

Valentine's Day Recipes

Heart Quesadillas

Ingredients:

Flour tortillas

Shredded cheese

Heart-shaped cookie cutter



Directions:

Use a large heart cookie cutter to create heart-shaped tortillas. Sprinkle cheese on one tortilla. Put a second heart tortilla on top. Cook over medium heat for 1-2 minutes on each side. Serve with salsa.

Roasted Potato Hearts

Ingredients:

6 large potatoes (about 2 pounds)

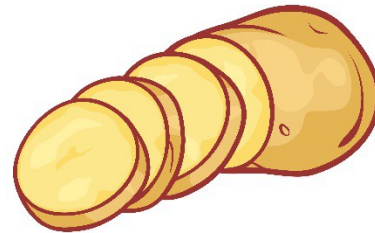
¼ cup olive oil

1 to 2 teaspoons kosher salt

Ground pepper

2 teaspoons caraway seeds

½ teaspoon paprika



Directions:

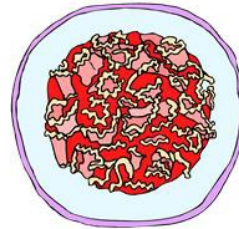
Preheat oven to 400° F. Spray baking sheet with non-stick spray. Fill a pot with 2 quarts of water, add 1 tablespoon salt, bring to boil, and reduce heat to gentle simmer. In the meantime, peel and slice potatoes, and using a small metal cookie cutter, cut out as many hearts as you can. Cook potatoes in water for 3 minutes, then drain potatoes and let cool slightly. Combine all the ingredients for the marinade: olive oil, salt, caraway seed, pepper, paprika.

Pour marinade over potatoes, stir and let sit for 5 minutes. Spread marinated potatoes evenly onto the baking sheet. Roast them for 20-25 minutes, carefully turning about halfway through cooking. Broil potatoes for additional 5 minutes.

Bow Ties with Sausage, Tomatoes, and Cream

Ingredients:

2 tablespoons olive oil
1 pound sweet Italian sausage, crumbled
½ teaspoon dried red pepper flakes
½ cup diced onions
3 cloves garlic, minced
1 (28-ounce) can diced Italian plum tomatoes, drained
1 ½ cups whipping cream
½ teaspoon salt
12 ounces bow tie pasta
3 tablespoons minced fresh parsley
Grated parmesan cheese



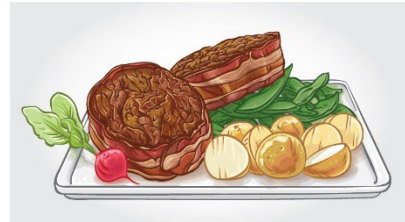
Directions:

Heat oil in heavy large skillet over medium heat. Add sausage and pepper flakes. Cook until sausage is no longer pink, stirring often. Add onion and garlic to skillet and cook until onion is tender. Add tomatoes, cream, and salt. Simmer until mixture thickens slightly, about 4 minutes. Cook pasta and add to sauce. Sprinkle with parsley and parmesan.

Filet Mignon

Ingredients:

4 tablespoons butter, divided
2 tablespoons olive oil, divided
16 ounces mushrooms, thickly sliced
½ medium yellow onion, finely diced
4 medium garlic cloves, minced
1 tablespoon chopped fresh thyme
4 (6-ounce) filet mignon steaks
½ cup Merlot
1 ½ cups low sodium beef broth
½ cup heavy whipping cream
Salt and Pepper to taste



Directions:

Place a large heavy-bottomed pan over medium-high heat and melt 2 tablespoons butter and 1 tablespoon oil. Add mushrooms and cook 5 minutes until soft. Stir in onion and cook another 3 minutes. Press in garlic cloves and then season with ¼ teaspoon salt, ¼ teaspoon pepper, and thyme. Cook another 2 minutes, stirring constantly until garlic is fragrant, and then transfer mushroom mixture to a plate. Wipe the skillet clean with a wet paper towel. Pat steaks dry with a paper towel and season all over with salt and pepper.

Place the same pan over medium-high heat and add 2 tablespoons butter and 1 tablespoon oil. Add seasoned steaks to skillet and sauté, turning over once with tongs, about 3-5 min per side for medium-rare. Use tongs to transfer steaks to the plate with mushrooms.

Add ½ cup Merlot and boil until reduced by half (3 minutes), scraping the bottom with a spatula to deglaze the pan. Add 1 ½ cups broth and boil until about ⅔ cup liquid remains (5-6 minutes). Add ½ cup cream and boil until sauce thickens slightly (2 minutes). Return mushrooms and steak to the pan and heat until warmed through (1 – 2 minutes). Plate the steak and spoon generous amounts of mushroom sauce over the top.

Conversation Heart Pretzel

Ingredients:

Pretzels
Rolo candies
Conversation hearts
Wax paper



Directions:

Pre-heat the oven to 250° F. Line cookie sheet with wax paper. Add pretzels and place a Rolo candy on each one. Bake for 2-3 minutes until softened. Remove from oven and gently press a conversation heart on top of the candy. Let them cool before serving.

Hot Chocolate

Ingredients:

1 tablespoon cocoa powder
2 tablespoons sugar
2 tablespoons water
1 cup milk
A bit of vanilla



Directions:

Combine cocoa, sugar, and water in a small saucepan. Heat on low heat, stirring occasionally. After about 1 - 2 minutes, add milk and vanilla. Stir to combine.

Mozzarella-Filled Hearts

Ingredients:

Flour for dusting cutting board
1 refrigerated pie crust, thawed
¼" thick slices mozzarella cheese
1 egg white
1-2 tablespoons freshly grated Parmesan cheese
1 (12-ounce) jar roasted red peppers, drained and patted dry
1 teaspoon minced roasted garlic
2 ounces chopped, roasted, and salted almonds
1 tablespoon chopped, flat leaf Italian parsley
½ teaspoon freshly squeezed lemon juice
3 tablespoons freshly grated Parmesan cheese
2 tablespoons Extra Virgin Olive Oil
Salt and pepper, to taste



Directions:

Unroll pie crust onto a large cutting board. Cut 24 hearts using a heart cookie cutter, re-rolling dough as needed. Cut 12 hearts using a smaller heart cutter out of the mozzarella cheese slices. Brush egg white over 1 dough heart, place a mozzarella cheese heart in the center, top it with a second dough heart, press the edges of the dough together. Repeat. Crimp edges of hearts with a fork. Brush tops with egg white. Place on a parchment-paper-lined baking sheet. Sprinkle Parmesan cheese over the tops of each heart. Freeze hearts for 15-20 minutes. Meanwhile, preheat oven to 400° F and make pesto.

Puree roasted red pepper, roasted garlic, roasted almonds, parsley, lemon juice, and 3 tablespoons of parmesan cheese in a food processor, keeping puree somewhat chunky. Add oil and puree just to incorporate the oil. Season with salt and pepper, to taste. Pour into a small serving bowl. Remove the hearts from the freezer and bake for 8-12 minutes until golden brown.

Cinnamon Knots

Ingredients:

2 packages (¼-ounce each) active dry yeast
½ cup warm water
½ cup warm 2% milk
½ cup butter, softened
½ cup sugar
2 eggs, lightly beaten
1 teaspoon salt
4½ to 5 cups all-purpose flour



Topping:

2 cups sugar
2 tablespoons ground cinnamon
¾ cup butter, melted

Directions:

In a large bowl, dissolve yeast in water. Let stand for 5 minutes. Add the milk, butter, sugar, eggs, and salt. Beat until smooth. Stir in enough remaining flour to form a stiff dough.

Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1½ hours.

Punch dough down; divide into three portions. Cover two with plastic wrap. Shape one portion into 12 balls. Roll each ball into an 8" rope. Combine sugar and cinnamon. Dip rope into melted butter, then coat with cinnamon-sugar. Tie into a knot. Tuck and pinch ends under and place on ungreased baking sheets. Repeat with remaining dough. Cover and let rise until doubled, about 30 minutes. Bake at 375° F for 12-14 minutes or until golden brown.

Strawberry Sangria

Ingredients:

1 (750 ml) bottle dry white wine
½ cup strawberry schnapps
¼ cup sugar
1 cup sliced fresh strawberries
Ice
Whole Strawberries



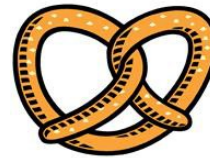
Directions:

Stir wine, schnapps, and sugar together in a 2-quart pitcher until sugar dissolves. Add sliced strawberries and chill 1 to 4 hours. Serve over ice, and garnish with whole strawberries.

Heart-Shaped Soft Pretzels

Ingredients:

Frozen dinner rolls, thawed but still cold
Melted butter
Coarse salt



Directions:

Roll each roll into a 12" rope. Fold rope in half. Pinch loose ends together to form the pointed bottom of the heart. Bring folded end together and twist 2-3 times. Place it between the 2 sides to form the heart.

Brush with melted butter. Cover with plastic wrap and let rise 20-30 minutes. Remove wrap and bake at 350° F for 10-15 minutes. Remove from oven and cool slightly. Brush again with butter and sprinkle with coarse salt.

Bacon and Lettuce Stuffed Tomatoes

Ingredients:

20 cherry tomatoes
10 slices bacon, fried crisp and crumbled
½ cup lettuce, finely chopped
3 tablespoons mayonnaise
Salt and pepper



Directions:

Cut the top off the tomatoes and scoop out the seeds and pulp. Salt the inside of the tomato and put upside down on a paper towel to drain. Combine the bacon, lettuce, and mayo; season with salt and pepper. Fill the tomatoes before serving.

Pistachio-Goat Cheese Bites

Ingredients:

½ cup shelled, salted pistachios
6 ounces goat cheese, softened
2 ounces cream cheese, at room temperature



Directions:

Toast nuts in small skillet over medium heat until fragrant, about 3 minutes; chop finely. Combine goat cheese and cream cheese in a medium bowl. Drop mixture by heaping teaspoons onto a parchment-lined baking sheet; refrigerate 15 minutes. Roll into balls and then roll in chopped nuts. Refrigerate, tightly covered, up to 1 day.

Red Velvet Cake Balls

Ingredients:

- 1 box red velvet cake mix (bake as directed on box for 13" X 9" cake)
- 1 (16-ounce) can cream cheese frosting
- 1 package chocolate bark (milk or white chocolate)
- Wax paper



Directions:

After cake is cooked and cooled completely, crumble into large bowl. Mix thoroughly with 1 can cream cheese frosting. Roll mixture into quarter size balls and lay on cookie sheet. Chill for several hours. Following directions on package, melt chocolate in microwave oven. Use spoon to dip and roll balls in chocolate. Lay on wax paper until firm.

Chocolate-Dipped Fruit

Ingredients:

- 4 ounces semisweet chocolate, finely chopped
- 2 teaspoons vegetable oil
- 6 ounces white chocolate, finely chopped
- 2 pints strawberries, with stems
- Finely chopped almonds, for garnish



Directions:

Line a baking sheet with foil. In a small heatproof bowl, set over hot water and melt the semisweet chocolate with 1 teaspoon oil. In another small heatproof bowl, set over hot water and melt the white chocolate with the remaining 1 teaspoon oil. Leave both bowls over the hot water. Pick up 1 piece of fruit at a time and dip it into the melted dark or white chocolate. Coat about half of each fruit. Sprinkle with nuts and place the fruit on baking sheet. Refrigerate.

Pink Zebra Cookies

Ingredients:

½ cup granulated sugar
½ cup brown sugar
½ cup peanut butter
¼ cup shortening
¼ cup butter, softened
2 tablespoons milk
1 egg
1 ¼ cups all-purpose flour
¾ teaspoon baking soda
½ teaspoon baking powder Red food coloring
Pink sugar
Hershey Hugs



Directions:

Preheat oven to 375° F. Cream together the butter, shortening, and peanut butter. Mix in sugars, egg, and milk. Add the remaining ingredients, except pink sugar. Roll the dough into 1 ½" - 2" balls and roll in pink sugar. Place on an ungreased cookie sheet at least 3" apart. Bake between 9-10 minutes. After the cookies are finished baking, immediately place a Hershey Hug in the middle of the cookie, pressing it down about ½ way. Let cool.

Valentine's Day Eggs in a Basket

Ingredients:

Two slices of bread
Cheese
Butter
Egg



Directions:

Assemble the sandwich and butter one side of the bread. Separate the egg white and yolk into two bowls. Place the sandwich, butter side down, in a pan over medium heat. Cook until golden brown, then remove.

Butter the uncooked side of the sandwich. Using a cookie cutter or a sharp knife, cut out the center. Lower the heat slightly, then return both pieces of the sandwich to the pan, uncooked-side-down. Add just enough egg white to fill the bottom of the empty sandwich center, then carefully slip the egg yolk into the center.

Cover the pan and let everything cook for a couple minutes, checking regularly after one minute. Once the egg appears to be cooked, immediately remove the sandwich.

Valentine Popcorn

Ingredients:

Popped popcorn

M&Ms

Pink and red sprinkles

$\frac{3}{4}$ cup each, melted candy melts, red and white



Directions:

Spread the popcorn out on a cookie sheet lined with wax paper. Melt the candy according to package directions. Drizzle candy melts from a spoon over popcorn. Add sprinkles next and then the M&Ms. Place the popcorn in the fridge to chill for about 20 minutes.