

“HOLIDAY ENTERTAINING DISHES”



HEIRLOOM TOMATO QUICHE

- 1 sheet Puff Pastry (if frozen, thaw in refrigerator overnight)
- 1 1/2 cups Heirloom various colors Cherry Tomatoes (cut in half)
- 1 tablespoon Olive Oil
- 4 Eggs
- 1 cup Heavy Cream
- 1 cup Gruyere Cheese, shredded
- ½ teaspoon Salt
- ¼ teaspoon Pepper

1. Crust: Preheat oven to 400F. Delicately unfold pie pastry and place it on a floured surface. Roll out the dough so that it is slightly larger than the tarte pan.
2. Gently lay crust on the pan and remove overlap from the edges. Use the rolling pin or knife to cut the dough from the surface.
3. With a fork prick the pastry dough all around the bottom so it will not bubble up. Bake the pie crust about 10 minutes (blind bake). Let it rest.
4. Tomatoes: Place tomatoes with a tiny drizzle of olive oil and salt and pepper on large frying pan on medium-high heat. Cook about 1 minutes on each side.
5. Filling: In a bowl mix eggs with cream.
6. Assembly: Lay shredded cheese on the crust followed by egg mixture. Lay tomatoes on top.
7. Increase oven temperature to 425F degrees and bake about 20 minutes or until slightly browned on top. Remove and let cool for 10 min.

MUSHROOM AND GRUYERE BRUSCHETTA

1 loaf of baguette, sliced into 1/2 inch slices
1 tbsp butter
2 tbsp olive oil
1 cup sliced white mushrooms
1 ½ cups sliced cremini mushrooms
1 large shallot, thinly sliced
1 clove garlic, finely minced
1 teaspoon minced fresh thyme
Salt and black pepper
2 cups shredded Gruyere cheese
1 tbsp chopped chives or parsley, for garnish

1. Preheat oven to 400F degrees. Line a baking sheet pan with parchment paper.
2. Place baguette slices on pan and brush each slice with olive oil, toast until lightly golden. Set aside.
3. In a large frying pan on medium-high heat, add butter and oil until hot, add mushrooms and shallots cook stirring occasionally until mushrooms are golden brown, about 8 minutes. Add the garlic and herb and cook 1-2 minutes.
4. Evenly spoon mushroom mixture over each toasted bread slice followed by topping each one of some Gruyere cheese.
5. Turn oven to Broil, put the tray of bruschetta under the lower tray. Broil until cheese has melted and golden. This should only take a few minutes so make sure to watch closely as not to burn it.
6. Let cool for a couple of minutes and garnish with chopped chives or parsley and serve.

SALMON AND POTATO SKEWERS WITH ARUGULA SAUCE

Salmon and potatoes

8 small, fingerling or baby potatoes, skin on
8 pieces/cubes skinless boneless salmon
1/2 tablespoon chopped fresh thyme
Salt and freshly ground pepper
4 tablespoons extra virgin olive oil

Arugula pesto

1 bunch arugula (small container)
½ bunch fresh basil
1 clove of garlic
Extra virgin olive oil
Salt and black pepper

For the skewers:

1. Cook potatoes in boiling salted water, until just tender. Drain and let cool. Do not overcook potatoes.
2. Pat dry the salmon
3. Peel the potatoes. Thread alternately with the salmon pieces on wooden skewers. Season with thyme, salt, and pepper and sauté in oil on medium-high heat in a large skillet on all sides until just golden. (Or grill)

For the pesto sauce:

1. Add the arugula, basil, and garlic in a food processor, pulse a few times. Add the salt and peppers. Pulse again. Drizzle in the olive oil a little at a time and pulse until a consistency is creamy.
2. Serve over the potatoes and salmon skewers.

WISHING EVERYONE A HAPPY AND SAFE HOLIDAY SEASON!

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