

# **The Foodist: Stone Soup Vegetable Broth**

Boiled bits of vegetables, cooked with spices until they boil, and then wrapped in a towel to finish cooking.

---

# **The Foodist: Catalan Roasted Eggplant and Tomato Soup**

This classic french soup is influenced by spicy Catalan and arabic flavors. A very rich and tangy soup!

---

# **The Foodist: Frog Legs in Watercress Cream**

This is a deceptively simple and delicious cream soup. Everyone is put off by the frogs legs, but do try it!

---

# **The Foodist: Classic Roasted**

# Chicken

This simple and delightful recipe is super simple and made with fresh winter root vegetables and juicy chicken.

---

## The Foodist: Crispy Seared Foie Gras on Polenta

The Foodist: Crispy Seared Foie Gras on Polenta with Jambon and Blackberries is a delight. Trust the process!

---

## The Foodist: The Essential Greens Recipes

This is a master recipe for all greens, but Collards in particular! Jim hates collards, but he loves this recipe because it is heartier and less vinegary.

---

## The Foodist: Roasted

# Butternut Squash Soup

This is an amazing soup! Roasting the butternut squash and gently roasting the other ingredients an amazing bisque.

---

# The Foodist: Oyster Mushroom and Pork Soup

Delightful meal! Sumptuous noodles, fresh vegetables, and pork shoulder with a sesame sauce that is a delight.

---

# The Foodist: Lox and Goat Cheese Omelette

This was a delightful breakfast! It was a re-imagining of the traditional bagel with lox. Eggs and goat cheese fill in.

---

# The Foodist: Gnocchi with Creamed Eggs and Black

# Truffles

This is a sparkling and beautiful gnocchi, cream and egg dish with truffles and green chives.