

SIX SMALL PLATE RECIPES

Fried Artichokes with Aioli

Ingredients:

14 oz. can whole tiny artichoke hearts, rinsed, patted dry
1/4 cup canola oil

Aioli Ingredients:

1 clove garlic, finely minced
1/4 teaspoon Kosher salt
1/2 cup mayonnaise
1/8 teaspoon cayenne pepper
1 tablespoon fresh lemon juice (about 1/2 small lemon)
2 tablespoons olive oil

Directions:

1. Drain the artichokes well, rinse and pat dry. Halve each artichoke heart vertically. Place the hearts cut side down on paper towels for 10 minutes to allow any excess moisture to drain.
2. Cover the surface of a sauté pan with canola oil and heat over medium high heat. To test if the oil is hot enough and ready insert the tip of a wooden spoon; if the oil bubbles around the wood, it is ready.
3. Fry the artichoke halves for 4 minutes on each side, or until they have slightly browned. Avoid overcrowding the pan while frying the artichokes. Remove the artichoke halves from the oil with a slotted spatula or a spider and place on a paper towel-lined plate.
4. Meanwhile, prepare the aioli. Make a smooth paste with the minced garlic and kosher salt (use the back of a knife, or a mortar and pestle to make the paste). Add the garlic paste and cayenne to the mayonnaise, and stir to combine. Whisk in the lemon juice and olive oil until the dip is evenly mixed and creamy.



Skillet Sausage and Spinach Dip in a Garlic Roll Ring

Garlic Roll Ring Ingredients:

1 lb. pre-made pizza dough
2 tablespoons melted butter
2 cloves garlic, minced

Dip Ingredients:

1 cup sausage, cooked
1 garlic clove, minced
1-1/2 cups fresh spinach, roughly chopped
8 oz. cream cheese
1/4 cup mayonnaise
3 tablespoons milk
1 cup white cheddar cheese, coarsely grated

Directions:

1. In a skillet, cook the spinach and garlic until the spinach is wilted and the garlic fragrant. Add the sausage, and cook until browned. Drain any excess grease from the skillet. Add the cream cheese, mayonnaise, milk, and shredded white cheddar cheese, and mix together until evenly combined.
2. Turn the pre-made pizza dough out onto a lightly floured cutting board and cut it into 16 equal pieces using a knife or a bench scraper. Shape each piece into a ball.
3. Generously butter a 9" cast iron skillet. Place a small bowl top down in the center of the skillet, allowing for about a 3" perimeter around the sides.

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Skillet Sausage and Spinach Dip in a Garlic Roll Ring, Cont.

4. Melt 2 tablespoons of butter with the 2 cloves of minced garlic, and carefully dip each dough ball in the butter. Arrange the dough balls in a ring around the perimeter of the skillet. Cover with plastic wrap and let the dough rise until it has doubled in size, roughly 30 minutes.
5. Preheat the oven to 375° F.
6. Remove the center bowl and transfer the mixed dip mixture to the center of the cast iron skillet.
7. Bake for about 30 minutes or until the ring of garlic rolls is golden brown, and the dip is bubbling hot.
8. Remove from the oven and serve while warm.

Baked Goat Cheese Roll-Ups

Makes 20-30 rolls

Ingredients:

7-10 sheets phyllo dough, each sheet cut lengthwise into thirds
8 sprigs fresh thyme
2 tablespoons hot pepper jam
4-6 oz. fresh goat cheese
Drizzle of honey
1 stick unsalted butter, melted

Directions:

1. Preheat the oven the 350°.
2. On a lightly floured surface, lay out a single phyllo sheet
3. Generously brush the dough with melted butter.
4. Lightly sprinkle a few thyme leaves on the pastry sheet.
5. Using a pastry wheel, cut the phyllo dough into three even pieces. Crumble 1 tablespoon of goat cheese and 1/2 tablespoon of hot pepper jam 1-inch from the edge of each strip. Begin rolling the goat cheese and jam in the phyllo dough toward the opposite end, adding a few more fresh thyme leaves at the very end.
6. Seal each pastry onto itself with a little melted butter, and repeat the process with each phyllo piece.
7. Place the rolls on a parchment lined baking tray and brush the tops of each roll with additional melted butter. Bake 15-20 minutes or until the rolls become lightly golden brown and crispy. Serve immediately with a drizzle of honey.

Mushroom & Gruyere Tart

Ingredients:

1 sheet puff pastry
1 large shallot, minced
2 tablespoons olive oil
1 lb. cremini mushrooms, finely diced
1/4 cup dry Marsala wine
6 oz. Gruyere cheese, coarsely shredded, divided
1 teaspoon rosemary, finely minced
Salt and pepper

Directions:

1. Preheat the oven to 375° F.
2. Roll the puff pastry into a large rectangle on a lightly floured surface. Transfer the puff pastry to a parchment-lined baking sheet and evenly prick the surface with the tines of a fork. Bake for 10 minutes, or until the pastry just begins to brown. Remove from the oven.
3. While the pastry bakes, heat the olive oil in a saute pan over medium high heat. Add the shallot and cook, stirring frequently until soft and translucent. Add the mushrooms and cook, stirring frequently until wilted and fully sauteed. Add the Marsala wine, and cook until the wine has reduced to just a coating on the mushrooms -- a very dry mixture.

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Mushroom & Gruyere Tart, cont.

4. Sprinkle three-fourths of the shredded cheese on the prepared puff pastry. Evenly spread the sauteed shallot and mushroom mixture on top of the cheese layer. Top with a little more cheese, the rosemary, salt and pepper. Bake for an additional 15-20 minutes, cut into squares or triangles, and serve while warm.

Caesar Salad Bites

Ingredients:

Romaine lettuce
Lemon wedges
Parmesan cheese, shaved
Croutons
Caesar dressing

Directions:

1. Thread each ingredient on a small skewer and drizzle with the dressing.
2. To enjoy, simply remove lemon wedge, squeeze over skewered salad, and enjoy in one or two bites.

Blistered Shishito Peppers with Sriracha Dip

Ingredients:

12 oz shishito peppers

Sriracha Dip Ingredients:

1/2 cup mayonnaise
1 tablespoon fresh lime juice
2 tablespoons Sriracha

Directions:

1. Prepare the Sriracha dip by whisking the mayonnaise, lime juice and Sriracha together. Chill until ready to serve.
2. Wash the peppers, pat dry. Toss with olive oil and place them on a pre-heated grill pan over medium-high heat.
3. Turn the peppers occasionally to allow the peppers to blister and continue grilling until they begin to blacken in spots.
4. Sprinkle generously with a finishing salt, and serve immediately.