

Fine Wines and Finger Foods

Boursin Cheese with Honey and Nuts

Crab Nachos with Tomato Salsa

Saffron Chicken Skewers with Apple Pear Chutney

Basque Chocolate Cake

Boursin Cheese with Honey and Nuts

1 package boursin cheese
1 tablespoon heavy cream
Spiced nuts
Honey
Water crackers

1. Mix boursin and heavy cream in a mixing bowl. Transfer to a piping bag and pipe cheese onto water crackers.
2. Top with spiced nuts and drizzle with honey.

Grilled Zucchini Rolls with Goat Cheese and Prosciutto

4 small zucchini, thinly sliced lengthwise
Spice mix
Olive oil
¼ pound prosciutto, thinly sliced and cut into strips
1 small package goat cheese, cubed
Salt and pepper
Pickled Onions (recipe follows)
Red pepper vinaigrette (recipe follows)
Tomato slices

1. Preheat grill or grill pan to medium heat.
2. Brush zucchini with olive oil. Season with spice mix, salt and pepper.
3. Grill, turning once, until nicely marked and softened. Let cool.
4. Lay a zucchini slice on a clean work surface. Lay a strip of prosciutto over zucchini.
5. Place a piece of goat cheese at one end of zucchini. Roll up and secure with toothpick.
6. Place tomatoes on plate. Top with pickled onions. Drizzle with red pepper vinaigrette. Top with zucchini rolls.

Pickled Onions

- ¾ cup red wine vinegar
- 1-½ teaspoons kosher salt
- 2-½ tablespoons sugar
- ½ teaspoon freshly ground black pepper
- 1 large red onion, thinly sliced

1. Bring salt, vinegar, sugar and pepper to a boil in a small saucepan.
2. Add onion to a mixing bowl. Pour vinegar over onions and cover with plastic wrap.
3. Let stand until room temperature. Refrigerate for 2 hours.
4. Drain, rinse, and drain again. Serve.

Red Pepper Vinaigrette

- 1 roasted red pepper
- 1 teaspoon Dijon mustard
- 1 clove garlic, crushed
- ¼ cup white wine or sherry vinegar
- ¾ cup extra virgin olive oil
- Salt and pepper

1. Add red pepper, Dijon and garlic to bowl of a food processor. Pulse to combine.
2. Add vinegar and process until smooth.
3. With machine running, add the olive oil in a thin stream until combined.
4. Season with salt and pepper.

Crab Nachos with Tomato Salsa

2 ears fresh corn
½ stick butter
3 tablespoons flour
1 teaspoon old bay seasoning
2 cups whole milk
8 ounces pepper jack cheese, grated and divided
1 can mild green chiles, diced
1 pound lump crabmeat
Tabasco, to taste
Fresh parsley, minced
Salt and pepper
Nacho chips
Salsa

1. Preheat broiler. Cut the kernels from the ears of corn.
2. Melt butter in a saucepan over medium heat. Add the corn and cook two minutes.
3. Add the flour and the old bay and cook, stirring, for two minutes.
4. Whisk in the milk and bring to a boil. Reduce heat and simmer, stirring, until thickened.
5. Remove from heat and stir in half of the cheese. Let cool slightly.
6. Fold in the chiles and the crab. Season with Tabasco, parsley, salt and pepper.
7. Transfer to a gratin dish and top with remaining cheese.
8. Place under broiler and cook until cheese is melted and slightly browned.
9. Serve with nachos and salsa.

Saffron Chicken Skewers with Chutney

Pinch of saffron, bloomed in 1 tablespoon hot water
2 cloves garlic
Juice of one lemon
1 cup buttermilk

3 chicken breasts, cut into strips
Apple Pear Chutney

1. Mix saffron, garlic, lemon juice and buttermilk in a small bowl.
2. Thread the chicken onto skewers and place in a small casserole dish.
3. Pour marinade over chicken, turning to coat pieces completely.
4. Let stand ½ hour.
5. Preheat grill to medium high heat.
6. Grill skewers until chicken is just cooked through.
7. Serve with chutney.

Basque Chocolate Cake with Cherries

12 tablespoons unsalted butter
5-½ ounces bittersweet chocolate
3 large eggs
¾ cup sugar
1/3 cup all-purpose flour
Strawberry Sauce
Whipped cream

1. Preheat the oven to 375°.
2. Lightly butter and flour a 9-inch round cake pan.
3. In a saucepan, combine the butter and chocolate. Melt over moderate heat, stirring frequently, until smooth. Remove from the heat and let cool slightly.
4. In an electric mixer, beat the eggs with the sugar at high speed until thick and pale.
5. Add the flour and beat at low speed just until combined.
6. Fold in one-third of the melted chocolate, then gently fold in the remaining chocolate.
7. Pour the batter into the prepared pan and bake for about 35 minutes, or until a toothpick stuck into the center comes out clean.
8. Let cool slightly and then invert the cake onto a rack to cool.
9. Serve with sauce and whipped cream.