

**Menu**

Bacon and Roasted Vegetable Gougeres

Barbecued Salmon with Potato Hash

Andouille Gumbo

Warm Cherry Bread Pudding

**Bacon and Roasted Vegetable Gougeres**

½ cup water  
½ cup milk  
¼ cup butter, cut into pieces  
½ teaspoon salt  
1 cup plus 2 tablespoons flour  
4 large eggs  
4 slices cooked bacon, finely chopped  
½ cup finely diced roasted vegetables  
1 cup grated extra-sharp cheddar cheese  
1 shallot minced

1. Preheat oven to 375 degrees. Line a sheet pan with silpat.
2. Bring water and milk, butter and salt to boil in a saucepan.
3. Remove from heat; mix in flour.
4. Stir over medium heat until mixture becomes slightly shiny and pulls away from sides of pan.
5. Transfer to stand mixer. Add eggs to form sticky dough.
6. Mix in remaining ingredients.
7. Drop dough in small dollops onto sheet pans. Bake until golden, about 20 minutes. Serve warm.

**Potato Hash**

1 tablespoon olive oil  
3 ounces smoked sausage, finely diced  
1 medium onion, finely diced  
1 plum tomato, diced  
2 cups peeled and diced potato, par-cooked  
½ cup veal demi-glace  
Fresh parsley  
Salt and pepper

1. Bring oil to medium heat in a sauté pan.
2. Cook sausage until lightly browned, about 3 minutes.
3. Add the onions and saute until softened, about for 2 minutes; add the garlic and tomatoes and cook one minute more.
4. Stir in the potatoes and cook for 2 minutes.
5. Add the demi-glace; bring to a boil, reduce heat and simmer until flavors combine.
6. Season with parsley, salt and pepper. Keep warm.

**Barbecued Salmon**

1 tablespoon oil  
4 six ounce salmon filets  
½ cup barbecue sauce  
Salt and pepper

1. Preheat oven to 400 degrees.
2. Bring oil to medium heat in a nonstick skillet.
3. Season the salmon with salt and pepper.
4. Cook salmon on one side until nicely golden brown.
5. Turn salmon, brush generously with barbecue sauce and transfer oven.
6. Roast until center is just cooked, about 5 to 7 minutes.
7. Let rest five minutes. Serve with potato hash and additional barbecue sauce.

### Shrimp and Andouille Gumbo

¼ cup oil  
¼ cup flour  
1 large onion, diced  
1 red pepper, diced  
1 stalk of celery, diced  
3 cloves garlic, minced  
¼ teaspoon cayenne pepper  
¼ cup white wine  
1 bay leaf  
1 14-ounce can chopped tomatoes  
1 cup seafood stock  
1 cup frozen okra  
½ pound smoked Andouille sausage, cut into pieces  
½ pound shrimp, peeled and de-veined  
Salt and pepper

1. Heat oil in heavy saucepan over medium-high heat. Add flour and stir constantly until mixture is dark brown, about 5 minutes.
2. Add onions, peppers and celery; cook until onions are soft and brown, stirring frequently, 10 minutes.
3. Add garlic and cayenne; cook 1 minute more.
4. Add wine, thyme, and bay leaf; bring to boil, stirring occasionally.
5. Add tomatoes with juice, stock, okra and sausage; bring to a simmer and until flavors combine, about 10 minutes. Add shrimp and simmer until center is just cooked. Serve.

### Warm Cherry Bread Pudding

2/3 cup whipping cream  
2/3 cups whole milk  
½ cup sugar  
3 large eggs  
2 teaspoons vanilla extract  
½ teaspoon cinnamon  
1 cup dried tart cherries, plumped  
½ cup white chocolate chips  
½ loaf challah bread, cubed

1. Preheat oven to 350 degrees. Generously butter a 9-inch pie plate or small casserole.
2. Add cream, milk and sugar to a large mixing bowl. Whisk until sugar is dissolved.
3. Whisk in eggs, vanilla and cinnamon.
4. Fold in cherries, chocolate chips and bread (add a little additional cream if too dry).
5. Transfer to prepared pie plate.
6. Bake bread pudding until top is puffed and brown, about 35 minutes. Remove from oven; cool 10 minutes.

### Ham and Macarpone Filled Phyllo Cups

4 ounces mascarpone or cream cheese, softened  
¼ cup sour cream  
3 tablespoons heavy cream  
2 tablespoons Dijon mustard  
Pinch of cayenne pepper  
½ pound black forest ham, roughly chopped  
3 tablespoons chopped green onions  
Salt and pepper

45 phyllo cups  
Paprika

1. Add the first seven ingredients to the bowl of a food processor. Process until smooth. Season with salt and pepper.
2. Spoon the ham mixture into the phyllo cups. Sprinkle with paprika. Serve.