

Happy Valentine's Day



Salmon Salad with Glazed Walnuts

- 2 salmon fillets (4 oz. each)
- 6 tbsp. reduced-fat balsamic vinaigrette, divided
- 1/8 teaspoon pepper
- 4 cups spring mix salad greens
- 1/4 cup glazed walnuts
- 2 tbsp. crumbled blue cheese

Directions

1. Brush salmon with 2 tbsp. vinaigrette; sprinkle with pepper. On a greased grill rack, cook salmon, covered, over medium heat or broil 4 in. from heat just until fish begins to flake easily with a fork, 3-4 min. on each side.
2. In a bowl, toss salad greens with remaining vinaigrette. Divide between two plates; sprinkle with walnuts and cheese. Top with salmon.

<https://www.tasteofhome.com/recipes/salmon-salad-with-glazed-walnuts/>

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Envelope Napkin

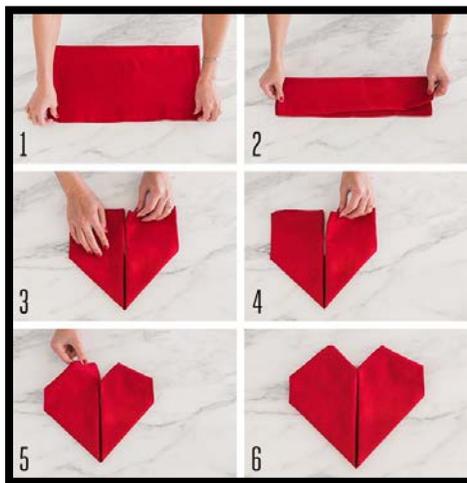


- You can include a little note and/or top off with a flower or a chocolate heart.

Click on the link for directions.

<https://www.bing.com/videos/search?q=envelope+napkin+folding+instructions&qvt=envelope+napkin+folding+instructions&view=detail&mid=4CE73D19F584F7462D354CE73D19F584F7462D35&&FORM=VRD GAR>

Heart Napkin



This one is a see and do example.

<https://www.bing.com/images/search?view=detailV2&id=8A9120EC10D79A741150BAE0AD2809A920813F57&thid=OIP.v3OrbPLcyX2zLUOeZq3fWAHaHi&mediaurl=https%3A%2F%2Fpinimg.com%2F736x%2Fbe%2F76%2F05%2Fbe760558c1ce8aa734540e2783b95362--heart-envelope-napkin-folding.jpg&exph=611&expw=600&q=envelope+napkin+folded+images&selectedindex=18&qvt=envelope+napkin+folded+images&ajaxhist=0&vt=0&eim=1,2,6>



Semisweet Chocolate Mousse

- 1/4 cup semisweet chocolate chips
- 1 tablespoon water
- 1 large egg yolk, lightly beaten
- 1-1/2 teaspoons vanilla extract
- 1/2 cup heavy whipping cream
- 1 tablespoon sugar
- Whipped cream and raspberries, optional

Directions

1. In a small saucepan, melt chocolate chips with water; stir until smooth. Stir a small amount of hot chocolate mixture into egg yolk; return all to the pan, stirring constantly. Cook and stir for 2 min. or until slightly thickened. Remove from the heat; stir in vanilla. Cool, stirring several times.
2. In a small bowl, beat whipping cream until it begins to thicken. Add sugar; beat until soft peaks form. Fold in cooled chocolate mixture. Cover and refrigerate at least 2 hours. Garnish with whipped cream and raspberries if desired. Serves 2.

<https://www.tasteofhome.com/recipes/semisweet-chocolate-mousse/>





Strawberry Chocolate Truffles

4 milk chocolate candy bars (7 oz. each), halved
1 cup heavy whipping cream
1/4 cup strawberry spreadable fruit
1-1/2 teaspoons vanilla extract
1-1/4 cups chopped almonds, toasted

Directions

1. Place chocolate in a food processor; cover and process until chopped. In a small saucepan, bring cream just to a boil. Pour over chocolate; cover and process until smooth. Stir in spreadable fruit and vanilla until combined. Transfer to a small bowl; cool to room temperature, stirring occasionally. Refrigerate until firm, about 3 hours.
2. Shape into 1-in. balls. Roll in almonds. Makes 3-1/2 dozen.

<https://www.tasteofhome.com/recipes/strawberry-chocolate-truffles/>



Bacon-Wrapped Pesto Pork Tenderloin

10 bacon strips
1 pork tenderloin (1 pound)
1/4 teaspoon pepper
1/3 cup prepared pesto
1 cup shredded Italian cheese blend
1 cup fresh baby spinach



Directions

1. Preheat oven to 425°. Arrange bacon strips lengthwise in a foil-lined 15x10x1-in. pan, overlapping slightly.
2. Cut tenderloin lengthwise through the center to within 1/2 in. of bottom. Open tenderloin flat; cover with plastic wrap. Pound with a meat mallet to 1/2-in. thickness. Remove plastic; place tenderloin on center of bacon, perpendicular to strips.
3. Sprinkle pepper over pork. Spread with pesto; layer with cheese and spinach. Close tenderloin; wrap with bacon, overlapping ends. Tie with kitchen string at 3-in. intervals. Secure ends with toothpicks.
4. In a 12-in. skillet, brown roast on all sides, about 8 min. Return to baking pan; roast in oven until a thermometer inserted in pork reads 145°, 17-20 mins. Remove string and toothpicks; let stand 5 min. before slicing. Serves 4.

<https://www.tasteofhome.com/recipes/bacon-wrapped-pesto-pork-tenderloin/>



Fontina Asparagus Tart

1 lb. fresh asparagus, trimmed
1 sheet frozen puff pastry, thawed
2 cups shredded fontina cheese
1 teaspoon grated lemon zest
2 tablespoons lemon juice
1 tablespoon olive oil
1/4 teaspoon salt
1/4 teaspoon pepper

Directions

1. Preheat oven to 400°. In a large skillet, bring 1 in. of water to a boil; add asparagus. Cook, covered, until crisp-tender, 3-5 minutes. Drain and pat dry.
2. On a lightly floured surface, roll pastry sheet into a 16x12-in. rectangle. Transfer to a parchment-lined large baking sheet. Bake until golden brown, about 10 minutes.
3. Sprinkle 1-1/2 cups cheese over pastry to within 1/2-in. of edges. Place asparagus over top; sprinkle with remaining cheese. Mix remaining ingredients; drizzle over top. Bake until cheese melts, 10-15 min. Serve warm.

<https://www.tasteofhome.com/recipes/fontina-asparagus-tart/>

