

The Wine Bar

Sausage and Leek Filled Phyllo Cups

Mushroom Ragout on Toast Points

Chicken Negimaki

Smoked Sausage Quesadillas

Crème Brulee

Sausage and Leek Filled Phyllo Cups

2 tablespoons olive oil
 ½ pound sage sausage
 3 small leeks, sliced
 ¼ cup crème fraiche
 3 packages phyllo cups
 1 cup grated cheddar
 1 cup grated fontina
 Salt and pepper
 Stonewall Kitchen Rosemary Citrus Dipping Sauce (optional)

1. Preheat oven to 400 degrees. Bring a skillet to medium heat and add the oil. Add the sausage and the leeks and cook, breaking up sausage, until nicely browned. Transfer to a food processor and pulse until finely ground. Add back to pan and stir in the crème fraiche. Season with salt and pepper and let cool.
2. Divide the sausage filling among the phyllo cups. Top with cheese. Bake until golden brown and serve with dipping sauce.

Mushroom Ragout on Toast Points

1 baguette, thinly sliced
 Olive Oil
 Herbed sea salt

2 ounces butter
 4 shallots, minced
 16 ounces button mushrooms, halved and thinly sliced
 8 ounces baby Portobello mushrooms, halved and thinly sliced
 8 ounces shitake mushrooms, stems removed and thinly sliced
 ½ cup marsala wine
 6 ounces demiglace
 ¼ cup crème fraiche
 Fresh tarragon
 Salt and pepper

1. Bring a heavy sauté pan to medium high heat and add the butter and the shallots. Cook until shallots are nicely softened. Add the mushroom and cook, stirring occasionally, until mushrooms are completely tender and the liquid has evaporated.
2. Add the marsala wine and cook until reduced by half. Add the demiglace and cook until reduced by 1/3. Remove from the heat and stir in the crème fraiche and tarragon. Season with salt and pepper. Serve over toast points.

Chicken Negimaki

2 pounds chicken breasts, cut into pieces and pounded thin
1 zucchini, julienned
1 yellow squash, julienned
1 bunch scallions, julienned
2 tablespoons bean paste
2 tablespoons soy sauce
1 tablespoon fish sauce
2 tablespoons ketchup
¼ cup water
2 tablespoons oil
Stonewall Kitchen Roasted Red Pepper Sauce
Srirachi Sauce

1. Lay chicken slices on a work surface. Place vegetables in a row down the center of each piece. Roll up chicken and tie with kitchen twine. Place in a pyrex dish.
2. Mix together the bean paste, soy, fish sauce, ketchup and water. Pour over chicken and turn chicken to coat. Let marinate, refrigerate, for four hours.
3. Bring a large nonstick skillet to medium heat and add the oil. Saute the chicken, turning occasionally, until nicely browned and completely cooked.
4. Mix roasted pepper sauce with enough srirachi sauce to reach desired spiciness. Serve with chicken.

Smoked Sausage Quesadillas

1 pound smoked sausage, finely diced
1 bunch scallions, white part minced, green part sliced
16 corn tortillas
½ pound gouda cheese, shredded
Salt and pepper
Salsa

1. Bring a skillet to medium-high heat and add the oil. Saute the smoked sausage and whites of the scallions until fat has rendered out and nicely browned. Drain sausage and add back to the pan. Add the green parts of the scallion and cook until just wilted. Season with salt and pepper. Let cool.
2. Lay eight of the corn tortillas on a work surface. Sprinkle half the cheese of the tortillas. Sprinkle the sausage over the cheese. Top with remaining cheese. Place second tortilla over each.
3. Wipe out skillet and bring to medium heat. Cook the quesadillas, turning once, until crispy and slightly charred in places. Serve with salsa.

Crème Brulee

½ vanilla bean
1-¼ cups heavy cream
2/3 cup whole milk
4 large egg yolks
1 whole large egg
½ cup sugar, plus more for topping
Pinch of salt

1. Split vanilla bean and scrape seeds into a heavy saucepan. Add pod to saucepan with cream and milk. Heat over medium heat until hot, then let steep off heat 30 minutes.
2. Whisk together yolks, whole egg, sugar and salt in a bowl, then whisk into cream mixture until smooth. Strain through a fine-mesh sieve back into bowl. Pour into ramekins.
3. Place ramekins in a roasting pan. Fill pan with enough hot water to come halfway up the ramekins. Bake until set. Remove from oven and let cool. Remove from pan and refrigerate.
4. When ready to serve, sprinkle sugar evenly over tart. Run torch over top of tart until sugar is caramelized and slightly browned. Let stand 5 minutes before serving.