

delicious dish

The Entertaining Dish, Nov 25, 2020 @5pm ET-7pm ET
Grocery, Tool List and Prep list

Recipe Title	Grocery Fresh	Grocery Dry	Tools Needed	Prep Ahead
savoury squash crumble	1-2 large butternut squash (about 4 pounds total) 2 large shallots or 1 onion 1 bunch Sage	Low-sodium chicken or vegetable stock Extra-virgin olive oil Rolled oats (1 like large flake or old fashioned) Almond flour Cornmeal Pecans Coconut sugar or cane sugar or granulated sugar	Round or rectangular gratin dish Fry pan Foil	Peel and cut squash Toast pecans
standing rib roast with onions, mushrooms and red wine pan sauce	Head of garlic Fresh rosemary 2-3 Spanish onions 1 pound of mushrooms, optional (a combination of any kind) 6-7 pound rib roast Butter (optional)	Kosher salt Pepper mill with peppercorns Yellow mustard seeds or pepper Flour Red wine Dry mustard Olive oil	Large roasting pan	Peel garlic (8 cloves) Rib roast room temp if cooking it today
chocolate pecan shortbread tart	3 sticks unsalted butter Heavy cream, 35%	Light brown sugar Salt All purpose flour Cinnamon 3 oz bittersweet chocolate 3 cups, 10 oz pecans, toasted Dark brown sugar Honey Cooking spray	11-inch removable bottom cast pan Small pot	Melt butter and let cool grate or chop chocolate Toast Pecans: toast at 350°F for 10 minutes