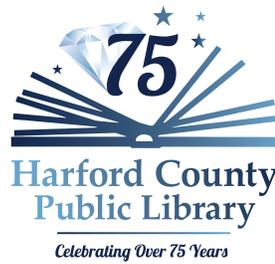




in
partnership
with



and



SEXY ARUGULA & NEOPOL SMOKED SALMON SALAD

INGREDIENTS

Salad:

Fresh arugula
Neopol's smoked salmon
Fresh apples, cored and cut into thin slices
Pomegranate seeds
Pinenuts, toasted
Goat cheese, crumbled
Honey-Basil Vinaigrette (recipe follows)

Honey-Basil Vinaigrette:

¼ cup white wine vinegar
1 small shallot, minced
1 scant teaspoon Dijon mustard
2 teaspoons honey
¼ cup chopped fresh basil
Pinch salt
1 cup extra-virgin olive oil

DIRECTIONS

Salad:

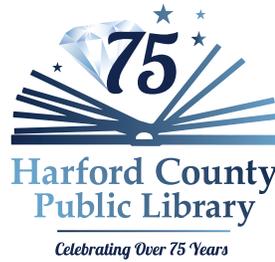
- 1** | Place the arugula in a large bowl. Top with the sliced apples, pomegranate seeds, toasted pinenuts, and goat cheese crumbles. Toss with Honey-Basil Vinaigrette to taste.
- 2** | Mound on serving plates. Top each with smoked salmon. Drizzle with more Honey-Basil Vinaigrette if desired.

Honey-Basil Vinaigrette:

- 1** | Mix together the vinegar, shallot, mustard, honey, basil, and salt in a bowl. Whisk the oil in very slowly, a little at a time whisking all the while.
- 2** | Adjust seasoning if necessary.



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MARYLAND OYSTER PUDDING

SERVES 4

INGREDIENTS

- 6 slices bread, buttered and cubed
- 4 ounces sharp cheddar cheese, shredded
- 1 pint shucked oysters, drained (reserve liquid for another use)
- 2 eggs
- 2 tablespoons grated yellow onion
- ¼ cup finely chopped green onions
- 1 teaspoon salt
- ¼ teaspoon freshly ground black pepper
- 3 cups milk
- ⅛ teaspoon Tabasco sauce
- 3 tablespoons butter, for topping

DIRECTIONS

- 1 | Preheat oven to 325°F.
- 2 | Butter a 2-quart casserole dish. Place half of the buttered bread cubes in the bottom of the dish. Add the grated cheese on top. Distribute the oysters in the casserole and top with remaining bread cubes.
- 3 | Beat the eggs, yellow and green onions, salt, pepper, milk and Tabasco together in a bowl. Pour over the casserole. Dot the top of the casserole with butter and bake for 1 ¼ hours, or until a thin-bladed knife inserted in the middle comes out clean.
- 4 | Serve warm.



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FROZEN PROFITEROLES AU AMARETTO-CHOCOLAT

YIELD 12 SERVINGS

INGREDIENTS

Frozen Profiteroles au Amaretto-Chocolat:

36 baked, cooled cream puffs
(recipe follows)

3 pints vanilla or chocolate ice
cream, or a mixture, slightly
softened

1 ½ cups warm Amaretto chocolate
sauce (recipe follows)

Cream Puffs:

Yield 36 small puffs

¼ pound (1 stick) unsalted butter,
plus butter for the baking pan.

½ teaspoon salt

½ teaspoon sugar

1 cup all-purpose flour, plus more
for the baking pan

4 large eggs at room temperature

DIRECTIONS

Frozen Profiteroles au Amaretto-Chocolat:

- 1 | Spit cream puffs in half horizontally. Place a small scoop of ice cream inside each and replace tops. If desired, filled puffs can be frozen until ready to serve, or served at once.
- 2 | To serve, place three puffs on each chilled dessert plate. Spoon chocolate amaretto fudge sauce over and around and serve.

Cream Puffs:

- 1 | Preheat the oven to 425°F.
- 2 | Place 1 cup water in a heavy saucepan. Add butter, salt and sugar and bring to a boil. Add flour all at once, stirring vigorously and thoroughly with a wooden spoon until the mixture forms ball that clears the sides of the pan.
- 3 | Add the eggs, one at a time, beating vigorously and rapidly with each addition. Alternatively, the flour mixture can be placed in a food processor. With the machine running, add the eggs through the feed tube one at a time, waiting until each is incorporated before adding the next.
(cont.)



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FROZEN PROFITEROLES AU AMARETTO-CHOCOLAT (CONT.)

- 4 | Lightly butter and flour a large baking sheet.
- 5 | Using a #6 pastry tube, or two teaspoons dipped in cold water, pipe or form ping-pong ball sized mounds of paste spaced out all over the baking sheet. A wet pastry brush can be used to smooth out the pastry rounds.
- 6 | Place in a preheated oven and bake for 30 minutes, until the puffs are golden brown and firm. Remove from the oven and allow the puffs to cool completely. Once cooled, they are ready to slice and fill.

Chocolate Amaretto Fudge Sauce:

Yield 3 ½ cups

- 1 ¼ cups sugar
- 1 cup heavy cream
- ¾ cup milk
- ¾ cup light corn syrup
- 4 tablespoons (½ stick) unsalted butter
- ½ pound unsweetened chocolate, chopped
- ⅓ cup amaretto
- 1 tablespoon vanilla

Chocolate Amaretto Fudge Sauce:

- 1 | In a heavy saucepan, over medium heat, combine sugar, cream, milk, corn syrup and butter. Cook, stirring frequently, for about 20 minutes, until the mixture reaches 220° on a candy thermometer and becomes a pale caramel color.
- 2 | Remove from the heat and stir in the chocolate until it melts. Stir in ⅓ cup amaretto and vanilla. Serve warm, or at room temperature.