**May-Food Network Stars**

**Roasted Red Bell Pepper Hummus**

8-12 Servings

*Ingredients:*

16oz chick peas

6oz roasted red bell pepper

1 jalapeno, seeded, diced

1 tbsp chopped garlic

3 tbsp chopped cilantro leaves

1 tsp paprika

3 tbsp chopped onion

1 tsp freshly crack black pepper

1 tbsp chipotle pepper in adobo

¼ cup extra-virgin olive oil

Toasted pita bread, for serving

Mix all ingredients, except olive oil and pita bread, in food processor until purred, and then slowly add in olive oil. Let set up for 1 hour prior to serving. Serve with toasted pita bread.

**Hot Crab Rangoon Dip**

12 Servings

*Ingredients:*

2 packages (8oz each) cream cheese, cut into cubes, Philadelphia

2 cans (6oz each) crabmeat, drained, flaked, and cartilage removed, Crown Prince

1 can (10.75oz) condense cream of shrimp soup, Campbell’s

1 green onion, finely chopped

2 tsp lemon juice

2 tsp soy sauce, Kikkoman

1 tsp Worcestershire sauce, Lea & Perrins

In a 3 to 4 quart slow cooker, combine cream cheese, crabmeat, shrimp soup, green onion, lemon juice, soy sauce, and Worcestershire sauce. Cover and cook on low heat setting for 2 to 3 hours. Serve.

**Venetian Sausage Bites**

30 bite sized pieces

*Ingredients:*

6 sweet Italian sausages

2 tbsp olive oil

1 cup balsamic vinegar

Fill in large deep skillet halfway with water. Bring to a steady simmer, add sausage. Poach for 6 to 7 minutes, until firm. Drain. Slice into bite sized pieces. In large skillet, heat 2 tbsp of olive oil. When hot, add sausage and cook until brown. Drain. Add balsamic vinegar. Simmer until reduced, and syrupy. Serve immediately.

**Neely’s Fired Zucchini**

4 Servings

*Ingredients:*

Peanut oil, for frying

3 large zucchini, cut into ½ inch rounds

½ cup all purpose flour

1 ½ cups panko bread crumbs

¼ cup finely grated Parmesan

2 tbsp finely chopped fresh parsley leaves

½ tsp red pepper flakes

Salt and freshly ground black pepper

3 eggs, lightly beaten

¼ cup water

Ranch dressing, for dipping

Preheat oil in a deep-fryer to 350°.Measure flour into a pie plate. In another pie plate, combine panko, Parmesan, parsley, red pepper flakes, and salt and pepper, to taste. In a third plate, add eggs and water. Dredge the zucchini in the flour, followed by the egg and finally in the panko. Working in batches, place the breaded zucchini slices in the hot oil and fry until golden brown, 3 to 4 minutes. Drain on a paper towel lined sheet tray and immediately season with salt and pepper. Serve alongside the zucchini.

*Spicy Dipping Sauce*

1 cup sour cream

2 tbsp buttermilk

1 medium shallot, finely chopped

1 tbsp chopped chives

¼ tsp cayenne pepper

Dash of hot sauce

Kosher salt and freshly ground black pepper

Add all the ingredients into a serving bowl and mix until incorporated. Cover with plastic wrap and let flavors marinate for at least 1 hour.

**Apple Cake**

*Ingredients:*

3 cups green apples, chopped (skins on)

1 cup walnuts

2 tsp cinnamon

2 tsp vanilla

3 cups all purpose flour, sifted

1 tsp baking soda

1 tsp salt

3 eggs

2 cups sugar

1 ¼ cups vegetable oil

Cream together the eggs and sugar. Then add flour mixture. Stir in apple mixture. Cook in sprayed Bundt pan. Cook at 325° for 1 ½ hours.

*Glaze for Apple Cake*

1 cup powder sugar 2 tbsp milk

2 tbsp honey Drizzle over cake.

**Quinoa Salad**

*Ingredients:*

1 tsp canola oil

1 tbsp minced garlic

¼ cup diced onion

3 ½ cups water

1 tsp salt

¼ tsp ground black pepper

2 cups quinoa

Heat the canola oil in a saucepan over medium heat. Cook and stir the garlic and onion until onion is translucent. Pour in the water, salt, and pepper and bring to a boil. Stir in the quinoa, reduce heat to low and cover. Simmer until quinoa is tender (about 20 minutes). Drain any remaining water and refrigerate until cold. Add diced tomatoes, red pepper, cucumbers, red onion, and black olives.

**Apricot Chicken**

*Ingredients:*

Apricot preserves

Wishbone Russian dressing

1 package dry onion soup mix

Chicken

Smear apricot preserves on chicken. Pour Wishbone Russian dressing over it. Sprinkle with dry onion soup mix. Bake at 325° for 1 to 1 ½ hours.

**Caramelized Onion and Roquefort Tart**

4 Servings

*Ingredients:*

2 tbsp unsalted butter

3 cups thinly sliced yellow onions

¼ cup dry white wine

1 tbsp chopped fresh thyme

½ tsp salt

¼ tsp ground black pepper

1/3 cup chopped toasted walnuts

4oz prosciutto, chopped

2 sheets prepared puff pastry, thawed

1 large egg, beaten

4oz blue cheese, crumbled

3 cups mesclun greens, tossed with extra-virgin olive oil

Preheat the oven to 400°. Grease a large baking sheet and set aside. In a large, heavy skillet, melt the butter over medium-high heat. Add the onions and sauté until caramelized, 12 to 15 minutes. Add the thyme, salt, and pepper, stir well, and remove from the heat. Add the walnuts and prosciutto and stir well to combine. Let cool. On a lightly floured surface, 1 at a time, roll out the pastry sheets to about 12 by 12 inches. Cut each into an 11 inch round. Place 1 round on the prepared sheet. Brush a ½ inch border of egg wash around the outside of the round. Spread the onion mixture evenly across the round. Top with blue cheese. Top with the remaining pastry round. Pressed down on the edges of the pasty to close, and crimp with a fork to seal. Paint the top pastry with egg wash and cut small slits in the center to vent. Bake until golden and puffed, 20 to 25 minutes. Remove from the oven and cut into 4 wedges. Divide the lettuces and tart among 4 plates and serve.

**Berries and Chocolate Hazelnut Crepes**

*Ingredients for crepes:*

1 ½ cups all purpose flour

1 tbsp sugar

½ tsp baking powder

½ tsp salt

2 cups milk

2 eggs

2 tbsp butter, melted

½ tsp vanilla

Mix flour, baking powder, and salt. Stir in remaining ingredients. Beat with hand beater until smooth. Lightly butter 6 to 8 inch skillet and heat over medium heat until bubbly. Pour scant ¼ cup of the batter into skillet. Immediately rotate skillet until batter covers bottom. Cook until light brown. Run wide spatula around the edge to loosen, turn and cook other side until light brown. Stack crepes placing waxed paper between each crepe. Keep covered.

*Ingredients for berries and chocolate hazelnut crepes:*

2 cups chocolate hazelnut spread, Nutella

3 cups nondairy whipped topping, thawed

1 (5oz) package prepared 9 inch French crepes

Confectioner’s sugar

2 cups sliced strawberries

1 ½ cups blackberries

1 ½ cups blueberries

In medium bowl, combine chocolate hazelnut spread and whipped topping. Spread mixture evenly down center of each crepe. Roll up crepes, and place seam side down on serving plates. Sprinkle with confectioner’s sugar. Top with berries.

**Pasta Primavera**

6 Servings

*Ingredients:*

3 carrots, peeled and cut into thin strips

2 medium zucchini or 1 large zucchini, cut into thin strips

2 yellow squash, cut into thin strips

1 onion, thinly sliced

1 yellow bell pepper, cut into thin strips

1 red bell pepper, cut into thin strips

¼ cup olive oil

Kosher salt and freshly ground black pepper

1 tbsp dried Italian herbs or herbes de Provence

1 lb farfalle (bowtie pasta)

15 cherry tomatoes, halved

½ cup grate Parmesan

Preheat the oven to 450°. On a large baking sheet, toss all of the vegetables with the oil, salt, pepper, and dried herbs to coat. Transfer half of the vegetable mixture to another heavy large baking sheet and arrange evenly over the baking sheets. Bake until the carrots are tender and the vegetables begin to brown, stirring after the first 10 minutes, about 20 minutes in total. Meanwhile, cook the pasta in a large pot of boiling salted water until al dente, tender but still firm to the bite, about 8 minutes. Drain, reserving 1 cup of the cooking liquid. Toss the pasta with the vegetable mixtures in a large bowl to combine. Toss with the cherry tomatoes and enough reserved cooking liquid to moisten. Season the pasta with salt and pepper, to taste. Sprinkle with the Parmesan and serve immediately.

**Caesar Artichoke Dip**

4 Servings

*Ingredients:*

Olive oil cooking spray

2/3 cup fat-free Caesar salad dressing

1/3 cup light mayonnaise

1/3 cup fat-free sour cream

1/3 cup grated Parmesan cheese

2 cans (15oz each) artichoke quarter in water, drained and chopped

1 can (14.5) organic diced tomatoes with basil and garlic, drained

5oz low-fat Swiss cheese, shredded

1/3 tsp hot pepper sauce

Baked tortilla chips or vegetable dippers

Preheat the oven to 350°. Coat a 1 quart baking dish with cooking spray; set aside. In a medium bowl, whisk together salad dressing, mayonnaise, sour cream, and Parmesan cheese until smooth. Stir in artichokes, tomatoes, Swiss cheese, and hot pepper sauce. Transfer to prepared baking dish. Bake for 40 to 45 minutes or until mixture is set and top is golden. Serve dip with baked tortilla chips and or vegetable dippers.

**Malibu Rum Cake**

12 Servings

*Ingredients:*

Nonstick cooking spray

1 package (18.25oz) classic yellow cake mix

1 cup rum

½ cup vegetable oil

1 package (3.4oz) vanilla instant pudding and pie filling

4 eggs

1 cup packed golden brown sugar

¼ cup water

1 stick (1/2 cup) butter

¼ cup rum

Position rack in center of the oven and preheat to 325°. Spray a 10 inch (12 cups) fluted tube pan with nonstick cooking spray. For Rum Cake, in a large bowl, beat cake mix, rum, oil, pudding mix, and eggs with an electric mixer for 2 minutes. Transfer batter to prepared pan. Bake in preheated oven for 45 to 50 minutes or until a toothpick inserted into center of cake comes out clean. Cool cake in pan for 20 minutes. Invert cake onto platter, then carefully remove pan. Cool cake completely. Meanwhile, for the glaze, in a medium heavy-bottom saucepan, cook and stir brown sugar and the water over medium high heat until sugar dissolves. Add butter. Simmer about 5 minutes or until mixture thickens and is syrupy. Remove saucepan from heat and whisk in rum. Cool glaze completely. Drizzle glaze evenly over cooled cake and serve.

**Beer-Simmered Bratwurst with Onions and Red Cabbage Sauerkraut**

*Ingredients:*

3 large onions, peeled and thinly sliced

2 cloves garlic, smashed

3 lbs precooked bratwurst, pricked with a fork

6 bottles dark beer

2 cups water

1 tsp coriander seeds

1 tsp caraway seeds

1 tsp mustard seeds

1 (1 inch) piece of fresh ginger, peeled and chopped

Hot dog buns, brown bread, or hoagie buns

Sweet and hot German mustard, optional, for garnish

Spicy brown mustard, optional, for garnish

Red cabbage, optional for garnish

Pickles, optional, for garnish

Pickled beets, optional, for garnish

Pickled eggs, optional for garnish

Preheat the grill to high. Arrange the onion slices and garlic along the bottom of the medium stockpot. Place the bratwurst on top and then add the beer, water, coriander, caraway, mustard seeds, and ginger. Bring to a simmer over the grill grates or on a burner. Simmer the sausages in the mixture for about 10 minutes. Remove the pan from the heat and let the bratwurst sit in the liquid for 10 minutes. Remove the sausages with a pair of tongs onto a platter. Remove the onion with a slotted spoon and place in a bowl. Grill the sausages until the casings are crisp and golden brown, about 3 to 4 minutes per side. Serve the bratwurst on the buns with the onions, mustard and sauerkraut, if desired. Garnished with pickles, pickled beets, and pickled eggs, if desired.

**Red Cabbage Sauerkraut**

¼ cup olive oil

2 cups red wine vinegar

1 cup water

¼ cup granulated sugar

1 tsp whole mustard seeds

2 cloves of garlic, peeled and thinly sliced

1 large head red cabbage, thinly shredded

Salt and freshly ground pepper

Preheat grill to high. In a medium saucepan, combine the oil, vinegar, water, sugar, over medium heat, and cook until the sugar has melted. Add the mustard seeds, garlic, and cabbage, and cook until the cabbage is soft, about 15 to 20 minutes. Season with salt and pepper to taste.