

Summer VOYAGE

THURS • 6 P.M. PST

OCTOBER 22ND

HOSTED BY ARIANA TSUCHIYA

ROSÉ YOUR HOLIDAY RECIPES



LOMI-LOMI SALMON

HAWAII STYLE "HOLIDAY HAM"

FEEDS 5-6 PEOPLE

INGREDIENTS:

- 2 lbs pork shoulder
- 4 cloves garlic, chopped
- 1/3 cup soy sauce
- 1/3 cup rice vinegar
- 2 bay leaf
- 1/2 tsp freshly ground pepper
- 1 tbsp honey or brown sugar
- 1/3 cup butter
- 3/4 cup rose wine

STEPS:

In a large resealable plastic bag or 13x9" baking dish place pork, soy sauce, vinegar, garlic, peppercorns, honey or sugar, and bay leaves in bag with sauce and toss to combine. Leave chilled for at least an hour, overnight is best. Preheat an oven at 300 degrees, then bring a Pan or dutch oven to med-high heat. Add about 2 tbsp butter and sear the pork on all sides. After searing the pork, add remaining marinade liquid to pan, making sure not to submerge the meat in liquid, transferring pan to oven, cooking about 40min per pound, so about an hour and a half. After pork has reached an internal temperature of 180 degrees, remove from the oven and pan, allowing to rest on cooling rack. Deglaze pan with wine and mount with butter for "adobo-jus" to be served with carved pork.



CRANBERRY STUFFED MUSHROOMS

30 MUSHROOMS AS APPETIZE

INGREDIENTS:

- 30-35 Cremini or button mushrooms
- 1/4 cup chopped shallots
- 1/4 cup chopped scallions
- 2 cloves of minced garlic
- 1 tsp. Rosemary
- 1 tbsp. Extra Virgin Olive Oil
- 1/3 cup of dried cranberries
- 4 oz of Light Cream Cheese
- 3/4 cup of Panko Breadcrumbs
- 2 beaten eggs
- Parmesan and black pepper to taste

STEPS:

Preheat oven to 350 degrees F. Wipe down mushrooms, then remove and finely chop stems. Heat oil in a frying pan and add the mushroom stems, scallions, shallots, garlic, and rosemary and sauté for 5 minutes. Add the cream cheese to pan and mix until the cheese has melted and is well blended. Remove from the heat and let cool slightly. In a bowl, add the breadcrumbs, eggs, cranberries and mushroom mixture. Mix well and using a small spoon, fill each mushroom cap with the stuffing and place on a greased baking sheet. Bake at 350 degrees for 15-18 minutes until the mushrooms are slightly brown. Remove and top with parmesan and black pepper. Bake for 2 more minutes or until parmesan is melted nicely.