



RECIPES

Featured at the

2016 Great Kitchens of Cambria Tour



APPETIZERS

**SHRIMP COCKTAIL WITH CRUSHED PINEAPPLE JALAPEÑO DIPPING SAUCE
PUFF PASTRY PENNANTS
APPETIZER SKEWERS 2016
GORGONZOLA MEAT BALLS**

SOUP

ROASTED RED POTATO GARLIC SOUP

SALAD

SAUTÉED MUSHROOMS OVER BABY GREENS WITH SHERRY VINAIGRETTE

DESSERT

MINI CHOCOLATE CHIP AND CITRUS BUNDT CAKES

APPETIZERS

SHRIMP COCKTAIL WITH CRUSHED PINEAPPLE JALAPEÑO DIPPING SAUCE

Ingredients:

1 20-oz. can DOLE crushed pineapple,
3 TBSP Dijon Mustard
1 TBSP packed light-brown sugar
2 medium jalapeño chilies, seeded and finely chopped
2 TBSP fresh cilantro
Juice and zest of 1 lime
Sriracha Sauce or other hot sauce to taste (Tabasco, Cholula, etc.)

Recipe:

Take pineapple, Dijon mustard, lime juice and zest and chopped jalapeños in a saucepot and bring to a simmer. Cook for 5 minutes. Cool to room temperature. Add hot sauce to taste. Stir in cilantro.

Serve with prepared and cooked shrimp.

APPETIZERS

PUFF PASTRY PENNANTS

#1 MARINARA with ITALIAN CHEESE

Ingredients:

16 oz. jar of your favorite marinara sauce (*we used Mario Batali's marinara*)

1 sheet of Pepperidge Farm's Puff Pastry (sheets, NOT shells)

Shredded mozzarella cheese

Parmesan cheese

#2 MUFFALETTA with MEXICAN CHEESE

Ingredients:

16 oz. jar of Boscoli's Italian Olive Salad, aka Muffaletta, rough chopped in your processor OR your own recipe of Green Olive tapenade

1 sheet of Pepperidge Farm's Puff Pastry (sheets, NOT shells)

Package of "Mexican Style" assorted shredded cheeses

Recipe:

Preheat oven to 400°F

Cut thawed but still chilled sheet into thirds, along the folds. Put on parchment-lined rimmed, heavy cookie sheets. Spoon topping over top of pastry. Sprinkle cheeses over top.

Bake for 15 minutes or until pastry is raised fully and a nice golden brown. As it cools, it will deflate somewhat. Cut into "pennants". One sheet makes 60 pieces.

NOTE: package has 2 sheets for a yield of 120 hors d'oeuvres

APPETIZERS

2016 SKEWERS

#1—top to bottom (point of skewer is bottom):

1/4 dried fig

Cubes of Monterey Jack Cheese tossed in dried thyme leaves (toss cubes in a zip lock bag with several tablespoons of dried thyme leaves)

1 red seedless grape

#2—top to bottom:

One 3/4" piece of fresh fennel

1/2 canned artichoke heart (in water - NOT oil)

Chunk of dry salami cut from a whole peeled chub (*we cut 5/8 inch slices and quartered them*)

If making the day before, don't add the salami until serving or it will turn grey. Ick. We stored the cut salami in zip lock bags until assembled.

#3:

Cooked until NOT QUITE AL DENTE cheese-stuffed pasta (*we used the beautiful colored "purses" from Costco, but tortellini works well, too*). Drain but do not rinse. Spread out on a cookie sheet to cool enough to handle. Put in skewers with a grape tomato on the end and store carefully in one layer and let chill. Just before serving, spoon or brush pesto sauce cut with olive oil (and a bit of lemon juice for zing) and arrange on a platter.

Note: We used large 2-gallon zip lock bags to store the skewers flat in one level.

APPETIZERS

GORGONZOLA MEAT BALLS

Ingredients:

1 pound ground beef, not the leanest available. I use 77% lean
1 egg, raw
4 ounces crumbled Gorgonzola cheese (about 1 cup dry measure)
3/4 cup panko style bread crumbs
2/3 cup heavy whipping cream
1 tsp kosher salt
3 or 4 heavy dashes of Worcestershire Sauce

Recipe:

Preheat oven to 375°F

In a medium-large bowl, place beef and cover with the rest of the ingredients.

With your hands, blend ingredients well until incorporated completely. Let sit refrigerated, for 30 minutes to an hour.

Line a heavy rimmed cookie sheet with parchment paper. Make 1 1/2 inch round balls with your hands (I use a small scoop to start the balls for uniform size, and then finish them with my hands). Place balls on parchment papered sheet and place in 375°F preheated oven. Check in 12 minutes or so. Turn meatballs over so they brown on 2 "sides" for another 12 minutes or so. They should be lightly browned all over, but not over cooked. They should be firm, but not hard. There should be no pink inside.

Serve with dipping sauces of your choice. *We used Frank's Red Hot Wings Sauce (Buffalo) & Grey Poupon Mustard.*

Enjoy!

Can be reheated or kept warm in a chafing dish. Can be frozen.

SOUP

ROASTED RED POTATO GARLIC SOUP

Ingredients:

8 medium red potatoes cut in quarters

2 medium yellow onions cut in quarters

6 cloves of garlic, peeled and left whole

4 teaspoons Massel chicken-like bouillon dissolved in 2 quarts of water (vegetarian option)

OR

2 quarts chicken broth (Swanson's low-sodium chicken broth is an excellent product for this)

Olive Oil to drizzle

1/2 cup whole whipping cream

Salt & Black Pepper to taste

Recipe:

Preheat oven to 425°F

Put potatoes, onions & garlic on a heavy rimmed cookie sheet.

Drizzle olive oil over filled cookie sheet and roast at 425°F for 30 minutes.

In a stockpot, bring chicken broth mixture to a roiling boil and add roasted vegetables.

Simmer for 30 minutes, until veg are soft.

Remove stockpot from heat and with a stick blender, process until fairly smooth. Add cream and process until incorporated.

Add salt & pepper to taste. Serve with Parmesan Whisps. Enjoy!

Can be made a day ahead and reheated. Also freezes well in pint containers.

SALAD

SAUTÉED MUSHROOMS OVER BABY GREENS WITH SHERRY VINAIGRETTE.

Serves 4

Ingredients:

For mushrooms:

1 pound Cremini or button mushrooms, sliced or quartered or a combination

1/4 pound butter

4 TBSP extra virgin olive oil

Mansmiths' Low Sodium Rib Spice

For vinaigrette:

1/4 cup dry sherry

1/2 cup extra virgin olive oil

2 TBSP lemon juice

1/2 tsp dried thyme leaves

2 cloves garlic, minced

1/4 tsp salt

1/4 tsp freshly ground black pepper

Baby Greens

Shaved Parmesan cheese

Recipe:

In a large skillet, melt butter and add 4 TBS of olive oil. Add cut mushrooms and cook until moisture is gone, stirring frequently. Sprinkle Mansmith's Low Sodium rib spice all over mushrooms, and gently stir. Remove from heat.

To make vinaigrette, in a lidded jar add sherry, olive oil, salt pepper, minced garlic, lemon juice and thyme leaves, cover jar, and shake the pants off of it.

Top baby greens with mushrooms, vinaigrette and shaved Parmesan.

DESSERT

(Recipes courtesy of *A Matter of Taste*)

MINI CHOCOLATE CHIP BUNDT CAKES

Ingredients

1 15.25oz Box Devils Food Cake Mix (I use Betty Crocker Super Moist Cake Mix)
1 5.9oz Box Instant Chocolate Pudding Mix
4 Large Eggs
1 cup Sour Cream
1/2 cup Canola or Vegetable Oil
1/2 cup Warm Water
1 1/2 cup Chocolate Chips (mix with 1 TBSP of cake mix)
Dark Chocolate Sea Salt Caramel Sauce
Powdered Sugar for dusting
Nordicware Brownie Pan (Mini Bundt Pan)

Preheat oven to 350°F. Spray Mini Bundt Pan with Bakers Joy spray. In a large bowl, stir the cake mix, pudding mix, water, eggs, oil and sour cream until well combined. Fold in the chocolate chips. Using a 2 TBSP scoop, scoop one scoop into each mini bundt. Bake for 13-15 mins. Batter makes approx. 40 mini bundts. After cakes have cooled, drop a dollop of dark chocolate sea salt sauce on top of each cake and dust with powdered sugar.

MINI CITRUS BUNDT CAKES

Ingredients

1 15.25oz Box Lemon Cake Mix (I use Betty Crocker Super Moist Lemon Cake Mix)
1 3.4oz Box Instant Lemon Pudding
4 Large Eggs
1 cup Sour Cream
1/2 cup Blood Orange Olive Oil
2 tsp Orange Extract
Zest of Lemon
Zest of Orange
Juice of 1/2 Lemon
Juice of 1/2 Orange
Raspberry Jam
Powdered Sugar for dusting
Nordicware Brownie Pan (Mini Bundt Pan)

Preheat oven to 350°F. Spray Bundt pan with Bakers Joy spray. Mix all ingredients as above. Using a 2 TBSP scoop, scoop one scoop into each bundt. Bake for 15-18 mins. Batter makes approx. 36 mini bundts. After cakes have cooled, drop a dollop of raspberry jam on top of each cake and dust with powdered sugar.