

## FEATURE: MEDITERRANEAN-INSPIRED WINTER MENU

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KITCHEN

*Change up your winter gatherings with this warm and welcoming Mediterranean menu!*



As we gather with family and friends for the holidays and other winter events, food is almost always the centerpiece. For a flavorful, comforting and healthy change from traditional fare, give this Mediterranean-inspired winter menu a try:

- **MOROCCAN LAMB TAGINE**  
-- or --
- **MOROCCAN VEGETABLE TAGINE** (San Francisco Chronicle)
- **MEDITERRANEAN MIXED GREENS SALAD**
- **YOGURT CAKE WITH STRAWBERRY BALSAMIC CREAM**

Photo: [Kamsah on Amazon.com](http://Kamsah on Amazon.com)

This day-of or make-ahead menu works well for both entertaining guests as well as for a quiet weeknight dinner, providing that comforting “hug” we all crave at this time of year!

### Make-Ahead Plan -

- For the stew - prepare it, cool completely, and then refrigerated for later use. As with many stews, the flavors meld and deepen over time. Add a bit more stock if needed when reheating to bring to the desired consistency.
- For the salad - prep the salad ingredients, cover and chill; mix the vinaigrette and store a room temperature until ready to use. Shake the vinaigrette, then dress the salad just before serving.
- For the cake - bake and allow to cool; prepare and chill the cream.

### What is a tagine?

If you are unfamiliar with the term tagine, it has two meanings - first, it refers to a conical shaped piece of North African cookware, and second, a rich and savory, slow-cooked stew. The two-piece cookware is traditionally made of clay or ceramic. It's tall, cone-shaped top rests on a low, wide base that holds the food. As the stew ingredients are slow cooked, the moisture rises and collects at the top of the cone and then circulates back down to the base.

There are many beautiful choices for tagine pots - some handmade and hand painted, and other more contemporary versions like my [Le Creuset](#) model.



Photo: [Le Creuset on Amazon.com](http://Le Creuset on Amazon.com)



Photo by [Jonathan Ybema](http://Jonathan Ybema on Unsplash) on [Unsplash](http://Unsplash)



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