

**Crab Fondue with Toasted Sourdough Cubes**

1 pound gruyere cheese, grated  
 2 tablespoons flour  
 2 cups dry white wine  
 1 tablespoon Cognac  
 1 pound lump crab meat  
 2 tablespoons minced chives  
 Dash of hot sauce  
 Salt and pepper

Sour dough cubes

- Toss together the cheese and flour.
- Add white wine and cognac to heavy saucepan and bring to a simmer. Add cheese in small batches, stirring until smooth after each addition. Stir in crab and chives. Season with hot sauce, salt and pepper.

**Roasted Shrimp with Creamy Chipotle Dip**

2 pounds shrimp, peeled and deveined  
 1 tablespoon smoked paprika  
 1 teaspoon oregano  
 1 teaspoon cumin  
 Salt and pepper

2 to 3 chipotle chiles in adobo, or to taste  
 ½ teaspoon adobo sauce  
 2 green onions, minced  
 1 clove garlic, minced  
 ½ cup mayonnaise  
 1 cup sour cream  
 1 teaspoon lime juice  
 ¼ teaspoon ground cumin  
 ¼ cup shredded Monterey jack cheese

- Add the chipotles to the bowl of a food processor; puree until smooth. Transfer to a mixing bowl and stir in remaining ingredients. Season with salt and pepper.

**Salami Chips and Crostini with Roasted Tomato and Garlic Dip**

1 can whole San Marzano tomatoes, halved  
 2 tablespoons olive oil  
 1 sprig fresh rosemary  
 3 cloves garlic  
 Salt and pepper

½ cup black olives  
 3 tablespoons capers  
 1 shallots, minced  
 Fresh parsley

Thinly sliced salami  
 Crostini

- Preheat oven to 300 degrees. Lay tomatoes cut side up in a casserole dish (reserve juice). Add garlic and drizzle with olive oil; season with salt and pepper. Roast until completely tender, about 1 hour. Let cool.
- Transfer to a food processor; add olives. Pulse until finely chopped but not pureed. Add capers and shallots; pulse just to combine (if too thick, add a little of the reserved juice). Season with parsley, salt and pepper. Serve with salami and crostini.

**Braised Chicken Bites with Chickpea Puree**

2 tablespoons olive oil  
2 pounds boneless, skinless chicken thighs, cubed  
Moroccan spice mix  
1 onion, diced  
2 stalks celery, diced  
2 carrots, diced  
2 cups rich chicken stock  
One 15-ounce can chick peas, rinsed and drained  
Fresh parsley  
Salt and pepper

- Preheat oven to 325 degrees. Add oil to heavy sauté pan and bring to medium-high heat. Season the chicken with spice mix, salt and pepper. Add to pan and cook until browned. Remove.
- Add onions, celery, carrots and garlic. Cook until nicely browned. Add stock and reserved chicken and bring to a simmer. Transfer to the oven and braise until chicken is cooked and vegetables are completely tender, about 1 hour. Remove chicken and keep warm.
- Add cooked vegetables and chick peas to bowl of a food processor. Puree until smooth. Season with parsley, salt and pepper.

**Toblerone Fondue with Pound Cake and Fresh Fruit**

6 tablespoons whipping cream  
3 tablespoons honey  
Two 3.5-ounce bars Toblerone  
1 tablespoon cognac  
¼ teaspoon almond extract

Biscotti or firm pound cake  
Pineapple chunks

- Bring cream and honey to simmer in heavy medium saucepan. Add chocolate; whisk until melted. Remove from heat. Whisk in cognac and almond extract. Pour into a fondue pot.
- Serve with biscotti and pineapple.