Bacon-Wrapped Maple Pork Tenderloin

OVEN	REST
375°F	15 minutes

INGREDIENTS

- 4 pork tenderloins, trimmed and silver skin removed
- 3 garlic cloves, finely chopped
- 2 Tbsp. finely chopped fresh sage
- 3 Tbsp. maple syrup (Grade B or amber)
- 16 bacon slices (about 1 lb.)
- 1 Tbsp. cider vinegar

SPECIAL EQUIPMENT

An instant-read thermometer

DIRECTIONS

01 **Prepare the oven and pork.** Put oven rack in middle position and preheat oven to 375°F. Pat pork dry, then transfer to a roasting pan.

02 **Season and wrap.** Stir together garlic, sage, and 2 Tbsp. syrup in a small bowl and rub all over pork. Lay bacon slices crosswise over tenderloins, overlapping slightly, and tuck ends of bacon underneath.

03 **Roast the pork.** Roast until an instant-read thermometer registers 140°F.

04 **Glaze and finish roasting.** Stir together the remaining 1 Tbsp. syrup and vinegar until combined. Brush mixture over bacon slices and continue to roast until thermometer registers 150°F, about 10 minutes more.

05 **Rest and slice.** Remove from oven and let stand in pan for 15 minutes. Transfer to a cutting board and slice.

Carl’s Collards

COOK
1 1/2 hours

SERVE WITH
Pepper sauce or white vinegar

INGREDIENTS

- 2 to 3 bunches collards, washed
- 6 to 8 Tbsp. bacon drippings
- 1 sweet onion, chopped
- 1 Tbsp. red pepper
- 1 Tbsp. minced garlic
- 5 Tbsp. hot sauce
- 4 cans chicken broth
- Salt and pepper, to taste

DIRECTIONS

01 **Prepare the greens.** Pull all stems from the greens. Tear greens into small pieces, discarding all stems, and wash thoroughly.

02 **Parboil and drain.** In a large pot, bring water to a boil. Add greens and return to a boil. Cook for 2 minutes. Pour off water and transfer greens to a colander to drain.

03 **Prepare the broth.** Pour 4 cans of chicken broth into the pot. Dice sweet onion and add to the pot. Add bacon drippings, garlic, red pepper, and hot sauce.

04 **Simmer the collards.** Bring to a boil, then add greens. Lower to medium heat and cook for 1 1/2 hours, checking to make certain there is adequate pot liquor. Add water if needed.

05 **Season and taste.** After 30 minutes, season with salt and pepper to taste. After about an hour, begin tasting and adjusting the seasonings as desired.

06 **Serve.** Serve with pepper sauce or white vinegar.

RECIPE NOTES

The original recipe also includes a separate “parboil 3 to 5 minutes” instruction. The detailed directions specify 2 minutes, as shown above. The can size for the chicken broth is not specified.

Butternut Squash Soup

OVEN	ROAST
350°F	About 1 hour

INGREDIENTS

- 1 (3- to 3 1/2-lb.) butternut squash
- 2 Tbsp. canola oil
- Kosher salt and freshly ground black pepper
- 2 sprigs sage
- 4 Tbsp. butter
- 1 cup thinly sliced onions
- 1 cup thinly sliced carrots
- 1/2 cup thinly sliced celery
- 6 garlic cloves, smashed
- 1 tsp. cumin
- 1 tsp. coriander
- 2 Tbsp. honey
- 4 to 6 cups vegetable or chicken stock
- 1 cup heavy cream
- 4 Tbsp. unsalted butter
- 1 Tbsp. minced chives
- Extra-virgin olive oil

DIRECTIONS

01 **Prepare and roast the squash.** Preheat oven to 350°F. Line a small baking sheet with aluminum foil. Cut off the neck of the squash. Using a paring knife, peel the neck and bulb until you reach the bright orange flesh. Cut the neck flesh into 1/2-inch pieces. Cut the bulb in half; scoop out and discard seeds. Brush each bulb half with about 1 1/2 tsp. canola oil. Sprinkle cavities with salt and pepper and tuck a sprig of sage into each. Place cut-side down on the baking sheet and roast until completely tender, about 1 hour. Remove from oven and let cool; discard sage.

02 **Cook the vegetables.** Heat remaining canola oil in a stockpot over medium-high heat. Add celery, carrots, and onions; cook, stirring often, for about 6 minutes. Add garlic, 1 1/2 tsp. salt, and 1/2 tsp. pepper. Cook gently for 3 minutes, reducing heat as needed to keep garlic from coloring. Stir in honey and cook, stirring, for 2 to 3 minutes. Add stock, cumin, and coriander; bring to a simmer.

03 **Simmer and purée.** Add roasted squash and simmer gently for about 30 minutes to blend flavors. Remove from heat. Transfer soup to a blender in batches and purée, or use an immersion blender. Taste and adjust seasoning.

04 **Add the cream.** Stir in heavy cream until incorporated.

05 **Serve.** Ladle into bowls. If desired, top each with a dollop of crème fraîche. Grind black pepper over the top and drizzle with a little olive oil.

RECIPE NOTES

The original lists butter twice and includes chives, but does not specify when to add them. It also does not say when to add the cubed squash neck. Crème fraîche is an optional garnish mentioned in the directions.

Yad Araujo’s Empanadas

YIELD	OVEN	BAKE
36 empanadas	375°F	26 to 30 minutes

INGREDIENTS

- 4 cups flour
- 2 cups shortening
- 1/2 cup granulated sugar
- 1 Tbsp. ground cinnamon
- 1 tsp. baking powder
- Pinch of salt
- 1/5 cup Pepsi, Coke, or any cola (room temperature)

FILLING & FINISHING

- Your favorite filling, such as pineapple, pumpkin, or apple
- Cinnamon and sugar, for coating (optional)
- Egg wash (optional)

DIRECTIONS

01 **Mix the dough.** Cream shortening for 2 minutes. Add sugar and mix for another 2 minutes. Mix in baking powder and salt. Gradually mix in flour just until incorporated. Gradually mix in room-temperature cola. Do not overmix.

02 **Knead and rest.** Transfer dough to a lightly floured surface and knead gently for 1 to 2 minutes. Cover with plastic wrap and let sit for 30 minutes.

03 **Shape and fill.** Make 36 equal dough balls. Keep covered in a bowl so they do not dry out. Roll each ball into a disc about 3 inches across. Add 1 Tbsp. of your favorite filling. Fold over and apply pressure with your fingers. Seal around the edges with a fork, or pinch and fold to create a braided edge.

04 **Prepare for baking.** Transfer filled empanadas to a parchment-lined baking sheet. If coating in cinnamon and sugar after baking, leave them as they are. If using an egg wash instead, brush it over all exposed dough.

05 **Bake and finish.** Bake in a preheated 375°F oven for 26 to 30 minutes, or until lightly golden brown. If coating in cinnamon and sugar, do so while empanadas are still warm.

RECIPE NOTES

The cola amount is 1/5 cup as supplied. The original lists 1 Tbsp. cinnamon but does not specify when to add it. A total amount of filling and quantities for optional finishes are not specified.