

Crispy Sage and Browned Butter Popcorn

- 3-4 Tablespoons grapeseed, extra virgin olive, or coconut oil (only if popping on the stove vs using an air popper)
- 1/2 cup popcorn kernels
- 3 Tablespoons salted butter
- heaping 1/4 cup chopped sage (10-12 large sage leaves)
- salt

If using an air popper: Pop kernels into a large bowl.

If popping on the stove: Heat 3 Tablespoons oil in a large pot (I used a 4 quart, 9" Dutch oven) over medium heat. If your pot is wider add an additional Tablespoon oil to prevent burning. The kernels shouldn't be swimming in oil, but they should have a comfortable cushion of oil.

Add a few popcorn kernels to the oil then place a lid on top and wait for a kernel to pop. Add remaining kernels then place lid back on top and shake/slide pot over the burner every so often to prevent burning. Continue shaking/sliding every so often until popping slows then remove from heat and let remaining kernels pop. Pour popcorn into a large bowl.

Melt butter in a skillet over medium heat. When butter starts to foam add chopped sage leaves then swirl the skillet until butter turns golden brown, 1-2 minutes. Drizzle over popcorn then toss with a spatula to evenly coat. Season with salt to taste then serve.

Sweet Potato Gnocchi in Brown Butter Sage Sauce

2 cups sweet potato puree

1 teaspoon salt

1/2 teaspoon ground nutmeg

1/4 teaspoon black pepper

2 to 3 cups flour, plus extra for dusting

1/2 cup (1 stick) butter

1/2 cup fresh sage leaves, chopped

Mix sweet potato puree with salt, nutmeg, and pepper. Add flour by the 1/2 cup, mixing well after each addition, until the dough comes together to resemble a pasta dough. Once you have soft, elastic dough, divide it into six equal portions. Boil a pot of water with salt while you work.

On a floured surface and with floured hands, roll each of the six portions into logs about 1/2 inch in diameter and seven to nine inches in length. Use a floured knife to slice the logs into one-inch-long pillows and press them with a fork for decoration if you like.

By this point, the water should be boiling. Once it is, reduce the heat so the water's at a simmer and drop half of the gnocchi (about two dozen) inside. You can expect them to sink to the bottom, but run a spoon through the water to keep them from sticking to the pan. In about five minutes, once the gnocchi float to the top of the water, give them another minute and, using a slotted spoon, remove them to a plate. Repeat the process with the second half of gnocchi.

Meanwhile, heat the butter in a saucepan on another burner, melting it and adding the chopped sage. Keep heating it until the mixture darkens and smells nutty; then lower the heat. Place the first batch of gnocchi inside, rolling them around for a minute or two and removing to a plate; repeat with the second batch. Top with Pecorino.