



COOKING CLASSES

AT SUR LA TABLE

NEW YEAR'S BITES & SIPS

WITH SUR LA TABLE CHEF

Ingredient Shopping List

Below is a list of ingredients you'll need to make the recipes in this packet.

Proteins

- Optional Deviled Eggs garnish: 4 ounces of any of the following: lump crab meat, cooked bacon, salmon roe, or caviar (1 ounce of caviar if using)
- 3 ounces smoked salmon or lox

Produce

- 3 lemons
- 2 small package fresh chives
- 1 small package fresh dill
- 1 small package fresh thyme
- 2 garlic cloves
- 1 orange

Dairy/Refrigerated

- 1 dozen large eggs
- ½ cup mayonnaise
- 6 ounces cream cheese

Pantry Items

- Dijon mustard
- Hot sauce, optional
- Salt
- Black pepper
- Olive oil
- Crushed red pepper flakes
- 1 sugar cube, or 1 tsp granulated sugar

Dry/Canned Goods/Other

- Your favorite crackers or a baguette
- Capers, in brine
- Fish sauce
- 2 tsp fennel seeds
- 2 cups mixed olives, plus a few more for optional martini garnish
- Aromatic bitters, Peychaud's, Angostura, orange, or lavender
- Champagne
- Gin
- Dry Vermouth

Equipment Needed

Below is a list of tools you'll need to make the recipes in this packet.

Cutlery

- Paring knife
- Chef knife
- Cutting board

Hand Tools/Gadgets

- Measuring cups and spoons
- Liquid measuring cup
- Mixing bowls, various sizes
- Slotted spoon or spider
- Fork
- Tongs
- Silicone spatula
- Wooden spoon

Cookware

- Large saucepan with lid
- Small skillet

Appliances

- Food processor

Tabletop/Barware

- Champagne flute or coupe
- Channel knife or vegetable peeler
- Cocktail mixing glass
- Cocktail spoon
- Hawthorn strainer

Other

- Piping bag with either large open or large star tip (a heavy-duty food storage bag can double as a piping bag)
- Serving dishes

Pre-Class Mise en Place and Notes

- Please gather all ingredients and equipment before class if you will be cooking along.
- It is helpful to organize the ingredients by recipe on rimmed baking sheets.
- We encourage you to prep all your ingredients before class as it will allow you to have more time to listen and watch the instructor.

All Recipes

1. Wash and dry all produce

Deviled Eggs

1. Bring water to a boil according to recipe instructions

DEVILED EGGS

Yield: 12 servings (2 halves per person)

Use these classic deviled eggs as a blank canvas for creating your own unique flavors, additions such as a sprinkle of curry powder, a spoonful of truffle oil, or fresh herbs such as tarragon and parsley can create a delicious variety on this timeless classic

12 large eggs

1/2 cup mayonnaise

1/2 teaspoon Dijon mustard

2 teaspoons fresh lemon juice

Dashes of hot sauce, optional

4 teaspoons minced chives, divided

Kosher salt and freshly ground black pepper

Optional garnishes: lump crab meat, bacon, salmon roe, or caviar

1. To hard boil the eggs: Fill a large saucepan half full with water and place on the stove over medium-high heat to boil. Gently lower the eggs into the boiling water and place a lid over the top. Cook the eggs for exactly 10 minutes and then transfer the eggs to a bowl of ice water. Let the eggs cool completely, about 30 minutes and then peel the outer shell.

2. To prepare the deviled eggs: Cut the peeled eggs in half lengthwise and use a small teaspoon to remove the yolks, placing them into a medium bowl. Set the hollowed egg whites aside on a plate or baking sheet.

3. Add the mayonnaise, mustard, lemon juice, hot sauce, and 2 teaspoons chives to the yolks. Mash well with a fork until the mixture is smooth and creamy. Taste and adjust seasoning with salt and pepper.

4. Transfer the yolk mixture into a piping bag with a round tip and pipe the mixture into the cavity of the egg whites. Garnish with garnish of choice; chill until ready to serve.

SALMON MOUSSE WITH CRACKERS

Yield: 12 servings

This recipe is simplified from its traditional French roots. We omitted the step of setting this with gelatin and streamlined the ingredients so you can pull this together for any occasion, even last minute ones.

3 ounces smoked salmon, lox-style salmon, or canned salmon(drained)

6 ounces cream cheese, softened

1/2 teaspoon caper liquid, from a jar of capers

1 teaspoon fish sauce

1 tablespoon fresh dill, chopped

1 teaspoon fresh chives, thinly sliced

1 to 2 teaspoons freshly squeezed lemon juice

Kosher salt and freshly ground black pepper

24 crackers or slices of baguette of choice

2 tablespoons extra-virgin olive oil

Garnish: chives, dill, or capers

1. To the bowl of a food processor fitted with a metal blade add salmon, pulse to roughly chop. Add cream cheese, caper liquid, fish sauce, dill, chives, and lemon juice. Pulse til ingredients are all roughly chopped and well blended. Taste and adjust seasoning with salt, pepper, and lemon juice. Carefully scoop the mousse into a medium bowl, cover and place in the refrigerator for one hour.

2. When ready to serve, stir the mousse with a silicone spatula to soften and scoop into a piping bag fitted with a large open tip. Pipe mousse in a decorative way on top of each cracker and top with your choice of garnish.

CITRUS AND FENNEL MARINATED OLIVES

Yield: 8 servings

This recipe will keep in the refrigerator for up to a week. They are delicious served chilled, room temperature or warm.

1/2 cup olive oil
3 sprigs thyme
2 teaspoons fennel seeds
1 pinch crushed red pepper flakes
2 garlic clove, thinly sliced
2 cups mixed olives, rinsed of brine
2 tablespoon orange zest
1 tablespoon lemon zest

1. To a small skillet set over low heat add olive oil, thyme, fennel seed, red pepper flake. Heat over low heat until fragrant, 3-5 minutes. Add the garlic and toast until lightly golden brown, 1 minute. Remove from heat and remove thyme sprig and add olives. Stir to coat. Add orange and lemon zest and stir to combine.
2. Transfer olive mixture to a serving bowl and serve with a small dish to place the olive pits.

Citrus and Fennel Olives notes:

- Choose any mix of olives you enjoy. The deli section at most grocery stores have a large variety.

CLASSIC CHAMPAGNE COCKTAIL

Yield: 1 cocktail

Dry, or Brut champagne is best for this classic cocktail. Any sweeter style will become overly sweet because of the sugar cube. The sugar cube adds visual flair with its looks and with the extra bubbles it adds to this classic cocktail.

1 sugar cube

*Aromatic bitters, we recommend Peychaud's, Angostura, orange, or lavender
Champagne, preferably Brut style, chilled
Lemon or orange twist to garnish*

1. To a champagne flute or coupe add the sugar cube and splash a few drops of bitters onto it. Top with enough Champagne to fill the glass, you may have to do this in two additions.
2. Garnish with a twist and serve.

CLASSIC GIN MARTINI

Yield: 1 cocktail

The only answer to the question of what makes the perfect martini is how *you* enjoy it. There are countless variations on this recipe alone; gin vs vodka, wet vs dry, shaken vs stirred and olive vs lemon twist for garnish. Use this recipe as your starting point to discover your perfect martini.

2 1/2 ounces gin

1/2 ounce dry vermouth, or to taste

1 dash aromatic bitters, optional

Lemon twist, or 1 olive on a cocktail pick for garnish

1. To a cocktail mixing glass, add a handful of fresh ice, gin, dry vermouth and bitters (optional). With a long-handled cocktail spoon, stir for about 30 seconds or about 50 rotations of the stirring spoon in the glass.
2. Strain into a chilled cocktail glass and garnish with a lemon twist or one olive on a cocktail pick.

Recipe variations and notes:

- Adjust the recipe to your taste. Adding more dry vermouth will yield you a “wet” martini and if you ask for a “desert” or “bone dry” martini you will get a glass of chilled gin.
- Since this cocktail only has two ingredients, make sure you are purchasing high-quality spirits and dry vermouth.