



Conquering Cuisine

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Whisky Flambéed Shrimp with Roasted Red and Yellow Pepper Relish

6 plum tomatoes, halved	½ cup diced roasted red peppers
2 teaspoons onion powder	½ cup diced roasted yellow peppers
2 teaspoons garlic powder	1 small shallot, minced
1 teaspoon dried thyme	2 tablespoons prepared pesto
Pinch of crushed red pepper	1 tablespoon balsamic glaze
2 to 3 tablespoons olive oil	
Sea salt and freshly ground pepper	
	1 pound large shrimp, peeled and deveined
	3 tablespoons olive oil
	3 cloves garlic, minced
	1 tablespoon herb spice mix
	Splash of whisky

- Preheat oven to 375 degrees. Arrange tomatoes, cut side up, on baking sheet. Season with spices; drizzle with olive oil. Roast for 45 to 50 minutes or until lightly golden and beginning to burst. Let cool; chop.
- Toss shrimp with oil, garlic, spices; let marinate, refrigerated, for two hours.
- Stir together peppers, shallots, pesto and balsamic glaze. Season with salt and pepper.
- Preheat saute pan to medium high heat. Saute shrimp until golden and almost cooked through. Add the wine; reduced by half. Stir in tomatoes; simmer until flavors combine.

Green Leaf Lettuce and Arugula Salad with Herbed Vinaigrette

¼ cup white balsamic vinegar
1 tablespoon Dijon mustard
½ tablespoon Worcestershire
1 garlic clove, minced
1 teaspoon anchovy paste
1 teaspoon each onion and garlic powder
¾ cup extra virgin olive oil
2 tablespoon minced fresh chives
Salt and pepper

4 cups mixed greens
1 cup arugula
2 beets, diced
½ cup coarsely grated parmesan
½ cup toasted sliced almonds

- Add vinegar, mustard, Worcestershire, garlic, anchovy paste and spices to jar of a blender. Pulse until smooth. Season with salt and pepper.
- With machine running, slowly add olive oil. Mix in chives; adjust seasoning.
- Add greens, beets, parmesan and almonds to a large mixing bowl.
- Toss with enough dressing to coat the leaves. Serve immediately.

Gratuity is appreciated.

If you enjoyed the class, please consider tipping your chef/server.



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Seared Filet with Mushrooms and Red Wine Pan Sauce

1 filet roast, trimmed
1 tablespoon olive oil
¼ cup dry red wine
6 beef stock or demi-glace
2 tablespoons heavy cream
4 ounces button mushrooms, thinly sliced
1 shallot, minced
1 clove garlic, minced
2 sprigs fresh thyme, leaves only
Salt and pepper

- Preheat oven to 350 degrees.
- Bring a saute pan to medium-high heat; add 2 teaspoons olive oil. Season filet with salt and pepper.
- Cook beef, turning once until nicely caramelized; transfer to oven and cook to desired temperature. Remove from pan and transfer to a cutting board; keep warm.
- Bring saute pan back to medium heat. Add mushrooms, shallots and garlic to pan; cook, stirring occasionally, until mushrooms are golden brown and tender.
- Add wine; cook, scraping up any brown bits on the bottom of the pan, until reduced by half.
- Add the stock and heavy cream and cook until thickened.
- Remove from heat; season with thyme, salt and pepper. Carve filet; serve with sauce.

Potato Gratin with Roasted Fennel

3 to 4 tablespoons olive oil
½ pound onions, sliced
3 cups roasted sliced fennel
2 pounds Yukon Gold potatoes, peeled and thinly sliced
2 to 3 cups grated gruyere cheese
Fresh thyme
1½ to 2 cups heavy cream
Salt and pepper

- Preheat oven to 350 degrees. Butter a 10-inch au gratin dish.
- Add some of the olive oil to saute pan. Bring to medium low heat and add the onions. Cook, stirring occasionally, until onions are nicely browned. Season with salt and pepper; transfer to a bowl.
- Increase heat to medium high and add remaining oil to pan. Cook mushrooms until they are nicely golden and have given up all their liquid. Season with salt and pepper; let cool.
- Layer one-third of the potatoes, slightly overlapping, on the bottom of the dish. Season with salt and pepper. Top with one-third of the cheese and one-half of the onions and mushrooms. Repeat. Top with remaining potatoes and cheese. Pour cream over top; season with salt and pepper.
- Cover casserole with foil. Bake 50 minutes to an hour; remove foil and continue baking until bubbly and golden. Let stand 10 minutes. Serve.

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Mixed Berry Filled Sweet Crepes with Port Syrup and Fresh Whipped Cream

6 large eggs
1 cup all-purpose flour
1 cup whole milk
1 tablespoons sugar
½ teaspoon vanilla extract
Butter, softened

2 pounds mixed fresh berries
1 cup sugar
3 tablespoon cornstarch, plus more if needed
1 tablespoon lemon juice
1 tablespoon minced fresh mint

Port syrup

Whipped cream

- Add crepe ingredients to jar of a blender; puree until smooth. Let stand at least 20 minutes.
- Lightly butter a crêpe pan. Heat pan over moderately high heat until butter is hot but not smoking.
- Ladle batter into pan, immediately tilting and rotating skillet to coat bottom. Cook until crêpe is set and golden around edges. Loosen the edges of crêpe; carefully flip over. Cook until underside is set, about 20 seconds more. Transfer to a plate; repeat with remaining batter.
- Add berries and sugar to a saucepan. Bring to a simmer over medium heat. Cook just until berries break down. Stir together the cornstarch and lemon juice. Add to berries; simmer until thickened. Stir in mint.

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