

Drink: Martinis

I am no expert, so I figure just bring some good Vodka, Gin, and Vermouth and a few different garnishes such as olives, cocktail onions, olive juice (if you like yours “dirty”), lemon twists, etc. We have Martini glasses and a shaker (somewhere - probably still in a box in the basement!) Feel free to change this one up - this is just a basic recipe.

Classic Martini Yields: 1 serving

Ingredients:

2 ounces good-quality gin or vodka (your choice)*

Splash or 1/2 ounce dry vermouth

Ice Cubes

Green olives (large ones are best)

Lemon Twist

* 1 ounce = 2 tablespoons and 1 shot glass = 1 1/2 ounces.

Preparation:

Chill martini glasses by placing in the freezer.

Pour gin or vodka and vermouth into a cocktail shaker filled with ice cubes. Either shake or stir until cold (your choice) at least 10 seconds.

Strain into a chilled martini cocktail glass. Serve straight up (no ice in the glass).

Garnish with either a couple of olives or a lemon twist.

Appetizer: Broiled Oysters With Parmesan-Garlic Butter

Yield: Makes 2 dozen

Ingredients

1/2 cup butter, softened

1/4 cup freshly grated Parmesan cheese

2 garlic cloves, minced

1 teaspoon lemon zest

1 tablespoon fresh lemon juice

1/4 teaspoon ground red pepper

1 tablespoon chopped fresh parsley

2 dozen oysters in the shell

Rock salt

Preparation

1. Combine first 7 ingredients in a small bowl.

2. Shuck oysters. Discard the top shell; keep oysters in the deeper bottom shell, and place on a rimmed baking sheet filled to a depth of 1/2 inch with coarse rock salt. Dollop butter mixture evenly on oysters.

3. Broil oysters, 5 inches from heat, 5 to 7 minutes or until the edges of the oysters begin to curl and butter is bubbly.

Soup: Clam Chowder

Serves: 6-8

Ingredients

Two 10-ounce cans minced or chopped clams
Three 8-ounce bottles clam juice
4 thick slices bacon
Unsalted butter, 9 Tbsp
3 cloves garlic, minced
2 ribs celery, diced
1 cup yellow onion, diced
1 carrot, peeled and diced
2 teaspoons chopped fresh thyme
1 bay leaf
1 tsp Kosher salt
½ tsp freshly ground pepper
5 medium new potatoes, scrubbed and diced
½ cup all-purpose flour
1 cup half-and-half
1 cup heavy cream
Red wine vinegar, for serving
Snipped fresh chives, for serving

Directions

In a bowl, drain the canned clams over a measuring cup and reserve the juice. You will need 4 cups reserved juice in total, so add the 3 bottles of clam juice to make a total of 4 cups.

Heat a large Dutch oven over medium-high heat.

Add the bacon to the Dutch oven and saute until crisp, remove bacon to paper towels and reserve. Drain all but 2 Tbsp of the bacon fat. Add 1 Tbsp of butter and add the garlic, celery, onions, carrot, thyme, bay leaf, and salt and pepper. Saute until onion is tender and fragrant, 5-10 minutes. Stir in the clam juice, and then add the potatoes. Bring to a boil, and then simmer, uncovered, until the vegetables are tender, about 10-15 minutes.

While this is simmering, chop cooled bacon and reserve for a garnish.

In a small pot, melt the remaining 8 tablespoons of butter and whisk in the flour. Cook over very low heat for 3-4 minutes, **stirring constantly**. Whisk in a cup of the hot broth

and then pour this mixture back into the cooked vegetables. Simmer for a few minutes until the broth is thickened.

Add the half-and-half, cream, and clams and cook for an additional 5 minutes. If chowder is too thick, thin with milk or clam juice to desired consistency. Season with salt and pepper to taste, if needed. If desired, serve with the snipped chives, a splash of red wine vinegar, and chopped bacon.

French Dip Au Jus

Serves 4-6

For the roast beef:

1 (3- to 4-pound) boneless beef roast (top round or rump)

2-3 tablespoons olive oil

Kosher salt

Freshly cracked black pepper

For the sandwiches:

4-6 French sandwich rolls, split in half horizontally

4 tablespoons butter, softened

8-10 slices provolone cheese

For the roast beef, preheat oven to 225°F. Place beef in a roasting pan. Rub with olive oil and season generously with salt and black pepper. Cook beef until the internal temperature reaches 110°F. Increase oven temperature to 500°F and continue cooking until surface has browned and internal temperature reads 130°F (for medium rare). Remove the roast from the oven, tent with foil, and rest for 15-20 minutes. Carve into thin slices for the sandwiches.

Garlic Au Jus

2 teaspoons olive oil

2 tablespoons finely chopped onions

1 tablespoon minced garlic

1/2 teaspoon dried oregano

1/2 teaspoon thyme

1/2 teaspoon basil

1/4 cup red wine

2 tablespoons soy sauce

2 teaspoons Worcestershire sauce

1 (14 1/2 ounce) can beef broth, homemade beef stock or 3/4 cup rich homemade beef stock

Directions:

To make the Garlic Au Jus: In medium sauce pan, heat oil over medium heat. Then add onions, garlic and dry herbs, and cook, stirring often, about 1 minute. Do not let garlic brown.

Then add red wine, soy sauce and Worcestershire sauce. Increase heat, bring to simmer and let liquid reduce by half. Add beef broth and simmer for 5 minutes. (If using homemade stock, you may need to season with salt and pepper.).

You can make the recipe to this point up to 3 days in advance and keep, covered, in refrigerator.

To make and serve sandwiches: Split the rolls and cover each half evenly with butter. Place cut side up on a sheet pan and cook at 400°F until warm and toasted, about 5 minutes. Adjust oven to BROIL. Pile warm roast beef slices on bottom half of sandwich, followed by 2 slices of provolone. Place the bottom halves in the oven and cook until cheese starts to melt, about 1 minute. Cover sandwiches with top halves of bread and serve with warm au jus for dipping.

Condiment: Roasted Garlic Mayo

To roast garlic: Preheat oven to 350°.

Slice off the tip of 3-4 garlic heads. Place garlic heads cut side up in a mini casserole dish. Sprinkle with olive oil.

Bake for 35-40 minutes or until garlic is golden but not overly brown. Cloves will be soft like butter.

For Mayo:

1 cup mayonnaise

12 roasted garlic cloves, room temperature or cold (not hot)

1/2 teaspoon worcestershire sauce

1 tablespoon lemon juice

4 chives, finely chopped

Place mayonnaise, peeled roasted garlic cloves, worcestershire sauce, lemon juice and chives in a mini food processor. Pulse until well blended.

Serve and enjoy or store in an airtight container in the refrigerator for up to 3-5 days.

Condiment: Creamy Horseradish Sauce

Ingredients:

3 Tbsp prepared horseradish

1/4 cup sour cream

1 teaspoon Dijon mustard

1 Tbsp mayonnaise

1 Tbsp chopped chives or the greens of a green onion

Method:

Mix ingredients together. Serve as a sauce for steak or pork.

Makes about 1/2 cup.

Side dish: Root Vegetable Fries

Serves 4

1 medium sweet potato
2 large carrots
4 large parsnips
1 large (or 3 small) beets
1 large turnip
1 cup shelled sunflower seeds
3 Tbsp fresh oregano
2 tsp minced garlic
1 tsp paprika
2 tsp sea salt
¼ tsp black pepper
½ cup extra virgin olive oil

Preheat oven to 350 degrees F and line baking sheets with parchment paper.

Wash and peel the vegetables. Cut them into uniform sticks. Set aside.

Place the sunflower seeds in the bowl of a mini food processor and pulse until it form a small grain or dust. Add in the oregano leaves, garlic, paprika, sea salt, and pepper. Pulse a few times to mix.

Place the vegetables into a gallon sized resealable bag and add the olive oil. Shake the bag until the vegetables are coated with oil. Add in the sunflower seed mixture, seal, and shake again until evenly coated.

Place the coated vegetable fries in a single layer on the prepared baking sheets. Bake for 30 minutes, turning every 10 minutes, or until the fries are tender and lightly browned. Serve hot.

Dessert: Key Lime Cheesecake

Ingredients

For crust:

2 cups graham cracker crumbs, crushed (approximately 2 sleeves)
1/2 cup butter, melted
1/4 cup granulated sugar

For filling:

3 (8 ounce) packages cream cheese, room temperature
1 cup sugar

1 cup sour cream
1/4 cup flour
2 teaspoons vanilla
4 eggs
3/4 cup key lime juice (fresh or Trader Joe's has a bottled juice)

For topping:

2 cups sweetened whipped cream
1 cup simple syrup, (1 cup sugar, 1 cup water heated until sugar dissolves)
Rind of 2 limes, julienned
12 sprigs fresh mint

Directions

In 9 or 10 inch springform pan, combine crumbs, melted butter, and 1/4 cup sugar. Press evenly over bottom of pan and halfway up sides. Bake at 375 for 7-8 minutes, no longer.

Cream **room temperature** cream cheese well, add sugar, and mix until smooth, scraping sides and bottom of bowl frequently to integrate any cream cheese lumps. Cream in sour cream, eggs, flour and vanilla. When smooth once more, stir in lime juice. Note: 3/4 Cup of Key Lime juice makes a very tart cheesecake. If you prefer a less tart cheesecake, start with 1/3 cup and increase to taste.

Pour over prepared crust. Return to 375 oven for 15 minutes. Lower temperature to 250 and continue baking 50 minutes for 10 inch pan, 55 minutes for 9 inch pan. Cool on wire rack IN PAN for 20 minutes. Run a sharp knife around edge to loosen cheesecake, but do NOT remove from pan. Refrigerate at least 6 hours before serving. Serve with sweetened whipped cream, candied lime zest (see below), and a sprig of fresh mint.

For the candied zest: Julienne the rind of 2 limes. In a saucepan over medium heat, combine the simple syrup and the lime zest. Bring the liquid to a simmer and cook for 3 to 4 minutes. Remove the zest from the liquid and cool on parchment paper.