



Super Bowl Super Easy Panini Party!!



Surprise Your Friends
With A Little Something Different This Year

In addition to the "usual suspects"...chicken wings, chili, and pizza ...
Enjoy a delicious buffet with Specialty Panini sandwiches!

Here's a Sample Menu:

Menu

Appetizers/Snacks:

- ✓ Gorgonzola Cheese Spread (recipe in newsletter) with Fresh Vegetable Dippers
- ✓ Hot Artichoke & Spinach Dip (recipe on web site) with Baguette Rounds
- ✓ Spiced Nuts, Chips & Pretzels

Drinks:

- ✓ Beer Margaritas & Flavored Sodas
- ✓ Domestic & Imported Beers & Wines
- ✓ International Coffees - take freshly brewed coffee and make:
Irish Coffee - by *adding Irish Whiskey*,
Italian Coffee - *add Amaretto*, Mexican Coffee - *add Kahlua*,
Jamaican Coffee - *add dark Rum*

Sweets:

- ✓ Lemon Bars

Panini:

- ✓ Peanut Butter, Jam & Banana Panini
- ✓ French Dip Panini with Au Jus
- ✓ Gruyere & Caramelized Onions Panini
- ✓ Caesar Shrimp & Arugula Panini



Beer Margaritas

Makes 1 pitcher

4 - 12 oz. bottles cold, light-flavored Beer
1 - 12 oz. can frozen Limeade, thawed

8 oz. Tequila
Lime wedges, Kosher Salt for rimming

In a large pitcher, combine the beer, tequila & limeade. Run a lime wedge around the rim of each glass & dip in salt. Pour Margaritas in glasses, garnish with lime & serve.



Lemon Bars

Serves 16

For the crust:

8 Graham Crackers (2 ½ x 5 inches)
2 tbsp. sugar, 3 tbsp. unsalted butter,
melted

For the filling:

2 - 8 oz. bars cream cheese at room temperature
¾ cup sugar, 2 large eggs, finely grated zest & juice
of 1 lemon (2-3 tsp. zest & about 3 tbsp. juice)

Preheat the oven to 325 degrees. Line the bottom & sides of an 8 inch square baking pan with aluminum foil. Leave an overhang on all sides & crimp under the rim of the pan.

In a food processor, blend graham crackers with sugar until finely ground. Add butter & pulse until moistened.

Transfer to pan & gently pat in. Bake until beginning to brown, 10-12 minutes.

Place cream cheese in a clean food processor, blend until smooth. Add sugar, eggs, lemon zest & juice & blend until smooth. Pour mix onto hot crust in pan, smooth top. Return to oven & bake about 30-35 minutes until set. *Filling should jiggle only slightly when pan is shaken.*

Cool completely in the pan. Cover very loosely with plastic wrap. Chill until firm, at least 2 hours (or up to 2 days).

Use foil overhang to lift out the cheesecake. With a metal spatula, lift from foil & cut into 16 squares.



Panini

Tip: for all Panini...

- ✓ *If using a Panini grill*, preheat to 375 degrees; place Panini on grill, close lid & grill according to recipe.
- ✓ *If using a grill pan*, preheat on stove top over medium high heat, add Panini, place a weight on top. Grill for 2 minutes, flip and grill the second side until cheese is completely melted & bread is toasted with golden grill marks.

🍴 Peanut Butter, Jam & Banana Panini

Ingredients:

1 loaf Brioche bread, thickly sliced
Strawberry Jam, Peanut Butter
Sliced Bananas

Spread jam on one slice of the brioche, and the peanut butter on another slice. Top with sliced b form a sandwich. Grill covered, 2-3 minutes until bread is toasted.

Brioche will brown very quickly.

🍴 French Dip Panini with Au Jus

Ingredients:

1 sweet yellow onion, sliced into ¼ inch rings
1 tbsp. olive oil, kosher salt & freshly ground black pepper
Loaf of French bread, cut into thick slices
Mayonnaise or Aioli, thinly sliced roast beef
Grated Gruyere cheese, Au Jus*

Directions:

In a skillet, heat olive oil over medium heat, season onions with salt & pepper and saute for 20 minutes, or until caramelized.

Spread a thin layer of mayonnaise or aioli on a slice of bread, top with roast beef, onions & cheese. Top with another slice of bread. Grill 7-8 minutes, until golden & grill marks appear. Serve with the Au Jus & enjoy.

*Purchase Au Jus in the grocery store on the gravy aisle.

Gruyere & Caramelized Onions Panini

Ingredients:

4 tbsp. extra virgin olive oil
4 med. yellow onions, halved & cut lengthwise into
1/8 inch pieces
2 tbsp. chopped fresh Oregano
Kosher Salt & freshly ground Black Pepper
8 oz. grated Gruyere cheese
8 slices Rye bread

To Caramelize the Onions:

Put the olive oil & onions in a skillet over medium high heat. Add oregano & season with salt & pepper, stirring until onions have a deep brown color. Reduce heat & continue to cook until onions are soft, 30-45 minutes. Remove from heat & set aside.

For each Panini:

Divide the cheese & place equal amounts on 4 slices of the bread, followed by a generous amount of onions. Top each with the other rye slices.

Makes 4 Panini...you can also serve with a grainy mustard.

Caesar Shrimp & Arugula Panini

Ingredients:

1 lb. large shrimp, peeled & de-veined (about 18-20)
5 tbsp. extra virgin olive oil, kosher salt & freshly ground black pepper to taste
2 tbsp. fresh lemon juice
1 clove grated garlic
2 anchovies mashed, 1 tsp. Dijon mustard
2 Ciabatta rolls, 1 cup arugula, washed & dried
1 oz. shaved Parmesan Cheese

Directions:

Toss shrimp with 1 tbsp. olive oil and sprinkle with salt and pepper.

Place on press, cover & grill 2-3 minutes until pink & cooked through. Remove & cool slightly.

Combine remaining olive oil with lemon juice, garlic, anchovies & mustard. Pour dressing over the shrimp to lightly coat and toss.

Cut Ciabatta in half, removing some of the bread to make room for the filling. Place arugula on bottom half, top with shrimp & any remaining dressing. Arrange the cheese on top of the shrimp. Top with other half of roll. Place on the press, close & cook for 3-6 minutes until browned and crisp. Carefully remove & serve.