



WCNY's 9th Annual Taste of Fame
Culinary Experience



Mary Ann Esposito

Chef, Television Host, Cookbook Author



OCTOBER 13, 2023



DRUMLINS COUNTRY CLUB

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COCKTAIL HOUR

INTRODUCTION

Julia Collin Davison

REMARKS

Michael Humphrey, Chair, *WCNY Board of Trustees*

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THREE-COURSE DINNER

Stories with Mary Ann Esposito

CLOSING

Julia Collin Davison

The Silent Auction Closes at 8:15 p.m.



@wcnypbs

Follow us on social media to see photos from tonight's event!
Share your photos with us by using #tasteoffame23.

WCNY, We Salute You!

The William G. Pomeroy Foundation is proud to be a presenting sponsor of the 9th Annual Taste of Fame Culinary Experience. We thank WCNY for its enduring commitment to outstanding educational programs and transformative experiences that make a difference in our Central New York communities.



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Chicken with Corn Salad
& Caprese Salad*

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Chef Mary Ann Esposito's Three-Course Dinner Menu

SALAD COURSE

Radicchio and Pear Salad

Radicchio, sliced pear, walnuts, dried cranberries, orange segments, and gorgonzola cheese, drizzled with vinaigrette.

ENTRÉE CHOICE OF:

Beef Braciola

Thinly sliced beef, rolled with a prosciutto, garlic, Italian herb, and Pecorino Romano filling, simmered in a plum tomato sauce.

Served with creamy polenta and broccolini.

Lemon Chicken

Pan-seared chicken sautéed with spinach, onions, and capers in a lemon butter wine sauce, finished with Parmigiano Reggiano.

Served over creamy spinach orzo with broccolini.

Eggplant Meatballs

Pan-fried eggplant "meatballs," mixed with parsley, oregano, breadcrumbs, and Pecorino Romano, topped with tomato sauce.

Served with creamy polenta and broccolini.

DESSERT COURSE

Pear and Apple Tart

Thinly sliced apples and pears baked in a buttery crust.

Italian red and white wines accompany each course.

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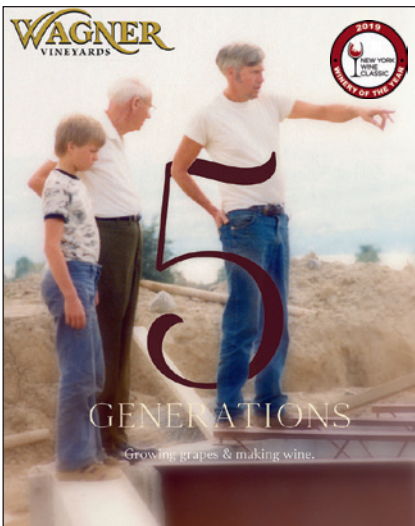
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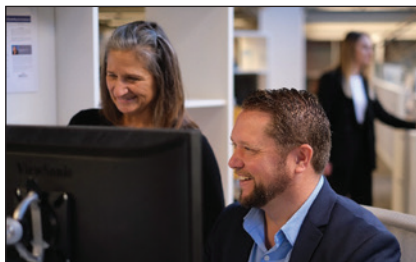
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SIGNATURE COCKTAIL

Aperol Spritz

INGREDIENTS

- 3 oz. Prosecco
- 2 oz. Aperol
- 1 oz. Club Soda
- Cubed Ice
- Orange Slice for Garnish

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DIRECTIONS

Step One

Fill wine glass with cubed ice.

Step Two

Pour in Prosecco, Club Soda, and Aperol. Stir.

Step Four

Garnish with an orange slice.

Step Five

Enjoy!

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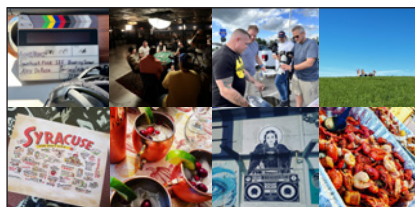
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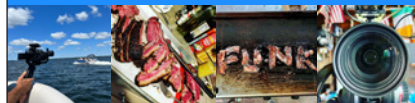


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Radicchio & Pear Salad

INGREDIENTS

Salad

- 2 ripe Anjou, William, or Bosc pears, cored and thinly sliced
- 1 tbsp. lemon juice
- 2 small radicchio heads, torn into small pieces
- 1/2 cup broken walnut pieces
- 1/3 cup dried diced figs or cranberries
- 1 blood or naval orange, peeled and separated into segments
- 1/4 cup crumbled Gorgonzola Dolce cheese

Dressing

- 1/3 cup white balsamic vinegar or rice wine vinegar
- 1/2 cup extra virgin olive oil
- 1/4 tsp. salt
- 1 tsp. honey

DIRECTIONS

Step One

Place the pears in a shallow bowl and combine them with the lemon juice. Cover and set aside.

Step Two

Whisk the dressing ingredients together in a small bowl and set aside.

Step Three

Combine radicchio, walnuts, figs or cranberries, and orange segments in a bowl. Pour the dressing over the top and toss well. Add the pears and lemon juice and toss again.

Step Four

Sprinkle the top with the cheese and serve.

Cook's Note:

Chopped dried figs, instead of cranberries, make a nice alternative.



Beef Braciolo with Creamy Polenta

INGREDIENTS

Beef Braciolo

- 3 cloves garlic, finely minced
- 1/2 cup fresh minced Italian parsley
- 1/2 cup fresh basil, finely minced
- Salt to taste
- Grinding of black pepper
- 4 tbsp. extra virgin olive oil
- 1 lb. thinly sliced veal cutlet
- 1/2 lb. thinly sliced prosciutto
- 1/2 cup grated Pecorino Romano cheese, plus extra for sprinkling on the finished dish
- 1 medium onion, finely chopped
- 6 cups chopped, canned plum tomatoes
- 1/4 cup red wine

Polenta

- 4-1/2 cups water
- 1-1/2 cups coarsely ground cornmeal
- 1-1/2 tsp. salt

DIRECTIONS

Step One

Make a paste with two garlic cloves, parsley, basil, salt, pepper, and two tablespoons of olive oil.

Step Two

Pound the cutlets thin. Spread a little of the paste over the top of each cutlet. Top the paste with a slice of prosciutto and a sprinkling of Pecorino Romano cheese.

Step Three

Roll the cutlets up tightly like little jellyrolls and tie them in several places with kitchen string.

Step Four

Brown the meat in a skillet in the remaining olive oil. Transfer them as they brown to a dish.

Step Five

Cook the onion in the meat drippings over medium heat until they wilt. Stir in the garlic and cook for one minute. Add tomatoes, wine, and salt to taste. Return the meat rolls with any of their juices to the pan.

Step Six

Cover the pan and cook over low heat for 30 minutes.

Polenta

In a large heavy pot, bring the water to a boil. Add salt. Add the cornmeal in a thin stream, stirring vigorously all the while with a wooden spoon. Cook, stirring constantly, over medium heat until the mixture thickens and begins to leave the side of the pan, about 15-25 minutes, depending on the coarseness of the cornmeal. Immediately pour the polenta onto a lightly oiled wooden board or platter. Let it cool for 15 minutes, and then cut into slices. Serve in place of bread, noodles, or lasagna.

Cook's Note:

Polenta requires constant vigorous stirring to achieve its characteristic smooth consistency.



Lemon Chicken with Spinach & Orzo

INGREDIENTS

Lemon Chicken

- 1/2 cup extra virgin olive oil
- 4 skinless boneless chicken breasts (about 6 oz. each)
- 1/4 cup flour
- 1 tsp. salt
- Grinding coarse black pepper
- 4 tbsp. unsalted butter
- 1/2 cup minced onion
- 2 tbsp. capers in salt, well-rinsed and minced
- 1/2 cup white wine
- 1/2 cup fresh lemon juice
- 2 tbsp. lemon zest
- 4 tbsp. fresh minced parsley
- 2/3 cup grated Parmigiano Reggiano cheese

Spinach & Orzo

- 1-1/2 cups orzo, cooked according to package directions
- 1 - 10 oz. package of frozen chopped spinach, thawed and squeezed, OR 2 bunches of fresh spinach, rinsed, stemmed, steamed, and squeezed.

DIRECTIONS

Step One

Combine the orzo with 1/4 cup of olive oil. Stir in 1/4 cup of lemon juice. Salt to taste. Stir in the chopped spinach and 1/2 cup of Parmigiano Reggiano cheese. Cover, set aside and keep warm, or make it ahead and reheat in the microwave when you're ready to serve.

Step Two

Place each piece of chicken between two sheets of wax paper and use a meat pounder to thin them to about 1/4-inch thickness. Mix the flour, salt, and pepper together in a dish and dip each breast into the flour mixture, coating well on both sides and shaking off the excess. Set aside.

Step Three

Heat the remaining olive oil in a large nonstick skillet and brown the chicken, adding more olive oil as needed. Transfer them to a dish as they brown and set aside.

Step Four

Add butter to the pan and stir in the onion. Cook until the onion wilts down for about three minutes. Add the capers and cook one minute. Stir in the wine, raise the heat to high and cook for three minutes, stirring frequently. Stir in the lemon juice and zest, and cook over medium heat until the sauce thickens slightly.

Step Five

Return the chicken cutlets to the pan and heat gently until hot.

Step Six

Make a bed of the orzo mixture on a serving platter. Place the chicken breasts over the orzo and pour the sauce over the top. Sprinkle on the remaining cheese and serve.

Cook's Note:

You can substitute orzo with rice. This dish is also delicious with broccoli rabe instead of spinach.



Eggplant Meatballs

INGREDIENTS

Meatballs

- 3 tbsp. extra virgin olive oil
- 3 cloves garlic, minced
- 4 cups peeled and diced eggplant
- 1 to 2 tbsp. water
- 1-1/4 cups fresh breadcrumbs
- 1/2 cup fresh minced Italian parsley
- 1/2 tsp. fine sea salt
- 1 tsp. dried oregano
- 2 eggs, slightly beaten with a fork
- 1 cup freshly grated Pecorino Romano cheese
- 1/4 cup vegetable oil
- 3 cups tomato sauce

Chunky Tomato Sauce

- 1/4 cup extra virgin olive oil
- 3 cloves garlic, peeled and cut in half lengthwise
- 2 - 28 oz. cans plum tomatoes, coarsley chopped
- 1 tbsp. sugar
- Salt to taste
- Grinding coarse black pepper
- 1 small bunch fresh basil leaves

DIRECTIONS

Step One

Heat olive oil in a large nonstick pan and slowly cook the garlic over medium heat until golden brown. Add the eggplant and one tablespoon of water, cover, and cook over low heat until the eggplant is very soft for about 10 minutes. If the eggplant begins to stick to the skillet, add remaining water. Stir the eggplant occasionally while it cooks. Set the eggplant aside and let it cool.

Step Two

Combine breadcrumbs, parsley, salt, oregano, eggs, and Pecorino Romano cheese in a large bowl. Stir in the eggplant, mix well, and let it stand for 20 minutes. If the mixture is soupy, add additional breadcrumbs. Flour your hands to scoop and form eight meatballs.

Step Three

Heat vegetable oil in a large sauté pan over medium-high heat and fry the meatballs, turning them occasionally so they brown evenly, or bake them in an oiled casserole dish in a preheated 350°F oven until browned for 20-25 minutes. Transfer the meatballs to the tomato sauce and keep hot.

Step Four

Serve with creamy polenta and sautéed broccolini.

Chunky Tomato Sauce

Heat olive oil in a saucepan and add garlic. Cook over medium heat until it begins to turn golden brown and smells fragrant. Add tomatoes, sugar, salt, pepper, and basil. Stir the ingredients to blend well. Cook the sauce over medium heat, uncovered for about 10 minutes. Leave chunky or purée to make a smooth sauce.

Cook's Note:

When forming the meatballs, wet your hands occasionally to prevent the mixture from sticking.



Pear & Apple Tart

INGREDIENTS

Crust

- 2 cups King Arthur unbleached all-purpose flour
- 3/4 cup sugar
- 1/2 tsp. salt
- 1/4 tsp. baking powder
- 1/2 cup cold butter, cut into bits

Filling

- 2 medium Yellow Delicious apples, peeled and thinly sliced
- 2 medium not-too-soft Anjou or Bartlett pears, peeled and thinly sliced
- 1/2 tsp. cinnamon
- 1/4 tsp. nutmeg
- 2 egg yolks
- 1 cup heavy cream

DIRECTIONS

Step One

Preheat the oven to 400°F.

Step Two

Combine flour, two tablespoons of sugar, salt, and baking powder in a bowl. Cut in the butter with a pastry blender or fork until the mixture looks like coarse crumbs, or grate the butter on a cheese grater. Pat the mixture evenly into a 9 or 10-inch well buttered cake tart pan with removable bottom. Set aside.

Step Three

Arrange the apple and pear slices on the crust in an overlapping pattern to cover the entire surface.

Step Four

Combine remaining sugar, cinnamon, cloves, and nutmeg in a small bowl and sprinkle evenly over the apple slices.

Step Five

Bake the tart for 15 minutes.

Step Five

Meanwhile, whisk the egg yolks in a small bowl with heavy cream. Pour evenly over the apple pear mixture and bake 30 minutes longer, or until the top is golden brown.

Step Five

Remove the tart from the oven and cool on a rack for 10 minutes. Cut into wedges and serve warm.

Cook's Note:

Cortland apples also make a delicious tart.

MARY ANN ESPOSITO

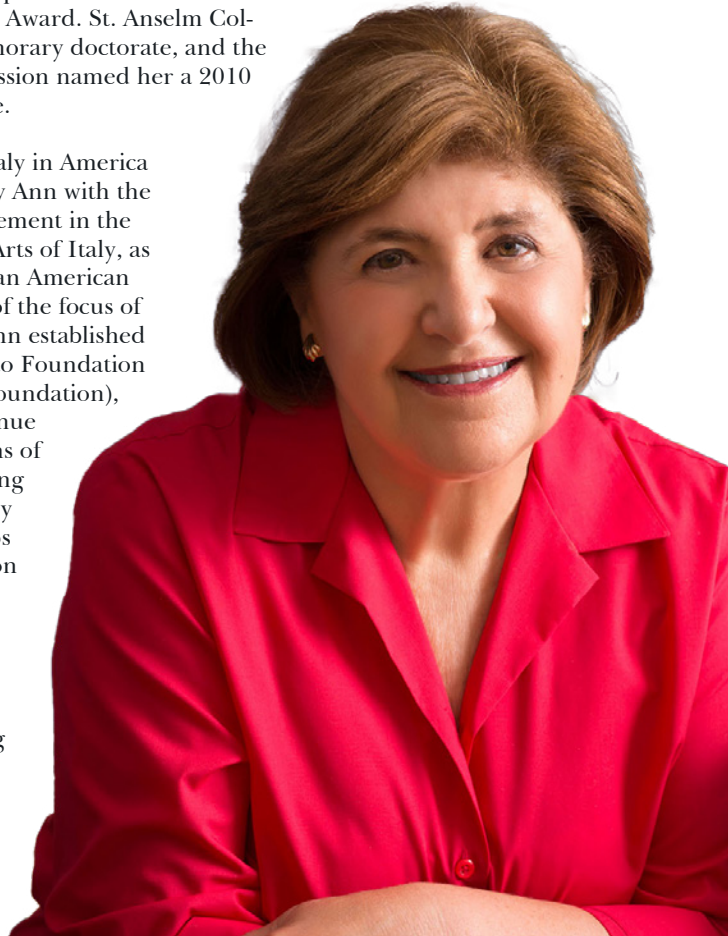
Chef, author, and TV personality Mary Ann Esposito is the creator and host of the nationally televised PBS series, “Ciao Italia” with Mary Ann Esposito™ (www.ciaoitalia.com).

Mary Ann is the author of fourteen cookbooks, most recently, “Ciao Italia: Plant, Harvest, Cook!” Mary Ann has worked beside world-renowned chefs Julia Child, Jacques Pepin, Martin Yan, Jasper White, and countless others. Through “Ciao Italia” and appearances on other television programs—including “The Today Show,” “Regis and Kelly,” “QVC,” “Food Network,” “Hallmark Channel,” “Discovery Channel,” “Fox,” “Martha Stewart Radio,” “RAI International,” “The Victory Garden,” and many others—she has shared traditional Italian cooking with audiences around the world through personal appearances and social media platforms.

Many organizations have recognized Mary Ann for her efforts to preserve the traditions surrounding Italian food and culture. In 2013, she received the Order of the Star of Italy Cavaliere from the President of the Italian Republic, as well as the Premio Artusi award for her work promoting Italian food. Johnson and Wales University presented her with the Distinguished Author Award. St. Anselm College conferred an honorary doctorate, and the Italian Trade Commission named her a 2010 Hall of Fame honoree.

The Order Sons of Italy in America (OSIA) honored Mary Ann with the 2009 Lifetime Achievement in the Culinary & Cultural Arts of Italy, as did the National Italian American Foundation. As part of the focus of “Ciao Italia,” Mary Ann established the Mary Ann Esposito Foundation (www.ciaoitalia.com/foundation), whose goal is to continue fostering the traditions of Italian regional cooking in the United States by providing scholarships for the next generation of chefs.

When not filming “Ciao Italia,” Mary Ann can be found in Italian kitchens giving hands-on cooking classes all over the “boot.”



THE FOUNDATION

Food and culture are central to the Italian-American experience. For generations, Italian-American families have come together around the dinner table where parents and grandparents have passed on their traditions and values.

Holding these traditions dear, the mission of the Mary Ann Esposito Foundation is to preserve authentic Italian and Italian-American experiences by providing educational information and digital demonstrations for students who want to become the next generation of great Italian chefs.

The Esposito family is contributing significant resources to this project's success, but is also actively seeking contributions to create the necessary resources that will build and maintain a Ciao Italia Italian Heritage and Education Resource Center.

The Center will be maintained by a major American university and will be open to any student wishing to research Italian gastronomy. The Center will house the entire catalogue of Ciao Italia resources in formats that are accessible for generations of students to come.

The Mary Ann Esposito Foundation operates as a donor-advised fund at Greater Horizons, a national 501-(c)(3) organization. Greater Horizons ensures fiduciary excellence and legal compliance. Greater Horizons also provides donors with the maximum tax deduction allowable by law. All donations are tax-deductible to the maximum extent allowed by law. Greater Horizons will mail a written acknowledgment for any contribution of \$250 or more.

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JULIA COLLIN DAVISON

Julia Collin Davison is an executive editorial director for “America’s Test Kitchen.” She is also co-host of “America’s Test Kitchen” and “Cook’s Country” and is an original cast member of both shows, which are two of the highest-rated instructional cooking shows on television. Julia is also the host of “Julia at Home,” which premiered on Pluto TV in November, 2021.

Julia began working as a test cook for Cook’s Illustrated in 1999 and led recipe development for “America’s Test Kitchen” cookbooks for more than a decade.

Julia has been a guest on “Good Morning America,” “Live with Kelly & Ryan,” “The Today Show,” Hallmark Channel’s “Home & Family,” and “The Tamron Hall Show.”

She graduated from the Culinary Institute of America in 1996. She received an Augie Award from the Culinary Institute of America and was inducted into the prestigious Disciples d’Escoffier culinary society in 2018. She is a Rochester, NY native.

SILENT AUCTION

The silent auction closes at 8:15 p.m. Please pick up your items at the conclusion of the event in the Upper Lobby.

Bidding Instructions

1. Bid on your phone by visiting **one.bidpal.net/tof23** and registering. There is no app.
2. Register on any page of the auction center by clicking on the “Sign in” link in the top right corner. Registration is required to make a donation or place a bid.
3. Sign in with your email address, Facebook account, or Google account. After selecting the registration method, you will be prompted to enter the required information for registration.
4. Select the item you would like to place a bid on.
5. Click the “Bid” button or the “Watch” button. The “Bid” button will open the “Place Your Bid” pop-up window and allow you to place a bid on the item. The “Watch” button will allow you to bookmark the item.
6. Enter your bid and then select “Confirm Bid.”
7. In the next window, you will be able to set your Max Bid. The Max Bid represents the most you are willing to spend on the item. If you don’t want to set a Max, you can simply select “No Thanks.”

Frequently Asked Questions

How can I check my bids or donations?

On the auction page, click the “Your Activity” button on the menu to review the list of your bookmarked items, bids, and donations.

How do I know if I won an item?

Click on the person icon in the top right corner to check the status of your bids. You can see whether you are the highest bidder, if someone outbid you, or if you won the item.

How do I pay for the item I won?

In the same section mentioned above, you will be able to pay for your transactions on the receipt tab.

How can I get my invoice?

Supporters will be texted a receipt when their purchase is completed. There is also an option to email yourself a receipt. WCNY will also send email receipts to guests as needed.

Is there any bid limit on your items?

There is no limit on how many items you can bid on or how many times you can bid.

How can I make a donation?

Go to the “Make a Donation” page and select your donation amount. Or enter your amount by selecting the “Other” option, then select the donate button.

Is there sales tax on the auction item?

Only certain packages are subject to 8% sales tax.

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