

Fine Wines and Finger Foods

Cheddar Stuffed Mushrooms

Sausage Phyllo Rolls

Meatball Sliders

Beef Empanadas

Seared Filet with Mustard Horseradish Sauce

Double Chocolate Bundt Cake with Ganache Glaze

Sausage Phyllo Rolls

1 pound Italian sausage, casing removed
1 medium onion, finely diced
2 teaspoons allspice
Salt and pepper, to taste
4 ounces cream cheese

12 phyllo sheets
1 stick unsalted butter, melted
Bread crumbs
Sesame seeds

1. Bring a heavy skillet to medium high heat. Add sausage and cook until browned, breaking up into small pieces.
2. Transfer sausage to a food processor and pulse until finely ground.
3. Saute onion in skillet until translucent.
4. Add sausage back to skillet. Add allspice, salt and pepper and sauté until sausage is completely cooked.
5. Add cream cheese and stir until melted and combined.
6. Place phyllo sheet on work surface. Brush with butter. Sprinkle with bread crumbs.
7. Place second sheet on top and brush with butter.
8. Spread sausage on phyllo, roll up, brush with butter, sprinkle with sesame seeds and cut into four pieces.
9. Repeat with remaining sheets.
10. Yields 24 pieces.

Beef Empanadas

- 2 sweet potatoes, peeled and halved
- 1-¹/₄ pounds ground beef
- 1 medium onion, diced
- 1 medium red pepper, diced
- 2 cloves garlic, minced
- ¹/₄ cup Mexican pepper paste (available at Latin markets, optional)
- 1 tablespoon ancho chile powder
- 1 tablespoon ground cumin
- Salt and pepper, to taste
- 30 grande empanada wrappers
- 2 egg yolks, mixed with 2 tablespoons water

1. Place potatoes in a saucepan; cover with water. Bring to a boil, reduce heat and simmer until potatoes are tender. Drain and let cool slightly.
2. Brown beef in skillet, drain and set aside.
3. Saute onions and peppers until softened and lightly browned.
4. Add garlic and spices. Cook 1 minute.
5. Add reserved beef and pepper paste back to the skillet. Season with salt and pepper.
6. Transfer potatoes to a mixing bowl. Coarsely mash and mix with beef. Let cool completely.
7. Fill empanada wrappers with filling. Crimp edges with a fork.
8. Place on baking sheet and brush with egg wash.
9. Bake in a 400 degree oven until golden.

Seared Filet with Mustard Horseradish Sauce

2 baguettes, sliced ¼" thick (approximately 48 pieces)
Olive oil
1 pound filet mignon
Salt and pepper
1 cup sour cream
¼ cup Dijon mustard
¼ cup horseradish

1. Preheat oven to 400 degrees.
2. Brush bread with oil. Season with salt and pepper. Bake until golden.
3. Bring skillet to medium-high heat. Add oil.
4. Season filet with salt and pepper. Cook, turning once, until rare. Remove from pan and let cool. Slice thinly.
5. Mix sour cream, Dijon and horseradish in a small bowl. Season with salt and pepper.
6. Spread horseradish sauce on each crostini. Top with beef and serve.

Double Chocolate Bundt Cake with Ganache Glaze

Vegetable oil spray
5 ounces bittersweet chocolate, chopped
¾ cup canola oil
1 cup sugar
1 large egg
2 cups all-purpose flour
½ cup Dutch-process cocoa powder
1 tablespoon baking soda
¾ teaspoon salt
1 cup strong-brewed coffee
1 cup buttermilk
⅓ cup heavy cream
½ tablespoon corn syrup
½ tablespoon unsalted butter

1. Preheat the oven to 350°. Spray a 12-cup bundt pan with vegetable oil spray.
2. In a small saucepan, melt 2 ounces of the chopped chocolate over low heat, stirring constantly. Scrape the chocolate into a medium bowl and let cool slightly. Whisk in the oil and sugar until smooth, then whisk in the egg.
3. In a small bowl, whisk the flour, cocoa powder, baking soda and salt. Add half of the dry ingredients to the chocolate mixture along with ½ cup of the coffee and ½ cup of the buttermilk; whisk until smooth. Add the remaining dry ingredients, coffee and buttermilk and whisk until smooth.
4. Pour the batter into the prepared pan and bake in the lower third of the oven for about 45 minutes, or until a toothpick inserted in the center of the cake comes out with a few moist crumbs attached. Let the cake cool on a rack for 10 minutes, then turn it out and let cool completely.
5. In a small saucepan, bring the cream to a boil. In a heatproof bowl, combine the remaining 3 ounces of chopped chocolate with the corn syrup and butter. Pour the hot cream over the chocolate and let stand until melted, about 5 minutes. Whisk until smooth. Let the ganache glaze cool until thick but still pourable, about 5 minutes.
6. Pour the ganache over the cooled cake. Let the cake stand until the glaze is set, at least 30 minutes, before serving.