BBC Recipes

APPETIZER:

Cranberry Chutney

1 cup dried Cranberries

¼ cup Sugar

1/8 cup packed Brown Sugar (1 oz volume)

¼ cup Water

1 T Lemon Juice & Zest

¼ tsp. Cinnamon

cook sugar and water in a small sauce pot over medium heat, until the syrup starts to form. Add the cinnamon lemon zest and lemon juice and cranberries. Let this mixture cool until its ready to use.

Crusted Brie

8 oz wheel of brie

1/2 sheet of Puff Pastry

1/2 Egg and little water

Trim the puff pastry in a circle shape, so that it hangs over about 2 inches off the side. Wrap the brie in the puff pastry in a fold over fold fashion. Flip the folded sides so they are under the Brie. Use the trim pieces to make a garnish. I like to make a leaf/ leaves. Then brush the puff pastry with the egg water mixture.

ENTRÉE:

Salmon

6 oz. Piece skin on

sear skin side down until crispy

Roasted Red Skin Potatoes (per couple)

½ lb B size Red skin Potatoes

1 sprigs Fresh Rosemary

Olive Oil

Wash the Potatoes, Cube the potatoes, Mince the rosemary, Toss the washed cubed Potatoes, with the oil, rosemary, and salt and pepper roast at 475 degrees, They should be golden on the outside, and like mashed potatoes in the center.

Lemon Tarragon and Grape Tomato Beurre Blanc

½ Lemon squeezed

4 oz butter cubed (weight)

1 oz white wine

¼ shallot minced

½ clove garlic

½ sprigs Tarragon

2 grape tomatoes cut in half

½ oz heavy cream

sauté shallots and garlic in a little oil, cook until they start to turn translucent. Deglaze with the wine and lemon juice, reduce this mixture till there is almost no liquid left in the pan. Then add the cream, again reduce this down till there is almost no liquid left in the pan. Turn the flame down to low, and add the tomatoes, then a couple of cubes of butter at a time swirling the pan as you add to help melt the butter. This will form a really rich sauce to pour over the salmon when you are ready to plate

Peanut Butter Cream Pie

¼ cup peanut butter

1 oz butter (volume)

¼ cup brown sugar

1 oz water

1 cup Heavy Cream

1 oz Powdered Sugar (volume)

¼ Tbls. Vanilla Extract

1 oz Chocolate Chips (volume)

½ cup gram cracker crumbs

? brown sugar

? butter

Gram cracker or pie dough either is fine

in a medium sauce pan, melt the sugar and water, cook to soft ball stage like the beginning step of making caramel, then add the butter, then the peanut butter mix till smooth. Let this cool, at the same time, in a stand mixer make whipped cream, with the heavy cream, powdered sugar and vanilla extract.

When the peanut butter mixture has cooled fold in the whipped cream.

In a microwave safe bowl add almost all of the chocolate chips,(set aside some to decorate the top of the pie), in 30 second intervals melt the chocolate, we will then coat the bottom of the pie shell with the melted chocolate. Let this cool, then with a rubber spatula scoop the filling into the shell. Smooth it over the pie shell, and then top it with the fresh whip cream. Sprinkle the chocolate chips over the pie.