

bovolo's WHITE BEAN CHILI

serves 4 – 6

1 pound beef stew meat or pork shoulder diced into 1.5 inch cubes our your own sausage (a recipe below)

6 poblanos, diced
3 stalks celery, diced
6 cloves garlic, minced
1 tablespoon dried oregano
1 tablespoon ground cumin
6 cups stock
kosher salt and fresh ground black pepper to taste
olive oil for cooking
suggested accompaniments: limes, cilantro, sour cream, grated cheddar cheese

3 red onions, diced
3 carrots, diced
2 tablespoons chili powder
1 tablespoon ground coriander
1 x 28 oz. can, chopped canned tomatoes
4 cups cooked white beans

Season the meat with salt and pepper. In batches, sear the meat chunks off in olive oil until browned on medium high heat, about 10 minutes. Add the peppers, onions, celery, carrots, and garlic. Saute another 10 minutes until vegetables are starting to brown. Add the spices and saute another 5 minutes. Add the tomatoes, stock & beans. Simmer until tender, about 40 minutes. adjust seasoning. Serve up!



BREAKFAST PANZANELLA w/ asparagus, laura chenel goat cheese + basil leaf

serves 4

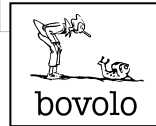
This is our Italian spin on eggs and toast. The quality of the ingredients makes or breaks this dish. Available at BOV'OLO for breakfast 7 days a week!

1/2 loaf crusty quality bread, cut into 1/2" cubes
1 bunch asparagus, sliced into 1 inch pieces on the bias
1/3 cup quality olive oil (we use da vero, dry creek olive oil, olivet ranch, or mcevoy)
kosher salt and freshly ground black pepper to taste
2 tablespoons fresh squeezed lemon juice
1 bunch arugula, washed and dried
1 cup of cleaned and cooked (double shucked) favas (optional)

4 eggs
1/2 bunch basil leaves, picked
4 ounces goat cheese, crumbled

Preheat your broiler. Toss the bread and asparagus in olive oil, salt, and pepper. Place on a cookie sheet and broil until golden, tossing as necessary. Cook the eggs to your liking. In a bowl, toss the bread cubes, asparagus, arugula, favas, basil, and lemon juice with a little more oil, salt, and pepper. Place a mound of the salad on each plate and top with your egg.

Place a mound of the salad on each plate and top with an egg and the goat cheese.



foil wrapped BALSAMIC SHORT RIB

serves 4

This recipe would be great for a beef or pork short rib. We serve with buttermilk mashed potatoes and sauteed chard.

4 pork or beef short ribs
8 tablespoons balsamic vinegar, plus more to drizzle (locally da vero makes a nice one)
Kosher salt and freshly ground black pepper to taste

Preheat oven to 350 F. Generously season each rib with salt and pepper. Sear the ribs on a grill or in a saute pan with a little olive oil. Individually wrap each one in foil with a sprinkle of 2 tablespoons balsamic vinegar on each. Roast until tender, about 3 hours. Serve with mashed potatoes and sautéed chard, garnish with more quality balsamic. (You could also include a leek in each foil wrapped package if you like)



ZAZU's beef "STROGANOFF"

serves 6

We serve this dish with chestnut pasta that we make at the restaurant with our own chicken eggs (recipe below). You can use a dried fettucini noodle if you don't have the time or energy to make the pasta, but it is worth it!

1/4 cup olive oil
2 pounds beef stew meat
2 onions, roughly chopped
2 carrots roughly chopped
3 ribs celery, roughly chopped
3 garlic cloves
2 cups red wine
3 cups chicken stock
2 bay leaves
pasta of your choice

for the stroganoff sauce:
1/4 cup olive oil
1 pound mushrooms of your choice, sliced,
(we use trumpet royale from gourmet mushrooms on 116)
2 shallots, minced
1/4 cup sour cream
2 tablespoons chopped flat leaf parsley
kosher salt and freshly ground black pepper

Preheat the oven to 350. Generously season the meat with salt and pepper. In a large oven proof sauté pan on medium high heat, sear the meat in the olive oil until golden brown on each side, about 7 minutes per side. Remove the meat from the pan and add the onions, carrots, celery, and garlic to the pan and lower the heat to medium. Stir until golden, about 10 minutes. Add the red wine, the meat, and the bay leaves and bring to a simmer for 5 minutes. Add the stock and bring to a simmer. Cover with foil and braise in the oven until the meat is tender, about 2 1/2 hours. Strain the vegetables out of the braise and return the braising liquid to a pot to reduce by 1/2, skimming as it reduces. To put the dish together, cook your pasta until done. In a large sauté pan, on medium-high heat, sauté the mushrooms in olive oil, until cooked through and golden, about 7 minutes (do not overcrowd, use 2 pans if necessary). Add the shallots and sauté until fragrant. Add 1 cup of the reduced braising liquid and stir in the sour cream. Toss the pasta with the meat sauce, and chopped parsley. Serve.

