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1 ½ lbs. small unpeeled or 704g  
2 Tbsp. Rosemary leaves  
½ tsp. salt  
½ cup olive oil  
½ tsp. pepper  
½ cup freshly grated Parmesan cheese

Heat oven to 425°F. Line a 17x12-inch half-sheet pan with foil; spray foil with cooking spray. Gently scrub the potatoes, but do not peel. Using a sharp knife, make 6 to 8 cuts from top of each potato to within ¼-inch of bottom, being careful not to cut through bottom. To assist with this, place 2 bamboo skewers on each side of the potato, this will serve as guards to prevent the knife from going all the way through. Add the olive oil and rosemary to a small saucepan and cook on medium heat until the oil is fragrant and the leaves are golden brown, remove from the heat. Place potatoes, cut side up, on pan. Drizzle with oil; sprinkle with rosemary, salt and pepper. Bake uncovered 35 to 40 minutes or until potatoes are browned and tender. Sprinkle with cheese; bake 5 to 10 minutes longer.

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2 large eggs  
¼ cup milk  
½ tsp. kosher salt  
Dijon mustard  
4 slices white sandwich bread  
4 oz. sliced Swiss cheese  
3 oz. deli ham  
3 oz. turkey  
2 Tbs d3 and another slice of cheese.

til melted in a large nonstick skillet over  
hen place in skillet and cook, turning once, until  
ansfer to rack in oven to keep warm. Repeat  
ust with confectioners' sugar and serve with

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2 sheets puff pastry  
1 cup chopped strawberries  
1 cup leftover cranberry sauce  
½ tsp. cornstarch  
1 large egg, beaten  
Sugar, for sprinkling

Heat oven to 400°F. Line a baking sheet with parchment paper. Cut the puff pastry sheets into 4 pieces each. Arrange 6 rectangles on prepared baking sheet. Using a fork, prick holes in remaining 6 rectangles. In bowl, toss strawberries with cranberry sauce and cornstarch. Spoon 1 heaping tablespoon cranberry mixture in center of each rectangle on sheet, leaving 1/2-inch border around edges. Lightly brush border with some egg. Fold the pastry into a triangle and pinch the edges to seal. Refrigerate 10 minutes. Brush tops of pies with remaining egg and sprinkle with granulated sugar. Bake until golden brown, 12 to 15 minutes. Transfer to wire rack to cool. If desired, whisk confectioners' sugar with a little cold water until drizzling consistency and drizzle over tops.