Antipasto Squares:

2 packages crescent rolls

¼ lb. Swiss cheese

¼ lb. provolone cheese

¼ lb. ham

¼ lb. salami

¼ lb. sandwich pepperoni

1 jar roasted red peppers, drained (NOT in oil)

3 eggs

Parmesan cheese

Spray 9 X 13” pan with cooking spray. Roll out 1 package of crescent rolls and place in baking pan. Layer cheeses and meats in order listed above. Layer roasted red peppers. Beat eggs adding parmesan cheese. Pour about ¾ of egg mixture over red peppers. Layer 2nd package of crescent rolls on top. Pour remaining egg mixture evenly on top. Bake at 350 for 30 – 40 minutes or until golden and bubbly around edges. If top is too brown, cover with foil for remaining baking time. Cut into squares and serve.

Asparagus Casserole

3 (10 oz.) packages frozen asparagus, thawed and well drained\*

3 T. butter

2 T. flour

1 ½ cups milk

¾ cup Parmesan cheese, divided

1/8 t. salt

2/3 cup soft breadcrumbs

1 T. butter, melted

¼ t. paprika

Arrange aparagus in a lightly greased 9 X 13” baking dish. Melt 3 tablespoons of butter in a heavy saucepan over medium heat; whisk in flour until smooth. Cook whisking constantly, 1 minute. Gradually add milk; cook, whisking constantly, until thickened and bubbly. Stir in ½ cup cheese and salt, and pour over asparagus. Stir together remaining ¼ cup cheese, breadcrumbs, 1 tablespoon melted butter, and paprika; sprinkle evenly over casserole. Bake at 350 for 25 to 30 minutes or until heated through.

Note: roasted red peppers and prosciutto can be added for additional flavor.

\* 3 lbs. fresh asparagus may be substituted. Snap off tough ends; remove scales with a vegetable peeler, if desired. Cook in boiling water to cover 3 minutes; drain.

**Food Network’s Fig-Prosciutto Pizza with Arugula**

Pizza Crust:

* 1/2 teaspoon active dry yeast
* 2 cups all-purpose flour
* 1/2 teaspoon kosher salt
* Scant 1/4 cup olive oil, plus more for bowl

Topping:

* 2 tablespoons olive oil
* Kosher salt
* 6 to 8 tablespoons fig spread or jam
* 12 ounces fresh mozzarella, sliced thin
* Freshly ground black pepper
* 6 ounces thinly sliced prosciutto
* 1 bunch washed and rinsed arugula
* 1 cup shaved Parmesan

**Directions**

For the crust: Sprinkle the yeast over 3/4 cup warm (not lukewarm) water in a bowl.

In a stand mixer with the paddle attachment, add the flour and salt and, with the mixer running on low speed, drizzle in the olive oil. Keep going until it's mixed through. Next, pour in the yeast/water mixture and mix until just combined.

Coat a separate mixing bowl with a light drizzle of olive oil, tip the dough in and form it into a ball. Toss to coat the dough ball in the olive oil, then cover the bowl tightly with plastic wrap and allow the dough to rise for at least an hour, or up to 3 or 4 days.

Preheat the oven to 500 degrees F. Arrange the oven rack in the lowest position.

For the topping: Roll out the pizza dough on a lightly floured surface as thinly as possible Dough should be roughly 17 by 10 inches. Place on a large baking sheet. Drizzle lightly with the olive oil and sprinkle lightly with salt. Spread the fig spread all over the surface of the dough. Lay the slices of mozzarella all over the surface of the pizza crust. Sprinkle lightly with salt and pepper. Bake the pizza until the crust is golden and the cheese is bubbly, 12 to 15 minutes.

Remove from the oven and immediately drape the prosciutto slices over the hot pizza. Sprinkle generously with the arugula and Parmesan shavings. Cut into wedges or squares and serve immediately.

**Strawberry Spinach Salad**

1 (12 oz.) bag spinach

1 pint strawberries, washed and sliced

2 T. sesame seeds

1 T. poppy seeds

Dressing:

¼ cup vinegar

¼ cup sugar (Splenda can be substituted)

¼ cup canola oil

¼ t. Worcestershire sauce

¼ t. paprika

1 ½ t. minced onion or onion powder

Place spinach in salad bowl. Top with sliced strawberries. Sprinkle with sesame and poppy seeds. Blend dressing ingredients together; shake well. Either dress entire salad or serve dressing on the side.

Note: for a main dish add grilled chicken, rotisserie chicken or shrimp.

**Paella**

¼ cup extra-virgin olive oil

2 Spanish chorizo sausages, thickly sliced

1 lb. chicken breast, cut into bite-sized pieces

Kosher salt

Freshly ground pepper

1 Spanish onion, diced

1 cup red & green pepper, diced

4 garlic cloves, crushed

Bunch flat-leaf parsley leaves, chopped, reserve some for garnish

1 (15 oz.) can whole tomatoes, drained and hand-crushed

4 cups short grain Spanish rice

6 cups chicken stock, warm

Generous pinch saffron threads

1 dozen Littleneck clams, scrubbed

1 lb. jumbo shrimp, peeled & deveined

1 dozen mussels

½ cup frozen sweet peas, thawed

Lemon wedges, for serving

Heat oil in a paella pan over medium-high heat. Saute the chorizo until browned, remove and reserve. Add chicken and brown on all sides, turning with tongs. Add salt and freshly ground pepper. Remove from pan and reserve.

In the same pan, saute the onions, peppers, garlic, and parsley. Cook for 2 or 3 minutes on a medium heat. Then, add tomatoes and cook until the mixture caramelizes a bit and the flavors meld. Fold in the rice and stir-fry to coat the grains. Pour in chicken stock and simmer for 10 minutes, gently moving the pan around so the rice cooks evenly and absorbs the liquid. Add chicken, chorizo, and saffron. Add the clams and shrimp, tucking them into the rice. The shrimp will take about 8 minutes to cook. Give the paella a good shake and let it simmer, without stirring, until the rice is al dente, for about 15 minutes. When the paella is cooked and the rice looks fluffy and moist, turn the heat up for 40 seconds until you can smell the rice toast at the bottom, then it's perfect.

Remove from heat and rest for 5 minutes. Garnish with peas, parsley and lemon wedges.

**Salmon on Grill**

Salmon fillet with skin

Dill or preferred seasoning

1 lemon, thinly sliced

Place salmon on smooth side of plank SKIN SIDE down. Place lemon slices on top of salmon. Sprinkle with dill. Place plank with salmon directly on grilling surface. Put cover down on grill. Cook for ½ hour (less if you prefer it more rare, more if you prefer it dryer).

No Bake Éclair Cake:

2 (3.9 oz.) packages instant vanilla pudding

1 (8 oz.) cool whip, thawed

3 cups milk

1 (14 oz.) box plain graham crackers, divided

1 (16 oz.) container chocolate frosting OR alternate frosting recipe below

In a medium bowl, blend pudding, cool whip and milk. Arrange a single layer of graham crackers in bottom of 9 x 13” pan. Evenly spread ½ of pudding mixture over crackers. Repeat graham cracker and pudding layer. Top with a layer of graham crackers. Chill. Microwave frosting for 30 seconds on high. Spread on top of cake. Chill at least 4 hours.

Alternate Frosting:

3 T. butter, melted

2 T. hot water

3 T. cocoa powder

1 ½ cups powdered sugar

Mix all of the above together to desired thickness (like a glaze). Pour over top of cake.