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Crab Stuffed Mushrooms

1 egg yolk
1 teaspoon Worcestershire sauce
1 teaspoon fresh lemon juice
1 teaspoon Dijon mustard
1 tablespoon minced shallot
1 tablespoon minced fresh dill
1 tablespoon minced fresh chives
½ teaspoon each onion and garlic powder
½ pound lump crabmeat
½ cup fresh bread crumbs, or as needed
18 large mushrooms
Sea salt and freshly ground black pepper

- In a small bowl, stir together the egg yolk, Worcestershire, lemon juice, Dijon, shallots, herbs and spices. Season with salt and pepper. Gently fold in crab; mix in just enough bread crumbs to bind the mixture. Form into cakes.
- Preheat oven to 350 degrees. Remove stems from mushrooms. Dollop filling into mushroom caps.
- Transfer mushrooms to baking sheet. Bake until golden. Serve with sauce.

Sweet Corn Sauce

1 tablespoon butter
1 shallot, minced
1 ear of corn, kernels cut from cob
2 cloves garlic, minced
½ cup white wine
1 cup heavy cream
Minced fresh chives
Sea salt and freshly ground black pepper

- Bring a small saucepan to medium heat and add the butter.
- Cook the shallots until softened; add the corn and cook until tender. Add the garlic; cook 1 minute more.
- Add the wine and cook until reduced by half. Add the cream; cook until reduced by one-third.
- Remove from heat; puree. Season with parsley, salt and pepper.

Caesar Dressing

¼ cup mayonnaise	Zest and juice of ½ lemon
3 cloves garlic, minced	¼ cup extra virgin olive oil
1 tablespoon white wine vinegar	¼ cup canola oil
1 tablespoon Dijon mustard	¼ cup freshly grated parmesan cheese
1 teaspoon Worcestershire sauce	Salt and pepper
1 teaspoon anchovy paste	

- Add mayonnaise, garlic, lemon juice, vinegar, mustard and Worcestershire sauce to a mixing bowl. Whisk ingredients until combined.
- Add oil slowly, whisking, until combined. Stir in cheese. Season with salt and pepper.

Gratuity is not included but is appreciated.

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Braised Short Ribs with Pearl Onions

2 tablespoons olive oil, divided
2 pounds boneless short ribs
1 large onion, diced
3 carrots, peeled and diced
4 whole cloves garlic
1 cup Sangiovese wine
2 cups demi-glace
10 sprigs fresh thyme
Sea salt and freshly ground pepper

- Preheat oven to 325 degrees. Bring a heavy Dutch oven to medium heat; add 1 tablespoon olive oil. Season beef with salt and pepper; cook, turning occasionally, until nicely browned. Remove from pan.
- Add remaining oil; cooking onions and carrots, stirring occasionally, until nicely browned. Add garlic; cook 1 minute more.
- Add wine; cook until reduced by half. Add demi-glace, thyme and reserved beef; bring back to a simmer.
- Transfer to oven. Cook, covered, until beef is tender, about 2½ hours. Remove from oven. Using a slotted spoon; transfer meat and vegetables to serving dish. Stain fat from surface over sauce; discard. Pour sauce over beef and vegetables.

Roast Pork with Plum Stuffing and Shallot and Armagnac Sauce

1 tablespoon olive oil	1 tablespoon olive oil
1 large onion, finely diced	1 shallot, minced
2 cloves garlic, minced	2 cloves garlic, crushed
2 cups cooked wild rice	¼ cup Armagnac
½ cup diced dried plums	½ cup rich chicken stock
¼ cup diced dried apricots	4 tablespoons cold butter
¼ cup chopped walnuts	2 tablespoon minced fresh chives
¼ cup grated parmesan cheese	Sea salt and freshly ground black pepper
½ boneless pork loin, butterflied	
¼ cup white wine	
¼ cup chicken stock	

- Bring a saute pan to medium heat and add 1 tablespoon of the oil; cook the onions until nicely caramelized. Transfer to a mixing bowl. Stir in rice, dried fruit, apricots, walnuts and cheese. Season with salt and pepper.
- Place pork on a worksurface. Spread filling over pork; roll up and tie with kitchen twine. Transfer pork to roasting pan fitted with a rack. Add wine and stock to bottom of pan.
- Roast until internal temperature reaches 145 degrees. Remove pan from oven and transfer pork a cutting board. Strain any juices in roasting pan; skim fat from surface. Reserve jus; discard fat.
- Bring a saucepan to medium heat; add oil. Cook shallots until light golden; add garlic and cook 1 minute more. Add brandy; cook until reduced by one-third. Add stock and reserved jus; bring to a simmer and cook until reduced by one-third.
- Remove sauce from heat; whisk in butter. Season with herbs, salt and pepper. Slice pork; serve with sauce.

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Four Cheese Macaroni and Cheese

- 1/2 stick unsalted butter
- 1/4 cup all-purpose flour
- 2 cups milk
- 1 cup half-and-half
- Freshly ground pepper, to taste
- 1 1/2 cups grated cheddar cheese
- 1 cup grated truffle cheese
- 1/2 cup grated Gruyère cheese
- 1/2 cup fontina cheese
- 1 pound elbow macaroni, cooked and cooled
- 2 teaspoons truffle oil
- 2 tablespoons minced fresh chives
- Sea salt and freshly ground black pepper

- Melt butter in a heavy stockpot over medium heat. Stir in flour; cook for 1 minute.
- Slowly whisk in milk. Bring to a simmer. Cook, whisking consistently, until thickened.
- Remove from heat; stir in cheese.
- Stir in macaroni and truffle oil. Season with salt and pepper.

Apple Crumble with Bourbon Caramel

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| 2 pounds granny smith apples, peeled and diced | 1 cup oatmeal |
| 2 to 3 tablespoons flour | 1 cup flour |
| 1/2 cup sugar | 1 cup brown sugar |
| 2 tablespoons lemon juice | 1/2 teaspoon baking powder |
| 1/2 teaspoon ground cinnamon | 1 teaspoon cinnamon powder |
| | 1/2 cup unsalted butter, melted |

- Preheat oven to 350 degrees. Sprinkle with flour, sugar and cinnamon; toss with lemon juice. Transfer to a 1 1/2 quart baking dish.
- Mix oatmeal, flour, sugar, baking powder, cinnamon, salt and butter together until clumps form; spread evenly over the apples.
- Bake for 30 to 40 minutes or until golden brown. Remove, cover loosely with foil to keep warm and let stand for 10 minutes before serving.

Bourbon Caramel

- 2 cups sugar
- 1/4 cup bourbon
- 1 1/2 cups heavy cream
- 1 stick butter, cubed and chilled
- 1 teaspoon vanilla
- Juice of 1/2 lemon

- In a heavy bottomed saucepan, heat the sugar and bourbon on medium low heat until its completely melted, swirling the pan gently occasionally.
- Carefully add cream (it will bubble up). Remove from heat; whisk in butter. Stir in lemon and vanilla.

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Roasted Red Pepper Emulsion

½ cup diced roasted peppers
½ cup fresh cilantro
½ cup fresh parsley
2 to 3 garlic cloves, coarsely chopped
1 tablespoon sherry vinegar
½ teaspoon garlic powder
½ teaspoon onion powder
¼ teaspoon cayenne pepper
¼ cup olive oil, or as needed
Sea salt and ground black pepper

- Add first eight ingredients of the emulsion to jar of a blender; puree until smooth.
- With machine running, slowly add olive oil. Season with salt and pepper.

Creme Anglaise

2 cups half and half
2 teaspoons pure vanilla extract
1/3 cup granulated white sugar
5 large egg yolks

- In a stainless bowl, whisk together the sugar and yolks until well blended.
- In a small saucepan heat the cream and vanilla just to the boiling point. Remove from heat and whisk a few tablespoons of the cream into the yolk mixture.
- Gradually add the remaining cream, whisking constantly.
- Pour mixture into a clean saucepan and, over medium heat, gently heat the mixture, stirring continuously, until thickened.
- Transfer to a clean bowl; let cool slightly.

Bourbon Cocktail

2 ounces Maker's Mark bourbon
2 ounces apple cider
½ ounce lemon simple syrup
2 ounces ginger beer
Apple wedges, dusted with cinnamon sugar

- Add bourbon, cider to a shaker filled with ice. Shake well.
- Add ginger beer and transfer to a highball glass. Garnish with apple wedges.

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