

MENU

Mediterranean Turkey Burgers

SERVES 6

Chef Will's Small Bites
Mediterranean Turkey Burgers
White Bean Salad with Mixed Greens
Seasoned Asparagus
Rosemary Toast
Lemon Bomb with Raspberry Sauce

GAMEPLAN

Monday

- Shop for non-perishables, lemons, and raspberries

Wednesday

- Prepare Lemon Bomb
- Prepare Raspberry Sauce

Thursday

- Shop for perishables
- Prepare White Bean Salad
- Prepare rosemary olive oil for Rosemary Toast

Friday

- Prep Chef Will's Small Bites
- Prep Turkey Burgers

Saturday

Early in the day . . .

- Prepare Chef Will's Small Bites
- Prepare Seasoned Asparagus
- Prep Rosemary Toast

4:00

- Bring White Bean Salad to room temperature

6:00

- Get dressed – enjoy dressing drink!

6:45

- Plate Small Bites
- Enjoy a quiet moment

7:40

- Cook Turkey Burgers: broil 5 min, bake 250° for 5–10 min

8:00 – 8:15

- Bake Rosemary Toast, 400°, 5–8 min
- Toss Mixed Greens with dressing, spread on serving dish, and spoon White Bean Salad over greens
- Warm asparagus in skillet over low heat if desired

8:15 – 8:30

- Serve and enjoy!

Mediterranean Turkey Burgers

SHOPPING LIST

Produce

- Assorted berries, 2 pints
- Chives, 2 bunches
- Basil, 1 bunch
- Garlic, 1 head
- Red bell pepper, 1 large
- Carrots, 1 cup diced
- Red onion, 1
- Parsley, 1 bunch
- Mixed salad greens, 8 cups
- Asparagus, 2 bunches
- Rosemary, ¼ cup minced
- Lemons, 4
- Raspberries, 2 pints

Deli

- ½ lb assorted firm cheeses
- Goat cheese, 10 oz
- Feta cheese, 8 oz
- Naan, 8 pieces*

Meat

- Ground turkey, 2 lbs**

Baking, Spices, Nuts

- Roasted pistachios, shelled, ⅓ cup minced
- Gingersnaps, ⅓ cup minced
- McCormick Mediterranean Spiced Sea Salt

Packaged

- Sundried tomatoes, 8.5-oz jar, julienned in olive oil and herbs***
- Worcestershire Sauce, 2 tbsp
- Red wine vinegar, ¼ cup
- Cannellini beans, 1 can
- Baked meringues, vanilla flavor, 5 oz
- Lemon curd, 2 11-oz jars****
- Seedless raspberry jam, 12 oz
- Shortbread cookies, optional
- Gingersnap cookies

Dairy

- Whipping cream, 2 ½ cups
- Eggs, 4

Specialty

- Toothpicks

Alcohol

- Chambord liqueur, 1 tbsp
- 1–3 white wine varietals

On Hand . . .

- Salt
- Pepper
- Olive oil, 1 ¾ cups
- Dijon mustard, 2 tsp
- Sugar, ½ cup

*Recommend Stonefire Naan Original

**For ground turkey, avoid all white meat (99% lean) and use a mix of white and dark (85% lean)

***Recommend California Sun Dry Sundried Tomatoes

****Recommend Wilkin & Sons

CHEF WILL'S SMALL BITES

SERVES 6-8 Will Hicks, Executive Chef, Grandfather Golf and Country Club

Spiked Small Bites

Pour $\frac{1}{2}$ cup of each wine into prep bowls.

Draw wine into the pipettes and insert a pipette into each piece of cheese and berry; squeeze to deposit wine in each bite.

Arrange small bites on a serving tray.

Goat Cheese Bites

Roll goat cheese into $\frac{1}{2}$ -inch balls.

Place chives, nuts, and gingersnaps on separate saucers.

Roll cheese balls in the chives, nuts, or gingersnaps.

Skewer balls with cocktail toothpicks and arrange on serving plate.

DEEDEE'S NOTES:

- Recipes may be prepared 2-3 hours in advance. Cover and refrigerate.
- Firm cheeses such as manchego, and cheddar work well for the Spiked Small Bites. $\frac{1}{2}$ lb cheese will yield approx 52 $\frac{1}{2}$ -inch pieces. For the goat cheese, 10 oz will yield approx 45 $\frac{1}{2}$ -inch balls.
- Strawberries, raspberries, and blackberries work well for the Spiked Small Bites. Cut larger strawberries in half.

INGREDIENTS

SPIKED SMALL BITES

$\frac{1}{2}$ lb assorted firm cheeses, cut into $\frac{1}{2}$ -inch pieces

2 pints assorted berries

1-3 white wine varieties

SPECIAL EQUIPMENT

Pipettes (see Sources & Resources)

Cocktail toothpicks

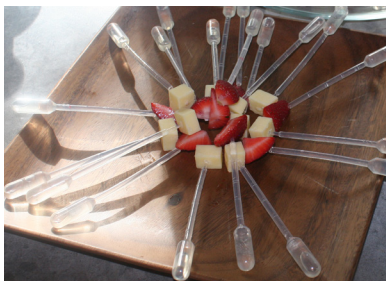
GOAT CHEESE BITES

10 oz goat cheese

2 bunches chives, minced

$\frac{1}{3}$ cup roasted pistachios, minced

$\frac{1}{3}$ cup gingersnaps, minced



MEDITERRANEAN TURKEY BURGERS

SERVES 6

Hester Hodde

Drain tomatoes and chop.

In a large bowl, using your hands, mix all ingredients. Form into 6 patties.

Place turkey burgers on a foil-lined baking sheet. Sear under the broiler for 5 min until well browned. You may also sear in a pan on the stovetop.

Cover with foil. Reduce oven temperature to 250° and cook for 5–10 min until just done, 170–180°.

Do not overcook!

INGREDIENTS

1 8.5-oz jar julienned sundried tomatoes in olive oil and herbs

2 lbs ground turkey

8 oz feta cheese, crumbled

½ cup chopped basil

2 tbsp Worcestershire sauce

2 tsp salt

DEEDEE'S NOTES:

- Recipe may be prepped one day in advance.
- For the ground turkey, be sure to avoid all white meat (99% lean) and use a mix of white and dark (85% lean) for more moist, flavorful burgers.
- Turkey burgers will shrink as they cook.
- Hester recommends California Sun Dry tomatoes.
- You may want to use disposable food-prep gloves to mix and form the burgers.

Hester has been serving these turkey burgers for years.

Everyone always raves and wants the recipe!

WHITE BEAN SALAD WITH MIXED GREENS

SERVES 6-8 Hester Hodde

In a small bowl, whisk dressing ingredients.

Mix ingredients for the bean salad with the salad dressing.

Prior to serving, drain bean salad, reserving the salad dressing.

Toss salad greens with a small amount of the reserved salad dressing

To serve, place the lightly dressed greens on the plate and spoon the bean salad on top.

DEEDEE'S NOTES:

- Bean salad should be prepared a day or two in advance, so that the beans and vegetables marinate in the dressing. Cover and refrigerate. Bring to room temperature prior to serving.
- Hester notes that pasta, farro, rice, or diced zucchini may be substituted for the beans.

INGREDIENTS

DRESSING

- ½ cup olive oil*
- ¼ cup red wine vinegar*
- 1 clove garlic, minced*
- 2 tsp Dijon mustard*
- ½ tsp salt*
- ½ tsp pepper*

BEAN SALAD

- 1 can cannellini beans, rinsed and drained*
- 1 cup red bell pepper, diced*
- 1 cup carrots, diced*
- ½ cup onion, diced*
- ½ cup parsley, chopped*

8 cups mixed salad greens



SEASONED ASPARAGUS

SERVES 8-10

Place asparagus in large skillet and cover with water. Bring water to boil. Cook until just tender. Don't overcook. Depending on the thickness of the asparagus, it may be done as soon as the water comes to a boil. If stalks are thick, it may need to cook for additional 2-3 min.

Transfer to bowl of ice water. Drain and pat dry. To serve warm, return to skillet, warm and toss with olive oil prior to serving. To serve at room temperature, transfer to serving dish. Toss with olive oil and spiced sea salt prior to serving.

To serve, garnish with lemon slices, optional.

INGREDIENTS

2 bunches asparagus, trimmed

Olive oil: plain, lemon, or orange

McCormick Mediterranean Spiced Sea Salt

1 lemon, sliced, optional

DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day. Cover and keep at room temperature. Add olive oil and spiced sea salt just prior to serving.
- Increases well.



ROSEMARY TOAST

SERVES 6-8 Hester Hodde

Pour oil, garlic, and rosemary into a small saucepan and place over medium-low heat until barely simmering and you can smell the garlic and rosemary, approx 5 min. Remove from heat and let cool.

Brush rosemary oil on naan. Bake naan at 400° until crisp, approx 5-8 min.

INGREDIENTS

1 cup olive oil
6 cloves garlic, minced
¼ cup fresh rosemary leaves, minced
8 pieces naan

DEEDEE'S NOTES:

- Rosemary oil may be prepared well in advance. Pour into jar and store for up to 4 months.
- Naan may be brushed with rosemary oil earlier in the day. Wrap and keep at room temperature.
- Hester recommends Stonefire Naan.
- You may also use ciabatta slices, pita, or focaccia.



LEMON BOMB WITH RASPBERRY SAUCE

SERVES 6–8 Hester Kirkham, Hester Hodde
Raspberry Sauce adapted from *Barefoot Contessa Make It Ahead*

Place meringues in a food processor and process until they are turned to powder.

Whisk the lemon curd, cream, egg whites, lemon zest, and juice in a bowl until well blended. Add to the meringue powder and process until smooth.

Pour into a 4-qt baking dish or individual ramekins.

Cover with foil or plastic wrap and freeze.

Raspberry Sauce

Place sauce ingredients, except the liqueur, in a saucepan and simmer on low heat for 4 min. Puree in a blender or food processor. Stir in liqueur and chill.

To serve, scoop Lemon Bomb into serving dishes, top with fresh raspberries (optional), and drizzle with raspberry sauce.

Serve with a shortbread cookie.

DEEDEE'S NOTES:

- Recipe may be prepared 3–4 days in advance. Cover and freeze Lemon Bomb. Refrigerate raspberry sauce.
- To make serving easier, once the Lemon Bomb has frozen, scoop into individual servings and return to freezer.
- Recipe would also be delicious served with Almond Macaroons, featured in EE February newsletter and on the EE website.

INGREDIENTS

LEMON BOMB

5 oz baked meringues, vanilla flavor
2 11-oz jars lemon curd*
2 ½ cups heavy whipping cream
4 egg whites
zest and juice of 3 lemons

RASPBERRY SAUCE

1 pint raspberries
½ cup sugar
12 oz seedless raspberry jam
1 tbsp Chambord liqueur

OPTIONAL

Raspberries to garnish
Shortbread cookies

* Hester recommends
Wilkin & Sons brand

