

Autumn

*Delicious autumn!
My very soul is wedded to it,
and if I were a bird
I would fly about the earth
seeking the successive autumns.*

— George Eliot

There is a languor, a sultry savoring of each day that descends on Santa Fe in autumn. The scenery takes on drama, with sunny crisp days under clear, sharp blue skies and colder nights heralded by heavenly sunsets. By day there is the scent of roasting chiles, and in the evenings welcoming wafts of piñon burning in fireplaces. There are the fall and winter seasons of the Orchestra of Santa Fe, the Santa Fe Symphony, and Las Fiestas de Santa Fe (with its entire week of celebrations) to anticipate. It's a time for long, sauntering walks around town and meandering drives into the Sangre de Cristo Mountains.

About the middle of October, a band of gold appears at elevations above 8,000 feet as aspen groves show off their glory amidst splotches of dark green. Flocks of finches gather in large numbers, and it is not unusual to see Cassin's, rosy finches, pine siskins, and grosbeaks at Bandelier National Monument. In November, snow geese begin arriving at their winter feeding grounds and can be spotted especially at dawn and dusk as they vee their way across the sky.



At the School for Advanced Research, we welcome a new batch of scholars for one of our advanced seminars. These "seminarians," as we call them, hop out of the airport van in the School's parking lot on Saturday, excited and ready to be invigorated by their surroundings and the interaction with their fellow researchers.

WELCOME DINNER

Saturday

Beef Stew

Green Salad with Orange Vinaigrette

Rustic Farm Bread with Unsalted Butter

Apple Maple Cake



Beef Stew – serves 6

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|-----------------------------------------------------------------------------|--------------------------------------------------------|
| 2 garlic cloves | 1 tablespoon unsalted butter |
| 1/3 cup vegetable oil | 1 3/4 cups dry red wine |
| 2 pounds lean beef (sirloin, chuck, or round), cut into 2-inch cubes | 1 1/2 cups water (enough to cover meat) |
| 1/2 pound lean lamb, cut into 2-inch cubes | 1 1/2 pounds shelled peas and a handful of pods |
| 1/2 pound veal, cut into 2-inch cubes | 4 tomatoes, quartered |
| 2 large onions, sliced | 8–10 pearl onions, peeled |
| 1/4 teaspoon thyme | 6–8 carrots, sliced |
| 1/2 teaspoon oregano | 3/4 pound small mushrooms |
| 1 tablespoon salt | 1 teaspoon freshly ground black pepper |
| 1/4 cup coarsely chopped parsley | 3/4 cup wild rice |

Rub a large stew pot with garlic cloves, discarding cloves after use. Heat oil and sear meat on all sides (you may have to do this in batches). Put all meat back into pot, add onions, and simmer until soft. Add thyme, oregano, salt, parsley, butter, 3/4 cup red wine, and water. Cover and simmer 1 1/2 hours. Add peas, pods, tomatoes, pearl onions, carrots, mushrooms, the remaining cup of red wine, and pepper. Mix ingredients together. Simmer 15 minutes. Stir in wild rice, cover, and simmer 1 hour. Uncover and simmer 15 minutes.

Ladle into bowls and garnish with parsley sprigs. Slices of fresh, warm rustic farm bread or other substantial white bread with unsalted butter are the perfect companion for this stew.



Apple Maple Cake – serves 8

- 2 cups all-purpose flour, sifted
- 2 teaspoons baking powder
- $\frac{1}{2}$ – $\frac{3}{4}$ teaspoon ground ginger
- 1 teaspoon salt
- 4 tablespoons unsalted butter, softened
- 1 $\frac{1}{4}$ cups maple syrup
- 3 eggs
- $\frac{1}{2}$ cup milk
- 1 Granny Smith apple, peeled and grated
- $\frac{1}{2}$ cup chopped walnuts

Preheat oven to 350°F. Combine flour, baking powder, ginger, and salt in a bowl. Set aside. In a medium bowl, cream the butter with a mixer until smooth. Add the maple syrup in a slow stream and continue beating about 2 minutes. Add the eggs, one at a time, and increase mixer speed to medium-high. Beat until smooth and fluffy, about 5 minutes. Reduce speed to low and gradually beat in the flour mixture, then the milk, until smooth. Stir in the grated apple and walnuts, and then pour into a greased 10" cake pan. Bake until lightly golden and until a skewer inserted in the center comes out clean, 40–45 minutes. Cool 10 minutes before removing from the pan.

Top with ice cream or dollops of whipped cream lightly flavored with cinnamon.

Orange Vinaigrette*

makes 1 cup

- $\frac{1}{4}$ cup fresh orange or blood-orange juice
- 2 tablespoons minced shallots
- 1 tablespoon fresh thyme leaves
- 3 teaspoons grated orange peel
- 1 teaspoon honey
- $\frac{1}{2}$ cup extra-virgin olive oil
- $\frac{1}{4}$ cup finely chopped fennel bulb

Mix first five ingredients together in small bowl. Slowly whisk olive oil into mixture until well blended. Add fennel bulb and stir gently.

Serve over a bed of fresh greens.

*May be refrigerated, covered, for up to 5 days.



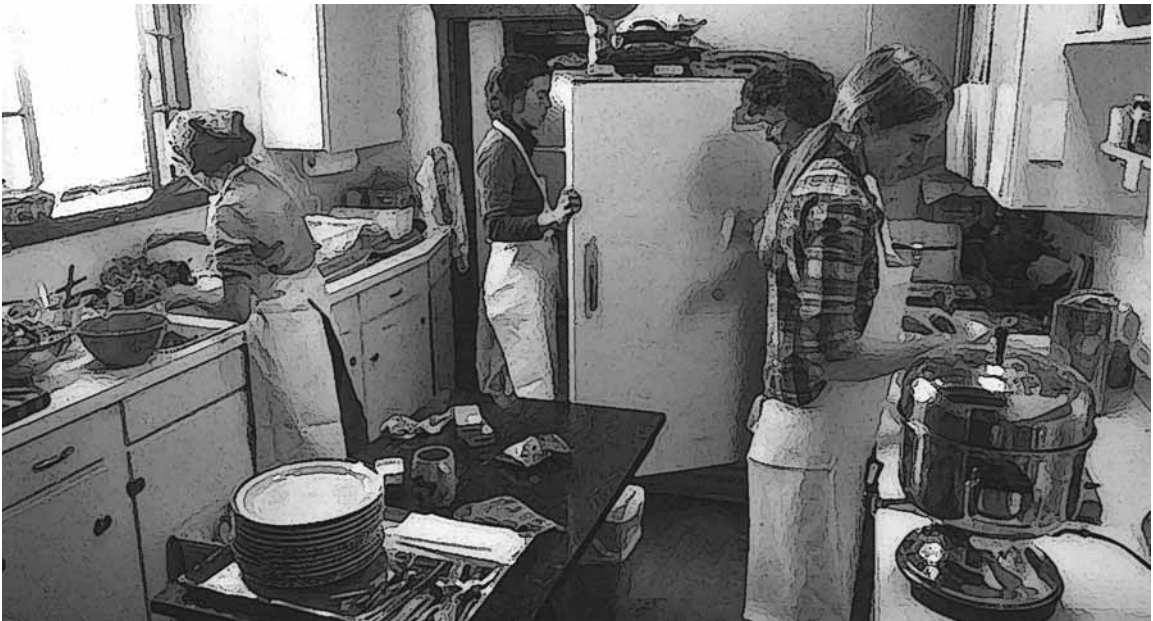
Sunday – Day One Breakfast

Buttermilk Waffles

Maple Syrup with Pine Nuts

Bacon

Melon Slices



Buttermilk Waffles – serves 5*

1 cup flour

2 teaspoons baking powder

¼ teaspoon salt

¼ cup vegetable oil

1 egg

buttermilk

Mix flour, baking powder, and salt in large bowl. Add vegetable oil and egg. Slowly mix in buttermilk, stirring constantly, until batter reaches the desired consistency. Heat waffle iron. Pour in one ladle of batter and cook until done.

*May be kept in 200°F oven, on oven racks (not on cookie sheets!), until ready to serve.

Maple Syrup with Pine Nuts – makes 2 cups

½ teaspoon salted butter

¼ cup pine nuts, coarsely chopped

2 cups real maple syrup

Melt butter in small frying pan. Add nuts and sauté on medium heat until nuts begin to brown. Pour the syrup into microwaveable container and add nuts. Using 30-second increments, slowly heat syrup mixture until desired temperature is reached. Do not boil! Serve in warmed pitcher.

Serve the waffles with crispy bacon slices, and finish off the meal with fresh melon.

Lunch

Smoked Mozzarella Sandwiches with Chile-Lime Mayonnaise

Baby Spinach Greens, Grated Carrot,

and Sliced Red Onion Salad with Balsamic Vinaigrette

Fruit Sorbet



Smoked Mozzarella Sandwiches – makes 10

- 20 slices good sourdough bread**
- 20 sandwich slices smoked mozzarella cheese**
- 4 6-ounce packages fresh basil leaves**
- 2 10-ounce containers roasted red peppers, coarsely chopped**
- 4 Granny Smith apples, peeled, cut in half, and thinly sliced**

Lay 2 slices of bread out on counter top; generously spread chile-lime mayonnaise on both slices. Layer two pieces of cheese on one piece of bread. Place several basil leaves on top of cheese. Add 2 tablespoons of chopped red peppers and top with enough apple slices to cover. Top sandwich with second piece of bread. Cut in half on the diagonal, place on plate and cover with saran wrap until ready to serve. Continue constructing sandwiches until bread slices are gone.

Baby Spinach Greens, Grated Carrot, and Sliced Red Onion Salad with Balsamic Vinaigrette – serves 10

- 2 small packages baby spinach leaves**
- 3 large carrots, peeled, cut in half, and finely grated**
- 1 large red onion, peeled, halved, and cut into thin slices**

Wash and stem spinach leaves. Place a handful on each plate. Sprinkle with several tablespoons of grated carrot and top with several crescents of red onion. Sprinkle with Balsamic Vinaigrette.

A light fruit sorbet makes a nice conclusion to this meal.

Chile-Lime Mayonnaise

make the night before

- 2 cups of your favorite mayonnaise**
- juice of 2 limes**
- 3 teaspoons red chile powder**

Mix all three ingredients together and refrigerate overnight to maximize flavor.

Balsamic Vinaigrette

makes 2 cups

- ½ cup balsamic vinegar**
- 1 teaspoon sea salt**
- 1½ cups extra-virgin olive oil**
- freshly ground black pepper to taste**

Whisk the vinegar and salt together until the salt dissolves. Slowly whisk in the oil until the dressing is well blended.

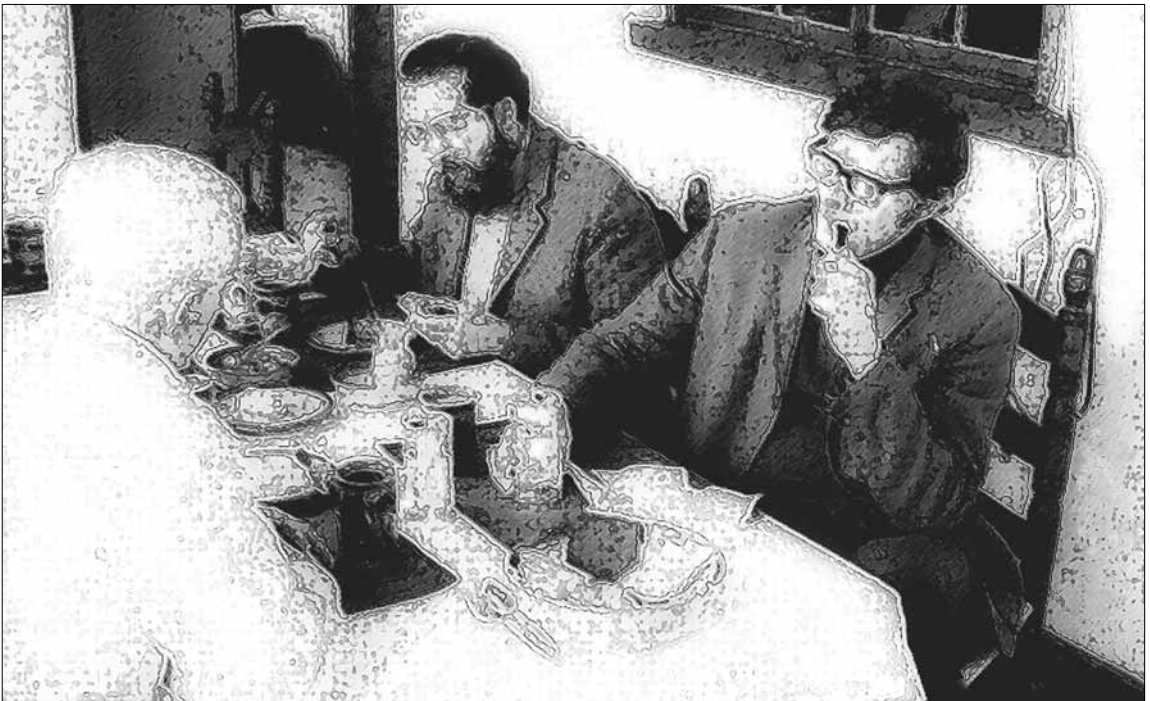
Dinner

Broiled Lemon-Pepper Chicken Quarters

Orange Sweet Potatoes

Garlic-Roasted Green Beans with Shallots and Hazelnuts

Chocolate Spice Cake with Chocolate Fudge Frosting



Broiled Lemon-Pepper Chicken Quarters – serves 10

10 chicken quarters (leg and thigh)
extra-virgin olive oil
lemon-pepper seasoning

Position oven rack in upper third of oven, and turn on broiler. Rinse chicken quarters with cool water and pat dry. Place chicken quarters on broiling pan, skin side down, and drizzle with olive oil. Generously season with lemon-pepper seasoning and broil for 20 minutes or until they turn golden brown. Reduce temperature in oven to 300°F and bake for 15 minutes. Remove pan from oven and turn chicken over. Pour olive oil over chicken skin and generously sprinkle with lemon-pepper seasoning. Return to oven and cook at 300°F for 15 minutes. Turn on broiler, and broil chicken until it sizzles and turns golden brown and juices no longer run. Remove from oven and let sit for 5 minutes before serving.

Orange Sweet Potatoes – serves 10

10 large sweet potatoes
1½ teaspoons salt
zest and juice from 3 oranges
5 tablespoons butter

Peel sweet potatoes, cut into 1-inch cubes, and place in large sauce pan. Cover with salted water. Bring to a boil; then reduce heat to simmer. Cover and cook for 10–12 minutes or until fork tender. Drain. Add orange juice, zest, butter, and 1½ teaspoons salt. Beat with electric mixer until potatoes are light and fluffy. (Use hand potato masher if you like your potatoes lumpy!) Serve immediately.

Garlic-Roasted Green Beans with Shallots and Hazelnuts – serves 12

- 15 medium shallots**
- 3 pounds green beans, trimmed**
- 15 medium garlic cloves, coarsely chopped**
- 9 tablespoons extra-virgin olive oil**
- 3 teaspoons kosher salt**
- 1½ teaspoons freshly ground pepper**
- ¾ cup finely chopped fresh Italian parsley**
- ¾ cup coarsely chopped toasted hazelnuts**
- 3 teaspoons finely grated lemon zest**

Position rack mid-oven and preheat to 450°F. Slice each shallot lengthwise into ¼-inch slices. Put the shallots, green beans, and garlic in a bowl. Toss with oil, sprinkle with salt and pepper, and toss again. Transfer to a 10 x 15" glass baking dish and roast 18–20 minutes until tender and very lightly browned, stirring ONCE. Combine parsley, hazelnuts, and lemon zest in a small bowl. Sprinkle the parsley mixture over the vegetables and toss to coat. Serve immediately.

Chocolate Spice Cake with Chocolate Fudge Frosting – serves 10–12

Frosting

- 12 ounces semisweet chocolate chips**
- 1¾ cups heavy cream**
- 3 tablespoons unsalted butter, room temperature**
- 1 tablespoon corn syrup**

Prepare an ice bath and set aside. Place chocolate chips in the bowl of a food processor and pulse until roughly chopped. Combine cream, butter, and corn syrup in a small saucepan. Bring to a boil over medium heat, stirring constantly until butter

is melted. With the motor running, pour this cream mixture through the feed tube of the food processor and process until completely smooth, about 2 minutes. Transfer frosting to a bowl and set over the ice bath. Stir every 10 minutes, until frosting is thick but still spreadable.

Chocolate Spice Cake

unsalted butter and all-purpose flour, to coat baking dish

1 tablespoon fresh ginger, grated

$\frac{1}{4}$ cup water

$\frac{1}{2}$ cup dried cranberries

$\frac{1}{4}$ cup golden raisins

1 cup all-purpose flour

$\frac{1}{4}$ cup cocoa powder

$\frac{3}{4}$ teaspoon baking powder

$\frac{1}{4}$ teaspoon baking soda

$\frac{1}{4}$ teaspoon salt

1 tablespoon ground ginger

1 cup (2 sticks) unsalted butter, room temperature

1 cup sugar

2 large eggs

1 teaspoon pure vanilla extract

1 cup sour cream

Preheat the oven to 350°F. Butter and flour a 6-cup Bundt pan and set aside. Place the grated ginger, water, cranberries, and raisins in a small saucepan and bring to a boil. Reduce to simmer and cook until liquid has evaporated—about 5 minutes. Set aside to cool. In a medium bowl, sift together the flour, cocoa, baking powder, baking soda, salt, and ground ginger and set aside. Place the butter and sugar in bowl. Whisk until light and fluffy, 2–3 minutes. Add the eggs one at a time, beating well after each addition. Stir in the vanilla. Add the flour mixture and sour cream in alternate batches, starting and ending with the flour mixture. Beat just until combined. Fold in the dried fruit mixture. Pour the batter into the prepared pan and bake for 40–50 minutes or until a cake tester inserted into center comes out clean. Remove from the oven, transfer to a wire rack, and let cake cool in the pan for 30 minutes. Invert the cake onto a wire rack to cool completely.

Place cake on a cake plate or serving platter, and apply a thick coating of chocolate fudge frosting. Slice generously.

