

Menu

Tempura Shrimp with a Sweet Spicy Dipping Sauce

Crab Stuffed Mushrooms

Baked Chicken Stuffed with Fontina, Roasted Peppers and Artichoke Hearts

Pear Tart Tatin with Whipped Cream

Tempura Shrimp with a Sweet Spicy Dipping Sauce

$\frac{3}{4}$ cup beer
 $\frac{3}{4}$ cup all-purpose flour
 $\frac{3}{4}$ teaspoon salt
 12 large (16-20) shrimp, peeled, deveined and butterflied
 Panko bread crumbs
 Vegetable oil (for frying)

$\frac{1}{2}$ cup chili sauce
 2 teaspoons Sriracha sauce, or to taste

- In a bowl whisk beer into flour until smooth; stir in salt. Let stand 10 minutes. Add panko to a separate bowl.
- Heat oil to 360 degrees in a large saucepan. Dredge shrimp in batter; drain excess. Add shrimp to bowl with panko, toss to coat.
- Fry shrimp until golden; drain on paper towels and season with salt.
- In a small bowl, stir together the chili sauce and Sriracha. Serve with shrimp.

Crab Stuffed Mushrooms

1 tablespoon butter
 $\frac{1}{2}$ red pepper, finely diced
 2 shallots, minced
 1 large egg
 1 heaping tablespoon mayonnaise
 1 tablespoon sherry vinegar
 1 teaspoon dry mustard
 1 teaspoon Worcestershire sauce
 1 teaspoon smoked paprika
 1 pound crabmeat
 $\frac{1}{4}$ cup dry breadcrumbs
 Salt and pepper

24 large mushrooms, stems removed

- Bring a nonstick skillet to medium heat and add the butter. Cook the pepper and shallots until softened. Let cool.
- Mix together egg, mayonnaise, vinegar, mustard, Worcestershire and paprika in a small bowl. Add crab to a large mixing bowl; fold in mayonnaise mixture. Add just enough breadcrumbs to bind the mixture. Season with salt and pepper.
- Preheat oven to 375 degrees. Stuff mushroom caps with crab mixture; place in a buttered casserole. Bake until mushrooms are tender and filling is hot, about 20 to 25 minutes.

Baked Chicken Stuffed with Fontina, Roasted Peppers and Artichoke Hearts

1 12-ounce jar marinated artichokes, drained and chopped
1 cup grated Fontina cheese
½ roasted pepper, diced
Fresh basil
4 5-ounce skinless boneless chicken breasts
2 tablespoons olive oil

2 tablespoons butter
2 tablespoons flour
1 shallot, minced
2 cups rich chicken stock
Salt and pepper

- In a small bowl, mix together the artichokes, Fontina and roasted pepper. Season with basil, salt and pepper.
- Using small, sharp knife, cut a 2-inch-long slit horizontally into 1 side of each chicken breast. Move knife back and forth in slit to form pocket. Stuff each breast with the some of the artichoke filling. Secure with a toothpick.
- Bring a large skillet to medium-high heat and add the oil. Season the chicken with salt and pepper. Cook, turning once, until golden brown on both sides. Transfer to a casserole dish and bake until chicken is cooked, about 12 to 15 minutes. Let rest five minutes.
- Meanwhile, add butter to the skillet and bring to medium heat. Cook the shallot until tender. Add the flour and cook, stirring, 2 minutes. Whisk in the hot stock and bring to a simmer. Cook until thickened and reduced. Season with salt and pepper. Serve over chicken.

Vegetable Bread Pudding

2 tablespoons olive oil
1 small red pepper, diced
1 small onion, diced
4 ounces button mushrooms, sliced
2 ears fresh corn, cut from cob
1 small zucchini, diced
1 small yellow squash, diced
1 loaf Italian bread, cubed (1 pound)
3 cups whole milk
1 cup heavy cream
8 large eggs
2 cups grated cheddar cheese
Salt and pepper

- Bring a skillet to medium heat and add the oil. Add the peppers and onions and cook until softened. Increase the heat and add the mushrooms, corn, zucchini and yellow squash. Season with salt and pepper. Let cool.
- Preheat oven to 350 degrees. Place bread on a sheet pan and cook 5 minutes. Let cool and transfer to a large mixing bowl. Toss with the reserved vegetables. Season with salt and pepper.
- Whisk together milk, cream and eggs; season with salt and pepper. Add to bowl with bread; stir in cheese.
- Place bread mixture to buttered baking dish. Cover and bake 20 minutes. Remove foil and bake until firm to the touch and golden brown in spots, 20 minutes more. Let cool 10 minutes and serve.

Pear Tart Tatin with Whipped Cream

1 cup sugar
4 tablespoons unsalted butter, cut into pieces
½ batch tart dough
Dash of lemon juice
2 to 3 firm, ripe pears, peeled, cored and cut into wedges

2 cups chilled heavy cream
2 tablespoons confectioners' sugar
1 teaspoon vanilla extract

- Preheat oven to 425 degrees. Bring sugar, two tablespoons water and lemon juice to a boil in a 10-inch nonstick skillet. Cook, swirling pan, until the caramel turns medium amber in color. Remove the pan from the heat; swirl in the butter.
- Arrange the pears in the pan and cover with the chilled dough round. Bake until golden, about 25 minutes. Let cool 10 minutes; invert tart onto a serving dish.
- Add cream to bowl of a stand mixer. Stir in sugar and vanilla. Increase speed to medium-high; whip until stiff peaks form. Serve with pear tart.

Tart Dough

2-½ cups all-purpose flour
1 teaspoon salt
2 sticks cold unsalted butter, cut into small pieces
¼ cup ice water, plus more if needed

- Add flour, salt and butter to the bowl of a food processor. Pulse until it forms a coarse meal. Add water, pulsing, until dough forms a ball.
- Divide in half, flatten each half into a disk, wrap in plastic and chill 30 minutes.
- Roll dough out into a 10-inch round. Keep chilled.