

# Baked Oysters New Orleans

Makes one serving

6 Oysters (fresh shucked)

1 Green Onion

1 Clove Garlic

2 Leaves fresh basil (chopped fine)

1 Pinch Italian seasoning

1 Tbs. Italian bread crumbs

1 Tbs. Italian Parmesan cheese

1/2 Tbs. Fresh Parsley (chopped fine)

## Method:

Combine all ingredients, except bread crumbs and Parmesan cheese.

Bake in ramekin 350° oven, top with bread crumbs and cheese and cook

until golden brown.

Eat, enjoy.

Chef Duke LoCicero

**Won Ton Sausage Appetizer**

- 1 ( 16 oz) pkg won ton wrappers
- 1 lb sausage cooked and drained
- 1 cup shredded monterey Jack cheese
- 1 cup Ranch dressing
- Preheat oven to 350.

Spray mini muffin tins and insert won ton wrapper  
Bake 5 minutes in preheated oven.  
Allow wrappers to cool.  
Mix sausage and cheeses and Ranch Dressing all together  
Fill won ton wrappers.  
Bake 10 minutes until bubbly.

### **Pineapple Chicken Satay with Dipping Sauce**

- 1 1/4 pounds boneless, skinless chicken breasts, trimmed and cut into chunks
- 1/2 fresh pineapple, peeled and cut into chunks (about 50 pieces)
- 1 cup unsweetened coconut milk
- 2 tablespoons sesame oil
- 1/4 cup soy sauce
- 1 tablespoon fresh ginger, minced
- 1 tablespoon brown sugar
- 1 bunch scallions, cut into thin sticks, to garnish

#### **Dipping Sauce:**

- 2/3 cup creamy peanut butter
- 1/4 cup unsweetened coconut milk
- 1/2 cup pineapple juice
- 1/4 cup soy sauce
- 1 tablespoon brown sugar
- 1 tablespoon fresh ginger, chopped
- 2 cloves garlic, chopped
- 3 tablespoons scallions, minced
- 1/8 teaspoon hot pepper sauce

In medium bowl, whisk together all ingredients except chicken, pineapple and scallions. Stir in chicken pieces and marinate in refrigerator for at least 1 hour and up to 12 hours.

Prepare grill to heat coals or preheat oven to 375 degrees F. Soak 4-inch wooden skewers in water for at least 10 minutes.

Stir pineapple into marinade. Thread skewers with alternating chicken and pineapple chunks, using 2 pieces of chicken and 2 pieces of pineapple per skewer.

Grill for 5 minutes, turning once; or arrange on baking sheet and bake for 8 minutes, or until just cooked through.

To serve, arrange skewers on platter and garnish with scallion. Pass with dipping sauce.

#### **To make Dipping Sauce:**

In blender or food processor, blend all ingredients until smooth. Set aside at room temperature until needed. Serve with chicken satay.

### Chile Cheese Quesadillas

- 8 corn tortillas
- 1/2 cup shredded Monterey Jack cheese
- 1/2 cup shredded medium sharp or mild Cheddar cheese
- 3 to 4 tablespoons canned green chiles
- 2 to 3 tablespoons olive oil

#### For the Quesadillas:

Making quesadillas is like making tortilla sandwiches. Mix together the cheeses and spread equally on four of the tortillas. Sprinkle the chiles evenly over the cheese. Top with the remaining tortillas. If you have a skillet or griddle large enough to accommodate all 4 quesadillas, warm it up and add the oil. Over medium high heat, cook the quesadillas 2 minutes or until bottoms are browned. Carefully turn them over and brown the other side. Remove from heat and cut each into quarters. If your skillet is smaller, cook quesadillas one at a time, using 2 teaspoons of oil with each quesadilla. Serve warm with salsa.

Makes 16 wedges.

#### For the Salsa:

- 2 medium tomatoes, chopped and seeded, enough for 2 cups
- 1 small white onion, finely chopped
- 1/4 cup fresh cilantro, minced, optional, but recommended
- large clove garlic, minced
- 3 tablespoons fresh lime juice
- 2 teaspoons white wine vinegar or tarragon vinegar
- 1 jalapeno pepper , more or less, to your taste, seeded, veins removed, minced
- 1/4 teaspoon salt

Combine all ingredients in a nonmetallic bowl; chill for 1 hour. Bring to room temperature, stir and drain any excess liquid.

Note: A considerable amount of fat can be removed from quesadillas by using low-fat cheeses. If fat is of great concern, try using non-stick cooking spray rather than olive oil for cooking.

Should you wish to turn up the heat in your salsa just a little, substitute a serrano chile for the jalapeno.