



February 2009

After a welcoming aperitif, Freelance Chef T. K. Clifford prepared an amuse-bouche of Bruschetta with Sundried Tomato Tapenade, Fontina Cheese and Brunoise of Pancetta. The aroma of the pancetta sizzling in the skillet was almost as delicious as the Bruschetta itself! This was followed by Smoked Pears with Blue Cheese on Mixed Greens with Champagne Vinaigrette.

Next the seared, marinated pork tenderloin was served nestled on a bed of Southwestern Smoked Gouda Spoon Bread! This was certainly another fiesta of flavor in the mouth! This spoon bread was made with blue cornmeal, sausage and dried Pasilla chiles, yet retained its characteristic lightness!

Dianne and her fortunate friends came away with wonderful recipes and entertaining ideas, thanks to Chef T. K. Clifford.







