

Show 36: Fabulous Foggia Feast

Bruschetta

Hard Italian or French Baguette
Olive Oil
½ lb thin-sliced Fresh Water Mozzarella
3-4 Roma Tomatoes, chopped
Fresh Chopped Basil Leaves
2 tbsp freshly minced Garlic
salt and pepper to taste

Cut thin slices of bread, approximately ¼ - ½ inch in thickness. Toast slices in a 400 degree oven for approximately 5 minutes or until slightly browned. Sprinkle slices with olive oil. Put thin slices of fresh water mozzarella on the bread. Top with Fresh Minced garlic, chopped roma tomatoes and fresh chopped basil. Salt and Pepper to taste. If desired, put Bruschetta back into the oven for a couple of minutes to slightly melt the cheese. Serve warm.

Note: there is no limit to the variation of toppings that can be used to make Bruschetta. Some suggestions would be; sun-dried tomatoes, chopped black or green olives, pesto sauce, balsamic vinegar. Experiment with your own toppings and have some fun!

Chicken Parmesan

2lb boneless chicken tenderloins
2 cup seasoned breadcrumbs
1 ½ cups flour
½ cup grated parmesan cheese
5 eggs
¼ cup heavy whipping cream
¾ lb thinly sliced or grated mozzarella
1 jar marinara sauce or homemade sauce
2 tsp salt
2 tsp pepper
1 tbsp granulated garlic

Combine in a bowl: Bread crumbs, granulated garlic and parmesan cheese. Combine in another bowl flour, salt and pepper. Crack the eggs into a third bowl and whisk in the heavy cream.

First dredge the chicken pieces in the flour, then dip in the egg wash, then dip in the breadcrumb mixture, making sure each piece is evenly coated. Lay chicken pieces side by side in a 9x11 casserole dish until you have one complete layer of chicken. Cove the chicken with a layer of marinara Sauce. Next, layer slices of mozzarella cheese until completely covered. Repeat this entire process with the remaining ingredients. Bake uncovered in a 375 degree oven for one hour.

Fettuccine Alfredo

2c water
½ butter
5 cloves finely minced garlic
1 c heavy whipping cream
1 ½ tbsp cornstarch
¾ c fresh chopped parsley
1 c grated parmesan cheese
1 lb fettuccine
a splash of olive oil

Melt ½ lb butter in a saucepan with the 2 cups of water. Stir in the garlic, the heavy whipping cream and the grated parmesan. Keep stirring until smooth. Whisk the cornstarch into ¼ c water and add to the sauce. When the cornstarch mixture is stirred in, it will prevent the cheese in the sauce from forming lumps and it will thicken the sauce to the proper consistency. Boil 1 lb fettuccine noodles approximately 10 minutes or until just soft. Drain the fettuccine and toss into a pasta bowl with a little olive oil to prevent the pasta from sticking together. Pout the alfredo sauce over the pasta and toss. Garnish with ¼ c fresh chopped parsley.

New York Style Cheesecake

Crust;
1 ½ c graham cracker crumbs

½ c melted butter
2 tbsp. Sugar
2 tsp cinnamon

filling;
24 oz. Cream cheese
1 c sugar
2 tsp vanilla
3 eggs
Fruit topping of your choice

Crust;
First, whisk together in a bowl Graham cracker crumbs, sugar, cinnamon and melted butter. Blend until slightly moist and crumbly. Dump contents of bowl into the bottom of a springform pan. Press mixture down with your hand until bottom of pan is covered and the crust is smooth and firm. Chill crust in refrigerator while preparing the filling.

Filling: In a large bowl combine the cream cheese, sugar, vanilla and 1 egg. Start blending with a cake mixer on medium speed, adding the remaining 2 eggs one at a time. Blend until smooth. Pour filling into springform pan with already chilled crust. Bake at 375 degrees for 30 minutes or until middle of cake appears to be solid.

**Do the jiggle test. If it jiggles too much in the middle, it is probably not quite done.*

Remove from oven and put into refrigerator for at least 8 hours or preferably overnight to set and chill.
Topping: We used raspberry pie filling, but you can use the topping of your choice.

Slam Dunk Spinach & Artichoke Dip

This hot dip is delicious served with tortilla chips, veggies or crackers.
1 ½ Cups marinated artichoke hearts, chopped & drained

2 Cups frozen chopped spinach, thawed and squeezed dry
½ cup sour cream
½ cup may
¼ cup Parmesan cheese, grated
1 t. fresh garlic, minced
1 Cup jack cheese, shredded
Preheat the oven to 350.

In a large mixing bowl, stir together the artichokes hearts, spinach, sour cream, may, Parmesan cheese, garlic and ¾ cups of the Jack cheese. Transfer the mixture to an ovenproof casserole dish. Top with remaining cheese. Bake the dip for 20-30 minutes or until heated through and bubbly.

Bleacher Brew

A sweet & spicy blend perfect for your sports party festivities! Eliminate the brandy for a delicious non-alcoholic mulled cider.

8 cups Apple cider
2 T. red hot cinnamon candies
½ cup brandy
1 Green apple, cored and thinly sliced
Cinnamon sticks for garnish

In a large pot, bring the cider to a boil. Reduce the heat to simmer and add the candy. Stir constantly until the candy melts completely. Add the brandy and the apple slices.
Serve hot and garnish each serving with an apple slice or a cinnamon stick. Cheers!

Sports Lovers' Salsa

1 28 oz. can of diced tomato, drained
2 medium onions, diced
1/3 Cup cilantro
2 scallions
1 t. garlic, minced
Mix it all together and serve up some fun!