



Crab Stuffed Mushrooms with Crispy Bread Crumbs

18 large mushrooms, stems removed and reserved
1 tablespoon olive oil
2 large shallots, minced
3 cloves garlic, finely chopped
½ cup finely diced roasted peppers
1 egg, lightly beaten
2 tablespoons minced fresh parsley
1 teaspoon garlic and onion powder
½ pound lump crabmeat
1 to 2 cups fresh breadcrumbs, or as needed
½ cup panko breadcrumbs
2 tablespoons parmesan cheese
1 tablespoon olive oil
Sea salt and freshly ground black pepper

½ cup mayonnaise
½ garlic clove, finely minced
1 teaspoon lemon juice
1 teaspoon honey

- In a food processor, finely chop the mushroom stems. Heat oil in a skillet over medium-high heat. Add mushroom stems, shallots and garlic; cook until lightly browned and no moisture remains. Transfer to a mixing bowl.
- Stir in the peppers, egg, parsley and spices; season with salt and pepper. Gently fold in the crab and enough breadcrumbs to bind. Divide filling among mushroom caps; place on a sheet pan.
- Preheat oven to 375 degrees. Mix together panko, parmesan and olive oil; sprinkle over mushrooms. Bake until mushrooms are tender and topping is nicely browned.
- Mix together mayonnaise, garlic, lemon juice and honey in a small bowl; season with salt and pepper. Serve mushrooms garnished with aioli.

Smoked Salmon Flatbreads with Crispy Bacon and Horseradish Cream

½ pound bacon
½ pound onions, thinly sliced
1 tablespoon minced fresh thyme
4 flatbreads
½ pound flaked salmon
8 ounces grated hot honey cheese
2 to 3 tablespoons minced chives
Sea salt and freshly ground black pepper

- Add bacon to cold skillet and place over medium heat. Cook until most of the fat has rendered.
- Add onions; cook, stirring occasionally, until deep golden brown, about 30 minutes.
- Season with thyme, salt and pepper. Remove from heat; let cool.
- Preheat oven to 400 degrees. Divide onions among flatbreads; top with salmon and cheese.
- Bake until golden; serve topped with horseradish cream sauce and minced chives.

*Gratuity is not required but it is appreciated.
If you enjoyed the class, please consider leaving a tip for your chef/assistant.*



Stout Braised Lamb with Carrots and Leeks

4 lamb shanks
2 tablespoons extra-virgin olive oil
1 large onion, diced
1 large carrot, diced
4 cloves garlic
1 bottle traditional Irish stout
1 to 2 cups lamb or chicken stock, or as needed
¼ cup roux
Fresh rosemary
Sea salt and freshly ground black pepper

- Preheat oven to 325 degrees. Season lamb with salt and pepper.
- Heat oil in a Dutch oven over high heat until hot but not smoking. Brown lamb on all sides; remove from pan.
- Add onions, carrots and garlic. Cook until lightly browned. Add the stout and bring to simmer; reduced by one-third.
- Add back the shanks and enough stock so liquid comes halfway up the sides of the meat. Transfer to the oven and cook, covered, until tender, about 3 hours.
- Remove from oven and let stand 10 minutes. Remove shanks; transfer liquid to saucepan. Skim off excess fat from surface of sauce; whisk in roux. Bring sauce to a simmer; cook until.
- Season with rosemary, salt and pepper. Serve over lamb.

Brown Bread

1-¾ cups all purpose flour
1-¾ cups whole wheat flour
2 tablespoons old-fashioned oats
2 tablespoons packed dark brown sugar
2 tablespoons molasses
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon salt
4 tablespoons chilled unsalted butter, cut into pieces
¼ cup golden raisins, optional
¼ ground walnuts, optional
2 cups buttermilk, approximately

- Preheat oven to 375 degrees. Combine first 7 ingredients in large bowl; mix well. Add butter; rub in with fingertips until mixture resembles fine meal. Stir in raisins, nuts and enough buttermilk to form soft dough. Form into a round and transfer dough to a sheet pan lined with silpat.
- Bake until bread is dark brown and tester inserted into center comes out clean, about 45 to 50 minutes (the bread should sound hollow when tapped on bottom). Turn bread out of pan and cool right side up on rack.

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Warm Chocolate Chunk Brownies with Baileys Cream

6 ounces unsweetened chocolate
1½ sticks unsalted butter
4 large eggs
1 tablespoon vanilla
½ teaspoon salt
2 cups sugar
1½ cups all-purpose flour
¾ cup chopped walnuts
¾ cup bittersweet Belgian chocolate chips

- Preheat oven to 350 degrees. Butter a 9x13-inch baking pan.
- Melt the chocolate and butter in a saucepan over low heat; stir until smooth and then cool.
- Beat together the eggs, vanilla, salt and sugar, about 8 to 10 minutes. Stir in the chocolate; fold in the flour, nuts and chocolate chunks.
- Transfer to a pan. Bake 25 to 30 minutes or until set but center is still moist. Let cool 2 to 3 hours. Cut into squares.

Crème Anglaise

½ cup sugar
5 egg yolks
2 cups half and half
1 teaspoon vanilla

- Whisk together sugar and egg yolks until pale yellow.
- Heat half and half in heavy saucepan until barely simmering. Whisk some of the hot cream into sugar mixture. Pour mixture back into saucepan.
- Cook, stirring continuously, until thickened. Let cool.

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