

Recipes from 9/26 Australian Wine Tasting

Crispy Frico

Coarsely grated Italian cheese, any quantity you desire

Place small mounds of cheese on a non-stick baking sheet. Cook at 350 degrees for about 5 minutes until cheese is slightly melted and golden brown. Remove from oven and let cool on baking sheet for 2 minutes to firm up. Transfer Frico to a platter and let air dry for up to 6 hours.

Note: I used Claro's Italian Market four cheese blend, already shredded. There is a Claro's in Tustin near Newport and Main. You can make the mounds as big or small as you wish.

Crab Sliders

¼ cup fresh tarragon leaves
¼ cup roughly chopped chives
1 lemon, zested
¼ cup lemon juice
1 clove garlic, minced
1 teaspoon salt
½ teaspoon black pepper
½ cup extra virgin olive oil
½ cup mascarpone cheese
¼ cup whipping cream
1 pound cooked crab (or lobster if desired)
Loaf of ciabatta bread

Place tarragon, chives, lemon zest, lemon juice, garlic, salt and pepper in a food processor and blend until herbs are minced and ingredients combined. With machine still running, add the olive oil. Add the mascarpone cheese and cream and blend until mixed. Place the crab in a bowl and add herb/cheese mixture, mixing until fully coated and blended. Slice the bread in half lengthways (so there is a top and bottom half), then cut into desired sandwich-sized squares. Fill squares with mixture.

Note: I used the one pound cans of crab claw meat available at Trader Joe's.

Chocolate Cherry Bars

For cake:

- pkg. double or triple fudge cake mix
- 1 can cherry pie filling
- 1 teaspoon almond extract
- 2 eggs beaten by hand

For frosting:

- 1 cup sugar
- 5 tablespoons butter
- 1/3 cup milk
- 1 cup quality semi-sweet chocolate chips

Pre-heat oven to 350 degrees. Grease a 13x9 baking dish. In a large bowl, combine all cake ingredients, stirring until mixed. Pour into baking dish and bake 25-30 minutes or until toothpick comes out clean in center. Let cool completely. When ready to frost, combine sugar, butter and milk in saucepan. Melt then boil for 1 minute, stirring constantly. Remove from heat, then stir in chocolate chips. Pour over cooled cake, let set, then cut into desired size pieces.

Mixed Melon Salad

- 2 tablespoons cilantro, chopped
- 2 tablespoons fresh mint, chopped
- 4 cups cantaloupe, cut into 1-inch cubes
- 4 cups honeydew melon, cut into 1-inch cubes, 1 cup reserved
- 3 tablespoons white wine vinegar
- 1 tablespoon lemon juice
- 1 teaspoon olive oil
- 1/4 teaspoon chipotle powder
- salt and pepper to taste

Place reserved cup of honeydew in a blender with cilantro, mint, vinegar, lemon juice, olive oil and chipotle powder. Blend to a puree, then season with salt and pepper. Place all melon in a bowl, then toss with dressing from blender. Garnish with more fresh chopped cilantro and mint if desired.