## For Amanda and Kelly

# **AMUSES-BOUCHES**

Music by Barbara York and Recipes by Gerad Gabehart

### 1. CRISPY FRIED CALAMARI

#### Fresh calamari

Dredge in flour seasoned with garlic powder, salt and pepper.

Dip in egg wash - 2 eggs, 1/2 pint of heavy cream.

Dredge again in seasoned flour.

Fry at 400 degrees for 1-2 minutes.

### Lemon butter reduction

1 c lemon juice, 1/3 c sugar,
 1 stick unsalted butter

Combine and simmer on very low heat
until reduced to desired consistency.



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2 c chicken broth, 2 c vegetable stock 10-12 slices of fresh mushroom 1/2 tsp ground ginger Equal amounts of julienned lemongrass and julienned carrot Salt to taste

Combine and simmer until mushrooms are cooked.



## 5. BRUSCHETTA

3 tbsp fresh chopped basil
4 vine-ripened tomatoes, diced
1 small onion, diced
1 tbsp balsamic vinegar
4 tbsp olive oil
3 tbsp fresh chopped parsley
Combine all ingredients in a small bowl.
Spoon onto grilled slices of French bread or baguette.

