



TABLE A D & U X

*Tried and true classics
from the original romantics.*

TASTING TABLE'S FEBRUARY 2011 MENU

Oysters with Apple Granita *page 2*

French Onion Soup *page 3*

Sole en Papillote *page 4*

Sweet Cherry and Almond Clafouti *page 5*

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Entertaining Tips from **Kahlúa**

- This Tasting Table menu comprised of romantic recipes is made possible by our sponsor, Kahlúa. Hand-crafted in Veracruz since 1936, Kahlúa is the original coffee and sugarcane spirit. Its alluring taste combination instantly makes any night special.

- While you celebrate with your sweetie or with your group of most beloved friends, enjoy cocktail recipes and other entertaining tips throughout this menu. For more advice and ideas, visit www.facebook.com/kahlua.



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OYSTERS WITH APPLE GRANITA

MAKES 2 SERVINGS

INGREDIENTS

- ½ cup apple cider vinegar
- 1½ teaspoons sugar
- 1 tablespoon finely chopped shallot
- ¼ teaspoon freshly ground black pepper
- 12 freshly shucked oysters on the half shell

DIRECTIONS

1. In a heatproof measuring cup, combine the cider vinegar and sugar and microwave on high for 30 seconds. Stir until the sugar dissolves. Add the shallot and pepper. Transfer to a shallow bowl and freeze until ice crystals form around the edge, about 15 minutes. Stir the granita with a fork, breaking up any solid pieces. Continue freezing, stirring 1 or 2 more times, until the mixture is icy and fluffy, about 1 hour total.
2. Arrange the oysters on a large serving plate filled with crushed ice or on a chilled oyster plate. Top the oysters with the granita and serve immediately.

PRO TIP

- Choose East Coast oysters for a briny bite, or West Coast specimens for a mellow melon-and-cucumber flavor.

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Entertaining Tip from



TEAM CHEF

- It's like that old saying: Those who sauté together, stay together. Invite your guest(s) to help you bring this menu to life.
- Start the party early and enjoy cocktails as you cook; keep it simple with a glass of Kahlúa on the rocks with a splash of ginger ale. Cooking your creations together as you enjoy cocktails will allow for plenty of lean-in moments over the stove top, and eating those creations will be the reward for your labors over delicious conversation.



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FRENCH ONION SOUP

MAKES 2 SERVINGS

INGREDIENTS

- 4 slices day-old baguette
- 3 tablespoons unsalted butter
- 2 yellow onions (about 1 pound), halved and thinly sliced
- 1 teaspoon sugar
- ¼ teaspoon salt
- 1 teaspoon chopped thyme leaves
- 2 tablespoons Cognac
- 2½ cups chicken stock
- 1 cup grated Gruyère cheese, divided

DIRECTIONS

1. Preheat the oven to 350°. On a baking sheet, arrange the baguette slices and bake until dry and crisp, about 10 minutes; set aside.
2. Place a deep skillet with a tight-fitting lid over medium heat and add the butter; when melted, add the onion slices and toss to coat. Sprinkle the onions with the sugar and salt and toss again. Cover the skillet and cook the onions, stirring occasionally, until they are very soft and deep amber, about 1 hour.
3. Add the thyme leaves and Cognac, increase the heat to medium-high and scrape up any browned bits with a wooden spoon. Add the chicken stock; bring the mixture to a boil and cook until slightly reduced, about 5 to 7 minutes.
4. Preheat the broiler. Divide the soup between two heatproof bowls and top each bowl with 2 baguette slices and about ½ cup of Gruyère. Broil until the cheese is browned and bubbly, about 2 minutes. Serve immediately.

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Cocktail Recipe from

KAHLÚA ON THE ROCKS

- Ice
- 2 parts Kahlúa

Fill a rocks glass with ice, add Kahlúa, and stir gently to cool to its perfect temperature.

When served on the rocks, the distinctively rich, smooth flavors of the coffee and sugarcane spirit come through.



Visit www.facebook.com/kahlua for more cocktails.



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SOLE EN PAPILLOTE

MAKES 2 SERVINGS

INGREDIENTS

- 6 thin lemon slices, seeds removed
- 4 fillets gray sole (about 1 pound), cut in half crosswise
- 1 teaspoon capers, drained
- 2 tablespoons unsalted butter, softened
- ½ teaspoon salt
- Freshly ground black pepper
- ¼ cup chopped parsley, for garnish

DIRECTIONS

1. Preheat the oven to 425°. Cut two 16-by-12-inch pieces of parchment. Layer the pieces and fold in half crosswise. Trim into a large heart shape. Separate the layers, refold in half along the crease and place them on a large baking sheet, creased sides facing in.
2. Open the parchment pieces and place two lemon slices flat along the inside crease of both. Divide the fish evenly between the parchment pieces; layer the fillets and place them on top of the lemon slices. Scatter ½ teaspoon of capers over each stack of fillets. Dot with the butter and season with salt and pepper; top each stack with the remaining lemon slices (one for each stack).
3. Fold the parchment over the stacks. Starting at the top, seal the packets by making small, tight folds all along the open edge of the parchment, twisting the parchment at the bottom to secure tightly.
4. Place the baking sheet in the oven and cook until the parchment is puffed up and the juices inside are bubbling, about 15 minutes. Transfer to a serving plate and carefully cut open the packets. Garnish with chopped parsley and serve immediately.

PRO TIP

- Can't find sole?
Substitute flounder.

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Entertaining Tip from



THE NOSE KNOWS

- You don't have to be a chemist to create memorable aromatics for your next evening of entertaining at home. In areas of Mexico like Veracruz, there is a huge influence of African spices. Let these robust spices--think cloves, canela (the real cinnamon), cardamom, and black pepper--help set the mood with the help of a standard frying pan. Toast the spices just to their smoking point, and the room will fill with an inviting --and delicious--bouquet.



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SWEET CHERRY AND ALMOND CLAFOUTI
MAKES 2 SERVINGS

INGREDIENTS

- ¼ cup thinly sliced almonds
- 1½ tablespoons unsalted butter, softened for baking dish, plus 3 tablespoons unsalted butter, melted and cooled
- 1 large egg
- 1 teaspoon vanilla extract
- ¼ cup sugar, divided
- ⅓ cup all-purpose flour
- ¾ cup frozen sweet cherries
- Sweetened whipped cream or vanilla ice cream (optional)

DIRECTIONS

1. Preheat the oven to 400°. In a baking dish, arrange the almonds in an even layer. Bake until they are golden brown, about 7 minutes, and set aside. Brush an 8-inch porcelain baking dish or pie plate with the 1½ tablespoons of softened butter.
2. In a mixing bowl, combine the melted butter, egg, vanilla extract and 3 tablespoons of the sugar and whisk until blended. Add the flour and whisk again until just combined.
3. Scatter the cherries evenly over the bottom of the buttered baking dish and top with half of the toasted almonds. Pour the batter over the cherries and almonds and top with the remaining almonds. Bake until the clafouti is browned, puffed and just pulling away from the sides of the pan, about 25 minutes. Sprinkle with the remaining tablespoon of sugar and cook until the top is caramelized, about 10 more minutes. Cool in the baking dish for 10 minutes. Serve warm from the dish with whipped cream or vanilla ice cream, if desired.

PRO TIP

- This dessert is quite flexible; if your sweetheart isn't partial to cherries, substitute berries (raspberries work very well) or pears.

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Cocktail Recipe from **Kahlúa**

KAHLÚA ESPRESSO MARTINI

- Ice
- 1½ parts Kahlúa
- 1 part ABSOLUT® Vodka
- 1 fresh-brewed espresso



Fill a shaker with ice and add the Kahlúa, ABSOLUT Vodka and fresh-brewed espresso. Shake vigorously and strain into a chilled martini glass.

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