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## Infusion Culinary Techniques & Recipes

### Herb Butter

Yield: ½ lb

- ½ lb Unsalted Butter, room temperature
- ½ cup Shallots, chopped fine
- ½ cup Fresh Herbs, chopped fine
- 2 T Lemon Juice & Zest
- TT Salt & Pepper

OPTIONAL: Cook shallots over medium heat just until aromatic. Cool.

Mix all ingredients in bowl to combine. Season. Roll into a cylinder in plastic wrap and chill. May be frozen.

### Base Cranberry Sauce

Yield: 2 ½ cups

- 12 oz Bag Fresh Cranberries
- 1 cup Sugar
- 1 cup Water
- 2 tsp Orange Zest
- TT Salt

Add water & sugar to saucepan, cook over medium until sugar dissolves. Add remaining ingredients to saucepan and bring to a boil. Quickly reduce to medium low and simmer until cranberries burst, occasionally stirring. Transfer to bowl and cool. Can be held in refrigerator up to 1 week.

VARIATIONS: Add chopped nuts ( ½ to ¾ cup); spices (1 to 2 tsp) (cardamom, cinnamon, clove; vanilla). Mix in fruit( ¾ to 1 lb), such as blood orange, pears, persimmon (Fuyu), dried fruit. Add wine or port (1 to 2 cups, no water) . Mix in fresh, roasted or caramelized shallots or ginger (1 T to ½ cup)

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### Haricots Vert or Green Beans

Yield: 8 servings

- 2 lb Haricots Vert or Green Beans or Long Beans, trimmed
- Kosher Salt
- Ice

Bring a large pot of water to a boil. Salt generously, about 1 ½ T per gallon. Cook beans until crisp tender, then place in colander and cover with ice, running cold water over beans until they have completely cooled (bite into one to make sure!) Dry and store until needed, up to 1 day.

#### VARIATIONS:

- Reheat in sauté pan with:
  - Herb butter ( ¼ to ½ cup)
  - Vinegar ( ¼ cup) and aromatics (1 to 3 T)
  - Lemon juice ( ¼ cup) and fresh herbs (1 to 3 T)
- Sauté in browned butter or olive oil with:
  - Nuts ( ½ to ¾ cup) (pine; almond; hazelnut; walnut)
  - Fresh herbs (2 to 4 T)
  - Mushrooms, tomatoes, bacon (1 to 1 ½ cup vegetable)
  - Aromatics (2 to 4 T)
- Dress with:
  - Lemon juice
  - Parmesan cheese
  - Mustard
  - Pimento

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## Infusion Culinary Techniques & Recipes

### Puree, or Mashed, Root Vegetables

Yield: 8 servings

- 3 lbs Root Vegetables, peeled and medium dice  
*Potato; carrot; sweet potato; parsnip; celeriac; etc.*
- 1/3 to 1/2 cup Flavored Liquid  
*White stock; juice; heavy cream; butter; sour cream; drained yogurt; etc.*
- Flavoring
- TT Salt

Place cut root vegetables into the large pot with enough cold water to cover. Bring to a boil, and cook until vegetable is tender, about 20 to 25 minutes. Drain, then place back into pot. Heat over medium low to evaporate remaining water.

While the root vegetables are cooking, add the flavorings and stock, juice or cream to the small saucepan and simmer.

Mash or puree 1/2 of the root vegetables and the flavored liquid, or the sour cream, yogurt or butter and flavorings. Repeat with the other half. Season TT. Can be done 1 day ahead and reheated in a double boiler or in a saucepan, stirring constantly.

#### FLAVORING VARIATIONS:

- Spices (1 to 2 tsp): paprika, cardamom, wasabi, saffron, etc
- Aromatics (2 to 6 T): ginger, garlic, shallots, horseradish, etc
- Citrus Zest (1 to 1 1/2 T): orange, lemon, lime; yuzu
- Fresh Herbs ( 1/4 to 1/2 cup): parsley, sage, rosemary, etc.
- Vegetables (1 to 3 cup): corn, mushroom, onions, etc.
- Misc: herb butter, mustard, spirits, etc

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