



Cosmo, Take 2

Two Variations of the Cosmo

The first of these variations is slightly bitter than the second. The addition of the sweetened lime juice and additional vodka and cranberry in the second variation helps balance the bitterness.

Yield: 1 cocktail

INGREDIENTS

Cosmo #1

2 ounces vodka

1 ounce Cointreau

1 ounce cranberry juice

¼ ounce lime juice

Cosmo #2

3 ounces vodka

1 ounce Cointreau

3 ounces cranberry juice

½ ounce sweetened lime juice

DIRECTIONS

Add ingredients to an iced cocktail shaker, seal, and shake until chilled. Strain into a martini glass.





Stuffed Pork Chops In the Air Fryer

This recipe is adapted from a 1960 church cookbook, "Our Favorite Recipes." The original recipe calls for the pork chops to bake in gravy for 1 hour at 350 degrees F. That time was cut to about 10 minutes using an air fryer. The adapted recipe stayed true to the ingredients but omits the gravy. The flavor was incredible and the chops were juicy and tender.

Yield: 4 servings

Time: about 30 minutes

INGREDIENTS

- 1 tablespoon bacon fat
- 1 small onion, peeled and halved
- 2 large stalks celery, roughly chopped
- 2 tablespoons fresh parsley leaves
- 1 tablespoons butter
- 2 slices stale sourdough bread
- 1 tablespoon dry white wine
- 4 butterflied pork chops
- 1 teaspoon salt
- 1 teaspoon pepper

Note: Recipe was prepared in a Ninja AG301 Foodi 5-in-1 Indoor Grill. Time may vary in other air fryers.

DIRECTIONS

Melt the bacon fat in a large skillet over low heat. Place the onion, celery and parsley in a food process and chop to a fine dice. Cook the vegetables in the bacon fat until translucent. Chop the sourdough bread in the food processor to a small dice. Melt the butter in the same skillet as the vegetables then add the bread and stir to soak up some of the melted butter. Add the wine and stir everything together. The stuffing should begin to stick together. Add additional fat (oil) or wine as needed.

Lay the pork chops open on a baking sheet and season the inside with salt and pepper. Divide the stuffing between the pork chops, spreading across the inside. Close and securing with a toothpick is desired. Season the outside with additional salt and pepper or seasoning blend of your choice.

Bake in a 390 degree F. air fryer for 10 minutes or until the internal temperature reaches 145 degrees F.



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Green Beans in White Wine Butter Sauce

This recipe is a play on a French Haricots Verts dish. Haricot Verts are longer and skinnier than typical pole beans in the Midwest U.S. and may be slightly more expensive. Either variation of the green bean will work in this recipe. If you cannot get fresh beans, choose frozen over canned. Thaw and dry the frozen beans before using.

Yield: 4 servings

Time: about 15 minutes

INGREDIENTS

2 tablespoons butter
1 small shallot, diced
1 pound green beans, ends
snapped off
¼ cup dry white wine
¼ teaspoon salt

DIRECTIONS

Melt the butter in a skillet over medium heat. Add the shallots and green beans, cooking until the beans are crisp-tender. Add the wine and toss the beans to coat them. Continue to cook until the wine reduces by about one-third. Sprinkle salt (or herb mix of your choice) over the beans and toss to coat before serving.



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