

Tomato, Kalamata Olive, Mozzarella Cheese skewers w/ Pesto

Ingredients

Cherry Tomatoes
Kalamata Olives
Mozzarella – cubed

Alternate items onto skewer and brush with pesto.

Spinach/Basil Pesto

Ingredients

2 cups fresh basil - packed
2 cups fresh spinach - packed
½ – 1 cup Extra Virgin Olive Oil
½ tsp salt (add more if you prefer)
3 - 10 cloves garlic (depends on how much you like)
½ cup sunflower seeds (used to use pine nuts but most are from China now and the quality is poor)
½ cup of shredded Parmigiano – Reggiano cheese
Place all ingredients in food processor and puree to a medium – fine consistency.

Zucchini Carrot Crustless Quiche w/ Red Pepper Pesto

Makes 24 – 48 depending on size of muffins pan

2 medium carrots – grated

4 medium zucchini – grated (about 3-4 cups or so after grating)

1 small white onion – grated, or 1 small shallot finely grated

2 cups (loosely measured) of grated sharp cheddar cheese or mixed Mexican cheeses and cheddar cheese

1 cup biscuit mix (we make ours up---about 1 quart at a time and store in the refrigerator)

1/4 cup extra virgin olive oil

4 eggs – beaten

1 tsp garlic granules

1/2 tsp black pepper – fine grind

1 tsp kosher salt

¼ tsp cayenne pepper

¼ tsp chipotle pepper

1 cup Parmesan cheese grated

Directions

Preheat oven to 350 F. Place broiler pan on bottom shelf of oven.

In a large mixing bowl grate the cheese or cheeses, toss the cheese with the biscuit mix until well coated. ,Grate the carrot, onion and zucchini (use a food processor and the large-hole grater for this), slightly chop grated vegetables so they will fit better into mini muffin pans and add them to the cheese/biscuit mix.

Fold ingredients together gently until somewhat evenly distributed.

In a small bowl:

Beat the eggs, oil, garlic, pepper, salt and cayenne together. Pour the wet ingredients over the dry ingredients (into the large mixing bowl) and mix until the wet ingredients are fairly well distributed. Do not over mix!

Bake the Quiche: Pour mixture using 1/8 cup into oiled mini muffin pan. Place muffin pan on top shelf of oven. Pour 1 cup of water into broiler pan. Bake 20 minutes, turn pan around bake for another 10 to 20 minutes until golden brown and sides begin to pull away from sides. Place on cooling rack, once cooled use small sharp knife to remove from pan. Dollop with pesto and sprinkle with parmesan.

Roasted Red Pepper Pesto

Makes 1 cup Units US

1 head garlic

1 tablespoon olive oil

2 large red sweet peppers

$\frac{1}{2}$ cup grated asiago cheese or $\frac{1}{2}$ cup parmesan cheese

$\frac{1}{4}$ teaspoon fresh ground black pepper

$\frac{1}{8}$ teaspoon salt

2 teaspoons snipped fresh thyme or $\frac{1}{4}$ teaspoon dried thyme, crushed

Directions

1. Peel away dry outer skin from garlic head.
2. Leave skins of garlic cloves intact.
3. Cut off pointed top portion with a knife, leaving the head intact but exposing the individual cloves.
4. Place garlic head, cut side up, in small baking dish.
5. Drizzle with oil; cover and set aside.
6. Halve the sweet peppers; remove stem, membranes and seeds.
7. Place peppers, cut sides down, on foil lined baking sheet.
8. Bake peppers and covered garlic in a 425 oven 20-25 minutes or until pepper skins are bubbly and blackened.
9. Remove peppers.
10. Place peppers in a plastic bag and seal.
11. Let stand 20-30 minutes or until peppers are cool enough to handle.
12. Continue baking garlic 20-35 minutes more until garlic cloves feel soft when pressed.
13. Set garlic aside to cool.
14. Using a sharp knife, carefully peel peppers.
15. Cut peppers into pieces.
16. Remove garlic head from oil, reserve oil.
17. Press to remove garlic paste from the individual cloves.
18. In food processor bowl or blender container combine roasted pepper pieces, garlic paste, reserved oil, Asiago or Parmesan cheese, black pepper and salt.
19. Cover and process with several on-off turns until smooth.
20. When necessary, stop food processor or blender and use a rubber scraper to scrape the side of bowl or container.
21. Stir in thyme.
22. To store, place in airtight container and store in refrigerator up to 1 week or in the freezer up to 3 months.
23. To serve, bring pesto to room temperature.

Chocolate nut clusters

Ingredients

3 tablespoons butter (we use Kerrygold).

10oz chocolate chunks 64% cocoa

2 cups mixed roasted nuts chopped into small pieces (I used the food processor)

In double boiler melt butter. Add chocolate and stir until melted and smooth.

Add chopped nuts to chocolate and combine well. Spoon 1 teaspoon to 1 tablespoon dollops onto parchment covered baking sheet or into silicone mini muffin cups.

Refrigerate for 30 min.

Chocolate Chili

Ingredients

2 pounds ground beef
2 onions, chopped
2 tablespoon chili powder
1 tablespoon ground cumin
4 tablespoons unsweetened cocoa powder
3 cloves garlic, minced
2 jalapeno peppers, seeded and minced
2 red peppers
1 teaspoon cayenne pepper
1 teaspoon dried oregano
2 cups pinto beans cooked
2 cups kidney beans cooked

One 28-ounce can diced tomatoes
3 cups tomato sauce
2 cups beef broth

Directions

In a large Dutch oven over medium-high heat, add the ground beef and cook for 2 minutes. Next, add the onions, chili powder and cumin, and stir together. Add the cocoa, garlic and jalapenos, mix together and cook for 2 minutes. Next, add in the cayenne pepper and oregano, and cook for another minute. Add the beans, diced tomatoes, tomato sauce and broth, cover and simmer for 1 hour, stirring occasionally.

Garnish with chocolate, sour cream, shredded cheese and chives if desired.

Shortbread Cookies

Ingredients

3/4 pound unsalted butter, at room temperature
1 cup sugar, plus extra for sprinkling
1 teaspoon pure vanilla extract
3 1/2 cups all-purpose flour
1/4 teaspoon salt
6 to 7 ounces very good semisweet chocolate, finely chopped
Add Checked Items To Grocery List

Directions

Preheat the oven to 350 degrees F.

In the bowl of an electric mixer fitted with a paddle attachment, mix together the butter and 1 cup of sugar until they are just combined. Add the vanilla. In a medium bowl, sift together the flour and salt, then add them to the butter-and-sugar mixture. Mix on low speed until the dough starts to come together. Dump onto a surface dusted with flour and shape into a flat disk. Wrap in plastic and chill for 30 minutes.

Roll the dough 1/2-inch thick and cut with whatever cookie cutter desired. Place the cookies on an ungreased baking sheet and sprinkle with sugar. Bake for 20 to 25 minutes, until the edges begin to brown. Allow to cool to room temperature.

When the cookies are cool, place them on a baking sheet lined with parchment paper. Put 3 ounces of the chocolate in a glass bowl and microwave on high power for 30 seconds. (Don't trust your microwave timer; time it with your watch.) Stir with a wooden spoon. Continue to heat and stir in 30-second increments until the chocolate is just melted. Add the remaining chocolate and allow it to sit at room temperature, stirring often, until it's completely smooth. Stir vigorously until the chocolate is smooth and slightly cooled; stirring makes it glossier. Drizzle 1/2 of each cookie with just enough chocolate to coat it.

Truffles

Ingredients

5 tablespoons butter

1/3 cup extra virgin olive oil

Pinch/1/16th teaspoon sea salt

10 oz 62% cocoa chocolate.

Coco powder for rolling finally finished truffles.

In double boiler melt butter and olive oil together. Add salt and stir. Add chocolate and stir till well blended (this will take several min and look pretty lumpy before it smooths out).

Pour truffle mixture into glass dish and allow to cool for 3 - 24 hours. When chilled scoop and roll into balls. Roll in coco powder.

Or, pour truffle mixture into silicon mold, chill for 3 – 24 hours. Pop truffles out of molds, roll in coco powder. Refrigerate for up to a week or freeze for up to 4 weeks. Perhaps longer than 4 weeks but truffles are always gone into happy bellies before 4 weeks.