast makes a delicious dinner, perfect for family meals or holiday dinners. With melt in your mouth juicy beef cooked with potatoes and carrots until tender in a flavorful beef gravy.

When it comes to comfort food nothing beats a hearty pot roast. This easy stove -top pot roast is a timeless classic, every bite will melt in your mouth. It's the kind of dish that fills your kitchen with warm inviting aromas. Perfect for serving over mashed potatoes, pasta or with crusty bread.

Why You will love this stove top pot roast recipe

Simple ingredients; You only need a handful of pantry ingredients and fresh produce to create a delicious meal

One-pot wonder: Everything cooks together in one pot with just 15 minutes of prep time and 2 1/2 hours of cook time.

Delicious flavor: The beef slow cooks to tender perfection, while the potatoes and carrots soak up all the self make gravy.

This stove-top pot roast is proof to the magic of slow-cooked meals that fill your home with warmth. Whether you're serving it for a cozy family dinner or a special occasion , this hearty dish is sure to impress family and friends. If you try this recipe, let me know how it turns out- I would love to hear your thoughts. Happy cooking!!!!

Ingredients

- 3 Lb. piece of chuck roast
- 2 Tbsp. olive oil
- 2 onions sliced
- 3-4 cloves of garlic
- 1 cup red wine
- 4 cups beef broth
- 1 cup marinara sauce
- a few bay leaves
- 4 large carrots peeled and cut into large pieces
- 4 medium potatoes cut in half
- salt and pepper to taste

Instructions

1. Salt and pepper the meat Then in a dutch oven over medium high heat in the olive oil sear the meat on all sides. Remove and set aside
 2. In the same pan add the onion and garlic cook until soft and translucent. Deglaze the pan with the red wine. Waiting until it evaporates before adding the beef stock, bay leaves and marinara sauce.
 3. Return the meat to the dutch oven cover and simmer for 2-2 1/2 hours. or until the meat is fort tender. Then add the carrots and potatoes and cook for an additional 15 – 20 minutes or until the vegetables are fort tender. Top with fresh Italian parsley. ENJOY!!!!
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Easy Savory mushroom gravy

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When it comes to comfort food, a rich and savory mushroom gravy is a game -changer. Perfectly versatile and bursting with earthy flavors. this easy recipe will elevate your holiday table or any meal that calls for a warm hearty sauce. Whether you're spooning it over mashed potatoes, drizzle it on roasted meats, or pairing it with a classic stuffing, this mushroom gravy is a must-have. This easy savory mushroom gravy is the perfect finishing touch to elevate any dish from holiday feasts to weeknight dinners.

Why I love this easy savory mushroom gravy recipe

This easy savory mushroom gravy recipe is a perfect blend of simplicity and rich flavor, making it a stand out addition to any meal. Here's why I love this recipe:

1. Minimal ingredients : It uses just a handful of pantry ingredients and fresh mushrooms, making it accessible and budget friendly.
- 2: Quick prep time: Ready in under 30 minutes, it's perfect for busy weeknights or last minute addition to holiday meals.
- 3: Versatile: It's earthy packed flavor complements mashed potatoes, turkey, stuffing and even roasted vegetables.
- 4: Customizable: you can use any combination of mushrooms that fits your lifestyle . You can also add a splash of red wine or a touch of cream for a different taste.

What's not to love about a recipe that's as comforting as it is easy and delicious. Rich, flavorful and easy to make, it's a versatile addition to your recipe cards that will impress family and friends. Give it a try and enjoy!!!!

Ingredients

- 4 oz. cremini mushrooms sliced
- 4 oz white button mushrooms sliced
- 2 Tbsp. butter
- 2 Tbsp. of flour
- 4 cups chicken stock
- 1 few sprigs of thyme

Instructions

1. Start by wiping your mushrooms clean with a paper towel then slice
 2. Add the mushrooms to a dry saute pan over medium high heat and cook until the mushrooms are a golden brown.
 3. Remove the mushrooms from the pan. Then in the same pan add the butter and the garlic and cook until the garlic is soft and translucent
 4. add the flour and cook for a few minutes, stirring continuously. Then while still stirring slowly add in the chicken stock. Add in the thyme sprigs and simmer for 10 minutes or until sauce thickens.
 5. Return the mushrooms back to the pan just to heat through. ENJOY!!!!!!
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Savory sausage mushroom stuffing

Savory sausage mushroom stuffing

This holiday season make my savory sausage, mushroom sage stuffing. Full of seasonal herbs, hearty and full of classic Italian flavors it's the ultimate Thanksgiving side dish. Whether you're hosting or bringing a dish to the table, this savory stuffing is a guaranteed crowd-pleaser. Pair it with roasted turkey or enjoy it as a meal on it's own.

Why you're going to love this savory sausage mushroom stuffing recipe

This savory sausage and mushroom stuffing is a game-changer for your holiday table. With its perfect balance of earthy flavors and delicious texture, it's everything you want in a classic side dish – and more. The combination of crumbled sausage and sauteed mushrooms infuses every bite with comfort. Add to that the golden, crisp edges of the corn bread cubes, and you have a dish that's irresistible.

What truly sets this stuffing apart is the depth of flavor and versatility of this recipe. You can customize it with your favorite additions, like toasted nuts, dried cranberries, or even add in a splash of white wine to elevate the side dish even further. Plus, it's easy to make ahead, so you can focus on entertaining and enjoying the day. From the first bite, this savory sausage mushroom stuffing will have everyone at the table asking for more- and the recipe!!!

Ingredients

- 2 Tbsp. olive oil
- 2 links Italian sausage casing removed
- 1 cup chopped onion
- 2 cups chopped celery
- 3 cups sliced cremini sliced mushrooms
- 4 cups corn bread for stuffing
- 1/2 cup chopped sage
- 2 cups chicken stock
- salt and pepper to taste

Instructions

1. Start by adding the chicken stock to the corn bread.
 2. Then remove the casings from the sausage, in the 2 Tbsp. of olive oil saute the sausage until just beginning to brown breaking it up as you go.
 3. Add the onions and celery and cook until soft and translucent. Then add in the sliced mushrooms cook until they are golden. then add in the chopped sage. Salt and pepper to taste.
 4. Add the sausage mixture to the cornbread.
 5. Bake in a preheated 375-oven for 30 -40 minutes.
- ENJOY!!!
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Parmesan scallop mashed potatoes

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There is something about mashed potatoes that just says Thanksgiving. And when you take that classic and add parmesan cheese and dress it up with scallop sliced potatoes, and broil them it becomes magic. These parmesan scallop mashed potatoes are creamy, rich, and buttery- perfect for pairing with just about any main dish any time of the year. If you have never done mashed potatoes like this or added parmesan to your potatoes, this recipe will become a game changer in the field of mashed potatoes.

Here are some tips for making parmesan scallop mashed potatoes

1. Choose the right potatoes: Use starchy potatoes like russets or Yukon gold for creaminess and fluffiness. Yukon gold potatoes add a buttery flavor that pairs well with parmesan.
2. For the topping of scalloped potatoes: let the removed potatoes cool then slice the potatoes thin.
3. For the pretty scallop potato topping: Layer the potatoes in an overlapping pattern for a visually appealing and evenly cooked dish. Top with additional parmesan and fresh parsley for a burst of flavor and color.
4. Allow the dish to rest for 5-10 minutes after baking for easier slicing. Parmesan scalloped mashed potatoes are the perfect combination of creamy, cheesy and comforting. By using quality ingredients and broiling to golden perfection you can create a side dish that's as pretty as it is satisfying. Whether served as a holiday side or weeknight treat, this recipe is sure to become a family favorite.

Ingredients

- 3 lb. Yukon gold or russet potatoes
- 1/2 stick of butter
- 1 cup grated parmesan cheese
- 1 cup whole milk
- 1 Tbsp. chopped Italian parsley
- Salt and pepper to taste

Instructions

1. Start by scrubbing the potatoes clean. Then peel the potatoes and cut in half

2. Place the potatoes in a pot of cold water add 1 tsp. of salt.
 3. Place the pot over medium high heat and bring to a boil. Boil the potatoes for 7-10 minutes. Then remove 3 of the potato half's and set aside. Continue boiling the remaining potatoes for an additional 7-10 minutes or until the potatoes are fork tender. Transfer to a colander and drain well.
 4. Place the pot back over medium heat add the butter and the milk bring to low simmer . add the potatoes, parmesan cheese, parsley salt and pepper to taste.
 5. Use a potato masher to mash the potatoes. Then place the mashed potatoes in a lightly buttered pie pan.
 6. Cut the reserved potatoes into thin slices. Place then on the mashed potatoes in a pretty pattern. Sprinkle with more grated parmesan cheese and broil until just beginning to brown about 7-10 minutes. Sprinkle with Italian parsley. ENJOY!!!!
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Vegetarian Mushroom Bolognese Bucatini

Vegetarian Mushroom Bolognese Bucatini

If your craving Italian and want vegetarian too make this delicious vegetarian mushroom Bolognese bucatini. When your in the mood for the comforting richness of Italian food but want to keep it vegetarian, this mushroom Bolognese bucatini is the

perfect answer. It's hearty, satisfying and packed with bold meaty flavors without the meat!!!

What to know about this vegetarian mushroom Bolognese bucatini recipe

Mushrooms are the star of this vegetarian recipe. Their meaty texture and hearty flavor make them an ideal substitute for ground beef. In this recipe I used a mix of cremini and baby portabella mushrooms to create a robust and savory pasta sauce. The addition of the vegetable soffrito, red wine and good quality tomatoes add depth of flavor. of course you can use any blend of mushrooms that fit your taste. Although I used bucatini, I love it's hollow center, if you don't have bucatini spaghetti or fettuccine works in this vegetarian recipe too. This vegetarian mushroom Bolognese bucatini is proof that comfort food doesn't have to rely on meat to be rich, satisfying and delicious.

- Whether you're a lifelong vegetarian, experimenting with vegetarian meals, or simply craving a rich , satisfying pasta dish this recipe delivers all the comforting taste of a classic Bolognese with a fresh meatless twist.

Ingredients

- 1/2 Lb. Bucatini pasta
- 2 Tbsp. olive oil
- 1 cup each chopped onion+ celery+ carrots
- 2 Tbsp. minced garlic
- 4 cups sliced mushrooms
- 1 cup red wine
- 2 cups tomato sauce
- 2 cups crushed tomatoes
- 2 Tbsp. fresh chopped Italian parsley
- Grated pecorino Romano

Instructions

1. start by saluting the onion, carrots, celery and garlic until soft and fragrant. Then add the mushrooms and cook until beginning to brown.
 2. Deglaze the pan with the red wine waiting until it evaporates, before adding the tomatoes. Cover and simmer for 1 hour. In the meantime cook your pasta el dente. Add a cup of pasta water to the sauce if too thick. Toss the pasta in this vegetarian Bolognese sauce add in the Italian parsley. Plate top with the grated pecorino Romano. ENJOY!!!!
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Creamy butternut squash gorgonzola pasta

Creamy butternut squash gorgonzola pasta

This creamy butternut squash gorgonzola pasta is warm, creamy, cheesy and full of cold weather ingredients. It's an easy pasta recipe made with roasted butternut squash that is pureed along with roasted garlic and onion to create a silky smooth flavorful sauce. The gorgonzola cheese and sage balance out the natural sweetness of the squash and adds an irresistibly savory, cheesy flavor. It's hands down one of the best vegetarian pasta dish for chilly weather.

Things to know about this creamy butternut squash gorgonzola pasta recipe

Roasting the butternut squash brings out the natural sweetness and adds flavor to the sauce.

Blending the butternut squash , garlic and onions once roasted with pasta water makes a velvety sauce. You can use vegetable or chicken stock in addition to the pasta water. or add a bit of cream for added flavor. Butternut squash can be sweet so season well with salt and pepper. The gorgonzola will add some tang, but if you want more tang add a squeeze of lemon juice or white wine to the sauce.

To wrap it up creamy butternut squash and gorgonzola pasta is the prefect blend of sweet, savory, and earthy flavors making it a delicious pasta dish for any season.

Ingredients

- 1/2 lb. short pasta
- 4 cups peeled, cleaned butternut squash cut into medium dice
- 1 whole garlic bulb cut in half
- 1 medium peeled onion quartered
- 2 Tbsp. olive oil
- 5-6 sage leaves
- 2 cups walnuts
- 2 cups pasta water
- 2 cups gorgonzola crumbles
- salt and pepper to taste

Instructions

1. start by placing the squash, garlic bulbs and onions on a baking sheet. drizzle everything with extra virgin olive oil salt and pepper to taste. Then roast in a preheated 400-degree oven for 30 minutes or until the butternut squash is soft and beginning to caramelize. In the meantime cook your pasta el dente. reserving 2 cups of water before draining, and start the sauce
 2. In a saute pan in 2 Tbsp. of olive oil fry the sage leaves and walnuts until the sage is crispy and the walnuts toasted
 3. Put the squash, onion and garlic in a food processor add 1 cup of the reserved pasta water and blend until smooth
 4. Add the butternut puree to the saute pan add in the gorgonzola and the remaining cup of pasta water. Simmer until the gorgonzola is melted and sauce creamy about 5 minutes. Toss the pasta in the sauce . Top with more gorgonzola crumbles. ENJOY!!!!
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**Honey roasted holiday
vegetables**

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vegetables**

Honey roasted holiday vegetables are the colorful picture perfect side dish to go along side any main meal. Oven roasted vegetables are an easy winter side dish that adds color and a

festive touch to your holiday table. This is such a perfect holiday recipe with classic holiday ingredients, such as cranberries and walnuts. The cranberries provide a sweet tangy contrast to the vegetables and the walnuts provide a nice crunch. Honey -roasted holiday vegetables make a delicious side dish with natural sweetness and a caramelized finish.

variations for this honey roasted holiday vegetable recipe

The vegetables: use any combination that fits your taste, the vegetables in this recipe can be customized. You can use carrots, parsnip or any any root vegetable.

Citrus zest: A bit of lemon or orange zest can add a fresh holiday inspired twist.

Control the sweetness: If you prefer less sweetness add a splash of balsamic vinegar when tossing the vegetables in the bowl.

Honey roasted vegetables bring warmth, color, and a festive flavor to any holiday table.

Ingredients

- 3 cups medium dice butternut squash
- 1 medium sliced delicate squash
- 4 cups brussel sprouts cut in half
- 2 peeled medium diced sweet potatoes
- 2 cups fresh cranberries
- 2 cups walnuts
- 1 Tbsp. Italian seasoning
- 3 Tbsp. olive oil
- 2 Tbsp. honey
- salt and pepper to taste
- crumbled gorgonzola

Instructions

1. preheat your oven to 400- degrees. drizzle a baking sheet with olive oil.
2. Add the all the vegetables salt and pepper to taste to a large bowl. Drizzle with the olive oil, sprinkle with the Italian seasoning. Salt and pepper to taste. Toss to combine
3. Spread the vegetables on the prepared baking sheet. Add the walnuts and cranberries. Bake for 20 -25 minutes, or until the vegetables are starting to get tender. Turn and cook an additional 10 -15 minutes, or until fork tender and beginning to brown.
4. Adjust your seasonings. Sprinkle with gorgonzola crumbles. ENJOY!!!!