

From the Kitchen of Appledorn Living Center

Pear Bruschetta

Preheat oven to 350

Ingredients:

- French Bread (1 loaf)
- Olive oil (3 TB)
- Pears (1) (small diced)
- Parmesan (1 oz) (shaved with peeler)
- Salt & Pepper (to taste)
- Garlic (1 TB) (Sliced thin)
- Basil (3 TB) (chiffonade)
- White Balsamic Vinegar (3 TB)
- Roma Tomatoes (3)

Instructions:

1. Slice French bread ½ inch thick on a bias, and lay out on a baking tray
2. Drizzle or brush with olive oil, season with salt & pepper, and bake for 5 minutes at 350 (longer for crunchier crostini).
3. In mixing bowl combine pears, tomatoes, garlic, basil, balsamic, 2 TB olive oil, and season with salt & pepper.
4. Lay out bread on desired serving dish and using slotted spoon top with mixture leaving juices in the bowl.
5. Garnish with shaved parmesan

Shrimp Scampi W/ Angel Hair

Ingredients:

- Angel Hair Pasta (1 lb)
- Raw Shrimp (1 lb)
- White Wine (2 cups) (+2 TB)
- Garlic (2 TB)(Chopped)
- Butter (1/2 lb)
- Olive Oil (2 TB)
- Fresh Parsley (1 TB) (Chopped fine)
- Cherry Tomatoes (½ lb) (halved)
- Fresh Spinach (approx. 8 oz)
- Salt & Pepper (to taste)
- Fresh Lemon Juice (1/2 lemon)

Instructions:

1. Add pasta to boiling, salted, water. Cook 6-8 minutes depending on desired tenderness.
2. In sauce pan add olive oil and butter, melt butter
3. Add chopped garlic and let simmer on low heat until garlic becomes fragrant.
4. Add shrimp (peeled & deveined), season while raw. Depending on size of shrimp you should cook about 1 – 2 minutes per side.
5. Add wine and reduce by ½.
4. Add tomatoes and spinach to shrimp, season with salt and pepper lightly. Stir frequently, and only cook enough to wilt spinach a little.
5. Add pasta and parsley to shrimp, tomato, & spinach mixture. Toss this together gently.
7. Juice lemon over all.

Mixed Fruit Short Cake

Short Cake Ingredients:

- Butter- 1 cup
- Flour- 2 cups
- Sugar- 2 cups
- Eggs- 4 Large
- Milk- ¼ cup
- Vanilla- 2 tsp
- Salt- pinch

Topping Ingredients:

- Strawberries- ½ lb
- Blueberries- ½ lb
- Whip Cream
- Oranges- 3 oranges (segmented)
- Sugar- 1 cup

Short Cake Instructions:

1. Cream together butter, vanilla, and sugar until smooth.
2. Slowly add eggs while mixing
3. Add milk and mix
4. Combine flour and salt and add slowly to this mixture DO NOT OVER MIX. Just mix until its combined.
5. Bake at 350 for 1 hour, toothpick inserted in the middle should come out clean when its finished cooking.

Topping Instructions:

1. Cut strawberries in half or quarters
2. Add ¾'s of the strawberries to sauce pot with sugar. Cook on low/medium heat.
3. Cook until mixture forms syrup. Once strawberries are tender, remove from heat.
4. Add the rest of the strawberries, blueberries, and segmented oranges to syrup mixture.
5. Cool and serve, or better yet, serve warm!
6. Garnish with whip cream.