

# **PINA COLADA PANCAKES WITH MAPLE RUM SYRUP**

## **Maple Rum Syrup**

- 1 cup maple syrup
- ¼ cup dark rum
- 3 tablespoons butter

In a medium sauce pan, heat maple syrup and butter on low heat until butter is melted. Do not boil. Add rum and keep until warm until pancakes are ready to serve.

## **Pancakes**

- 1 2/3 cup all purpose flour
- ½ teaspoon baking soda
- 1 teaspoon baking powder
- ½ teaspoon salt
- 4 eggs
- 1 cup whole milk
- ¼ cup cream of coconut
- ½ cup crushed pineapple, drained
- Oil for cooking pancakes
- Coconut, shredded, toasted
- Powder Sugar for garnish

Sift together flour, soda, baking powder and salt. Set aside. In a large mixing bowl, beat eggs and add milk and cream of coconut. Gradually add dry ingredients. Gently fold in Pineapple. Heat frying pan or grill to medium hot and add oil for pancakes. Pour about 1/3 cup of pancake batter into skillet. When pancake bottom is deep golden brown in color, flip with spatula and cook until golden. Repeat with each pancake. Serve on a warm plate. Add a spoonful of shredded coconut on top of each pancake and serve with Maple Rum Syrup. Sprinkle powder sugar on plate for garnish. Serve with fresh fruit and granola on side with fresh fruit juice.

## **BEEF MARSALA QUICHE WITH CREAMY PARMESAN SAUCE**

- 1 refrigerated pie crust
- 1 tablespoon margarine
- 2 cups frozen precooked beef strips
- 2 cloves garlic, minced
- ½ cup marsala wine
- 8 ounces baby bella mushrooms
- ¼ cup sun-dried tomatoes, diced
- 1 cup half and half
- 4 eggs
- ¼ teaspoon coarsely ground pepper
- ¼ teaspoon salt

Place piecrust in a sprayed quiche dish. Preheat oven to 350 degrees. In a small skillet, melt the margarine and add beef and garlic. Cook on medium high heat for 3 minutes. Stir in wine and continue cooking for 3 minutes. Add mushrooms and continue to cook for 5 minutes, stirring frequently. Remove from heat and set aside. Stir in sun-dried tomatoes. Mix together half and half with eggs, pepper and salt. Stir in 1 cup of the cheese. Spread drained beef mixture evenly over crust and pour egg mixture over it. Sprinkle with remaining cheese. Bake for approximately 30 minutes. Serve with cream sauce. Garnish as desired.

### **Creamy Parmesan Sauce**

- ¾ stick margarine
- 2 cups whipping cream
- ¼ teaspoon coarse ground pepper
- ¼ teaspoon garlic salt with parsley
- 1 cup parmesan cheese, powdered

While quiche is baking, wipe out the small skillet with a paper towel and melt margarine on medium low heat. Add the whipping cream, pepper and garlic salt. Cook on medium heat until mixture starts to thicken, approximately 5-7 minutes. Stir in parmesan cheese. Continue stirring until melted. Serve with quiche.

## MOLTEN CHOCOLATE CAKES WITH RASPBERRY COULIS

- 1 cup unsalted butter
- 8 ounces semisweet chocolate chips
- 5 eggs, room temperature
- ½ cup pure cane sugar, granulated
- Pinch of salt
- 4 teaspoons flour
- 2 tablespoons raspberry liqueur
- 6 over-sized muffin papers
- 6 standard size ramekins
- Sugared raspberries, garnish
- Zest of two lemons, garnish

Preheat oven to 450 degrees. Adjust oven rack to middle position. On medium heat, melt butter and chocolate in a double boiler over simmering water. Remove from heat. Using a hand mixer, beat eggs, sugar and salt in a medium bowl until sugar dissolves. Beat chocolate mixture into eggs until smooth. Beat in flour until just combined. Stir in raspberry liqueur. Line six standard size ramekins with oversized muffin papers. Spray muffin papers with vegetable cooking spray. Divide batter evenly. Bake ramekins on cookie sheet until batter puffs but center is not set, 12 to 15 minutes. Carefully lift cakes from ramekins and remove papers. Place on dessert plates. Drizzle Raspberry Coulis over chocolate cake. Top each cake with a dollop of whipped cream, a sugared raspberry and a small amount of lemon zest.

### Raspberry Coulis with Chambord Liqueur

- 6 ounce container fresh raspberries
- 3 tablespoons granulated pure cane sugar
- ¼ cup raspberry liqueur (Chambord)

Puree raspberries in a food processor and put through a fine strainer, removing any seeds. Add cane sugar and raspberry liqueur and mix well.

### Whipping Cream

- 1 pint whipping cream
- 1 tablespoon pure cane granulated sugar

Combine whipping cream and sugar using an electric mixer with cold mixing bowl and cold beaters. Beat until light and fluffy.

## **EARTHY PESTO PASTA**

(Serves 6 to 8 )

- 4 quarts water
- 1 16 oz. box medium pasta shells
- 4 eggs, room temperature
- 1 cup evaporated milk, divided
- Salt to taste
- Pepper to taste
- 1 tablespoon olive oil
- 8 ounce sliced baby Bella mushrooms
- 1/8 teaspoon red pepper flakes
- 1 cup White Zinfandel wine
- 1 10 oz. jar pesto, drained
- 2 6.5 oz. cans clams, chopped
- 1 cup grated parmesan cheese
- 1/2 cup tomatoes, diced
- 2 tablespoons lemon juice
- Sliced lemons, garnish
- Parmesan cheese, garnish

Bring water to a boil and cook the pasta according to directions. Whisk together eggs, 1/2 cup of evaporated milk, salt and pepper, set aside. In a large skillet heated over medium heat, saute mushrooms and red pepper flakes in olive oil until tender. Add wine, pesto, milk and juice from clams. Salt and pepper to taste. Cook until liquid has reduced and mixture is thick. Stir in clams and lower heat to warm. Drain pasta and stir a cup into egg mixture. Pour the eggs over the rest of the pasta and mix well. Stir in cheese. Pour the pesto mixture along with lemon juice and tomatoes over pasta and toss to combine. Pour pasta into a large serving bowl and garnish with lemon slices and extra parmesan cheese.

## **FUZZY NAVEL CAKE**

(Makes 24 mini bundt cakes or 1 full size cake)

- 3 cups cake flour
- 3 tablespoons baking powder
- ½ teaspoon salt
- 4 eggs
- 2 16 oz. jars peach preserves
- ¼ cup Peach Schnapps
- 1 teaspoon vanilla extract
- ½ teaspoon orange extract
- 1 stick butter, melted

Preheat oven to 350 degrees. Sift together flour, baking powder, and salt. In a separate bowl add eggs, preserves, schnapps, vanilla and orange extract and melted butter. Stir wet ingredients together with fork. Fold into dry ingredients until mixed well. Pour batter into 12 well-greased mini bundt cake pans. Bake for 12-14 minutes. For regular sized bundt cake, bake for 45 minutes. Remove cakes from oven and immediately turn out onto large cookie sheet. Cut through middle horizontally and add base icing generously. Return top of cake and drizzle remaining icing. Drizzle Top Icing over top of cakes.

### **Base Icing**

- 1 8oz. cream cheese, room temperature
- 2 cups confectioners' sugar
- ¼ cup Orange Cointreau
- ¼ cup whipped topping
- ¼ cup orange juice

Beat all ingredients together with a mixer until well combined.

### **Top Icing**

- 2 tablespoons real butter, softened
- 1 orange zest
- 4 teaspoons Orange Cointreau
- 1 teaspoon orange extract
- 1 teaspoon orange juice
- 1 ½ - 2 cups confectioners' sugar

Mix all ingredients together using a fork adding sugar as needed for smoother consistency.

## **BANANA RUM PIE**

(Serves 8)

- 6 tablespoons margarine, melted
- 2 tablespoons granulated sugar
- 1 1/3 cup vanilla wafers, crushed
- 4 eggs, divided
- 1/2 cup granulated sugar
- 1 1/3 cup half and half
- 2 tablespoons cornstarch
- 1/4 cup dark rum
- 1/2 cup white baking morsels
- 1/2 teaspoon cream of tartar
- 2 tablespoons granulated sugar
- 1 teaspoon rum flavoring
- 3 medium bananas, sliced
- Shaved chocolate curls or chocolate sprinkles

Preheat oven to 350 degrees. In a medium mixing bowl, stir together margarine, sugar, and vanilla wafers. Press into a 9-inch deep dish glass pie plate. Bake for 15 minutes. In a small bowl, beat together 1 whole egg and 3 egg yolks until smooth. Place 3 egg whites in a large mixing bowl and set aside. Add sugar to egg yolk and mix well. Add 1/3 of half and half and stir well. Add cornstarch and remaining half and half and mix well. Place egg mixture in a double boiler and cook approximately 15 minutes or until thickened, stirring constantly. Stir in rum and cook 2 minutes more. Remove from heat and fold in morsels. Place in refrigerator to cool. With a hand mixer, beat egg whites adding in cream of tartar until peaks start to form. Beat in 2 tablespoons sugar and rum flavoring. Place banana slices over crust. Pour the pie filling over bananas. Top with egg whites. Bake until egg whites are golden. Cool slightly and top with chocolate curls or sprinkles.

## **ORANGE, BACON AND SPINACH OMELET**

- 1 11oz. can Mandarin oranges, drain and reserve  $\frac{1}{2}$  cup liquid
- $\frac{1}{2}$  cup light brown sugar
- 3 tablespoons Grand Marnier
- $\frac{1}{4}$  teaspoon Saigon cinnamon
- 6-8 slices maple bacon, crumbled
- 6 eggs
- $\frac{1}{2}$  tablespoon basil leaves, finely minced
- $\frac{1}{2}$  teaspoon salt
- $\frac{1}{4}$  teaspoon black pepper, freshly ground
- 2 scallions, finely chopped
- 1 cup fresh spinach, roughly chopped
- $\frac{1}{2}$  cup Havarti cheese, shredded

In a small saucepan, combine  $\frac{1}{2}$  cup liquid from oranges, brown sugar, Grand Marnier and cinnamon. Stir well until brown sugar and cinnamon are combined with liquid. Over medium-high heat bring sugar mixture to boil, stirring frequently until thickens, approximately 6-8 minutes. Reduce heat to low and simmer. Add orange segments. Carefully stir as not to break up segments. Simmer over low heat for 5-8 minutes then remove from heat. While mixture is simmering heat a 12-inch skillet and fry bacon until crisp. Remove from pan and set aside. In a large mixing bowl, beat eggs together with basil, salt and pepper. Heat pan to low-medium heat. Pour egg mixture into pan. Push back edges of omelet to allow uncooked egg mixture to flow to edge of pan if necessary. Add scallions and spinach to right side of omelet. Sprinkle on crumbled bacon. Spoon on  $\frac{3}{4}$  of oranges with small amount of sugar reduction over bacon. Cover and cook until eggs are set. Add shredded cheese to right side of omelet. Fold left side of omelet over the right side. Reduce heat to very low. Cover and cook for additional minute. Remove omelet from pan to serving plate. Top with remaining oranges and drizzle with small amount of remaining sugar reduction.

# CHAMPAGNE PORK CHOPS WITH CRANBERRY STUFFING

(Serves 6-8)

## Cranberry Sauce

- 1 package fresh cranberries
- 1 cup champagne
- 1 cup white granulated sugar
- ½ cup cranberry schnapps liquor
- 1 tablespoon lemon juice
- 1 tablespoon lemon zest (4-5 strips)

Mix cranberries, champagne, sugar, schnapps, lemon juice and zest together in a 2-quart saucepan. Bring to a boil over medium heat. Cover and cook for 2 minutes and remove from heat to cool. Remove lemon zest strips.

## Pork Stuffing

- 1 cup slivered almonds
- 6 tablespoons unsalted butter, cut into small pieces
- 4 eggs
- 2 cups champagne
- 2 boxes pork flavored stuffing mix
- 2 tablespoons fresh parsley, chopped
- 1 18 ounce pork tenderloin, cut into ½-inch thick medallions

Pre-heat oven to 375° F. In a medium pan add 3 tablespoons butter and slivered almonds. Stir until lightly browned. Remove from heat and cool. In a large mixing bowl, whisk eggs until blended and add 2 cups champagne. The egg mixture will foam and increase in size. Set aside. Pour pork stuffing mix into a greased 9 X 11-inch baking dish. Add slivered almonds and parsley. Stir to mix the dry ingredients. Add ½ of the cranberry sauce and mix to distribute evenly throughout the stuffing. Slowly pour the egg mixture over the stuffing. Allow the eggs to absorb into the stuffing. Dot with remaining pats of butter. Place the pork medallions onto stuffing in a single layer. Push each medallion down into stuffing mix. Cover with foil and bake for 20 minutes. Uncover and bake an additional 10 minutes or until pork registers 160° F. To serve, place stuffing and pork on plate and top with remaining cranberry sauce.

(Optional)

### Champagne Toasts:

Add 1 teaspoon cranberry sauce to the bottom of a fluted champagne or wine glass. Add 1 ½ teaspoon cranberry schnapps liquor. Top off with champagne.

## **SAUCED GEORGIA SALSA AND EGGS WITH CORNCAKES**

(Serves 4)

### Salsa

- 1 ½ cups Roma tomatoes, seeded and coarsely chopped
- ¼ cup sweet onion, diced
- ½ teaspoon cayenne pepper puree
- 1 tablespoon lime juice
- 1 tablespoon Tequila
- 1 teaspoon fresh cilantro leaves, chopped
- 1 ½ teaspoons honey
- ¼ cup red bell pepper, chopped
- ¼ cup green bell pepper chopped
- Salt to taste
- Black pepper to taste

In a medium bowl, combine all ingredients, cover and refrigerate to combine flavors.

### Corncakes

- Cooking Spray
- 1 6.5 oz. package yellow cornbread mix
- 1 14.75 oz. can cream style sweet corn
- ½ cup water

Spray skillet with cooking spray and heat over medium high heat until hot. Combine cornbread mix, corn and water in a small bowl. Drop cornbread batter in small circles into a hot pan. Fry 2-3 minutes on each side until golden brown. Place cooked corncakes on plate, cover with foil to keep warm.

### Poached Eggs

- 4 eggs
- Salt and pepper to taste

Heat 2 to 3 inches of water in large saucepan or deep skillet to boiling. Adjust heat to keep liquid simmering gently. Break eggs, one at a time, into custard cup or saucer. Holding dish close to surface, slip egg into water. Cook eggs until whites are completely set and yolks begin to thicken but are not hard, 3 to 5 minutes. Do not stir. Lift eggs from water with slotted spoon. Drain in spoon or on paper towels. Trim any rough edges, if desired. Sprinkle with salt and pepper.

To serve, place one corncake on a plate, top with one poached egg and spoon salsa over the egg.

## JUST PEACHY PARTY CAKE

### Cake

- 2 cups sugar
- 4 eggs
- 1 cup vegetable oil
- 1 cup Diva'licious Peach Wine-Boutier Winery-Danielsville, GA
- 1 teaspoon vanilla extract
- ¼ teaspoon almond extract
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 ½ teaspoons cardamom
- 1 tablespoon fresh ginger
- 2 1/2 cups all-purpose flour
- Orange zest
- 2 cups frozen peaches thawed and chunked
- 1 cup toasted pecan pieces

Preheat oven to 350° F. Spray four 7-inch square layer cake pans. Beat sugar and eggs together with an electric mixer. Add oil, peach wine, vanilla and almond extracts. In a separate bowl mix baking powder, salt, cardamom, ginger and flour; mix to combine. Add flour mixture a little at a time to wet ingredients until well blended (medium speed on mixer). Add orange zest to chunked peaches in a separate bowl (4 strokes across fine grater) and fold into batter. Pour batter into pans and bake for about 20 to 25 minutes or until cake is done. Cool cakes on wire racks before assembling. Arrange one layer on serving dish and spread peach filling on top, top with second layer and repeat until all four layers are assembled. Peach filling will go between layers and not on top of fourth layer. Place white chocolate band on each side of cake, remove wax paper-trim if necessary. Use additional melted chocolate to pipe a sealant at each corner and at the bottom of the cake. Leave a small lip at top to contain toasted pecans. Sprinkle toasted pecans on top. Serve.

**Peach Filling**

- 3 tablespoons butter
- 3 tablespoons honey
- 4 cups frozen peaches, thawed
- ¼ cup plus 2 tablespoons Orange Juice
- 1 ½ teaspoons cornstarch
- Orange zest

Preheat grill. Combine butter and honey in a medium saucepan. Cook over medium heat, stirring to combine butter and honey, just until butter melts. Coat peaches in melted butter and honey mixture. Grill peaches over high heat until just charred, about 2 minutes. Add peaches to saucepan with remaining honey mixture and stir to mix well add ¼ cup orange juice. Puree compote with submersion blender or in a blender. Bring to a boil over medium high heat, then cover, reduce heat and simmer for 5 minutes. In a small bowl, stir together cornstarch and remaining 2 tablespoons orange juice. Raise heat under saucepan so that the honey mixture begins to boil. Whisk in cornstarch mixture and cook for 2 to 3 minutes, or until liquid thickens and reduces slightly.

**White Chocolate Band Ingredients**

- 1 1/2 cup white chocolate chips

**White Chocolate Band Method**

Melt 1 cup white chocolate chips in the microwave stirring in 15 sec intervals and until smooth. Pour melted chocolate over pre-cut wax strips (cut in 4 strips for each side of cake) on top of aluminum foil. Use an off-set spatula the spread evenly across wax strips going over edges a bit to make sure fully covered. Removed from foil and place on foil lined baking sheet. Put in refrigerator for 5 minutes or until set. Carefully remove band from wax and wrap the sides of the cake. Trim if necessary. Melt additional 1/2 cup of white chocolate chips in the microwave stirring in 15 sec intervals and until smooth. Place melted chocolate in a pastry bag or other bag and pipe a sealant at each corner. Bottom is optional.