

Quick & Easy | Rapido e Semplice



TURNIPS AND CARROTS WITH MARSALA WINE

"Misto di Rape e Carote al Marsala"

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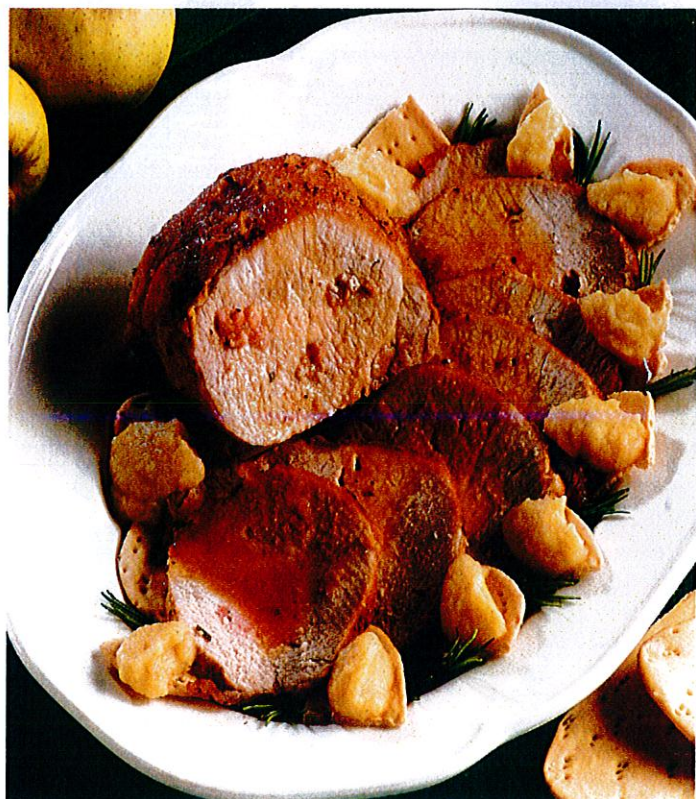
This is the perfect vegetable side dish to accompany a fall meal. Serve it alongside a turkey or another roasted meat. You can use other vegetables for extra taste—try adding parsnips, potatoes or rutabagas. Toss in some fennel to give this dish an added sweetness, and brighten the flavor with its distinct anise essence.

- 1 pound turnips
- 1 pound carrots
- 3 tablespoons butter
- 1 teaspoon sugar
- 3 tablespoons Marsala wine

- 2 teaspoons chopped parsley, plus extra whole leaves for garnish
- salt


Peel the turnips and carrots. Cut the turnips into $\frac{3}{4}$ -inch cubes. Slice the carrots into rounds about $\frac{1}{2}$ -inch thick. In a large skillet over medium heat, warm the butter. Add the turnips and carrots, and sprinkle with the sugar. Stir well, and cook until the vegetables just begin to soften, about 6 to 8 minutes, stirring often.

Add the Marsala, and cook another 5 minutes. Add the chopped parsley, season with salt, and toss. Serve in a bowl garnished with the parsley leaves. SERVES 4



ROASTED PORK WITH APPLE PURÉE

"Maiale al Prosciutto con Crema di Mele"

1 hour, 30 minutes 

- 4 ounces prosciutto cotto, in one thick slice
- 1 teaspoon chopped sage
- 1 teaspoon chopped rosemary
- 1 pork loin, about 2½ pounds
- salt and freshly ground pepper
- $\frac{1}{4}$ cup extra-virgin olive oil
- 2 tablespoons butter
- 2 Granny Smith apples, washed, peeled and roughly chopped
- 4 water crackers, broken into pieces

Preheat oven to 375°. Cut the prosciutto into strips, and place them in a bowl. Add the herbs, and toss. Using a larding needle, thread the

prosciutto through the length of the pork. (You can also make slits in the pork, and stud it with small pieces of prosciutto.) Season with salt and pepper. In an oven-proof skillet, warm the olive oil over medium-high heat. Add the pork, and sear until golden all over. Roast in the oven until the internal temperature of the meat is 160°, about 45 minutes. In a saucepan, melt the butter, and add the apples. Sauté until soft, about 15 minutes. Transfer to a blender, season with salt and pepper, and purée. Remove the pork from the oven, and let rest 15 minutes. Top each cracker piece with apple purée. Slice the pork, and serve with the crackers. SERVES 6