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KITCHEN SHOPPE



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### **Broiled Stuffed Long Hot Italian Peppers over baby Greens with Balsamic Demi-Glaze Drizzle**

- 8 long hot peppers, stem, seeds, and core removed, split down one side and washed
- 1 cup seasoned dry breadcrumbs
- 1 cup grated cheese, Parmesan or pecorino Romano
- regular olive oil and dry white wine to moisten
- 12 cups baby salad greens
- small block of Parmesan cheese for shavings

Combine the breadcrumbs and the grated cheese and moisten with olive oil and white wine, just enough to moisten. The mixture is moist enough when you can squeeze some and it holds together. Using a tablespoon fill each pepper and pack the stuffing in with your thumb. Place the stuffed peppers on a baking sheet and place in a 450 degree preheated oven until they are tender and golden on top. You can also broil them. Just make sure to lower the rack down a notch so the peppers don't burn.

### **Balsamic Demi-Glaze and Assembly**

- 1 cup good quality extra virgin olive oil
- 4 cups balsamic vinegar and 1 cup homemade chicken stock combined and reduced down to 3/4 cup to form demi-glaze

Salad assembly is done by tossing the greens with the extra virgin olive oil and dividing into 8 plates. Make 8 nice mounds in the center of the plate. Place one stuffed pepper on each salad at the top. Drizzle with the balsamic demi-glaze and shave some Parmesan cheese over the top of the salad. Use a vegetable peeler to make the Parmesan shavings.

### ***Pork Tenderloin Seduced by Roasted Garlic Pine Nut Chipotle Stuffing and a Warm Applejack Bath***

- 4 whole pork tenderloins, butterflied open
- 4 tablespoons olive oil
- 1/4 pound Monterey Jack cheese, shredded
- 3 garlic heads, roasted and peeled
- 1/2 cup toasted pine nuts
- 16 dried chipotle peppers, reconstituted for 20 minutes in 1 cup hot water, chopped fine, strain and reserve juices
- 1/2 cup parsley, chopped coarse
- 1 cup applejack
- 1/4 cup soy sauce
- salt and fresh pepper
- 2 tablespoons olive oil
- 4 shallots minced fine

Place the applejack, soy and reserved liquid from chilies, and the 4 tablespoons olive oil in a bowl and mix. Lay the pork in the bowl and coat each side. Allow to marinate for 20 minutes. Remove the pork and save the marinade. In a separate bowl combine the garlic, cheese, chipotle peppers, pine nuts, and parsley and blend with a fork so the garlic creates a paste and holds all the ingredients together. Lay out the pork filets and divide the stuffing mixture into four. Spread out the mixture on each pork filet and evenly coat. Roll each filet up and secure with tooth picks.

Heat a large sauté pan, over high heat, and add the 2 tablespoons of olive oil. Sear the outside of each rolled pork filet. When they are all seared, place all the filets in the pan in a preheated 400 degree oven. Roast until the internal temperature reaches 160 degrees. Remove the pan from the oven and place the pork filets on a warm plate. Place the pan over high heat and add the shallots. Sauté for 2 minutes until the shallots are tender. Deglaze with the reserved marinade. Be extremely careful as the mixture will flame up. Keep a cover handy to extinguish the flames if necessary. Allow the juices to reduce down to a syrup and serve over sliced pork.

## Oven Roasted Lime Chile Parmesan Corn

4 ears of corn  
8 tablespoons unsalted butter  
2 tablespoons Chile powder  
1 lime zested and juiced  
8 tablespoons grated Parmesan cheese  
Salt and fresh pepper  
Foil squares

Lay out a foil square and place 1 ear of corn on the foil, about 3 inches from one side in the center. Season the corn with salt and fresh pepper. Place the butter, Chile powder, lime juice and zest into a bowl and blend with a fork until mixed well. Distribute the butter mixture evenly among the seasoned corn cobs and spread evenly on all sides of the corn cobs. Next sprinkle 1 tablespoon of grated Parmesan cheese over each corn cob, making sure to turn corn cobs as you distribute the cheese, and roll up the corn in the foil twisting the ends shut. Place in a preheated 400 degree oven and cook for about 15-20 minutes, turning the corn  $\frac{1}{4}$  turn about every 3-4 minutes. Check to make sure you hear the corn sizzling. If the sizzling sound stops remove as not to dry out and overcook. Serve in foil and allow your guests to tear it open and enjoy the wonderful burst of flavorful buttery steam when opened.

## Crispy Oven Roasted Spiced Potatoes

Have you ever tried to oven roast potatoes and they stick horribly to the Pan? If so, the secret is to line your pan with parchment paper. This recipe can be done with any style or flavor of spice. Rather than write a formal recipe I am simply delivering this as a narrative. Cut up **your favorite potatoes** into cubes all averaging the same size. I usually cut mine into  $\frac{3}{4}$  inch chunks. The key is that they are all about the same size so they cook evenly. Place the potatoes in a bowl and drizzle some **regular olive oil** over the top, just enough to lightly coat them. Use a large spoon to mix them up well ensuring the olive oil lightly coats them. (Sorry for the repetitiveness but I can't stress enough that the potatoes be lightly coated and not drowning in oil.) Next sprinkle **your favorite spice mixture** over them and mix well again. I always use **salt and fresh ground pepper** or a spice mixture, such as **Goya Adobo** as my base. I then season according to what flavor I am trying to achieve. Try some **smoked paprika**, **basic Cajun spice mixtures**, **your own blends**, or simply whatever you find in your spice cabinet. Again give a last good mix, adding a drop or two of additional regular olive oil if necessary to get all the spices to coat the potatoes. Now pour the spiced potatoes into a **parchment lined pan** and place in a 450 degree preheated oven until the potatoes start to brown on the edges. Stir the potatoes several times until they are golden brown on all sides. I always taste the potatoes continually through the process until I am satisfied with the level of doneness I am looking for. This will be more or less depending on your taste.

## Individual Liquid Center Warm Chocolate Chili Cake

Serves 12

$\frac{1}{2}$  lb bittersweet chocolate, shredded  
1 stick sweet butter  
 $\frac{1}{2}$  cup sugar  
1 cup all purpose flour  
1 tablespoon smoked paprika  
1 tablespoon chili powder  
6 eggs  
 $\frac{1}{2}$  tsp salt  
1 tsp pure vanilla  
12 small ramekins, lightly buttered  
12 medium  $\frac{1}{2}$  ounce chunks of chocolate

### Procedure:

1. Melt chocolate and butter over a double boiler, chill slightly, whisk in sugar, paprika, chili powder and flour.
2. Whisk in eggs one at a time until all the eggs get incorporated, add salt and vanilla extract.
3. Pour into small muffin tins; insert chocolate chunk into middle of cake, and bake for 8-10 minutes in a preheated 350-degree oven.
4. Serve while still warm.