

“The Gorgonzola has great creamy texture and gives the dish this wonderful nutty flavor. The onion caramelizes in the oven, bringing in that mild, sweet taste. It just works so well together.”

Duane Keller

taste. It just works so well together,” says Keller.

For the stuffing, he combines Gorgonzola with brioche, egg, chives, olive oil and pepper. Meanwhile, he roasts scooped-out yellow onions coated in olive oil and salt and pepper at 350°F for 20 minutes. Once cooled, he fills them with the stuffing, then bakes, uncovered, for 12 to 15 minutes in a 350°F oven.

“The brioche is perfect here, because it’s such a rich bread. It makes the stuffing light and fluffy,” he says.

He features this on a sides menu, and also serves it alongside a grilled 30-ounce porterhouse steak.

A dish that showcases that holiday favorite of a sweet/tart side dish is a pumpkin/pecorino terrine, served at the Southampton Inn in Southampton, N.Y.

“The pecorino really enhances the flavor of the pumpkin,” says executive chef Joseph Hsu. “It’s sharp, but not overpowering.” Hsu serves this as a fall special, and features it on the catering menu.

He beats butter with cream cheese, then adds pumpkin, pecorino, cinnamon, nutmeg, vanilla extract and marshmallow fluff. He spoons the mixture into a terrine, about one-quarter of the way up, then lays down a graham-cracker crust. He repeats this sequence twice, then refrigerates the terrine for a minimum of eight hours. To serve, Hsu flips the mold over and slices into wedges.

“It’s a great side for a traditional dinner, or you can add whipped cream and turn it into a dessert,” he says. □

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