



Executive Chef™

BAILOUT BITES: A DELICIOUS DINNER MENU THAT COMFORTS

Poor Man's Caviar

One 16-oz. can black-eyed peas, rinsed and drained
1 t. olive oil
Juice of half a lemon
1 t. balsamic vinegar
1 clove garlic, finely chopped
1 T. red onion, finely chopped
3 T. capers, rinsed and drained
¼ t. salt
¼ t. pepper

In a medium bowl, gently combine the black-eyed peas with the remaining 8 ingredients. Serve chilled with crackers or over mixed greens.

Serves 4.

The S&P: Steak and Potatoes

By slicing the steak, you can stretch the meat to get more for your money – and besides, it helps portion control. You can also substitute sirloin steak for a less expensive alternative.

For the steak:

Three 12-oz. boneless beef top loin steaks (New York strip, 1" thick)
1 t. coarse sea salt
1 t. fresh ground pepper
½ t. garlic powder
¼ t. cumin
¼ t. dry mustard
Cooking spray

Season steaks with salt through dry mustard. Set aside.

Prepare a large grill pan with cooking spray and heat over medium-high heat. Add steaks. Let cook approximately 3 minutes, turn once, and cook for an additional 3-4 minutes for medium-rare or until as desired. Remove from heat, place on a plate, and tent with aluminum foil, letting rest 3-4 minutes. Slice the steak width-wise on a slight diagonal and serve with warm potatoes.

For the potatoes:

4 large red potatoes
1 T. olive oil
1 t. salt
½ t. pepper
¼ t. garlic powder
½ C. parmesan cheese, grated

Preheat oven to 500 degrees.



Clean and dry potatoes. Slice widthwise into ¼" thick rounds. Place on a baking sheet and drizzle with olive oil, rubbing well to lightly coat each slice of potato. Sprinkle with ½ t. salt, ¼ t. pepper and 1/8 t. garlic powder. Turn over each slice and sprinkle with remaining salt, pepper, and garlic powder. Place in oven and cook for 12-15 minutes until golden on the bottom. Carefully turn each slice over and return pan to the oven for an additional 10 minutes. Remove from oven. Turn oven to broil. Sprinkle potatoes evenly with parmesan cheese and place under broiler for 2 minutes until golden and cheese is melted.

Serves 4.

The Sweetner: PB&J Smores

4 full graham cracker sheets
¼ C. peanut butter
2 T. plus 2 t. strawberry preserves
½ C. small marshmallows

Preheat broiler.

Cut graham crackers in half and place on a baking sheet. Spread 1 ½ t. peanut butter over each half, then layer on 1 t. strawberry preserves. Top each graham with 1 T. marshmallows. Place under the broiler for approximately 30-seconds until marshmallows are golden.

Serves 4.

Recipes and photos are posted on www.bakerslady.com.

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