

A menu inspired by Travel Channel's



April 2012

APPETIZERS

Adam Richman's Easy, Cheesy, Spicy Crab Dip
Buffalo Chicken Wings
Mushrooms Stuffed with Sun-Dried Tomatoes

SALAD

Chopped Salad

ENTRÉE

Texas Oven BBQ Brisket with Chuck Wagon BBQ Sauce
Big Sandwich

SIDES

Jalapeno Cheddar Cornbread or Spicy Corn Soufflé
Sautéed Collard Greens
Cheese Lovers 5 Cheese Mac and Cheese

DESSERT

Peanut Butter Cream Pie
Ice cream sundae bar

Present this menu at Apollo Liquor for 10% off the featured wines.

Adam Richman's Easy, Cheesy, Spicy Crab Dip

2 (8-oz.) packages of whipped cream cheese, softened
1/2-lb. flaked crab meat, drained (chopped)
1/2 cup diced red bell pepper
1/2 cup diced white onion
1/4 cup of cayenne pepper sauce (prefer Frank's Red Hot Sauce). 1/3 cup of you like heat.
3-tbsp. minced green onion
1-tbsp. prepared horseradish
1 and 1/2 tbsp. garlic powder
1-2-oz. shredded Parmesan
2-tbsp. Panko Breadcrumbs (can substitute with potato chips or cornflakes)

Heat oven to 375-degrees. Beat cream cheese until smooth. Stir in crab meat, bell pepper, Frank's Red Hot Sauce, onion, garlic powder and horseradish.

Spread mixture into a 9-inch. pie plate. Sprinkle with parmesan and Panko Breadcrumbs to make the crunchy topping.

Bake for 20 minutes or until hot. Serve with crackers and vegetables.

Source: <http://www.travelchannel.com>

Buffalo Chicken Wings

1/2 cup all-purpose flour	oil for deep frying
1/4 teaspoon paprika	1/4 cup butter
1/4 teaspoon cayenne pepper	1/4 cup hot sauce (e.g. Frank's)
1/4 teaspoon salt	1 dash ground black pepper
10 chicken wings	1 dash garlic powder

In a small bowl mix together the flour, paprika, cayenne pepper and salt. Place chicken wings in a large nonporous glass dish or bowl and sprinkle flour mixture over them until they are evenly coated. Cover dish or bowl and refrigerate for 60 to 90 minutes.

Heat oil in a deep fryer to 375 degrees F (190 degrees C). The oil should be just enough to cover wings entirely, an inch or so deep. Combine the butter, hot sauce, pepper and garlic powder in a small saucepan over low heat. Stir together and heat until butter is melted and mixture is well blended. Remove from heat and reserve for serving.

Fry coated wings in hot oil for 10 to 15 minutes, or until parts of wings begin to turn brown. Remove from heat, place wings in serving bowl, add hot sauce mixture and stir together. Serve with celery and blue cheese or ranch dressing on the side. Source: adapted from "Restaurant-Style Buffalo Chicken Wings" on www.allrecipes.com

Mushrooms Stuffed with Sun-Dried Tomatoes

1/2 ounce dried tomatoes (about 5, not packed in oil)
2 tablespoons olive oil
18 white mushrooms, stems pulled out and chopped fine and caps reserved
1/2 cup finely chopped shallots
2 garlic cloves, minced
1/3 cup fine dry bread crumbs
1 large egg yolk, beaten lightly
1/4 cup fresh parsley leaves, washed well, spun dry, and minced
1/2 teaspoon dried basil, crumbled
2 tablespoons freshly grated Parmesan



Preheat oven to 400°F.

In a small bowl soak tomatoes in hot water to cover 5 minutes. Reserving 1 tablespoon soaking liquid, drain tomatoes well and chop fine.

Lay mushroom caps, stems removed, face down on baking sheet either lightly sprayed with cooking spray or parchment paper. Bake them approximately 10 minutes, or until their liquid puddles underneath. Remove from the oven. Carefully pour off liquid that has gathered in the bottom of the pan, and then again, carefully, turn mushroom caps over so they are ready to be filled.

In a small skillet heat oil over moderate heat until hot but not smoking and cook chopped mushrooms stems, shallots and garlic, stirring until shallots are softened. In a bowl stir together mushrooms mixture, bread crumbs, tomatoes, reserved soaking liquid, yolk, parsley, basil, and salt and pepper to taste. Mound stuffing in reserved mushroom caps and arrange caps in a lightly greased shallow baking dish, or the same parchment-lined pan you've roasted your mushrooms in. Sprinkle mushrooms with Parmesan and bake in middle of oven 15 minutes.

Makes 18 hors d'oeuvres.

Adapted from Gourmet, March 1996

Chopped Salad

1 tablespoon Dijon mustard

1/4 cup white wine vinegar

Salt and pepper

3/4 cup olive oil

1 small avocado, pitted and chopped

4 cups chopped iceberg lettuce

1 cup shredded carrots

1 small red onion, chopped

1 cup cherry tomatoes, halved

1 cucumber, peeled, seeded and chopped

1 green bell pepper, seeded and chopped

6 radishes, chopped

3 large celery ribs, chopped

1/2 cup blanched green beans, halved

1/2 cup chopped pepperoncini

3 large hard-boiled eggs, chopped

1/2 cup chopped jarred roasted red peppers

1/2 cup chopped marinated artichoke hearts 1/2 cup chopped marinated mushrooms

To make the dressing, whisk together mustard, vinegar, salt and pepper in a bowl. Drizzle in olive oil, whisking vigorously, until well blended.

In a large bowl toss all salad ingredients together. Drizzle with dressing and toss again to coat. Serve immediately.

Source: <http://www.allyou.com>.

Texas Oven BBQ Beef Brisket

1 whole brisket (it helps to have a meat thermometer to indicate when the brisket is done)

For the rub:

1/2 cup chili powder

1/2 cup salt

1/4 cup granulated garlic

1/4 cup granulated onion

1/4 cup black pepper

1/4 cup sugar

2 tablespoons dry mustard

2 bay leaves

Directions

1. Combine seasoning ingredients in a food processor until evenly distributed. Season raw brisket on both sides with brisket rub seasoning and then place in your roasting pan.
2. Roast for 1 hour at 350 degrees. Add enough liquid to the roasting pan to achieve 1/2 inch liquid in the pan. Now cover the roasting pan and lower heat to 325 degrees. Continue cooking for 4 - 5 hours, depending on size, basting frequently. Internal temperature of 185 degrees will indicate a fully cooked brisket.
3. Trim all fat and slice meat thinly across the grain. Serve with Chuck Wagon BBQ sauce.

Chuck Wagon BBQ Sauce

2 cups onions, finely chopped

1/4 cup jalapeños, minced

6 cloves garlic, minced

2 teaspoons salt

1 cup strong black brewed coffee

1 cup Worcestershire sauce

1 cup catsup

1/2 cup cider vinegar

1/2 cup brown sugar

3 tablespoons chili powder

Cook onions, jalapeños and garlic in a saucepan for 4-5 minutes. Add remaining ingredients and simmer over low heat for 20 minutes. Puree in a blender or food processor.

Recipe developed by chef Peter Rosenberg for the Texas Beef Council. 1999.

Big Sandwich

1 unsliced round loaf of bread (8 inches)
2 tablespoons horseradish
1/2 pound thinly sliced cooked roast beef
2 tablespoons prepared mustard
1/2 pound thinly sliced fully cooked ham or turkey
4 slices Swiss cheese
2 tablespoons mayonnaise
1 small tomato, thinly sliced
6 bacon strips, cooked
4 slices American cheese
1 small onion, thinly sliced
1/4 cup butter, melted
1 tablespoon sesame seeds
1/2 teaspoon onion salt



Slice bread horizontally into five equal layers. Spread bottom layer with horseradish; top with roast beef. Place the next slice bread over beef; spread with mustard and top with ham or turkey and Swiss cheese. Add the next slice of bread; spread with mayonnaise and top with tomato and bacon. Add the next slice of bread; top with American cheese and onion. Cover with remaining bread.

Combine butter, sesame seeds and onion salt; brush over top and sides of loaf. Place on a baking sheet; loosely tent with heavy-duty foil. Bake at 400° for 15-20 minutes or until heated through. Carefully slice into 8 wedges. Yield: 8 servings.

Source: Taste of Home magazine. April/May 1996

Jalapeno Cheddar Cornbread

3 cups all-purpose flour
1 cup yellow cornmeal
1/4 cup sugar
2 tablespoons baking powder
2 teaspoons kosher salt
2 cups milk
3 extra-large eggs, lightly beaten
1/2 pound (2 sticks) unsalted butter, melted, plus extra to grease the pan
8 ounces aged extra-sharp Cheddar, grated, divided
1/3 cup chopped scallions, white and green parts, plus extra for garnish, 3 scallions
3 tablespoons seeded and minced fresh jalapeno peppers

Combine the flour, cornmeal, sugar, baking powder, and salt in a large bowl. In a separate bowl, combine the milk, eggs, and butter. With a wooden spoon, stir the wet ingredients into the dry until most of the lumps are dissolved. Don't over mix! Mix in 2 cups of the grated Cheddar, the scallions and jalapenos, and allow the mixture to sit at room temperature for 20 minutes.

Meanwhile, preheat the oven to 350 degrees F. Grease a 9 by 13 by 2-inch baking pan.

Pour the batter into the prepared pan, smooth the top, and sprinkle with the remaining grated Cheddar and extra chopped scallions. Bake for 30 to 35 minutes, or until a toothpick comes out clean. Cool and cut into large squares. Serve warm or at room temperature.

Source: Ina Garten's *Barefoot Contessa* show

Spicy Corn Soufflé

¼ cup chopped onion	1/8 tsp ground red pepper
¼ cup finely chopped red or green sweet pepper	1/8 tsp ground coriander
1 clove garlic, minced	¼ tsp salt
3T margarine or butter	½ cup milk
3T all-purpose flour	1 cup shredded cheddar (4 oz)
½ tsp oregano, crushed	1 8.75oz can cream-style corn
¼ tsp ground cumin	3 egg yolks
¼ tsp ground cinnamon	5 egg whites

In a medium saucepan, cook onion, red or green pepper and garlic in margarine or butter till tender. Stir in flour, oregano, spices and salt. Add milk all at once. Cook and stir until thickened and bubbly. Remove from heat. Add cheese and stir until melted. Stir in corn. In a medium bowl beat egg yolks with a fork till combined. Gradually add corn mixture, stirring constantly. Set aside.

In a large bowl beat egg whites till stiff peaks form (tips stand straight). Gently fold about 1 cup of the beaten egg whites into the corn mixture to lighten it. Gradually pour corn mixture over remaining beaten egg whites, folding to combine. Pour into an ungreased, 1 ½ -quart soufflé dish. Bake in a 350 degree oven about 40 minutes or till a knife inserted near center comes out clean. Serve immediately. Makes 4 servings.

Source: Heritage of America Cookbook. Better Homes and Gardens. 1993.

Sautéed Collard Greens

2 1/2 pounds collard greens
2 garlic cloves
1 tablespoon unsalted butter
1 tablespoon olive oil
1 teaspoon fresh lemon juice, or to taste

Remove and discard stems and center ribs of collard greens. Cut leaves into 1-inch pieces. In a kettle of boiling water cook collards for 15 minutes and drain in a colander, pressing out excess liquid with back of a wooden spoon.

Mince garlic. In a 12-inch heavy skillet heat butter and oil over moderately high heat until foam subsides and stir in garlic, collards, and salt and pepper to taste. Sauté collard mixture, stirring, until heated through, about 5 minutes.

Drizzle collards with lemon juice and toss well.

Source: Gourmet Magazine | December 1998

Cheese Lovers 5 Cheese Mac and Cheese

Kosher salt

1 (16-ounce) package macaroni (cellentani or other curly noodle)

1/4 pound bacon, diced

1 medium onion, diced

5 tablespoons unsalted butter, plus more to butter baking dish

6 tablespoons all-purpose flour

1 tablespoon Dijon mustard

2 1/2 cups whole milk

2 cups heavy cream

1 sprig fresh thyme

1 bay leaf

1/2 teaspoon salt

1 1/2 cups grated fontina

1/2 cup crumbled blue cheese

3/4 cup grated Gruyere

3/4 cup grated white Cheddar (Australian)

3/4 cup grated Parmesan

3 tablespoons chopped Italian parsley

1/4 cup bread crumbs

1. Preheat oven to 450 degrees F and butter a 9 by 13-inch glass baking dish.
2. Bring a large pot of water to a boil and add salt. Cook macaroni according to package directions. Drain.
3. In a large Dutch oven or other heavy pot, saute the bacon until crisp. Remove bacon with a slotted spoon and reserve. Saute the onion in the bacon drippings until soft. Add the 5 tablespoons butter to the onion mixture and melt the butter stirring with a wooden spoon.
4. Using a whisk, add the flour, and stir constantly until well mixed with the fat making a roux. Whisk in the mustard. Gradually add the milk and cream whisking constantly. Add the thyme, bay leaf, and salt. Let come to a simmer and stir frequently for 15 minutes.
5. Strain the hot milk mixture into a metal bowl and discard the solids. Working quickly, mix in 1 cup fontina, blue cheese, 1/2 cup Gruyere, 1/2 cup white Cheddar, 1/2 cup Parmesan, the reserved bacon, and parsley. Continue to stir until all cheese is melted.
6. Add the cooked noodles to the cheese mixture to coat. Add the noodle mixture to the prepared baking dish. Mix the remaining cheese and bread crumbs together and sprinkle on top of the noodles. Bake for about 15 to 20 minutes or until bubbling and golden brown. Remove from oven when done and rest for 5 minutes.

Source: Recipe courtesy of Rick Massa, winner of Food Network's Ultimate Recipe Showdown: Comfort Food



Peanut Butter Cream Pie

1 c. cold whole milk
½ c. cornstarch
1 tsp. salt
1 tsp. vanilla
3 egg yolks
3 c. heavy cream
3 T. butter
2/3 c. sugar



To make the pudding:

Mix cornstarch, salt, 1 cup milk, eggs yolks and vanilla with a wire whisk until smooth. Set mixture aside. Heat 3 cups heavy cream, butter and sugar till scalding, stirring constantly. Add cornstarch mixture to hot cream while stirring with a whisk. Cook till thickened (about two to four minutes). Remove from heat before boiling. Chill.

1 1/2 cups all-purpose flour
1/2 tsp. salt
1/2 c. shortening
3 or 4 T. cold water

To make the crust:

1. In a large bowl, combine flour and salt. Cut in shortening until mixture resembles coarse crumbs.
2. Stir in water until mixture forms a ball.
3. (If making a double crust recipe, divide dough in half and) shape into a ball(s). Flatten the ball to make a circle of dough and place on floured counter.
4. Roll out dough using a rolling-pin. Try to work the dough from the center on out rolling evenly on each side and flipping often. The edges of the dough will be jagged. Try to keep it as round as possible but don't obsess over the jagged edges. Add more flour to your surface or dough as needed. The rolled out dough for your pie crust should be 11 or 12 inches in diameter or about two inches larger than the ends of the pie pan. If you have problems placing the dough in the pie pan, try rolling the dough onto the rolling-pin and then unrolling over the pie pan.
5. Make sure the dough is centered in the pie pan. If the dough tears simply push the dough back together. Pat the dough into the pan starting at the edges and moving toward the center. There should be overhang. In places where there is more than 1-inch overhang, trim the pie dough with a knife. In places where there is less than an inch of overhang take some of the extra dough trimmed from the edges and pat into place.
6. Fold the overhanging dough toward the center of the pan and pinch it together to make it double thick. Pinch the rim between your thumb and forefinger all the way around the edge — this is called fluting.

7. Preheat the oven to 425 degrees. Prick the prepared pie shell with a fork in a rapid motion all over the bottom and sides, approximately 100 times. (This prevents the pie shell from puffing while it bakes.) Press two layers of tin-foil into the bottom and sides of the pie shell so that the pie retains its shape. Bake about 8 minutes, until the edges of the dough are beginning to look dry. Remove the foil and bake 6 to 10 minutes longer. The pie shell is done when the dough is light brown and looks crisp. Set aside to cool before filling.

1 to 1 1/2 c. powdered sugar
1/2 c. crunchy peanut butter
2 cups whipping cream, whipped

To make the crumb mixture:

Mix powdered sugar and peanut butter with a mixer until small crumbs form. (Add more powdered sugar if you're not getting crumbs.) Place 1/3 of the crumbs into the cooled pie shell. Spoon chilled pudding on top of crumbs. Place 1/3 crumbs on top of pudding.

Top pudding with two cups of freshly beaten whipped cream. Garnish with remaining crumb mixture.

Serves 6 to 12.

Recipe source: <http://lefoodsnob.wordpress.com>

Picture: <http://home.earthlink.net/~mennonite/Yoders.htm>

Ice Cream sundae bar

Set out vanilla and mint chocolate chip ice cream (and other flavors, as desired) along with a selection of toppings. Some suggestions are listed below, but feel free to be creative!

marshmallow cream
hot fudge
caramel
crème de menthe syrup
fresh berries
whipped cream
brownie pieces
malt powder
chopped nuts
crushed cookies