



- Drinks and Apps -

Menu - Carmel Apple Moscow Mule - Roasted Butternut Squash and Sage Crostini - Garlic and Pumpkin Hummus with Crackers and Crudités - Butternut Squash and Pear Soup Shooters

www.cookingthymewithstacie.com

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www.cookingthymewithstacie.com/video-class-purchase/daapp1020

Shopping List

Produce

- 2 pounds butternut squash
- 3 Garlic clove
- 3 TB Lemon juice and zest
- About 24 Fresh sage leaves
- 1 D'anjou pear or Bartlett
- 2 shallots
- Apple
- Lime
- Crudités – celery sticks, cucumbers, carrots, bell peppers (your choice)

Dairy/Freezer

- 1 TB Heavy cream
- 8 -ounces Ricotta cheese

Pantry

- 3 TB Olive oil
- 2 TB Vegetable oil
- ¼ TSP Smoked paprika
- ½ TSP Cumin
- 1 ½ TSP Ground cinnamon
- Ground cloves
- ½ TSP Garam masala or curry powder
- 1/8 TSP Ground ginger
- Salt
- Pepper
- 1 cup pumpkin puree
- 1 15-ounce can garbanzo beans (chickpeas)
- 2 ½ cups chicken broth
- Pine nuts (garnish)
- Dried cranberries (garnish)

Other

- Pita bread
- 1 Baguette
- Carmel vodka
- Apple cider
- Ginger beer
- 2 TB white wine

Equipment

Pans

Dutch oven or large saucepan

Baking

Large rimmed baking sheet (I use Nordic ware)

Tools

Blender or food processor (I will be using a Vitamix)

Glass liquid measuring cup

Dry ingredients measuring cups

Measuring spoons

Can opener

Wire mesh strainer

Microplane

Utensils

Spatula

Cocktail shaker

Chef's knife

Paring knife

Ladle

Serving

Small shot glasses

Moscow mule mugs



Here is the microplane I use for zesting.

Mise en Place

The French culinary term for “everything in its place”

In order to have a smooth cooking experience, I recommend that you retrieve all the equipment you will need for the class before we begin. In addition, if you have time, group your ingredients by recipe. Most chefs place their components on sheet pans – this is ideal if you have the room.

Measuring things in advance is optional, but I find if I measure things in advance I am less likely to get lost... such as “did I put in the baking powder?”

Caramel Apple Moscow Mule Cocktail

Serves 1

2 ounces caramel vodka

Juice from ½ lime

3 ounces apple cider

4 ounces ginger beer

Combine the vodka, lime juice and apple cider in a cocktail shaker with ice. Shake about 30 seconds. Pour into a glass with ice and add the ginger beer. Stir. Garnish with an apple slice.



Traditional Moscow mule mug



You can purchase this at the liquor store

Pumpkin and Garlic Hummus

- 1 (15 ounce) can garbanzo beans, drained and rinsed
- 1 cup pumpkin puree
- 1 garlic clove
- 3 TB fresh lemon juice
- 1 TSP kosher salt
- 3 TB olive oil
- ½ TSP ground cinnamon
- ¼ TSP smoked Paprika
- ½ TSP cumin
- 3 TB water

Combine all the ingredients in a blender or food processor. Pulse until well combined.

Garnish with additional smoked paprika, dried cranberries and pine nuts if desired.

Serve with pita and crudité's.



Spiced Butternut Squash and Pear Shooters

1-pound butternut squash, peeled, seeded and cubed
1 firm ripe Anjou pear, peeled and quartered
2 large shallots, peeled and halved
2 TB vegetable oil
½ tsp sea salt
¼ tsp freshly ground pepper
2 garlic cloves, minced
1/8 tsp ground ginger
½ tsp garam masala or curry powder
2 TB dry white wine
2 ½ cups low sodium chicken broth
1 TB heavy cream

Preheat oven to 425° F.

Gently toss first 3 ingredients with oil; season with sea salt and pepper, and place in a rimmed baking pan. Bake 30 - 35 minutes or until tender and browned. Add garlic, ginger, and garam masala and toss well. Bake 5 more minutes.

Pour wine over the squash mixture and stir to deglaze the pan. Let stand 10 minutes. Transfer to a blender, add broth and puree until smooth. (For smoothest texture, press squash puree through a wire-mesh strainer, discarding solids. When using my Vitamix I skip pushing it through the strainer.)

Transfer puree to a large saucepan, and stir in cream. Cook over medium heat 3 – 5 minutes or until heated through. Season with salt and pepper to taste. Ladle into small glasses.

Butternut Squash and Sage Crostini

1 Baguette, sliced on the diagonal
1-Pound butternut squash, diced into 1” cubes
1 TSP Ground cinnamon
Olive oil
Salt and pepper
24 Fresh sage leaves
8-ounces whole milk ricotta cheese
2 TB heavy cream
Zest of 1 lemon

Preheat oven to 425° F.

To make crostini:

Slice the baguette on the diagonal into ½” slices. Place on a baking sheet. Brush each piece with olive oil. Bake in 425° F oven for 6 minutes, or until slightly toasted. Remove from oven and set aside.

Place the diced squash on a rimmed baking sheet. Toss the squash with 2 TB olive oil, season with salt and pepper and sprinkle 1 TSP cinnamon over the squash. Bake at 425 °F, 15 – 20 minutes, or until cooked through and softened.

While the squash cooks, place the ricotta cheese, heavy cream, and lemon zest in a medium bowl. Whisk to combine and set aside.

In a medium skillet, add 2 TB olive oil to pan, heat over medium-low heat. Cook the sage leaves a few at a time until they are crispy, about 1 minute. Once crispy, place them on a paper towel lined plate.

To assemble:

Spread ricotta mixture on the baguette slice. Spoon butternut squash over the top, sprinkle with salt and pepper. Drizzle a bit of olive oil if desired and garnish with crispy sage leaf.