

Mini Tartlets

CUSTARD *(enough for 32 3-inch tartlets)*

6 whole large eggs

1.5 cups whole milk

1 cup heavy cream

1 tsp garlic, minced

1 tsp kosher salt

½ tsp black pepper

⅛ tsp nutmeg, ground

1-2 tsp Dijon mustard *(optional)*

FILLINGS

Rosemary roasted grapes

(see attached recipe)

Simple bacon jam

(see attached recipe)

Roasted mushrooms and pears

(see attached recipe)

½ lb cooked chicken andouille sausage
or any sausage you love

4 oz fresh goat cheese, crumbled

4 oz gorgonzola, crumbled, or your
favorite blue cheese

4 oz gruyere or Swiss cheese, shredded

4 oz smoked cheddar, shredded

¼ cup thinly sliced green onions, green
part only

SHELLS

For each recipe, 32 3-inch unbaked,
unsweetened tart shells

*(I get them at Cash and Carry, Costco
or Shoreline Central Market)*

1. Preheat the oven to 375F°. Whisk together the custard ingredients including the mustard if you choose to use it. Set aside the custard while you prep the remaining ingredients.
2. Line a sheet pan with foil or parchment paper and lay out the tart shells. I can usually get all 32 on one sheet. If you cannot, use another sheet pan or another flat baking pan if you have it. Otherwise, you may need to do them in batches.
3. Because you have recipes for four fillings I do eight of each flavor, but feel free to do what turns your crank.
4. For the grape and goat cheese, put several halves of roasted grape into each of the eight tart shells, then top with ½ oz of crumbled goat cheese, about a teaspoon's worth.
5. For the bacon jam and gorgonzola, place about a tablespoon of the jam in the tart shell and top with ½ oz of the crumbled gorgonzola, about a teaspoon's worth.
6. For the mushroom/pear, put about a tablespoon of the mushroom/pear mixture into the tart shell and top with ½ oz of the shredded gruyere or Swiss cheese.
7. For the smoked cheddar–chicken andouille, place about a tablespoon of the cooked, crumbled sausage into the tart shell and top with ½ oz of shredded smoked cheddar and a pinch of the green onions on each.
8. Re-whisk the custard and pour it into a vessel that make it easy to pour. I use a large liquid measuring cup with a spout, but you can use whatever you have. Carefully pour about an ounce of custard over each tart.
9. Bake on the middle rack for about 12 minutes. Turn the pan once 180° for even baking and continue to bake for another 12–15 minutes until the custard is set (not loose or jiggly) and the tarts are nicely browned. I usually give them a little tap with my finger, but you can use a toothpick to test for doneness. It should come out clean. Remove from the oven and let them cool for about 5 minutes. You can pop them out of the tins or leave them in the tins for transport.



Rosemary Roasted Red Grapes

INGREDIENTS

1 lb. seedless red grapes, off the stem, washed and dried (cut in half if using for mini tarts)

2 tsp fresh rosemary, chopped

1 T olive oil

½ tsp kosher salt

¼ tsp black pepper

1. Preheat oven to 450°.
2. Line a baking sheet with parchment paper or foil.
3. Carefully toss the grapes with olive oil, salt, pepper and small amount of chopped rosemary. Roast for 10 minutes.

These are terrific with roast poultry or pork. Sometimes I'll toss a wee bit of grain mustard with them for more depth.

Simple Bacon Jam

INGREDIENTS

1 lb. thick cut bacon, best quality you can afford

2 large sweet onions, halved and cross chopped into ½" pieces

2 cloves garlic, crushed and chopped

½ cup brown sugar, packed

½ cup strong brewed coffee

½ cup water

1 T balsamic vinegar

1. Cut the bacon into half-inch slices and add to a large frying pan. Don't worry if the bacon pieces stick together, they will come apart as they cook. Cook over medium-high heat for about 10 minutes, stirring frequently until the bacon is cooked but still quite chewy. A few crispy bits are ok.
2. Using a slotted spoon, remove the bacon from the pan and set aside on paper towels to drain. Pour out all but 1 tablespoon of the bacon drippings and reserve for another use.
3. Add the onions and garlic to the pan and cook for about 8–10 minutes, then reduce the heat to low. Add in the brown sugar and stir well to distribute it. Continue to cook until the onions have caramelized, about 20 minutes. Add the coffee, ½ cup of water and the reserved bacon. Now increase the heat to medium and continue to cook, stirring about every five minutes, until the onions are thick and jam-like, about 30 minutes.
4. Remove from heat and stir through the balsamic. Taste for seasoning and salt if necessary.
5. Use immediately or refrigerate for up to a week. Bring back to room temperature before serving. There will be little spots of white fat when you take it out of the fridge. These will melt back into bacony goodness as the jam warms.

Simple Roasted Mushrooms

INGREDIENTS

2 lbs. button or cremini mushrooms, washed, trimmed, and quartered

¼ cup extra-virgin olive oil

Kosher salt and freshly ground black pepper

8–12 sprigs thyme or rosemary

2 T chopped parsley, chives, tarragon, or other fresh herbs

WITH THE ADDITION OF PEARS

2 semi-ripe medium pears or your choosing. I like D'Anjou or Bartlett, halved, cored with a spoon or melon baller, then diced.

1 T olive oil

1. Adjust oven rack to center position and preheat oven to 375°F. Toss mushrooms with olive oil and season with salt and pepper. Transfer to a foil-lined rimmed baking sheet and spread into an even layer. Spread thyme or rosemary sprigs on top of mushrooms. Transfer to oven and roast until mushrooms release liquid, about 15 minutes. Carefully drain liquid into a separate container and reserve for another use (it's a great vegan seasoning sauce). If adding pears, toss the diced pears and olive oil together.
2. Toss the pears in with the mushrooms and return mushrooms to oven and continue roasting until browned but still tender, about 30 minutes longer. Discard thyme or rosemary. Transfer to a bowl and toss with parsley, chives, or tarragon. Serve immediately.