

## *Wino #33 revisited*

*We ate our food. We did not get sick. The guys are still talking and cheerful. Nobody wants blood. I felt safe for a change. Nobody complaints about the wine either, which is a first.*

*The dinner was simple enough but there are little perks in it. Read on and you might agree.*



*The appetizer consisted of 4  
Smoked salmon with pepper strands on top of cream cheese  
Roast beef and French Bree  
German Salami with Canadian Swiss cheese Roll  
Fruit and vegetable on top cream cheese blend.*

*We start with the Salmon, and then move onto the deli meats and finally using the acidity of the strawberry to cleanse our taste bud.*

*The bread used is olive French baguette though it can be easily substituted with crackers of different taste and texture.*



*Lobster bisque is from a normal cream soup base, add Sherry, paprika for the colour, and authentic lobster meat. The trick here is to roast the lobster shell, then use this to make a stock to go into the cream soup base. Watch the temperature when you are heating this up since anything with cream or milk would get burnt easy when applying high temperature.*



*Clam pasta –*

*Ordinary way of prepare pasta but cook it a bit el dente. Add a bit of olive oil to keep it from sticking.*

*The clam sauce also starts with olive oil, minced garlic, minced shallot, red chilli pepper, then add the clam meat to the mixture. Clam meat can get overdone easily, so add it last. Add the linguini for fettuccini to the mixture, top with flat leave parsley. This kind of pasta can be served hot or cold.*

*As a twist, sprinkle toasted bread crumb + parmesan mixture on top of the pasta.*



*Prime rib au jus with princess potato and tri color pepper*

*Princess potato is done by roasting the whole potato and sweet potato in the oven. Cut potato in half and save the skin. Empty the potato and sweet potato flesh in a bowl, mix with butter, seasoning, bacon bits, green onion bits, cheddar cheese, fill the half potato skin with the filling and re-bake till cheese melts. There are lots of variations to this. You can use purple sweet potato or yellow flesh sweet potato, you can use piping bag to put design of the mixture on the plate. Your imagination would dictate your direction.*

*Prime rib is prime rib except I put a wet rub on it this time.*

*I should have a tomato rose in the middle of the plate. The garnish is not good enough.*



*Finally, a melon no bake cheese cake. I failed here. Fresh whip cream too runny and I put it in the freeze for too long, cannot make decorate the cake.*

*Till next time!  
Don't tell my wife, I am never good enough for her!*