



Crostini with Mascarpone Mushrooms

2 tablespoons salted butter
1 medium shallot, finely chopped
½ pound sliced button, cremini or other mushrooms
Kosher salt and black pepper
Zest of ½ lemon
Juice of ½ lemon
1 teaspoon chopped fresh thyme
⅓ cup mascarpone, room temperature
2 teaspoons chopped fresh parsley, divided use

Sliced, toasted baguette (crostini), for serving

Melt butter in a medium skillet over medium heat. Add shallots and stir until softened, about 1-2 minutes. Add mushrooms and season well with salt and pepper. Cook, stirring frequently, until mushrooms give up their liquid and liquid mostly evaporates, about 3-4 minutes.

Add lemon zest, lemon juice and thyme and stir. Add mascarpone and stir until melted and sauce coats the mushrooms, about 1 minute. Remove from heat and stir in half the parsley.

Spoon mushrooms onto crostini, sprinkle with remaining parsley and serve warm.

Serves 2-3 as an appetizer

Note:

Mascarpone Mushrooms also make a great side dish for grilled steaks and roasted meats.

Filet Mignon with Red Wine, Olives and Pepperoncini

½ cup dry red wine
1 tablespoon tomato paste
8 kalamata olives, pitted
1 large pepperoncini
2 filet mignon steaks, 5-6 ounces each, sliced horizontally into 2 medallions
Salt and pepper, to taste
1 tablespoon olive oil

Pour wine into a glass measuring cup. Whisk in tomato paste until smooth. Coarsely chop olives. Cut pepperoncini lengthwise in half; seed and chop. Dry steaks with paper towels. Season with salt and pepper to taste. Set aside.

Heat olive oil in a small/medium heavy skillet over medium-high heat until very hot. Add steaks without crowding. Deeply brown first side, 3-4 minutes. Turn and brown 2-3 minutes more. Steaks will be medium-rare to medium. Transfer to a plate.

Wipe fat from skillet. Reduce heat to medium and stir in olives and pepperoncini. Immediately add wine mixture. Cook down, stirring occasionally, adding plate juices, until lightly thickened and richly colored, 2-4 minutes. Pour sauce over steaks and serve warm.

Serves 2

Herbed Goat Cheese Mashed Potatoes

1 pound Yukon Gold potatoes, peeled if desired, and cut in 1-inch dice
½ cup half-and-half
1 package (4 ounces) goat cheese with garlic and herbs, at room temperature
Salt and black pepper, to taste

Place potatoes in a saucepan, cover with water, bring to a boil, add salt and simmer 15-20 minutes, until tender when pierced with a fork. Drain potatoes well.

Add half-and-half and goat cheese. Mash with a potato masher until mostly smooth. Season to taste with salt and pepper. Serve warm.

Serves 2-3

Chocolate Raspberry Swirl Bars

1 cup (168 grams) bittersweet or semisweet chocolate chips
½ cup salted butter (8 tablespoons)
1 cup (200 grams) sugar
1 teaspoon vanilla extract
2 large eggs
1 cup (120 grams) all-purpose flour
¼ cup raspberry preserves, stirred well

Preheat oven to 350°. Grease an 8x8-inch baking dish.

Place chocolate chips and butter in a glass bowl and microwave in 30-45 second intervals, stirring each time, until melted and smooth. Stir in sugar and vanilla. Add eggs, one at a time, mixing well after each addition. Add flour and mix well.

Spread batter into prepared baking dish. Drop spoonfuls of preserves over batter; pull a knife through batter to create a swirled effect. Bake 35-40 minutes or until cake just begins to pull away from sides of pan. Cool completely and cut into bars.

Makes 12 bars

Negroni Cocktail

1 part gin
1 part Campari
1 part sweet red vermouth

Orange wedges, for garnish

Pour ingredients over ice in a rocks glass and stir or combine ingredients in a shaker filled with ice, shake well and strain into a coupe. Garnish with an orange wedge.

Prepare for class:

- Read through recipes in advance
- Have ingredients measured and equipment ready
- Buy sliced mushrooms or slice before class
- Have baguette slices toasted or buy crostini
- Scrub potatoes before class
- Preheat oven to 350°
- We will chop, slice, dice, etc the remaining ingredients during class

Equipment:

- Cutting board
- Chef's knife and paring knife
- 1 or 2 small/medium skillets (can wash between use, if needed)
- Spatula
- Wooden spoon
- Small whisk
- Liquid measuring cup
- Paper towels
- Tongs
- 3-quart saucepan
- Vegetable peeler (optional, for peeling potatoes if desired)
- Table knife, fork and spoon
- Potato masher
- 8x8-inch baking dish
- Nonstick spray
- Medium glass bowl (microwave safe)