

Holiday Recipes from the Yachts

Candy Cane Martini

- 1 1/4 ounces vanilla vodka
- 1 1/4 ounces white crème de cacao
- 3/4 ounce peppermint schnapps
- Garnish: peppermint candy

Preparation

1. Combine vanilla vodka, white creme de cacao, and
2. peppermint schnapps in an ice-filled cocktail shaker.
3. Shake vigorously, and strain into a cocktail glass.
4. Garnish with peppermint candy.



Tuscan Inspired Standing Rib Roast

Ingredients

- 7 to 8 pound standing rib roast, 4 ribs from the loin end/first cut, bones frenched by a butcher
- 2 tablespoons kosher salt
- 2 teaspoons coarsely ground black pepper
- 2 cups roughly chopped onions
- 1 cup roughly chopped carrots
- 1 cup roughly chopped celery
- 3 cloves garlic, peeled, plus 2 tablespoons minced garlic
- 1/2 cup extra-virgin olive oil
- 1 lemon, zested and juiced
- 1 tablespoon chopped fresh rosemary leaves
- 4 teaspoons chopped fresh thyme leaves

Sauce:

- 4 teaspoons olive oil
- 2 tablespoons minced shallots
- 1 teaspoon minced garlic
- 2 tablespoons all-purpose flour
- 1/2 cup dry red wine
- 2 cups reduced veal stock, at room temperature



- 2 teaspoons chopped fresh thyme leaves
- 2 teaspoons chopped fresh rosemary leaves
- 3/4 teaspoons salt
- 1/2 teaspoon fresh ground black pepper
- 1 tablespoon cold butter

Directions

Allow the roast to sit at room temperature for 30 minutes before cooking.

Preheat the oven to 250 degrees F.

Use butcher's twine to tie the roast. Thread the string between the rib joints as well as on either end. Also tie the roast across the loin to help keep its shape.

Season the roast liberally with the kosher salt and black pepper. Place a roasting pan over medium heat, and once the pan is hot, about 1 minute, lay the roast, fat-side (bone-side) down in the pan. Sear the meat until most of the fat has rendered and the meat is caramelized and golden brown, about 6 minutes. Turn the meat and sear on all remaining sides until they are caramelized as well, about 3 to 4 minutes per side. Remove the roast the pan and set aside. Add the onions, carrots, celery and garlic cloves to the roasting pan. Return the roast to the roasting pan and lay, bone side up on top of the vegetables. Place the pan in the oven and roast for 1 1/2 hours.

After the meat has been roasting for 1 1/2 hours, remove 1 cup of the onions, carrots, celery and garlic from the roasting pan. Reserve the 1 cup of roasted vegetables for making the sauce. Combine the olive oil, minced garlic, lemon zest, lemon juice, rosemary and thyme in a small bowl. Stir all the ingredients in the bowl to incorporate, and brush this mixture over the roast being sure to cover all the exposed sides of the roast. Continue to cook the roast for another 1 to 1 1/2 hours or until a thermometer inserted into the center portion registers 130 degrees F. Remove from the oven and allow the roast to rest while the pan sauce is made.

To make the sauce set a 1-quart saucepan over medium-high heat and add the olive oil. Once the oil is hot, about 1 minute. Add the shallots to the pan and saute until translucent, about 1 minute. Add the garlic to the pan and saute until aromatic, about 30 seconds. Sprinkle the flour in the pan and use a wooden spoon to stir and form a roux with the oil in the pan. Stir the roux for 2 minutes then pour the red wine into the pan. Cook the wine until nearly evaporated, about 1 minute. Add the veal reduction to the pan and bring the contents to a boil. Once the pan comes to a boil, reduce to a simmer and add the thyme, rosemary, and the reserved roasted vegetables from the roasting pan. Season with the salt and black pepper and continue to cook for 15 minutes at a gentle simmer. Remove the pan from the heat and swirl the cold butter into the sauce. Strain the sauce through a fine-meshed strainer into a clean heatproof bowl or clean saucepan.

To serve, slice the roast into 4 portions, with 1 rib per person. Spoon the pan sauce over the ribs and serve immediately.

Layered Peppermint Cheesecake

Peppermint Cheesecake Layers:

- 3 (8-oz.) packages cream cheese, softened
- 1/2 cup sugar
- 2 tablespoons unsalted butter, softened
- 3 large eggs
- 1 tablespoon all-purpose flour
- 1 1/2 cups sour cream
- 2 teaspoons vanilla extract
- 1/4 teaspoon peppermint extract
- 2/3 cup crushed hard peppermint candies

Sour Cream Cake Layers:

- 1 (18.25-oz.) package white cake mix
- 2 large eggs
- 1 (8-oz.) container sour cream
- 1/3 cup vegetable oil

White Chocolate Mousse Frosting:

- 2/3 cup sugar
- 1 cup white chocolate morsels
- 2 cups whipping cream
- 2 teaspoons vanilla extract
- Garnishes: White chocolate curls, peppermint candies



Preparation

1. Prepare Peppermint Cheesecake Layers: Preheat oven to 325°. Line bottom and sides of 2 (8-inch) round cake pans with aluminum foil, allowing 2 to 3 inches to extend over sides; lightly grease foil. Beat cream cheese, 1/2 cup sugar, and 2 Tbsp. butter at medium speed with an electric mixer 1 to 2 minutes or until creamy and smooth. Add 3 eggs, 1 at a time, beating until blended after each addition. Add flour and next 3 ingredients, beating until blended. Fold in candies. Pour batter into prepared pans. Place cake pans in a large pan; add water to pan to depth of 1 inch.
2. Bake at 325° for 25 minutes or until set. Remove from oven to wire racks; cool completely in pans (about 1 hour). Cover cheesecakes (do not remove from pans), and freeze 4 to 6 hours or until frozen solid. Lift frozen cheesecakes from pans, using foil sides as handles. Gently remove foil from cheesecakes. Wrap in plastic wrap, and return to freezer until ready to assemble cake.
3. Prepare Sour Cream Cake Layers: Preheat oven to 350°. Beat cake mix, next 3 ingredients, and 1/2 cup water at low speed with an electric mixer 30 seconds or just until moistened; beat at medium speed 2 minutes. Spoon batter into 3 greased and floured 8-inch round cake pans.
4. Bake at 350° for 15 to 20 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on wire racks 10 minutes; remove from pans to wire racks, and cool completely (about 1 hour).
5. Prepare White Chocolate Mousse Frosting: Cook 2/3 cup sugar and 1/4 cup water in a small saucepan over medium-low heat, stirring often, 3 to 4 minutes or until sugar is dissolved. Add morsels; cook, stirring constantly, 2 to 3 minutes or until chocolate is melted and smooth. Remove from heat. Cool to room temperature (about 30 minutes), whisking occasionally.
6. Beat cream and 2 tsp. vanilla at high speed with an electric mixer 1 to 2 minutes or until soft peaks form. Gradually fold white chocolate mixture into whipped cream mixture, folding until mixture reaches spreading consistency.
7. Assemble Cake: Place 1 cake layer on a cake stand or plate. Top with 1 frozen cheesecake layer. Top with second cake layer and remaining cheesecake layer. Top with remaining cake layer. Spread top and sides of cake with frosting. Chill until ready to serve. Garnish, if desired.