

Cranberry Bacon Jam Crostini

Servings: 20

Ingredients:

Cranberry Bacon Jam:

1	#	Bacon finely chopped
1		Medium onion, finely chopped
1	tsp	Garlic, minced (4 cloves)
1/2	C	Light or dark brown sugar
1	T	Brewed coffee hot or cold, doesn't matter
1/2	C	Cranberry juice
1/4	C	Maple syrup
1 1/2	T	Balsamic vinegar
1/2	C	Dried cranberries

Crostini:

		French baguette, 1/4" thinly sliced (20 or more slices)
		Olive oil as needed
		Kosher salt & freshly ground black pepper
20	slices	Brie, smoked or unsmoked gouda, or smoked cheddar
1	C	Toasted walnuts, chopped
3	pieces	Green onions, thinly sliced on bias

Procedure:

1. **Prepare Cranberry Bacon Jam.** In a medium pot, cook the bacon until nicely browned. Remove from pot, save about 2 tbsp bacon fat.
2. In remaining bacon fat, cook the onions over medium heat until translucent. Add garlic and cook for about a minute until fragrant.
3. Add bacon back to the pot. Add remaining bacon jam ingredients.
4. Cook over medium heat, stirring often, for about 30 minutes until thickened and syrupy. Set it aside and allow it to cool down to room temperature.
5. Prepare Crostini. Preheat oven to 400 degrees F. Line a sheet pan with parchment paper or silpat.
6. Toss sliced baguette with olive oil, Salt & black pepper until lightly coated then place on lined-sheet pan. Place pan in the oven for 3-4 minutes, or until the bread is lightly toasted on both sides. Remove and allow to cool.
7. Place desired cheese slices on top. Spoon about 1 tablespoon of bacon jam on top of cheese and place in the oven for 4-5 minutes, until the bacon jam is warmed through, and the cheese is melted.
8. Top with chopped walnuts and green onions. Serve.

Spiced Apple Chutney

Ingredients:

1 ½ cups	white vinegar
1 ½ cups	white sugar
4	tart apples - peeled, cored, and cut into 1/2-inch cubes
¼ cup	diced dried apricots
¼ cup	golden raisin
¼ cup	diced shallots
5 thick slices	fresh ginger
¼ tsp	Red Pepper flakes
1 whole	star anise
2 cloves	garlic, minccd
1 tsp	kosher salt, or to taste
½ tsp	yellow mustard seed

Directions

Method:

1. Whisk vinegar and sugar together in a large saucepan; add apples, apricots, raisins, shallots, ginger, red pepper flakes, and star anise.
2. Bring to a simmer, reduce heat to medium-low; stir in garlic, salt, and mustard.
3. Simmer mixture, stirring occasionally, until fruit is soft, and liquid is reduced, 40 to 45 minutes.
4. Remove from heat and cool to room temperature.
5. Remove ginger pieces and star anise, transfer mixture to a bowl, and season with salt and pepper flakes. Chill

Orange Holiday – Spiced Nuts

Yields: about 4 cups

Ingredients:

		Non-stick vegetable cooking spray
½	C	Sugar
½	t	Salt
1/8	C	Grated orange zest
1	t	Fresh grated nutmeg
½	t	Powdered cinnamon
2		Egg whites
2	t	Orange juice
1	lb	Mixed nuts (about 4 cups)

Procedure:

1. Preheat the oven to 250°F. Line two rimmed baking sheets with aluminum foil and spray generously with nonstick vegetable cooking spray. Combine the sugar, salt, orange zest, nutmeg, and cinnamon in a large shallow bowl and mix well. Set aside.
2. Place the egg whites and orange juice in a large bowl and mix with a whisk until foamy, 30-60 seconds. Add the mixed nuts and stir to coat well. Pour about one quarter of the nuts into a large fine-meshed strainer and shake to remove excess egg whites. Repeat with remaining nuts.
3. Spread the nuts on a sheet of aluminum foil or parchment paper. Sprinkle the sugar mixture over the nuts. Toss gently to coat nuts well with the mixture.
4. Spread the nuts on the prepared baking sheets. Bake in the center of the oven until lightly golden and dry, about 35-45 minutes. After 20 minutes, reverse the trays front to back and top to bottom so that the nuts cook evenly. Watch carefully to avoid overbrowning.
5. Remove from the oven and cool. The nuts can be stored in an airtight container at room temperature for 2-3 weeks.

Orange Asian Shrimp

Ingredients:

¾	C	Mayonnaise
½	C	Sour Cream
1		Orange, Zested
¼	C	Orange Juice
¼	C	Soy Sauce
¼	C	Fresh basil, chopped
½	bunch	Scallions, chopped
1		Red Pepper, finely diced
		Salt and pepper
2 #		Mini cooked Shrimp

Method:

1. In a bowl place dressing ingredients then combine. Season with salt and pepper.
2. Add shrimp to dressing and toss lightly. Garnish with red pepper