



Cathy's Culinary Corner

By Cathy Tuch

Yummiest Gazpacho

The Go-To Soup
Simple & Fresh!



INGREDIENTS

- 2 cloves garlic
- 1/2 red onion
- 5 tomatoes
- 2 stalks celery
- 1/4 cup extra-virgin olive oil
- 2 tablespoons red wine vinegar
- 2 tablespoon sugar
- Pinch of chili flakes
- Dash of salt
- 4 cups yummy tomato juice
- 1 pound peeled/deveined shrimp
- Avocado slices
- 2 hard-boiled eggs
- Fresh cilantro leaves

DIRECTIONS

Combine minced garlic, sliced onion, celery and diced tomatoes. Blend garlic, onion, oil, half of the diced vegetables in a food processor or blender. Slowly add vinegar, sugar, chili flakes and salt. With a ladle pour in 2 cups of the tomato juice and mix together.

Pour mixture into a large bowl and then add remaining diced vegetables. Blend, add the remaining 2 cups tomato juice. Refrigerate 30-60 minutes. Saute shrimp and set aside.

Ladle the soup into bowls, add the shrimp, top with avocado slices, egg and cilantro leaves. Serve with toasted, crunchy bread.

WAY SCRUMP.

The BEST DIP On The Planet & It's Easy!

Artichoke & Parmesan

INGREDIENTS

- 2 -13oz cans of quartered artichoke hearts; not marinated
- 3/4 cup mayonaise
- 3/4 cup parmesan cheese



DIRECTIONS

Drain excess water from artichokes, mash into small chunks; Mix artichokes, mayonaise, parmesan cheese in large bowl til artichokes are seperated. Put in a quiche dish, sprinkle top with parmesan cheese. Bake at 350 until top is lightly brown 10-15 min. Serve with crackers and or toast.

EXTRA TIP: Add extra parmesan on top before baking. **YUMMY!!!! SO GOOD.**



Chocolate Hazelnut Tart

INGREDIENTS

- 1 store-bought frozen pie crust defrosted
- 1/2 cup sugar; 3 eggs beaten; 2 Tbsp flour
- 1 cup corn syrup; 1-1/2 cups chopped and toasted hazelnuts
- 1 cup bittersweet chocolate chips
- 2 Tbsp butter melted
- 1 tsp vanilla extract; 1/4 tsp salt

DIRECTIONS

Mix sugar, flour; add eggs, hazelnuts, butter, chocolate chips, vanilla, salt corn syrup. Stir well. Pour mixture into pie crust bake 1 hour at 325. Cool tart 30 min before serving.

EXTRA TIP: Add extra hazelnuts on top with drizzled chocolate syrup during last 5 min of baking. **GRAND APPLAUSE.**

Caviar & Egg Salad Dip



INGREDIENTS

- 1 dozen hard boiled eggs
- 1/2 cup mayonnaise
- 2-3 scallions finely chopped
- Pinch of salt and pepper to taste
- 1 small jar of black caviar
- 12 oz whipped cream cheese
- 1-1/2 Persian cucumbers thinly sliced (decoration).
- Crackers/toast/pita chips for dipping

DIRECTIONS

Grate hard boiled eggs, combine eggs, mayo, scallions, salt/pepper lightly to egg salad consistency; pour in a round shaped bowl (16oz); refrigerate 1 hour for dip to take shape of bowl. Flip dip from bowl to a flat serving dish; in a mixer whip cream cheese to a smooth spread; cover egg mixture keep shape of round bowl. Refrigerate 30 minutes before serving. Remove from refrigerator, spread caviar over cream cheese. Spread sliced cucumbers around bowl for decoration. Serve with any assortment of crackers.

This is a winner at any event... your guests will love the flavors in this dip. This dish can be served as an appetizer, or along with the main course.

EXTRA TIP: Dip a knife or spreader in warm water for easier spreading of cream cheese

DE LISH!

Savory Spinach & Goat Cheese Cups

INGREDIENTS

- 4 Tbsp unsalted butter
- 1 box pre-made phyllo dough cups
- 2 Tbsp grated parmesan cheese
- Olive oil
- 1 large minced shallot
- 1 clove minced garlic
- 1 teaspoon all-purpose flour
- 1/4 cup milk
- Pinch freshly grated nutmeg, Kosher salt and ground pepper to taste
- 3 1/2 ounces mild goat cheese
- 2 teaspoons grated lemon zest
- 1 tablespoon white wine vinegar
- 2 large eggs, separated
- 1 10-ounce box frozen chopped spinach, thawed and squeezed dry; chopped chives for garnish (optional)



DIRECTIONS

Heat 4 Tbsp butter in saucepan over medium heat. Add shallots and garlic; cook until translucent. Add in flour and milk, stir until mixture is smooth (1 min). Add nutmeg, 1/2 teaspoon salt/pepper. Stir in goat cheese, lemon zest and vinegar until cheese melts. Remove from heat, mix in egg yolks, then spinach. Beat egg whites to stiff peaks and fold into the spinach filling. Spoon 1 tablespoon filling into each phyllo cup; top with remaining parmesan. Bake at 450 degrees until filling is set (15 min). Cool slightly in pan; remove, top with chives. Makes 24 cups.

Crab Dip



INGREDIENTS

- 12 oz. canned crab or fresh crab (recommended)
 - 1 small sour cream
 - 1/4 C. chili sauce
 - 1/4 tsp. worcestershire sauce
- Stir and chill
Use dip with crackers or better yet...
Potato chips YUM

Cathy Tuch is a first generation American from Greek parents, with Spanish ancestry. Her love for cooking came from watching her mother prepare daily, fresh from scratch—Mediterranean recipes handed down through the generations. Those Greek dishes were flavors from Spain, Italy, Turkey, and the Middle East. Cathy is a seasoned traveler who along with her husband have traveled extensively throughout the world, experiencing various cultures, enjoying their cuisines and learning their food preparations.