Dinner Party Menu

October 8, 2015

Chef Salad
Assorted Greens with Vegetables, Croutons and Balsamic Vinaigrette

NY Strip Steak
Grilled seasoned steak served with mash potatoes and broccoli.

Appetizer

Entree

TEAM ALFRED

Vegeterian Option

Dessert

Garden Burger
A delicious veggie burger served with the option of lettuce, tomato and onion

Apple Cobbler
Traditional cobbler with Fresh Apples

Appetizer

Chef Salad

Assorted Greens with Vegetables, Croutons and Balsamic Vinaigrette

Recipe

Ingredients

- ¼ case Spring Mix
- 1 Head Iceberg
- 1 pt. Cherry Tomatoes
- 1 ea. English Cucumbers
- 1 ea. Red Onion
- ½ Loaf white bread
- 3 T. Italian Seasoning
- 1 ea. Carrot

Directions

1. Cut bread into cubes.
2. Coat with oil and add salt and Italian seasoning.
3. Place in oven and toast till golden brown.
4. Cut Iceberg into large dice. Mix with spring greens.
5. Cut Cherry Tomatoes in half. 4 half on ea. Salad.
6. Cut English cucumbers in half then cut into half-moons. 3 half-moons on a salad.
7. Cut red onion into half Julienne. Place a few pieces on ea. salad.
8. Cut bread into ½ in cubes.
9. Place on sheet tray coat with ¼ cup olive oil.
10. Season with 2 tablespoons seasoning.
11. Place a few on the greens.

Balsamic Vinaigrette

Ingredients

- 1 Cup Balsamic Vinegar
- 1 Cup olive oil
- 1 T. Italian Seasoning

Directions

1. Put vinegar in mixing bowl
2. Incorporate oil using the immersion blender
3. Drizzle over salads after placing

Optional: place dressing in a two oz. Soufflé cup serve on side

Entrée

NY Strip Steak

Grilled seasoned steak served with mash potatoes and broccoli.

Recipe

Ingredients

- 8 NY Strip Steaks
- Sweet Baby Ray’s BBQ Sauce
- A1 Sauce
- Worcestershire sauce
- Salt
- Pepper
- 6 Cloves Garlic
- Olive Oil

Directions

1. Preheat oven to 400 degrees F.
2. Combine all sauces and seasoning in a glass pan
3. Marinate all the meat in the glass pan
4. Using an electric grill pan add each steak and have them cook for 20 minutes flipping them to the other side every 5 minutes.

Buttered Broccoli

Ingredients

- 2 1/2 # Broccoli
- ½ cups Butter

Directions

4. Bring pot of water to a boil. (Make sure to salt, 6qts water 3T salt).
5. Trim broccoli to florets.
6. When water boils add broccoli.
7. Cook 7 minutes or until the broccoli is tender. Drain.
8. Place into a bowl with the cubed butter salt and pepper.
9. Toss to coat.

Mash Potato

Ingredients

- 8 Potatoes
- Butter
- Milk

Directions

1. Peel Potatoes and cut into small chunks.
2. Boil potatoes on the stove top until they are soft (check with a fork).
3. Once soft, remove from stove top, and mash or blend with mixer.
4. Add butter and milk and stir again until soft and creamy.

Vegetarian Option

Garden Burger

A delicious veggie burger served with the option of lettuce, tomato and onion.

Recipe

Ingredients

- 16 ounces olive oil
- 24 tablespoons diced red onion
- 16 tablespoons diced black olives
- 16 tablespoons diced red bell peppers
- 8 teaspoon diced jalapeno
- 1 1/2 tablespoons diced garlic
- 8 tablespoon diced artichoke
- 32 ounces black beans, drained
- 32 ounces chickpeas, drained
- 32 ounces white beans, drained
- 48 ounces rolled oats
- 4 teaspoon Hungarian paprika
- 4 teaspoon chili powder
- 8 teaspoon dried oregano
- 8 tablespoon minced fresh parsley leaves
- 4 teaspoon red chili flakes
- 4 teaspoon ground cumin
- 4 teaspoon celery salt
- 4 teaspoon ground sage
- 16 tablespoons seasoned bread crumbs

Directions

1. In a medium sauté pan over medium heat, add 1-ounce olive oil and all raw vegetables except beans. Sauté until translucent. Remove and cool.
2. Add veggies to beans and mix thoroughly. Add all dry ingredients along with the egg. Thoroughly mix all ingredients and form into 4 patties, cover and refrigerate for 30 minutes.
3. In sauté pan add 1-ounce olive oil, and cook patties 2 to 3 minutes per side.

Dessert

Apple Cobbler

Traditional cobbler with Fresh Apples

Recipe

Ingredients

- 32 ea. Apples
- 1 cup Cinnamon
- 2 cups Sugar
- 32 T. Flour
- 4 cups White Cake mix
- 1 cup Butter

Directions

1. Peel apples.
2. In a bowl mix cinnamon, sugar and flour.
3. Add apples to sugar mixture tossing to coat.
4. Pour apples into individual pie tins.
5. Top with dry cake mix.
6. Add a pad of butter on top.
7. Bake till bubbles and apples are tender.

Dinner Party Menu

October 10, 2015

Spinach - Artichoke Dip
A classic, creamy, cheesy dip served with tortilla chips

Appetizer

Stuffed Pork Chops
Baked pork chops filled with stuffing, served with baked potatoes and green beans

Entree

TEAM ALFRED

Vegeterian Option

Swiss Chard With Chickpeas and Couscous
Swiss Chard cooked in a skillet with nuts, raisins, couscous and chickpeas

Dessert

Lemon Squares
Lemon flavored bars

Appetizer

Spinach-Artichoke Dip

A Classic, Creamy, Cheesy Dip Served with Tortilla Chips

Recipe

Ingredients

- 1⁄2 cup sour cream
- 1⁄2 cup mayonnaise
- 1⁄2 cup parmesan cheese (grated)
- 1⁄2 cup mozzarella cheese (cubed)
- 1 -2 teaspoon minced garlic
- 1 (10 ounce) package frozen spinach, thawed and squeezed of its juices
- 1 (14 ounce) can artichoke hearts, chopped

Directions

1. Premade TGI Friday dip will be purchased and microwaved according to the instructions listed on the box.
2. Serve with tortilla chips.

Option 2 Directions

1. Combine all ingredients.
2. Place in shallow casserole dish.
3. You can either bake the dip for about 15-20 minutes at 325 but it can also be heated in the microwave for a few minutes.

Entrée

Stuffed pork chops

Baked Pork Chops Filled with Stuffing, Served with Baked Potatoes and Green Beans

Recipe

Ingredients

- Stove top stuffing mix
- 1-1/2” Pork chops

Directions

1. Preheat oven to 400 degrees F.
2. Prepare stove top stuffing according to instructions on box.
3. Slice pork chops in half leaving the ends.
4. When stuffing is cooked, stuff each pork chop until it is full.
5. Place each pork chop in a greased 13x9 baking pan.
6. Bake 400 degrees for 35 minutes.

Baked Potatoes

Ingredients

- 8 potatoes
- Sour Cream

Directions

1. Clean each potato by scrub with a brush and cold water.
2. Pierce each potato with a fork four times on each side.
3. Place potatoes on a cookie sheet wrapped in Aluminum Foil.
4. Cook for 45 minutes at 400 degrees F.

Green Beans

Ingredients

- 2lbs green beans
- Salt
- Pepper
- 3 Cloves Garlic

Directions

1. Remove ends of beans
2. Chop garlic to a fine chopped state
3. Cook garlic on a pan for one minute
4. Add green beans to the pan and mix with salt and pepper

Vegetarian Option

Swiss Chard

Swiss Chard Cooked in a Skillet with Nuts, Raisins, Couscous and Chickpeas

Recipe

Ingredients

- 1 — 10-ounce box couscous
- 1/2 cup — Pine nuts
- 3 tablespoons — Olive oil
- 2 — Cloves garlic, thinly sliced
- 1 — 15.5-ounce can chickpeas, rinsed
- 1/2 cup — Raisins (dark or golden)
- 2 bunches — Swiss chard, stems trimmed
- 3/4 teaspoon — Kosher salt
- 1/2 teaspoon — Black pepper

Directions

1. Place the couscous in a bowl. Add 1 ½ cups boiling water and stir. Cover tightly and let stand for 10 minutes.
2. Meanwhile, in a large skillet, over low heat, toast the pine nuts, shaking the pan frequently, until golden, 3 to 4 minutes. Transfer to a plate.
3. Return the skillet to medium heat, add the oil, and heat for 1 minute. Add the garlic and cook for 1 minute.
4. Add the chickpeas, raisins, chard, salt, and pepper. Cook, stirring occasionally, until the chard is tender, about 5 minutes. Remove from heat.
5. Fluff the couscous with a fork and divide among individual plates. Top with the chard and sprinkle with the pine nuts.

Dessert

Susan Ziegler’s Lemon Squares

Lemon flavored bars

Recipe

Ingredients

The Crust

- 4 ounces butter, melted
- 1 cup flour
- ¼ cup confectioners sugar, plus 1 tablespoon for dusting

The Curd

- 2 eggs
- 1 cup granulated sugar
- ½ teaspoons baking powder
- ¼ teaspoons salt
- 5 tablespoons lemon juice (one lemon)

Directions

1. Heat your oven to 350 degrees.
2. For the crust, combine all ingredients till well mixed and press into an 8X8 or 9×6 baking dish.
3. Bake 20-25 minutes or until lightly browned.
4. Combine all the ingredients for the lemon curd, mix well and pour over crust.
5. Bake 20minutes
6. When it's completely cool, put a spoonful of confectioners sugar in a fine mesh strainer and dust the top.