



Phyllo Wrapped Asparagus

6 asparagus spears, stems peeled

Freshly ground pepper

6 sheets of phyllo dough

3 tablespoons unsalted butter, melted

1/2 cup freshly grated Parmesan cheese

Directions

- In a saucepan of boiling salted water, blanch the asparagus until crisp-tender, about 2 minutes. Refresh under cold water and pat very dry with paper towels.
- Season the asparagus spears with pepper.
- Lay 1 sheet of the phyllo on a work surface with the short end directly in front of you. Brush it with butter and sprinkle with 1 tablespoon of the Parmesan cheese. Set a wrapped asparagus on the short end of the phyllo and roll it up snugly. Brush the roll with butter, dust it lightly with more Parmesan and set it on a baking sheet. Repeat with the remaining ingredients, arranging the rolls at least 2 inches apart on the sheet.
- Preheat the oven to 400°. Bake the rolls on the top shelf of the oven for 10 to 12 minutes, or until golden brown and crisp. Let the rolls cool slightly before slicing them at an angle into bite-size pieces.

Baked Artichoke hearts

2 eggs

1/2 cup milk

1 (15 ounce) can artichoke hearts, drained and cut in halves

1 1/2 cups seasoned dry bread crumbs

6 oz cream cheese

1/4 cup grated Parmesan cheese for topping

Preheat your oven to 350 degrees F (175 degrees C).

In a small bowl, whisk together eggs and milk. Place seasoned bread crumbs in a separate bowl. Place some cream cheese in artichoke halves, Dip artichoke hearts in the egg mixture, and then roll in bread crumbs until they are fully covered.

Bake the Artichokes for 8-10 minutes, until deep golden brown. Place on a serving tray and sprinkle with Parmesan cheese.

Torta (Chef Robert's gourmet take on fast food Mexican Pizza – and his answer to the 7 layer dip you see at most parties)

- 4 flour tortillas (10 inches)
- 2 tablespoons canola oil
- 1 large onion, diced
- 1 jalapeno chile, minced (remove seeds and ribs for less heat)
- 2 garlic cloves, minced
- 1/2 teaspoon ground cumin
- Coarse salt and freshly ground pepper
- 2 cans (15 ounces each) black beans, drained and rinsed
- 12 ounces beer, or 1 1/2 cups water
- 1 package (10 ounces) frozen corn
- 4 scallions, thinly sliced, plus more for garnish
- 8 ounces cheddar cheese, shredded (2 1/2 cups)

Preheat oven to 400 degrees. With a paring knife, trim tortillas to fit a 9-inch spring form pan. Use the bottom of the pan as a guide. Set aside.

Heat oil in a large skillet over medium heat. Add onion, jalapeno, garlic, and cumin; season with salt and pepper. Cook, stirring occasionally, until softened, 5 to 7 minutes.

Add beans and beer, and bring to a boil. Reduce heat to medium; simmer until liquid has almost evaporated, 8 to 10 minutes. Stir in corn and scallions, and remove from heat. Taste and adjust for seasoning.

Fit a trimmed tortilla in bottom of spring form pan; layer with 1/4 of the beans and 1/2 cup of cheese. Repeat three times, using 1 cup cheese on top layer. Bake until cheese melts, 20 to 25 minutes. Remove side of pan; sprinkle pie with scallions. To serve, slice into wedges.

Pigs Bites

- All-purpose flour, for surface
- 2 sheets puff pastry (about 1 pound), preferably all-butter
- Honey Dijon mustard
- 18 fully cooked sausages (each about 5 inches long), such as frankfurters, Andouille, or chicken sausages
- 1 large egg, beaten
- Poppy seeds, for sprinkling (optional)
- Flaky sea salt, for sprinkling (optional)
- Mustards, such as brown or whole-grain, for serving (optional)

On a lightly floured work surface, roll each pastry sheet out into a 12-inch square, then cut into 4-inch squares. Lightly brush lower half of each square with mustard, center a sausage on mustard-coated edge, and brush top inch with egg. Roll sausages in pastry, pressing seams to tightly seal. Brush tops with egg, then sprinkle with poppy seeds or flaky salt. Cut each at an angle into thirds. Freeze pigs Bites, uncovered, on a parchment-lined baking sheet until firm.

Preheat oven to 400 degrees. Place frozen pigs in 1 inch apart on parchment-lined baking sheets. Bake until pastry is puffed and golden brown, about 25 minutes. Serve warm with mustards.

