Millies Recipes 2/20/2024

**Things we will make beforehand:**

Candied pecans

Definitely need to brulee bananas for them. Lord have mercy, we don’t need 17 couples with a torch. Let alone one.

**Croquettes:**

For mix:

1 egg

½ cup mash potatoes

2 tbsp seasoned flour

4 tbsp chopped turkey

2 tbsp chopped bacon

2 tbsp roasted tomatoes

4 tbsp cheddar cheese

Breading:

½ cup seasoned flour

1 egg with 2 tbsp water

1 cup panko

Mix all filling ingredients thoroughly. Shape into small logs. Approx. 1.5-2 oz a piece. Let cool in freezer for 20 minutes. Bread beginning with flour, shake excess flour off, place in egg mixture and roll around, transfer to panko and coat very thoroughly. Preheat a medium size sauté pan on medium heat with canola or vegetable oil coating the entire bottom of pan. Not enough oil will cause croquettes to stick. Along with not enough heat. Place croquettes in pan. Rotating every few minutes until all sides are golden brown.

**Bourbon Orange Sauce:**

½ cup orange marmalade

1 oz bourbon

1 tbsp grated ginger

1 garlic clove chopped

1 tbsp rice wine vinegar

1 tbsp soy sauce

2 oz sweet chili sauce

2 oz water

Bring all ingredients to a simmer. Turn off, store and cool.

**Pork Chop brine:**

2 oz bourbon

2 oz water

2 tbsp salt

2 tbsp sugar

1 tsp black pepper

Bring liquid to a simmer, let cool, toss pork chop In mixture. Let the mixture sit in fridge for at least 2 hours before cooking. Remove pork from fridge approx. 30 minutes before cooking. Pat dry before cooking. Cook in sauté pan on medium heat for 6 minutes per side. Time varies depending on the size of the chop.

**Crispy sprout leaves-**

½ lb halved and de stemmed brussels sprouts

2 tbsp olive oil

2 tsp salt

Dash black pepper

Roast in 375 degree oven until nice and golden brown. Approx. 12 minutes

Bananas Foster Split w/ brulee bananas, caramel sauce, vanilla ice cream, candied pecans

**Brulee Banana-**

1 split banana

2 tbsp sugar in the raw

Coat flat side of banana with sugar. Using a torch on low flame. Toast the sugar until all is a very rich brown. Some black spots are ok but be sure not to have too many. Theres a difference between brulee and burnt.

**Candied Pecans:**

4 oz pecans

1/2 egg white

1/2 cup powdered sugar

½ tsp vanilla extract

Pinch salt

½ tsp cinnamon

Toss ingredients very well. Preheat oven to 325 degrees. Place on greased parchment paper on cooking tray. Place tray in oven. Toss every 3 minutes 3 times. For a total cook time of 9 minutes. Let cool and serve.