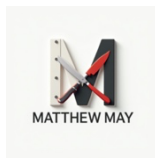


“Celebrating Mom!”

May 9, 2026



BAKED BRIE CRISPS WITH FRESH BERRY JAM

1 sheet puff pastry, thawed and unfolded (approx. 8 3/4" X 8 3/4")

(Found in your grocer's freezer section.)

1-pint fresh blueberries, rinsed

1-pint fresh strawberries, rinsed, hulled, and quartered

1 TBSP. sugar

1-tsp. corn starch

1/8-cup water

8-ounces brie, cut into 1/2-inch pieces

Preheat oven to 400°F. Gently roll out the puff pastry to approx. a 12"X9" rectangle. Be sure to flour your rolling pin and counter to prevent the dough from sticking. Cut the pastry into 12 even squares (about 3"X3"). Using a non-stick mini muffin/tart pan, spray the pan with non-stick baking spray. Carefully, place one square of pastry into each of the 12 muffin cups spaces, being sure to lay the corners of the dough up and over the edge and onto the top of the pan. You may want to use every other cup so that the pastry from one won't stick to another. After all 12 cups have the puff pastry squares, place one piece of brie into the center of each. Bake for 7-10 minutes, then rotate the pan and continue baking for another 7-10 minutes, or until golden brown. When pastry is a golden brown, remove from oven.

While pastry is baking, cook the berries and sugar over medium high heat in a small saucepan until the juice from the berries is extracted, about 8-10 minutes. In a measuring cup, combine cornstarch and water and stir until cornstarch is dissolved. Add the cornstarch mixture to the hot berries and stir to thicken (approx. 2 minutes). After baked pastry is out of the oven, carefully remove the pastry cups from the hot pan (you may want to use a small spoon to do this) and place them on serving plate. Spoon a small amount of the warm jam onto each brie crisp. Allow to cool slightly before serving.

LEMON BROWN BUTTER SEARED SCALLOPS

4 each U-10 sea scallops (U-10 = under 10 per pound), tough side mussel removed and patted dry

4 TBSP. unsalted butter

1/4-tsp. salt

1/4-tsp. cracked black pepper

Juice from fresh lemon

Heat butter in a large non-stick skillet or cast-iron pan over medium heat. Allow the water from the butter to evaporate. Do not stir. The butter will become foamy as the milk fat rises to the top and the milk solids fall to the bottom. Swirl the pan to evenly distribute the water throughout the butter. This will help the water (moisture) evaporate faster. After all the water has evaporated from the butter, the milk solids will begin browning on the bottom of the pan. Carefully place the scallops in the pan, leaving a bit of space between each scallop so they are not touching each other. Tilt the pan slightly, being sure that it remains on the burner. Spoon brown butter over tops of each scallop repeatedly and cook the first side until they become golden brown, about 2 minutes. The tops of each scallop will begin to 'split'. This is a good indicator that it is time to turn the scallops over. Turn scallops over and cook for another 1 minute only. Remove from heat and stir in fresh lemon juice and salt and pepper to taste. Swirl pan to incorporate lemon juice with brown butter (acid and fat). Taste and adjust seasoning if needed. You should taste a delicious balance of fat (nutty browned butter), acid (lemon juice), and salt. Serve scallops with the lemon brown butter over the top.

CHICKEN PICCATA

1 skinless, boneless chicken breasts, cut in half (lengthwise)

Sea salt and freshly cracked black pepper

All-purpose flour for dredging

3-TBSP. unsalted butter

3-TBSP. olive oil

2-TBSP. lemon juice

¼-cup chicken stock

1-TBSP. brined capers, rinsed

2-TBSP. unsalted butter

1-TBSP. chopped fresh parsley (optional garnish)

Dredge each half of the chicken breast into the seasoned flour. Shake off any excess flour. In a large skillet over medium high heat, melt butter along with olive oil. When butter and oil begin to sizzle, add chicken and cook for about 1½ minutes. Turn chicken breasts over and cook on the other side for another 1½ minutes, or until chicken reaches an internal temperature of 160°F. Remove chicken from pan and set aside. To the pan, add lemon juice, chicken stock, and capers. Bring to a boil, scraping up any brown bits from the pan for extra flavor. Check for seasoning. Add chicken back to the pan, reduce heat to a low, and simmer for five minutes. Transfer the chicken to your plate or serving platter. Add the remaining butter to pan and whisk vigorously. Pour sauce over chicken and garnish with optional chopped parsley.

LAVENDER MIXED BERRY CRÈME BRÛLÉE

4 egg yolks

½-tsp. lavender extract

1-cup heavy whipping cream

¼-cup mixed fresh/frozen berries

2 TBSP. white sugar (divided)

2 6-ounce glass baking cups or ramekins

Optional fruit-on-the-bottom ingredients: strawberry or raspberry jam, orange marmalade, etc.

(Makes two desserts)

Preheat oven to 300°F. Separate egg yolks from eggs. Save the egg whites for another recipe. In a small mixing bowl, gently stir together the four egg yolks and three tsp. sugar; set aside. Meanwhile, bring cream, lavender extract, and berries to a very low simmer over medium heat, just until you see a bit of steam. Remove from heat. Very slowly, pour the hot cream into the egg yolk mixture (a little at a time), while stirring the eggs constantly. Pouring too fast will result in scrambled eggs. Place your 2 ramekins into a 9"x9"-inch pan or loaf pan. Divide the custard mixture into the two ramekins, spooning out any fruit that is left behind. You may have some cream mixture left in the pan that won't fit into your ramekins. Pour water into the pan (around the outside of the ramekins) until it's about halfway up the side of the ramekins. Be careful not to pour water into the custard. Bake 40-45 minutes or until centers are just set. (There will be a little 'jiggle' in the centers.) Cool to room temperature then refrigerate for a minimum of three hours. When ready to serve: Cover each Brûlée with 1-tsp. of white sugar. Using your finger, spread the sugar evenly around the tops of the crème Brûlée so it is completely covering the Brûlée. Brûlée the tops with a kitchen torch or under the broiler until sugar browns. Wait at least three minutes before eating, as the sugar will be very hot.

BLACKBERRY CHAMPAGNE COCKTAIL

2-3 Fresh Blackberries

2-oz. Raspberry or Black Raspberry Puree

4-6-oz. chilled Champagne

Optional: add 1-oz. Brandy, Amaretto, Bourbon, or other spirit of your choice.

Add blackberries and fruit puree in the bottom of champagne flute. Muddle blackberries to release its juice. Add optional spirit, then slowly pour chilled champagne over fruit mixture.