

CHORIZO

(Serves 5 people; approximately 3 ounces per serving.)

1 pound ground pork
1 teaspoon of minced garlic
¼ teaspoon salt
1 tablespoon cider vinegar
1 tablespoon white wine
½ teaspoon black pepper
½ teaspoon ground cinnamon
¼ teaspoon ground cloves
1 tablespoon dried oregano
½ teaspoon sugar
1 tablespoon chili powder

1. Mix all ingredients by hand in bowl.
2. Pan fry and break up until brown.

SMOKED GARLIC HOLLANDAISE

(Serves 3-4 at about ¼ cup per serving.)

5 cloves of smoked garlic
2 egg yolks
½ teaspoon of Worcestershire sauce
1 teaspoon Tabasco sauce
Dash of cayenne pepper
2 sticks (1/2 pound) of butter (boiling)
Salt to taste

1. Mix all ingredients in Robo-Coupe except butter and blend.
2. Heat butter on stovetop. Make sure to stir often to avoid boiling.
3. Slowly add butter to the mix. Stir often to avoid burning.
4. Thin out with hot water if needed, to reach a silky consistency.

These recipes are adapted from recipes at Avenues Bistro.