

# delicious dish

**Make Ahead Friday Night, Nov 5, 2020 @5pm-7pm EST  
Grocery, Tool List and Prep list (2 pages)**

Recipe Title	Grocery Fresh	Grocery Dry	Tools Needed	Prep Ahead
<b>mahummara dip</b>	3 red peppers 1 lemon	Fresh breadcrumbs Pomegranate molasses Tahini Dried Aleppo chilli flakes or Dried red pepper flakes Ground cumin Paprika Garlic Walnuts (sunflower seeds if nut allergic) Olive oil	Food Processor or mortar and pestle	Have all ingredients ready
<b>mahummara roasted potatoes</b>	3-4 lb yukon gold potatoes, peeled	Kosher salt Baking soda Extra virgin olive oil	Foiled lined cookie sheet Pot for boiling potatoes Large mixing bowl	Peel potatoes, place in cold water Bring a large pot of water to boil
<b>the ultimate friday night pea sup</b>	1 large Spanish onion 1 bag carrots (2 lb) 1 bag parsnips (1 lb) 1 bunch of dill ground pepper	Dry sherry, such as (amontillado or dry fino) (from the liquor store) Extra virgin olive oil 4 cups dried split peas (900 gms) Pepper Cayeene Cumin	Large soup pot Food processor	Wash dill Peel carrots Peel onion Peel parsnips

Recipe Title	Grocery Fresh	Grocery Dry	Tools Needed	Prep Ahead
<b>make ahead chicken with balsamic and apricots</b>	2 whole chickens cut in 8 or 10 pieces Fresh garlic 2 bay leaves Parsley	Kosher salt and pepper Italian Seasoning Dried apricots Sun dried tomatoes Balsamic vinegar Honey Olive oil Maldon salt ½ cup white wine	Roasting pan	Have all ingredients ready
<b>quinoa with crispy brussels sprouts</b>	20 brussels sprouts 1 cup dry quinoa 1 large yellow beet 3 radishes 1 lemon A little parsley, basil and mint Fresh garlic	Oli Freshly ground pepper Maldon sea salt Extra virgin olive oil Capers Pommery mustard, or another stone-ground mustard	Mixing bowl	If you have time, boil the beet - see recipe for instruction  Cook quinoa - see recipe