

scandalous kitchen delights

Cathy Tuch



Roasted Beet and White Bean Gratin

INGREDIENTS

- 4 medium leeks white/light (green parts only) halved lengthwise
- 1 Tbsp extra virgin olive oil
- 1 1/2 Tsp kosher salt
- 1/2 Tsp fresh ground black pepper
- 2-16 oz cans cannellini beans rinse/drain
- 1 garlic clove minced
- 1/4 Tsp grated lemon zest
- 1/2 C. chicken broth
- 1/4 C. chopped parsley/extra for garnish
- 1/2 C. grated gruyere cheese
- Handful of crumbled Blue Cheese

INSTRUCTIONS

- Preheat oven to 400 degrees
- Brush leeks with olive oil; season with salt, pepper, place face down in baking dish; add 2 Tbsp water. Cover tightly with foil, bake 20 minutes until tender. Uncover, continue roasting leeks until caramelized. Let cool, then lightly chop into chunky pieces, set aside.
- Wipe off baking dish; coat with olive oil.
- In a large bowl toss leeks, cannellini beans, garlic, lemon zest, chicken broth and 1/4 cup parsley. Season with salt and pepper. Pour combined mixture into prepared baking dish. Top with Gruyere cheese; bake 15 minutes or until cheese bubbles around the edges and on the top. Garnish with parsley and serve.

Bacon Wrapped Potatoes Appetizer

INGREDIENTS

- 8 bacon slices cut in halves
- 16 small variety colored potatoes

INSTRUCTIONS

- Preheat oven to 400 degrees
- Wrap one bacon piece around one potato, secure with a toothpick.
- Bake in oven dish until bacon is crispy and potatoes are tender, 40-50 minutes.



Skillet Sausage and Rice

INGREDIENTS

- 1 pkg smoked sausage (any flavors)
- 1/3 each bell, red, yellow peppers (total one pepper) chopped
- 2 shallots chopped
- 1 clove garlic minced
- 1 1/2 cups broccoli florets
- 1 cup chicken broth
- 7 oz quick cooking brown or white rice
- 1/2 Tsp salt
- 1/4 Tsp pepper
- Parsley for garnish

INSTRUCTIONS

- Cut sausage into 1/2" slices; sauté in a skillet over medium heat 8-10 minutes or until brown.
- Remove from the skillet; drain over a paper towel. Save 1 Tbsp drippings in the skillet.
- Add peppers, shallots, garlic to the skillet; sauté over medium heat 4 minutes or until tender. Add chicken broth in skillet, bring to a boil. Add rice, sausage, salt and pepper.
- Reduce heat; cover, cook 5 minutes or until rice is tender. Garnish and serve.



Pina Colada Trifle Recipe

INGREDIENTS

- 1 box banana cake mix recipe
- 1/2 cup canola oil
- 1 cup lemon yogurt
- 3 eggs
- 1 1/2 cups heavy cream
- 1 1/2 cups marshmallow cream
- 2-8oz cans crushed pineapple in juice; undrained
- 1 cup shredded coconut
- 2/3 cup maraschino cherries
- 1/4 cup toasted coconut for garnish
- 2 Tsp rum extract

INSTRUCTIONS

- Heat oven to 350 degrees. Coat and use a 13" x 9" baking pan.
- In a large bowl mix oil, yogurt and eggs on low speed for 30 seconds; increase to medium high speed; beat 2 minutes, scrape down sides of bowl.
- Spoon batter into the prepared pan; bake 35 minutes at 350 degrees or until toothpick comes out clean when dipped.
- Cool the cake on wire rack for 20 minutes; remove the cake from pan; completely cool on a rack. Trim off the edges of the cake, and cut cake into 1" inch cubes.
- In a large bowl beat heavy cream and rum extract together until stiff peaks form. Then lightly fold in marshmallow cream and the pineapple mix.
- Place half of the cake cubes in a trifle dish; then gently press to compact. Sprinkle half of the coconut and half of the cherries over the cubes.
- Spoon half of the whipped cream evenly over cubes. Repeat layering with remaining ingredients. Cover with plastic wrap.
- Refrigerate for a minimum of 3 hours.
- Optional: Garnish the cubes with the toasted coconut before serving.