



HERB ROASTED RED POTATOES

INGREDIENTS

- 1 ½ lbs Red potatoes, large diced
- 2 tbs Olive oil
- 2 tbs Fresh rosemary, minced
- 1 tbs Fresh garlic, minced
- 2 tsp Fresh thyme
- 2 tbs Unsalted butter, melted
- To Taste Salt and pepper

DIRECTIONS

1. Preheat 425 degrees
2. Line cookie sheet with foil or non-stick mat. In large bowl add potatoes, oil, butter, fresh herbs, and garlic, mix until evenly coated. Place potatoes on cookie sheet and roast for 20 minutes.
3. Remove potatoes from oven, turning potatoes on pan to allow all sides of potatoes to brown. Return potatoes to oven for another 15 minutes.
4. Stir potatoes once more and continue to cook until potatoes are fork tender.
5. Remove from oven, serve, and enjoy.



BROWN BUTTER BRAISED STEAK

INGREDIENTS

- 2 each 8-10 oz New York Strip Steak
- 2 each Fresh Rosemary sprigs
- 2 each Fresh Thyme sprigs
- 3 each Fresh Garlic cloves
- 3 tbs Unsalted butter
- 1 tbs Olive oil
- To Taste Salt and Pepper

DIRECTIONS

1. Pre-heat oven to 425 degrees
2. Season steak generously with kosher salt and pepper and let sit at room temperature 1 hour.
3. Heat a dry large oven safe skillet, preferably cast iron, over medium-high, then add oil. As soon as oil is smoking, sear steak, 1-2 minutes on each side, until a deep brown crust. Place skillet into oven for 4-6 minutes (To your preferred doneness) Remove skillet and return to medium-high heat.
4. Add butter, rosemary, and garlic to skillet, tilt pan toward you so that butter pools on one side, and use a large spoon to continually baste steak with butter. Continue until butter is no longer bubbling and it smells nutty and is beginning to brown, about 1 minute. Transfer meat to a plate and let rest 10 minutes. (For medium-rare, your steak should reach an internal temperature of 125°–130°.)



SAUTEED BALSAMIC GREEN BEAN

INGREDIENTS

- 1 lb Fresh green beans, trimmed
- 1 tbs Fresh garlic, minced
- 1 each Shallot, minced
- 1 tbs Olive oil
- 1 tbs Unsalted butter
- 2 tbs Red wine
- 2 tbs Balsamic vinegar
- To taste Salt and pepper

DIRECTIONS

1. Heat olive oil in a large skillet over medium heat. Add shallot and garlic sautéed for 2 minutes.
2. Add green beans and sauté for 6-8 minutes. Add red wine and balsamic vinegar, cook for 2 minutes stirring green beans to avoid burning.
3. Add butter, salt and pepper cooking until butter is melted and green beans are to desired doneness.
4. Serve and enjoy.



ANTIQUE ROSE A VALENTINE'S DAY EMPRESS GIN COCKTAIL

EQUIPMENT

- 1 Cocktail Glass/Champagne Glass or Cocktail Shaker/Mixing Glass if desired
- Bar Spoon

INGREDIENTS

- 1 1/2 oz Empress 1908 Gin
- 1 wedge Fresh Lime For Squeezing In
- 1 to 2 oz Splash Fever Tree Sparkling Grapefruit
- Moscato Rosé or Rosé Prosecco to top off
- Dried Rose Buds for garnish

DIRECTIONS

1. Build the cocktail in your glass by adding in ice cubes and splashing in the gin plus a squeeze of fresh lime juice from a lime wedge.
2. Top this off about halfway more with a little Fever Tree Sparkling Grapefruit juice.
3. Top the rest of the way with sparkling pink Moscato rosé or blushing pink Prosecco wine.
4. Finish by garnishing with dried roses.