

Cooking Thyme with Stacie

SHARING THE JOY OF



COOKING & HOSPITALITY

Fancy Appetizers

Menu - Puff Pastry Caprese Bites - Beef Tenderloin Bites with Blue Cheese –
Bite Size Crab Cakes with Remoulade Sauce - Christmas Cocktail

www.cookingthymewithstacie.com

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Shopping List

Dairy/Freezer

- 1 box Pepperidge Farm Puff Pastry
- 4 ounces shredded mozzarella
- 2 large eggs
- ¼ cup blue cheese
- 2 TB unsalted butter

Produce

- 1 cup cherry tomatoes
- 2 cups arugula
- 1 lemon

Protein

- 2 ounces prosciutto
- 2, 4-ounce tenderloin steaks

Pantry

- All-purpose flour, for dusting countertop
- Salt and pepper
- 2 TB coarsely cracked black peppercorns
- 3 TB olive oil
- 1 ¼ cups mayonnaise
- ½ cup Italian bread crumbs
- 1 TSP Old Bay seasoning
- 1/8 TSP dried tarragon
- ¼ TSP dried thyme
- 1/8 TSP garlic powder
- 1 TSP Worcestershire Sauce
- 1 TB plus ½ TSP Dijon mustard
- 3 TB cornichons (or small dill pickles)

Seafood

- 16 ounces, fresh lump crab
*** When purchasing crab, I suggest looking by the seafood counter for it. I do not recommend the canned version. If cost is a concern, just make ½ the recipe.*

Specialty

- ½ cup basil pesto (store bought or homemade)
- Balsamic glaze (I buy the one from Trader Joe's)
- Cooking spray

For the cocktail I have given you two choices. I will be demonstrating the Cranberry Mojito!

You will need these ingredients for 1 Cranberry Mojito:

- | | |
|--------------------------|------------------------------|
| 1 TB simple syrup | 8 mint leaves |
| 1 ½ ounces light rum | 2 ounces chilled tonic water |
| 3 ounces cranberry juice | Squeeze of fresh lime |

Equipment List

Pots and Pans

- Cast iron skillet
- Small saucepan

Baking

- Cookie sheet
- Jelly roll pan

Utensils

- Spatula
- Measuring spoons and cups
- Mixing bowls, various
- Butcher's twine
- Rolling Pin
- Cutting board
- Chef's knife

Specialty

- Cocktail shaker
- Jigger
- Parchment paper

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.

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?”

- **Preheat the oven to 375°F**
- **Shred the mozzarella cheese for the caprese puffs**
- **I recommend you cut the puff pastry sheets into 3” squares**
- **Slice the cherry tomatoes in half**
- **Chop the prosciutto**
- **Bring the steaks out of the refrigerator to bring them up to room temperature**
- **Pick through the crab for any shells**

Prosciutto Caprese Puffs

Makes 12 Puffs

1 box Pepperidge Farm Puff Pastry (2 sheets) thawed
½ cup basil pesto (homemade or store bought)
4 ounces shredded mozzarella cheese (low-moisture)
2 ounces prosciutto, chopped
1 cup cherry tomatoes, halved
1 egg, beaten
Salt and pepper
Flour, for dusting

Preheat oven to 375°F.

On a lightly floured surface, roll out the puff pastry squares slightly larger. Cut each piece into 12 squares, about 3” square, making 24 small squares of pastry.

Cut the tomatoes in half and season with salt and pepper. Set aside

On 12 squares, spread about ¾ TB of pesto on each leaving a ¼” border. Next top with chopped prosciutto, a sprinkling of cheese and a few cherry tomato halves.

Brush the edges of each pastry with beaten egg. Cover each pastry with another pastry square. Close the edges by pressing the edges with the tines of a fork. Brush the top with additional beaten egg. Cut a small slit on the top. Place on a parchment lined baking sheet. Sprinkle each with salt and pepper.

Bake 18 – 20 minutes, or until lightly brown and puffed. Remove from oven and serve. May be served warm or at room temperature.

Filet Mignon Bites with Blue Cheese and Arugula

2, 4 -5 ounce filet mignon steaks
¼ cup blue cheese
3 TB olive oil
2 TB coarsely ground black pepper (or crushed peppercorns)
¼ TSP Kosher salt
2 cups Arugula
Balsamic glaze

Tie each filet around the middle to maintain its circular shape.

In a small saucepan, heat the olive oil, salt and black pepper over low heat, about 2 -3 minutes. Once fragrant remove from the heat and let cool.

Preheat the oven to 450°.

Heat a heavy bottom skillet over high heat.

Dip the steaks in the cooled peppered olive oil on all sides.

(You do not need to add anything to the pan because the steaks are well-coated with olive oil.)

Sear the coated steaks on each side 3 minutes, top and bottom. Place the skillet with the steaks into the oven and cook an additional 5 minutes for medium rare.

Remove the skillet from the oven and place the steaks on a cutting board. Let the steaks rest 15 minutes.

Remove the twine. Slice each steak into thin strips, about 6 – 7 slices per steak.

Lay each steak piece flat. Press 1 TSP of blue cheese across the steak. Place a small bunch of arugula at one end and roll up tightly. Press firmly at the base of the roll and squeeze the edge closed with a small piece of cheese. You can serve them like this, but it can be a large bite. You may cut the rolls in half.

Stand the rolls, cut side down on a platter. Garnish with balsamic glaze.

Mini Crab Cake Bites with Remoulade Sauce

Makes about 22, 1-ounce bites (This recipe can easily be halved)

16 ounces, fresh lump crab meat
1 egg
½ cup mayonnaise
½ cup Italian bread crumbs
1 TSP Old Bay seasoning
1/8 TSP dried tarragon
¼ TSP dried thyme
1/8 TSP garlic powder
½ TSP Dijon mustard
1 TSP Worcestershire sauce
2 TB unsalted butter, cut into small cubes

Preheat the oven to broil.

Place the crab meat in a medium size bowl and check for any pieces of shell.

In a separate bowl, beat the egg, and then whisk in the mayonnaise. Add the breadcrumbs, seasoning, herbs, garlic powder, mustard and Worcestershire sauce. Combine with a spatula until well mixed. Take about a ¼ of the mixture and gently fold it into the crabmeat. Continue combining ¼ at a time until the mixture is fully combined with the crab. Try not to break up the crab too much. Shape the mixture into 1-ounce balls.

Place them on a greased jelly roll pan. Broil them for about 7 minutes, rotating the pan halfway through the cooking time. If you see the tops are getting too brown, lower the rack in the oven. You are just cooking the egg mixture. The crab is already fully cooked.

Remove from the pan and serve with sauce and a toothpick.

Remoulade Sauce

¾ cup mayonnaise
3 TB cornichons, chopped fine
1 TB fresh lemon juice
1 TB Dijon mustard
Optional – you can add a few dashes of hot sauce
Combine all the ingredients in a small bowl. Refrigerate until ready to serve.

NOTE: When purchasing crab, I suggest looking by the seafood counter for it. I do not recommend the canned version.

Poinsettia Cocktail

Makes 1 cocktail

1.5 oz triple sec

¼ cup cranberry juice

½ cup prosecco or champagne

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

Cranberry Mojito

Makes 1 Serving

1 TB simple syrup

1 ½ ounces light rum

3 ounces cranberry juice

8 mint leaves

2 ounces chilled tonic water

Squeeze of fresh lime

In a tall glass muddle the mint leaves and simple syrup. Add the rum and cranberry juice. Stir. Then add some ice and top with the tonic water and a squeeze of lime.

**To make simple syrup, add ½ cup sugar and 1/2 cup water to a small saucepan. Bring it up to a boil and cook until the sugar has dissolved. Remove from the stove. Cool and place in an airtight jar. The syrup is best kept in the refrigerator.

Extra Materials: Holiday Entertaining Tips

Appetizers

Passed appetizers –

Temperature:

I prefer to prepare cold or room temperature recipes so that I do not have to worry about keeping them warm for extended periods of time and you can make them ahead

Size:

I select recipes that can easily be eaten in 1 – 2 bites and will not drop on the floor when you bite it, keeping hands clean for meeting and greeting other guests.

Dinner Party Recipe Selection

- When selecting your menu, try to select items that can be made ahead.
- Also do not have multiple items that need to be finished at the same time in the oven at different temperatures
- Never try a new recipe when entertaining, always try it at least once before to work out any issues

Buffet Tips

- Depending on your seating, assume that guests may be eating standing up so all dishes should be made so that they can be consumed without cutting
- Prepare the buffet table the day before including the linens, placing the serving pieces on the table, label each dish with what will fill it
- I place the plates at the beginning of the buffet and the silverware at the end to keep hands unencumbered, I also roll fabric napkins with the silverware so it is easier to pick up
- Separate beverages and food, it helps with the flow and prevents everyone standing in one small area