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“Valentine’s DIY “Love” Dinner”

News 8 Morning Extra

A fast and easy “do it yourself” dinner full of aphrodisiac foods. This dinner makes everyone want to be your Valentine!

Recipes:

Bite Size Avocado Bruschetta
Lemon Pepper Shrimp and Berry Salad
Basil Pistachio Pesto on Pasta
Chocolate Cake with Berry Compote

Bite Size Avocado Bruschetta

Yield: 2 servings

Avocados are creamy and full of flavor.

8 slices	baguette, toasted
1/4 cup	prepared guacamole
2 tbsp	tomato, diced

1. Spread each toast with guacamole. Top with tomatoes

Lemon Pepper Shrimp and Berry Salad

Serves 2

6 oz	jumbo shrimp, cooked
6 oz	fresh berries (raspberries, strawberries etc)
1 medium	lemon, zest and juice
	Pepper
	Salad greens

Basil Pistachio Pesto on Angel Hair Pasta

Serves 4 to 6

1 pound	dry pasta, such as spaghetti
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1-1/4 cups	fresh basil leaves, packed
1/4 cup	toasted unsalted pistachios
3 cloves	garlic
1/2 teaspoon	salt
1/3 cup	extra virgin olive oil
1/4 cup	Parmesan, grated

1. Bring a large pot of salted water to boil for pasta.
2. In a food processor, add basil, pistachios, garlic and salt. Turn on processor and add olive oil in a slow, steady stream. Process to make a smooth paste, stopping to scrape down the sides of the bowl occasionally.
3. Add pasta to the boiling water and cook until al dente. Scrape half of the pesto into a large skillet over low heat and add 1 cup pasta water. Use a spider to drain pasta and transfer to the skillet. Drizzle with remaining 2 tablespoons olive oil and toss to coat the pasta with the pesto. Off heat, toss with the grated cheese.

Chocolate Cake with Berry Compote

Yield: 2 servings

2 slices	chocolate cake (prepared)
1 cup	mixed berries (raspberries, blueberries, strawberries)
1/4 cup	sugar
1/4 cup	port wine
	Whipped Cream

1. Place cake slice on a plate.
2. In a bowl, blend berries, sugar and wine. Let sit for 15 minutes.
3. Top cake with berries and whipped cream