



2019 GOURMET GALA

Senator Martin Heinrich and Mrs. Julie Heinrich, New Mexico

GALA CO-CHAIR RECIPE: MARY'S SANGRIA

Ingredients:

Red Sangria:

Brandy
Apples/oranges
Red wine
San Pellegrino orange soda

White Sangria:

Brandy
Summer fruits like strawberries and bits of mango
White wine
Can of peaches, with the syrup added as well
San Pellegrino orange soda

Directions:

The SECRET is to mix the fruit, brandy and wine on the day before you want to serve so they all become friends! Want to add the soda water.

The next day before you are ready to drink, add the good quality orange soda like San Pelligrino.

Serve over ice and enjoy!



2019 GOURMET GALA

Representative Joe Kennedy and Mrs. Lauren Kennedy, Massachusetts

GALA CO-CHAIR RECIPE: NEW ENGLAND CLAM CHOWDER (Yield: 8 servings)

Ingredients:

4 quarts littleneck clams
1 garlic clove, chopped
2 oz salt pork, finely chopped
2 onions (about 2 cups)
3 tablespoons unbleached, all-purpose flour
4 1/2 cups clam broth

3 cups fish stock
1 1/2 lb potatoes, peeled and diced into 1/2 inch cubes
2 cups light cream
Oyster Crackers (optional)

Directions:

Place clean clams in a large pot along with garlic and 1 cup water. Steam the clams just until they open, 6-8 minutes, depending on their size. Drain the clams, reserving the broth. Let cool slightly.

Mince the clam flesh and set aside. You should have about 1 2/3 cups chopped clams.

Filter the clam broth through either coffee filters or cheese cloth; set aside.

In a large, heavy pot, slowly render the salt pork. Remove the cracklings with a slotted spoon and set them aside.



2019 GOURMET GALA

Representative Joe Kennedy and Mrs. Lauren Kennedy, Massachusetts

GALA CO-CHAIR RECIPE: NEW ENGLAND CLAM CHOWDER (continued)

Slowly cook the onions in the fat for about 10 minutes, stirring frequently, or until cooked through but not browned.

Stir in the flour and cook, stirring, for 3 minutes.

Add the reserved clam broth and the fish stock, and whisk to remove any flour lumps. Bring the liquid to a boil, add the potatoes, lower the heat and simmer until the potatoes are cooked through, about 15 minutes.

Stir in the reserved clams, salt pork cracklings and light cream. Heat the chowder until it is the temperature you prefer.

Serve in large soup bowls with oyster crackers on the side, if desired.

Note: Courtesy of Legal Seafoods, Boston, MA



2019 GOURMET GALA

Representative Mike Conaway and Mrs. Suzanne Conaway, Texas

GALA CO-CHAIR RECIPE: PEPPERED MAPLE CANDIED BACON

Ingredients:

1 pound of thick sliced peppered bacon
1/2 cup pure maple syrup
1/2 cup brown sugar
1/2 teaspoon cayenne pepper

Directions:

Preheat oven to 350 degrees.

Line a jelly roll baking pan with foil, spray with nonstick spray.

Combine syrup, brown sugar and cayenne in a bowl.

Dip the bacon strips into mixture, let the excess drip off before placing on baking pan.

Bake at 350 degrees for about 25 minutes or until bacon is crisp and brown.

Place on a cooling rack to allow excess grease to drain, let them dry and stiffen up.



2019 GOURMET GALA

Senator David Perdue and Mrs. Bonnie Perdue, Georgia

GALA CO-CHAIR RECIPE: SIMPLE AND YUMMY PECANS

Ingredients:

2 tablespoons butter, melted
1 1/2 teaspoons finely ground sea salt
2 1/2 cups Georgia pecan halves
10 - 12 ounce package of Ghirardelli White Vanilla
Flavored Melting Wafers

Directions:

Preheat oven to 350. In a bowl, combine butter and salt. Add pecans and toss to coat well.

Spread in a single layer on a baking sheet. Bake for 10 minutes; stir. Bake 15 minutes longer but be sure not to let pecans burn.

In a heavy skillet over VERY low heat, melt the chips while stirring constantly. (Be sure to use very low heat). When wafers are fully melted, remove from heat and add pecans, stirring gently to coat pecans.

When pecans are coated, spread them on waxed or parchment paper in a single layer. Cool and then remove from paper. I usually break off the extra wafer coating around the pecans before I serve them.



2019 GOURMET GALA

Senator Tom Cotton and Mrs. Anna Cotton, Arkansas

ANNIE'S APPLESAUCE

Ingredients:

4 Gala apples
4 Fuji apples
4 Red Delicious apples

1-2 cups water
1 tablespoon cinnamon
Whipped Cream
Rainbow Sprinkles

Directions:

Peel and dice up all apples in 1-inch cubes. Add 1-2 cups water in 2-quart saucepan and add all diced apples and cinnamon. Bring to a boil and fully cook apples. Blend apples with handheld mixer on high (can use food processor or stand up mixer too). Let cool and serve. Add dollop of whipped cream on top and add sprinkles to make into a dessert for kids!

Tip: To make thicker applesauce, use less water.



2019 GOURMET GALA

Representative Jamie Raskin, Maryland

ARTICLE 1 SMOOTHIE

Ingredients:

- 1 (16 ounce) container of Ben & Jerry's chocolate fudge brownie non-dairy frozen dessert
- 3 tablespoons of wheat germ
- 1 teaspoon of cinnamon
- 2 ripe bananas
- 1 teaspoon of coconut
- 3 cups of chocolate or plain almond or soy milk

Directions:

Add all ingredients to a blender and blend.



2019 GOURMET GALA

Representative Dave Loeb sack and Mrs. Teresa Loeb sack, Iowa

BEEF TENDERLOIN CROSTINI

Ingredients:

Beef Tenderloin:

2 pounds beef tenderloin, trimmed and tied
3 tablespoons olive oil
Kosher salt and freshly ground black pepper

Crostini:

2 baguettes cut into twenty 1/2 inch thick slices
2 tablespoons olive oil
Kosher salt and freshly ground black pepper

Directions:

Preheat the oven to 500 degrees F.

Place the beef tenderloin on a baking sheet, drizzle with the olive oil and season liberally with salt and pepper. Rub the oil and seasoning evenly over the meat.

Horseradish Sauce:

1 cup sour cream
1/4 cup applesauce
2 tablespoons horseradish
2 tablespoons mayonnaise
2 tablespoons breadcrumbs
2 tablespoon minced chives
Kosher salt and freshly ground black pepper
Watercress leaves, for garnish



2019 GOURMET GALA

Representative Dave Loebsack and Mrs. Teresa Loebsack, Iowa

BEEF TENDERLOIN CROSTINI (continued)

Roast the tenderloin until an internal thermometer reads 125 to 130 degrees F for rare to medium rare, about 20 minutes. Remove from the oven, tent with aluminum foil and let rest until it reaches room temperature, at least 20 minutes. Transfer to a cutting board and thinly slice.

For the crostini: Turn down the oven temperature to 400 degrees F.

Put the baguette slices on a baking sheet in 1 layer. Drizzle with the olive oil and sprinkle with salt and pepper. Bake until golden brown and toasted, about 5 minutes.

For the horseradish sauce: Add the sour cream, applesauce, horseradish, mayonnaise, breadcrumbs and chives to a medium bowl and mix until combined. Season with salt and pepper.

To assemble: Spread a dollop of horseradish sauce onto each toasted baguette piece, add a slice of beef tenderloin and then top with another dollop of horseradish sauce and a few watercress leaves.



2019 GOURMET GALA

Senator John Barrasso and Mrs. Bobbi Barrasso, Wyoming

BEST POTATO CHIP DIP

Ingredients:

- 2 (8 ounce) packages softened cream cheese
- 1 (12 ounce) jar Chili Sauce
- 2 teaspoons onion salt (or more to taste)

Directions:

Whip together all ingredients with stand or hand mixer.

Place in covered container and refrigerate at least 2 hours or overnight.

Bring to room temperature. Serve with potato chips.



2019 GOURMET GALA

House Minority Whip Steve Scalise, Louisiana

BLACKENED REDFISH

Ingredients:

Redfish filet
1/2 stick of butter
Paul Prudhomme's Blackened Redfish seasoning

Directions:

Clean redfish filet.

Melt down 1/2 stick of butter.

Baste both sides of the redfish generously in the butter.

Cover both sides of the redfish in Paul Prudhomme's Blackened Redfish seasoning.

Quickly cook both sides of the redfish on a very hot cast-iron skillet*

Enjoy the delicious meal!

**The seasoning acts as a protective coating to lock in the juices of the fish as it cooks in a few short minutes*



2019 GOURMET GALA

Representative Jim McGovern and Mrs. Lisa McGovern, Massachusetts

BLEU CHEESE COCKTAIL MEATBALLS

Ingredients:

Meatballs

1/2 cup Panko breadcrumbs
1/2 cup crumbled bleu cheese
3 tablespoons milk
1 teaspoon salt
2 tablespoons finely chopped shallots
1/4 teaspoon freshly ground black pepper
1 pound lean ground chuck
1 egg
3 tablespoons butter divided

Directions:

Mix Panko breadcrumbs and milk in a small bowl. Set aside for 5 minutes. Mash breadcrumbs and milk to form a smooth paste. Saute shallots in 1 tablespoon butter until translucent. Set aside to cool.

Spicy Horseradish Sauce

1/2 cup sour cream
1/2 cup horseradish
1/2 cup mayonnaise
Dash to 1/2 teaspoon of Sriracha according to desired spiciness



2019 GOURMET GALA

Representative Jim McGovern and Mrs. Lisa McGovern, Massachusetts

BLEU CHEESE COCKTAIL MEATBALLS (continued)

Combine meat, panarde, shallots and remaining ingredients, except butter. Shape into balls about 3/4 inch in diameter.

Melt remaining butter in rimmed baking sheet. Gentle rolls meatballs in butter to coat. Bake at 350 for 20-25 minutes until nicely browned. Remove from oven and cover with foil to keep warm.

Combine all sauce ingredients and mix well. Makes 1 1/2 cups of sauce. Serve warm meatballs on toothpicks with Horseradish Sauce.



2019 GOURMET GALA

Representative Ted Yoho and Mrs. Carolyn Yoho, Florida

BUFFALO CHICKEN WONTONS

Ingredients:

6 lbs cream cheese

5 lbs shredded grilled chicken

2 lbs unsalted butter

1 quart shredded mixed cheese

4 ounces Sriracha

4 teaspoons granulated garlic

4 teaspoons hot and spicy dry rub

Wonton wrappers

Directions:

In a pot on the stove, melt butter and cream cheese. Mix thoroughly until cheese is melted.

Add mixed cheese, hot sauce, Sriracha, hot and spicy rub, granulated garlic to the mixture. Stir until smooth.

Shred the grilled chicken and then add chicken to the mixture. Stir until smooth and even.

Cool. Store in refrigerator.

Rub the edges of wonton wrapper with milk wash.



2019 GOURMET GALA

Representative Ted Yoho and Mrs. Carolyn Yoho, Florida

BUFFALO CHICKEN WONTONS (continued)

Place 3/4 ounce scoop of wonton mix in wonton wrapper.

Fold corners of wonton wrapper toward the center creating a point.

Seal all corners. Important so wonton mix doesn't leak out during cooking.

Deep fry for approximately 4 minutes at 350 degrees F.



2019 GOURMET GALA

Representative Ro Khanna, California

BUTTERED CHICKEN

Ingredients:

2 pounds boneless chicken - breast or tenderloins
4 tablespoons plain yoghurt
6 cloves of garlic— ground or crushed
2 inch piece of ginger root ground or crushed
5 medium size tomatoes

1 (12 ounce) can of tomato purée
Salt, roasted ground cumin, hot ground red pepper
1 jalapeño pepper
8 ounces heavy cream
4 tablespoons spoon chopped cilantro

Directions:

Wash the chicken and cut into 3 inch pieces. Marinade the chicken in a mixture of yoghurt, crushed garlic and ginger, 1 teaspoon salt and 1/2 teaspoon hot red pepper for a few hours.

The sauce:

Wash and finely chop the tomatoes. Take a pot and add 2 large spoons of olive oil. Turn the heat on and add the tomatoes to it. Then add crushed Jalapeño pepper and 2 teaspoon salt. Cook on low heat for 10 to 12 minutes or until tomatoes look completely cooked. Then add the canned tomato purée to it and 1/4 teaspoon of red pepper. Cook the sauce for a couple of more minutes.



2019 GOURMET GALA

Representative Ro Khanna, California

BUTTERED CHICKEN (continued)

Cooking the Chicken:

Take chicken pieces out from the marinade sauce. Put these on a tray. Put the tray in a broiler on high heat for 7 minutes. Take tray out and flip chicken pieces to the other side. Then put tray back for another 7 minutes.

Take chicken pieces out of the tray and put them in the sauce in the pot. Add cream to it, add 2 teaspoon roasted ground cumin and stir and cover the pot. Cook on medium heat stirring time to time for 10 minutes with the lid on the pot.

Adorn with washed and chopped cilantro and serve.

Another option is not to use the broiler— but take chicken pieces out of the marinade- put them in the prepared tomato sauce in the pot. Put the lid on and cook stirring from time to time for 20 minutes. Then add the cream and cumin and cook for 10 more minutes.



2019 GOURMET GALA

Representative Rick Allen and Mrs. Robin Allen, Georgia

CANDIED BACON WRAPPED DATES

Ingredients for Candied Bacon Wrapped Dates:

12 bacon strips, thick cut, ask butcher at local market
24 dates, pitted to make things easier
1/4 cup packed brown sugar
1/4 cup cream cheese, softened
2 tablespoons cocoa chile blend powder
1 teaspoon ground cinnamon

Ingredients for Cocoa Chile Powder:

1 tablespoon ancho chili powder
1 tablespoon cumin
2 teaspoons unsweetened cocoa powder
1 teaspoon paprika
2 tablespoons oregano
1 teaspoon black pepper

Shake together in a small jar, cover and store in a cool dark place for up to 6 months.

Directions:

Preheat oven to 375 degrees. Cut bacon in half crosswise. In a large skillet cook bacon over medium heat until partially cooked but not crisp. Remove to paper towels to drain.

Cut a lengthwise slit down the center of each date; fill with a 1/2 teaspoon cream cheese. In a small bowl, mix the brown sugar, chile blend powder and cinnamon. Dip one side of each bacon piece in brown sugar mixture; wrap each date with a bacon piece, sugar side out. Secure with a toothpick.

Transfer to a 15x10x1 inch greased baking pan. Bake 12-15 minutes or until bacon is crisp.



2019 GOURMET GALA

Senator Bob Casey and Mrs. Terese Casey, Pennsylvania

CARROT PUDDING

Ingredients:

5 cans sliced carrots

8 eggs

2 cups flour

4 teaspoons baking powder

1 teaspoon salt

3/4 cup white sugar

3/4 brown sugar

1 stick butter, cubed

Directions:

Mix carrots and eggs. (You may want to use a potato masher or fork to soften the carrots).

Sift flour, baking powder and salt. Add to carrot mixture.

Add sugars and mix well. Add cubed butter.

Lightly grease and flour a cake mold. Add carrot mixture.

Bake at 350 degrees for one hour or until toothpick comes out clean. Unmold carefully before pudding has cooled.

Suggestions: Mrs. Casey uses holiday cake molds or cupcake pans/molds for a more festive look.



2019 GOURMET GALA

Representative Salud Carbajal, California

CENTRAL COAST CEVICHE

Ingredients:

1-1 1/2 pound lobster meat
3/4 cup lime juice (juice from 4-6 limes)
3/4 cup lemon juice (juice from 2-3 lemons)
1 cup finely chopped red onion

1 serrano chile, seeds removed, mince
1/2 cup chopped cilantro
1 cucumber, peeled diced into 1/2-inch pieces
1 California avocado, peeled cut into 1/2-inch chunks
Olive Oil & Salt

Directions:

Seafood Instructions

In a large pot, bring to a boil 4 quarts of water, salted with 2 tablespoons salt.

Add the lobster and cook for 1 minute to 2 minutes max, depending on size of lobster. Remove lobster and place into a bowl of ice water to stop the cooking.

Drain the lobster. Cut each piece of lobster into cubes. Roughly chop claw and knuckle meat. Place lobster in a glass or ceramic bowl. Mix in the lime and lemon juice. Cover and refrigerate for a half hour.



2019 GOURMET GALA

Representative Salud Carbajal, California

CENTRAL COAST CEVICHE (continued)

Produce Instructions

Mix in the chopped red onion and serrano chile. Refrigerate an additional half hour.

Right before serving, add the cilantro, cucumber, and avocado.

Add olive oil and salt to taste.



2019 GOURMET GALA

Leader Kevin McCarthy and Mrs. Judy McCarthy, California

CHICKEN YAKITORI SKEWERS

Ingredients:

1/2 cup soy sauce

1/2 cup sake

1 tablespoon white sugar

1 tablespoon chopped fresh ginger

1 1/2 pounds skinless, boneless chicken breasts,
cut into 24 cubes

4 green onions, cut into 2-inch pieces

8 (6-inch) wooden skewers, soaked in
cold water for 2 hours

Directions:

Whisk soy sauce, sake, sugar, and ginger together in a bowl. Add chicken cubes; toss to coat. Marinate in the refrigerator for 2 to 3 hours.

Thread chicken cubes and green onions onto skewers.

Pour marinade into a small saucepan over medium heat; bring to a simmer. Reduce heat to low and keep warm.

Preheat an outdoor grill for medium-high heat and lightly oil the grate. Grill skewers until chicken is browned (3 minutes). Flip and brush with warm marinade. Cook until second side is browned (about 3 minutes more).



2019 GOURMET GALA

Senator Bill Cassidy and Dr. Laura Cassidy, Louisiana

CHOCOLATE PECAN PIE

Ingredients:

2/3 cup evaporated milk

1 (6 ounce) package of semi-sweet chocolate

2 eggs

1 cup sugar

1/4 teaspoon salt

2 teaspoons vanilla

2 tablespoons butter

2 tablespoons flour

1 cup Louisiana Bergeron pecans

1 unbaked pie shell

Directions:

Mix butter, milk, and chocolate in double boiler. Heat until chocolate melts. Stir in remaining ingredients adding vanilla last. Pour into a pie shell and bake at 375 for 35 minutes.



2019 GOURMET GALA

Representative Kathleen Rice, New York

CONGRESSWOMAN RICE'S AVOCADO TOAST

Ingredients:

French baguette

2 ripe avocados

8 red cherry tomatoes

16 medium raw shrimp

2 ounces goat cheese

Thyme

Tarragon

Salt

Pepper

Olive oil

Shallot

Lemon

Directions:

Marinate shrimp in olive oil, lemon squeeze, salt and pepper for 1 hour.

Heat the olive oil and shallots in a large skillet on medium heat. Add shrimp and sauté until cooked pink 4-5 minutes. Let shrimp cool and slice longwise in half.

Mince 2 tablespoons thyme and tarragon. Thinly slice cherry tomatoes into 16 pieces. Open avocados, semi mash and add salt and pepper to taste. Cut bread into 8 half inch pieces and lightly toast.

Spread avocado on toast. Add 2-4 pieces of shrimp. Add 2 tomatoes slices. Sprinkle goat cheese. Sprinkle herb mixture on top of goat cheese.



2019 GOURMET GALA

Representative Steve Cohen, Tennessee

CRAWFISH HUSH PUPPIES WITH REMOULADE (Yield: 4)

Ingredients:

Hush Puppies

1 cup all purpose flour
2 cups cornmeal
2 tablespoon baking powder
1 tablespoon kosher salt
1/4 cup white sugar
1 tablespoon red pepper flakes
2 whole eggs
1 1/4 cup milk
1 cup cut corn
1 cup *crawfish tail meat
1 tablespoon chopped tarragon

Remoulade

2 cups mayonnaise
1/4 cup Dijon mustard
2 minced shallots
1 teaspoon minced garlic
1/4 cup prepared horseradish
1/4 cup white wine vinegar
3 tablespoons Creole spice
2 teaspoons lemon juice
1 teaspoon Tabasco
1 teaspoon salt

Directions:

Hush Puppies - Mix all dry ingredients and wet ingredients together separately. Combine dry and wet mixtures (being careful not to over work). Stir in *crawfish and Tarragon. Fry tablespoon sized dollops in canola oil in a cast iron skillet over medium high heat. Serve with remoulade sauce as an appetizer or with dinner.



2019 GOURMET GALA

Representative Steve Cohen, Tennessee

CRAWFISH HUSH PUPPIES WITH REMOULADE (continued)

Remoulade – Combine all ingredients and mix well.

*Note that the crawfish can be replaced with almost anything: diced andouille, crabmeat, whatever you like.

Note: Recipe complements of Kelly Irish of Restaurant Iris



2019 GOURMET GALA

Senator Roger Wicker and Mrs. Gayle Wicker, Mississippi

DEVILED EGGS

Ingredients:

16 large eggs

1/4 cup mayonnaise

2 teaspoons yellow mustard

1/4 teaspoon seasoned salt (such as Lawry's)

1 teaspoon fresh lemon juice (from 1 lemon)

Hot sauce (such as Tabasco)

1/4 teaspoon black pepper

Paprika

Chopped fresh flat-leaf parsley

Directions:

Combine ice and water in a large bowl. Place the eggs in a large saucepan; add water to cover. Bring the water to a boil over high, and boil 1 minute. Remove from the heat, cover, and let stand 20 minutes. Drain the eggs, and plunge into the ice water. When cool, remove the shells, and cut the eggs in half lengthwise. Scoop out the yolks into a bowl, reserving the whites. Mash the yolks with a fork. Add the mayonnaise, mustard, seasoned salt, lemon juice, desired amount of hot sauce, and pepper; stir until well combined. Spoon or pipe the yolk mixture into the egg whites. Garnish with the paprika and parsley, if desired.

Hands on time: 15 min, Total Time: 30 min **Note:** Recipe courtesy of *Southern Living's 1972 Party Cookbook*.

Deviled eggs have become very trendy. Chefs are topping them with everything from caviar and truffle oil to bacon jam. Use them as your blank canvas and be creative.



2019 GOURMET GALA

Representative Roger Marshall and Mrs. Laina Marshall, Kansas

4TH GENERATION BBQ AND SLAW

Ingredients:

14 pound beef brisket, trimmed
2 packages (1.6 ounces each) slow cooker BBQ pulled pork seasoning
1 bottle (18 ounces) barbecue sauce
1 cup apple cider
1 tablespoon horseradish
1 tablespoon chopped garlic
1 tablespoon ginger spice blend

For coleslaw:

1 bag (16 ounces) tri-color coleslaw mix
3/4 cup slaw dressing
2 tablespoons sesame seeds
36 toasted dinner rolls

Directions:

For Brisket, rub the brisket with both packages of pulled pork seasoning; set aside.

In a 6-quart slow cooker, stir together barbecue sauce, applesauce, apple cider, horseradish, garlic, and ginger until combined.

Add brisket, turning several times to coat (if necessary, cut brisket to fit).



2019 GOURMET GALA

Representative Roger Marshall and Mrs. Laina Marshall, Kansas

4TH GENERATION BBQ AND SLAW (continued)

Cover and cook on Low heat setting for 8 to 10 hours. Transfer brisket to a platter; let rest for 10 minutes.

Pour cooking liquid into a medium saucepan; simmer over medium heat until sauce is reduced by at least half and is syrupy. Taste sauce for seasoning, adding salt, pepper, or more horseradish.

While sauce is reducing, use two forks to shred brisket. Toss brisket with the sauce.

For coleslaw, in a medium bowl, toss the coleslaw mix with slaw dressing and sesame seeds. Cover and refrigerate for up to 1 day.

To serve, open a dinner roll and put some shredded brisket on it. Top the brisket with a heaping forkful of coleslaw. Serve immediately.



2019 GOURMET GALA

Senator Jim Risch and Mrs. Vicki Risch, Idaho

IDAHO BAKED POTATO SUNDAE SURPRISE! (Yield: 4 servings)

Ingredients:

1/2 gallon of vanilla or French vanilla ice cream

1 1/4 cup cocoa powder, sifted

1 cup whipped cream for sour cream (piped or spray works best)

1/4 cup pistachios for chives

Ice cream sauce (hot fudge or other flavor will work)

Optional fun and creative topping suggestions follow for a loaded baked potato of your own creation:

1/4 cup shredded coconut for cheese

(tinted with a mix yellow and red food coloring to make cheddar cheese orange)

1/8 cup chopped dried cherries for bacon bits

1/4 cup Oreo cookies, crushed

Green sprinkles or chopped mint leaves for chives

Lemon or yellow frosting for butter pat (spread 1/4 inch thick and freeze and then cut into pat size squares)

Directions:

To make the potatoes put 2 scoops of ice cream on a sheet of plastic wrap. Wrap, seal tightly, and shape ice cream into a potato. Make one at a time and work fast. Immediately freeze each potato until hard again (at least 2 hours).



2019 GOURMET GALA

Senator Jim Risch and Mrs. Vicki Risch, Idaho

IDAHO BAKED POTATO SUNDAE SURPRISE! (continued)

Sift cocoa powder in flat bottomed bowl or baking dish. Save 1/4 cup for touch ups if needed before serving.

While potatoes are firming prepare your selected toppings.

Take ice cream potatoes out of the freezer, unwrap and roll in cocoa powder to create skin. Wrap loosely in foil and store in freezer until ready to serve.

Assembly: Swirl ice cream sauce on each plate. Unwrap potato and place on plate. Sift more cocoa over top to touch up if any of the skin was smeared. Cut slit in top. Put whipped cream in slit and sprinkle "pistachio chives" on top. Add your other creative toppings. Serve immediately.

Note: I never tell my guests what is coming for dessert. It is too much fun see their expressions change from confusion, at the thought of getting a baked potato for dessert, to surprise during the presentation. They are easy to make and look like authentic baked potatoes. The Westside Drive-In in Boise, Idaho created this famous sundae and has been serving this fun dessert for decades. Now it is served at county fairs and special events throughout the state of Idaho. The original recipe is served with whipped cream, chopped nuts, and Oreo chips.

Prep time: 30 minutes, Total time: 2 hours 30 minutes



2019 GOURMET GALA

Representative Pete Stauber and Mrs. Jodi Stauber, Minnesota

JODI'S SUPER-LICIOUS SALSA

Ingredients:

3 Tomatoes

1/2 Onion

1/2 Green pepper

1-2 Jalapeno Peppers

1 tablespoon Sugar

1 teaspoon Salt

1/2 teaspoon Coriander

1/2 teaspoon Oregano

2 tablespoon Olive Oil

1 tablespoon Lemon juice

1 tablespoon Vinegar

8 ounces Tomato Sauce

Directions:

Combine all ingredients. You can double the recipe. Never eat the same day – taste best on day 3.



2019 GOURMET GALA

Representative Bob Latta and Mrs. Marcia Latta, Ohio

JOHNNY APPLESEED CRISP

Ingredients:

8 medium apples (half McIntosh, half Gala) cored
and sliced (keep skins on)

3 tablespoons flour

2/3 cup real maple syrup

1 teaspoon cinnamon

1/2 teaspoon nutmeg

1 teaspoon vanilla

4 tablespoons soft butter

1/8 cup brown sugar

1/3 cup flour

1 teaspoon cinnamon

1/2 cup chopped walnuts

1/2 - 2/3 cup rolled oats (depends on consistency)

Pinch salt

Directions:

Preheat oven to 350 degrees.

In large bowl, mix sliced apples with 3 tablespoons flour, maple syrup, and spices.

In small bowl, mix softened butter, 1/3 cup flour, brown sugar, chopped walnuts, cinnamon, oats, and salt.



2019 GOURMET GALA

Representative Bob Latta and Mrs. Marcia Latta, Ohio

JOHNNY APPLESEED CRISP (continued)

Spray a 2- 1/2 quart baking pan with Pam; place sliced apples mixture on bottom of pan, topped with crumbled brown sugar/ oats mixture.

Place in oven for 60-70 minutes until crumble top is browned and apples are cooked through. (If topping browns too quickly, cover with foil for final 30 minutes). Serve with light whipped or ice cream.

Note: Johnny Appleseed (John Chapman) was a traveling missionary and pioneer nurseryman who used the planting of apple trees in his mission work. Among the areas where he planted trees and spread the gospel were parts of northwest and west central Ohio, where his legacy remains in stories, apple trees and recipes. This apple crisp uses many ingredients grown in Ohio's 5th District.



2019 GOURMET GALA

Senator John Cornyn and Mrs. Sandy Cornyn, Texas

LEMON LUST (Yield: Serves 10-12)

Ingredients:

First Layer

1 stick butter, melted
1 cup flour
1 cup chopped pecans

Second Layer

1 cup powdered sugar
8 ounces cream cheese, softened
8 ounces "Lite" Cool Whip

Third Layer

4 packages instant lemon pudding
4 cups milk

Fourth Layer

8 ounces "Lite" Cool Whip
1/4 cup chopped pecans

Directions:

First Layer: mix ingredients and press into the bottom of a 9 x 13 inch baking dish. Bake at 350 degrees for 20 minutes. Cool completely.

Second Layer: mix ingredients and spread evenly on top of the first layer.

Third Layer: Mix pudding and the milk with a whisk for 2 minutes. Spread evenly on top of the second layer.

Fourth Layer: Spread the Cool Whip evenly over the pudding mixture and sprinkle with chopped pecans. Refrigerate.



2019 GOURMET GALA

Representative Marc Veasey, Texas

LIGHTLY FRIED BRUSSEL SPROUTS

Ingredients:

One bag of fresh Brussel Sprouts
3 slices of bacon
1 tablespoon Maple syrup

1/4 teaspoon Balsamic Vinaigrette
Olive oil (enough to evenly grease pan)

Directions:

Prepare skillet to medium high.

Olive oil should pre heat along pan.

Add chopped Brussel sprouts.

Add the additional ingredients.

Should flash cook until lightly crisped outside. Should have a dark but not burnt color on outside.



2019 GOURMET GALA

Delegate Stacey Plaskett and Mr. Jonathan Buckney-Small, U.S. Virgin Islands

LOBSTER MAC AND CHEESE

Ingredients:

1 pound fusilli pasta	1 cup heavy cream
Extra-virgin olive oil	1/4 cup water
2 pound lobster tails (I use Caribbean spiny lobster but any will do)	1/2 medium onion
1/2 cup butter	3 cloves of garlic chopped
2 tablespoons old bay seasoning	2-3 sprigs of fresh rosemary
1 cup shredded white cheddar	Pinch of allspice
1 cup Gouda	2 teaspoons sea salt
1 cup shredded Fontina	Fresh ground pepper
1/4 cup all-purpose flour	1/2 cup Panko breadcrumbs
	3/4 cup freshly grated Parmesan

Directions:

Preheat oven to 375 degrees

In a large pot of boiling water add 1 tablespoon salt, olive oil, and fusilli. Cook until pasta is al dente. Drain, rinse in cold water and set aside.



2019 GOURMET GALA

Delegate Stacey Plaskett and Mr. Jonathan Buckney-Small, U.S. Virgin Islands

LOBSTER MAC AND CHEESE (continued)

Open shell of lobster tails, rub lightly with old bay seasoning and place equal share of 1/4 cup butter on top of tails and put to low broil. After tail becomes white remove and while still hot remove from shell and cut and place in bowl.

In a large saucepan over medium heat, melt remaining butter. Sprinkle in flour, stirring constantly and cook until slightly golden. Add 1/4 cup water then place onion and garlic in mixture stirring until translucent. Pour in cream and stir until thoroughly combined. Season with allspice, pepper and remaining salt. Add in rosemary to taste.

Remove pan from heat and stir in cheddar, Gouda, Fontina, and 1/2 cup Parmesan and whisk until smooth. Transfer mixture into a 9 x 13 baking dish and fold in pasta and lobster.

In a medium bowl, combine Panko, Parmesan, and olive oil until mixture is wet. Sprinkle mixture over baking pan mixture. Bake until golden, approximately 15-20 minutes.



2019 GOURMET GALA

Senator Angus King and Mrs. Mary J. Herman, Maine

LOBSTER STEW

Ingredients:

Meat of one small lobster
3 tablespoons of butter
2 cups of milk
1 cup of light cream
1/2 cup of sherry

1 tablespoon of stock or seafood base
3 1/2 tablespoons of butter
White pepper
Paprika
Black pepper
Salt

Directions:

Cook the lobster. Remove the meat and cut it into bite-sized chunks. Heat three tablespoons of butter in a frying pan. Add the lobster and seafood stock (or base) to the pan, sprinkle with paprika and sauté on a low heat for about 6 minutes. Add the sherry and cook for another four minutes. Add a dash of white pepper, salt and pepper then remove from the heat.

Add the milk and cream to a saucepan and cook under low heat until scalded (until tiny bubbles form on the edges of the saucepan but without letting the milk come to a boil). Pour the scalded milk/cream mixture into your saucepan of sauteed lobster (you may want to adjust how much of the mixture you use, depending how much



2019 GOURMET GALA

Senator Angus King and Mrs. Mary J. Herman, Maine

LOBSTER STEW (continued)

Directions:

Cook the lobster. Remove the meat and cut it into bite-sized chunks. Heat three tablespoons of butter in a frying pan. Add the lobster and seafood stock (or base) to the pan, sprinkle with paprika and sauté on a low heat for about 6 minutes. Add the sherry and cook for another four minutes. Add a dash of white pepper, salt and pepper then remove from the heat.

Add the milk and cream to a saucepan and cook under low heat until scalded (until tiny bubbles form on the edges of the saucepan but without letting the milk come to a boil). Pour the scalded milk/cream mixture into your saucepan of sauteed lobster (you may want to adjust how much of the mixture you use, depending how much lobster you have. I didn't pour in all my milk/cream mixture).

If time permits, let the stew chill in a refrigerator overnight or sit in a double boiler for an hour or so to enrich the flavor.



2019 GOURMET GALA

Representative Adrian Smith and Mrs. Andrea Smith, Nebraska

MAMA'S BANANA PUDDING (Yield: Serves 6)

Ingredients:

3 eggs (separate white from yolk)
1 cup sugar
3 tablespoon self-rising flour
3 cups milk
2 tablespoons butter

1/8 teaspoon vanilla extract
2 bananas
3 tablespoons sugar for egg whites
Nilla vanilla wafer cookies (11 ounces)

Directions:

Beat egg yolks and sugar together, add self-rising flour (one tablespoon at a time). Slowly pour in one ounce of milk and make sure that the ingredients are mixed until the texture is smooth. Then add the remainder of the milk and mix. Then cook the mixture on medium heat and stir constantly until it starts to thicken. Remove it from heat, and stir in butter and vanilla extract.

Put 1/2 of bag of vanilla wafers in a 9 inch glass (oven safe) bowl and slice one banana on top of vanilla wafers then pour half of the mixture on this. Layer the other half of vanilla wafers and another sliced banana and the rest of the mixture into the bowl.

Beat egg whites until they form a peak and add 3 tablespoons sugar (a little at a time) and beat into egg whites. Put egg whites on top of the mixture and brown in a 400 degree oven.



2019 GOURMET GALA

Senator Edward Markey and Dr. Susan Blumenthal, Massachusetts

MASSACHUSETTS BLUEBERRY CRUMBLE (Yield: Serves 6-8)

Ingredients:

Filling

2 - 2 1/4 pounds (approx. 36 oz) fresh blueberries,
rinsed and drained
1 teaspoon lemon zest of 1 lemon
2 tablespoons freshly squeezed lemon juice
1 teaspoon ground cinnamon
1/4 cup granulated sugar

Crumble Topping:

1 cup all-purpose flour
1/3 cup packed brown sugar
1/2 cup rapid cooking oats
1 cup sliced almonds divided
1/4 cup granulated sugar
8 tablespoons 1 stick cold, unsalted butter- diced
1/8 teaspoon pinch of salt

Directions:

Toss blueberries with 2 tablespoons of lemon juice and 1 teaspoon lemon zest and set aside.

In a small bowl, whisk together 1/4 cup sugar, 3 tablespoons of flour and 1 teaspoon of ground cinnamon and toss with the blueberries until they are evenly coated. Pour into a 9x13 inch baking dish.

In a food processor fitted with a steel blade, combine 1 cup flour, 1/4 cup granulated sugar, 1/8 teaspoon of salt, and 1/3 cup brown sugar. Pulse several times. Add the diced cold butter and pulse until the butter is the size of peas.



2019 GOURMET GALA

Senator Edward Markey and Dr. Susan Blumenthal, Massachusetts

MASSACHUSETTS BLUEBERRY CRUMBLE (Yield: Serves 6-8)

Transfer the mixture to a bowl, add ½ cup oatmeal and use your hands to make large crumbles. Add 1/2 cup of the sliced almonds and mix to combine.

Spread the topping over the fruit and cover evenly, then sprinkle 1/2 cup of almonds over the top. Bake 40 minutes at 350 degrees F. The blueberries should be bubbling at the edges and the topping and almonds should be golden brown. Let the crumble sit for at least 15 minutes before serving (it thickens as it cools).

Serve with vanilla ice cream (optional)

Note: Blueberries are a native fruit to Massachusetts that are low in calories and high in healthy anti-oxidants, vitamins and fiber. Serves 6-8; Prep Time: 15 minutes; Cook Time- 40 minutes.



2019 GOURMET GALA

Senator Gary Peters and Mrs. Colleen Ochoa Peters, Michigan

MICHIGAN CHERRY, GOAT CHEESE AND SAGE CROSTINI (Yield: 14 bites)

Ingredients:

1/2 cup dried Montmorency cherries
1/2 cup water
1 tablespoon balsamic vinegar

4 ounces goat cheese
1 small baguette
6 fresh sage leaves

Directions:

Preheat the oven to 400°F. Slice the baguette, and place the slices in a single layer on a baking sheet. Toast 15 minutes until slightly browned and crisp.

In a small saucepan, place 1/2 cup dried Montmorency cherries, 1/2 cup water, and 1 tablespoon balsamic vinegar. Bring to a strong simmer and simmer until the liquid is reduced by one half, about 7 minutes. Allow to cool for 5 minutes.

Thinly slice the sage leaves. To serve, spread goat cheese on top of the crostini; top with cherries and a bit of sage.

Total Time: 35 minutes
Prep: 15 minutes
Cook: 20 minutes



2019 GOURMET GALA

Representative Adriano Espaillat, New York

MINI FLAN

Ingredients:

Caramel:

1 cup sugar
1/3 cup water
1 tablespoon light corn syrup

Custard:

3 eggs plus 1 egg yolk
14 ounces sweetened condensed milk (1 can)
12 ounces evaporated milk
1 tablespoon vanilla paste (may substitute vanilla extract or the seeds of 3 vanilla beans)
Fresh sliced strawberries

Directions:

Preheat oven to 325°. Set 6 ramekins into a roaster or large baking pan and set aside.

Make the caramel by combining sugar, water, and corn syrup in a heavy saucepan. Heat over low heat, stirring until sugar is dissolved. Increase heat to medium-high and cook, without stirring, only swirling on occasion, till caramel turns amber, about 10 minutes. Watch carefully so the caramel does not burn. When amber, divide caramel between the ramekins to coat the bottoms.

In a large bowl, whisk eggs. Beat in condensed milk, evaporated milk and vanilla bean paste until smooth. Divide egg mixture between ramekins.



2019 GOURMET GALA

Representative Adriano Espaillat, New York

MINI FLAN (continued)

Pour hot water into pan avoiding splashing any into ramekins. Water should come up about halfway up sides of ramekins. Cover with aluminum foil.

Bake in preheated oven about 40 minutes. Uncover and check to see if the custard is set by jiggling (middles can wiggle just a bit). If needed bake 10 more minutes uncovered. Let cool completely on wire rack then refrigerate a few hours or overnight.

To serve, carefully invert on serving plates with edges when completely cool. The bottoms of the Ramekins can be dipped into a bowl of very hot water for a few seconds or a knife can be run around the perimeter to help release before flipping.

Garnish with berries if desired.



2019 GOURMET GALA

Representative Robert Aderholt and Mrs. Caroline Aderholt, Alabama

MINI SOUTHERN TOMATO PIES (Yield: 16)

Ingredients:

4 medium plum tomatoes

2 teaspoons salt

1 package (17.3-ounce) frozen puff pastry sheets, thawed

1 1/4 cups grated Gruyere or
white Cheddar cheese, divided

1/2 cup shredded Monterey Jack
or Mozzarella cheese, divided

1/4 cup mayonnaise

1/2 teaspoon freshly ground black pepper

1/2 cup chopped fresh basil

Fresh basil leaves for garnish

Directions:

Preheat oven to 375 degrees.

Slice the tomatoes into approximately 8 slices each so you end up with 32 slices. Place the tomatoes on paper towels and sprinkle with 1 teaspoon salt. Let stand 15 minutes. Flip onto dry paper towels and salt again. Let stand for another 15 minutes. Dry the top side of the tomatoes with paper towels for any remaining moisture.

While tomatoes are draining, prepare the pastry. Roll out onto a lightly floured surface. Using a 3 to 3 1/2-inch biscuit cutter or round stainless measuring cup, cut 8 circles from each sheet of pastry.



2019 GOURMET GALA

Representative Robert Aderholt and Mrs. Caroline Aderholt, Alabama

MINI SOUTHERN TOMATO PIES (continued)

Place the pastry circles into two nonstick muffin pans. (Don't worry about getting them tucked into the pans too securely. Just make sure they have a flat bottom so they stand level.)

Cover with clean kitchen towels and refrigerate until needed.

Combine 3/4 cup Gruyere cheese and 1/4 cup Mozzarella cheese in a bowl. Add mayonnaise and black pepper and stir well.

Divide cheese and mayonnaise mixture evenly among the 16 pastry shells. Top each with a tomato slice.

Using only about 1/4 cup of the Gruyere, sprinkle each tomato slice with a small amount of cheese. Top with the chopped basil.

Place the second tomato half over the cheese and basil. Place in the oven and bake for 30 minutes.

Combine the remaining 1/4 cup Gruyere cheese and 1/4 cup Mozzarella cheese. Remove from the oven and adjust the tomato slices as necessary so they're back up on top of each other. Top with remaining cheese and place back in the oven for 5 minutes or until cheese is melted. Serve immediately or at room temperature.



2019 GOURMET GALA

Representative Dean Phillips, Minnesota

MIRIAM'S POTATO LATKES

Ingredients:

5 lbs Idaho Potatoes

1/2 teaspoon ascorbic acid powder, or 1 to 2 vitamin C tablets, crushed (to keep potato white)

1 egg

3 tablespoons flour or matzo meal

Salt to taste

Oil for frying

Small piece of bread

Directions:

Grate potatoes on a hand grater into a large bowl. Grated texture should be wet but not completely mush. Mix with citric acid powder to keep the potato white.

Transfer grated potato into a fine mesh strainer. Drain water from potato into a bowl – about 5 minutes.

Pour off the water. There will be thick, sticky potato starch left in the bottom of the bowl.

Spoon up the starch and mix it with the drained, grated potato.

Add slightly beaten egg, flour or matzo meal, and salt.



2019 GOURMET GALA

Representative Dean Phillips, Minnesota

MIRIAM'S POTATO LATKES (continued)

Fry spoonfuls of batter in 3/4 inch of oil in a large frying pan until brown and crisp; turn. Oil should be very hot when you spoon in potato mixture. (A small piece of bread in the pan will collect the small bits and keep them from burning.)

Drain latkes on paper towel.

Good with applesauce, sour cream, or (Miriam's way) sugar.



2019 GOURMET GALA

Representative Billy Long, Missouri

MISSOURI CRAB GRASS (Yield: 3 1/2 cups)

Ingredients:

1/2 cup butter

1/2 cup chopped onion

1 (10 ounce) package frozen chopped spinach, cooked
and drained

1 (7 ounce) can crab meat, drained

3/4 cup grated Parmesan cheese

Crackers

Directions:

Sauté onion in butter. Stir in spinach, crab meat and cheese. Heat through. Serve in a chafing dish with crackers.
Makes 3 1/2 cups.

Note: "If only real crab grass disappeared so quickly!"



2019 GOURMET GALA

Senator Roy Blunt and Mrs. Abigail Blunt, Missouri

MOSTARDA TART

Ingredients for Mostarda:

2 1/2 tablespoons mustard seeds- mixture
of brown and yellow
3/4 cup white wine (off dry)
1/2 teaspoon dry powdered ginger
1-3" cinnamon stick
3 whole cloves
1 tablespoon dried ground mustard

1 1/4 cup sugar
1 cup cider vinegar
1 cup chopped tart apples
1 cup chopped dried apricots
1/2 cup chopped dried cherries
1/2 cup golden raisins
Pinch salt
Pinch cayenne

Directions:

Combine all ingredients in a large sauce pot and place over medium high heat. Once ingredients begin to boil, cover pot, reduce to medium heat and simmer for 20-30 minutes or until 75% of the moisture has cooked away. It should start becoming syrupy. Remove from heat and cool. Reserve.



2019 GOURMET GALA

Senator Roy Blunt and Mrs. Abigail Blunt, Missouri

MOSTARDA TART (continued)

Phyllo cups:

1 (8 ounce) package thawed phyllo
1/2 lb butter, melted

Additional ingredients:

1 cup cooked, chopped bacon
12 one inch slices of brie

Preheat oven to 350 degrees.

Lightly spray a small tart/cupcake pan.

Carefully separate the layers of phyllo and place a sheet on a dry work surface. With a brush, dip some melted butter and brush it gently onto the sheet of phyllo. Repeat the process for 4 layers, taking care to smooth the phyllo out and brush to the edges. Once finished cut the phyllo/butter layers into 2" squares.

Place the cut layers into the tart pans and bake for 8-10 minutes in the prepared oven. They should be very lightly browned, but still delicate. These will cook once more so take care to not overcook them. Reserve.



2019 GOURMET GALA

Senator Roy Blunt and Mrs. Abigail Blunt, Missouri

MOSTARDA TART (continued)

Final Assembly:

1 cup cooked, chopped, and drained bacon

12 one inch slices of brie

1 cup mostarda

12 prepared tart shells

In the tart pans, place half of each slice of brie into the bottom of each tart shell. Follow this by a healthy pinch of bacon, then a 1/2 tablespoon of mostarda, and finished with the rest of each piece of brie.

Bake at 350 degrees until the cheese melts, roughly 5-6 minutes.

Note: Recipe from Celebrations Restaurants in Cape Girardeau, Missouri, Chef DeWayne Schaaf



2019 GOURMET GALA

Chairman Neil Chatterjee and Mrs. Rebecca Chatterjee, Federal Energy Regulatory Commission

MUSHROOM RISOTTO

Ingredients:

1/4 cup pancetta

2 tablespoons extra-virgin olive oil

1 garlic clove

2 large shallots

2 cups Arborio rice

3-4 cups hot chicken stock

1 1/2 cups dry white wine

2 tablespoons butter

3/4 cup grated Parmigiano-Reggiano cheese

8 ounces cremini mushrooms

Directions:

Heat the chicken stock in a saucepan.

In another saucepan render pancetta in olive oil.

Sauté whole garlic clove in the rendered fat and oil until it starts to turn brown. Add shallots and cook until translucent. Remove garlic clove.

Add Arborio rice and toss in fat to coat, toast rice for a couple minutes.

Deglaze pan with white wine.



2019 GOURMET GALA

Chairman Neil Chatterjee and Mrs. Rebecca Chatterjee, Federal Energy Regulatory Commission

MUSHROOM RISOTTO (continued)

Directions:

Heat the chicken stock in a saucepan.

In another saucepan render pancetta in olive oil.

Sauté whole garlic clove in the rendered fat and oil until it starts to turn brown. Add shallots and cook until translucent. Remove garlic clove.

Add Arborio rice and toss in fat to coat, toast rice for a couple minutes.

Deglaze pan with white wine.

Cover rice with heated chicken stock. Continue to stir and add liquid as the rice absorbs.

When the rice is al dente add parmesan cheese and butter.

In a separate pan you can sauté mushrooms and add everything to the risotto toward the end.

Or you can also add the mushrooms after you toast the rice.



2019 GOURMET GALA

Representative G.T. Thompson, Pennsylvania

PEPPERONI PIZZA MINI MUFFINS

Ingredients:

1 cup all-purpose flour

1 teaspoon baking powder

1/2 teaspoon Italian seasoning

1 cup milk

1 large egg

1/4 cup grated Parmesan cheese

(or a combination of Mozzarella and Parmesan)

1 cup (5 ounces) diced pepperoni

1/2 cup diced sun dried tomatoes, patted dry

(Optional)

Directions:

Heat the oven to 350 degrees.

In a large bowl, whisk together the flour, baking powder, Italian seasoning, milk, egg and cheese until well blended. Add the pepperoni and tomatoes and stir until it is distributed throughout the batter. Set the bowl of batter aside and let it rest for 15 minutes.

Grease 3 mini muffin tins. Fill each cup 3/4 full with the prepared batter. Bake until set and golden brown, 20 to 25 minutes. Remove from the oven and enjoy warm.

Serve with warmed marinara or pizza sauce for dipping.



2019 GOURMET GALA

Representative Jack Bergman and Mrs. Cindy Bergman, Michigan

PESTO FLATBREAD WITH ARUGULA (Yield: 4)

Main ingredients:

4 pieces naan
1 cup Basil-Arugula Pesto (recipe to follow)
1 cup shredded Fontina cheese
Crushed red pepper flakes
2 cups fresh arugula
2 tablespoons pine nuts
Balsamic vinaigrette

Directions for Basil-Arugula Pesto:

In a food processor combine:

2 cups fresh basil
1 cup arugula
1 clove garlic, chopped
1/3 cup pine nuts
1/3 cup grated Parmesan cheese
Crushed red pepper flakes
1/2 cup olive oil, adding slowly after
pulsing above ingredients

Store in refrigerator up to 1 week

Directions for Main Dish:

Heat oven to 450 degrees. Grease large baking sheet with olive oil. Place naan on baking sheet and spread with pesto. Sprinkle with pepper flakes. Top with cheese. Store in refrigerator until ready to bake. Bake until cheese melts and bread is crispy 5-8 minutes. To serve, top with arugula and pine nuts then drizzle balsamic vinaigrette. Serve warm.

Note: Serves 4 normally but can be cut up and ingredients increased to serve more!



2019 GOURMET GALA

Representative Brian Fitzpatrick, Pennsylvania

PHILLY CHEESESTEAK SLIDERS (Yield: 16-24 servings)

Ingredients:

3 pounds rib eye steak
2 tablespoons butter
2 bell peppers, diced

2 medium yellow onions, diced
2 cup cheese sauce, like Cheez Whiz
20 frozen dinner rolls
Salt and pepper, to taste

Directions:

Place steak in freezer for 30 minutes so that the meat is easier to slice. Remove the meat from the freezer and slice very thinly.

In a large sauté pan, melt butter. Add in onions and peppers, and sauté over medium heat until onions are translucent, about 7 minutes. Meanwhile, preheat oven according to dinner roll package instructions.

Add meat to pan, and sauté on medium until only slightly pink, about another 7 minutes. While the meat cooks, put the rolls in the oven and heat according to package instructions, and heat the cheese sauce according to jar instructions.

Assemble the sliders: Slice dinner rolls long-ways, and fill each with some of the meat mixture. Top each with cheese sauce. Serve warm with extra cheese sauce on the side.



2019 GOURMET GALA

Senator Dan Sullivan and Mrs. Julie Sullivan, Alaska

POACHED ALASKA HALIBUT IN THAI COCONUT CURRY (Yield: 4 servings)

Ingredients:

2 tablespoons olive oil, divided
1 large bunch greens, such as spinach, Swiss chard,
or kale
Salt and ground black pepper
3 shallots, chopped
2 tablespoons Thai red curry paste
1 cup chicken broth

1 can (14 oz) coconut milk
1/2 teaspoon sugar
4 fillets (4–6 oz each) wild Alaska halibut
1/4 cup cilantro, chopped
1/4 cup sliced green onions (cut on the bias)
Juice of half a lime

For serving:

Cilantro, chopped
Green onions, sliced

2 cups steamed jasmine rice (optional)
1/2 lime, cut into wedges

Directions:

In a deep skillet with a lid, heat 1 tablespoon of the olive oil over medium heat. Add the greens to the pan and season them generously with salt and pepper. Toss the greens in the oil until they just begin to wilt down and tenderize. Remove the greens to a bowl, cover to keep warm, and set aside. Wipe out the moisture from the pan and return to the heat.



2019 GOURMET GALA

Senator Dan Sullivan and Mrs. Julie Sullivan, Alaska

POACHED ALASKA HALIBUT IN THAI COCONUT CURRY (continued)

Add the remaining 1 tablespoon olive oil to the pan. Cook the shallots, stirring frequently, for 2 minutes, or until tender and fragrant. Add the curry paste, chicken broth, coconut milk and sugar. Bring to a simmer, reduce the heat to low, and cook for 10 minutes, or until the curry is reduced by half. Taste for seasoning and add salt, if needed.

Season the halibut fillets lightly with salt. Place them into the broth, spooning some of the broth over the top. Cover the pan and poach the fillets for 5 minutes (depending on the thickness of your fillets), or until cooked to medium-rare to medium, being very careful not to overcook (halibut dries out quickly, and we want to avoid that).

Distribute the sautéed greens evenly among 4 serving bowls. Carefully place a halibut fillet on top of each bed of greens.

To the curry broth, stir in the cilantro, green onions and lime juice. Ladle some of the broth over each of the halibut fillets. Garnish with additional cilantro and green onions. Serve with steamed jasmine rice, if desired, and lime wedges.

Note: From *The Alaska From Scratch Cookbook* by Maya Wilson



2019 GOURMET GALA

Representative Mike Thompson, California

REALLY FAST, REALLY HEALTHY, REALLY GOOD - ROASTED RED BELL PEPPER SOUP WITH LUMP CRAB

Ingredients:

4 roasted peppers without seeds and skinned
1 teaspoon olive oil
1 medium chopped onion
1 carrot peeled and chopped

2 chopped garlic cloves
1/4 cup freshly chopped parsley
3 cups non-fat chicken broth
1/4 cup of dry white wine

Directions:

Combine and blend the ingredients (For thicker soup use less liquid).

Cook over medium-low heat.

Salt and Pepper to taste.

Add Lump Crab just prior to serving.

Enjoy with a Chardonnay or Pinot Noir from California's 5th Congressional District.



2019 GOURMET GALA

Senator Pat Toomey and Mrs. Kris Toomey, Pennsylvania

ROASTED CAULIFLOWER SOUP (Yield: 4 bowls)

Ingredients:

8 cups Cauliflower florets (1 large head)
1 tablespoon unsalted butter, divided
2 teaspoons olive oil
3/4 cups chopped yellow onion
1/2 teaspoon kosher salt, divided

4 garlic cloves, chopped
1/4 teaspoon fresh ground pepper
4 cups chicken stock
1 1/2 ounces chopped pancetta

Directions:

Preheat oven to 450 degrees.

Place cauliflower florets in a large bowl; drizzle with olive oil and sprinkle with 1/4 teaspoon salt and fresh ground pepper. Toss to coat. Arrange mixture in a single layer on a jelly-roll pan coated with cooking spray. Bake at 450 for 45 minutes - 1 hour, until tender and browned, stirring once after 30 minutes.

Heat a large Dutch oven over medium heat. Coat pan with cooking spray. Add pancetta; cook 5 minutes or until crisp. Remove pancetta; drain on paper towels. Melt 1 1/2 teaspoons butter in pan. Add onion and garlic; sauté 5 minutes, stirring occasionally. Add cauliflower and stock; bring to a boil. Reduce heat, and simmer 20 minutes,



2019 GOURMET GALA

Senator Pat Toomey and Mrs. Kris Toomey, Pennsylvania

ROASTED CAULIFLOWER SOUP (continued)

stirring occasionally. Remove from heat. Place half of cauliflower mixture in a food processor. Process until smooth. Pour pureed soup into a bowl. Repeat with remaining cauliflower mixture. Stir in remaining 1/4 teaspoon salt.

Ladle 1 1/4 cup soup into each of 4 bowls; top each serving with 1 tablespoon of pancetta.



2019 GOURMET GALA

Representative Doug Lamborn and Mrs. Jeanie Lamborn, Colorado

ROCKY MOUNTAIN BISON BEER CHILI

Ingredients:

1/4 cup olive oil

1 onion, diced

2 clove garlic, minced

1 mild jalapeno, seeded and sliced

2 pounds ground bison

1 tablespoon ground cumin

1/2 tablespoon ground black pepper

2 tablespoons fresh chili powder

1 tablespoon salt

1 cup dark beer

One 28 ounce can tomato puree

One 28 ounce can petite diced tomatoes

One 14 ounce can black beans, rinsed

One 14 ounce can kidney beans

One can tomato soup

Instructions:

Preheat dutch oven over medium heat and add the oil. Next, add onion and sauté until tender. Add garlic and jalapeños and sauté. Add ground bison and seasonings and cook until meat is just brown through. Do not overcook as the meat will get dry. Deglaze the pot by adding beer and scraping up brown bits from bottom of the pan. Finally, add tomato puree, diced tomatoes, and beans. Reduce heat to medium-low and simmer partially covered for 30-45 minutes. Please refrigerate overnight to let the flavors fully integrate. Heat and serve with blue corn chips, grated cheddar cheese and sour cream.



2019 GOURMET GALA

Representative Randy Weber and Mrs. Brenda Weber, Texas

SAUSAGE CHEESE CORNBREAD (Yield: 12 servings)

Ingredients:

1 pound ground sausage

1 small onion, chopped

1/4 cup chopped green bell pepper

1 1/2 cups self-rising cornmeal

2 eggs

1 (8 ounce) can creamed corn

1 1/2 cups shredded Cheddar cheese

Directions:

Place sausage and onion in a large, deep skillet. Cook over medium high heat until evenly brown. Drain well and set aside. Preheat oven to 375 degrees F (190 degrees C). Lightly grease a 9x13 inch baking pan or casserole.

In a large bowl, combine green pepper, cornmeal, eggs and creamed corn. Pour half of the batter into the prepared pan. Sprinkle batter with sausage, onions and cheese. Pour on remaining batter.

Bake in preheated oven until brown, about 35 to 45 minutes.

Note: Prep time 10 mins, 296 calories per serving



2019 GOURMET GALA

Senator Tim Scott, South Carolina

SOUTHERN FRIED MAC & CHEESE

Ingredients:

1 (8 ounce) package macaroni noodles
4 tablespoons softened butter, plus 2 tablespoons cold cubed butter
1 cup milk
1 cup cream
2 eggs, beaten
1 cup cheddar cheese

1 cup Pepper Jack cheese
2 cups chopped smoked pulled pork
1 cup cooked and drained collard greens
1 cup cooked and drained black-eyed peas
kosher salt & black pepper to taste
1/2 cup mustard BBQ sauce

Directions:

Preheat oven to 375 degrees.

Cook and drain macaroni according to the package instructions. Allow to cool slightly.

In a mixing bowl, combine all remaining ingredients except BBQ sauce and 2 tablespoons of cubed butter.

Fold in cooled pasta and season to taste with kosher salt and black pepper.



2019 GOURMET GALA

Senator Tim Scott, South Carolina

SOUTHERN FRIED MAC & CHEESE (continued)

Grease a large glass baking dish. Add mixture in an even layer, cover with tinfoil, and bake for 45 minutes.

Remove from oven and allow to cool completely.

Cut mac and cheese into 2-inch cubes. Fry in a deep fat fryer at 350 degrees until golden brown for approximately 3 minutes.

In a saucepan, warm BBQ sauce and whisk in cold butter cubes until incorporated. Finish with mustard BBQ sauce mixture. Enjoy!



2019 GOURMET GALA

Representative Bill Johnson, Ohio

SPAGHETTI CARBONARA

Ingredients:

3-4 cups fresh basil

1/3 cup pine nuts (toasted)

3 garlic cloves

3/4 cup grated Parmesan or Romano cheese

3/4 cup extra-virgin olive oil

Salt and pepper to taste

Directions:

Place the basil leaves and pine nuts into the bowl of a food processor and pulse several times.

Add the garlic and Parmesan or Romano cheese and pulse several times more. Scrape down the sides of the food processor with a rubber spatula.

While the food processor is running, slowly add the olive oil in a steady small stream. Adding the olive oil slowly, while the processor is running, will help it emulsify and help keep the olive oil from separating. Occasionally stop to scrape down the sides of the food processor.

Stir in salt and freshly ground black pepper, add more to taste.

Toss with pasta of your choice for a quick sauce...we like Rigatoni.



2019 GOURMET GALA

Representative Debbie Wasserman Schultz, Florida

SPICY BACON AND BREW MUFFINS

Ingredients:

Streusel:

- 3 tablespoons dark brown sugar
- 2 teaspoons water
- 1/2 teaspoon ground red pepper
- 3 Applewood-smoked bacon slices
- 3 tablespoons old-fashioned rolled oats
- 1 tablespoon all-purpose flour
- 1 tablespoon unsalted butter, melted

Directions:

Preheat oven to 400°. Line a baking sheet with foil; place a wire rack on the baking sheet.

To prepare streusel, combine 3 tablespoons sugar, 2 teaspoons water, and pepper in a small bowl. Spread mixture evenly over both sides of bacon. Place coated bacon on rack; bake at 400° for 18 minutes or until done. Cool; finely chop.

Muffin:

- 1 3/4 cups unbleached all-purpose flour
- 1/2 cup packed dark brown sugar
- 2 teaspoons baking powder
- 1/4 teaspoon salt
- 1/4 teaspoon baking soda
- 2/3 cup Chocolate Porter Beer or Guinness Stout
- 3 tablespoons canola oil
- 1 teaspoon vanilla extract
- 1 large egg, lightly beaten



2019 GOURMET GALA

Representative Debbie Wasserman Schultz, Florida

SPICY BACON AND BREW MUFFINS (continued)

Combine oats and 1 tablespoon flour in a small bowl. Stir in butter. Stir in 2 tablespoons chopped bacon; reserve remaining bacon. Set aside.

Reduce oven temperature to 350°. Line 12 muffin cups with paper liners.

To prepare muffins, weigh or lightly spoon 9 ounces (about 1 3/4 cups) flour into dry measuring cups; level with a knife. Combine 9 ounces flour, remaining bacon, 1/2 cup sugar, baking powder, salt, and baking soda in a large bowl; stir well. Combine beer, oil, vanilla, and egg in another bowl, gently stirring with a whisk. Add beer mixture to flour mixture, stirring just until combined. Evenly divide batter among muffin cups. Sprinkle streusel evenly over batter.

Bake at 350° for 18 minutes or until a wooden pick inserted in the center of muffins comes out clean. Cool in pan 5 minutes. Remove muffins from pan; serve warm, or cool completely on a wire rack.



2019 GOURMET GALA

Representative Donna Shalala, Florida

TABBOULEH A LA SHALALA (Yield: 4-6 servings)

Ingredients:

1 cup fine cracked wheat

Juice of 5 or 6 lemons (about 1 cup)

2 cups chopped Italian parsley leaves

1 cup chopped fresh mint leaves

1 cup seeded, chopped tomato

3 stalks of scallions, trimmed and sliced

1 tablespoon extra-virgin olive oil

Salt and freshly ground pepper

Directions:

Soak the wheat overnight in the lemon juice and enough water to cover. Using your hands, squeeze as much liquid as possible from the soaked wheat and place in a serving bowl. Add the parsley, mint, tomato and scallions. Drizzle on the oil and toss. Season to taste with salt and pepper.

Note: It is important to dry the parsley and mint and drain the tomatoes well. You may replace some of the lemon juice with water.

Per serving: 166 calories (38 percent from fat), 7.1 g fat (1.3 g saturated, 3.6 g monounsaturated), 0 cholesterol, 4.6 g protein, 24.2 g carbohydrates, 3.9 g fiber, 41 mg sodium.



2019 GOURMET GALA

Representative Linda T. Sanchez, California

TAQUITOS AND BLENDED GUACAMOLE

Ingredients:

Taquitos:

3 dozen corn tortillas
1 whole roasted chicken
1/4 teaspoon salt
1/4 teaspoon pepper
1 teaspoon ground cumin
3 cups vegetable oil
36 toothpicks
Finishing Salt = 1/2 tablespoon salt + 1/2 tablespoon
ground cumin (Mixed and put in a salt shaker)

Blended Guacamole:

2 large avocados
1/2 white onion (small to medium) cut into chunks
1 cup milk
1 teaspoon garlic salt
1/4 teaspoon ground cumin

Directions:

To make taquitos: remove skin from roasted chicken, and shred (pull) chicken from the bone into thin strips. Use only the meat, discard cartilage, tendons, fat, bones, etc. Season the chicken with salt, pepper and cumin and taste, making sure the meat is well seasoned. Set aside.



2019 GOURMET GALA

Representative Linda T. Sanchez, California

TAQUITOS AND BLENDED GUACAMOLE (continued)

Place a large skillet over medium heat and warm tortillas one by one for 20 seconds on each side (to the point that they are pliable, but not hard). As each tortilla is warmed, put chicken (as a filling) at one end of the tortilla, and roll it up in the shape of a flute. Secure the rolled tortilla with a toothpick to prevent unraveling. Place in a large pan or Pyrex dish. When you have filled the dish, put it in the freezer for at least two hours to freeze.

After taquitos are frozen, heat oil on medium-high heat in a deep skillet or frying pan. When oil is hot - test by putting a piece of tortilla in oil and if it fries and bubbles (without bubbling too aggressively) the oil is ready.

Place frozen taquitos into the oil (around 6) and fry until golden brown (turning them with tongs to ensure they brown all over). Remove taquitos with tongs and remove toothpicks.

Place taquitos vertically inside a strainer lined with paper towels to drain excess oil.

Shake Finishing Salt on taquitos while they are still warm.



2019 GOURMET GALA

Representative Linda T. Sanchez, California

TAQUITOS AND BLENDED GUACAMOLE (continued)

To make blended guacamole: pour 1/2 cup milk, onion, garlic salt, cumin and peeled avocados (with seeds removed) into a blender. Blend on medium until ingredients are somewhat mixed, and add additional milk if needed to facilitate blending. Blend on high until ingredients are fully blended and velvety. You may need to add additional milk to achieve the desired thick liquid texture of the guacamole.

Serve taquitos over a bed of shredded iceberg lettuce and top with blended guacamole. Makes 3 dozen. Taquitos can be stored in the freezer for up to 6 months before use.



2019 GOURMET GALA

Senator Pat Roberts and Mrs. Franki Roberts, Kansas

TASTY SPARE RIBS

Ingredients:

4 lbs spareribs in a slab

Black pepper and garlic salt

1/3 cup sugar

1/3 cup brown sugar

1/3 cup soy sauce

1/3 cup hoisin sauce

1 clove garlic, crushed

2 tablespoons white wine

Directions:

Place spareribs in pan and sprinkle with pepper and garlic salt. Place foil over pan and seal tightly.

Place in 350-degree oven and cook for 1 hour.

Meanwhile, prepare marinade by combining sugars, soy sauce, hoisin, garlic, and wine. Remove spareribs from oven and cut into individual ribs. Place in marinade and marinate in refrigerator for at least 3 hours.

When ready to serve brown under broiler or place over hot coals until browned.

Note: This marinade can also be used for duck. Increase the soy sauce to 1/2 cup. Then place the duck and marinade in a plastic bag in the refrigerator for at least 24 hours, turning occasionally. The duck can then be cooked outdoors in a covered barbeque for at least 50-75 minutes.



2019 GOURMET GALA

Senator Tom Udall and Mrs. Jill Cooper Udall, New Mexico

WATERMELON PINE NUT GAZPACHO (Yield: 1 gallon)

Ingredients:

2 qt. Watermelon (chopped, seeded)
2 Cucumbers (seeded)
1 Red Bell Pepper (diced)
1 Yellow Bell Pepper (diced)
2 Spanish Onion (medium, diced)
2 Serrano Peppers (chopped)
1/4 cup Lime Juice

1/4 cup Olive Oil
1/2 cup Pine nuts (toasted)
2 bunches Cilantro (chopped fine)
Salt and Pepper to taste
1 cup Honeydew Melon (finely diced)
1 cup Chives (thinly sliced)

Directions:

In a blender or food processor, blend the prepped watermelon, cucumber, red pepper, yellow pepper, onion, serranos, and pine nuts. Add in the lime juice and olive oil and puree until smooth. At the last moment toss in the cilantro and blend just to combine, as they are already finely chopped. Evaluate the consistency. If the gazpacho needs to be looser add in a little water. Adjust seasoning with salt and pepper.

Chill for at least 2 hours to allow flavors to combine, and stir well and check seasoning prior to serving.

Serve in chilled shot glasses garnished with thinly sliced chives and finely diced honeydew melon on top of each mini gazpacho shooter.



2019 GOURMET GALA

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