

# *Cooking Thyme with Stacie*

SHARING THE JOY OF



COOKING & HOSPITALITY

12.14.2020  
12:30 - 2 PM EST  
ARTA December Meeting  
Virtual Cooking Class  
Appetizers Aplenty

- Menu -

Pear, Pancetta and Goat Cheese Rounds  
Shrimp Salad on Endive or Butter Lettuce  
Cheese Tortellini Skewers with Mustard Dill Sauce

[www.cookingthymewithstacie.com](http://www.cookingthymewithstacie.com)

## Shopping List

### Dairy/Freezer

- ½ (4 ounce) package goat cheese
- ½ cup sour cream
- 2 TB mayonnaise
- 1, 9 ounce package cheese tortellini

### Produce

- 2 Bartlett pears
- Fresh thyme
- Fresh endive or butter lettuce
- 1 TB chives
- 1 lime
- ½ cup chopped celery
- 3 garlic cloves
- 1 pint cherry or grape tomatoes
- 1, 9 ounce package of sugar snap peas (look for frozen if you can not find fresh)
- ¼ cup fresh dill

### Protein

- 1/3 lb sliced pancetta
- 1 pound shrimp

### Pantry

- Honey
- Salt and pepper
- Olive oil
- 1 TB capers
- ¼ cup white wine vinegar
- 3 TB Dijon mustard
- ½ TSP granulated sugar
- ½ cup plus 3 TB olive oil
- Non-stick cooking spray



**\*\*I have included a few drink recipes at the end of your materials for your reference! I have not included the ingredients on this shopping list.**

## Equipment List

### Baking

- Large baking sheet covered in aluminum foil
- Baking sheet

### Utensils

- Apple corer
- Cooling rack
- Spatula
- Chef's Knife
- Measuring Spoons and Cups
- Various mixing bowls
- Whisk
- Wooden skewers
- Paper towel

## Mis en Place

### The French culinary term for “everything in its place”

In order to have a smooth cooking experience, I recommend that you retrieve all the equipment you will need for the class before we begin. In addition, if you have time, group your ingredients by recipe. Most chefs place their components on sheet pans – this is ideal if you have the room.

Measuring things in advance is optional, but I find if I measure things in advance I am less likely to get lost... such as “did I put in the baking powder?”

- Preheat oven to 450° F
- Clean the 1 pound of shrimp

## Pancetta and Pears Appetizers

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12 thin slices pancetta (about 1/3 lb.)

2 Bartlett pears

1/2 (4-oz.) package goat cheese, crumbled

Freshly cracked pepper

Honey

Garnish: fresh thyme sprigs

Arrange pancetta slices in a single layer on an aluminum foil-lined baking sheet.

Bake at 450°F for 6 - 8 minutes or until golden. Transfer to a paper towel-lined wire rack using a spatula. Let stand 10 minutes or until crisp.

Cut pear crosswise into 6 thin rings. Core pear with an apple corer. Top evenly with pancetta and goat cheese; sprinkle with pepper. Drizzle with honey just before serving. Garnish with fresh thyme. Arrange on a serving platter.

## Shrimp Salad on Endive Spears

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### **Shrimp**

1-pound shrimp, shelled, deveined and tails removed  
3 TB olive oil  
½ TSP Kosher salt  
A few grinds of black pepper  
Italian parsley, for garnish

Endive Spears or Butter Lettuce Leaves, your choice

### **Dressing**

½ cup sour cream  
2 TB mayonnaise  
1 TB chives  
Zest from one lime  
Juice from one lime  
½ cup finely chopped celery  
1 small garlic clove, minced  
1 TB capers, drained and rinsed

Preheat the oven to 400° F.

Spray a baking sheet with non-stick cooking spray. In a medium bowl, combine the shrimp, olive oil, salt and pepper. Toss to coat. Place the shrimp on the baking sheet and roast for 5 – 6 minutes, until the shrimp is pink. Remove from the oven and let cool.

Meanwhile make the dressing. Combine all the dressing ingredients, whisking in a medium bowl.

Once the shrimp has cooled, chop each shrimp into 3 – 4 pieces, then place in the bowl with the dressing. Toss to coat well.

When ready to serve place 2 TB of the shrimp salad on endive spears. Leave a small portion unfilled so that it is easier to pick up. Garnish with Italian parsley.

*(To make a larger portion, follow above directions, but substitute butter lettuce leaves for the endive. I suggest you serve this plated instead of a passed appetizer.)*

## Tortellini Skewers/Salad

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- 1 (9-oz.) package refrigerated cheese tortellini
- 1 (8-oz.) package frozen sugar snap peas or fresh when in season
- 4" wooden skewers
- 1-pint grape or cherry tomatoes, cut in half
- Mustard-Dill Vinaigrette\*
- Optional – salami rounds

Cook tortellini according to package directions. Rinse under cold running water. Place sugar snap peas in a small bowl; cover with plastic wrap. Microwave at HIGH 2 minutes. Let stand, covered, 2 minutes. Rinse under cold running water.

In a large bowl, place the snap peas, tortellini, and tomatoes. Pour the dressing over. Toss to combine and chill.

Thread each skewer with 1 sugar snap pea, 1 tortellini, and 1 tomato half. Transfer skewers to a serving platter; discard any remaining vinaigrette. Optional – if you want to add some meat, I suggest folding salami rounds in half and adding them to the skewers.

### Mustard-Dill Vinaigrette

- ¼ cup white wine vinegar
- ¼ cup chopped fresh dill
- 3 TB Dijon mustard
- 2 garlic cloves, minced
- ½ TSP sugar
- ½ cup olive oil
- Kosher salt and pepper to taste

Whisk together vinegar, fresh dill, Dijon mustard, garlic, and sugar. Add olive oil in a slow, steady stream, whisking constantly until thoroughly combined. Whisk in kosher salt and pepper to taste.

\*\*You can serve this recipe as a cold salad or on skewers as an appetizer.

## EXTRA MATERIAL: Holiday Entertaining Tips

### Appetizers

Passed appetizers –

Temperature:

I prefer to prepare cold or room temperature recipes so that I do not have to worry about keeping them warm for extended periods of time and you can make them ahead

Size:

I select recipes that can easily be eaten in 1 – 2 bites and will not drop on the floor when you bite it, keeping hands clean for meeting and greeting other guests.

### Dinner Party Recipe Selection

- When selecting your menu, try to select items that can be made ahead.
- Also, do not have multiple items that need to be finished at the same time in the oven at different temperatures
- Never try a new recipe when entertaining, always try it at least once before to work out any issues

### Buffet Tips

- Depending on your seating, assume that guests may be eating standing up so all dishes should be made so that they can be consumed without cutting
- Prepare the buffet table the day before including the linens, placing the serving pieces on the table, label each dish with what will fill it
- I place the plates at the beginning of the buffet and the silverware at the end to keep hands unencumbered, I also roll fabric napkins with the silverware so it is easier to pick up
- Separate beverages and food, it helps with the flow and prevents everyone standing in one small area



OPTIONAL BEVERAGE:  
Here are some recipes for a large batch beverage!

Sangria

1 cup Cranberry-blueberry juice  
½ cup orange juice  
¼ cup lime juice  
1 bottle red wine  
¼ cup sugar  
1/3 cup fresh blueberries  
1 orange, sliced and halved  
1 lime sliced

In a large pitcher stir the juices and red wine together. Pour in the sugar and stir until the sugar is dissolved. Add the fruit. Cover and chill several hours.

Virgin Sangria

3 cups white grape juice  
¾ cup apple juice  
½ cup orange juice  
3 cups ginger ale or sparkling water  
1 lime, sliced thin  
1 orange, sliced thin  
Handful of blueberries

Combine all ingredients except the ginger ale in a large pitcher and chill until ready to serve. Add the ginger ale immediately before serving.