

# *School of Cooking*

Martin's

## **Party Like a Pro**

Hosted by Chef Eileen Quinn

August 7, 2007

**Martin's Super Markets at Heritage Square  
Mishawaka, Indiana**

### **Cute Bloody Mary's**

#### **Ingredients**

9 oz lemon vodka, chilled  
3 cups tomato juice, chilled  
2 tbsp fresh lemon juice  
3 tsp drained bottled horseradish  
3 tsp Worcestershire sauce  
 $\frac{3}{4}$  tsp celery salt  
 $\frac{3}{4}$  tsp hot pepper sauce, or to taste  
 $\frac{1}{2}$  tsp freshly ground pepper  
6 Roma tomatoes  
Kosher salt

#### **Instructions**

Combine all ingredients except for Romas and Kosher salt. Slice the top off of each tomato (about 1 inch). With a grapefruit spoon, scoop out each tomato, being careful not to cut through the skin of the bottom. Distribute about  $\frac{1}{4}$  cup kosher salt on a saucer. Dip the edge of each tomato in the salt, making a white cuff around the top. Fill the tomato with Bloody Mary mix and garnish with pickled green beans or cucumber spears. Yum!

## **Cantaloupe Martini**

### **Ingredients**

1 cup cold water  
1 package (12 oz) precut cantaloupe  
2 tbsp sugar  
1 lime, juiced plus 1 lime, sliced for garnish  
Ice cubes  
Melon vodka  
Melon liqueur

### **Instructions**

Chill four martini glasses. In a blender, add water, cantaloupe, sugar, and lime. Puree in blender until liquid consistency. Strain into a measuring cup. Fill a martini shaker with ice cubes. Pour in 1 part melon vodka to 2 parts cantaloupe juice. Shake vigorously. To serve, pour into chilled martini glasses. Garnish with a slice of lime or drizzle lemon liqueur over the top and let sink to the bottom.

## **Blue Sky**

### **Ingredients**

1 cup light rum  
½ cup blue curacao  
2 cups pineapple juice

### **Instructions**

Place all ingredients in a shaker with ice. Shake 17 times. Strain and pour into garnished martini glass. Makes 4 drinks.

## **Melon Ouzo**

### **Ingredients**

1 cantaloupe  
1 honey dew  
1 cup Ouzo (anise liqueur)  
¼ cup fresh mint leaves

### **Instructions**

Using a melon baller, cut both melons. Place in a large bowl. Sprinkle Ouzo over melon balls. Combine to assure that all of the melon balls are soaking in the Ouzo. Cover and refrigerate for at least four hours. Strain liquid from melon balls and arrange on a platter. Cut mint leaves in confetti strips and top melon balls. Serve with toothpicks or small skewers. Refreshing and delicious!

## **Spicy Chimichurri Chicken**

### **Ingredients**

1 rounded tbsp sweet paprika  
¾ cup flat-leaf parsley leaves  
3 tbsp fresh oregano leaves  
3 tbsp fresh thyme leaves  
2 bay leaves, crumbled  
½ small white onion, coarsely chopped  
3 cloves garlic  
1 tsp cayenne  
1 cup extra-virgin olive oil  
¼ cup red wine vinegar  
1 tsp kosher salt  
2 lbs chicken breasts, skinless and boneless

### **Instructions**

Preheat a grill pan over high heat. In a food processor, combine parsley, paprika, herbs, onion, garlic, cayenne and salt. Finely chop mixture by pulsing. Add vinegar and pulse to combine. With the processor running, stream in the oil and stop when mixture is emulsified. Set aside. Cut chicken tenders into thirds and place in a shallow dish. Wash your hands! Spoon half of chimichurri over the chicken and coat completely and evenly. Using tongs, transfer the bites to the hot grill and cook 2-3 minutes on each side. Transfer bites to a serving plate. Serve with party picks and reserved chimichurri sauce for dipping.

## **Feta & Olive Meatballs**

### **Ingredients**

½ cup chopped parsley  
2 tbsp finely chopped onion  
1 lb ground lamb or beef  
½ cup crumbled feta cheese  
½ cup pitted green olives, coarsely chopped  
2 eggs  
2 tbsp Tabil spice mixture or 1 tsp dried oregano

### **Instructions**

Combine all the ingredients with your hands and shape into 16 meatballs. Saute meatballs in a small amount of vegetable oil until cooked through. Platter in an interesting way. Try presenting each meatball on individual forks or spoons.

*You don't really need any salt in this recipe as the feta and olives provide enough. Try the spice mixture. It tastes great in the meatballs...and in other dishes.*

### ***Tabil Spice Mixture***

### **Ingredients**

1 ½ tbsp caraway seeds  
¼ cup coriander seeds  
2 dried red chilies

### **Instructions**

Roast the spices in a dry frying pan over medium heat until fragrant. Cool and finely grind in a coffee grinder.

## **Bruschetta with Gorgonzola Cheese and Honey**

### **Ingredients**

36 slices baguette bread, about 1 loaf  
¼ cup extra-virgin olive oil  
8 oz gorgonzola cheese, crumbled  
8 oz mascarpone cheese

2 tbsp fresh thyme, chopped  
½ cup chopped pistachios  
3 tbsp honey

### **Instructions**

Preheat oven to 400°F. Arrange the sliced baguette on a baking sheet. Brush with olive oil. Bake until the bread is pale golden and crisp, about 10 minutes. Cream together gorgonzola, mascarpone and chopped thyme. Taste and add salt and pepper, if desired. Spread cheese mixture on crostini. Platter in a beautiful way and garnish. Sprinkle all with pistachios and drizzle with honey. Makes about 30 bruschetta.

## **Mini Tarts with Dates, Brie and Walnuts**

### **Ingredients**

1 small wheel of brie cheese  
8 oz dates  
6 oz chopped walnuts  
3 packages frozen phyllo mini tart shells  
Cinnamon heat

### **Instructions**

Preheat oven to 350°F. Chop dates into small dice. Place in small bowl. Sprinkle with cinnamon heat. Place about four pieces of date in each mini tart. Follow with the same amount of walnuts. Move tarts to a baking sheet. Slice wheel of brie, removing ring according to your preference. Fill remaining space in tarts with brie. Bake for 5 minutes or until Brie is melted and creamy.