

# Boniato Dauphinoise

Author: Malin Parker

Date: December 19, 2004

Yield: 8 Portions

1-Pint	Heavy Cream
4 Each	Eggs
1 tsp.	Kosher Salt
½ tsp.	Black Pepper, Ground
3 Each	Boniatos, Peeled & Sliced Lengthways, 1/8"

Method:

- In a mixing bowl, combine the heavy cream, eggs, salt and black pepper.
- Beat with a whisk until thoroughly combined.
- Grease a 10" pie tin.
- Make a thin layer of boniato in the pie tin, then add some of the cream mixture
- Repeat this process until all of the ingredients have been used, making sure to press down on the potatoes so that they are tightly packed.
- Place in a pre-heated 300° F oven.
- Bake for about 30-45 minutes, or until a knife can easily pass through the boniato.

# Toasted Pinenut & Sun-Dried Cranberry Couscous

Author: Malin Parker

Date: December 17, 2004

Yield: 4 Cups

2 Cups	Chicken Stock
1 Cup	Couscous
1 Tbs.	Orange Zest
¼ Cup	Sun-Dried Cranberries
¼ Cup	Toasted Pinenuts
2 Oz.	Butter, Cubed
1 Tbs.	Chives, Chopped

Method:

- In a sauce pan, bring the chicken stock to a boil
- Take the stock off of the fire, add the cous cous and cover until all of the moisture has been absorbed
- Add the remaining ingredients and fluff