

Twisted Holiday CULINARY NIGHT

By: FineMark's Executive Chef, Lisa Fidler

Turkey Dinner Eggrolls

Ingredients

- 1 Cup Cooked Turkey (Substitute: Chicken)
- 8 Egg Roll Wrappers
- 1 ½ Cups Assorted Fillings (Leftover Stuffing):
 - Mashed Potatoes
 - Carrots
 - Green Beans
 - Squash

Directions

1. Place equal amounts of turkey and filling (both should be about ¼ cup) in the center of one egg roll wrapper. Fold bottom corner over filling; fold sides toward center. Moisten remaining corner with water; roll up tightly to seal. Repeat with remaining wrappers and filling.
2. Place seam side down on a baking sheet coated with cooking spray. Spray tops of egg rolls with cooking spray (I also sprinkle a little salt & pepper). Bake at 425° for 10-15 minutes or until lightly browned. Serve warm. Refrigerate leftover.

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Orange Cranberry Dipping Sauce

Ingredients

- 1 ½ teaspoons Honey
- ¼ cup Orange Juice & Zest
- 1 teaspoon Rosemary
- ¼ Cup White Wine
- 1 bag (8 ounces) Whole Cranberry
- Dash ground cinnamon

Directions

1. In a heavy saucepan, combine all ingredients.
2. Simmer until all berries have popped.
3. Blend until smooth.
4. Thin out with water or chicken stock if needed.
5. Add Salt & Pepper to taste.

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Roasted Root Vegetable Lasagna

Ingredients

- 6 cups Sweet Potatoes, sliced
- 2 ¼ Cups Parsnip
- 1 tablespoon Olive Oil
- 1 Cup Sautéed Onion
- 5 Tablespoons Butter
- 5 Tablespoons Flour
- 4 cups Milk
- 9 packaged no-boil lasagna noodles
- 1 ¼ Cup Shredded Fontina
- 1 ¼ Cup Shredded Gruyere

Directions

1. Preheat oven to 450°.
2. Combine squash, potato, parsnips and oil in a roasting pan coated with cooking spray, tossing to coat vegetables. Bake at 450° for 30 minutes or until vegetables are tender, stirring once; set aside.
3. Melt the butter in a heavy-bottomed saucepan. Stir in the flour and cook, stirring constantly, until the paste cooks and bubbles a bit, but don't let it brown, about 2 minutes. Add the milk, continuing to stir as the sauce thickens. Bring it to a boil. Add fresh thyme salt and pepper to taste, lower the heat, and cook, stirring for 2 to 3 minutes more. Remove from the heat.

Final Assembly

4. Preheat oven to 375°.
5. Spread 1/2 cup milk mixture in bottom of a 13 x 9-inch baking dish coated with cooking spray. Arrange 3 noodles over milk mixture; top with half of Veggie mixture, 1/2 cup Cheeses, and 1 cup milk mixture. Repeat layer with noodles, veggie mixture, cheese, and milk mixture. Top with remaining 3 noodles. Spread remaining milk mixture over noodles, and sprinkle with remaining 1/2 cup cheese. Cover with foil coated with cooking spray. Bake at 375° for 30 minutes. Uncover and bake an additional 20 minutes.
6. Let stand 10 minutes before serving.

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Eggnog Panna Cotta

Ingredients

- ½ Cup Milk
- 2 ½ Cups Eggnog
- ⅓ Cup Sugar
- 1 tsp Vanilla
- ¼ tsp freshly Grated Nutmeg
- 2 Tablespoons Rum
- 3 tsp Unflavored Gelatin

Directions

1. In a small saucepan, combine milk and gelatin. Heat over medium heat, stirring occasionally, until gelatin has dissolved. Watch mixture carefully so milk does not boil.
2. Add in eggnog, sugar, vanilla, rum and nutmeg. Stirring occasionally to ensure the sugar has dissolved, bring mixture almost to a simmer. Cream will steam, but not bubble.
3. Strain mixture into a measuring cup or other dish with a spout. Divide evenly into six 4-oz ramekins and chill until gelatin has set, at least 3-4 hours or overnight, before serving.
4. Serve in ramekins or line the ramekins with plastic wrap, pour panna cotta into ramekins and chill.
5. To serve, flip the ramekin over and gently remove the plastic.

Salted Caramel Sauce

Ingredients

- 1 ½ cups granulated white sugar
- ½ cup water
- 1 cup whipping cream
- 1 ½ tablespoons salted butter
- 1 teaspoon vanilla extract
- ½ teaspoon sea salt

Directions

1. Combine sugar and water in a medium saucepan over medium-high heat.
2. Bring the mixture to a boil and shake/swirl the pan very often (don't stir it while it's boiling) until it turns a medium amber color (should take 12 to 15 minutes). If sugar crystals gather along the sides of the pan during the cooking process, you can use a pastry brush dipped in water to brush the sugar down the sides of the pan so that it becomes incorporated into the boiling mixture.
3. Remove the pan from heat and pour in the cream. It will bubble up like crazy. Give it a whisk, then add in the butter, vanilla and sea salt. Whisk again until everything is nice and smooth. It should be the color of caramel.