

DORIS & ED'S

Classic & Contemporary
Seafood Oasis

Jim Filip, Proprietor

348 Shore Drive
Highlands
NJ 07732

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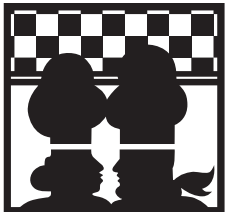
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2008 RECIPES

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BLACK BASS OVER CREAMY POLENTA WITH A MUSHROOM CRAB SAUTÉ

Serves 4

Polenta

- 1 Qt. + 1 Cup Half & Half
- 2 Cups Chicken Stock
- 1 Tsp. Red Pepper Flakes
- 1 Tsp. Garlic Chopped
- 1 Tbsp. Kosher Salt
- 10 Rounds of Fresh Pepper
- 1 Tbsp. Extra Virgin Olive Oil
- 1 Cup Corn Meal
- 1/2 Tbsp. Sweet Butter
- 1 1/2 Cups Pecorino Cheese

For the Polenta:

1. Combine first seven ingredients in a heavy bottom sauce pan. Bring to a boil.
2. While simmering slowly, whisk in the corn meal. Bring back to a boil whisking constantly.
3. Turn down to a low simmer and cook out for 15 minutes, whisking frequently.
4. Take off the heat, stir in butter and cheese until fully incorporated and keep warm for service.

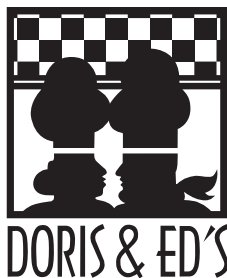
Bass

- 4 6 to 8 Oz. Filets of Black Bass (skin on)
- 4 Tbsp. Butter
- 4-5 Tbsp. of Blended Oil
- 1/2 Cup Wondra Flour for dredging
- Salt and Pepper

For the Bass:

1. Place a paper towel on the bass (skin side) to absorb any extra moisture. Repeat until dry.
2. Score skin 3 times with a sharp knife.
3. Heat a large sauté pan, to high heat.
4. Add some blended oil to pan. Season fish.

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5. Dredge just the skin side in Wondra Flour.
6. Place the bass in the hot oil skin side down. Press the filets down with a spatula or another pan.
7. Turn heat to medium. Add a tablespoon of butter and swirl around the pan.
8. Cook fish until golden brown, and then turn fish over to finish.
9. Keep warm and repeat for the rest of the fish.

Mushrooms

2 Tbsp. Butter

1 Tbsp. of Blended Oil

1 Lb. of Shitake Mushrooms, stems removed & sliced (or other type if preferred)

1 Lb. Jumbo Lump Crab Meat, cleaned (lobster meat or king crab meat if preferred)

Salt and Pepper

For Garnish: Maché or mixed fresh herbs

For the Mushrooms:

1. Heat a medium size sauté pan to high heat. Then add some oil.
2. Let oil heats till it smokes, then add mushrooms and stir to cook and caramelize.
3. Add the crab meat and some butter. Season with salt and pepper.
4. Heat until crab is hot.
5. Place polenta in the center of a serving bowl. Then place crab and mushroom around. Place fish on top of the polenta and garnish with Maché or mixed fresh herbs.

Preparation Time: 30 Minutes

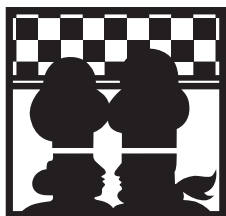
Cook Time: 20 Minutes

RECOMMENDED WINE

Londer 2004 Gewürztraminer, California

Cakebread 2006 Sauvignon Blanc, California

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CRISP TUNA NORI ROLL WITH WASABI VINAIGRETTE

Serves 4

For the Vinaigrette:

- 1 Shallot diced
- 1 Tsp. Dijon Mustard
- 1¹/₂ Tbsp. Cilantro chopped
- 1 Tbsp. Fresh Ginger grated
- 1¹/₂ Tbsp. Wasabi
- 1/4 Cup Rice Wine Vinegar
- 3 Tbsp. Soy Sauce (low sodium)
- 1 Cup Peanut Oil

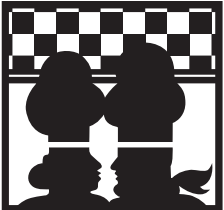
1. Place all ingredients in a food processor except the oil and pulse two or three times to mix together.
2. With machine running add the peanut oil in a slow stream until combined.
3. Place in a container, cover until ready to plate.

For the Tuna Roll:

- 1 Bamboo Sushi Mat
- 4 2¹/₂ to 3 oz. pieces of Tuna cut 2¹/₂" to 3" long by 1" in diameter
- 4 Nori Wrappers (cut to size) one half of a 8" by 8" sheet
- 8 or more pieces of Fresh Spinach
- 1 Egg
- 1/2 Cup Milk
- 1/2 Cup Flour
- 2 Cups Panko Bread Crumbs
- 1 Fry Daddy at 350° or enough oil to fry in a deep sauce pan
- Salt & Pepper

1. Season tuna with salt and pepper. Place nori wrapper on bamboo mat.
2. Wrap the tuna in spinach and place on nori wrap. Moisten end of the wrapper with water and tightly wrap up tuna.
3. Repeat for all the rolls.
4. Mix egg and milk together with a fork. If you think it is too thin, mix in some flour to thicken.
5. Place tuna rolls in the flour to coat, then in egg wash, then in bread crumbs.

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6. Fry at 350° for one minute for rare.
7. Ladle sauce down on the serving plate. Slice roll into 4-5 pieces and place on top of the sauce.
8. Garnish with a little cilantro and fine julienne carrots.

Preparation Time: 30 Minutes

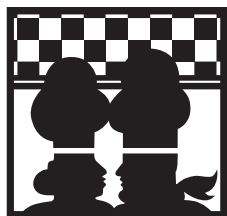
Cook Time: 1 Minute

RECOMMENDED WINE

Mer Soleil 2006, No Wood Chardonnay, California

W H Smith 2006, Sonoma Coast, Pinot Noir, California

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April 2008

PAN SEARED JUMBO SCALLOP WITH FRESH HERB SALAD ON ENGLISH PEA PURÉE

Serves 4

2 Lbs. Large Scallops, side mussel removed
2 Cups Fresh Herbs (Fresh Picked Tarragon, Chervil, Flat Leaf Parsley)
1/4 Cup Fine Julienne Carrots, on mandolin
2 Cups Fresh Peas (or Frozen)
1 to 2 Cups Chicken Stock
2 Tbsp. Fresh Mint
1-2 Tsp. Extra Virgin Olive Oil (for salad)
Canola Oil for sautéing scallops
Kosher Salt
Fresh Pepper
2 Tbsp. Heavy Cream

For the Pea Purée:

1. Blanch peas for 3 minutes in 1¹/₂ cups chicken stock until bright green.
2. Add mint and puree in blender.
3. Add cream, then salt & pepper to taste. Check consistency, it should be able to pour and spread easily on the plate (*add more chicken stock if needed*).
4. Chill in ice bath until ready to use.

For the Scallops:

1. Heat a medium size sauté pan to high heat. Pat scallops dry and season both sides with salt & pepper.
2. Add some oil to coat bottom of pan, heat until very hot. Turn down to medium heat, add scallops one at a time (*don't over crowd the pan*).
3. Cook 2 minutes on each side until golden brown. Place scallops on side dish and keep warm. Repeat until scallops are all cooked.
4. Heat pea purée, then spread the heated purée on the face of the serving plate.
5. Mix herbs and carrots with extra virgin olive oil, salt & pepper and place in the center of each dish. Place scallops around and serve.

Preparation Time: 45 Minutes

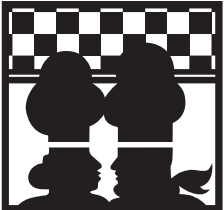
Cook Time: 15 Minutes

RECOMMENDED WINE

Rombauer 2006 Carneros, Chardonnay, California

Olivier LeFlaive 2005 AC, Puligny Montrachet, France

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PAN ROASTED ATLANTIC HALIBUT OVER ANSON MILLS GRITS WITH SPRING RAMPS, GRILLED SHIITAKE MUSHROOMS & A PINOT NOIR REDUCTION

Serves 4

1 Bottle Oregon Pinot Noir
1 Tbsp. Honey
3 Cups Chicken Stock
1 Cup Stone Ground Grits
1/2 to 1 Cup Heavy Cream
1 Lb. Spring Ramps
1/2 Lb. Smoked Bacon
8 Shiitake Mushrooms, Medium to Large Caps stems removed
1 Shallot minced
3-4 Tbsp. Extra Virgin Olive Oil to coat
4 6-8 Ounce Filets of Halibut
Olive Oil for Sautéing
1/2 Cup Wondra Flour
Salt & Fresh Pepper

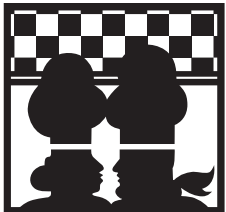
For the Reduction:

1. Pour one half of the bottle of wine into a sauce pan and bring to a boil, then turn down to a low simmer.
2. Add 1 tablespoon of honey and stir in. Add more honey if you think the wine tastes bitter.
3. Reduce to syrup, about to one third of what you started with. It should coat the back of a spoon.
4. You want to be able to drizzle this freely over the plate when at room temperature, so if too thick, add a little more wine.

Grits:

1. Bring chicken stock to a boil in a heavy bottom sauce pot. Slowly whisk in grits, keep whisking for about 4-5 minutes.
2. Turn heat to low and cover. Stir every 5 minutes. Cook for 20 minutes then add cream and cook for another 5 minutes.
3. Season with salt & pepper. Keep warm in a water bath until ready to serve.

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Spring Ramps:

1. Clean, trim, wash ramps, and let dry in a colander. Dice and cook bacon until crisp. Pull bacon out and place on a paper towel, save the bacon fat.
2. Separate the bulbs from the leaves and cook the bulbs in a little bacon fat and water until they are tender.
3. Chop the leaves and then add them to the pan wilting them in the bacon fat.
4. Finally crumble in some bacon, continue cooking until the ramps are tender and the liquid is absorbed.
5. Season with salt & pepper, let cool till service

Shiitake Caps:

1. Place mushroom caps in a bowl. Drizzle with extra virgin olive oil, shallots and salt & pepper.
2. Place on a grill pan or grill on high heat for 2-3 minutes a side and remove to cool until ready to serve.

Halibut:

1. Heat a medium sauté pan to medium high heat.
2. Season fish with salt & pepper. Then dredge in flour.
3. Add oil to the pan, place fish skin side up and cook until golden brown, then flip and finish in a 400° oven for about 5 to 7 minutes.
4. While the fish are in the oven warm up the ramps and mushrooms.
5. For service place a spoonful of grits in the center of the plate. Then drizzle the plate with the wine syrup. Place fish on the grits then the caps on the fish then the ramps on top and serve.

Preparation Time: 2 Hours 30 Minutes

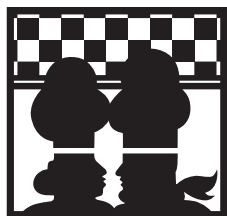
Cook Time 15 Minutes

RECOMMENDED WINE

2006 Mer Soleil Santa Lucia Highlands, No Wood, Chardonnay, California

2005 Soter, Beacon Hill, Pinot Noir, Oregon

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June 2008

GRILLED SWORDFISH WITH SPINACH, SUN-DRIED TOMATOES & GOAT CHEESE STUFFING

Serves 4

4 oz. Goat Cheese, room temperature	4 oz. Green Peas blanched
2 oz. Sun-Dried Tomatoes, reconstituted	3 oz. Extra Virgin Olive Oil
6 oz. Spinach, large stems removed	4 6-8oz Swordfish Steaks, cut in half
½ oz Basil chopped	Salt & Pepper
6 Baby Squash blanched and split	

For the Stuffing:

1. Blanch spinach in boiling water or steam for 2 minutes. Chill with cold water and drain dry. Chop spinach.
2. Dice reconstituted tomatoes and place in a mixing bowl with the spinach and goat cheese.
3. Add chopped basil, salt & fresh pepper. Mix to combine and keep room temperature until ready to serve.

For the Swordfish:

1. Heat gas grill to high heat. Brush swordfish steaks with extra virgin olive oil. Season with salt & fresh pepper.
2. Grill until just cooked through about 4 minutes per side. While swordfish is still on the grill, heat up the stuffing in oven or sauce pan.
3. Reheat the blanched Squash & Green Peas in salted water, then drain.
4. When swordfish is done, place 1/2 of portion in center of dinner plate, cover with stuffing, then top with other 1/2.
5. Surround with 3 pieces of Squash and 1/4 of the Peas.
6. Drizzle the vegetables with extra virgin olive oil.

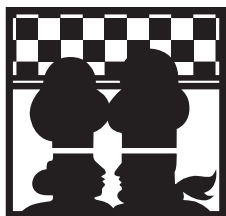
Preparation Time: 1 Hour

Cook Time: 15 Minutes

RECOMMENDED WINE

2005 Brewer Clifton, Seasmoke Vineyard, Chardonnay, California
2006 Auteur, Hyland Vineyard, Pinot Noir, Oregon

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July 2008

BEET CARPACCIO SALAD WITH GOAT CHEESE, ARUGULA AND ROASTED WALNUTS

Serves 4

4 oz. Arugula, washed and dried
8 oz. Red Beet
¼ Cup Red Wine Vinegar
4 oz. Goat Cheese
2-3 oz. Toasted Walnuts
Kosher Salt
6 Tbsp. Extra Virgin Olive Oil
Fresh Pepper

1. Roast walnuts on a cookie sheet in a 350° oven for 8-10 minutes. Let cool.
2. Using food handlers gloves peel beet. Slice beet paper thin on a mandolin and place in a bowl with red wine vinegar and a pinch of kosher salt.
3. Mix to coat and let the beets sit for 5 minutes or until the slices soften up and become flexible.
4. Place six slices of beets down on serving plate over lapping a little.
5. Lightly toss arugula with extra virgin olive oil, a pinch of salt and place in the center of the plate on top of the beets.
6. Top with crumbled goat cheese and garnish with roasted walnuts.
7. Finish with a drizzle of extra virgin olive oil and fresh ground pepper. Repeat for all plates.

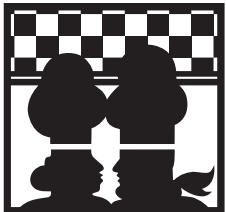
Preparation Time: 20 Minutes

Cook Time: 10 Minutes

RECOMMENDED WINE

2005 Amavi, Cabernet Sauvignon, Walla Walla Valley, Washington
2005 Whitehall Lane, Merlot, California

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PAN ROASTED MAHI MAHI WITH ROASTED TOMATO-CORN RAGOUT AND LEMON-LIME BUTTER SAUCE

Serves 4

3 Ears of Corn
Olive Oil
Salt
Fresh Pepper
1½ to 2 lbs. Plum Tomatoes
8 Cloves Garlic sliced
4 Shallots sliced
2 oz. Basil, 3/4 of it chopped, reserve rest as leaves for garnish
¾ lb Butter cold, cut into 1" cubes
Zest of ½ a Lime and juice
Zest of ½ a Lemon and juice
Cayenne Pepper
4 6-8oz. Mahi Mahi Filets

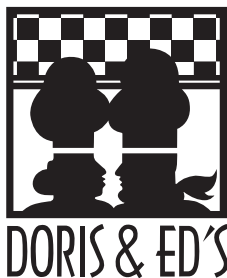
For the Corn:

1. Season corn in husk with olive oil, salt and pepper. Roast in a 350° oven for 30 to 40 minutes. Take out and cool.
2. Shuck corn and cut off the cob and reserve.

For the Tomatoes:

1. Cut core off the tomatoes and slice in half lengthwise. Place in a bowl with sliced garlic and sliced shallots. Season with salt, pepper and olive oil toss to coat.
2. Place on a sheet pan and roast in a 375° oven for 20-30 minutes till softened and lightly caramelized.
3. Take out to cool. When cool pull skins off the tomatoes and discard.
4. Roughly chop and place in a bowl, check seasoning.
5. Add corn to the tomatoes. Add chopped basil. Toss and season with salt, pepper and extra virgin olive oil. Reserve until ready to serve.

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For the Butter Sauce:

1. In a sauce pan put enough water in to cover the bottom. Bring to a boil and slowly whisk in cold butter. While still on medium heat until all incorporated.
2. Take off heat, add lemon and lime juice to taste, salt and a pinch of cayenne pepper.
3. Then add zest to taste and keep warm until ready to serve.

For the Mahi Mahi:

1. Season fish on both sides with salt and pepper. Heat sauté pan to high heat then add olive oil and turn down to medium heat.
2. Add fish skin side up and cook for about 2 minutes until golden brown.
3. Turn over and finish in a 400° oven for 5-7 minutes depending on the thickness.
4. Warm up corn & tomato ragout, place butter sauce on the plate. Place ragout in the center of the plate, place fish on top and garnish with reserved basil leaves.

Preparation Time: 1½ Hours

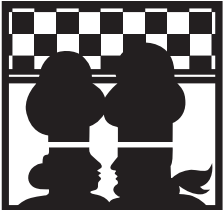
Cook Time: 15 Minutes

RECOMMENDED WINE

2006 King Estate Pinot Gris, Oregon

2006 Fulcrum, Anderson Valley Pinot Noir, California

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SAUTÉED SOFT SHELL CRABS ON A BLACK BEAN CAKE WITH JERSEY FRESH CORN, TOMATOES & CILANTRO

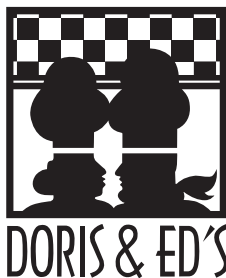
Serves 4

For the Bean Cakes

1 lb. Black Beans (soak in water over night)
6 Cups Chicken Stock
3 Cloves Garlic
½ Small Onion diced
1 to 2 Tbsp. Chili Powder
1 to 2 Tbsp. Cumin
1 to 2 Tsp. Chipotle
2 Tbsp. Cilantro chopped
2 Tbsp. Butter softened
Salt & Fresh Pepper

1. Add 6 cups chicken stock to the drained and rinsed beans. Then add garlic, onion, 1 tablespoon of chili powder, 1 tablespoon of cumin and 1 teaspoon chipotle. Simmer gently with lid tilted until soft about 1½ hours.
2. Drain any excess liquid and place in Cuisinart and purée. Add cilantro, salt, pepper and pulse.
3. Taste for seasoning. You may have to add more chili powder, cumin and chipotle to your taste.
4. Let stand until cool enough to handle. Take a #10 ice cream scoop and portion out four cakes on a baking tray and flatten just a little. Then top with a little salt and butter, and set aside until ready to serve.

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For the Corn and Tomatoes

1 pint Jersey Fresh Red Cherry Tomatoes
1 pint Jersey Fresh Yellow Cherry Tomatoes
2 oz. Fresh Cilantro
3 Ears Jersey Fresh White Corn
4 oz. Extra Virgin Olive Oil
Salt & Fresh Pepper

1. Heat oven to 350°. Place corn on a baking sheet, drizzle with oil, salt and pepper. Bake for 40 minutes. Remove and cool.
2. While corn is roasting cut tomatoes in half and place in stainless bowl. Pick cilantro leaves and add to bowl.
3. Shuck corn and cut off the cob. Then add to tomatoes and season with extra virgin olive oil, salt & pepper, set aside until ready to serve.

For the Crabs

8 Soft Shell Crabs cleaned
8 Tbsp. Canola Oil for sautéing
1 Cup Wondra Flour
Salt & Fresh Pepper

1. Heat 2 large sauté pans to high heat. Then add oil and turn to medium heat.
2. Season crabs with salt & pepper. Then dredge in flour and place in sauté pan, top shell down first. Cook to a crisp golden brown then turn.
3. Place black beans and crabs in a 375° oven for 3-5 minutes.
4. Place bean cakes in the center of round serving plates. Spoon tomatoes around each cake. Place crabs on top of the bean cakes and serve.

Preparation Time: 1½ Hours

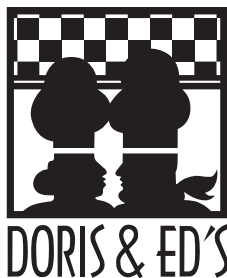
Cook Time: 15 Minutes

RECOMMENDED WINE

2007 Cloudy Bay Sauvignon Blanc New Zealand

2006 Pride Viognier California

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KING CRAB RAVIOLIS WITH ROASTED RED PEPPER CREAM

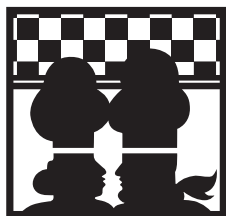
Serves 4

For the Raviolis:

½ Cup Ricotta Salata Cheese, shredded
1 ½ lb. King Crab Meat, picked for cartilage then chopped
2 Tbsp. Mayonnaise
1 Tbsp. Lea & Perrine's Worcestershire Sauce
2 Dashes Tabasco
2 Tbsp. Dijon Mustard
1 Bunch Scallions sliced
½ Cup Shiitake Mushrooms, diced and sautéed
1 Cup Onions, diced and sautéed
1 Cup Bread Crumbs, fine ground
2 Pkgs. Dumpling Wrappers
1 Egg
1-2 Tbsp. Water
Salt & Freshly Ground Pepper
3 Tbsp. Canola Oil for Sautéing
Bunch Chervil for garnish

1. Sauté onions and mushrooms in canola oil until onions are translucent. Set aside to cool.
2. In a stainless bowl, combine mayonnaise, worcestershire, Tabasco and mustard. Then fold in scallions, the cooked onions and mushrooms, cheese, and King Crab.
3. Fold in bread crumbs to firm up the mix. Season with salt & pepper to taste.
4. Place one wrapper down and put a large tablespoon of filling in the center.
5. Whisk egg and 2 tablespoons water together. Brush the outer rim of the wrapper with egg wash, then place another wrapper on top. Seal with fingers or press with a fork.
6. Place on a baking sheet dusted with cornstarch to prevent sticking and refrigerate.
7. Repeat until filling is done. This will make more than you need for four. Freeze the extra for another meal.

The fish isn't just fresh. It's wild.



DORIS & ED'S

Classic & Contemporary
Seafood Oasis

Jim Filip, Proprietor

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October 2008

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For the Red Pepper Sauce:

2 Large Red Bell Peppers, roasted and cleaned

½ Cup Onions diced

2 Cloves Garlic

1 Cup Chicken Stock

1 Cup Heavy Cream

Salt and Pepper

3 Tbsp. Canola Oil

Extra Virgin Olive Oil for garnish

1. In a sauce pan sauté onions and garlic until lightly caramelized. Add peppers and cook for 3 minutes. Then add chicken stock and simmer for 5 minutes.
2. Purée in blender or with hand blender. If sauce seems too thin, return to pan and continue to reduce. Then add cream and season with salt and pepper. Keep sauce warm for service.
3. Cook raviolis in slow simmering water for about 3 minutes and drain.
4. Place sauce on serving plate and top with raviolis. Garnish with fresh chervil and a drizzle of extra virgin olive oil.
5. Use 2 to 3 raviolis for appetizers, use more for dinner.

Preparation Time: 2 Hours

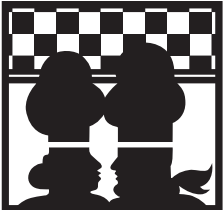
Cook Time: 5 Minutes

RECOMMENDED WINE

2006 Mer Soleil, Santa Lucia Highlands, California No Wood

2006 Merry Edwards, Sauvignon Blanc, California

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November 2008

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SESAME COATED YELLOW FIN TUNA ON ASIAN SLAW WITH A SOY, GINGER, & GARLIC SAUCE

Serves 4

For the Sauce:

- 2 Cups Chicken Stock or Vegetable Stock
- 1 Cup Low Sodium Soy
- 1 Tbsp. Fresh Ginger (grated)
- 1 Tsp. Garlic (chopped)
- 1 ½ Tsp. Sesame Oil
- 2 Tbsp. Cornstarch
- 1 Tbsp. Water
- 1 Tbsp. Soy

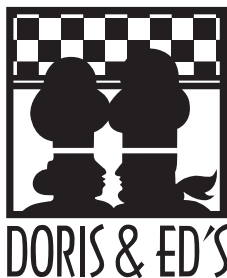
1. Place chicken stock, soy, ginger, garlic, and sesame oil in a stock pot and bring to a boil. Then simmer for 2 minutes.
2. Mix cornstarch, water and soy. Whisk in half the cornstarch mixture and bring to a boil.
3. Check the thickness and add more if necessary. Strain the sauce and keep warm until service.

For the Asian Slaw:

- 1 Small Head Bok Choy (julienne)
- 1 Medium Carrot (julienne on mandolin)
- 1 Red Pepper (julienne)
- ¼ lb. Snow Peas (julienne)

1. Toss together and chill until service.

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For the Slaw Vinaigrette:

- 1 Shallot (minced)
- 1 ½ Tbsp. Cilantro (chopped)
- ¼ Cup Rice Wine Vinegar
- 1 Tbsp. Ginger (grated)
- 3 Tbsp. Low Sodium Soy
- ½ Cup Peanut Oil

1. Place rice wine vinegar in a stainless bowl, add soy then whisk in peanut oil. Whisk in shallots, cilantro and ginger until combined.
2. Keep at room temperature for service.

For the Tuna:

- 4 1-inch thick 8oz. Tuna Steaks
- 4 Scallions (sliced)
- 1 oz. White Sesame Seeds
- 1 oz. Black Sesame Seeds
- 4 Tbsp. Canola Oil (for searing)

1. Season tuna with salt & pepper. Then coat both sides with sesame seeds.
2. Heat a large sauté pan to medium high heat. Add some oil and let it get hot.
3. Place tuna in pan and turn heat down to medium. Cook for 1-2 minutes on each side until medium rare or medium.
4. Place sauce down on serving plate. Mix vegetables with the slaw vinaigrette and place on center of the plate.
5. Place seared tuna on top and garnish with scallions around the plate.
6. This may be used for appetizers or entrée. You may also slice the tuna and fan it out for presentation.

Preparation Time: 1 Hour

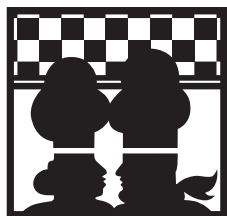
Cook Time: 15 Minutes

RECOMMENDED WINE

2005 Stonestreet Upper Barn Chardonnay, Sonoma, California

2006 Anthill Farms, Tia Maria Vineyard Pinot Noir, Sonoma, California

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December 2008

ARBORIO RICE PUDDING WITH CARAMELIZED APPLES AND RUM RAISINS

Serves 4

For the Rice:

1 Tsp. Butter	2 ½ Cups Milk
½ Cup Arborio Rice	½ Vanilla Bean Split
1 Cup Heavy Cream	½ Cups Sugar

1. In a heavy bottom sauce pan sauté butter and rice until lightly brown. Then add heavy cream, milk and vanilla bean.
2. Bring to a boil. Then turn down to simmer for 20-25 minutes. Stir occasionally so it does not stick to bottom of pan.
3. Stir in sugar and cool.

For the Raisins:

2/3 Cup Water	1/3 Cup Dark Rum
2/3 Cup Sugar	1 ½ Cup Raisins

1. Place water, sugar and rum in a sauce pot. Bring to a boil for 3 minutes.
2. Add raisins and simmer for 5 minutes or until slightly syrupy.

For the Apples:

1 Granny Smith Apple (<i>peeled, quartered and sliced 1/4" thick</i>)	1 Tbsp. Butter
1 Tsp. Canola Oil	2 Tbsp. Cinnamon Sugar (<i>2 Tbsp. sugar and 1 Tbsp. Cinnamon</i>)

1. Bring a sauté pan up to medium high heat. Add canola oil and apple slices, sauté until lightly caramelized.
2. Add cinnamon sugar and butter. Sauté until well coated and butter has melted, and then cool.
3. Place rice pudding in serving bowls and garnish with apples and raisins. You can serve this warm or chilled.

Preparation Time: 1 Hour

Cook Time: 20-25 Minutes

RECOMMENDED WINE

Madeira, Blandy's Malmsey 15 Year Old

Tawny Port, Graham's 20 Year Old

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