



Mix & Mingle

- Menu -

Pear and Butternut Squash Soup Shooters

Herb Encrusted Pork Tenderloin Sliders

Apple Slaw

Pear and Pancetta Bites

Poinsettia Cocktail

To access the class video copy and paste the following link into your browser:

[www.cookingthymewithstacie.com/video-class-purchase/mm1122](http://www.cookingthymewithstacie.com/video-class-purchase/mm1122)

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## Shopping List

### Dairy

- 1 TB heavy cream
- ½ cup mayonnaise
- ¼ cup sour cream
- 1/2 (4-oz.) package goat cheese, crumbled

### Pantry

- 2 ½ cups low sodium chicken broth
- 6 TB olive oil
- ¼ cup dark brown sugar
- 2 TB Dijon mustard
- 2 TB cider vinegar
- Honey, for garnish

### Produce

- 1 pound butternut squash, peeled, seeded and cubed (20 oz package from Trader Joe's)
- 1 firm ripe Anjou pear, peeled and quartered
- 2 large shallots
- 2 garlic cloves
- 3 TB fresh thyme leaves, plus extra sprigs for garnish
- 2 TB fresh rosemary
- 4 cups shredded red or green cabbage
- 1 large Fuji apple cut into matchsticks
- 2 Bartlett pears (you need 6 slices from each, so if they are small, you may need 3 pears to make 12 appetizers)

### Protein

- 2 pork tenderloins
- 12 thin slices pancetta (about 1/3 lb.) I normally buy this pre-sliced in the deli section. If you cannot find it, they sell it behind the deli counter and slice it for you

### Spices

- Salt and black pepper
- 1/8 tsp ground ginger
- ½ tsp garam masala or curry powder
- ½ TSP celery seed

### Specialty – ingredients for 1 cocktail included

- 24 Hawaiian butter rolls
- 2 TB dry white wine
- 1.5 oz triple sec
- ¼ cup cranberry juice
- ½ cup prosecco or champagne

## Equipment List

### Baking

- 2 Rimmed baking sheets
- Foil

### Electric

- Blender

### Pots and Pans

- Large saucepan
- Large skillet

### Utensils

- Apple corer
- Chef's knife
- Cutting board
- Ladle
- Mixing bowls
- Measuring cups and spoons
- Wire-mesh strainer
- Wire rack
- Optional - Shot glasses – to serve soup, there is a link below to purchase

## Mis 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.

- Prep the butternut squash – if you purchase a whole squash, remove the skin and cut up in 1” chunks
- Make 2 ½ cups chicken broth (I use Better Than Bouillon)
- Remove silver skin from tenderloins – if you are unsure how to do this I will demonstrate removing one during class

## Spiced Butternut Squash and Pear Shooters

Makes 3 portions or 12 – 14 shooters (You can double this recipe easily)

1 pound butternut squash, peeled, seeded and cubed (20 oz package from Trader Joe's)  
1 firm ripe Anjou pear, peeled and quartered  
2 large shallots, peeled and halved  
2 TB olive 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 400°.

Gently toss first 3 ingredients with oil; season with sea salt and pepper, and place in a rimmed baking pan. Bake 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.)

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.

\*\* Garam Masala is a ground spice blend from Indian, Pakistan and South Asian cuisines. It is primarily made of: cumin, coriander, cardamom, cinnamon, pepper, cloves and nutmeg.

If you would like to purchase glass shot glasses, here are some I recommend:

[Shot Glasses](#)

You can also purchase plastic, disposable ones; however, you cannot serve the soup as hot!

## Pork Tenderloin Sliders

Makes 20 – 24 sliders – depends on how thickly you slice the tenderloins

2 pork tenderloins, trimmed, silver skin removed  
4 TB olive oil, divided  
2 TSP kosher salt  
1 TSP black pepper  
¼ cup dark brown sugar  
2 TB Dijon mustard  
3 TB fresh thyme leaves  
2 TB fresh rosemary, chopped  
24 Hawaiian butter rolls

Preheat oven to 400° F.

Rub pork with 1 TB oil on each tenderloin and sprinkle with salt and pepper. Stir together brown sugar, mustard, thyme and rosemary. Reserve about 1 TB of the herb mixture to the side and then rub the remainder over the tenderloins.

Heat a large heavy-bottom skillet over medium heat with the remaining 2 TB of olive oil. Sear the tenderloins on all sides until browned. The pork will not yet be cooked through.

Place the browned tenderloins on a wire rack set in a foil-lined rimmed baking sheet. (Alternatively, you may leave the tenderloins in the skillet if oven proof and roast) Take the last 1 TB of herb mixture and spread evenly over on the tops of each tenderloin.

Roast at 400° F for 18 - 20 minutes or until the pork is approximately 155°F when the thermometer is inserted in the thickest part of the pork. Remove from the oven and let it rest about 10 minutes before slicing.

Slice and serve on buns. Serve with apple slaw.

## Apple Slaw

4 cups shredded red or green cabbage  
½ cup mayonnaise  
¼ cup sour cream  
2 TB cider vinegar  
½ TSP celery seed  
½ TSP kosher salt  
1/8 TSP black pepper  
1 large Fuji apple cut into matchsticks

In a large bowl combine the apples and cabbage. In a medium bowl whisk together the remaining ingredients. Pour the sauce over the apples and cabbage and toss gently. Cover and chill 1 hour.

## Pancetta and Pears Appetizers

Makes 12 portions (as long as you cut 6 slices from each pear)

12 thin slices pancetta (about 1/3 lb.)

2 Bartlett pears

1/2 (4-oz.) package goat cheese, crumbled

Freshly cracked pepper

Honey

Garnish: fresh thyme sprigs

Arrange pancetta slices in a single layer on an aluminum foil-lined baking sheet.

Bake at 450° for 8 to 10 minutes or until golden. Transfer to a paper towel-lined wire rack using a spatula. Let stand 10 minutes or until crisp.

Core pear with an apple corer. Cut pear crosswise into 6 thin rings. Arrange on a serving platter. Top evenly with pancetta and goat cheese; sprinkle with pepper. Drizzle with honey just before serving. Garnish, if desired.



## Poinsettia Cocktail

Makes 1 cocktail

1.5 oz triple sec

1/4 cup cranberry juice

1/2 cup prosecco or champagne

Combine triple sec and cranberry juice in a champagne flute, top with prosecco.