

Gina's Everyday Gourmet

Asian Noodles

1 lb Vermicelli noodles
1/2 cup Soy sauce
1/3 cup Teriyaki sauce
1/3 cup Peanut Sauce
Tbsp Sesame oil
1/3 cup Peanut oil
Handful of Toasted sesame seeds
1 scallion

Boil noodles until al dente and drain. Transfer noodles to a large mixing bowl and let them come to room temp. In a separate bowl combine all the liquid ingredients and mix together. Pour the liquid over the noodles and toss for full coverage. Mix in sesame seeds. Transfer to serving bowl and sprinkle chopped scallion over the top

Seared Sea Scallops over field green

6-8 Sea Scallops
Salt & Pepper
1/2 tsp Sesame oil
1 tsp Peanut oil
1 tsp Soy sauce
Mixed filed greens
Dressing:
1/4 cup extra virgin olive oil
1/4 cup rice wine vinegar
Juice from 1/2 lemon
Salt & Pepper

Heat a medium skillet. Mix liquid ingredients together for marinade. Brush scallops with marinade and place them in the hot skillet. Cook 3-5 minutes on each side until crispy and golden and center of scallop is warm and tender.

Place cooked scallop over a bed of already dressed filed greens.

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Pan Grilled Salmon

1 Lb fresh salmon
Soy sauce
Sesame Oil
Peanut oil

Sprinkle a few drops of the oils and soy sauce on each side of the fish and brush to coat the entire surface of the fish. Pan grill until pink and flaky. About 4-6 minutes on each side. Only flip once.

Cake and Strawberry Cream dessert

1 loaf golden Pound Cake
1 pt Heavy cream
1 Tbsp Sugar
6-8 fresh strawberries (plus some for garnish with stems on)
Confectioners Sugar
Cocoa powder

Add heavy cream and sugar to a cold stainless steel bowl and whip until it is firm and peaks. In a food processor pulse 6 strawberries. Gently fold the strawberry mixture into the whipped cream.

Slice Pound Cake and place 1 slice on a serving dish. Add a healthy amount of the cream mixture to the top of the cake slice and spread evenly. Add another piece of cake on top of the cream. Add a dollop of cream mixture to top and place a whole strawberry on the cream. Dust the dessert and the plate with cocoa powder and confectioner's sugar.