



New Year's Eve 2004

Stuffed Mushrooms & Assorted Appetizers

Maine Lobster Bisque

Paired with Far Niente 2002 Chardonnay

Mustard & Herb Rubbed Smoked Tenderloin of Pork with Cranberry Port Wine Sauce

Paired with Londer 2001 Pinot Noir

Sweet Potato Pavé

Glazed Carrots & Sugar Snap Peas

Black Forest Mini Cheesecakes

Paired with Krug Grande Cuvée Brut

(Recipes serve two)

Stuffed Mushrooms

8 large button mushrooms
2 tablespoons unsalted butter
2 large garlic cloves, minced
1/2 cup seasoned bread crumbs
1 teaspoon dried oregano
2 tablespoons freshly grated Parmesan cheese
1 teaspoon dried parsley
Kosher salt and freshly cracked black pepper to taste

Clean any dirt from the mushrooms with a damp paper towel. Remove the stems, chop finely and reserve.

Preheat oven to 350° F. Melt the butter in a small skillet over medium heat. Add the garlic and cook until softened. Add the bread crumbs, chopped mushroom stems, oregano, parsley, salt, and pepper. Cook, stirring often, until the bread crumbs are golden. Add the Parmesan cheese. Mix well. Remove from heat and allow to cool. (Recipe may be prepared to this point and held, covered and refrigerated, for one day.)

Pack the bread crumb mixture firmly into the mushroom caps. Place stuffed mushrooms in a shallow baking dish and bake until mushrooms and stuffing are heated, about 30 minutes.



Maine Lobster Bisque

2 tablespoons extra-virgin olive oil
1 small yellow onion, minced
2 tablespoons minced garlic
2 ribs celery, diced
2 cups water or chicken stock
2 cups heavy cream
1 cup dry white wine (such as chardonnay)
1 1/2 tablespoons lobster base
1/4 teaspoon dried sage
Dash of dried thyme leaves
Dash of ground basil
1 tablespoon unsalted butter
1 tablespoon flour
1 (6-ounce) can tomato paste
1 pound cooked lobster meat, cubed
Chopped fresh parsley for garnish

Over medium heat, heat the oil in a large, heavy stockpot. Add onion, garlic, and celery. Cook until vegetables are barely tender, about three to five minutes. Add water or stock, cream, wine, and lobster base. Cook over medium heat 30 minutes, stirring frequently. Do not let mixture boil.

In a separate saucepan, melt butter and stir in flour. Cook to a blonde roux. Remove from heat and reserve.

Add spices to the stockpot and then slowly incorporate the roux. Add tomato paste and cook over low heat for 30 minutes, or until mixture thickly coats the back of a spoon.

Just before serving, add room temperature lobster meat into bisque. Continue cooking until lobster meat is thoroughly heated. Garnish with fresh chopped parsley and serve immediately.



Mustard & Herb Rubbed Smoked Tenderloin of Pork

- 1 (9-ounce) pork tenderloin
- 2 tablespoons coarse grain or Creole mustard
- 1/2 teaspoon minced garlic
- 1 teaspoon hot Hungarian paprika
- 1/2 teaspoon coarse kosher salt
- 1/2 teaspoon dried oregano
- 1/2 teaspoon cumin
- 1/2 teaspoon cracked black pepper
- 1 cup apple wood chips

Remove silverskin from tenderloin. Brush tenderloin with mustard. Combine garlic, paprika, salt, oregano, cumin, and pepper in a small bowl. Sprinkle the seasoning mix over the tenderloin. Wrap tenderloin with food film and refrigerate at least two hours. (Alternately, vacuum seal tenderloin and refrigerate for up to one day.) Remove tenderloin from refrigerator and bring to room temperature about 30 minutes before cooking.

Soak apple chips in warm water for 30 minutes, drain.

Prepare Grill Dome for medium-high (350° F. to 375° F.) indirect cooking. Add drained apple wood chips to smoker tray (or package chips in aluminum foil pouches with a few holes punched in them). When a good smoke develops, cook tenderloin, covered with grill lid, 16 to 20 minutes or until a meat thermometer inserted in thickest portion registers 155° F., turning once.

Remove tenderloin from grill, tent with aluminum foil and allow tenderloin to rest five minutes before slicing on bias, 1/2-inch thick.

Cranberry Port Wine Sauce

- 1 (12-ounce) bag fresh cranberries
- 1 cup water
- 1 cup granulated sugar
- 1 cup Port wine

In a medium saucepan over medium heat, heat water and sugar until boiling. Add cranberries and bring to a boil; simmer for five minutes, stirring often. Add wine and cook for five minutes. Remove from heat and cool to room temperature. Drizzle sauce over sliced tenderloin.



Sweet Potato Pavé

Pavé literally means “slab” or “block” in French, which resembles the finished dish.

- 1 tablespoon unsalted butter
- 1 clove garlic, minced
- 1/2 teaspoon coarse kosher salt
- 1/4 teaspoon fresh ground pepper
- 2 large sweet potatoes, peeled and sliced 1/8 inch thick
- 1/2 cup heavy cream
- 1/2 cup grated Parmesan
- 1/2 cup Cheddar Jack cheese

Preheat the oven to 350° F. Butter the bottom of a medium casserole dish.

In a medium sauce pan, over medium high heat, bring the cream to a slow boil, remove from heat, and stir in the cheeses, garlic, salt, and pepper. Return saucepan to stove; reduce heat to medium and cook, stirring occasionally, until the cheese is melted. Remove from heat and reserve.

Arrange the potatoes in the prepared pan in a single layer and ladle about one-half cup of the cheese mixture over the potatoes. Repeat layering and saucing until all the potatoes are used. Pour any remaining cheese mixture over the potatoes.

Bake, uncovered, for one to 1 1/2 hours or until potatoes are tender, turning casserole dish one-quarter turn every 15 minutes. Remove from oven and let rest for 10 minutes before serving. (This recipe may be prepared up to two days ahead and held, covered and refrigerated. Bring to room temperature and reheat in a 350° F. oven.)



Glazed Baby Carrots & Sugar Snap Peas

1 cup peeled baby carrots
1 1/2 cups sugar snap peas
1 teaspoon unsalted butter
1/3 cup canned low-salt chicken broth
1 teaspoon cornstarch
Kosher salt
Cracked black pepper

Prepare sugar snap peas by removing the string running along the spine.

In a medium saucepan over medium heat, cook carrots in boiling salted water for two minutes. Add peas and cook until carrots and peas are crisp-tender, about another two minutes. Drain and shock in an ice bath to stop cooking and set color. (May be prepared one day ahead; cover and refrigerate.)

Over medium heat melt butter in a medium sauté pan. Add vegetables; sauté to coat. Mix broth and cornstarch in small bowl; add to skillet. Cook until vegetables are heated through and liquid thickens, about two minutes. Season with salt and pepper.



Black Forest Mini Cheesecakes

16 vanilla wafer cookies
1 1/3 (8-ounce) packages cream cheese, softened
1 cup granulated sugar
3 1/2 tablespoons unsweetened cocoa powder
4 teaspoons all-purpose flour
2 large eggs
2/3 cup sour cream
1/3 teaspoon almond extract

Topping

2/3 cup sour cream
4 teaspoons granulated sugar
2/3 teaspoon vanilla extract

Garnish

2/3 (15-ounce) can cherry pie filling, chilled

Preheat oven to 325° F. Individually wrap three four-inch springform pans with aluminum foil and place pans in a water bath. Crush cookies and layer bottom of each pan with vanilla wafers.

In a large bowl, beat cream cheese until smooth. Add sugar, cocoa, and flour, blending well. Add eggs, beating well. Stir in sour cream and almond extract.

Fill each prepared springform pan two-thirds full with cream cheese mixture.

Bake about 30 minutes, or until set. Turn off oven and keep cheesecakes in oven another 10 minutes. Remove from oven and cool for 10 minutes.

Mix together sour cream, sugar, and vanilla for the topping. Spread topping onto each cake. Let cakes cool in pans about 30 minutes, and then chill in refrigerator.

Immediately prior to service, garnish each cheesecake with a dollop of cherry pie filling.
