



Cheddar-Chive Mini Biscuits with Dried Apricot Butter

makes about 36 mini biscuits

for the biscuits:

2 cups flour
1 tbl baking powder
1 tsp salt
1 tsp sugar
1/4 cup chopped chives
1/2 cup grated sharp cheddar cheese
1 stick unsalted butter, cold, cut into small pieces
3/4 cup half and half
1 egg, mixed with 1 tbl water, for egg wash

for the butter:

1/3 cup diced dried apricots
1 stick unsalted butter, at room temp
pinch salt

***** Preparation ******

For the biscuits:

Preheat oven to 400 degrees.

Combine the flour, baking powder, salt and sugar in a food processor. Pulse to combine. Add the butter and pulse until butter is the size of peas. Add the chives and cheddar and pulse a couple times. Add the half and half and pulse until just mixed.

Dump the mixture onto a floured board and knead until dough just comes together. Press the dough into a disk about 1-inch thick. Use a 1 1/2" - 2" biscuit cutter to cut small circles and place onto a lined baking sheet. Brush the tops with egg wash and bake for about 12-15 minutes or until golden.

For the butter:

In a small bowl, whip together the butter, dried apricots and salt.

Serve the biscuits warm, split open with some of the butter.



Buffalo Chicken Sliders with Blue Cheese Dressing and Celery Slaw

makes 12 sliders

for the chicken:

2 large roasted chicken breasts
4 tbl melted unsalted butter
1 tbl hot sauce, plus more to taste
1 tbl honey
salt and pepper, as needed

for the dressing:

1 cup crumbled gorgonzola
1/2 cup buttermilk, plus more as needed

for the slaw:

1 cup thinly sliced celery
1 cup thinly sliced cabbage
olive oil
salt and pepper

12 mini buns or rolls

***** Preparation ******

Shred the chicken into a bowl. In another small bowl, whisk together the melted butter, hot sauce and honey. Season with salt and pepper. Toss the chicken with the sauce and set aside.

In a blender, combine the blue cheese and buttermilk. Blend until smooth -- add more buttermilk as needed -- mixture should be thick enough to spread.

In another bowl, toss together the celery, cabbage and just enough olive oil to lightly coat. Season lightly with salt and pepper.

To assemble, cut the rolls in half and spread one of the sides with the dressing, top with some of the chicken and some of the celery mixture. Serve immediately.



Seared Steak Crostini with Horseradish Cheddar and Caramelized Onions

makes about 20 crostini

For the onions:

2 tbl unsalted butter

2 white onions, diced

4 thyme sprigs

2 NY strip steak, (about 3/4 lb each)

salt and pepper

olive oil, as needed

1 baguette, sliced thin into 20 slices

2 cups grated horseradish cheddar, (or crumbled gorgonzola)

chopped chives, for garnish

***** Preparation ******

For the onions:

Heat a large skillet over medium heat. Add the butter. When melted, add the onions and thyme. Cook over medium-low heat, stirring often, for about 20 minutes or until onions are deep golden color. Season with salt and pepper and remove from heat.

Preheat oven to 400 degrees.

Preheat grill pan over high heat.

Rub the steaks lightly with olive oil and season generously with salt and pepper.

Place the steaks on the grill and cook on both sides until very well marked. Remove onto a baking sheet and place into the oven for 10 minutes. Remove and let cool for 10 minutes.

Meanwhile, lay out the baguette slices onto a baking sheet and top each slice with some of the onion mixture and some of the grated cheese. Place into the oven and bake for about 5 minutes until cheese is melted and edges of the bread are just beginning to brown. Remove from the oven.

Once the steak has rested, slice thinly. Top each hot crostini with some of the sliced steak and some chopped chives to serve.

Warm Brie, Spinach and Sun-Dried Tomato Dip

makes about 4 cups

olive oil

2 shallots, sliced

6 garlic cloves, chopped

1 cup sun-dried tomatoes, sliced

1 8-oz wheel brie, rind removed, cut into chunks

1 cup frozen spinach, defrosted and squeeze very dry

salt and pepper

assorted vegetables, for dipping

***** Preparation ******

Heat a large non-stick skillet over medium-high heat. Add a small drizzle of olive oil. Add the shallots and cook until tender. Add the sun-dried tomatoes and garlic and cook for another minute until fragrant. Add the cheese over low heat and cook until melted, stirring constantly. Add in the spinach, stir to combine and remove from the heat. Season with salt and pepper as needed.