

Black Bean Hummus



Ingredients

- 2 each - small cans of black beans (drained and rinsed)
- 3/4 cup Tahini paste
- 1/4 cup fresh lemon juice
- 1/4 cup cilantro (leaves & stems, rough chopped)
- 6 each - scallions (sliced, keep whites and greens separate)
- 4 tbsp extra virgin olive oil
- 3 garlic cloves - crushed
- 1 tsp ground cumin
- 1/2 tsp cayenne pepper
- 2 tbsp za'atar
- 1 tbsp turmeric
- 1 package pita bread (cut into triangles)
- kosher salt - to taste

Directions

1. Place the black beans, tahini, lemon juice, cilantro, white portion of the scallions, olive oil, garlic, cumin, cayenne, and some kosher salt in the food processor and blend until smooth. Check the seasoning and adjust.
2. Toss the pita in some olive oil, Za'atar, and turmeric. Lay onto a baking sheet and toast in the oven until crispy and golden.
3. Transfer hummus to a serving bowl and garnish with yogurt & green scallions.

"Fenway Dip" Sausage, Peppers & Onions



Ingredients

- 3 each - Italian hot or sweet (removed from casing and sautéed)
- 8 ounces softened cream cheese
- 1/2 cup sour cream
- 3 each - garlic cloves - chopped fine (saute with sausage & onions)
- 1 tsp crushed red pepper
- 1 tbsp dried oregano
- 1 tbsp dried basil
- 3 each - red bell peppers (roasted, peeled & diced)
- 1 each - Spanish onion (small dice & sauteed with garlic & sausage)
- 1 cup shredded mozzarella
- 1.4 cup grated parmesan
- 1 each - baguette (sliced & toasted until crisp)
- Kosher salt as needed

Directions

1. In a mixing bowl combine, the sausage onion and garlic mixture, cream cheese, sour cream, crushed red pepper, dried herbs, and roasted peeled bell peppers. Mix thoroughly and season with salt as needed.
2. Move mixture to an ovenproof casserole dish top with mozzarella and parmesan. Bake in a hot oven until bubbly and golden brown.
3. Serve with a toasted baguette.

Brick Oven Roasted Wings



Ingredients

- 3 pounds - chicken wings
 - 3 tbsp oil
 - 6 each - garlic cloves (smashed)
 - 2 tbsp smoked paprika
 - 1 tbsp kosher salt
 - 2 tsp black pepper
1. Turn your oven on as hot as it will go.
 2. Combine all of the ingredients 24-48 hours in advance.
 3. Let the wings come to room temperature & spread out on a baking sheet.
 4. Roast wings in a single layer until the skin is crispy & until temperature is 170-180°.

Directions

- 4 each - scallions (sliced)
- 1 cup sweet & spicy buffalo sauce (recipe below)
- 1 cup shaved celery
- 1 cup shaved carrots
- 1/4 cup crumbled blue cheese dressing
- 1 cup blue cheese dressing (dipping)

Once the wings are cooked:

1. Toss the shaved celery and carrots with the crumbled blue cheese and place on a serving platter.
2. Arrange wings atop the salad & drizzle the buffalo sauce over the wings and garnish with the scallions.
3. Serve the blue cheese dressing and more of the sauce on the side for dipping.

Sweet & Spicy Buffalo Sauce for Wings



Ingredients

- 1 quart - Louisiana Style hot sauce
- 4 ounces butter
- 3 ounces apple cider vinegar
- 8 ounces dark brown sugar
- 1 tsp chipotle powder
- 1 tsp cayenne pepper

Combine all ingredients in a pan and
simmer for 3 minutes.