

## **Tomato, Mozzarella and Basil Bruschetta**

1 (32-ounce) can whole tomatoes, drained  
¼ cup Tartufata  
1 cup fresh basil leaves, washed and spun dry (garnishment)  
4 Tbsp extra-virgin olive oil  
6 cloves garlic, roasted and chopped  
Kosher salt and freshly ground black pepper – season to taste  
2 large French baguettes, sliced 1-inch thick (about 36 slices)  
1 ½ pounds fresh mozzarella cheese, sliced ¼-inch thick  
1 lb prawns grilled and cut in quarters

Preheat oven to 375 degrees.

Cut tomatoes into a chunky chop and add all ingredients together. On a baking sheet, line up baguette slices. Toast in oven for about 3 minutes or until light golden brown. Lay a piece of mozzarella cheese on top. Place bread back in oven and melt cheese slightly, about 45 seconds. Remove from oven and spread one tablespoon of the tomato mixture on each piece. Place bruchetta on a decorative platter and garnish with the basil leaves.

## **Mango Citrus Dressing**

18 oz carton Fage Greek yogurt  
1 8oz carton sour cream  
juice and zest of 2 oranges  
juice of one lime and one lemon  
½ jar mango “Perfect Puree”  
¼ cup orange olive oil  
Whip all together and pour over salad or fruit just before serving.

## **Hot Potato Casserole**

2 lbs boiled potatoes  
fresh onion slices  
cooked leeks – 1 bunch sliced and sautéed (hold some for garnishing)  
4 Tbsp butter  
6 Tbsp flour  
2 cups milk  
½ cup white wine  
½ lb English cheddar – grated and mixed with other cheeses & lightly floured  
½ lb Edam & Gruyere – grated and mixed with other cheeses & lightly floured  
1/3 lb Gorgonzola – grated and mixed with other cheeses & lightly floured  
**Cheese sauce** – make roux with butter and flour, add milk and cook till thickened. Add shredded cheeses.  
Arrange potatoes, onions and cooked leeks in two layers. Top with cheese sauce.  
Garnish with sautéed leeks and bake until heated through and lightly brown.  
Approximately 30 minutes @350 degrees. Lower the temperature to 325 if you would like it to cook slower and longer.