

THE GATHERING

“PREMIER PARTY”

MENU:

APPETIZERS:

- Sesame and Wasabi-Crusted Tuna Cubes*
- Masked Strawberries*
- Veggie Glasses*
- Salmon Cakes with Herb Mayo*
- Chicken Skewers*
- Crab Stuffed Mushrooms*
- Thai Chicken Balls*
- Spicy Tortilla Triangles*
- Marinated Flank Steak Strips*
- Grilled Shrimp*
- Black Cherry Clafouti*
- Gazpacho*

SESAME AND WASABI-CRUSTED TUNA CUBES

INGREDIENTS:

Ginger and Soy Dripping Sauce:

¾ x ¾ inch piece of fresh Ginger, julienned

2 TBS Japanese Soy Sauce

2 TBS Mirin

1 tsp Wasabi paste

½ tsp Sesame oil

Tuna Cakes:

1 ½ lbs. fresh Tuna Steaks

1 tsp Wasabi powder

1/3 cup black Sesame seeds

½ cup vegetable oil

To make the dipping sauce, combine the Ginger, Japanese Soy Sauce, Mirin, Wasabi paste and Sesame oil. Will keep one week in fridge.

Cut Tuna into ¾-inch cubes using a very sharp knife. Toss with combined Wasabi powder and black Sesame seeds until evenly coated.

Heat a wok over high heat, add ½ oil and swirl to coat. Add ½ Tuna and cook, tossing quickly, for 1-2 minutes or until lightly golden on the outside, but still pink in the middle. Drain on crumpled paper towels and repeat with remaining Tuna.

Arrange on a platter with dipping sauce in center. Poke Tuna cubes with toothpicks or have them on the side.

MASKED STRAWBERRIES

INGREDIENTS:

*1 qt Strawberries with caps on
½ cup semi-sweet morsels
1 ½ tsp butter
1 TBS corn syrup
1 tsp. rum or rum flavoring*

Wash and pat dry each berry. Set aside. Melt remaining ingredients in the top of a double boiler over hot (not boiling) water. Allow chocolate to cook to 100 degrees before dipping each berry 2/3 into mixture. Rest covered berry stem side down on waxed paper-lined cookie sheet. Chill at least 15 minutes or up to 5 hours in refrigerator before serving.

VEGGIE GLASSES

INGREDIENTS:

¾ cup mayonnaise
¾ cup sour cream
¼ cup minced fresh parsley
¼ cup minced fresh chives
2 TBS minced fresh tarragon
1 TBS lemon juice
2 tsp minced garlic
1/8 tsp salt
1/8 tsp pepper
Assorted long vegetables

In a bowl, combine the first nine ingredients. Mix well. Place 2-3 TBP dip in stemmed glass. Add a stalk of green bean, carrot, asparagus, pepper, whatever you like.

SALMON CAKES WITH HERB MAYO

INGREDIENTS:

1 lb. Salmon filet, skin and bones removed, cut into ¼ cubes
3 TBS dry breadcrumbs
1 TBS lightly beaten egg
½ tsp finely grated lime zest
3 ½ tsp lime juice
3 tsp fresh dill, chopped
½ cup mayonnaise
1 clove garlic, crushed
2 TBS extra-virgin olive oil

Place the Salmon, breadcrumbs, egg, lime zest, 3 tsp lime juice and 2 tsp dill in bowl. Stir until mixture comes together and ingredients are evenly distributed. Season well with salt and pepper.

With wet hands, using 2 heaping tsp of mixture at a time, shape into 36 small round cakes. Place on baking sheet lined with baking parchment. Refrigerate until ready to use. For herb mayo, mix remaining lime juice and dill with mayo and garlic in bowl.

Bake at 325 degrees for 20 minutes. Top with mayo and garnish with zest.

CHICKEN SKEWERS

INGREDIENTS:

1 ½ lbs. boneless, skinless Chicken breast

1 TBS Balsamic vinegar or red wine vinegar

1/3 cup white or red wine

½ cup chopped chutney

¼ cup olive oil

Bunch of scallions or one each red, green, orange, yellow pepper, cut into cubes

Skewers soaked in water

Cut the Chicken into 3/4- cubes and put in a large mixing bowl. Add the vinegar, wine, chutney and olive oil and stir to combine. Marinate for at least 4 hour or overnight.

Drain the Chicken and put on skewers with a pepper at end. Broil or grill 8-10 minutes.

CRAB-STUFFED MUSHROOMS

INGREDIENTS:

*1 lb. Alaskan King Crab Legs
½ tsp garlic powder
2 lbs whole mushrooms
2 TBP mayonnaise*

Clean mushrooms. Remove stems and carve a hollow hole in the cap with a melon baller. Set aside.

Remove crab from shells after steaming. (I use a very sharp knife and carefully pierce the length of the leg and pry the shell open to remove the meat.)

Remove any cartilage, break or chop meat, and put in bowl. Add mayo and garlic powder and stir.

With a teaspoon, fill each cap with crab filling and place on platter and refrigerate until served.

THAI CHICKEN BALLS

INGREDIENTS:

*2 lbs ground Chicken
1 cup fresh breadcrumbs
4 scallions, sliced
1 TBS ground Coriander
1 cup chopped Cilantro
3 TBS sweet chili sauce
1-2 TBS lemon juice
Preheat oven to 400 degrees*

Mix Chicken and breadcrumbs in bowl. Add scallions, coriander, cilantro, chili sauce, lemon juice and mix well. Add more breadcrumbs, if necessary, to get desired consistency. Shape into balls. Place balls on cookie sheet. Cook 5-10 minutes until cooked through.

SPICY TORTILLA TRIANGLES

INGREDIENTS:

9-inch round flour tortillas

Topping:

2 onions, finely chopped

4 cloves garlic, chopped

2 small red chiles

2 14 oz. can pinto beans, drained, mashed roughly

2 cups thick and chunky bottle salsa

4 TBS chopped fresh Cilantro

6 oz. grated white cheddar

Cut tortillas into quarters and cut each quarter into 3 triangles. Bake at 350 degrees for 5 minutes or until golden brown.

For the topping, heat 2 TBS oil in medium pan, add onion, garlic and chili. Stir over medium heat for 3 minutes or until the onion is tender. Stir in pinto beans, salsa and Cilantro. Remove from heat and allow to cool.

Spread topping on triangles and bake for 5 more minutes.

MARINATED FLANK STEAK STRIPS

INGREDIENTS:

*1 piece Flank Steak
2 bottle Sam Adams Beer
1 equal part of Soy Sauce
Skewers soaked in water*

Cut Flank Steak into bite-sized pieces. Marinate steak in liquids overnight or for 4 hours. Place one piece on a skewer and broil or grill for 5 minutes until done.

GRILLED SHRIMP

INGREDIENTS:

1 ½ lb Shrimp

½ cup olive oil

3 TBS chopped fresh dill

Skewers soaked in water

Peel, devein and split each Shrimp lengthwise. Marinate in olive oil and dill for 2-3 hours.

Thread each shrimp half on a skewer and grill or broil 2-3 minutes, depending on thickness and method.

BLACK CHERRY CLAFOUTI

INGREDIENTS:

2 lbs. Bing Cherries, pitted and halved
Kirsch (Cherry Liqueur)
8 TBS Butter
1 ½ cup sugar
1 cup flour
2 cups Almonds, finely ground
8 eggs
1 1/3 cup milk

Put cherries in a bowl, cover with Kirsch. Preheat oven to 325 degrees. Lightly grease shallow 9-inch ceramic baking dish or tart pan.

Mix together sugar, flour and ground almonds. Beat in butter, eggs and milk. Drain cherries and put in bottom of pan. Pour batter over cherries. Bake for 30 minutes until set.

GAZPACHO SOUP

INGREDIENTS:

*1 large can tomato Juice
1 large can V-8
10 Roma tomatoes
2 red peppers
2 green peppers
2 yellow peppers
2 cucumbers
4 celery stalks
½ cup fresh chopped flat leaf parsley
2 TBS tomato paste
½ cup water
¼ cup balsamic vinegar
1 cup extra-virgin olive oil
3 TBS sugar
2 TBS Kosher salt
½ tsp pepper
1 tsp cayenne pepper
1 red onion
Dash of Tabasco sauce*

Empty juices into large bowl. Coarsely chop next six ingredients in food processor. Add rest of ingredients and mix well. Refrigerate until served.