

Recipe Card

~Valentine's Day Edition~

Homer and Marge Simpson Donut Creme Brulee

Ingredients

1 cup heavy cream
2 extra large or jumbo egg yolks
2 tablespoons sugar
1/3 cup sugar for caramelizing
1/2 teaspoon vanilla extract
Preheat oven to 300°F. Prepare some boiling water.

Directions

In a saucepan over medium heat, combine cream and 2 tablespoons sugar. Cook, stirring occasionally until small bubbles appear around edges of pan; 5-6 minutes. Set aside.

In a bowl, beat egg yolks and vanilla until smooth and light. Pour hot cream mixture into egg yolks, a little at a time, beating continuously until well-blended. Strain mixture through a fine sieve into a bowl. Divide among 4-4 oz. ramekins. Arrange ramekins in a baking pan and place on middle shelf of preheated oven. Fill pan with boiling water to halfway up sides of ramekins. Cover pan loosely with aluminum foil. Bake until custard is just set, about 25 minutes. Use caution when removing ramekins from oven as they will be very hot! Chill 2-3 hours.

Sprinkle remaining sugar evenly over top of cooled custards. With the creme brulee torch, move the flame continuously over the surface of the ramekins in a circular motion until sugar melts and becomes golden brown and bubbly.

Ricky and Lucille Chocolate Dipped Strawberries infused with Cognac

Ingredients

1 Dozen Fresh Strawberries
1 Bag of Dark Chocolate Chips

1 Cup of Cognac

1 Syringe

Directions

Clean and dry strawberries well. Using the new syringe soak up cognac and put the needle into the top of the strawberry. Fill the strawberry with 2 CCs of the liquor. Set Aside

Melt Chocolate over a double boiler, or put into a microwave safe bowl and microwave at intervals of 10 second and stir between each turn.

After the chocolate is melted, submerge the strawberry 3/4th of the way up and let excess drip off, set onto sheet tray lined with parchment and let harden.

Enjoy!

Fred and Wilma Steak and Tetractyl Eggs

Ingredients

4 boneless strip steaks, about 7 ounces each and 3/4 inch thick seasoned with salt and pepper

2 tablespoons butter

8 eggs

1/4 cup milk

Salt and Pepper

Sear Steaks on both sides and lay on sheet tray, put into oven set at 400 degrees. While Steaks are cooking, place all 8 eggs into a bowl and whisk. Add milk, salt and pepper and mix

again. When your steaks are at a desired temperature (rare, medium rare, well done) then set aside and get ready to cook the eggs. Get a non-stick pan hot and then add butter, let butter melt and then add eggs. Let the eggs set in pan for about 45 seconds and then using a wooden spoon pull in sides of egg, repeat until desired consistency.

Top plate with Salsa Fresca and Sour Cream, Enjoy!

Adam and Eve Apple Turnovers

Ingredients

1 pastry sheet (cut into 4)

2 apples (Granny Smith is a good choice)

2 tablespoons sugar

1/2 teaspoon of cinnamon

touch of milk

Directions

Cut pastry sheet into 4 pieces. Thinly slice the apples. Add sugar and cinnamon. Mix well.

Place a small portion into the center of each square and fold each of the 4 corners to close the squares.

Brush the edges with milk and press down with a fork to seal. Sprinkle remaining apples on the top and cook in the oven at 400°F/200°C degrees until brown

Elvis and Priscilla Banana's Foster with Peanut Butter

Ingredients

1/4 cup (1/2 stick) butter

- 1 cup brown sugar

- 1/2 teaspoon cinnamon

- 1/4 cup banana liqueur

- 4 bananas, cut in half lengthwise, then halved

- 1/4 cup dark rum

- 4 scoops Peanut Butter Cup Ice Cream

- Combine the butter, sugar, and cinnamon in a pan or skillet. Place

- the pan over low heat atop the stove and cook stirring until the sugar dissolve.

- Stir in the banana liqueur and then place in bananas in the pan. When the bananas feel soft and begin to brown carefully add the rum. Cook until the rum is hot and then tip the side of the pan to ignite rum. When the flames subside, lift the bananas out of the pan and place four pieces atop the Peanut Butter Ice Cream.

Drizzle the syrup that is left in the pan over the rest of the dish. Enjoy!

Mickey and Minnie Classic Cheesecake

Ingredients

Crust: 1-1/2 cups graham cracker crumbs

1/4 cup sugar

1 tsp. cinnamon

1/2 cup butter, melted

2 eggs

1/2 cup sugar

2.8-oz packages cream cheese, softened

1 tsp. vanilla

1 tsp. Grand Marnier

Directions

Place crumbs in a mixing bowl and add sugar and cinnamon, then stir in butter. Butter an 8" spring-form pan on bottom and sides. Sprinkle a thin layer of crumbs on the bottom of pan and press down with a metal measuring cup. Pat crumbs

on sides of pan and press in place with side of measuring cup. Work around sides of pan with fingers to make crumbs of even height. Any remaining crumbs can be added to bottom crust. Bake crust at 350 degrees F. for five minutes.

To make filling, beat eggs until light. Add sugar and beat 5 minutes. Add cream cheese, vanilla, and Grand Marnier and mix well. Turn into prepared crust. Protect exposed top edge of crust by folding strips of foil around the rim of the pan. Bake at 375 degrees F. for 20 minutes. Cool 15 minutes. Remove foil.