

August Meet the Chef with Kathleen Morton owner of Doorway Gourmet

## First Course

*Crostini Prosciutto, avocado, Manchego cheese with Prima's Tuscan Herb EVOO and Citrus Habanero EVOO*

Serves 8

French bread cut into 1 inch thick diagonal slices

Prima's Tuscan EVOO

2 avocados

1/4 lb thinly sliced prosciutto

1/4 lb Manchego cheese- sliced thin

salt and pepper

Directions: Spread **Tuscan EVOO** on bread( use small pastry brush)  
Bake for 15 minutes. Mash avocados until soft, add salt and pepper to taste. Spread bread with avocado, add a slice of prosciutto, add a slice of manchego. Drizzle with **Prima's Citrus habanero**

## Second Course

*Grilled Asparagus & Onions with Prima's Fig Balsamic and Blue Cheese*

Serves 12

2 1/2 lb asparagus( about 2 large bunches), trimmed

8 Tbs. Prima's Tuscan EVOO

1 tsp. salt

pepper

1 large sweet onion(vildalia), cut into 1/2 inch disks and threaded onto metal skewers

2 Tbs. **Prima's Fig Balsamic**

2 tsp. chopped fresh thyme

3 oz. good quality blue cheese, crumbled (3/4 cup)

1/3 cup thinly sliced dried Black Mission Figs (small)

1/4 cup pine nuts, toasted

Put the asparagus on a rimmed baking sheet, drizzle with 2 Tbs. of the Tuscan oil, and season with 1/2 tsp. of the salt and a few generous grinds of black pepper. Turn to coat. Grill the asparagus(covered na gas grill) until they have a nice grill marks, about 4 minutes. Turn and continue cooking until tender and browned, about 4 more minutes; transfer to a large platter. Reduce the heat on the gas grill to medium low or let the charcoal burn down a bit.

On a rimmed baking sheet, coat the onions with 2 Tbs. of the Tuscan oil, the remaining 1/2 tsp. salt, and several grinds of pepper. Grill, covered, until tender and browned, 8 to 10 minutes per side. Return the onions to the baking sheet. In a small bowl, whisk together the remaining 1/4 cup Tuscan oil, the Fig balsamic, and thyme. Toss the asparagus with about half the vinaigrette and then arrange neatly on the platter. Scatter the onions over the asparagus and drizzle with the remaining vinaigrette. Sprinkle with blue cheese, figs, and pine nuts, and serve. This can sit at room temp for an hour.

### Third Course

serves 4

#### *Sautéed Shrimp with Arugula and Tomatoes - served with orrecchetti pasta*

1 Tbl + 1 tsp **Prima Olive Meyer lemon EVOO**  
1 cup cherry tomatoes  
1 clove garlic, minced  
1 lb large shrimp, peeled and deveined  
4 oz. baby arugula  
salt and pepper  
1 Tbl. lemon juice

In a large skillet, heat Meyer Lemon EVOO over medium heat. Add tomatoes and cook, stirring often, until they blister, about 2 minutes. add garlic and cook until fragrant, 30seconds. Add shrimp and cook, stirring often, about 4 minutes. Add arugula, season with salt and pepper, and toss until wilted, 1 minute. Add lemon juice and toss.

#### Chilled Strawberry Soup with Toasted Pound Cake Croutons

16 oz. fresh strawberries  
2 cups half and half  
1 1/4 cups sour cream  
3/4 cup powdered sugar  
2 tablespoons **Prima's Lemon White Balsamic**  
1 loaf pound cake, cubed

Preparation: Process strawberries in a food processor until smooth, stopping to scrape down sides as needed; pour into a large bowl. Whisk in half and half and remaining ingredients. Cover and chill for 2 hours min. Stir just before serving.

Pour into glasses and top with croutons.