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3. Pinot Noir> mushroom tarts w/ cheese crumbles
4. Nice Red> Pulled Turkey Malbeque Quesadilla
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6. Semi Dry Riesling> Whitefish Pate
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RASPBERRY GOAT'S CHEESE TARTLET **INGREDIENTS**

1 small package Goat's Cheese
1 package phyllo shells
Raspberry coulis

Coulis:

1 (10-oz) package frozen raspberries in syrup
2 tablespoons sugar
1 teaspoon fresh lemon juice, or to taste

Purée raspberries with syrup, sugar, and lemon juice in a blender or food processor. Pour mixture through a fine sieve into a bowl, pressing on solids.
Cooks' notes: • Coulis keeps 3 days, covered and chilled.

• You can also make this coulis with fresh raspberries. The amounts will be slightly different: Use 2 1/2 cups fresh raspberries and 1/4 cup sugar.

Mix coulis into cheese and spoon into tart to serve.

DEVILED EGG WITH BACON

YIELD 24 PORTIONS
INGREDIENTS

12 eggs
1/2 cup mayonnaise
4 slices bacon
2 tablespoons finely shredded Cheddar cheese
1 tablespoon mustard

Directions

Place eggs in a saucepan, and cover with cold water. Bring water to a boil and immediately remove from heat. Cover, and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, and cool. To cool more quickly, rinse eggs under cold running water.

Meanwhile, place bacon in a large, deep skillet. Cook over medium-high heat until evenly brown. Alternatively, wrap bacon in paper towels and cook in the microwave for about 1 minute per slice. Crumble and set aside.

Peel the hard-cooked eggs, and cut in half lengthwise. Remove yolks to a small bowl. Mash egg yolks with mayonnaise, crumbled bacon and cheese. Stir in mustard. Fill egg white halves with the yolk mixture and refrigerate until serving.

WILD MUSHROOM PHYLLO TARTLET

YIELD 16 portions, 2/p

INGREDIENTS

3 6 oz. Containers assorted mushrooms
2 cloves garlic
1 tsp rubbed sage
1 tsp. salt

1.5 tsp. pepper
4 Tbsp. extra virgin olive oil
1 Tbsp butter
garnish, as needed, with Boursin cheese
32 phyllo mini pie shells

1. Preheat convection oven to 350 degrees F
2. Wash & dry mushrooms, rough chop into tiny bite sized pieces
3. Peel and mince garlic cloves
4. Place large sauté pan over medium/high heat
5. Let pan warm up, approx. 2 min.
6. Add olive oil, wait approx. 30 sec. Before adding garlic
7. Add garlic, sauté using wooden spoon to agitate garlic to prevent burning
8. Add mushrooms, and all other ingredients
9. Agitate with wooden spoon.
10. Sauté until completely cooked through. Approx 5-7 min.
11. Take off heat
12. Place all phyllo shells on small bake sheet
13. Fill phyllo shells with heaping spoonful of the mushroom mixture
14. Top the mushroom pastries with a dollop of Boursin cheese
15. place in oven 5 min. before they are to be served
16. Remove from oven when just beginning to brown
17. Serve immediately

PULLED TURKEY MALBEQUE QUESADILLA

INGREDIENTS

Flour tortillas
Malbeque BBQ sauce
2 cups cooked turkey, shredded
Cheddar cheese, shredded
Chives, chopped

Heat a frying pan over medium heat. Wipe one side of the tortilla with clarified



butter and place in pan. Add the ingredients and cover with another tortilla, buttered on the top. Flip after the bottom tortilla is golden. Cook until cheese is melted and tortillas are golden on both sides. Cut into four triangles and serve with extra BBQ sauce for dipping.

PEPPER SALAMI, MICHIGAN GOUDA, KALAMATA OLIVE

Assemble a small piece of each item on a toothpick or together in a bowl before serving.



WHITE FISH PATÉ ON CROSTINI WITH CAPERS

INGREDIENTS

1 lb deboned smoked whitefish
2 lbs cream cheese
Juice of 2 lemons
2 cloves garlic, chopped

Blend all ingredients together until creamy and spreadable.

Use either plain baguette slices, or rub with olive oil and toast on the grill or under the broiler.

Top with Whitefish Paté and just a few capers.

BLUE CHEESE SAVORY COOKIES

INGREDIENTS

1 cup all-purpose flour
½ cup (1 stick) butter, room temperature
4 ounces blue cheese, crumbled
Ground black pepper
Additional blue cheese on top

Preheat the oven to 350 degrees. Line a baking sheet with parchment paper.

Place the flour, butter, blue cheese and a few grinds of black pepper in the bowl of a food processor. Process until the dough just comes together and starts to form a ball.

Dump the dough onto a lightly floured surface and knead a few times to pull the dough together. Roll out to 1/8 inch thick with a floured rolling pin. Cut rounds out of the dough with a floured 1-inch cutter and transfer the rounds to the parchment-lined baking sheet.

Using the back of a round half-teaspoon measure or your knuckle, make an indentation in the top of each dough round.

Bake the savories for 10 – 14 minutes, until the pastry is light golden on the bottom.

Let cool on the baking sheet for at least 10 minutes, then remove to a wire rack to cool.

Makes about 3 dozen

CERISE TRUFFLES WITH CERISE

Pour Cerise into small glasses, open some Cerise Truffles and have a great time!

