

## MUSSELS IN Scout & Cellar WINE BROTH

4 tablespoons butter  
1 large shallot finely chopped  
4 garlic cloves finely chopped  
2 pounds mussels, cleaned  
1 cup dry white wine  
1/2 cup heavy cream (optional), if not using, add more butter  
1/3 cup fresh chopped parsley, tarragon and basil (a combination or use what you have)  
Salt and pepper to season

Heat the olive oil and butter in a large pot over medium heat. Sauté the shallot and garlic until softened, (about 5 minutes).

Add the mussels, wine, cream, and herbs. Season well with salt and pepper, to taste.

Mix well, cover pot with a lid and cook until mussels are cooked through and opened, about 6 minutes.

Serve mussels along with the juices in the pan and crusty bread.

Serves 4-6 appetizer portions

## SPRING ASPARAGUS SALAD

One bunch asparagus – small to medium thickness – ends snapped

Frozen Peas

Frozen Edamame

Frozen Lima Beans

Arugula

Feta or Halloumi

Toasted Nuts (pine nuts or almonds are best)

FRESH HERBS – Tarragon, Dill, Mint, Basil – whatever you have

Defrost your frozen vegetables, remember these are already cooked. Snap the ends of your asparagus, you will feel the natural break. Have a large bowl of ice water ready. Blanch asparagus in boiling heavily salted water for 2-3 minutes, AL DENTE. Remove to ice bath to cool. Pat dry. This step can be done the day before.

Place your arugula on a shallow platter, top with your vegetables. Top with your fresh herbs, I like mint, mixed with any of the other mixed herbs. Add your dressing to the top and toss lightly. Top with feta and nuts or Halloumi.

Halloumi (slice into thick slices and pan fry or grill until hot and melty)

### Lemon Thyme Vinaigrette

1/4 cup freshly squeezed lemon juice

1-2 tsp whole grain mustard

2 tsp fresh thyme, chopped

1 teaspoon agave or honey

1 1/2 tsp garlic, minced

1/4 cup olive oil

Salt & pepper- to taste

Add all ingredients, except the olive oil, to a small container with a lid (like a mason jar, but a bowl and a whisk will work also). Whisk or shake everything together. Add the olive oil, put the lid on and shake vigorously until it is emulsified. Taste with a piece of lettuce and re-season dressing if necessary. Maybe you need more lemon, or oil or honey. That is why it is important to taste. Store in refrigerator, it'll keep for a generous 2 weeks.

## **CROSTINI WITH GOAT CHEESE, FIG JAM, PROSCIUTTO AND BASIL**

1/4 cup olive oil  
coarse salt (Kosher)  
fresh ground pepper  
4 ounces plain goat cheese, at room temperature or blue cheese  
cream Cheese  
1 small jar of fig jam  
slices of prosciutto  
fresh basil leaves

Basically you need: 1 tbsp. goat cheese, 1 tbsp. fig jam, 1/2 slice of prosciutto and 1 basil leaf per crostini.

The bread: Preheat your oven to 375 degrees.

Slice your baguette in to 1/2-inch-thick pieces. I like to cut mine at an angle.

Brush each piece with olive oil, then sprinkle with salt & pepper.

Bake for 12-15 minutes, or until the bread is lightly browned and crisp.

When they are done, let them cool completely. Do not store these in plastic bags, best when store in a wooden bowl or in aluminum catering pans.

Putting the crostini's together:

Mix the goat cheese with some cream cheese so it is more spreadable on the crostini. Spread on about 1 tbsp. goat (or blue) cheese.

Then spread on about 1 tsp fig jam.

Roll together 1/2 slice of prosciutto with 1 basil leaf, and place it on top of the fig jam.

Serve immediately! Enjoy!

Notes

- Basically you need: 1 tbsp goat cheese, 1 tsp fig jam, 1/2 slice of prosciutto and 1 basil