

School of Cooking

Martin's

Holiday Favorites

Hosted by Chef Tim Carrigan

December 12, 2006

Martin's Super Markets at Heritage Square
Mishawaka, Indiana

EggNog Truffles

Ingredients

2 cups Milk chocolate Chips
2 tbsp. Butter
½ cup eggnog
1 cup powdered sugar

Instructions

Bring eggnog to a boil with butter in it, take off the heat and stir in Milk chocolate chips. Stir till chips are completely melted. Stir till semi cool, put in a shallow pan and refrigerate till mixture is firm. Scoop into small balls and roll in powdered sugar.

Chicken Roulade with Ginger Plum Relish

Ingredients

6 oz chicken breast
½ cup sliced red pepper
½ cup green peppers

1 cup diced plums
2 tsp. Fresh ginger

½ cup Dark karo syrup
¼ cup soy sauce
½ cup chopped green onion

Instructions

Lightly pound out chicken breast, lay on plastic wrap, fill with peppers. Roll up chicken with peppers and wrap outside with plastic wrap tight. Poach in simmering water for 20 minutes.

Put syrup, soy sauce, ginger and green onions in a sauce pan and bring to a simmer. Take off heat add the diced plums serve warm or cold under the chicken.

Cranberry Filled Brie

Ingredients

½ stick fresh Cranberries
1 tsp. Orange zest
1 tsp. Sugar
1 Round of Brie
½ cups sliced toasted Almonds
1 sheet of puff pastry

Instructions

Place softened butter in food processor with the metal blade. Add cranberries, orange zest, sugar. Process by pulsing until mixture is smooth. Place cheese on cutting board. Cut the cheese horizontally in half. Fill brie with cranberry mixture, wrap brie in puff pastry. Bake for 15 minutes till puff pastry is golden brown. Serve with fresh fruit and crackers

Holiday Shrimp Cheese Ball

Ingredients

1 cup cooked Shrimp
½ cup Mayonnaise
¼ cup brown mustard
1 tsp. Horseradish

2 8 oz Cream Cheese, softened
1 tsp Green Onion
1 tbsp. Chopped garlic
1cup chopped bacon
Salt and pepper to taste
Coat the outside of the ball with sunflower seeds

Instructions

Mix ingredients until smooth, form in a ball and coat with sunflower seeds let refrigerate and serve with toast points and crackers