**Ultimate Crab Crostini**

Makes about 3 cups

1 small leek, washed and thinly sliced

1 cup Vidalia or sweet onion, diced

1 cup coarsely chopped spinach leaves

8 oz brie, diced

1 clove garlic, minced

2-3 tbps white wine

1/3 cup heavy cream

2 tbsp chopped parsley

1 tbsp Dijon mustard

Dash of tabasco sauce

8 ounces fresh jumbo crab meat, picked over and crumbled slightly

1 baguette, thinly sliced, and toasted if desired

Preheat oven to 400F.

In a large heavy skillet, cook the leek, onion and garlic over moderate heating stirring until pale golden brown; stir in the spinach. Add the wine, and cook for about 3 minutes. Add cream and bring to a boil. Add the brie, until it just begins to melt. Remove from the heat, and stir in the Dijon mustard, tabasco and crab meat.

Spread about a heaping tablespoon of the crab mixture onto each baguette slice, and place them onto a rimmed baking sheet. Heat in the oven until lightly browned, about 8-10 minutes. Serve immediately.

Note: Conversely, you can double this recipe and place into a shallow pie plate, and heat for 20-30 minutes or until hot and bubbly and serve with the baguette slices on the side as a dip.

Mixed greens with Roasted Beets and Candied Pecans

8 servings

**Ingredients**

4 beets ( each about the size of an apple)

1 cup pecans

1/3 cup sugar

3 tbsp butter

Salt and pepper to taste

2/3 cup balsamic vinegar

1 Tbsp. Dijon mustard

1/4 cup vinegar, red or white wine, sherry or balsamic

½ cup extra virgin olive oil

¼ cup canola oil

8-10 cups assorted greens and herbs (frisse, arugula, endive, mesclune)

8 oz crumbled blue, goats or feta cheese.

**Procedure**

Preheat oven to 400°F.

Wrap the beets in foil, and roast in the oven for 45 minutes to 1 hour, or until they can be pierced easily with a knife. Cool slightly, and peel. Then slice, and set aside.

Place the pecans into a nonstick saucepan with the sugar and the butter. Stir to dissolve the sugar, and bring to a boil. Reduce the heat to a simmer and cook for about 5-7 minutes, or until golden and almost dry. Season with salt and pepper to taste.

Mix together mustard and vinegar. Whisk in the oils. Adjust seasoning, and set aside until ready to serve. Toss the dressing with the greens, and plate.

Transfer the sliced beets and pecans to the salad plate over the greens. Sprinkle with cheese, and serve immediately.

**SOUS VIDE STEAK RECIPE**

2 filet mignon, rib eye, or NY strip steaks, each about 1 ½” thick

1 Tbsp olive oil

Salt/ Black pepper

Optional:2 small garlic cloves crushed; Fresh thyme, or other seasonings and herbs you like

1 gallon-size freezer bag

**INSTRUCTIONS**

* Start your water bath with hot water from your tap. Set your sous vide cooker temperature 2-3 degrees lower than your target meat doneness temp. **130 for medium rare, 135 for medium**
* Add the oil to the bag.
* Liberally salt and pepper the steak; and add desired herbs. Place the steaks in the bag, and when your water bath has come to temp, carefully lower your steak in its bag into the water, pressing on the bag to further expel air from it. A wooden spoon can be useful for this if the water is too hot for you.
* Clip the bag to the edge of the pot and set your desired temperature. Allow the steak to cook. Most 2-inch steaks will take 1 ½-2 hours
* As the meat nears its target temperature, prepare an ice bath of equal parts ice and water.
* When your machines alarm sounds, remove your steak bag from the cooker and plunge it into the ice bath. Let it sit for at least 1-2 minutes to allow the exterior to cool.
* **To Cook**
* As you remove the steak from the bag, pick off any whole herbs that may cling to the surface, and put it into the hot skillet. Increase heat to high.

Let the steak sear for 1 minute or until a good chocolate brown is achieved. Flip the steak and sear another 1 minute. If you are preparing multiple steaks, do not crowd the pan! Base how many steaks you sear at a time on the size of your pan and the size of your steaks. When a good crust has formed on both sides, remove your steak from the pan and let your steak rest for 5 minutes. Meanwhile make a pan sauce in the sauté pan.

**Herbed truffle butter**

**Serves 8**

8 tablespoons unsalted butter, room temperature

2-3 Tbsp. chopped parsley  
1 head roasted garlic\*  
1 tsp. truffle salt

1 tsp truffle oil

1. In a bowl combine butter, parsley, garlic, truffle salt and oil and mix well, Shape into a 1 ½ inch round log, refrigerate until ready to serve.

**For the roasted garlic:**

* Preheat oven to 400 degrees F.
* Cut tips off tops of garlic to expose the openings, drizzle top with olive oil, and wrap in aluminum foil.
* Bake for 30-35 minutes, or until soft.
* Let garlic cool.
* Squeeze out garlic into a bowl or a food processor. Add parsley, butter, truffle salt and oil. Pulse until smooth, if using food processor – stir well if mixing by hand.

***Creamy Mashed Idaho Potatoes***

**8-10 servings**

**Ingredients**

5 lbs. Idaho potatoes

Flavor Variation\*

12 Tbsp. soft butter

1 ½-2 cups hot milk or cream

Salt and pepper to taste

2 Tbsp. chopped chives

**Procedure**

1. Peel potatoes and cut into 2-inch cubes. Place potatoes in a heavy saucepan (equipped with a tight fitting lid). Add about 2 inches of cold water and sprinkle with kosher salt and pepper.

2. Cover the saucepan and place over high heat. When you see steam escaping from the lid (no peaking!) immediately reduce flame to low and cook the potatoes about 20-22 minutes or until fork tender.

3. Drain any excess water from the potatoes and place back on heat to dry (30 seconds). Using a potato masher or ricer; mash potatoes until smooth. Add flavor variation\* and butter and continue to mash, and slowly beat in the warm milk, season potatoes, add chives and serve with roasted meats or chicken. Potatoes can be kept warm over a flame tamer or in a very low oven (275 degrees F.) or dotted with butter and reheated in a 350 degree oven for 20-25 minutes.

* **Roasted Garlic**: Place 15-16 cloves in an oven to table dish drizzle with olive oil and add ½ cup water. Roast in a 350ºF oven for 30-35 minutes adding water if needed until garlic is very tender.
* **Wasabi**: Add 1 Tabp. Wasabi paste to potatoes
* **Horeseradish**: Add 2 Tbsp. prerapred horseradish to potatoes.
* **Parmesan Peppercorn**: Add ½ cup grated Parmesan and 2 tsp. cracked black pepper to potatoes.
* **Pesto**: Add 2 Tbsp, prepared pesto and1/2 cup grated Paremsan to potatoes.

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**Honey Roasted Glazed Carrots**

Serves 4

1 lb carrots, (baby carrots, or large carrots, peeled, and thickly sliced on the diagonal)

6 tbsp butter ( ¾ of a stick)

¼ cup honey

Salt and pepper to taste

Freshly chopped parsley or thyme

In a medium skillet or saucepan, melt the butter with the honey. Divide this mixture in half, and toss with the carrots. Place onto a rimmed baking sheet and roast in a 400F oven for 35-40 minutes, or until carrots are cooked through. Toss with the reserved honey/butter mixture, and Season with salt and pepper and garnish with the parsley. Serve immediately.

**Basic Bread Pudding**

(5-6 servings)

5-6 cups Brioche or challah bread cut into 1 inch cubes

6 eggs

2/3 cup sugar

3 cups mik (or combination of milk and cream)

2 tsp vanilla

1 cup plumped raisins

Procedure:

1. Preheat oven to 350°F. Lightly grease a loaf pan (9 x 5).
2. Place the bread in a large bowl. Gradually whisk sugar into eggs; add milk and vanilla and pour over bread cubes. Let stand for 25-30 minutes.
3. Stir raisins into bread mixture and pour into prepared pan. Place loaf pan into a larger pan filled with boiling water to reach halfway up the side of the loaf pan. Bake for 40-45 minutes or until the center of the pudding comes out clean when a knife is inserted into it.
4. Remove pudding from water bath and let stand for 15 minutes before unmolding. Slice pudding and serve alone, or with ice cream, caramel sauce or a fruit sauce.

Note: Pudding can be made into individual serving by using 6 ramekins or soufflé dishes- placing about 1 cup of the bread cubes into each, dividing the egg mixture evenly between them and cooking on a rimmed baking sheet for about 30 minutes.

Pudding can be made ahead and reheated by wrapping in foil and heating for 15 minutes in a preheated 325°F oven.

**Sea Salted Caramel Sauce**

**Makes 3 cups**

1 ½ cups sugar

1 tbsp corn syrup

½ cup water

1 cup c heavy cream

1 tablespoon vanilla extract

Sea salt to taste

**Caramel Sauce:**  
1. Put 1 ½ cups of the sugar 1 Tbsp. corn syrup and water in a heavy medium saucepan over medium heat. Leave undisturbed until the sugar begins to melt and darken. Gently shake the pan to distribute the sugar and to keep the melted sugar from burning. When all the sugar has melted and the caramel is very dark amber, remove from the heat.  
  
2. Slowly add the cream, stirring constantly. Be careful, as the caramel tends to boil upwards. Don't worry if the caramel hardens; it will melt as the sauce boils.  
Return the pan to the heat and keep the sauce at a gentle boil. Stir constantly until the sauce is smooth. Remove from the heat stir in the vanilla and the salt, and set aside for at least 30 minutes, stirring often, until the sauce is barely warm to the touch.