



## Champagne and Fruit Float

12 oz fresh fruit (melon, berries, apples, oranges and kiwi), cut  
4 oz coconut sorbet  
2 sprigs mint  
Juice of ½ lemon  
½ oz simple syrup  
Champagne

Place the fresh fruit into a glass—a mason jar or champagne glass, depending on the occasion—and top with sorbet. In a cocktail tumbler, muddle the mint and add the lemon juice, simple syrup and champagne. Shake to combine. Pour over the fruit and sorbet and serve immediately.

## Mustard-Rubbed Pork Chops

2 12-oz bone-in pork chops, one inch thick  
¼ cup whole grain mustard  
¼ cup honey  
2 tbsp dark beer  
2 tbsp salt  
1 tbsp smoked paprika  
2 tsp chili powder  
¼ tsp cayenne powder  
1 tsp black pepper, ground fine  
1 tsp onion powder  
1 tsp garlic powder  
1 tsp dry thyme  
3 tbsp oil

Preheat the oven to 400 degrees.

In a small bowl, mix together the mustard, honey, beer, salt, smoked paprika, chili powder, cayenne powder, pepper, onion powder, garlic powder and thyme. Blend well until smooth.

Allow the pork chops to come to room temperature. Liberally rub the seasoned mustard mixture on both chops. Allow them to rest at room temperature for 30 minutes.

Bring a large sauté pan to medium-high heat with the oil. Once hot, sear both chops for two minutes per side or until golden brown. Place the seared chops in the oven for 22-25 minutes.



### Saffron Potatoes

2 pounds red potatoes  
6 oz butter  
8 oz heavy cream  
2 tsp sugar  
2 tbsp salt  
2 tsp black pepper  
10-15 strands of saffron

Boil the potatoes until tender. Add the butter, cream, sugar, salt, pepper and saffron to a small pot and bring to a boil. Once it boils, remove from heat immediately and allow it to cool for three to five minutes. Drain the potatoes, and pour the buttermilk mixture over them. Mash the potatoes into the desired consistency. Serve immediately.

# Crab Cake

1 pound jumbo lump crab meat  
¼ cup mayonnaise  
¼ cup rough-ground potato chips  
2 tsp Dijon mustard  
1 egg  
¼ tsp cayenne powder  
1 tbsp chopped chives  
⅓ cup red and yellow  
bell peppers, minced  
1½ tsp salt  
½ tsp garlic powder  
Juice of 1 lemon  
Blended oil

Mix all the ingredients together well, being sure not to crush the lump crab meat. Form the mixture into six large patties. Dust with flour and place them in the cooler for 10 minutes.

Bring the pan to medium heat with one-half inch of blended oil. Once hot, place the crab cakes in the pan two at a time and cook for three minutes per side. Serve immediately.

## Mixed Pepper Salad

½ yellow, green and red  
bell pepper, sliced thin  
¼ red onion, sliced thin  
1 clove garlic, minced  
3 tbsp extra virgin olive oil  
2 leaves fresh basil, chopped  
1 stem of fresh thyme,  
de-stemmed and chopped  
1 tsp salt  
½ tsp pepper  
½ tsp chili powder  
Juice of 1 lemon  
1 tsp mayonnaise

Blend together the garlic, oil, basil, thyme, salt, pepper, chili powder, lemon juice and mayonnaise until smooth. Pour the mixture over the sliced peppers and onions and toss to coat. Serve as a topping to chicken, crab cakes or white fish. ■

*Photography by Tracy Toler*

