



Elegant Open House



Baxters Winter Squash & Carrot Soup with Fresh Dill Garnish

Prep Time
2 mins

Cook Time
5 mins

Total Time
7 mins

Ingredients

2 cans of Baxters Winter Squash & Carrot Soup
Fresh Dill Garnish, finely chopped

Directions:

1. Empty contents Winter Squash & Carrot Soup into a saucepan. Heat, stirring often. Once the soup reaches desired temperature remove, and place into serving bowls.
2. Garnish with fresh dill.



Mushroom-Crusted Beef Tenderloin

Prep Time
20 mins

Cook Time
30 mins

Total Time
50 mins

Ingredients

Porcini Crusted Beef Tenderloin
6 beef tenderloin steaks cut to 1 1/4"
thickness (32mm) 2 tablespoons dried
porcini mushrooms (30 ml) 1 tablespoon
olive oil (15ml) Salt and pepper to taste

Red Wine Reduction Sauce
1 cup cabernet sauvignon (250 ml) 2
tablespoons unsalted cold butter (30ml),
cut into 1/4" cubes (6 mm) Salt and
pepper to taste

Directions:

Porcini Crusted Beef Tenderloin

1. Preheat oven to 425 degrees F (220 degrees C)
2. Using a coffee grinder dedicated to spices (or mortar and pestle) grind porcini mushrooms to a fine powder.
3. Pat the beef tenderloin dry with a paper towel. Season both sides of the beef with salt and pepper. Sprinkle each side of the tenderloin with the porcini dust.
4. Add oil to a large oven-proof skillet and place over high heat. Allow the skillet and oil to get hot but not smoking, about 1 minute.
5. Place the beef tenderloin into the skillet and allow it to cook for approximately 3 minutes on one side or until a deep dark caramelized crust is achieved. Flip and repeat on the other side. Place the skillet into the preheated oven for approximately 3 minutes to cook meat to medium rare.



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Mushroom-Crusted Beef Tenderloin

Directions:

Porcini Crusted Beef Tenderloin cont'd..

1. Remove the skillet from the oven and place the beef tenderloin on a plate. Reserve the skillet for sauce. Loosely cover the tenderloin with foil and allow it to rest for 5 minutes.
2. To make the red wine reduction, add the cabernet sauvignon to the skillet used to sear the beef tenderloin and place over medium heat.
3. Scrape caramelized bits off of the bottom of the pan using a wooden spoon.
4. Allow the red wine to reduce to 1/2 cup (125ml) (half of the original amount) then reduce the heat to low.
5. Whisk the cubes of cold butter into the skillet a bit at a time. Whisk quickly to allow the butter to blend smoothly with the reduced wine. Season to taste with salt and pepper.
6. Remove the sauce from heat. Remove the foil from the beef tenderloin once rested and plate as desired. Top the beef tenderloin with sauce and serve immediately.

Red Wine Reduction Sauce

1. To make the red wine reduction, add the cabernet sauvignon to the skillet used to sear the beef tenderloin and place over medium heat.
2. Scrape caramelized bits off of the bottom of the pan using a wooden spoon.
3. Allow the red wine to reduce to 1/2 cup (125ml) (half of the original amount) then reduce the heat to low.
4. Whisk the cubes of cold butter into the skillet a bit at a time. Whisk quickly to allow the butter to blend smoothly with the reduced wine. Season to taste with salt and pepper.
5. Remove the sauce from heat

Balsamic – Glazed Green Beans with Cranberries

Prep Time
15 mins

Cook Time
10 mins

Total Time
25 mins

Ingredients

- | | |
|-----------------------------------|--|
| 1 lb. fresh green beans, trimmed | 2 Tbsp. Balsamic Vinaigrette Dressing |
| 1/3 cup dried cranberries | ¼ cup slivered almonds |
| 2 tsp. butter | 1 red pepper, sliced into strips |
| ½ cup finely chopped sweet onions | 2-3 cups baby bok choy, chopped |
| 1 Tbsp. brown sugar | handful fresh Thai basil |
| | 2 Tbsp. coconut oil or other vegetable oil |

Directions:

1. Cook beans and cranberries in simmering water in skillet 4 to 5 min. or until beans are crisp-tender. Drain; rinse with cold water to stop the cooking.
2. Melt butter in large nonstick skillet on medium heat. Add onions and sugar; cook and stir 5 min. Add bean mixture; cook and stir 3 min. or until heated through.
3. Stir in dressing; cook and stir 1 min. Top with nuts.



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Coriander & Mustard Seed Potatoes

Prep Time
15 hours

Cook Time
25 mins

Total Time
40 mins

Ingredients

4 tablespoons vegetable oil, divided	About 1 tsp. salt
2 teaspoons black or brown mustard seeds	1/2 teaspoon pepper
2 teaspoons yellow mustard seeds	2 teaspoons coarsely ground coriander seeds
2 teaspoons cumin seeds	1/2 teaspoon ground cumin
1/2 teaspoon turmeric	1/4 teaspoon cayenne
2 pounds small Yukon Gold potatoes, rinsed but not peeled, halved	1/4 cup roughly chopped cilantro

Directions:

1. Heat 2 tbsp. oil and mustard seeds in a large nonstick frying pan over medium-high heat, covered, just until seeds start to pop. Stir in cumin seeds and turmeric; then stir in potatoes, 1 tsp. salt, and pepper.
2. Reduce heat to medium low and add 1 cup water. Cook, covered, until potatoes are tender, 20 to 25 minutes.
3. Add remaining 2 tbsp. oil, coriander, cumin, cayenne, and salt to taste. Cook, uncovered, turning occasionally, until potatoes are golden, 8 to 10 minutes. Stir in cilantro.



Mini Apple-and-Mincemeat Tarts

Prep Time
12 mins

Cook Time
15 mins

Total Time
27 mins

Ingredients

120ml (8tbsp) mincemeat	50g (2oz) butter, melted
1 small cooking apple, peeled & coarsely grated	Filo pastry stars, to decorate (see tip)
8 sheets filo pastry each measuring 18 x 31cm	Icing sugar, to dust

Directions:

1. Preheat the oven to 400°F. Mix together the mincemeat and grated apple.
2. Take one sheet of filo pastry and brush with melted butter. Place a spoonful of the mincemeat mixture along one short end. Fold in a little of the pastry along each long side then roll up to enclose the filling. Place seam-side down on a large greased baking tray. Repeat with the rest of the pastry and filling to make eight strudels in total. Brush with melted butter.
3. Bake for 10-15 mins until pastry is crisp and golden. Cool for 5 mins, then halve and serve with filo pastry stars dusted with icing sugar.

