



Christmas Eve 2004

Grilled Artichokes with Chipotle Aioli

Paired with 2001 Woodbridge Pinot Grigio

Classic Filet Mignon with Sauce Béarnaise

Paired with Sterling Vineyard's 2001 Reserve Cabernet Sauvignon

Twice-Baked Potatoes

Grilled Asparagus & Peppers with Snappy Glaze

Strawberries with Champagne Sabayon

Paired with Churchill's Late Bottled Vintage Port, 1997

(A dinner for two)

Grilled Artichokes with Chipotle Aioli

Here's a tasty way to prepare artichokes instead of the usual poaching or steaming method. By adding orange wood to the grill, the artichokes take on a unique flavor that is highlighted by the tangy Chipotle aioli. The Chipotle pepper adds spice and contrast to the flavor of the artichoke.

6 baby artichokes
2 tablespoons garlic-rosemary infused oil
1/4 cup lemon juice
Salt and freshly ground black pepper to taste

Using a chef's knife, cut off the top third of each artichoke and trim the leaves to remove the sharp tips. Hold artichokes in acidulated water (two cups of cold water and one-quarter cup of lemon juice) until ready to prepare.

In a large saucepan over medium heat, bring 1 1/2 quarts of water to a boil. Add prepared artichokes and cook seven to ten minutes or until artichokes are easily pierced with a knife.

Drain and immediately immerse in cold water to stop the cooking. Cut the artichoke in half lengthwise, Remove the fibrous choke, and sprinkle the artichokes with the infused olive oil. Season to taste with salt and black pepper.



Prepare Grill Dome for medium-high direct cooking. Add 1/3 cup BBQr's Delight orange pellets. When a good smoke develops, grill artichokes, cut side down, with the grill lid closed for about five minutes. Turn and baste with oil and cook another five minutes until well browned.

Serve with Chipotle Aioli.

Chipotle Aioli

While this aioli could be prepared in the traditional method with egg yolks, using mayonnaise allow the aioli to be refrigerated for up to a week and reduces any risk from raw eggs.

1/2 cup good-quality mayonnaise
1/2 cup sour cream
1 clove garlic, finely minced
1 teaspoon lime juice
1 1/2 teaspoons dried Chipotle power
1 teaspoon chopped cilantro
Kosher salt
Cracked black pepper

In a medium mixing bowl, combine all the ingredients. Season to taste with salt and pepper. Refrigerate at least one hour before serving. (May be prepared one day ahead and held, refrigerated and covered.)

Filet Mignon

Filet Mignon is a boneless steak cut from a beef tenderloin. This cut is one of the tenderest and has no waste. Filet Mignon can be prepared in a variety of methods with sear-roasting and grilling being most common.

2 (6-ounce) Filet Mignon steaks
1 teaspoon minced garlic
Kosher salt
Cracked black pepper

Remove the steaks from the refrigerator an hour before cooking. Season steaks with salt and liberally coat with cracked black pepper pressing the peppercorns into the filet. Spread 1/2 teaspoon of minced garlic on each filet.

Prepare Grill Dome for high-heat direct cooking.



Sear the steaks for about three to four minutes per side or until done to your preference. (Rare steak should be cooked to 120° F. while medium should be 130° F. when taken off the grill.) Allow the filets to rest for five to ten minutes before serving.

Alternatively, the filets may be prepared by sear-roasting.

Preheat oven to 500° F. Place a cast iron skillet in the oven to heat. Allow skillet to heat for 15 minutes. Remove skillet from oven and place over a burner turned to high. Place the steaks into the skillet and cook for one minute without moving; turn with tongs and cook another minute. Put the skillet and steaks into the oven. Cook an additional three to five minutes, depending on thickness of steaks.

When the steaks are done to your liking, remove from the pan, tent loosely with aluminum foil, and let rest five to ten minutes before serving.

Sauce Béarnaise

1/4 cup tarragon vinegar
1/4 cup dry white wine
2 tablespoons finely chopped tarragon, divided
1 tablespoon finely chopped shallot
3 egg yolks
1/2 cup cold unsalted butter

In a small saucepan, combine vinegar, wine, 1 tablespoon tarragon and shallot; bring to a low boil over medium heat. Reduce heat and simmer, uncovered, eight to 10 minutes, until liquid is reduced to 1/4 cup.

Strain mixture into top of double boiler. With wire whisk, beat in egg yolks. Cook over hot, not boiling, water, beating constantly until mixture begins to thicken. Be careful not to scramble the eggs.

Beat in 1/2 cup butter, one tablespoon at a time, beating well after each addition. Keep sauce warm until service. Add remaining tablespoon of tarragon just before serving.



Twice-Baked Potatoes

2 large baking potatoes
Olive oil
2 tablespoons unsalted butter
1/4 cup sour cream
1/4 cup milk
2 tablespoons grated cheddar cheese
1/2 teaspoon kosher salt
1/2 teaspoon black pepper
2 tablespoons minced chives; divided
Hot Hungarian paprika for garnish

Rub potatoes with oil; place in a shallow baking pan. Bake at 400° F. for one hour, or until tender. Cool. Cut in half lengthwise. Using a grapefruit spoon, scoop out pulp, leaving a 1/4-inch shell; set shells aside.

In a mixing bowl, combine pulp, butter, sour cream, cheddar cheese, and milk; beat until creamy. Stir in salt, pepper, and half of the chives. Pipe filling into shells. Return to the baking pan. Bake at 350° F. for 35 to 40 minutes or until lightly browned. Sprinkle with the remaining chives and dust with paprika.

Grilled Asparagus & Peppers with Snappy Glaze

1/2 pound asparagus, cleaned and trimmed
1 tablespoon lemon juice
1/2 teaspoon kosher salt
1 tablespoons unsalted butter
1/4 cup Tennessee Gourmet® Snappy Pepper Jelly
1 red Bell pepper, seeded & sliced
Cracked black pepper, to taste
Coarse kosher salt, to taste
Olive oil
1 Northern White Cedar plank, soaked in water at least two hours.

Bring 1 1/2 cups water to boil in a large sauté pan, add lemon juice and salt. Add asparagus in a single layer, adding more water if necessary to keep asparagus covered. Return to boil, reduce heat and simmer for three minutes. Drain asparagus and shock in ice bath to set color and stop cooking process. (Depending on the size of the sauté pan, it may be necessary to cook the asparagus in batches.)

Melt butter in a small saucepan over medium-high heat. Add Tennessee Gourmet® Snappy Pepper Jelly. Simmer until jelly melts. Keep warm.



Prepare Grill Dome for indirect cooking. Brush plank with olive oil and place on preheated grill. Heat plank until smoking. Flip the plank over and place single layer of asparagus on plank. Cover with a layer of sliced peppers. Close cover and cook six to eight minutes or until vegetables are crisp-tender. Remove from grill, drizzle with pepper jelly sauce and season with salt and pepper.

Strawberries with Champagne Sabayon

1 pint fresh strawberries
5 egg yolks
1 cup sugar
1 cup dry champagne
1/3 cup whipping cream (whipped)

Slice fresh strawberries and portion into two chilled champagne glasses. In a stainless steel mixing bowl combine yolks, sugar, and champagne. Cook over a double boiler stirring constantly with a wire whisk until mixture thickens to a heavy sauce consistency. Remove from heat and place bowl in an ice bath; continue to stir until sauce is cool. Fold in whipped cream and spoon mixture over strawberries. Garnish with additional whipped cream and fresh mint sprig.
