



[FOOD]

Holiday BRUNCH



Recipes from Chef Anton Vokel of Palace Café and Catering, Sunnyvale

BLOODY MARY

- 1 large lime wedge
- Coarse salt, for garnish
- 1 1/2 ounces high quality vodka
- 4 ounces tomato juice
- Dash celery salt
- Dash freshly ground cracked pepper
- 8 good shakes Worcestershire sauce
- 1/8 teaspoon horseradish
- 1 to 2 good dashes good hot sauce
- Pimento stuffed green olive, for garnish
- Spicy pickled asparagus, for garnish
- Pickled green bean, for garnish

Take a glass and run the lime wedge around the rim to dampen.

Dip top of the rim into coarse salt to completely go around the rim.

Add first 7 ingredients together in the glass, squeeze the lime wedge into the glass and mix all together.

Add the green olive on a toothpick, the pickled asparagus spear and pickled green bean, for garnish and enjoy.

EARLY GIRL TOMATOES STUFFED WITH EGGS

Makes 10

- 10 each Early Girl tomatoes
- 4 each large eggs
- 2 ounces shredded white cheddar cheese
- 20 each olive batons



Prepare tomatoes by cutting 1/8 inch of the bottom off to create a stable base then use a sharp melon baller to cut and clean a nice pocket out for the eggs. Season the inside of tomato with salt and pepper.

In a non-stick skillet with low heat, scramble eggs and finish with cheese, reserve and let cool, then spoon into tomatoes filling completely and creating a small dome of egg.

When ready to serve, place tomatoes on a small baking sheet and pop into a 325 degree oven for 10-12 minutes. Remove and top with chive batons and serve immediately.



MINI FRENCH-TOAST STICKS

Makes 10 sticks

Preparation:

8 ounces pure maple syrup

Powdered sugar (in dredge)

Fill 10 shot glasses with 3/4 oz. syrup and place on small baking sheet (when ready to serve, warm in 250 degree oven for 1-2 min.)

10 pieces Pain de Mie with crust removed and cut in 1"x1"x4" sticks

Batter

3 large eggs

1/2 cup cream

1 cup whole milk

3 tablespoons sugar

2 tablespoons triple sec

1 teaspoon vanilla extract

3 tablespoons APF or Wondra flour

Pinch of sea salt

Combine all wet ingredients in blender or food processor and then add all dry ingredients and blend till smooth. Transfer mixture to a shallow mixing bowl.

Dip 3-5 sticks at a time in prepared batter and carefully place in preheated (and oil-filled) pan, turning as they become golden and removing as they finish rotation.

Cooking can be done in two ways:

- 1 Cook in a table top mini fryer (perfect for parties)
- 2 Or shallow-fry in a cast iron or similar pan.

Fry in corn oil at a temperature of 350 degrees.

Place sticks in warmed shot glasses and dust with powdered sugar. Serve immediately!

MINI YOGURT & GRANOLA PARFAITS WITH FRESH BERRIES

Makes 10

10 stemless 5-ounce martini glasses

32 ounces Greek yogurt with 3 tablespoons honey folded in

1 pint 1/4 cut strawberries

1 pint blackberries or raspberries

10 ounces granola

Lay out glasses, starting left to right add about 1-1/2 ounces or 2 tablespoons of yogurt.

Lay sliced strawberries inside glass, add 1/2 of the blackberries or raspberries.

Top with another layer of yogurt then 1 ounce of granola for final layer.

Add remaining berries to garnish and serve. ☺



Chef Anton Vokel

Since 1998, Chef Vokel has been cooking and leading kitchens in the Sierra and the San Francisco Bay Area. At Palace Cafe & Catering his appreciation of great flavor and desire to put the client first makes him a perfect fit. As a chef, he strives to make the experience of eating a memorable one, whether in a daily corporate setting, intimate dining occasion, or large-scale event celebration.

Palace Café and Catering

Palace Café and Catering has mastered a critical trio of excellent food, superior service, and creative presentation earning us a steady and loyal following of both corporate and private clients. At Palace Cafe and Catering, the menus are inspired by the fresh seasonality of California cuisine featuring bold and adventurous flavors from around the globe. www.palacecafe.net