

Crème de la Crop

Orange-Jalapeno Sauce

Yield 16 fl oz

- 14 oz orange marmalade
- 4 fl oz ruby port wine
- 2 fl oz lemon juice
- 1 **jalapeno, minced** (you may substitute any chili pepper of your liking)
- 1 T chili powder
- ½ oz shallot, minced
- 1 tsp soy sauce
- ½ tsp cumin, ground
- 1 garlic clove, minced

Simmer all ingredients for 10 to 15 minutes.

Cool to room temperature. Use the sauce immediately, or cover and refrigerate and use within 3-4 days.

Celery Granite

Yields 16 fl oz, 4 servings

- 1# celery
- 1.5 fl oz white wine vinegar
- 10 g sugar
- 10.5 grams pasteurized egg white, lightly beaten

1. Wash and trim the celery, cut into dice, and juice or puree in a blender until liquid. Strain through a fine mesh strainer to remove fibers.
2. Place the celery puree in a bowl with the vinegar, sugar, and egg white and stir until combined.
3. Pour the mixture into a hotel pan and allow it to freeze for at least three hours. To serve, scrape a kitchen spoon over the surface and shape into quenelles or balls.

ORANGE OIL (BASIC CITRUS OIL)

YIELD: 24 FL OZ

- 12 FL OZ OLIVE OIL
- 12 FL OZ EXTRA VIRGIN OLIVE OIL
- 3 ORANGES, ZEST ONLY, CUT INTO STRIPS

COMBINE THE OILS AND HEAT TO 140 DEGREES. REMOVE FROM HEAT AND ADD ORANGE ZEST. TRANSFER TO A STORAGE CONTAINER AND ALLOW TO INFUSE OVERNIGHT UNDER REFRIGERATION. YOU MAY NEED MORE THAN ONE DAY TO ALLOW THE ORANGE FLAVOR TO DEVELOP. ONCE SATISFIED, STRAIN. KEEP CHILLED AND USE WITHIN 3 TO 4 DAYS.

Frisee with Walnuts, Apples, Grapes, Blue Cheese

Yields 5 servings

- 10 oz frisee lettuce
- 1 apple, small diced
- 5 fl oz apple cider vinaigrette
- 2.5 oz grapes, cut in half
- 2 oz walnuts, toasted and coarsely chopped
- 2.5 oz blue cheese, crumbled

1. Clean and thoroughly dry the frisee. Refrigerate until ready to serve.
2. Just before serving slice the apple. If necessary, hold the apple slices in acidulated water.
3. To serve: whisk the vinaigrette and check the seasoning. Make proper adjustments. Mix all of the items together with the vinaigrette and serve with love.

Apple Cider Vinaigrette

Yields 16 fl oz

- 8 fl oz apple cider
- 3 fl oz cider vinegar
- 1 apple, small dice
- 12 fl oz vegetable oil
- 1 T tarragon leaves, chopped
- 1 tsp salt
- ¼ tsp black pepper
- ¼ tsp sugar

1. Reduce the cider to 3 fl oz. Combine the cider reduction, the vinegar, and the apple.
2. Whisk in the oil gradually.
3. Add the tarragon and season with salt, pepper, and sugar.

Mascarpone cheese spread

- 5 oz mascarpone cheese
- Tabasco, to taste
- Dijon Mustard, to taste
- Salt, to taste
- Black pepper, to taste

Combine all ingredients and mix well.

PROSCIUTTO AND MELON CANAPÉS

YIELD 30 PIECES

*GREAT SUMMER APPETIZER

8 SLICES PROSCIUTTO, SLICED
VERY THIN
30 WHITE BREAD CANAPÉ BASES,
TOASTED
5 OZ MASCARPONE CHEESE
SPREAD
30 PIECES MELON, SCOOPED INTO
SMALL BALLS
30 MINT LEAVES, CUT INTO FINE
CHIFFONADE

1. CUT THE PROSCIUTTO TO FIT THE
CANAPÉ BASES.

2. CANAPÉ ASSEMBLY: SPREAD
THE BASES WITH THE
MASCARPONE SPREAD AND TOP
WITH A PIECE OF PROSCIUTTO.
PIPE A SMALL MOUND OF
MASCARPONE IN THE CENTER OF
EACH CANAPÉ. TOP WITH MELON
BALLS, AND MINT.

YUMMY!!!

CANTALOUPE COCKTAIL

YIELD 36 FL OZ

20 OZ CANTALOUPE FLESH, DICED
16 FL OZ ORANGE JUICE
1.5 FL OZ LIME JUICE
¼ TSP VANILLA EXTRACT
8 TO 10 ICE CUBES
6 LIME SLICES

1. COMBINE ALL THE
INGREDIENTS EXCEPT
THE LIME SLICES IN A
BLENDER. BLEND
UNTIL VERY SMOOTH.

2. SERVE WITH LOVE IN
A FROSTED PILSNER
GLASS GARNISHED
WITH A LIME SLICE.