

**This Is Atlanta Cooking**  
**Presented By PBA30**

**Paschal's Restaurant**

**Georgia Peach Martini**

1 ¼ ounce vodka  
¾ ounce peach schnapps  
¾ ounce orange juice  
Midori

Combine vodka, peach schnapps, and orange juice with chipped ice in a cocktail shaker. Shake until cold and strain into a martini glass. Slowly pour Midori down the side to make a green layer at the bottom of the glass.

**Blue Sky Martini**

1 ¼ ounce vodka  
1 ¼ ounce Hypnotiq  
¾ ounce triple sec  
Blue Curacao

Rim a martini glass with sugar. Combine vodka, Hypnotiq, and triple sec with chipped ice in a cocktail shaker. Shake until cold and strain into the martini glass. Slowly pour Blue Curacao down the side to make a blue layer at the bottom of the glass.

### **Spinach Salad with Warm Bacon Dressing**

Spinach, washed and dried  
Roma tomatoes, cut into wedges  
Carrots, shaved

Dressing:

½ cup chopped bacon  
1 tbsp. rice wine vinegar  
3 ounces honey  
1 ounce olive oil

Combine the spinach, tomatoes, and carrots in a salad bowl.

Make the dressing by sautéing bacon. When the bacon is done, add the remainder of the ingredients and stir until combined and heated through. Pour warm dressing over prepared salad.

### **Roasted Veal Rack with Sautéed Vegetables**

2-3 pound rack of veal  
Olive oil  
A mixture of fresh mushrooms, your choice  
6 whole shallots  
Baby vegetables, your choice  
Fresh herbs  
Salt and pepper  
½ cup red wine  
2 tbsp. Grand Marnier  
2 tbsp. butter

Chef Clarence seasons his rack of veal with salt and pepper and sears on both sides. When the rack is seared, he moves it to an oven heated to 350° and lets it warm through.

While the veal is warming, heat olive oil in a sauté pan and add your mushrooms and shallots. In a second pan, sauté the baby vegetables in olive oil, and sprinkle with fresh herbs. Season both mixtures to taste.

Remove the veal rack from the oven and put the meat on a plate to rest.

Make the sauce by returning the sauté pan to the cooktop and deglazing with red wine. Let the sauce cook down and add Grand Marnier and butter. Season to taste.

Add the vegetables to the plate with the veal rack, and pour the sauce over the meat, or serve on the side.

## **Banana and Pineapple Foster**

2 sheets of filo pastry  
2 tbsp. melted butter  
1 tsp. sugar  
1 tsp. cinnamon  
1 tbsp. butter  
1 medium banana, sliced ½ thick  
½ pineapple, cut into chunks  
1 ½ ounce brown sugar  
2 ounces Grand Marnier

Crumble the filo and arrange it in an oven-proof bowl. Brush with butter and sprinkle with sugar and cinnamon. Bake in 350° until just brown. Watch closely as the filo can easily burn.

In a sauté pan, melt butter and cook pineapple chunks and banana slices until just heated through. Add the brown sugar and Grand Marnier, and let the mixture cook down a little.

Pour the fruit into the baked filo sheet and sprinkle with powdered sugar to serve.