

# Cooking with Bob & Alison

## Step by Step Instructions

### **CREME BRULEE:**

The mixing and baking part of this should be completed several hours before you plan to eat it!

- Boil a pot of water (about 8 cups). This will be for a bath when it's time to bake the creme brulee.
- Preheat the oven to 300 degrees.
- Separate 8 egg yolks into a bowl.
- Add ½ c. of sugar and whisk together for 90 sec.
- In a small pot on the stove, steam half and half and heavy whipping cream.
- Add vanilla to steamed cream.
- Slowly combine cream mixture with the bowl of yolks and sugar.
- Carefully pour boiling water into a 9x13 pan. Place 2-4 ramekins into the pan of water.
- Ladle the cream mixture into each of the ramekins, filling them almost to the top.
- Bake for 60-90 min. Take out and let cool for 30 min.
- Cool ramekins in the fridge for at least 4 hours.

### **WHEN YOU ARE READY TO EAT:**

- Sprinkle the top of each creme brulee cup with sugar.
- Use a kitchen torch to caramelize the sugar or the oven broiler on high. Times will vary based on the oven but check every minute.
- Enjoy!

### **POTATOES AU GRATIN:**

- Preheat oven to 350 degrees.
- Wash and thinly slice 4-5 gold or russet potatoes.
- Put the slices into a bowl of cold water to wash off the starch.
- Dry the slices with a paper towel.
- Mix 1 bag of Gruyere and Swiss cheese and 1 bag of Gouda cheese together in a bowl.
- Use ramekins or a small casserole dish and layer a few slices of potatoes, a sprinkle of cheese, salt and pepper, and a tablespoon of heavy cream. Continue layering until each ramekin is full and top with diced shallots and garlic.
- Place ramekins on a pan, cover loosely with foil, and bake at 350 degrees for 1 hour and 20 min. Then uncover and bake at 425 degrees for 5 min. Or until tops are browned.

### **STEAKS:**

- Allow steaks to come to room temperature.
- Trim most of the fat off of your steaks, but leave a little bit for flavoring.
- Season your steaks to your liking, we use Longhorn Steak Seasoning.
- Heat your skillet on high heat until it is smoking, then add 2 T. of oil.
- Sear each side of your steak (don't forget the edges) for about 4 min each for a medium rare temperature.
- Add garlic and butter when you flip the steaks, and spoon butter over both sides.
- Remove steaks to a plate and tent with foil while they rest.

### **MUSHROOMS:**

- Using the same skillet from the steaks, add chopped mushrooms and butter to the skillet and stir until all mushrooms are coated.
- Season with salt and pepper.
- When mushrooms are tender, add a cup of sherry to the pan to deglaze it.
- Allow mushrooms to simmer until you are ready to eat.

### **SCALLOPS:**

- Thaw scallops and dry them.
- Remove the foot, and season with salt and pepper.
- Heat pan, add oil and heat it until shimmering.
- Sear 2-3 min. Per side. Add butter when you flip the scallops.
- Remove from heat when golden.

### **ASPARAGUS:**

- Wash asparagus and trim ends off.
- Chop 3 slices of bacon and saute in skillet until crispy.
- Add the asparagus and a tablespoon of minced garlic to the pan of bacon and saute until tender (about 5 min).