

FCBA ANNUAL SEMINAR COOKING DEMO WITH SECRETARY, KRISTA WITANOWSKI

Hi all,

Looking forward to walking you through this yummy (vegetarian friendly) brunch recipe and boozy brunch cocktail (detailed below). If you want to cook along with me, be sure to get the ingredients in advance and have them ready to go on your kitchen counter before we begin. A few tips for this recipe, you will need a 9-inch circular baking dish/pie pan (example pictured below), a sharp knife for chopping, a cheese grater, and prep bowls to put your different ingredients. This recipe requires a bit of chopping, so we will have fun together learning knife skills or you can chop in advance of the demo.

By chance, if you are allergic to any of the ingredients, please contact me and I will work with you to come up with a replacement. Bon appétit! Chef Krista



Mushroom, Spinach, Gruyère Cheese Crustless Quiche

Ingredient Checklist

2 tablespoons extra-virgin olive oil

8 ounces sliced fresh mixed wild mushrooms such as cremini, shiitake, button and/or oyster mushrooms

1 ½ cups thinly sliced sweet onion

1 tablespoon thinly sliced garlic

5 ounces fresh baby spinach (about 8 cups), coarsely chopped

6 large eggs

¼ cup whole milk

¼ cup half-and-half

1 tablespoon Dijon mustard

1 tablespoon fresh thyme leaves, plus more for garnish

¼ teaspoon salt

¼ teaspoon ground pepper

1 ½ cups shredded Gruyère cheese

Directions:

● **Step 1**

- Preheat oven to 375 degrees F. Coat a 9-inch pie pan with cooking spray; set aside.

● **Step 2**

- Heat oil in a large nonstick skillet over medium-high heat; swirl to coat the pan. Add mushrooms; cook, stirring occasionally, until browned and tender, about 8 minutes. Add onion and garlic; cook, stirring often, until softened and tender, about 5 minutes. Add spinach; cook, tossing constantly, until wilted, 1 to 2 minutes. Remove from heat.

● **Step 3**

- Whisk eggs, milk, half-and-half, mustard, thyme, salt and pepper in a medium bowl. Fold in the mushroom mixture and cheese. Spoon into the prepared pie pan. Bake until set and golden brown, about 30 minutes. Let stand for 10 minutes; slice. Garnish with thyme and serve.



Moscow Mule Mimosa

Ingredient Checklist

Orange juice

1 bottle Crabbies Ginger Beer I used the Spiced Orange flavor (**Sold at Total Wine**)

Champagne or sparkling wine

Limes and orange slices

Directions:

1. Pour orange juice 1/3 of the way up a champagne glass. Top with another 1/3 of the Crabbies Ginger Beer and then top with champagne or sparkling wine. Garnish with limes and orange slices.
2. Enjoy!