

From Mimi's Kitchen

A Valentine's Date Night Meal

Sweeten up date night with this luscious bourbon peach glazed salmon that will nourish your sweetie's heart and soul! Buttery Sautéed Green Beans with a good kick of garlic and a hint of lemon juice makes the perfect side dish ready in less than 10 minutes!

Bourbon Peach Glazed Salmon

Ingredients

2 6-ounce salmon fillets, skin removed coarse salt and pepper to taste

Bourbon Peach Glaze

1/4 cup peach jam
2 tbsp. honey^[SEP]
1 tbsp. bourbon^[SEP]
1/4 tsp. garlic powder
1/8 tsp. chipotle powder

Directions

1. Preheat the broiler to high. Season the salmon with salt and pepper on both sides. Add salmon to a pan sheet pan.
2. Whisk the peach jam, honey, bourbon, garlic and chipotle powders until smooth. Brush the glaze upon the fish covering the top and sides.
3. Broil the salmon at least 6 inches from the heat element to an internal temperature of 145°F - about 10 minutes depending on the thickness of your fillets. Keep an eye out to make sure the salmon glaze doesn't burn.
4. Serve this peach glazed salmon with sautéed whole green beans for an elegant touch.^[SEP]



Buttery Sautéed Green Beans

Ingredients

1/4-cup water
1 lb. green beans, ends trimmed
Good pinch of coarse salt
1-tablespoon olive oil
2 tablespoons unsalted butter
4 garlic cloves, minced
Cracked black pepper, to season
1-2 tablespoons fresh squeezed lemon juice

Directions

1. Heat a large sauté pan over medium-high heat.
2. Combine beans and water together with a good pinch of salt (about 3/4 teaspoon). Bring to a boil and cook for 3 minutes.
3. Drain beans and set aside.
4. Heat oil and butter together in the same pan. When butter has melted, sauté the green beans, moving them around in the pan to coat in the oil/butter mixture (about 1 minute). Add the garlic, another pinch of salt, and pepper and sauté until garlic is fragrant (30 seconds).
5. Immediately take off the heat, squeeze over lemon juice through, mix through and serve.

Top off the evening and meal with a dessert that aims to please with these chocolate-dipped berries. You won't stop at just one.

Chocolate Covered Strawberries

Ingredients

1-cup pretzel rods

1-cup almonds

3 (4-ounce) bars semisweet chocolate, melted (recommended: Valrhona chocolate)

8 long-stemmed strawberries

Directions

1. Chop pretzels and nuts and place in separate bowls.
2. Chop chocolate.
3. Stir chocolate in a medium heatproof bowl set over a saucepan of simmering water (don't let bowl touch water) until smooth and velvety.
4. Remove from heat stir until chocolate is melted.
5. Dip strawberries in chocolate and then in pretzels or nuts.
6. Place covered strawberries on a $\frac{1}{2}$ -sheet tray lined with waxed paper. Allow strawberries to sit at room temperature and serve.

