

Sculptor Virtual Appetizer Class  
Class Date: October 18, 2020 4PM-5:30PM ET

### **Biscuits with Cranberry Cheese Dip**

YIELD: 6 SERVINGS

#### **INGREDIENTS**

##### **For The Dip**

- 1 (12.3-oz) round brie cheese, at room temperature
- 1/4 cup cranberry sauce
- 1/4 cup shredded white cheddar
- 1 sprig rosemary
- Freshly cracked black pepper
- Drizzle of honey for garnish

##### **For The Biscuits**

- 1 (16.3-oz.) can refrigerated biscuits
- 2 tbsp. butter, melted
- 1 tbsp. freshly chopped parsley
- Kosher salt
- Freshly ground black pepper

#### **DIRECTIONS**

1. Preheat oven to 375°.
2. Cut biscuits in half and roll into balls.
3. In a small bowl, stir together melted butter and fresh parsley.
4. Place biscuits in a ring around the edge of a medium skillet and brush with butter. Season with salt and pepper.
5. Place brie in the center of the biscuits and use a paring knife to remove the top rind.
6. Bake until brie is melty, 8 to 10 minutes.
7. Add cranberry sauce and cheddar to melted brie and gently fold to combine.
8. Smooth the cheese mixture into an even layer and top with rosemary.
9. Return to oven to melt cheddar, 5 to 7 minutes more.
10. Drizzle with honey and serve hot.



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### **Parmesan Crusted Brussels Sprouts**

YIELD: 4 Servings

#### **INGREDIENTS**

- 1 lb. Brussels sprouts, trimmed and halved
- 1/2 c. flour
- 2 Eggs, beaten
- 3/4 c. panko bread crumbs
- 1 c. freshly grated Parmesan
- 2 tbsp. olive oil
- 1 tsp. salt
- 1/2 tsp. garlic powder
- 1/4 tsp. cayenne
- Quick Aioli for dipping

#### **DIRECTIONS**

1. Preheat oven to 400.
2. Grease a large baking sheet with nonstick cooking spray or olive oil.
3. Add flour to a medium shallow bowl and eggs to a separate medium shallow bowl.
4. In a third shallow bowl, whisk together panko bread crumbs, Parmesan, olive oil, salt, garlic powder and cayenne.
5. Working in batches, toss brussels sprouts in the flour until fully coated then dunk in eggs.
6. Dredge in panko mixture then place on baking sheet.
7. Bake until golden and crispy, about 25 minutes.
8. Serve immediately with caesar dressing, if using.



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### Quick Aioli

#### INGREDIENTS

- 5 medium cloves garlic, pressed or minced
- 2 teaspoons lemon juice, to taste
- Sprinkle of salt
- 1/2 cup good quality mayonnaise
- 1/4 teaspoon Dijon mustard

#### INSTRUCTIONS

1. In a small, shallow bowl, combine the pressed garlic and lemon juice.
2. Stir to combine and spread it into an even layer so the juice can work its magic.
3. Sprinkle lightly with salt. Let the mixture rest for 10 minutes, so the lemon juice can absorb the garlic's flavor.
4. Place a fine mesh strainer over another bowl. Using a silicone or rubber spatula, scoop the contents of the bowl into the strainer, then press on the garlic with the spatula to get as much juice out as possible. Discard the garlic.
5. Stir the mayo into the garlicky lemon juice until combined.
6. Taste, and adjust only if necessary—if the garlic flavor is overwhelming, stir in more mayonnaise by the tablespoon.
7. Add the Dijon mustard. For more tang, add another little squeeze of lemon juice if desired.
8. Aioli will keep well in the refrigerator, covered, for up to 10 days. It will thicken up more as it chills.

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### **Crab Artichoke Stuffed Mushrooms**

#### **INGREDIENTS**

- 20 button mushrooms, cleaned and stems removed
- 8 oz. cream cheese, softened
- 1 c. shredded Monterey Jack, divided
- 1/2 c. freshly grated Parmesan
- 1 14-oz. can artichoke hearts, drained and finely chopped
- 2 cloves garlic, minced
- 12 oz. lump crab meat
- 2 green onions, sliced
- 2 tsp. Worcestershire sauce
- kosher salt
- Freshly ground black pepper
- Chopped parsley, for garnish

#### **DIRECTIONS**

1. Preheat oven to 400°.
2. In a large bowl, combine cream cheese, Monterey Jack, Parmesan, artichoke hearts, garlic, crab, green onions and Worcestershire sauce.
3. Season with salt and pepper and stir until fully combined.
4. Stuff mushrooms with mixture and transfer to a small baking sheet.
5. Bake until mushrooms are cooked and mixture is warmed through, 25 minutes.
6. Garnish with parsley and serve.

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**Equipment Needed:**

- Oven safe frying pan/cast iron pan
- Stove
- Oven
- Spatula
- Whisk
- Tongs
- Knife
- Cutting board
- Mixing bowls
- Sheet pans
- Sauce pan

**Pre Preparation for the class**

- Ingredients measured
- Veggies cut up or prepped
- Oven pre heated