

FOCCACIA CON PANCETA Y ROMERO

Dough:

4 c flour
1 tsp salt
1 tsp garlic powder
1 tsp oregano
1 Tbsp rosemary
½ tsp thyme
1 Tbsp yeast
1 ½ c warm water
1 Tbsp honey
1 Tbsp olive oil

Toppings:

½ pound pancetta
½ pound Gruyere cheese
½ pound dried tomatoes

DOUGH: Mix the dry ingredients for the dough in a bowl. Then add the warm water, honey, and olive oil, and mix well. When the dough is smooth, cover and let it rest for 1/2 hr in a warm place.

When ready to assemble, oil a rectangular or round pan, stretch the dough evenly, and let it rest a few minutes.

TOPPING: Cook the pancetta until it is cooked but not dry. Layer on top of the dough and bake at 375° for 20 minutes.

Immediately cover with the cheese and dried tomatoes. Serve.

SOPA DE LENTEJAS (LENTIL SOUP)

2 c large brown or green lentils
5 c water
¼ c olive oil
1 large onion, chopped
1 large carrot, chopped
3 garlic cloves, finely chopped
3 ounces prosciutto, chopped
1 large tomato, chopped
1 tsp paprika
1 tsp salt
½ tsp pepper
4 c vegetable stock
3 bay leaves
½ c sherry
2 Tbsp red wine vinegar

Put the lentils in a medium pot with 5 cups of water and bring to a boil. Remove any foam and simmer for 15 minutes.

Meanwhile, heat the oil in a large skillet, then add the onions and carrots and cook over low heat until the onion is soft and golden.

Add the garlic and prosciutto and stir well, then add the tomatoes, paprika and salt and pepper.

Pour into the pan with the lentils and add the vegetable stock, bay leaves, and sherry.

Cover and cook for 20 to 30 minutes.

When the vegetables are tender. Add the vinegar just before serving.

BUDIN DE PAN A LA URUGUAYA (URUGUAYAN BREAD PUDDING)

4 c cubed bread
3 c warm milk
2 eggs
1 ½ c sugar, divided
½ tsp salt
1 Tbsp vanilla

In a bowl place the cubed bread, add the warm milk, and let it soak.

Beat eggs with ½ c sugar and salt. Add egg mixture to the milk and bread mixture and add vanilla.

Using a small stovetop pan, make a caramel with 1 c sugar and 1 Tbsp water. Melt the sugar until it is like a sauce, capable of coating the side of the pot. Then remove from heat.

Pour caramel so as to cover the bottom of an oven safe pan. (8" round pie pan is ideal. However other oven safe dishes work as well; just make sure that the pudding is between an inch and a inch and a half deep.)

Put the pudding mixture made in steps 1-3 on top of the caramelized sugar.

Bake at 325° F for 40 minutes. Serve warm.