



Valentine Dinner For Two

Put together a romantic dinner for you and your significant other with a beautiful stay-in meal. Create the ambiance of an expensive five star restaurant or just have a delicious meal in your sweat pants.

Caprese Salad for My Sweetie

A simple cherry tomato can easily be transformed into a heart shape. Here is the Youtube link to show how easy it can be done.

<https://www.youtube.com/watch?v=xMoxCIL7e9Q>

Cheesecake Stuffed Chocolate Dipped Strawberries

Ingredients

1 pint strawberry	1 tablespoon powdered sugar
1 (12 ounce) bag chocolate chips	1 tablespoon milk
8 ounces cream cheese	sliced almonds (optional)

Directions

Wash the strawberries -dry off the strawberries individually with paper towels.

Slice the bottom point off the strawberry, so that it can stand up straight. Next, pluck the stem off. Scoop out the top to make room for the cheesecake. Melt chocolate in microwave 30 seconds at a time. Line a cookie sheet (that will fit in your freezer) with waxed paper. Dip the bottom half of each strawberry into the melted chocolate and place on the lined pan. Place it in the freezer for about 5 minutes or until the chocolate has hardened. While the chocolate is cooling, make the cheesecake filling. In a small bowl, beat together the cream cheese, powdered sugar and milk, until smooth. If it seems too thick, add a splash more milk. Spoon the cheesecake mixture into a piping bag with a star tip. If you don't have a piping bag, scoop it into a large Ziploc bag and snip off the corner.

Remove the strawberries from the freezer and pipe in the cheesecake filling. Top with a slivered almond and serve or refrigerate until ready to serve.

Tomato Soup with Heart Shaped Grilled Cheese

This is the "stay at home in sweats" meal that still keeps the romance in Valentine's Day. Make (or open a can) tomato soup. While the soup is heating up, make your favorite grilled cheese sandwich. When the grilled cheese is done, use a cookie cutter to cut out one large or several small hearts and "float" them on the top of your bowls of soup. Here is my quick and easy Cream of Tomato Soup that will stop you from running for the can opener.

Cream of Tomato Soup

Ingredients

2 (15-ounce) can, chicken or veg broth	Coarse salt and black pepper
1 (28-ounce) can concentrated crushed tomatoes	20 leaves fresh basil, cut into chiffonade, for garnish
1 cup heavy cream	

Directions

Combine broth and tomatoes in a medium saucepan over moderate heat. When soup bubbles, stir in heavy cream and reduce heat to low. Season with a little salt and pepper and simmer gently 15 minutes, stirring occasionally. With an immersion blender, puree soup. Serve bowls of soup with basil chiffonade and floating soup toppers (grilled cheese hearts).

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