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Cuban Egg Rolls with Mojo Mustard

Egg Rolls

½ pound roasted pork, finely chopped
½ pound smoked pork, finely chopped
¼ pound gruyere cheese
3 tablespoon sweet pick relish
8 egg roll wrappers
Vegetable oil, for frying

Mojo Mustard

½ cup Dijon or yellow mustard
¼ cup whole grain mustard
1 tablespoon honey
2 teaspoons Sriracha
1 teaspoon minced chives
½ teaspoon ground cumin
Zest and juice of 1 lime
1 clove garlic, minced
Sea salt and freshly ground black pepper

- Stir together the first four ingredients. Lay wrappers on clean work surface.
- Divide filling amongst them. Brush top corner with water; roll up and press to seal. Transfer to a cookie sheet, seam side down, and let rest, refrigerated for 20 minutes.
- Stir together the mustard, honey, Sriracha, chives, cumin, zest, juice and garlic; season with salt and pepper.
- Bring oil to 350 degrees; fry egg rolls until golden. Serve with mojo mustard.

Chopped Salad with Egg, Bacon and Creamy Blue Cheese Dressing

2 cups sour cream
1 cup Greek yogurt
1 teaspoon Crystal or Frank's sauce
2 tablespoons Worcestershire sauce
1 teaspoon each onion and garlic powder
7 ounces blue cheese, crumbled
Minced fresh chives and dill
Sea salt and freshly ground pepper

1 head romaine, chopped
2 plum tomatoes, chopped
1 small onion, thinly sliced
1 cup croutons
Cooked bacon, crumbled
Hard boiled eggs, chopped

- In a large mixing bowl, whisk together the mayonnaise and sour cream.
- Add the buttermilk, hot sauce, Worcestershire and spices. Whisk until well mixed; season with salt and pepper.
- Using a rubber spatula, gently fold in the blue cheese.
- Toss lettuce, tomatoes, onions and croutons with some of the dressing (reserved remaining). Serve garnished with bacon and eggs.

Gratuity is not included but is appreciated.



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Roasted Filet with Tomato Compote

1 package cherry tomatoes, cut in half
2 tablespoons olive oil
2 cloves garlic
1 teaspoon fresh herbs
½ teaspoon onion and garlic powder
1 tablespoon balsamic glaze
1 to 2 tablespoons extra-virgin olive oil
4 (8-ounce) fillets
Sea salt and freshly ground black pepper

- Preheat oven to 350 degrees. Toss tomatoes with olive oil, garlic, spices and herbs; season with salt and pepper.
- Transfer to a baking sheet and roast until tender, about 40 to 50 minutes. Remove from oven; let cool.
- Add minced onions and tomatoes to a mixing bowl. Stir in glaze and olive oil; adjust seasoning.
- Preheat oven to 400 degrees. Rub filet with a little oil; season with salt and pepper.
- Bring a heavy skillet to medium heat and add the remaining oil. Cook the filet, turning once, until golden brown.
- Transfer to oven and cook to desired doneness (122 degrees for medium-rare). Remove pan from oven and let rest.
- Slice; serve steaks topped with tomato compote.

Blueberry Compote

2 cups fresh blueberries
3 tablespoons water
¼ cup sugar
2 teaspoons lemon juice
Fresh mint

- Add blueberries, water, sugar and lemon juice to a saucepan.
- Bring to a simmer; cook until berries break down. Add mint; let cool.

Gratuity is not included but is appreciated.