



Happy Valentine's



Preparation time: 5 minutes

Ingredients for 2

- Champagne
- Cherry liquor (or cherry syrup)
- Angostura bitters

Cherry Amore Cocktail

Perfect romantic cocktail.

For 1 flute: Pour champagne about 3/4 of the way, pour 1/2 teaspoon cherry liquor, sprinkle with 2 or 3 drops of Angostura bitters.

Repeat as many times as desired.





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Preparation time: 10 minutes

Cooking time: 10 minutes

Ingredients for 2

- 1 can quartered artichoke hearts
- 1 egg
- Panko breadcrumbs
- Canola oil for frying
- Tartar sauce for serving
- Salt and pepper

Fried Artichokes

I find fried food particularly attractive. It sparkles your senses like no other food. And this dish is really easy to make!

You can also use asparagus, or both! Whatever your crave...

Beat the egg in a shallow bowl. Season with salt and pepper. Dip the artichoke hearts in the mixture.

Then dredge with panko breadcrumbs and mix well. Set aside.

Heat 1/4 inch oil in a pan on high heat, and fry the artichoke hearts until golden on all sides, about 5 minutes.

Serve with tartar sauce.



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Preparation time: 20 minutes

Cooking time: 30 minutes

Ingredients for 2

- 2 duck confit thighs
- 10 fingerling potatoes
- 1/2 pound mushroom, sliced
- 2 cloves garlic, crushed
- 1/2 pound raclette cheese, sliced
- 2 scallions, thinly sliced
- 2 tablespoons canola oil
- Salt and pepper
- Cornichons and cocktail onions for serving

Duck Confit Raclette

An amazing dish that is worth a little bit of your time...

Heat 1 tablespoon canola oil in a pan on medium heat, and sauté the duck confit thighs to heat them up, about 5 minutes on each side. Set aside to cool.

In the meantime, bring a quart water to a boil in a pot. Add salt and reduce heat. Cook the potatoes for 20 minutes. Drain and set aside to cool.

Heat the remaining oil in a pan on medium heat and sauté the mushroom until golden, about 5 minutes. Add the garlic and sauté for another minute. Season with salt and pepper.

Preheat oven to 385F.

Slice the potatoes and arrange them in a baking dish. Top with the mushroom. Shred the duck confit and arrange on top of the mushroom. Finish with the raclette cheese. Bake for 15 minutes, until the cheese is golden.

Before serving, sprinkle with the scallions.

Serve with cornichons and cocktail onions.