Stuffed Brie
Serves 6
Ingredients

- 3 tablespoons butter
- 1 onion, chopped
- 2 cups fresh sliced mushrooms
- 1/2 cup dates, pitted and chopped
- 1 (8 ounce) wheel Brie cheese

Directions

1. In a medium skillet over medium heat, melt butter and caramelize onions and mushrooms; add dates and warm mixture for about 2 minutes.
2. Slice the Brie wheel in half down the center so that there is a top and a bottom; fill with the onion mixture. Replace the top of the Brie.
3. Microwave Brie for 1 to 3 minutes or until bubbly; serve.

Nutrition facts per serving: 224 Calories, 16.4 g fat (10.3 saturated), 11.8 g carbs, 1.5 g fiber, 9.1 g protein

Shrimp Linguine with Roasted Tomatoes
Serves 4
Ingredients

- 1 1/2 cups grape tomatoes
- 1 tablespoon extra-virgin olive oil
- 1 teaspoon thyme leaves
- Kosher salt and freshly ground pepper
- 3/4 pound linguine
- 1 cup heavy cream
- 3/4 pound large shrimp—shelled, deveined and halved lengthwise
- 2 teaspoons fresh lemon juice
- 1 teaspoon finely grated lemon zest
- 1 tablespoon coarsely chopped flat-leaf parsley

Directions

1. Preheat the oven to 375°. In a large ovenproof skillet, toss the tomatoes with the olive oil and thyme and season with salt and pepper. Roast the tomatoes for about 25 minutes, until starting to brown and their skins split.
2. Meanwhile, in a large pot of boiling salted water, cook the linguine until al dente; drain.
3. Add the cream to the tomatoes and bring to a simmer. Cook over moderate heat, gently crushing the tomatoes, until the cream thickens slightly, about 3 minutes. Add the shrimp and simmer over moderate heat until cooked through, about 2 minutes.
Season with salt and pepper. Add the linguine to the skillet along with the lemon juice and toss over low heat until the pasta is coated, about 1 minute. Add the lemon zest and parsley and toss. Transfer the pasta to warm bowls and serve at once.

Chocolate Truffle Cookies
Makes 36 cookies

Ingredients

- 4 (1 ounce) squares unsweetened chocolate, chopped
- 1 cup semisweet chocolate chips
- 6 tablespoons butter
- 3 eggs
- 1 cup white sugar
- 1 1/2 teaspoons vanilla extract
- 1/2 cup all-purpose flour
- 2 tablespoons unsweetened cocoa powder
- 1/4 teaspoon baking powder
- 1/4 teaspoon salt
- 1 cup semisweet chocolate chips

Directions

1. In the microwave or in a metal bowl over a pan of simmering water, melt unsweetened chocolate, 1 cup of the chocolate chips, and the butter stirring occasionally until smooth. Remove from heat and set aside to cool. In a large bowl, whip eggs and sugar until thick and pale, about 2 minutes. Stir in the vanilla and the chocolate mixture until well mixed. Combine the flour, cocoa, baking powder and salt; gradually stir into the chocolate mixture. Fold in remaining 1 cup chocolate chips. Cover dough and chill for at least an hour or overnight.

2. Preheat oven to 350 degrees F (175 degrees C). Roll chilled dough into 1 inch balls. Place on ungreased cookie sheets so they are 2 inches apart.

3. Bake for 9 to 11 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Nutrition facts per serving: 112 Calories, 6.8 g fat (4 g saturated), 13.9 g carbs, 1.2 g fiber, 1.6 g protein