



i LOVE YOU

"The way to a man's heart is through his stomach."
- My mother





For my wonderful husband Ethan, thank you
for being my eternal valentine.



Love, Emma
February 14th, 2013



Menu

Caprese Cuori

served with a glass of Marques de Murrieta Pazo Barrantes Albarino 2011

Warm-the-Heart Chifi

served with a glass of Valter Sirk Ribolla Gialla Rebula 2010

Sweet Fondue for your Sweetie

served with a glass of Moët & Chandon pink champagne



10 things I love about you:

1. You make me laugh
2. The color of your eyes
3. You eat my shrimp cocktails
4. Your inner strength
5. The way you smile
6. You walk the dog
7. Your children worship you
8. You always take my side
9. You fix the toilet on Sundays
10. I get to watch you grow old





Caprese Cuori

roma tomatoes (sliced in half at a 45° angle)

toothpicks

fresh mozzarella "bocconcini" or mini mozzarella

balls

fresh basil

extra-virgin olive oil

balsamic vinegar (optional)

salt

pepper

Slice tomatoes in halves at a 45° angle and rotate one half so the pieces line up creating the shape of a heart, then spear each tomato heart with a toothpick.

Arrange tomato hearts with mozzarella (on toothpick if long enough) or on a bed of basil on a platter.

Drizzle with olive oil. Season to taste with sea salt and pepper and a drizzle of balsamic vinegar (optional).

Buon Appetito!

“You know you're in love when you can't fall asleep because reality is finally better than your dreams.”

— Dr. Seuss





Warm-the-Heart Chili

2 tbs extra-virgin olive oil	1 15 oz can kidney beans
1-1 1/2 lbs ground beef	1 15 oz can pinto beans
2 10 oz cans RO*TEL chopped tomato with green chili or similar	4 cloves garlic (crushed or minced)
1 15 oz can diced or chopped tomatoes	3 tbs chili powder
1 white onion (diced)	1 small pinch red chili flake or start with less and add if needed
	salt to taste

Saute chopped onion in olive oil until transparent. Season ground beef with salt and add to onion mixture, and brown. Add garlic and chili powder and saute for 2 minutes. Add remaining ingredients. Bring to a slight boil, then reduce heat to low simmer for at least 1/2 hr so that flavors combine. Excellent served with chopped white onion, extra sharp cheddar and sour cream.

Delish!



Remember when we went on that drive in the mountains and the car ran out of gas and we had to call your parents to drive over 200 miles in the snow to come and get us?





Sweet Fondue for your Sweetie

10 ounces bittersweet chocolate or semisweet chocolate, broken into small pieces
1/2-3/4 cup cream (start with 1/2 cup and add if chocolate mixture gets too thick)
1/2 teaspoon vanilla extract

To make the sauce, in a small bowl, combine the chocolate and 1/2 cup milk or cream and melt gently in a barely simmering water bath or microwave on Medium (50 percent) power for about 2 minutes.

Whisk gently until smooth.

Add more cream if the sauce seems too thick or curdled.

Remove from the heat and stir in the vanilla.

Use warm fondue immediately or set aside until needed and rewarm briefly.

Have forks, skewers, or toothpicks on hand to dip marshmallows, banana slices, pretzel sticks, strawberries or pound cake squares into the mixture.

Enjoy!

