



## **Shopping List**

### **Herb Crusted Salmon**

- 1 salmon filet about 2 pounds, at least 1 inch thick
- 3 cloves garlic finely minced
- 1/4 cup chopped parsley
- 1/4 cup fresh dill chopped or 2 tbsp of dry dill
- 1/2 cup chopped Parmesan cheese
- 4 tbsp mayonnaise
- 1 tsp paprika
- Salt & pepper

### **Garlic Lemon Butter Sauce**

- 2 TB Unsalted Butter
- 1 Shallot, finely chopped (optional)
- 3 t Fresh Garlic, crushed
- 1/2 t Chili Flakes
- 1 cup Dry White Wine
- 1 cup cream
- Salt and Black Pepper, to taste
- 1 Lemon, juice and zest
- 1/3 cup Parsley, chopped
- 3 tbsp very cold butter.
- 1 tsp cornstarch to thicken

### **Duchess Potatoes**

- 2 pounds' potatoes (Yukon Golds work best), peeled and cut into chunks
- Salt
- 1/4 cup heavy cream
- 4 tablespoons unsalted butter, divided
- 1/4 teaspoon nutmeg
- 1/2 teaspoon black pepper
- 3 egg yolks
- Disposable pastry bag Optional

### **Mini Apple Turnovers**

- 2 Cups of granny smith apples diced and peeled
- 1 tablespoon light brown sugar
- 1/2 teaspoon cinnamon
- 1 tablespoon fresh squeezed lemon juice
- Flour for Dusting
- 1 egg
- Puff Pastry pre-made pie dough sheets