

NYE Passed Hors D'oeuvres
Mini Grilled Prosciutto, Apple & Cheese Melts

Makes 16

What you'll need:

8 slices challah bread, thinly sliced
4 tbsp. unsalted butter, for toasting
4 slices provolone
2 apples, thinly sliced, about 1/8" thick
4 slices gruyere
8 slices prosciutto cotto, (or use prosciutto di parma if you can't find this variety)

How to make it:

Butter one side of each piece of bread; on four pieces of bread, place the butter-side down, and then layer the provolone, apples, gruyere, and prosciutto cotto, consecutively, so it completely covers the face of the bread. Top with remaining bread (buttered side up), and grill in a greased frying pan. Flip when bread is golden brown and cheese starts to melt. Continue cooking on the other side, pressing down, until cheese melts and bread is golden brown on both sides. Cut sandwich into quarters and serve.

Tips: To spice up your melts add a schmear of Dijon Mustard to the bread prior to assembling. **Fun-Cut,** shingle the melts, by cutting the squares into triangles.

NYE Passed Hors D'oeuvres
Shrimp & Scallop Spiedini

Makes 16

What you'll need:

16 bay scallops
16 shrimp
16 basil leaves
16 grape tomatoes
16 bamboo skewers, soaked in water
Kosher salt and freshly ground black pepper, to taste
½ cup extra virgin olive oil
2 tbsp. minced garlic
1 lemon, zested

How to make it:

1. On each skewer, thread one scallop followed by one shrimp curled around the basil leaf and tomato (so the shrimp looks as though it's hugging these ingredients). Arrange all skewers on a sheet tray and then season to taste.
2. Whisk together oil, garlic and lemon zest. Pour over skewers and let marinate for at least 1 hour.
3. Preheat grill pan or grill over medium high heat; sear skewers on each side until slightly charred and cooked through, about 1 minute per side. Serve warm.

Tip: Don't Forget Soak wooden skewers in water. Prevents the skewers from burning

NYE Salad

Satsuma & Pomegranate Salad with a Champagne Vinaigrette

Serves 4

What you'll need:

- ¼ cup red grapes, halved
- ¼ cup pomegranate seeds
- ¼ cup Satsuma segments, (or tangerines if you can't find this citrus fruit)
- ¼ cup candied walnuts
- 6 cups mesclun lettuce
- 3 tbsp. champagne vinaigrette

For the vinaigrette

- 1 tbsp. Dijon mustard
- 3 tbsp. champagne vinegar
- Residual fruit juice (Satsuma, pomegranate juice)
- Satsuma zest
- ½ cup extra virgin olive oil
- Kosher salt and freshly ground black pepper, to taste

How to make it:

1. Toss all salad ingredients together right before serving; season to taste.

For the vinaigrette:

Whisk mustard, vinegar, residual fruit juice, and Satsuma zest together; slowly whisk in oil until emulsified. Season to taste.

Tip: Make your own Champagne Vinegar. Use leftover Flat Champagne, "if such an event should ever occur", take leftover Flat Champagne pour in an open mason jar or wide mouth container, cover with coffee filter and store in a cool dark place. Check periodically to see if the Champagne has turned into Vinegar. Then transfer into a sealed bottle and store away until use.

NYE Main Course

Herb Crusted Baked Salmon

Serves 4-5

What you'll need:

2-3 lb. salmon fillet, skin on and deboned
Kosher salt and freshly ground black pepper, to taste
½ bunch fresh parsley, finely chopped
½ bunch fresh thyme, finely chopped
½ bunch fresh basil, finely chopped
1 tbsp dijon mustard
2 tbsp. lemon zest
1 cup extra virgin olive oil
1 lemon, thinly sliced

For the lemon emulsion:

1 lemon, blanched and halved
½ cup extra virgin olive oil

How to make it:

1. Prepare lemon emulsion: Place the blanched lemon in a blender and blend, slowly adding oil until emulsified; set aside.
2. Season salmon and place on a parchment-line sheet tray; whisk herbs, add mustard, lemon zest and oil together. Whisk in half the lemon emulsion and coat salmon. Top salmon with lemon slices.
3. Bake in a 375 F oven until cooked to desired temperature, about 15-20 minutes for medium rare. Serve whole alongside Satsuma salad. (Internal Temperature should reach 135 F)

Tip: Cook Salmon skin on, protects the salmon from drying out and enhances the natural flavor of the Salmon.