

# Trick or Eat!

## MARCIA SELDEN'S CATERING RECIPES FOR EXCEPTIONAL HALLOWEEN PARTIES

Is it time for us to take back Halloween parties from our costumed charges? Ready to ditch the Dirt Brownies and Eyeball Spaghetti?

Yep.

We asked Marcia Selden Catering for spooky-spirited recipes that kick the night up a notch: Vietnamese Nori Rolls, Miso Glazed Chilean Sea Bass, Chocolate Ghouls Pots de Crème, and Bloody Sunset Fizz. Elegant and devilishly delicious.

### Vietnamese Nori Roll

#### INGREDIENTS FOR ROLLS

- 8-10 nori sheets
- 3 c. finely shredded savoy cabbage
- 3 scallions thinly sliced
- 3½ oz. cellophane noodles (optional)
- ½ c julienned carrots
- ½ c. chopped cilantro
- 1 mango, peeled and julienned
- 2 tbs. toasted sesame oil
- 1 shallot, finely diced
- 1 tbs. minced peeled fresh ginger
- 2 garlic cloves, minced
- 1 English cucumber, peeled, seeded and julienned
- 24 mint leaves
- 24 basil leaves

Vietnamese Nori Roll



Creepy centerpiece...

Bloody Sunset Fizz



#### DIRECTIONS

1. Toss cabbage, scallions, cilantro, mango and cooked noodles in a bowl with sesame oil, shallot, ginger and garlic and set aside until ready to use.
2. Working with 1 sheet at a time, put the cabbage noodle mixture along 1 edge of the nori, leaving a 1" border. Add a small amount of cucumber, 2 mint leaves and 2 basil leaves to cabbage mixture. Do not overfill the nori sheets.
3. Starting at the side with the filling, start to roll, enclosing filling. Repeat process with remaining sheets. Cut each roll into 1" pieces giving you 8 pieces per roll. Serve with dipping sauce.

### Dipping Sauce

#### INGREDIENTS

- ½ tsp. crushed red pepper flakes
- ¼c. fresh lime juice
- 1 tbs. sugar
- 2 tbs. fish sauce
- 1 tsp. toasted sesame oil
- 4 tbs. soy sauce

#### DIRECTIONS

1. Combine ingredients of dipping sauce in a bowl, cover and refrigerate until ready to use.

### Bloody Sunset Fizz

#### INGREDIENTS

- 2 oz Aperol
- 3 oz Prosecco
- 1 oz of Blood orange juice
- Rosemary bitters
- Club soda
- Slice of orange & sprig of rosemary

#### DIRECTIONS

1. Fill glass with Aperol and top with Prosecco
2. Add blood orange juice
3. Top off with 3 dashes of Rosemary bitters and a splash of club soda
4. Garnish with a slice of orange and sprig of rosemary

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Miso Glazed Chilean Sea Bass



## Miso Glazed Chilean Sea Bass

### MARINADE

- ¼ c. mirin
- ¼ c. sake
- ½ c. soy sauce
- 3 tbs. sugar
- ½ c. yellow miso paste
- ½ c. sesame oil
- 2 tbs. fresh grated ginger
- 3 cloves garlic, crushed
- 6 fillets, Chilean Sea Bass

### DIRECTIONS

1. Bring the sake, mirin, sugar and soy sauce to a boil. Turn the heat off and whisk in the miso paste. When the miso has dissolved completely, add in the sesame oil, ginger and garlic. Cool to room temperature.

2. Marinate the fish with the miso marinade and place in a plastic or glass container and cover. Marinate in the refrigerator for 48 hours.

3. Once fully marinated, preheat oven to 425°F.

4. Heat an oven-proof cast iron or stainless steel skillet over high heat on the stovetop. Film the pan with a little vegetable oil, then place the fish on the pan and cook until the bottom of the fish browns and blackens in spots, about 3 minutes. Flip and continue cooking until the other side is browned, 2 to 3 minutes. Transfer to the oven and bake for 5 to 8 minutes, until fish is opaque and flakes easily. The internal temperature should be 145 degrees.

## Chocolate Ghoul Pots de Crème

### INGREDIENTS

- 6 oz semi sweet choc chips
- 1 T sugar
- pinch of salt
- 1 T vanilla
- 1 egg
- ¾ c milk- heated to boiling point
- Place all ingredients in blender- pulse 1 min on low.
- Pour into cups/ramekins or shot glasses.
- Chill for 2 hours.
- Garnish
- 2 cups whipped cream
- 2c. Chocolate Cookie Crumbs
- Googly Eye Sprinkles to garnish
- \*Dehydrated Strawberry Dust
- \*Dehydrated Kiwi Dust

### DIRECTIONS

1. \*to make above dusts, blend dehydrated fruits in a coffee grinder till they form a dust.

2. Top pots de crème with whipped cream.

3. Cover the whipped cream with a thin layer of cookie crumbs until there is no trace of the whipped cream.

4. Randomly sprinkle each with a little of each of the fruit dusts.

5. Finish garnishing with the googly eye sprinkles.

6. Recipe makes 6-8 depending upon vessel used.

**MarciaSelden.com**

Chocolate Ghoul Pots de Crème



Ghoulish catering staff.

