

# Happy MOO Year- January Cooking Club

## **Appetizer-Rachel**

Figs with **Blue Cheese**

<http://www.macheesmo.com/2010/12/a-quick-fig-appetizer/>

## **Appetizer - Beth**

Mini **Brie** and Arugula Sandwiches with Apple Mustard

<http://www.wholefoodsmarket.com/recipes/2783> You can probably 1/2 this, and use any type of brie you'd like.

## **Main - Me**

Tuscan Ribollita Soup (**with Parmesan**) and Roasted Garlic Bread

<http://www.shutterbean.com/tuscan-ribollita/>

<http://www.macheesmo.com/2010/09/roasted-garlic-bread/>

In case you were wondering...because I was...Ribollita is a famous Tuscan soup whose name literally means "reboiled". Like most Tuscan cuisine, the soup has peasant origins. It was originally made by reheating (ie. reboiling) the leftover minestrone or vegetable soup from the previous day. (Thanks Wikipedia)

## **Side - Shannon**

Vegetarian meatballs with **Ricotta and Parm**

<http://www.macheesmo.com/2010/12/vegetarian-meatballs/> just make the meatballs. I

have sauce here - and we don't need the spaghetti since we're having bread with the app, the soup, and for dessert.

## **Side-Michelle**

Chickpeas with Spinach and **Parmesan**

<http://www.wholefoodsmarket.com/recipes/1697>

## **Dessert-Sara**

Chocolate Babka with **Milk**

<http://www.macheesmo.com/2010/01/chocolate-babka/>

## **Drink - Catriona**

I figured you might still be getting into the swing of things with a new baby, so if you could just bring at least 2 bottles of Italian wine (you pick - Momma needs a drink.)

**Lisa** enjoy your month off!