



Season 10 - Episode 1013

Theme: A White House State Dinner

Hummus

Serves 6

1 16oz can garbanzo beans or chickpeas

2 T. tahini

Juice of 1 lemon

4 cloves garlic peeled and smashed

½ t. salt

Paprika

Olive oil and chopped parsley to garnish

1. Drain chickpeas, reserving liquid. Place chickpeas, tahini, lemon juice, garlic and salt in a blender and blend until smooth.
2. As blender is running, slowly add juice from chickpeas can until mixture is soft. Adjust seasonings as needed
3. Place in a bowl, use a spoon to smooth the top of the hummus and then create a well with the bottom of a spoon. Sprinkle dip lightly with paprika, pour a little olive oil in the well and top with sprigs of fresh parsley.
4. Serve with your favorite chips.

Greek Salad

Serves 6

1 pint cherry or grape tomatoes, washed and halved

1 red onion, peeled and loosely chopped

¼ lb. feta cheese, cubed

½ c. Kalamata olives drained and pitted

2 cucumbers, peeled and cut in half lengthwise

¼ c. extra virgin olive oil

½ t. salt

Freshly cracked black pepper to taste

1 clove garlic, smashed, peeled and finely minced

1. In a large bowl, place tomatoes, onions, feta cheese and olives.
2. Take halved cucumbers, run a spoon firmly along the seeded side to remove the seeds. Discard the seeds and slice the cucumber halves into C-shaped slices. Add to bowl.
3. In a smaller bowl, whisk together balsamic vinegar, olive oil, salt, pepper and garlic. Pour over salad and gently toss.

Creamed Spinach with Olive Oil and Shallots

Serves 6

2 T. olive oil

¼ c. shallots, finely minced

12-15 oz, fresh spinach, washed, dried and trimmed. Can use frozen spinach, thawed and squeezed.

2 T. butter

1 T. flour

½ c. liquid -milk, chicken broth or white wine

1 pinch fresh ground nutmeg

¼ - ½ T. salt to taste

Freshly ground black pepper

1/4 c. grated Parmigiano-Reggiano cheese

1. Put olive oil in a sturdy cast-iron skillet over medium high heat. Add shallots, stirring until they are clear, about 1 minute. Add spinach and continue stirring until mixture is heated through, about 2-3 minutes.
2. Remove from heat. In a large skillet, melt the butter over medium heat. Add flour and whisk until a smooth bubbling paste forms, about 1 minute. Slowly whisk in the liquid. Keep stirring until you have a thickened sauce. Add the nutmeg and salt and pepper, to taste. Whisk. Add in the spinach mixture. Stir to coat. Plate. Top with grated cheese.

Nantucket Sea Scallops

Serves 6

2 T. oil

4 T. butter

3 cleaned scallops per person for an appetizer or 6 scallops per person for a main course.

1 clove garlic, smashed, cleaned and finely minced

Salt and pepper to taste

1. Place skillet on a burner on medium high heat. Place oil and butter in pan Mix together as butter melts. Oil must be hot.
2. Using tongs, transfer scallops to the prepared hot oil in the pan. Let brown for roughly 2 minutes, then turn to brown on the other side
3. Remove cooked scallops and serve on a bed of the Creamed Spinach with Olive Oil and Shallots.