

Shopping List for SURF & TURF

- 16oz Ribeye Steak & Jumbo Sea Scallop
- Potatoes Au Gratin & Bacon Wrapped Asparagus
 - Lavender infused Creme Brulee
(Creme Brulee takes about 40-50 minutes to bake and then a few hours/overnight in the fridge to "set up")

Almost all the ingredients were purchased at Aldi Cost approx. \$22 per person

INGREDIENTS:

- Asparagus
- Baby bella mushrooms (whole or sliced, for steak garnish)
- 1 head of garlic
- New potatoes
- Several slices of bacon
- 2 ribeyes (1" thickness)
- Scallops
- LongHorn steak seasoning (not sold at Aldi) or seasoning substitute
- Cooking sherry wine for mushrooms
- 1 stick butter
- 1 bag of shredded gouda cheese (Aldi Emporium Selection brand)
- 1 bag of swiss and gruyere cheese (Aldi Emporium Selection brand)
- 8 eggs
- Heavy whipping cream
- Half & Half
- 1 cup granulated sugar
- Dried culinary lavender (not sold at Aldi, can be purchased on Amazon, this step can be skipped and still have delicious Creme Brulee)

WHAT WE WILL BE USING:

- Large cast iron skillet (steaks)
- Medium saucepan (Creme Brulee)
- Medium sized skillet (scallops)
- Several ramekins (Creme Brulee & potatoes au gratin)
- Mandolin (to slice the potatoes, can use knife)
- Baking pan with sides
- A few knives
- Cutting board
- Large bowl
- Sieve
- Kitchen torch (or blow torch from garage:) used to caramelize sugar on the dessert, or you can use your oven broiler

COOKING WITH
BOB &
ALISON