



River Recipes

All the ingredients found in these delicious recipes can be found at your local Weis Market – Where Freshness Matters.



Recipes for a Romantic Dinner

Appetizer:

Brie en Croute: Brie smothered with raspberry jam baked in pastry dough. Served with fruit.

The Lesson: How to make an appetizer that is a classic. This is great for any time of year.

Wine pairing-Pinot Grigio

Brie en Croute

One sheet of frozen pastry dough-pre-packaged from store (dairy or freezer section)

One wheel of Brie, 8oz, (deli section)

One Jar of Raspberry Jam or other flavor of choice (look near peanut butter)

One Jar of Honey (should be near peanut butter)

One package of crackers or small baguette (bakery department)

Choice of Fruit-One Granny Smith Apple (green), one pear; strawberries, whole; grapes-seedless;

Mission figs and one nectarine. (produce section)

One egg-to make an egg wash

One can of cooking spray

Equipment needed: Cutting board, knife, fork, small bowl, pastry brush (like a paint brush), one cookie sheet, parchment paper.

Preheat oven to 375 F. Take out one sheet of the pastry dough. Let it defrost for about 15 minutes or until you are able to unfold it. Meanwhile, take your wheel of brie out of the package. Scoop out enough raspberry jam to cover the top of the brie wheel. After the dough is defrosted, open it out on a flat surface such as a cutting board. Take the brie wheel and flip it with the jam side down in the center of the pastry dough. Taking the edges of the dough, fold them until it is wrapped up like a present. In a small bowl, crack one egg & add a small amount of water, mix together well. With your pastry brush, dip it in the egg wash and brush the pastry dough to help it seal the brie together. Rip a piece of parchment paper large enough to place your brie upon it. Place the gathered side of brie down upon the parchment paper on the cookie sheet. With your pastry brush, brush some egg wash over the top of the brie and place in the oven for 20 minutes or until the pastry dough is golden brown. While the brie is cooking, wash and slice your fruit of choice. Find a dish large enough to place the brie in the middle and the fruit and crackers or bread along side of it to serve when ready. When it is done, carefully pull the parchment off the cookie sheet and maneuver it on to the plate. Place fruits and bread/crackers around it. Take a bit of honey and drizzle it over the entire plate. Place a butter knife on the side of the cheese and enjoy your night!

All of this can be done the night before except for the baking and the cutting of the fruit. The idea is to have zero stress when your guest arrives.

Setting the Mood:

Music can add another dimension to your evening. Depending on your taste here are a few suggestions:

Billy Joel-Fingertips

Billy Joel-Shameless

Stevie Wonder

Barry Manilow-Paradise Café

Barry White-Any

The Beatles-Any

Michael Buble-Any

Sinatra and the Rat Pack-Any music from that era

Mazzy Star-Fade into You or any of their albums-low-sultry (my personal favorite)

Maxine Sullivan-any of her music sets a mood from the 30's and 40's. Very Romantic!

The idea is enjoy your evening with that someone special....only you will know what is best.

Salad:

Spinach with a Berry or Orange-Honey Vinaigrette-via a martini shaker

The Lesson: Plate presentation, how to make a dressing.

Wine Pairing: White Wine or a Blush

1 bag of pre-washed baby spinach

1 orange-segmented or mandarin oranges (from a jar)

½ cup of orange juice

2 tablespoons honey

1 package of almonds, pine nuts or walnuts

1 package of dried cranberries

¾ cup olive oil

¼ cup red wine vinegar

1 tablespoon Dijon mustard

Equipment needed: Cutting board, paring knife, whisk, bowl, martini shaker (optional), spoons.

In a small bowl, place orange juice, honey, red wine vinegar, and Dijon mustard. With a whisk, mix well. While whisking, slowly drizzle the olive oil together to create a thick dressing. If this doesn't work well, pour all ingredients into a martini shaker and shake it up for a minute or so. This should provide the same results.

Now that your dressing is done, place the baby spinach into a bowl and pour just a bit of dressing over it and mix gently by hand. Place a handful of baby spinach onto a salad plate. Next sprinkle a bit of dried cranberries, orange segments, nuts and a small amount of dressing over the top and you are ready for the next course! So far....so good....

Entree:

Rosemary and Roasted Chicken Risotto

The Lesson: How to make Risotto. A standard and versatile entree.

Wine pairing: White Wine or a Blush

1 stick of unsalted real butter (don't skimp)

1 ½ cups of Arborio rice

5 cups of hot chicken stock (or stock of choice)

1 sprig of fresh rosemary

1 cup cubes or shredded- pre cooked chicken (see freezer section)

½ cup chopped carrots

½ cup chopped celery

1 cup chopped onions

1 cup grated parmesan cheese

Salt and pepper to taste

¾ White wine

Equipment needed: 1 medium and 1 large sauce pan, one ladle, one wooden spoon.

Glass measuring cup- 2 cup capacity, 1set of dry measuring cups.

In the medium sauce pan, heat the stock until it boils, then reduce to low heat to keep hot. In the large sauce pan, heat ½ stick of butter, add onions, chicken chunks, carrots and celery. Sauté until tender. Add the rice to the butter and sauté until it turns translucent. After it is translucent, deglaze the pan with white wine. When the wine is absorbed-add one ladle of stock. Stir and keep repeating this step until all the rice is al dente.

If you run out of stock- boil water and add that to compensate. If the rice is done and you have leftover stock-it's ok. The most important part is making sure the rice is nice and creamy. After that is completed-add the remaining butter-all of the cheese-rosemary- and salt and pepper to taste. Remove from heat and let it rest a few minutes before serving. Garnish with a spring of parsley or a slice of parmesan cheese.

Dessert:

Amaretto-cream cheese stuffed Strawberries with chocolate sauce.

The Lesson: Easy dessert and how to make chocolate sauce.

Wine pairing suggestion: Ice Wine, Honey Mead or Spiced Dessert Wine

Strawberries:

One package large strawberries with stems.

Wash and dry strawberries. When they are completely dry- using a potato peeler or small paring knife- hollow out a small hole on the bottom of the strawberry. Set aside.

Filling:

1 package of cream cheese, 8 oz-softened at room temp.

½ shot Amaretto

½ cup confectioner's sugar

¼ tsp vanilla extract

In a small bowl, whisk all of the ingredients together and scoop into a small Ziploc or piping bag. Set aside.

Chocolate Sauce:

1 package dark chocolate chips

½ stick of butter

½ cup of heavy cream

Place the chocolate chips in a Ziploc bag. In a large glass bowl place enough water to bring to a boil. About 5 to 6 minutes on high in the microwave. After the water boils, immerse the Ziploc bag in the water and place back in the microwave for 1 minute. Place the heavy cream and butter in a separate bowl. Microwave until the butter melts and the cream is very hot. After that is hot remove the Heavy Cream/butter mix. Cut open a corner of the Ziploc bag and pour the chocolate into the heavy cream butter mix. Mix together with a whisk until well incorporated. Pour into a small bowl for serving and dipping.

Double boiler method. If you do not have a microwave, here are the steps for the double boiler method. In a medium sauce pan, pour hot water almost ¾ of the way into the pan. On medium heat, bring it to a gentle boil. In a glass or metal bowl, place butter and heavy cream. Place the bowl on top of the boiling water. Heat thoroughly. After it is heated, add the chocolate chips and whisk together until well incorporated. Once it is all melted, pour into a small bowl to serve. This should be done shortly before serving your strawberries. Your home will have the wonderful aroma of chocolate, which really-who can resist?

Putting it all together:

Take each strawberry and pipe a small amount of filling into each one. Set on a nice plate to be dipped into the chocolate later for dessert. Some strawberries may be pre-dipped.

Equipment needed:

Two glass bowls, two Ziploc bags, one whisk, one paring knife or potato peeler.