

Jalapeno Hollandaise

ingredients:

- ½ cup butter
- 3 egg yolks
- 1 TBS fresh lime juice
- 1 chopped roasted jalapeno

directions:

Roast jalapeno over fire (I use my gas stovetop, you can use a grill), until skin is charred. Place in paper bag for 5ish minutes, then wipe away as much of the skin as you can, then chop it into smallish pieces. Place egg yolks in a blender with the lime juice, turn blender on high for 5 or so seconds. Melt butter in the microwave until nearly boiling. Turn blender back on high, and pour in butter slowly. it will thicken in under a minute. Stir in jalapeno. The sauce can be kept warm by placing the bowl in a warm water 'bath'.
Sauce can't be reheated.

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Roasted Asparagus

ingredients:

- 1 bunch of skinny asparagus (skinnier the better)
- olive oil
- salt & pepper

directions:

Wash & trim asparagus. Spread out in 1 layer on a foil lined cookie sheet. Drizzle with olive oil, toss to coat. Sprinkle with salt & pepper. Roast at 450° for approximately 10 minutes.

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Pepper Crusted Filet Mignon

ingredients:

- 2 filet mignon steaks
- salt & pepper
- vegetable oil

directions:

Pat steaks dry with paper towels, rub down with vegetable oil on all sides. Roll in salt & pepper (to your liking). Place in very hot (starting to smoke) black cast iron skillet over med-high heat for 1-2 minutes on each side, not forgetting the sides of the steaks (roll it!). This process will sear in the juices. Place in 400° oven (leave them in the skillet!) for approximately 8 minutes. Then take out & cover with foil for 10ish minutes. I did this & mine came out PERFECTLY medium, if you want rarer let rest for maybe 5 minutes...15 for more done.

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Lobster Bisque

ingredients:

- 1 lobster tail (6ish oz)
- 1 can lobster bisque soup (I like Olde Cape Cod, but have tried many & all are fine)
- 1 can (that soup came in) of half & half
- cayenne pepper to taste

directions:

Remove lobster meat from shell, cut into bite-sized pieces. Saute in butter over for 3 minutes, set aside. In a medium sauce pan add can of bisque and half & half, whisk together until well combined. Heat over LOW...DO NOT BRING TO A BOIL! When heated thoroughly, add lobster meat to bowls and pour in bisque. Garnish with sprinkle of cayenne for added kick.

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