

# FOOD

## Ritz Steakhouse Bites

*New York City is known for having some of the most famous steakhouses in the world and now you can experience classic New York Steakhouse taste in one bite with RITZ Steakhouse Bites. Makes 18 bites.*

### Creamed Spinach Ingredients:

- 2 teaspoons olive oil
- 1 (6 ounce) package baby spinach leaves
- 1 tablespoon butter
- 1 tablespoon minced shallots
- 1/2 teaspoon nutmeg
- 2 tablespoons heavy cream
- 1/8 teaspoon salt
- Pinch of black pepper

### Béarnaise Sauce Ingredients:

- 1 tablespoon butter
- 2 tablespoons minced shallots
- 1 tablespoon white wine vinegar
- 1 egg yolk
- 1 tablespoon lemon juice
- 1/2 cup melted butter

### Other Ingredients:

- 18 Ritz Crackers
- 3 ounces thinly sliced, cooked beef tenderloin, but into bite-sized pieces

### Directions:

1. Heat olive oil in saute pan over medium heat. Add spinach and cover for 1 minute to steam. Uncover and stir spinach until it is wilted. Drain spinach, dry between paper towels, and chop. Melt butter in the same



pan over medium heat. Add shallots and saute for a minute. Add heavy cream and nutmeg; stir to combine. Add chopped spinach and combine thoroughly. Remove from heat when spinach is creamy. Add salt and pepper. Set aside.

2. Melt 1 tablespoon butter in a separate saute pan; add shallots and white wine vinegar. Cook until all liquid has evaporated, about a minute. Remove from the pan; set aside to cool.

3. Add egg yolk and lemon juice to blender; slowly blend in half cup of melted butter until mixture is smooth and creamy. Pour into shallots mixture. Stir in chopped fresh tarragon.

4. To assemble bites, place about 1-1/2 teaspoons creamed spinach on top of a Ritz Cracker. Place a slice of steak on top of the creamed spinach, then drizzle with about 1-1/2 teaspoon béarnaise sauce over the steak.

## Fried Mozzarella Cheese Sticks

*These fried cheese sticks are very easy to prepare and sooo good. Original recipe makes 8 servings.*



### Ingredients:

- 2 eggs, beaten
- 1/4 cup water
- 1 1/2 cups Italian seasoned bread crumbs
- 1/2 teaspoon garlic salt
- 2/3 cup all-purpose flour
- 1/3 cup cornstarch
- 1 quart oil for deep frying
- 1 (16 ounce) package mozzarella cheese sticks

### Directions:

1. In a small bowl, mix the eggs and water.
2. Mix the bread crumbs and garlic salt in a medium bowl. In a medium bowl, blend the flour and cornstarch.
3. In a large heavy saucepan, heat the oil to 365 degrees F (185 degrees C).
4. One at a time, coat each mozzarella stick in the flour mixture, then the egg mixture, then in the bread crumbs and finally into the oil. Fry until golden brown, about 30 seconds. Remove from heat and drain on paper towels.

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