



Cozy Fireside Dinner



Baxters French Onion Soup with Cheese Toasts

Prep Time
5 mins

Cook Time
20 mins

Total Time
25 mins

Ingredients

- 2 cans Baxters French Onion Soup
- 21 large slice black bread, approximately 1-inch thick and 5 to 7 oz
- French mustard
- 8 ounces Gruyère cheese, sliced into 1/2-inch-thick strips

Directions:

Cheese Toasts

1. Spread bread with a thick layer of French mustard, then cover the whole surface of the bread with strips of cheese.
2. Put slice of bread on an ovenproof dish and under the grill until the cheese softens and turns golden brown. Just before it begins to run, remove the dish and carry it to the table. Sprinkle with salt and pepper

Soup

1. Empty contents of Baxters French Onion Soup into a saucepan. Heat, stirring often. Once the soup reaches desired temperature remove, and place into serving bowls.
2. Place the soup on a small plate. Serve with the Cheese Toasts.



Teriyaki-Glazed Cornish Hens

Prep Time
20 mins

Cook Time
30 mins

Total Time
50 mins

Ingredients

- 6 ounce long grain and wild rice mix
- 1 ½ tablespoon cornstarch
- 6 tablespoon water
- 2 tablespoon butter
- 2/3 cup Teriyaki Sauce
- 1 lemon juiced
- 3 tablespoon sugar
- 1/8 teaspoon pepper
- 1 pinch ground ginger
- 6 pounds Cornish hens
- ½ teaspoon pepper



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Teriyaki-Glazed Cornish Hens

Directions:

1. Prepare rice according to package directions, set aside.
2. Combine cornstarch and water, stirring well, set aside.
3. Melt butter over medium heat in a heavy saucepan; stir in teriyaki sauce, lemon juice, sugar, 1/4 teaspoon pepper, and ginger. Gradually stir in cornstarch mixture. Cook, stirring constantly, 1 minute or until smooth and bubbly, set aside.
4. Remove giblets from hens, reserve for another use. Rinse hens with cold water, and pat dry; sprinkle with 1/2 teaspoon pepper. Stuff hens with rice, and close cavities. Secure with wooden picks, truss.
5. Place hens, breast side up, in a shallow baking pan. Bake at 375° for 30 minutes.



Stir-Fried Fresh Vegetables

Prep Time
15 mins

Cook Time
10 mins

Total Time
25 mins

Ingredients

1/4 cup finely chopped shallots
5-6 cloves garlic, minced
1-2 thumb-size pieces ginger, sliced into thin matchstick pieces
1/2 to 1 small fresh red chili, sliced
1 medium-size carrot, sliced
5-6 shiitake mushrooms, sliced
1 small head cauliflower, cut into florets
1 small head broccoli, cut into florets
1 red pepper, sliced into strips
2-3 cups baby bok choy, chopped
handful fresh Thai basil
2 Tbsp. coconut oil or other vegetable oil

STIR-FRY SAUCE:

2/3 cup coconut milk
2+1/2 Tbsp. Fish sauce 3+1/2 Tbsp. fresh lime juice
1+1/2 Tbsp. soy sauce
1/3 to 1/2 tsp. dried chili flakes
2+1/2 tsp. brown sugar



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Stir-Fried Fresh Vegetables

Directions:

1. Combine all 'stir fry sauce' ingredients together in a cup or bowl. Stir well to dissolve the sugar. Taste-test the sauce, keeping in mind that the first taste should be spicy-salty, followed by sweetness and the rich taste of the coconut milk. Adjust these flavors to suit your taste, adding more lime juice if too sweet or salty (note that it will be less salty when combined with the vegetables).
2. Warm a wok or large frying pan over medium-high heat. Add the oil and swirl around, then add the shallot/onion, garlic, ginger, and chili. Stir-fry 1-2 minutes, then add the carrot, mushrooms, and cauliflower. Also add 1/4 of the stir-fry sauce. Continue stir-frying 2-3 minutes.
3. Add the broccoli and red pepper plus up to 1/2 of remaining stir-fry sauce, enough to gently simmer vegetables in the sauce (about 2 minutes). Note: this is a 'saucy' stir-fry that is never dry - the sauce is meant to flavor the rice or noodles it is served with.
4. Finally add the bok choy or Chinese cabbage. Add more of the stir-fry sauce as needed, enough to just cover vegetables in sauce. Simmer until bok choy or cabbage is cooked but still bright green with some crispness (2-3 minutes more).
5. Remove from heat and do one last taste-test. If not salty enough, add a little more fish or soy sauce. If too salty or sweet, add another squeeze of lime juice. Add more sugar or chili if desired. Top with fresh basil.



Pecan & Pepper Rice Pilaf

Prep Time	Cook Time	Total Time
10 mins	70 mins	1 hour 20 mins

Ingredients

1 cup pecan halves, chopped coarse	1 yellow bell pepper, cut into julienne strips
2 tablespoons unsalted butter, melted	1/4 cup olive oil
3/4 teaspoon dried thyme, crumbled	2 1/2 cups wild rice (about 1 pound), rinsed well in several changes of water and drained
1/4 teaspoon salt	4 1/2 cups chicken broth
1 large onion, halved lengthwise and sliced thin lengthwise	

Directions:

1. Preheat the oven to 375°F. In a small baking pan toss the pecans with the butter, the thyme, and the salt until they are coated well and toast them in the middle of the oven for 10 minutes, or until they are crisp and fragrant.
2. In a flameproof casserole cook the onion and the bell pepper in the oil over moderately low heat, stirring, for 5 minutes, or until they are just softened, and with a slotted spoon transfer them to a bowl. Add the rice to the casserole and cook it, stirring constantly, for 1 minute. Stir in the broth, heated to boiling, and salt and pepper to taste and bring the mixture to a boil. Bake the mixture, covered, in the middle of the oven for 40 minutes. Stir in the onion mixture, bake the pilaf, covered, for 30 minutes more, or until the rice is tender and the broth has been absorbed, and stir in the pecans.



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Stir-Fried Fresh Vegetables

Directions:

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2. Warm a wok or large frying pan over medium-high heat. Add the oil and swirl around, then add the shallot/onion, garlic, ginger, and chili. Stir-fry 1-2 minutes, then add the carrot, mushrooms, and cauliflower. Also add 1/4 of the stir-fry sauce. Continue stir-frying 2-3 minutes.
3. Add the broccoli and red pepper plus up to 1/2 of remaining stir-fry sauce, enough to gently simmer vegetables in the sauce (about 2 minutes). Note: this is a 'saucy' stir-fry that is never dry - the sauce is meant to flavor the rice or noodles it is served with.
4. Finally add the bok choy or Chinese cabbage. Add more of the stir-fry sauce as needed, enough to just cover vegetables in sauce. Simmer until bok choy or cabbage is cooked but still bright green with some crispness (2-3 minutes more).
5. Remove from heat and do one last taste-test. If not salty enough, add a little more fish or soy sauce. If too salty or sweet, add another squeeze of lime juice. Add more sugar or chili if desired. Top with fresh basil.



Bourbon Chocolate Pots

Prep Time
3 hours

Cook Time
10 mins

Total Time
3 hours 10 mins

Ingredients

1/2 cup heavy cream

1 cup milk

18 ounce semi-sweet chocolate

9 each egg yolks

3 tablespoon bourbon

1 teaspoon vanilla

Directions:

1. In a sauce pan, heat heavy cream and milk to scalding.
2. Remove from heat, add bourbon and vanilla, whisk thoroughly. While continuing to whisk, slowly add yolks to warm mixture.
3. Pour over chocolate and stir gently to melt.
4. Stir and place over bain marie and 'cook' mixture to 175 degrees.
5. Pour into serving glasses and refrigerate for approximately 2-3 hours. Serve and enjoy.

