



Butternut Squash Soup

Ingredients/Gadgets in blue are linked to Amazon pantry page for one-click ordering

Serves 4-6

2 Tbsp [Extra Virgin Olive Oil](#) (EVOO)
1 medium onion, sliced 1/4" thick
4 cloves garlic, mashed
1/2 of large [butternut squash](#), (approx. 1.75lbs.) diced 1" cubes
2 1/2 cups [chicken stock](#)*
1/2 cup [heavy cream](#) (or half and half)
1/4 tsp. [cayenne pepper](#)

Garnish

1 cup roughly chopped toasted [pecans](#) (see notes on right)
[Maple syrup](#) for drizzling

*more if you want a thin soup

Optional: instead of salt, you can use [fish sauce](#) (to taste)

Gadgets

1. [Stock pot](#)
2. [Blender](#)



Fig and Three-Cheese Pizza

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Makes 2 thin pizzas*

- 1 lb. [pizza dough](#) (2 thin crusts)
- 3-4 pcs. [bacon](#)
- 1-2 Tbsp [Extra Virgin Olive oil](#) (EVOO); plus extra for dabbing onto pizza pan
- 1 large yellow onion, sliced into 1/4" rings
- Pinch of salt
- [All purpose flour](#) (for dusting/to keep dough from sticking)
- 1/2 lb. sliced [mozzarella](#)
- 1/3 cup crumbled [gorgonzola](#) or other blue cheese
- 1 cup crumbled [goat cheese](#)
- 5 large [dried figs](#) (or 8 medium), hydrated, sliced into slivers
- 1 cup [arugula](#)

Extra virgin olive oil and aged [balsamic vinegar](#), mixed in equal parts for drizzling

Gadgets/Materials

1. *2 [pizza pans](#) (if you want to make the 2 pizzas at the same time; if not, you can make pizza one at a time)
2. Large skillet
3. Rolling pin
4. Pastry/Basting brush
5. Plastic wrap
6. Paper towel
7. Small and medium tempered bowls; plate for bacon (approx. 8-in);
8. [Squeeze bottle](#) or small bowl

Other: Flat, clean and dry surface for rolling dough