**PALATINE LIBRARY – “HOLIDAY DINNER PARTY”**

**December 4, 2024**

**Baked Brie Phyllo Cups**

**Makes 15 servings**

**Ingredients**:

3 oz brie – skin removed – cubed

4 TBS dried cranberries - chopped

4 TBS walnuts – chopped

2 TBS honey/agave

15 phyllo shells

**Preparation**:

Preheat oven to 325F. Combine cranberries, walnuts, and honey in a small bowl and mix well. Arrange phyllo shells on backing sheet. Place one brie cube in each phyllo shell and top with cranberry/walnut/honey mixture. Bake for 5-7 minutes until cheese is melted.

*NOTES:*

* *Can sub goat cheese, cream cheese or any other melting cheese instead of brie.*
* *Can use dried apricots or other dried fruit instead of cranberries.*
* *Can sub almonds or pecans for walnuts.*

**Prosciutto, Asparagus and Herbed Cheese Chicken Breast**

**Makes 4 servings**

**Ingredients**:

4 chicken breast cutlets – pounded thin

8 oz Soft herbed cheese such as Boursin or Laughing Cow

16 asparagus spears – woody stems removed

8 slices prosciutto

Salt/Pepper

Olive Oil

½ cup chicken stock

**Preparation**:

Preheat oven to 400F. Season both sides of the chicken cutlet with salt and pepper. Spread a small dollop of softened cheese onto chicken cutlet. Place 4 asparagus spears in the middle of the chicken cutlet. Wrap the chicken cutlet around asparagus bundle with ends of chicken overlapping. Wrap the chicken with 1-2 slices of prosciutto so that the cutlet bundle is completely enclosed. Lightly drizzle a small amount of olive oil over the tops of the chicken bundles and place into an oven safe baking dish. Pour chicken stock around the sides of the baking dish. Bake for 20-30 minutes or until the chicken reaches internal temp of 165.

*NOTES:*

* *Brie cheese may be used in place of soft herbed cheese.*
* *Bacon can be substituted for prosciutto.*

**Potatoes Gratin with Garlic and Thyme**

**Makes 4-6 servings**

**Ingredients:**

6 cloves garlic - minced

½ cup olive oil

2 TBS fresh thyme leaves

4 pounds Yukon gold potatoes – thinly sliced

Salt/Pepper

3 cups chicken stock

**Preparation:**

Preheat oven to 375F. Combine minced garlic, olive oil and thyme in a small bowl. Using an oven-safe casserole dish, brush a thin layer of the garlic oil on the bottom of the dish. Arrange one layer of the thinly sliced potatoes on the bottom of the dish. Brush another layer of the garlic oil on the top of the potatoes. Season with salt and pepper. Continue this process until all potatoes are used and the top layer is completed with a final garlic oil brush. Gently pour enough chicken stock to measure halfway up potato layers – pour stock around the edges of the dish to avoid washing off the garlic oil. Cover and bake for 30-45 minutes Uncover and continue to bake until top is browned and potatoes are fork tender

*NOTES:*

* *You can assemble and bake gratin ahead of time. However, do not prep ahead and leave unbaked as potatoes will oxidize.*
* *Can substitute heavy cream for chicken stock for a creamier version.*

**Parker House Rolls with Chive Butter**

**Makes 8 rolls/butter**

**Ingredients**:

8 frozen Parker House-style Rolls

1-1/2 stick unsalted butter - divided (1 stick softened to room temp; ½ stick melted)

1 bunch chives – small chop

Salt/Pepper

Coarse Salt to finish

**Preparation**:

Prepare roll per package instruction. When baking is complete, lightly brush tops of rolls with melted butter and sprinkle with a few grains of coarse salt.

Combined room temperature butter with minced chives and season with salt and pepper. Serve with warm rolls.

*NOTES:*

* *Can substitute any herb for chives.*

**Raspberry Crumble Bars**

**Makes 9-12 bars**

**Ingredients**:

½ pound (2 sticks) unsalted butter – room temperature

¾ cup sugar

1 tsp vanilla extract

2-1/3 cup all-purpose flour

½ tsp salt

10 ounces raspberry jam

2/3 cup granola (without fruit)

¼ cup sliced almonds

Confectioners’ sugar – for garnish

**Preparation**:

Preheat oven to 350F. Place the butter and sugar in the bowl of an electric mixer fitted with the paddle attachment and mix on medium speed just until combined. With the mixer on low, add the vanilla.

Sift the flour and salt together and, with the mixer on low, slowly add to the butter mixture, mixing until it almost comes together in a ball. Turn the dough out on a board. Lightly pat two-thirds of the dough evenly on the bottom of a 9-inch square baking pan and about 1/4-inch up the sides.

Spread with the jam, leaving a 1/4-inch border. Mix the granola into the remaining dough with your hands. Break the dough into small bits and distribute it on top of the jam, covering most of the surface. Sprinkle the almonds on top. Bake the bars for 45 minutes, until lightly browned. Cool completely and cut into 9 or 12 bars. Sprinkle lightly with confectioners' sugar.

*NOTES:*

* *Can substitute other jam varieties as desired.*