**Cooking at Millies Menu**

***Pulled Pork Cakes***

***Blueberry-Bourbon BBQ***

***Steak Au Poivre***

***Sauteed Haricot Vert w/ Almonds***

***Apple & Banana Turnovers***

***Bourbon Sauce***

**PULLED PORK CAKES**

yields eight 3-ounce portions ( 2 Servings)

* 1/6 cup Red bell peppers, finely diced
* 1 tsp Olive oil
* 1/2 pound Pulled Pork
* 1/4 cup Mayonnaise
* 1 1/2 Egg yolks
* 1/8 cup Green onions, sliced
* 1 tsp Mustard, stone ground
* 1/8 tsp Cayenne pepper
* 1/8 tsp Black pepper, ground
* 1/8 tsp Salt, kosher
* 8 oz Spring mixed greens

**BREADING**

* 1 Eggs, large
* 1 cups Panko crumbs
* 1/2 cup Flour, all-purpose
* Salt, kosher
* Black pepper, ground

1.Heat olive oil over medium heat in a sauce pan. Add red bell peppers and sautee for 4 to 5 minutes, tossing occasionally. Remove from heat and allow to cool.

2. In a mixing bowl, combine all ingredients (including cooked red bell peppers). Mix to combine. Portion product into 3-ounce sections. Roll portions into balls, flatten into pucks and set aside.

3. In two separate bowls, combine flour with a pinch of salt & pepper and Panko bread crumbs in another. In a small bowl, combine and blend the 2 eggs to create an egg wash.

4. Place a pork puck into the flour mixture to coat and shake off any excess flour. Dip the cake into the egg wash, then directly into the Panko crumbs. Make sure the puck is completely coated. Repeat this process for all remaining pucks.

5. Place 2 pucks into a hot oil fryer set at 350 degrees and cook until golden brown (approximately 2 minutes).

6. Place a mound 2oz Mixed Greens on the plate

7. Lean 2 pork cakes against the mound of greens and drizzle with BBQ Sauce

**Blueberry-Bourbon Barbecue Sauce**

Makes: 1 cups (yields 2 Servings)

**INGREDIENTS**

* 1/2 tablespoon canola oil
* 1/2 small red onion, chopped
* 2 cloves garlic, chopped
* 1 jalapenos, seeded and chopped
* 1/4 cup bourbon
* 1 cups fresh or frozen (not thawed) blueberries
* 1/4 cup ketchup
* 1/6 cup cider vinegar
* 1 tablespoons brown sugar
* 1/2 tablespoon molasses
* 1/16 teaspoon ground allspice

**INSTRUCTIONS**

* Heat oil in a large saucepan over medium heat. Add onion and cook, stirring occasionally, until tender and just starting to brown, 2 to 4 minutes. Add garlic and jalapeno and cook, stirring, until fragrant, about 30 seconds. Add bourbon, increase heat to high and bring to a boil; cook until most of the liquid has evaporated, about 5 minutes. Stir in blueberries, ketchup, vinegar, brown sugar, molasses and allspice; return to a boil. Reduce the heat and simmer, stirring occasionally, until thickened, about 20 minutes.

**Classic Steak au Poivre**

Makes 2 servings

**Ingredients**

* 2 6 ounce medallion steaks, such as filet mignon or Sirloin
* Kosher salt
* 1 T Cracked black peppercorns
* 1.5 tablespoons  vegetable oil
* 1/2 tablespoon  unsalted butter
* 1 thyme sprigs
* 1 clove garlic
* 1/4 large shallot (about 3/4 oz, minced
* 1 tablespoons Bourbon
* 3 oz chicken broth
* 3 oz heavy cream
* 1/2 teaspoon Dijon mustard

**Directions**

**1.**

Season steaks all over with kosher salt. Set on a wire rack set over a rimmed baking sheet and allow to air-dry, uncovered, in the refrigerator for 30 minutes.

**2.**

Meanwhile, crack peppercorns into rough halves and quarters. You can use a pepper mill set to its coarsest setting (though not all pepper mills will crack coarsely enough); a mortar and pestle (though some peppercorns will jump out as you try to crush them); or, perhaps best, a large mallet, meat pounder, or skillet to crush them (wrap the peppercorns in a clean kitchen towel first to contain them).

**3.**

Preheat the oven to 375°F. Spread cracked peppercorns on a plate or in another shallow dish and firmly press one side of each steak into the pepper to encrust it in an even layer. Set each steak aside, peppercorn side up. Reserve any remaining cracked peppercorns.

**4.**

In a large stainless steel or cast iron skillet, heat oil over medium-high heat until shimmering. Add steaks, peppercorn side down, and cook until peppercorns are well toasted, about 3 minutes. Carefully turn steaks, trying not to break the peppercorn crust. Add butter, thyme, and garlic and cook, basting steaks with a spoon, until steaks are well seared on the second side. Remove from heat.

**5.**

Transfer steaks to a rimmed baking sheet. Using an instant-read thermometer, check the internal temperature of the steaks; if they've reached 125°F (52°C), they're ready to be served medium-rare.

**6.**

Pour off all but 1 tablespoon of fat from skillet and discard garlic and thyme. Add shallot and any reserved cracked peppercorns, return to medium heat, and cook, stirring, until shallot is tender, about 2 minutes.

**7.**

Add bourbon

**8.**

Add chicken stock and bring to a simmer, stirring and scraping up any browned bits. Whisk in cream then simmer, stirring often, until sauce has reduced enough to glaze a spoon. Whisk in mustard. Season with salt

**GREEN BEANS ALMONDINE**

YIELD: 32 SERVING (full class)

 iNGREDIENTS

* 8 lb French green beans (haricot verts), trimmed
* 8 oz unsalted butter
* 2 heaping cup raw sliced almonds
* 16 medium shallots, finely diced
* 16 medium garlic cloves, finely minced
* zest of 8 small lemons
* 16 teaspoons freshly squeezed lemon juice
* kosher salt
* freshly ground black peppe**r**

INSTRUCTIONS

1. Bring a large pot of water to a boil. Season the water liberally with kosher salt (it should be very salty to taste). Salting the cooking water aggressively accomplishes two tasks: it ensures that the green beans will be seasoned properly inside and out, and also helps them retain their bright green color after cooking. For make ahead tips, please read the 'tips for success' box at the bottom of this recipe thoroughly.
2. Blanch the green beans for 4 to 5 minutes, stirring occasionally, or until they are crisp-tender and slightly squeaky between your teeth. It is important that the green beans be slightly undercooked as they will be transferred directly to the skillet and will continue cooking during this time.
3. Meanwhile in a large skillet, melt the butter over medium-low heat until lightly bubbling. Add the sliced almonds and sauté, stirring frequently, for 2 to 3 minutes or until they are starting to turn golden brown. Reduce the heat to low and add the chopped shallots and garlic. Sauté for an additional 1 to 2 minutes, stirring frequently, until fragrant and lightly caramelized.
4. Using a large slotted spoon, tongs, or kitchen spider, transfer the blanched green beans from the boiling water directly to the skillet. Sauté briefly, gently tossing the green beans with the almond mixture until evenly combined and the green beans are tender. Add the lemon zest and lemon juice, toss once again, and season to taste with salt and freshly ground pepper. Serve immediately

**Easy Apple Turnovers**

 makes 2 turnovers

* 1/4cup small diced (peeled) apples
* ¼ cup banana small diced
* 1/4 Tablespoon brown sugar
* 1/8 teaspoon cinnamon
* 1/2 t lemon juice
* 1/4 (17.3-oz.) package frozen puff pastry (2 sheets), thawed
* Flour, for dusting work surface
* 1 large egg, whisked

**Instructions**

* Preheat the oven to 400°F. Line two baking sheets with parchment paper or Silpats.
* In a large bowl, stir together the apples, brown sugar, cinnamon and lemon juice.
* Unfold the puff pastry sheets onto a lightly floured work surface. Using a rolling pin, gently roll over the pastry to seal any perforations then cut each sheet into 4 squares.
* Using a slotted spoon, scoop a portion of the apple mixture into the center of each puff pastry square then fold the pastry across diagonally to form triangles. Using a fork, crimp together the edges then transfer the turnovers to the prepared baking sheets, spacing them at least 2 inches apart.
* Cut three small slits in the tops of each turnover then brush them with the egg. Sprinkle the turnovers with the sanding sugar (optional).
* Bake the turnovers for 17 to 20 minutes or until they’re golden brown and puffed. Transfer the turnovers to a rack to cool then serve warm or at room temperature.

**KENTUCKY BOURBON SAUCE**

Yield: 1/2 cups (2 servings)

* 1/4 cup heavy cream
* 1/4 cup half-and-half
* 1/2 teaspoons pure vanilla extract
* 1.5 tablespoons brown sugar
* 1/4 tablespoon cornstarch
* 3/4 tablespoons bourbon

Heat the cream, half-and-half, vanilla and sugar in a saucepan over high heat, whisking, for 3 minutes. Dissolve the cornstarch in the bourbon. When bubbles form around the edges of the cream, whisk in the bourbon mixture. As the cream boils up, remove the pot from the heat and continue whisking vigorously until thoroughly blended and slightly thickened. Place over low heat and simmer for 1 minute.