

# *THE GATHERING*

## *“CATCH-UP DINNER WITH FRIENDS”*

### *MENU:*

*APPETIZERS:*        *Zucchini Gorgonzola Rounds*  
                              *Paté-Stuffed Mushrooms*  
                              *Baked Brie with Mango Chutney*

*SALAD:*                *Watercress and Belgian Endive with*  
                                      *Cucumbers and Grape Tomatoes*

*MAIN COURSE:*      *Stuffed Beef Rolls*  
                              *Scalloped Potatoes*  
                              *Carrots Lyonnaise*

*DESSERT:*            *Peach and Pear Cake*

# ZUCCHINI ROUNDS WITH GORGONZOLA

## INGREDIENTS:

3 small zucchini's  
20 grape tomatoes, sliced in half  
40 small pieces of Gorgonzola Cheese  
40 baby basil leaves  
Parmesan Cheese

Pre-heat oven to 400 degrees

Wash zucchini and slice in ½ inch rounds. Melon-ball out center, taking care to leave bottom intact. Place Gorgonzola Cheese in rounds and top with tomato slice. Top with baby basil leaves and sprinkle with Parmesan Cheese. Bake 5-7 minutes. Cheese should not be browned.

## *PATÉ-STUFFED MUSHROOMS*

### *INGREDIENTS:*

*24 large mushrooms  
½ lb. Paté, softened  
1 shallot, finely chopped  
2 Tbs. fresh bread crumbs  
¼ block Gruyere Cheese, grated*

*Pre-heat oven to 400 degrees*

*Remove stems from mushrooms. Finely chop. In bowl, mix stems, Paté, shallots and bread crumbs. Stuff mushrooms with Paté mixture and sprinkle with cheese. Cook for five minutes.*

## *BAKED BRIE with MANGO CHUTNEY*

### *INGREDIENTS:*

*2 rounds of Brie Cheese  
2 9 oz. jars Mango Chutney  
1 cup chopped Cashews*

*Pre-heat oven to 350 degrees*

*Place Brie in pie shell. Spread Mango Chutney on top and evenly sprinkle with Cashews. Bake for 15 minutes or until Cashews are slightly golden and cheese inside the rind is melted.*

*WATERCRESS and BELGIAN ENDIVE  
SALAD with CUCUMBERS and GRAPE  
TOMATOES*

*INGREDIENTS:*

*4 Belgian Endives  
2 or 3 bunches of Watercress  
2 cucumbers, peeled and sliced  
1 tsp. Dijon Mustard  
1 Tbs. lemon juice  
5 Tbs. salad oil  
Freshly minced dill  
2 pints Grape Tomatoes*

*On a large flat platter, make a boarder with the Belgian Endive leaves. Place Watercress in center. Place a Grape Tomato in each Endive leave and if desired, a boarder around the base of the leaves. Make a round boarder around bottom of Endive leaves with cucumbers. Mound leftover tomatoes in center. Mix dressing ingredients and drizzle over salad.*

## *STUFFED BEEF ROLLS*

### *INGREDIENTS:*

*4 Sirloin Steaks  
8 slices Prosciutto  
8 slices Provolone Cheese  
8 basil leaves  
4 Tbs. oil*

*Pre-heat oven to 325 degrees*

*Have butcher slice Sirloin Steaks in half, lengthwise. Place in wax paper and pound to flatten. Place a piece of Prosciutto on a steak, followed by a piece of Provolone Cheese and top with a basil leaf. Roll-up and secure with toothpicks to secure stuffing. Pre-heat oil in frying pan and brown rolls on each side. Place in baking pan previously sprayed with Pam and bake for one hour. Remove toothpicks before serving.*

## SCALLOPED POTATOES

### INGREDIENTS:

*5 pounds potatoes*  
*4 cups milk*  
*pinch of Nutmeg*  
*1 Bay leaf*  
*3 Tbs. butter, softened*  
*3 cloves of garlic, chopped*  
*6 Tbs. heavy cream*

*Pre-heat oven to 350 degrees*

*Peel and cut potatoes in thin slices. Put potatoes in large saucepan and pour milk over. Add salt, pepper, Nutmeg and Bay leaf. Bring to a boil and simmer for 15 minutes, until just soft, but not completely cooked. Butter casserole dish and sprinkle garlic on base of dish. Using a slotted spoon, transfer potatoes to dish. Pour enough of the milk in the dish close to the surface, but do not cover them. Spoon thick layer of cream over the top. Bake potatoes one hour until milk is absorbed and top is deeply golden brown.*

## *CARROTS LYONNAISE*

### *INGREDIENTS:*

*4 lbs. baby carrots, peeled and cut into bite-size  
2 large onions, chopped  
3 Tbs. parsley, freshly chopped  
1 stick butter*

*Melt butter in frying pan on medium heat. Sauté onions until soft, not browned. Add carrots and parsley, mix and cover. Turn down heat to low and simmer 30-40 minutes until carrots are done. Check and stir frequently.*

## *PEACH and PEAR CAKE*

### *INGREDIENTS:*

#### *Cake:*

*2 15 oz. cans peach slices in syrup  
1 15 oz. can pear slices in syrup  
1 cup butter, softened  
¾ cup sugar  
2 eggs  
1 cup all-purpose flour  
1/3 cup milk  
¾ cup ground Almonds*

#### *Cinnamon Topping:*

*½ cup butter, melted  
¼ cup sugar  
2 tsp. Cinnamon*

*Pre-heat oven to 350 degrees*

*Grease a 9 ½ inch spring-form pan. Beat butter and sugar in a medium bowl with electric mixer until light and fluffy. Beat in eggs, one at a time, until combined. Fold in flour and milk. Spread mixture into prepared pan. Sprinkle with Almonds, top with fruit. Mix topping ingredients. Top over fruit. Place pan on baking sheet and place another baking sheet on top of pan. Bake for 1 ½ hours. Remove top baking sheet and bake for another 15 minutes. Let cake stand 30 minutes before removing from tin. This is not a high-rising cake.*