Wagyu Pigs-in-a-Blanket

* Wagyu Hot Dogs (5:1 size) – 2 hot dogs per couple (each cut into four pieces)
* Croissants (Pillsbury 4oz) – 1 can per couple
* Point Reyes Bleu Cheese – 1/4c
* Bacon Jam – 1 batch = 2.5qt; need 1/2c per couple
	+ 2.5 # Cooked Bacon
	+ 1 c Shallot (minced)
	+ ½ T Garlic (minced)
	+ t Sriracha
	+ t Dijon Mustard
	+ 2c Bourbon
	+ 2c Sorghum
	+ 2c Red Wine Vinegar
	+ 1c Dark Brown Sugar (packed)
* Utensils/Equipment
	+ Cutting Board
	+ Paring Knife
	+ Small Tray for the Oven
	+ Pan Spray
	+ 350 Degree Oven

Bacon Jam \*\* Yield is 2.5qt. Each couple will use about 1/2c. \*\*

1. Cook bacon in a large sauce pot until brown and crispy. Strain fat.
2. Add 1/8c bacon fat back to sauce pot. Add shallots and garlic and cook for 1-2min.
3. Add remaining ingredients, stir together, and bring to a simmer over medium-high heat.
4. Cook until sauce is thickened.

Pigs-in-a-Blanket

1. Cut each hot dog into four pieces.
2. Lay croissant layer flat on cutting board. Cut along guided lines (four pieces) and then divide each section in half. You should have eight oblong triangles.
3. Separate each croissant piece on the cutting board with the point facing away from you.
4. Take about 1t of bleu cheese (more or less if you desire), roll it is your hand to soften, and lay it on the flat end of each croissant piece.
5. Place one hot dog segment on each croissant. Tuck the larger end around the hot dog and then roll away from you towards the point.

MUSHROOM SAUCE

1/2 cup sliced mushroom

1/4 chopped shallots

1.5 Tablespoon bourbon

1 cup heavy cream

1 tablespoon butter

S&P

TIRAMISU

10 ladyfingers

2 tablespoon instant coffee (nescafe)

2 oz bourbon

1/2 cup mascarpone cheese

2 whole eggs split

1/2 cup granulated sugar

Cocoa powder for garnish