

BACON WRAPPED DATES WITH GOAT CHEESE



Ingredients

8 each	Bacon sliced and cut in half
16 each	Dates, pitted
4 oz	Goat Cheese
16 each	Toothpick

Bacon Wrapped Dates with Goat Cheese

1. Preheat the oven to 350 degrees Fahrenheit.
2. Slice the dates lengthwise on one side to create an opening. Remove the pit.
3. Using a spoon, stuff a small amount of goat cheese into the cavity of each date and press the sides together to close.
4. Cut the bacon slices in half. Wrap each date with a slice of bacon and secure with a toothpick.
5. Arrange evenly on a baking sheet with raised edges (otherwise grease will get everywhere) and bake for 10 minutes. Remove the dates and use the toothpick to turn each one so it's laying on its side. Bake for another 5-8 minutes, until browned to your liking, and turn the dates to the other side and repeat. Remove from the oven, place on a paper towel lined plate, and let stand for 5 minutes before serving.

BRUSCHETTA



Ingredients

1/4 cup	Extra Virgin Olive Oil
1 1/2 Tbsp	Minced Fresh Garlic
8 each	Roma Tomatoes small diced
1/4 cup	Parmesan Cheese shredded
1 Tbsp	Balsamic Vinegar or more to taste
1/4 cup	Basil Ribbons chopped (chiffonade)
To Taste	Salt and Pepper
1 each	Loaf Hearty French Bread (such as La Brea), sliced into 1/2-inch thick slices (about 12 slices)

Bruschetta

1. **For tomato mixture:** Heat olive oil in a small skillet or saucepan over medium-low heat. Add garlic and sauté until just starting to turn golden (don't brown it), about 1 minute.
2. Pour into a large mixing bowl. Let cool while you chop the tomatoes and basil.
3. Pour tomatoes into bowl with cooled oil mixture. Add parmesan, basil, balsamic vinegar, salt and pepper. Toss mixture well. Serve right away over toasted bread (spoon some of the juices along with it). Garnish with more parmesan if desired.
4. **To toast bread*:** position oven rack a few inches below broil and preheat broiler. Align bread slices on an 18 by 13-inch baking sheet. Broil first side until golden brown, about 1 minute (don't walk away and keep an eye on them they'll brown quickly), then flip slices to opposite side and broil opposite side until golden brown.

BACON WRAPPED SCALLOPS



Ingredients

2 lbs	Large Sea Scallops patted dry (U10)
1 lb	Bacon, sliced
¼ cup	Maple Syrup
2 tbs	Soy Sauce
¼ tbs	Garlic Powder
1 tbs	Crushed Red Pepper
2 tbs	Chopped Scallions (green onion)

Bacon Wrapped Scallops

1. Preheat the broiler. Coat a sheet pan with cooking spray.
2. Wrap a slice of bacon around each scallop and secure with a toothpick. Arrange the scallops in a single layer on the baking pan.
3. In a small bowl, mix the maple syrup, soy sauce, garlic powder, salt and pepper. Brush half the mixture over the top of each of the scallops.
4. Broil for 10-15 minutes, flipping scallops one time halfway through to ensure bacon is crisps up nicely and brush the remaining sauce over the scallops at his point.
5. Sprinkle with scallions, then serve.

JALAPEÑO POPPER DEVILED EGG



Ingredients

6 Slices Bacon, chopped
1 Jalapeño, seeded and chopped
1 Garlic Clove, minced
10 Hard Boiled Eggs
3 ounces Cream Cheese, softened
3 tablespoons Mayonnaise
1 teaspoon Dijon Mustard
1/4 teaspoon Apple Cider Vinegar
Pinch of Salt
Pinch of Cayenne Pepper
1 Jalapeño thinly sliced

Jalapeño Popper Deviled Egg

1. Place eggs in a medium pot and cover with cold water by 1 inch. Bring to a boil, then cover the pot and turn the heat off. Let the eggs cook, covered, for 9 to 12 minutes. Transfer the eggs to a bowl of ice water and chill for 14 minutes. This makes the eggs easier to peel.
2. Cook bacon in a nonstick skillet until crispy. Remove with a slotted spoon and set aside.
3. Discard all but 1/2 tablespoon bacon grease. Add chopped jalapeño and minced garlic to bacon grease and cook for 1 to 2 minutes.
4. Cut eggs in half and remove egg yolks. Place egg yolks in a medium bowl with cream cheese, mayonnaise, Dijon mustard, apple cider vinegar, salt and cayenne. Use a fork to mash the egg yolks up well and mix them together with the other ingredients until smooth.
5. Stir in jalapeño and garlic.
6. Set aside about 1/4 of the bacon and mix the rest into the egg yolk mixture.
7. Evenly spoon the egg yolk mixture into the egg whites.
8. Garnish eggs with remaining bacon and jalapeño slices.

SPINACH ARTICHOKE DIP



Ingredients

8 oz	Cream Cheese softened, large cubes
1 each	White Onion small diced
1 tbs	Garlic, minced
1 can	Artichoke Hearts, quartered
1 each	Frozen Spinach thawed -6 oz pkg
1 each	Canned Diced Tomato with Green Chili (10 oz can Rotel)
¼ cup	Sour Cream
½ cup	Monterey Jack Cheese shredded
½ cup	Parmesan Cheese, shredded
2 oz	Sambuca Liqueur
1 tbs	Olive Oil
To grease	Pan Spray
To taste	Salt and Pepper

Spinach Artichoke Dip

1. Pre-heat oven to 425 degrees, grease regular sized loaf pan.
2. In large fry pan, on high heat, sauté onions and garlic in olive oil 4 to 5 minutes.
3. Add diced tomatoes and artichoke quarters, sauté for 4 minutes.
4. Add spinach, sauté for another 4 to 5 minutes.
5. Deglaze pan with Sambuca and add cream cheese. Reduce heat and cook for 6 to 7 minutes, until cream cheese is fully melted.
6. Add sour cream and Monterey cook for another 5 minutes.
7. Take spinach artichoke mixture and put into greased loaf pan.
8. Sprinkle parmesan cheese over top and bake to 15 minutes. Until crispy and golden brown on top.
9. Served with desired chips, pita, or bread and enjoy.

CRANBERRY PROSECCO FIZZ



Ingredients

4 tablespoons Orange Liqueur
such as Grand Marnier
4 tablespoons Cranberry Juice
1 bottle cold Prosecco
12 fresh Cranberries
4 small Rosemary Sprigs

Cranberry Prosecco Fizz

Pour 1 tablespoon orange liqueur and 1 tablespoon cranberry juice into each of 4 champagne flutes. Add 3 cranberries to each flute and fill with Prosecco. Garnish with the rosemary sprigs and serve.