

# Susan Lawrence

## New Year's Eve Menu Cooking Directions

### Hot Hors d'oeuvres

Please store your hors d'oeuvres in the freezer until you are ready to use them. They should be baked directly from frozen, there is no need to defrost them. We like to serve a whole grain Dijon-style mustard with cocktail franks, and always provide a small ramekin or lemon half near the serving platter so that guests can discard used toothpicks. A few leaves of radicchio or flower kale with some sprigs of fresh herbs will make your hors d'oeuvre trays even more beautiful!

*Beef Wellington Tarts, Truffled Mushroom Risotto Phyllo Flowers, Spinach in Phyllo Pastry Triangles & Cocktail Franks in Puff Pastry, Miniature Quiches*

Transfer pastries to a lightly greased cookie sheet and bake in a preheated 350 degree oven for about 15 minutes or until golden brown. Serve immediately.

*Caramelized Onion & Goat Cheese Tarts, Spring Rolls, Artichoke & Goat Cheese Fritters*

Transfer pastries to a cookie sheet and bake in a preheated 350 degree oven for about 6-8 minutes, or until hot. Serve immediately.

*Sirloin Meatballs Hot Crab & Artichoke Dip Spinach Dip*

This is best heated in a microwave until hot, or in a small saucepan over a low flame.

*Kobe Beef Cocktail Franks in Puff Pastry*

Transfer pastries to a lightly greased cookie sheet and bake in a preheated 350 degree oven for about 15 minutes, or until golden brown. These will brown more evenly if they are turned over halfway through the baking time.

*Southwestern Bean Dip*

Heat uncovered in a 350 degree oven for about 20 minutes or until hot and bubbly.

*Bison Burger Sliders*

Place on a cookie sheet and cover with aluminum foil. Bake in a 350 degree oven for 8-10 minutes or until hot.

## *Barbecue Chicken Wings*

*Transfer to a cookie sheet and bake in a preheated 350 degree oven for 10-12 minutes or until hot.*

## *Chicken Saté Skewers*

*Transfer to a lightly greased cookie sheet and bake in a pre-heated 350 degree oven for 12-15 minutes or until hot.*

## *Swedish Meatballs*

*Heat in 350 degree oven, covered, for 20-30 minutes or until hot. Or heat in microwave.*

## *Baked Country Ham*

*Pour glaze over ham and bake in a 350 degree oven for about 45 minutes to one hour, or until hot.*

## *Shrimp, Scallops & Artichokes in Tomato Champagne Sauce*

*Heat gently in a saucepan until warm.*

## *Cornish Game Hens*

*Heat in a 350 degree oven for 25-35 minutes, covered, or until hot.*

## *Eggplant Lasagna*

*Heat covered in a 350 degree oven for 35-45 minutes or until hot.*

## *Lobster Paella*

*Heat covered in a 350 degree oven for 45-60 minutes or until hot.  
Stir occasionally so rice and seafood heat evenly.*

## *Braised Beef Short Ribs*

*Heat covered in a 350 degree oven for 20-30 minutes or until hot. Large quantities will need to be heated longer and occasional but GENTLE stirring will help with even heating.*

## *Maryland Crab Cakes*

*Place on a lightly greased cookie sheet and bake in a 350 degree oven for about 15 minutes or until hot.*

## *Cheese Blintzas*

*Heat loosely covered with foil in a 350 degree for 15 to 20 minutes or until hot.*

## *Vegetable Dishes*

*Vegetable dishes such as Roasted Carrots are best heated in small quantities in the microwave until hot. If you are serving large quantities of any of these dishes, heat for about 20-40 minutes (much will depend on your quantity) in a 350 degree oven. Roasted New Potatoes should be placed on a cookie sheet and heated in a 400 degree oven for about 20 minutes or until hot. Please ask for specific information on how best to warm the food you have ordered.*

## *Desserts*

*Just a few words about serving our desserts. Whipped cream cakes and pastries should always be kept in the refrigerator until serving. But our buttercream, ganache cakes, carrot and apple cakes, should always be served at room temperature. Leaving them out at room temperature for at least 2 or 3 hours before serving will allow the fine imported chocolate and frostings to soften to the most desirable consistency. We store our bar cookies in the refrigerator, but you should always allow them to come up to room temperature before serving.*

*Remember, home ovens may vary. Please check food frequently to prevent over or undercooking. Be sure to allow enough time to heat everything thoroughly.*

## *Directions for Perfect*

# *Prime Rib Roast Beef with Yorkshire Pudding*

- 1. Preheat oven to 450 degrees.*
- 2. Remove the garnish bag, gravy and Yorkshire pudding batter from the roasting pan.*
- 3. Place the roast, bone side down in the roasting pan, and place in oven.*
- 4. Cook 30 minutes. Reduce oven temperature to 350 degrees and continue cooking until instant read thermometer inserted in center of roast (without touching a bone) reaches 115 degrees. It will take about 2 1/2 hours to finish cooking. Keep checking the temperature every half-hour. Toward the end of the cooking time, the temperature will*

*rise about 5 degrees every 5 or 10 minutes - so watch it carefully.*

*Remember, never leave thermometer in the roast. Remove it every time you use it.*

- 5. When the roast has reached 115 degrees (110 for slightly more rare roasts) transfer roast to a serving platter and let stand for at least 30 minutes, before carving. The roast will not get cold! In fact it will continue to cook, but needs to stand so juices will collect inside the roast.*
- 6. While the roast is resting prepare the Yorkshire Pudding. Gently stir in 1 Tablespoon of fat drippings from the roasting pan into the Yorkshire Pudding. Grease 12 Muffin cups (no paper liners please!) and fill 3/4 full with the batter. Bake in a pre-heated 450 degree oven for 15 minutes. Reduce heat to 350 degrees and bake about 15-20 minutes longer or until golden brown and crisp. Serve immediately.*
- 7. While the Yorkshire Pudding is cooking heat the gravy in a saucepan until hot. Whisk until smooth.*
- 8. To Carve the Roast: Remove the net wrapping with scissors. With one hand, hold the roast by the bones with the bones perpendicular to the platter. With the other hand, take a sharp carving knife and slice down between the meat and the bones. Remove the "empty" rack of bones (save it for a delicious snack the next day!) and carve the solid roast meat into slices for your guests. Arrange the slices on your platter, add the garnishes and serve.*