



Cheese on Crackers with Red Pepper Jam

- 1 package of creamy goat cheese
- Red pepper jam
- Water crackers

Spread each cracker with a small amount of goat cheese. Top with a dollop of red pepper jam. Viola! You can also use a baguette instead of crackers.

Grilled Shrimp with Prosciutto and Basil

- 3 large raw shrimp per person
- 1 fresh basil leaf per shrimp
- 1 very thin slice of prosciutto per shrimp
- Bamboo skewers

Marinade:

- 2 large shallots, minced
- ¼ to ½ cup dry Vermouth
- 3-4 tablespoons extra virgin olive oil
- 1-2 tablespoons balsamic vinegar
- 2 tablespoons lemon juice
- 1 tablespoon freshly chopped basil
- Fresh ground pepper

Peel raw shrimp leaving tails intact and place in a large glass baking dish or other dish large enough to hold all the shrimp.

Mix all of the marinade ingredients together in a large bowl and then pour over the shrimp. Marinate the shrimp one to three hours in the refrigerator. Remove the shrimp from the refrigerator, drain them and then pat them dry.

Place a slice of prosciutto on a work surface and cover with a large basil leaf. Lay shrimp on top of the basil at one end of the prosciutto and roll the shrimp up in it. Preheat grill or the broiler in your oven.

Thread each shrimp through a small bamboo skewer and grill about four inches from heat for about three minutes per side until the shrimp is just pink. Do not overcook the shrimp because they will become rubbery. (For a nice presentation, three shrimp may be threaded at once onto bamboo skewers and then grilled).

Prosciutto Wrapped Pears

2 Bosc, Anjou or Bartlett pears
Juice of one lemon
Several slices of prosciutto

Cut each pear into quarters and remove the core and seeds. Put the lemon juice into a large food storage bag. Add the pear slices and let them marinate for about 10-15 minutes. Remove the pear slices, drain them and blot them with a paper towel.

On a clean work surface place on slice of prosciutto. Place one pear slice on one end of the prosciutto slice and roll it up. Secure with a toothpick.

Makes about 16.

Instead of prosciutto, you can also use very thinly sliced cheese and wrap it around the pear. Get creative and find a cheese that you can slice into thin

ribbons and wrap around the cheese. For suggestions contact The Blue Danube Gourmet and Cheese Shop, 33 Jordan Street in Skaneateles.

Caramelized Onion Tart, with Bacon and Cheddar

Ingredients:

1 pre-made pie crust
1 large onion, thinly sliced
4 thick-cut bacon slices, chopped
¾ cup heavy cream
1 large egg
1 large egg yolk
1 teaspoon fresh thyme leaves
¼ teaspoon ground black pepper
pinch of salt
pinch of nutmeg
½ cup shredded Grafton Village Maple Cheddar (2 year aged)

Directions:

1. Preheat oven to 400 degrees.
2. Roll out pie dough and transfer to 9" or 10" pie plate
3. Pierce all over with fork. Freeze 10 minutes.
4. Bake crust 15 minutes. Cool crust, but maintain oven temperature at end of 15 minutes.
5. Saute bacon in medium skillet over medium heat until crisp, about 4 minutes.
6. Transfer bacon to paper towel to drain. Add onion to drippings in skillet and sauté until golden brown, about 20 minutes on low to medium heat.
7. Whisk cream, egg, egg yolk, thyme, pepper, salt, and nutmeg in a small bowl to blend.
8. Spread onion over bottom of baked crust; sprinkle bacon over, then cheese. Pour cream mixture over.
9. Bake until tart is puffed and filling is set, about 15 minutes. Cool tart on rack 10 minutes. Serve warm or at room temperature.

Serves 8 to 10.

Caprese Skewers

Ingredients:

12 fresh mozzarella balls, halved
12 cherry tomatoes, halved
12 fresh basil leaves, torn in half
Olive oil for drizzling
Salt and pepper to taste

Bamboo skewers (available in the International Foods department of major grocery stores)

Directions:

- 1) Thread one tomato half, 1 mozzarella ball half, and 1 basil leaf half on a wooden skewer. Repeat.
- 2) Arrange on a platter and drizzle with olive oil, and then season with salt and pepper. Serve chilled or at room temperature.

Makes 24 skewers.

Fig and Proscuitto Bruschetta

Ingredients:

Baguette, cut into slices
2 Tbsp. olive oil
1 cup of Fig Jam (if this is too difficult to find, cranberry chutney also works well)
Spreadable goat cheese (such as Lively Run or Vermont Butter and Cheese Company)
6 thin slices of Proscuitto
Ground black pepper

Directions:

- 1) Pre-heat oven to 350 degrees. Arrange baguette slices on baking sheet and brush lightly with olive oil. Bake until golden, about 10-15 minutes. Transfer to a platter.
- 2) Spread each slice with a generous teaspoon of fig jam. Top with a dollop of goat cheese, and then a piece of proscuitto, sliced further.
- 3) Season with pepper and serve.

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