

SEATTLE TIMES PANTRY KITCHEN CHALLENGE
The “New Year’s Eve Appetizer” Champions Round

WINNER!

Fortune Cookietizers by Kathy Hunt

4oz Ground Pork
1 cup Black-eyed Peas (cooked and preferably not canned)
1 cup Collard Greens, finely chopped
1/3 cup Champagne
1 Tablespoon Bamboo Shoots, minced
1 Tablespoon fresh Garlic, minced
1 Tablespoon fresh Ginger, minced
1½ Tablespoons Soy Sauce
Cooking Oil
Goyza Wrappers or Wonton Skins cut into circles

Heat a drizzle of oil in a large skillet. Add the garlic and cook until fragrant, about 30 seconds. Add the pork and cook, breaking up, until browned. Add the Peas, Bamboo, Ginger and soy. Mix until combined. Add the Collard Greens and champagne. Stir until the champagne is reduced and Collards are bright green.

Put a mound of the pork mixture on one half of the Goyza Wrapper. (About the size of a cashew or mandarin orange slice) Wet the edge of the wrapper and fold over and press to seal, to make a half moon shape. (If you are adding fortunes, don’t wet the entire edge.) Using the edge of a glass or bowl, press the unsealed side to form the fortune cookie shape.

Fry in hot oil until golden brown. Flipping when necessary. It may help to hold the shape with tongs, for a brief moment, to help keep its shape as it cooks. Drain on paper towels. Gently pry open to slip in fortunes.

Serve with favorite dipping sauce. Like... Ponzu or Lucky Red Sauce!

Champagne Ponzu

¼ cup Soy
1T champagne
2T fresh orange juice
1T fresh Lime juice
Pinch Red Pepper Flakes

Mix ingredients and simmer for 10 minutes

Lucky Red Sauce

1 cup canned Pineapple juice	1/3 cup apple cider vinegar
¾ cup brown sugar	2T ketchup
1T Cornstarch	2 packets Strawberry Poprocks
2T Water	Red food coloring (optional)

Make a slurry of the cornstarch and water. Mix the remaining ingredients and bring to a boil. Add the Slurry and simmer, stirring constantly, until thickened.

SECOND PLACE

Bon Ton Roulet Appetizers by Steve Venard and Cathy Martin

To really celebrate the end of this crazy year, our first priority in this challenge was to try to keep the pop rock's "explosivity" alive. Exposing them to any moisture, even in the air, deflates their fun factor. We found coating them in oil was the key. Since this year has also been rather mind numbing, and certainly not as sweet as pop rocks, we decided to mix the pop rocks with ground Szechuan peppercorns, known for their slight numbing sensation. The next issue was what to do with black eyed peas, which a dear relative described as "bleagghh". We drained and mashed the cooked peas and added them into a pastry dough. It was savory, crunchy, flaky, and delicious! No one would guess that the source of the savory was black eyed peas, even pea haters. In keeping with southern tradition, and since pork is also auspicious, we added bacon and brown sugar to the collard greens and braised them in champagne. Pureeing the resulting sweet stuff with a combo of cream cheese and goat cheese, we piped it into the pastries. Then, they were adorned with a circle of exploding magic. Too bad we can't celebrate the end of this year with ALL the folks we hold near and dear, but we could (and did) make masked deliveries of these appetizers to our neighbors who have been so supportive, sharing grocery runs, and holding outdoor happy hours. **Let those good times roll again, please!**

Directions

Pastry

1 cup dried black eyed peas, soaked overnight, drained and rinsed (or use frozen peas)
1/2 onion, finely chopped
1 rib celery with leaves, finely chopped
3 tsp salt divided
1/8 tsp cayenne pepper
1 Tbsp dry champagne (if needed)
1 cup flour, plus additional for rolling
1/2 cup cold butter cut into small cubes

Preheat oven to 425 deg. Cover pre-soaked black eyed peas with fresh water at least 2" over top of peas. Add chopped onions, celery, and 2 tsp, salt. Bring to a boil and lower heat, to simmer for 20-30 min or until soft, stirring occasionally. Drain. Let cool. Puree until smooth. In large bowl, mix flour, 1 tsp salt, and cayenne pepper, then add butter and mix with fingers or pastry cutter until butter is incorporated and mixture resembles small peas. Mix in pea puree, just until dough holds together, adding champagne if needed. Cover tightly with plastic wrap and refrigerate for at least 30 min. Dust dough with flour and roll between two sheets of plastic or wax paper until 1/8" thick. Cut with 3" biscuit cutter. Dust

with flour if needed and press dough into a slightly larger circle (3 ½"). Gently press circles into mini-muffin tin and crimp edges into desired shape. Blind bake (with pie weights or dried beans) for 18-20 min or until lightly brown. Let pastries cool and remove beans or weights. Makes 24 mini-pies.

Filling

4 strips of thin bacon, chopped into about 1/4" pieces
3 collard leaves, de-stemmed and chopped finely
1/2 medium onion, finely chopped
1/4 tsp dried red pepper flakes
1 large clove garlic (or 2 small cloves), peeled and minced
1 cup dry champagne
2 Tbsp champagne vinegar
1/2 cup dark brown sugar
4 oz cream cheese
10 oz goat cheese

(Judges' note: We suggest adding less sugar than listed above to the filling!)

Place bacon into pan on medium heat. Sauté for 5 min, add onions, garlic, and collard greens and sauté for 5 additional minutes stirring often. Add champagne and lower heat to simmer. After collard greens are soft (5-10 min) and bacon fat is rendered, add sugar and vinegar and reduce until liquid is evaporated and mixture is thick and jammy. Place mixture in food processor and blend until smooth. Let cool. Add cheeses and blend until collard bacon mixture is fully incorporated into the cheese.

Topping

1 tsp Szechuan peppercorns
1/2 tsp coriander seeds (whole)
1/4 tsp kosher salt
1/4 tsp black peppercorns
olive oil
2 packages of pop rocks, watermelon flavor

Grind peppers, coriander, and salt in spice grinder until finely ground. Set in small bowl and add pop rocks. Add enough olive oil to lightly coat pop rocks and so mixture makes a thick paste.

Assembly

Pipe cheese mixture into pastry using a pastry bag and large open tip (we used an 8B large star tip), or a zip lock bag with corner cut open. Press spoon into center of cheese to create a small well. Add about 1/8 tsp of pop rocks mixture into well in center of cheese. Pop rocks will stay "poppy" in oil for days, so you can assemble these ahead of time. If refrigerated, let pies come to room temperature before serving (Although the longer you wait, the less pop they will have!)

Makes 24 mini-muffin sized appetizers to share with your neighbors.

Third Place:

Collard blinis with black-eyed pea mousse by Toni Hudson

These canapes will come out popping and fizzing, they have a nice creamy and tangy bite and a good balance of textures. Serve with the leftover champagne (I rubbed the rim of my champagne glass with an orange peel and dipped it in cherry pop rocks). This year more than ever we deserve to spoil ourselves with a fancy appetizer...we deserve it...besides, it's quarantine and this will be the smallest NYE party ever!

Collard Blinis

1 bunch collard greens
1 $\frac{3}{4}$ tsp baking soda
Pinch salt
1 Tbsp champagne
1 Tbsp oil (I used avocado...its a pretty neutral taste)
1 egg (or equivalent egg substitute)
 $\frac{3}{4}$ cup flour
 $\frac{1}{2}$ cup greek yogurt (I used kite hill greek yogurt plain)
 $\frac{1}{2}$ tsp nutmeg

Black-eyed Pea mousse

1 can black eyed peas
 $\frac{1}{4}$ cup tahini
Juice of one small lemon
 $\frac{1}{4}$ cup champagne
4-5 dried shiitake mushrooms
1 tsp garlic powder
1 tsp onion powder
 $\frac{1}{2}$ tsp dijon
1 tsp salt/ 1 tsp pepper
1 4oz package chevre cheese (or cream cheese...I know chevre can be a love hate thing)
 $\frac{1}{2}$ tsp -1 tsp champagne dressing (for thinning if desired)

Brunoise beets topping

1 pkg of prepared beets (usually about 4 or 5 small)
1 tsp rosemary crushed
2 tsp parsley
Zest of $\frac{1}{2}$ lemon
Champagne dressing**

¼ cup champagne
2 tsp dijon
Salt and pepper to taste
1 tsp honey
⅓ cup plus of oil of choice
Chives
Zest of small lemon

Garnish...micro greens, thinly sliced red pepper, etc

To make:

To start...

Boil can of beans in water for 10 minutes to make extra soft, drain and set aside

Make Blini batter:

Rinse collards, remove stem, chop and add to a separate pot of boiling water

Boil until tender...approximately 3-5 minutes. drain

Place slightly cooled collards in a mixer with egg and oil and blend until fairly smooth

Place remaining blini ingredients in a bowl and add collard mixture.

Mix

Let sit in the refrigerator for at least an hour

Meanwhile, make the beet topping

To make the champagne dressing place all the ingredients except for the oil into a blender

Turn on blender and pour the oil in a slow stream...the goal is to make an emulsion.

Finely cut beets into a small dice

Toss beets in the a few TBSP of dressing along with zest of ½ a lemon, rosemary, parsley and salt and pepper

Roast in an oven at 375 degrees until somewhat dried and lightly roasted (I used an air fryer and this took about 10 minutes)

Remove beets and add zest of one lemon, 2 tsp of finely minced chives

Set aside

Make Black-eyed Pea mousse

In the same blender that you made the dressing in (don't worry about cleaning it), toss in drained boiled beans and all the other ingredients except cheese

Blend until smooth (I have a vitamix...so this was a breeze...you don't want weird chunks)

Taste and adjust salt and pepper as desired

Place in bowl and whip in cheese, you can also just throw the cheese in the blender or a food processor

Put mixture into a piping bag with a star tip if desired

Make Blini

Heat a non stick skillet and spray with non stick spray

Place 1Tbsp of blini batter in skillet and cook as you would pancakes
You want these to be bite sized, so don't go crazy with it
Set aside completed blinis

NOW FOR THE GOOD PART...

To Assemble:

Place Blinis on a tray
Pipe a proportionate amount of bean mousse on the blini
Top with beet brunoise and sprinkle on apple pop rocks
Garnish and serve ASAP

Spicy, Crunchy Shrimp and Black-Eyed Peas Sushi with Collard Green "Nori" and Watermelon Pop Rock Tobiko by Toni Laurie Kenneth

Black-Eyed Peas

1 cup dried black-eyed peas
3 cups boiling water
Pinch of salt

Bring water to a boil, add peas, cover and reduce heat to simmer. Cook X minutes, drain and set aside to cool

Fried Black-Eyed Peas

Heat 1 c. vegetable oil in a small pot, heat on MH until oil is hot, add 1 c. cooked black-eyed peas, 1/4 3 cup at a time and fry for 5-6 minutes until crisp. Remove with a slotted spoon and spread one even layer on a paper lined plate. Sprinkle with table salt. Add more oil as necessary to keep frying additional batches. Discard the residue from the fry oil.

Black-Eyed Peas, Wasabi, Tamari paste and Champagne dipping Sauce

2/3 C cooked black-eyed Peas
1/3 C champagne
3T tamari 3. wasabi powder.
Blend with an immersion blender or in a blender. Set aside.

Champagne Sushi Rice

1 ½ c water, 1 cup champagne and 1 c sushi rice. Combine and soak for 15 minutes. Bring to a soft boil, then reduce heat to low. Cover and simmer for 20 minutes or until liquid is absorbed. Remove from heat and let stand 10 minutes.

Judges' note: We suggest halving the champagne amount listed here to cook the rice in.

Champagne Shrimp

1 lb. peeled and deveined shrimp, cover with champagne and cook. Drain and set aside

Collard Greens Nori

Preheat oven to 250. Rinse 6 collard green leaves. Remove center rib and coarsely chop into 1" strips. Cook in boiling water for 10 minutes, drain. Add one egg white to a blender and mix until frothy, about 45 seconds. Add the collard greens, 1 T. champagne and mix to combine into a slurry. Pour and spread into an even rectangle, about ¼ thick on a silicone lined baking sheet generously coated with nonstick spray. Lightly spray or sprinkle a combination of ¼ cup GF tamari with 2T fish sauce. Sprinkle with white and black sesame seeds and bake on 250 for 45 minutes, set on a wire rack to cool completely. Invert onto a parchment paper covered work surface.

To assemble and serve sushi:

Slice mango into thin 1" wide pieces. Using a vegetable peeler, shave thin slices of cucumber. Spread a thin layer of warm rice over dried collard green "nori" sheets. Layer a thin slice of wasabi paste, mango, cucumber, shrimp, black eyed pea/tamari/wasabi paste and fried black eyed peas. Use the parchment paper to help roll the sushi. Slice into 1" pieces and arrange a thin line of watermelon pop rock "tobiko" across the top of each piece. Serve sushi on a platter with **the** black-eyed peas, wasabi, tamari and champagne dipping Sauce, more tamari and wasabi.

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NYE Rainbow Fresh Rolls by Eric & Lisa Sieberson

Ingredients:

Dipping sauce:

1/4 c rice vinegar
1/4 c champagne
1 heaping tablespoon of brown sugar
1 garlic clove, minced
1 scallion, thinly sliced
1/2 t. sesame oil
1/2 t. fresh grated ginger
Zest and juice of 1 lime
1/2 red cherry pepper or jalapeno

Black-eyed peas:

1 c. dried black-eyed peas
2-3 tablespoons torn cilantro leaves
About 1 tablespoon fresh lime juice
2 teaspoons grated fresh ginger
1 tablespoon sesame oil
Salt to taste

Collard greens:

1 bunch of collards
1 T balsamic vinegar
1 T rice vinegar
2 t. honey
1 T. dijon mustard
2 t. canola oil
1/4 sliced almonds

For the rolls:

8-10 rice paper wrappers
1 package of PopRocks (we used watermelon and blue razz, though I think green apple would be good for this too)
1 carrot, julienned
3 radishes, thinly sliced in half moons
2 T. toasted sesame seeds (black, brown or white, or use a combo)
3 oz thin rice noodles, cooked according to package directions and cooled
1/4 c torn cilantro leaves

Directions:

1. Soak the black-eyed peas overnight in plenty of water, then rinse and put in Instant Pot with 6 c of fresh water and a pinch of salt. Cook on high pressure for 5 minutes, then natural release. Drain the beans and allow them to cool. Add other ingredients for the peas and set aside.

2. Wash the collard greens well and dry thoroughly. Remove and discard the long stems, chop coarsely. Combine the vinegars, honey, and mustard in a small bowl. Heat the oil in a small skillet, then add the almonds and the vinegar mixture and cook, stirring regularly, for about 2 minutes. Add the greens and allow them to wilt, tossing with the dressing. Remove from heat and set aside until ready to assemble the rolls.

3. Whisk together the ingredients for the dipping sauce. If desired, cook at medium heat for a few minutes to cook off the alcohol from the champagne. Be careful not too over-reduce the sauce as it should remain fairly thin. You might want to make extra of this sauce because it is GOOD.

4. Time to assemble the rolls! Fill a large pie plate with warm water and dip the rice paper wrapper in for 20-30 seconds, until soft and pliable. Carefully lay the wrapper on a plate or cutting board. Sprinkle 1 t of PopRocks down the center of the wrapper, then top with radishes, julienned carrot, cilantro leaves, 2 T. of black-eyed pea mixture and 2-3 T. of collards. Top with some of rice noodles, then carefully roll the wrapper over the filling. Sprinkle with sesame seeds and serve with plenty of the dipping sauce. Repeat with the remaining rice paper wrappers.

My notes:

This dish really got ALL the senses going. There was the popping/crackle sound of the PopRocks, the colorful appearance of the rolls, the smell of gingery and sesame goodness,

the feel of a springy, chewy roll in your hand and of course, the delicious taste. The fresh rolls turned out to be fun to make and eat. We recommend serving this alongside a flute of champagne for the complete New Year's Eve experience. I hope you enjoy, and Happy New Year! Here's to a better 2021!

Lucky Charms by Joan and Keri Segna

Southern tradition says that eating black-eyed peas on New Years Day brings you luck. Eating one black-eyed pea for each day of the coming year brings you a year of luck. You may not eat 365 peas in our appetizer but it is a good start.

We had fun calling on our inner southern charm. Grits, black-eyed peas and collard greens spoke to us as do warm lazy days, cicadas, and trees laden with Spanish moss. We could place ourselves toasting in a New Year Southern style. So, here's to a great, charmed 2021!

Ingredients:

1/2 cup grits/polenta yellow or white
1-3/4 cup water
1/2 teaspoon salt
2 tablespoons olive oil
1/4 of a medium onion finely diced
1 clove of garlic finely diced
1/2 cup champagne
3/4 cup collard greens finely sliced then diced
1/2 cup cooked black-eyed peas
1 ounce of ham finally diced
Salt and pepper to taste
1 cup of Parmesan cheese, grated
1 packet sour apple or watermelon pop rocks

Pour grits, water, 1/4 cup collard greens and 1/2 teaspoon salt into a covered microwavable dish and stir to blend. Microwave for 5 minutes, stir. Microwave another 5 minutes and stir. Add water if it is getting too thick. Microwave 5 minutes. Pour into an 8" x 8" greased pan. Level with the back of a spoon. Set aside to cool.

Add 1 tablespoon olive oil to a sauté pan and sauté minced onion for 2 minutes, add minced garlic and cook for another 2 minutes. Add champagne and remaining collard greens and cook another 5 minutes or until champagne reduces. Add black-eyed peas to the pan and roughly mash with a potato masher until you have a soft, but slightly lumpy mixture. Add more champagne, liquid from the peas or water to make a soft creamy consistency. Add the ham, salt and pepper and cook all for another 5 minutes. Taste and adjust seasonings if necessary.

When grits/polenta are cool enough to handle, use a 1-1/2 inch diameter glass (a shot glass works well) to cut out twelve rounds from the grits. Set on a cookie sheet and brush lightly with oil. Use the remaining grit "scraps" to form 12 small balls. Turn on broiler.

Broil rounds of grits under the broiler for 2 minutes or until crispy. Then add 1/2 of the grated cheese to the rounds and put back under the broiler until the cheese is melted. Add a large dollop of pea mixture to each round. Roll the ball made of grits into remaining grated cheese and place on top of canapé. Place on serving dish and now sprinkle with pop rocks. Let the party begin!

(PoP) Rock around the Cluck or Black Eyed Pea Mousse by Paul Shapiro

Ingredients:

Mousse:

16 Tbl unsalted Butter
1 large shallot
2 cloves Garlic
Salt
Pepper
½ Cup Heavy Cream
1 pound chicken livers
½ cup cooked Black Eyed peas

Gelee:

½ Cup collar Green
½ Cup cilantro
1 tsp. Gelatin
1 tsp. lemon juice
1 tsp. watermelon Pop rocks
½ Cup Champagne

Champagne Sorbet:

1½ cups champagne
1-cup white granulated sugar
¼ cup Meyer lemon juice

Directions:

Mouse:

Place 2 Tbl butter in a pan with chopped shallots. Cook on medium heat till soft. Add minced garlic and black-eyed peas. Sauté for 4 minutes. Add cream and cook on medium heat. Add 14 Tbl butter and heat until butter is melted. Add salt and pepper to taste. Put chicken livers, and butter mixture in food processor and process until smooth. Strain through a sieve or chinois into ½ Cup heat resistant bowls. Place in 300-degree oven in a pan and pour boiling water up to half of the sides of the bowls. Bake for 30 minutes covered in foil. Remove from the oven, and cool in the refrigerator till set.

Gelee:

Steam collard greens until they are soft. Place collard green, cilantro, and champagne in a food processor and process completely. Strain mixture through a mesh strainer. You should have ½ cup of liquid. Put gelatin, ¼ cup of veggie liquid, lemon juice, pop rocks and salt together. Mix. Add remaining veggie liquid, microwave for 10 seconds and then mix.

Scoop 2 oz. of mousse into small serving vessels, top with 1 Tbl. Gelee. Refrigerate for 1 hour to set the Gelee. Should make a dozen one-ounce servings.

Champagne Sorbet

Put champagne, and sugar into a saucepan. Boil so that the sugar completely dissolves, remove from heat. Add lemon juice. Chill completely. Process in ice cream maker. When sorbet has become frozen slush, transfer to container and freeze overnight.

When ready to serve, top with small scoop of Champagne sorbet topped with more Watermelon Pop Rocks.

Vegan Middle Eastern Appetizer Platter with rose-lemon sherbet by Tapasya Khatri

Recipe:

Beetroot Pita bread:

Ingredients:

(10 pita breads)
2 cups - All-purpose flour
1/2 cup - Whole Wheat flour
2 tsp - Active Dry Yeast
1 tsp - Salt
1 tbsp - Sugar
1 cup - warm water (90-100 degrees F)
1 tbsp - Olive oil
2 tbsp – puree of boiled beetroot (for the colored pita breads)

Steps:

1. Mix Water and Yeast
2. Let it sit for 5-10 minutes.
3. In two separate bowls, split the ingredients equally (except the beetroot puree)

and make two separate doughs. Add the beetroot puree in one.

TIP: mix dry ingredients first and gently add the liquid ingredients while mixing.

Since adding the puree will make the Beetroot dough softer than the plain dough, add little bit of extra flour if needed.

4. Knead the doughs well for 8-10 minutes each till it stops sticking to the bowl.
5. Apply some oil on the dough to prevent it from drying and cover it with a

kitchen towel and leave the dough to rise for 2 hours.

6. After 2 hours, take the non-colored dough and make 5 balls. Roll the dough

balls into thin about 7- inch pita rounds and start placing them on a tray lined with parchment paper (so that those don't stick). Cover those with kitchen towel and let those sit for around 15 minutes at room temperature.

7. Repeat the above for the pink dough that was made from beetroot puree.
8. Heat up a greased cast iron pan or a griddle (tawa) on a low-medium heat and

cook the pita rounds on both sides and watch them fluff.

Salad:

Ingredients:

1 cup chopped Parsley
1 cup chopped Tomato
1 cup chopped Cucumber

Steps:

Mix the ingredients well and no need for any dressing.

Black-eyed Peas Hummus:

Ingredients:

1 cup boiled and mashed Black-eyed peas (see note in Falafel section below) 2 tbsp
toasted Sesame seeds
2 tbsp Olive oil
1 tbsp Lemon juice

2 tbsp pureed beetroot (TIP: you can make this when preparing for the pita breads) 5
cloves Garlic
1/2 tsp Cumin powder
1/2 tsp red chilli powder

3/4 tsp Salt (as per taste)

To garnish:

3-4 Mint leaves

1 tbsp Mung bean sprouts

1 tbsp Boiled black-eyed peas 1 tbsp boiled garbanzo beans

Steps:

1. Roast the garlic: Cook 5 garlic cloves in 1 tbsp olive oil on low flame until golden. Roasting helps to avoid the raw garlic smell keeping the taste.
2. Make a smooth paste of these ingredients: Toasted sesame seeds, beetroot puree, roasted garlic and 1 tbsp olive oil.
3. In a large bowl - mix the paste with salt, lemon juice, cumin powder, red chilli powder and mashed black-eyed peas.
4. Once ready, transfer to serving bowl.
5. Give a swirl of remaining 1 tbsp olive oil on top and garnish with Mint leaves, a

few boiled chickpeas, some boiled black-eyed peas, sesame seeds, green mung bean sprouts.

Black-eyed Peas Falafel with sweet surprise:

Makes 20 falafels

Ingredients:

1 cup Black-eyed peas (soak overnight in sufficient water, then drain the water. NOTE: 1 cup black-eyed peas will double in size to about 2 cups. Use 1 cup in this recipe and the remaining in hummus)

1 cup Garbanzo beans (soak 1/4 cup Garbanzo beans overnight in sufficient water, then

drain the water. They will swell in size to 1 cup)

5 leaves Collard greens -stems removed

1 small bunch Cilantro

1 small bunch Parsley

1/2 medium sized Onion

1 inch piece of Serrano pepper

5 cloves Roasted Garlic 1/3 cup Chickpea flour 1/3 cup Rice flour

1 tbsp Sesame seeds

1 tsp Salt (as per taste) Oil for deep frying

1/2 cup Gulkand (rose petals preserve)

3 tbsp Raw unsalted chopped pistachios

Steps:

1. Make the Gulkand stuffing for falafel by mixing Gulkand and pistachios together. Make 20 small balls out of this mixture. (around skittle size) and keep aside.
2. Coarsely grind black eyed peas, chickpeas, collard greens, cilantro, parsley, serrano pepper, roasted garlic.
3. Add finely chopped onion, chickpea flour, rice flour, sesame seeds and salt and mix well.
4. Make 20 balls of the falafel mixture and stuff each with the gulkand stuffing in the center.
5. Fry the falafels in hot oil on medium flame till golden brown.

Rose and Lemon Sherbet with pop rock candy

Ingredients:

1 cup Rose sherbet concentrate

4 cups cold water

2 tbsp fresh Lemon juice

1 pkt Lemon flavored pop rock candy

Steps:

Mix the concentrate, lemon juice and water well in a lemonade jug. Apply lemon flavored rock candy on the serving glass rims and enjoy.

POP ROCKS FOUR WAYS by Laura Jones

Recipe Notes

While this appetizer has a lot of parts, each one comes together quickly.

1. The Faux Gras Pâté, the corn tortilla chips, and the coated Pop Rocks can all be prepared a day ahead.
2. The Kir Royale, the collard green salad and the Faux Gras pops can be made the next morning.

Plating:

1. To plate this as a single serving I would have 3 pops on each plate.
1 pop dipped in chocolate and Pop Rocks.
1 pop with coconut oil coated Pop Rocks in the center and dipped in chocolate.
1 pop with just the pâté and dipped in chocolate.
2. About ½ a cup of the collard greens and pomegranate seed salad.
3. A 4-ounce flute of the Kir Royale jelly.
4. A small serving of the pâté with the corn crumbs and Pop Rocks on top.
5. And chips!!

This could also be served as part of a larger buffet and not plated!

I used a variety of Pop Rocks flavors – grape, strawberry, raz(??), tropical punch – and I didn't feel as though the flavors changed the taste of the dish. Each one was a really fun surprise. The melted chocolate will solidify into the Pop Rocks when the pops are dipped and the occasional popping cracked me up. I wish I had done a cooking class with my students using these they would have loved it!!!

Faux Gras Pâté: Vegetarian Fois Gras

Servings: 6 appetizer-sized servings

Cook Time: 15 minutes

Total Prep Time: 3h 30min – This includes refrigeration.

Ingredients:

- 12 medium-sized (100g, about 1 cup) button mushrooms roughly sliced
- 2 tablespoons olive oil
- 2 tablespoons butter salted or unsalted
- 1 large shallot peeled and diced
- 2 cloves garlic peeled and minced
- 2 teaspoons chopped fresh rosemary
- 2 teaspoons chopped fresh thyme

2 tablespoons chopped fresh sage
1 tablespoon soy sauce or tamari
2 tablespoons Cognac or brandy (optional)
1 15 ounce can black eyed peas (drained and rinsed)- 2 cups (400g)*
1 cup (140g) toasted walnuts
2 tablespoons freshly squeezed lemon juice
1 teaspoon brown sugar
salt and freshly ground black pepper to taste

Preparation:

1. Heat the olive oil and butter in a skillet or wide saucepan over medium heat. Sauté the shallots until translucent – about 3 minutes.
2. Add garlic, chopped herbs and mushrooms. Add the Cognac (if using) and turn up the heat. Add the soy sauce, reduce the heat, and cook over low heat, stirring occasionally, until they're soft and cooked through, another 5 to 6 minutes. Remove from heat and cool.
3. In a food processor, combine the cooked black-eyed peas, nuts, lemon juice, brown sugar, and pinch of black pepper. Scrape in the cooked mushroom mixture and process until completely smooth. Taste, and add salt, pepper, and additional cognac, soy sauce, or lemon juice, if it needs balancing.
4. Scrape the pâté into a container and refrigerate for a few hours, until firm.

Notes: The store only had large cans of black-eyed peas with ham so I used dried peas. I soaked 1 cup of peas with a pinch of salt overnight. Then I cooked the peas in 6 cups of lightly salted water with a bay leaf, crushed garlic, rosemary sprig and thyme sprig for about an hour. I put in a bit of olive oil and a little more salt after ½ an hour. This yielded a bit more than 2 cups of flavorful peas.

Storage: The spread will keep for 4 days in the refrigerator. It can be frozen for up to two months, well wrapped.

Baked Corn Tortilla Chips

Servings: 6
Total Time: 30 min
Prep Time: 10 min
Cook Time: 15 - 20 min

Ingredients:

Seven 6-inch stone-ground corn tortillas
1 tablespoon olive oil

Flake salt (Kosher or Sea salt)

Preparation:

Preheat the oven to 375 degrees F. Brush both sides of the tortillas with the oil. Either cut out shapes with cookie cutter or stack the tortillas and cut the pile into sixths to make chips. Spread the chips out in a single layer on two large baking sheets and season with salt. Bake until golden brown and crisp, rotating the baking sheets once, about 12 to 15 minutes.

Notes: If using the cookie cutter, save the scraps to pulse into crumbs. If just stacking and cutting, save one tortilla for crumbs.

The tortillas I used were quite thick and took the full 20 minutes.

Tortilla Crumbs:

Pulse the scraps in a food processor until you have crumbs.

Heat 2 tsp butter in a skillet and toast crumbs until golden. Add flake salt to taste.

Just before serving mix in assorted Pop Rocks to taste.

- **Coated Pop Rocks:**

- Put 1 bag of Pop Rocks into a small bowl.

- Melt 1 teaspoon of coconut oil.

- When slightly cooled, mix into the Pop Rocks. If they look dry, add more oil.

Sprinkle some on the corn tortilla chips too.

Pomegranate Kir Royale Jelly Flutes

The secret to keeping the floating bubbles in these champagne jellies is making sure your liquids are very cold, and cooling the mixture quickly so that the gelatin sets before the bubbles dissolve. Inserting the pomegranate seeds creates more bubbles, as the trapped gasses move

around before the jellies are fully set. The result is a festive sparkling treat best scooped with a spoon!

Servings: 6 – 4ounce champagne flutes

Total rep time: 3 hr 10 min (includes cooling and chilling times)

Active: 30 min

Ingredients:

Two ¼ ounce packets unflavored gelatin

1- 2 tablespoons sugar (Use less for juice or sweetened soda pop)

½ cup water**

½ cup pomegranate juice**

1 cup sparkling white grape juice or white soda (7-up... I used *Dry Botanical Bubbly-Watermelon* because it was in the fridge!)

2 cups champagne

Pomegranate seeds

2 teaspoons half and half (I mixed cream and milk and it worked fine.)

Preparation:

1. Prepare an ice bath in a large bowl and set a 4-cup glass spouted measuring cup inside of it. Put six 4-ounce Champagne flutes in the refrigerator to chill.
2. Sprinkle the gelatin evenly over 1/2 cup cold water and ½ cup cold pomegranate juice in a medium saucepan. Let sit until the gelatin softens (it will become translucent), about 5 minutes. Add the sugar then cook over medium-low heat, stirring gently, until the sugar and gelatin dissolve completely, about 5 minutes (don't let the liquid come to a boil). Pour the gelatin mixture into the prepared measuring cup over the ice bath, stirring the mixture a few times until it feels lukewarm. Stir in the champagne and sparkling grape juice. Pour 1/4 cup of the sparkling wine mixture into a small bowl then neatly pour the remaining mixture into the 6 flutes.
3. Refrigerate the flutes and the reserved mixture in the bowl for 30 minutes (the jelly will be lightly thickened). Gently push a few pomegranate seeds down into the center of each flute with a skewer, letting some gelatin cover it, until the seeds are held in place. One flute worked after 30 minutes, but another one I had to wait about 45 minutes for the seeds to float.
4. Add the half-and-half to the reserved gelatin mixture in the bowl and whisk vigorously until the mixture looks like foam. Spoon the foam on top of each flute of jelly. Return the flutes to the refrigerator and chill until the gelatin sets completely, about 2-3 hours.

**Notes:

1. I used 1 cup of the pomegranate juice (no water) and felt the color was too dark. You could only see the bubbles when a light was shone from behind the glass. However, I could really taste the pomegranate – your call! The dry soda kept the taste more like champagne than Jello.
2. I also added some red beet food color to the foam because the juice made it brownish.
3. Any extra liquid can be put in a pan sprayed with oil. Once it gels, you could cube it for garnish. Or, it could be put on top of any leftover pâté.

Faux Gras Pops

Servings: 18 pops :

6 pops coated in chocolate and Pop Rocks.
6 pops filled with Pop Rocks and coated with chocolate.
6 pops just pâté and chocolate
Prep Time: 40 minutes plus refrigeration

Ingredients:

Faux Gras Pâté
Pop Rocks – Assorted colors and flavors
1 bag of pop rocks covered with melted coconut oil*
12 ounces bittersweet chocolate – (70%)*
Pop sticks, short bamboo skewers, cocktail sticks...

Preparation:

1. Line a baking pan or flat tray with parchment paper.
2. Once the pâté is firm, scoop rounded teaspoons and shape into 18 balls. Put a small amount of coated pop rocks into the center of 6 of the pâté balls. Place on tray and put in pop sticks. Shaping the balls is easier with wet hands.
3. Place tray in freezer for about 10 minutes.
4. Spread uncoated pop rocks on a plate. This will make dipping the chocolate-coated balls simpler.
5. While the pops are in freezer, melt the chocolate in a small deep bowl. I like to melt the chocolate in the microwave – 50% power, starting with 1 minute, stir and put back in for 15 – 20 second intervals until melted. If you want to temper the chocolate just reserve a quarter of the chips and mix in when the bulk of the chocolate has melted. So easy...
6. Before dipping the whole pop in the chocolate, drizzle a small amount around the stick where it meets the pop. This will hold it in place when you dip it into the bowl.
7. Once the drizzle sets, start dipping into melted chocolate.
Dip 6 balls into chocolate and then coat with Pop Rocks. Spooning the Pop Rocks on works too. If the balls start slipping off the sticks, place back in freezer for a few minutes. If the chocolate sets too quickly, reheat.
8. Place on parchment lined pan and place in refrigerator until ready to serve. These will keep for a few hours.
9. Put the remainder of the pâté into 6 small bowls for individual servings or 1 large bowl for buffet. Just before serving sprinkle with corn tortilla crumbs that have been mixed with Pop Rocks.

Collard Salad and Champagne Vinaigrette

Servings: 6

Prep Time: 10 min

Ingredients:

11/2 tablespoons champagne vinegar
2 teaspoons Dijon mustard
½ teaspoon mayonnaise
¼ teaspoon honey
3 tablespoons olive oil
1/8 teaspoon fine sea salt
pinch of pepper
6 large collard leaves thinly sliced (chiffonade)
Pomegranate seeds for serving

Preparation:

1. Whisk the vinegar, mustard, mayonnaise and honey together in a large bowl. Add in salt and pepper. Slowly drizzle in the olive oil while whisking to emulsify the dressing.
2. Add the collard slices to the bowl. Using clean hands, work the dressing into the leaves, massaging them for almost 1 minute. The acid will break down the leaves a bit and tenderize them. Season the salad with salt and pepper.
3. The dressed collards will get more tender if left in the refrigerator 3-4 hours ahead of time, but it's not necessary. Add the pomegranate seeds just before serving.

Sweet and Sour Holiday Balls by Kevin Rochlin

This was one of the more difficult challenges. First, I could not find Pop-rocks! After a sweep of multiple grocery stores, drug stores, and an AM/PM mini mart, I turned to Amazon and bought a box of 48 Pop Rocks X-Treme Sours. My adult children brought the added requirements of gluten free and vegetarian.

I started out experimenting with making an inside out sushi roll which failed miserably. I skipped the obvious choice of wrapping things inside the collard leaves, and tried making vegetable balls with the collard greens, black eyed peas and rice, which worked well. Then after a few experiments, I realized that the Pop-rocks needed to stay dry and so decided that adding them to a cilantro garnish would be an excellent delivery system. With those components used, I asked whether people wanted bbq or sweet and sour sauce and sweet and sour won. It was made with reduced sparkling cider. I added a mocktail with a Pop-rock dipped rim. The resulting vegetable balls were really tasty, and can be tweaked in a variety of ways (see recipe notes). I was shocked when my finicky adult daughter pronounced them delicious and asked for them again.

Holiday Veggie Balls

Makes approximately 40 1 1/2 inch balls

For the balls

3 cups cooked black eyed peas from frozen (2 10 oz packages frozen peas) 2 cups cooked rice
3 cups cooked collard greens (1 supermarket raw bunch)
3 cups shredded mozzarella cheese

1/2 cup dried onion flakes 1/2 t garlic powder

1/4 t or more red pepper flakes

2 t or more chipotle hot sauce

3 t salt (1 t for balls, 1 for boiling peas and one for boiling greens)

3 beaten eggs

Cooking spray Baking sheets -----



For cilantro Pop-rocks garnish

1/2 cup finely chopped cilantro

1 T minced red onion

1 pack Extreme sour apple Pop-rocks (about 1 T) -----

For Sweet and Sour Sauce

2 cups sparkling cider 1/2 cup cider vinegar 1/2 cup catsup

2T tamari

1/4 t salt
1/4 t red pepper flakes or more to taste
1 T brown sugar
1 1/2 T cornstarch dissolved in 2 T water.

----- Mock tale

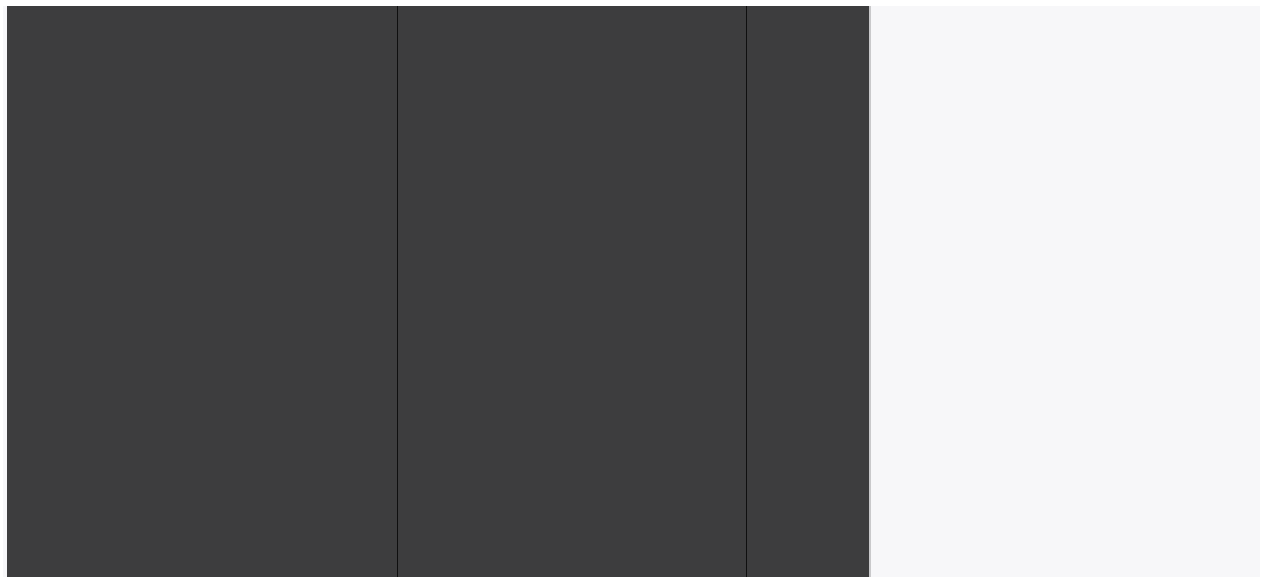
Chilled Sparkling cider
1 t honey
1 pack Extreme sour apple Pop-rocks Bitters
Maraschino cherry

Cooking the veggie balls.

1. 1) Preheat oven to 350 degrees while mixture is chilling in step 8.
2. 2) Cook 2 10 ounce packages of frozen black eyed peas according to the package

directions using 1 t of salt. Drain and set aside.

3. 3) While peas are cooking, bring 2 quarts of water to a boil. Add 1 t salt. Start preparing the collard greens. Wash greens. With sharp knife cut leaves away from middle stems. Discard stems. Boil greens for 10 minutes in boiling water. Drain collards and wash with cold water to cool.
4. 4) On a cutting board measure out 1 cup of beans and chop coarsely (approximately 1/4 inch pieces. Try to minimize the number of beans you miss, but don't worry too much. Put chopped beans in large bowl and repeat with 2 more cups of beans, chopping 1 cup at a time.
5. 5) Coarsely chop the collard green (1/4 inch pieces). Measure 3 cups and add to the peas.



Use remainder for something else. However, if you add more greens it probably will not matter.

6. 6) Combine the rest of the ingredients except for the eggs. Mix the ingredients together.

Adjust for salt and for degree of heat. This recipe has a mild heat level. For medium, I would double the hot sauce and pepper flakes.

7. 7) Add the eggs and knead the mixture squishing it through your fingers until it comes together as a packable/formable mix.

8. 8) Chill mixture for 1 hour.

9. 9) Spray 2 baking sheets with a light coating of cooking spray.

10) Roll out 1 1/2 inch balls and place them on the baking sheets. These do not rise and so they do not need much spacing.

11. 11) Bake at 350 degrees for 30 minutes until cooked through and lightly browned. If you want larger balls, add another 10-15 minutes for 2 inch balls.

12. 12) This is a very versatile recipe. Use cheddar instead of mozzarella and serve with BBQ

sauce. Add chili powder and serve with salsa etc.

Prepare the sweet and sour sauce.

1. 1) Boil 2 cups of sparkling cider until reduced by half.
2. 2) Add remaining ingredients except corn starch and stir
3. 3) Add corn starch slurry and simmer for another minute until thick. This is a little less sweet than normal sweet and sour sauce because the topping also is sweet.

Mix the cilantro pop-rocks topping.

1. 1) Wash and thoroughly dry cilantro.
2. 2) Mince cilantro and measure 1/2 cup. Dry again with paper towels. If the cilantro is not totally dry, the Pop-rocks will discharge prematurely.
3. 3) Dry the minced onions with paper towel and add to the cilantro
4. 4) Mix in the pop rocks.

To Serve

Serve balls, sauce and cilantro separately.

Guests take a few balls, top with sauce and then top with cilantro mix. Cocktail.

1. 1) Rub a small amount of honey around the rim and 1/4 inch of the top of a champagne glass. The honey sticks the rocks to the glass but does not discharge them.
2. 2) Dip into pop rocks to coat (same as salt on a margarita).
3. 3) Fill with sparkling cider. Add 5 drops of bitters, stir and add a cherry.

CONFETTI CORNBREAD SLIDERS by WENDY KAN

The final ingredients for the Challenge: Champagne, Pop Rocks, Black Eyed Peas and Collard Greens. Any Champagne will do, 1 package of Watermelon Pop Rocks (Red), 1 Package Tropical Pop Rocks (Green), 1 package frozen Black-Eyed Peas and 1 Bunch of Collard Greens.

In addition, you will need 1 Ham Hock, Confetti Cornbread (Recipe to follow), Mayonnaise, Chilula Hot Sauce (or Tabasco), Dill Relish, Celery Seed, Dried Parsley, Olive Oil, Salt & Pepper Lettuce or Parsley to garnish the plate

Confetti Cornbread Tartlets

(Smaller than mini muffins, use a mini muffin pan if you don't have a tartlet pan.)

1 ½ Cups Flour
½ Cup Cornmeal
Scant 2/3 Cup Sugar
2 Pkgs. Pop Rocks (1 Watermelon, 1 Tropical)
2 Eggs
1/3 Cup Heavy Cream
Champagne to make 1 ¼ Cups Liquid
3 Tbsp Melted Butter

Pre heat oven to 350 degrees. Mix all dry ingredients in a bowl. In a separate bowl, mix all the wet ingredients. Mix the dry into the wet. Use cooking spray to grease the tartlet pan. Fill to just the top of each tartlet. Bake until a toothpick comes out clean. (About 12-14 minutes.) Cool completely.

*Note: you can use a boxed cornbread mix, just make sure to use the pop rocks, and some of the champagne for the liquid required in the recipe. My recipe called for 1/3 Cup oil, which I left out on purpose, a more cake like texture!

**(Refrigerate remaining Champagne to drink later!!)

Ham Hock (Can be baked while the muffins are baking)

While the muffins are baking, separate the Ham Hock into the 3 sections (it should already come split) and put in a baking dish. Bake at 350 degrees for about 40 mins. It should be cooked through. Cool completely.

Black-Eyed Peas

½ Cup Frozen Black-Eyed Peas
1 Tbsp EVOO
Pinch of Kosher Salt
Pinch of fresh ground Pepper
5 shakes of Cholula Hot Sauce

Make sure the Peas are completely thawed and dry. (I used paper towels.) Mix with all the other ingredients, spread on a cookie sheet, lined with parchment paper and bake at 400 degrees until crispy. Approximately, 15-20 minutes. Depending on your oven this time could be a little shorter or longer. Looking for them to be crispy, but not really brown. Sprinkle with a pinch more salt and then cool completely.

Collard Greens

Clean and de-rib 3-4 of the Collard Leaves. Cut them into about 1 ½" by 2 ½" rectangles. Bake at 425 degrees until crispy. Cool completely.

Ham Hock Salad

½ Cup finely diced Ham Hock
2-3 Tbsp Crunchy Black-Eyed Peas
2-3 Tbsp Mayonnaise
1 tsp Dill Relish
½ tsp dried Parsley
Dash of Celery Seed
Dash of White Ground Pepper
Optional-Dash of more Cholula Sauce, if you want more spice!

Combine all ingredients in a mixing bowl.

Time to assemble our Confetti Cornbread Sliders

Split the Cornbread tartlets in half. Top with some of the Ham Hock Salad, and then some of the Crispy Collards. Put the lid back on at an angle, so everyone can see the collards! Arrange on a plate with some lettuce or parsley to garnish. Pour a glass of Champagne, toast the New Year and enjoy the Confetti Cornbread Tartlets!!

Pop-Rock Tempura Battered Black-Eyed Pea and Collard Green Falafel with African Spiced Dipping Sauce by Jeff Abrams

Falafel

1 can black-eyed peas, drained.

1 cup dried collard greens (I used a food-dehydrator to dry fresh collard greens, but you can place them in a 200 degree oven for a couple of hours to dry)

1 shallot, chopped.

½ cup onion, chopped.

3 cloves garlic, chopped.

1 t. ground cumin.

1 t. ground coriander.

½ t. ground cayenne pepper.

1 t. baking powder.

1 t. salt.

3 T. flour.

1 T. breadcrumbs (or more if needed to bind everything together)

1 package sour strawberry Pop-Rocks.

Directions

Sautee shallot and onion in a skillet until tender. Add garlic and continue cooking for another two minutes.

Place the mixture in a blender and pulse a few times.

Add cumin, coriander, cayenne, salt, and baking powder. Pulse the mixture a few more times.

Add the black-eyed peas and crumble in the dried collard greens.

Pulse the mixture again, but don't pulverize it to smoothness. The resulting mass should be course.

Pour the mixture into a bowl, add the flour and breadcrumbs, then stir until firm. Cover and refrigerate for at least two hours.

Before frying, scoop out walnut sized portions of the falafel and mold into whatever final shape you want.

Roll each falafel in flour to lightly coat, dip in tempura batter, and transfer immediately to the frying basket.

Fry falafel balls in vegetable oil heated to at least 300 degrees F. By varying the frying times between 1-2 minutes, the final product will vary from golden to deep brown. I did this purposely to give each bite a slightly different taste.

Once removed from fryer, immediately roll in pop-rocks.

Tempura Batter

3/4 cup champaign.

1 cup rice flour

3 T. Corn Starch

1 t. salt

1 egg

Directions

Whisk egg in a medium sized bowl.

Add in flour, corn starch, and salt. Mix until well blended.

Slowly add the champaign, gently whisking to incorporate the ingredients but not so hard that you lose all the bubbles.

African spiced Sauce

1 can coconut cream.

1 cup coarsely ground peanuts.

¼ cup tahini.

1 T. lime juice.

1 T. soy sauce.

2 oz. baking chocolate (I used Theo's 85%).

1 t. cardamon.

1 t. cinnamon.

Dollop of plain yogurt for top decoration.

Directions

Place coconut cream in saucepan and gently heat.

Add chocolate and tahini and whisk until everything melts.

Add lime juice, soy sauce, cardamon, and cinnamon. Stir until smooth.

Remove from heat. When cool, place the liquid in a blender and add the peanuts.

Blend until smooth.

Place sauce in final presentation bowl then Use a piping bag to swirl yogurt around the top.

LUCKY NEW YEARS SAVORY TARTS by Tom Finnegan

Pie Dough

Pre-made store bought pie dough can certainly be used, but it is nice to make your own. It is not hard, it just takes a bit of time.

- 2 ½ cups all purpose or pastry flour, plus extra for rolling
- 1 cup unsalted butter, very cold cut into ½ inch cubes
- 1 tsp salt
- 1 tsp sugar
- 6 to 8 TBS ice water

Variation: swap out ½ cup of the flour with whole wheat flour, whole wheat pastry flour or almond flour

1. **Mix flour, sugar and salt:** Put flour, sugar and salt into food processor and pulse a few times to mix.
2. **Add butter, half at a time, pulsing several times after each addition:** Add about half the butter to the food processor and pulse several times. Then add the rest of the butter and pulse 6 to 8 times until the largest pieces of butter are about the size of large peas.
3. **Slowly add ice water:** Sprinkle the mixture with about ¼ cup of ice water and pulse again. Then add more ice water, a tablespoon at a time, pulsing once or twice after each addition until the dough just barely begins to hold together. You know the mixture is ready if when you pinch some of the crumbly dough together with your fingers, it holds together. Be cautious with the amount of water you add, too much and the crust will be tough.
4. **Make two dough disks:** Carefully empty the crumbly dough mixture from the food processor on to a clean, dry surface. Gather the mixture in a mound. Divide the dough mixture into two even sized mounds. Use your hands and knead each mound just enough to form into a disk. Do not over knead. Kneading develops gluten which will toughen the dough, not something you want in a pastry crust. You should knead just enough so that the dough holds together without cracks. If you started with cold butter you should be able to see small chunks of butter speckling the dough. This is a good thing. These small bits of butter will spread out into layers as the crust cooks, so you

have a flaky crust. Sprinkle each disk with a little flour, wrap each one in plastic wrap, and refrigerate for one hour or up to two days.

5. **Roll out dough:** Roll out dough with a rolling pin on a lightly floured surface to about 1/8 inch thick or less. If you are using a mini muffin pan, roll out thinner. Grease a muffin pan. Cut out circles of dough and gently press the dough down so that it lines the sides of each well. Collect left over dough, gently knead together, then roll out again and cut out more circles until you have filled all of the wells. Place prepared pan into freezer while preparing the filling.

Black Eyed Peas Hummus

- 1 cup dried black-eyed peas
- 2 cups sparkling wine
- 2 cups water
- Olive oil
- 2 TBS chopped garlic
- 6 TBS Tahini
- 1 tsp salt
- 1 tsp black pepper
- 1 TBS Kashmiri Masala
- 2 TBS fresh chopped parsley
- Sparkling wine

1. **Cook Black Eyed Peas:** Place 1 cup of dried black-eyed peas in a pot with the sparkling wine and water and 1 TBS salt. Simmer until al-dente. Drain and rinse with cold water.
2. **Mix ingredients:** Place black-eyed peas in food processor with garlic and tahini and a large dollop of olive oil. Pulse and process until smooth. You may have to stop and scrape down the sides a couple times. Add salt, pepper, Kashmiri Masala, chopped parsley and additional olive oil and process until smooth. If the mixture is still a bit stiff, add in some sparkling wine and process until it is creamy.

Tarte Filling

- ½ cup French Green lentils
- 2 cups sparkling wine (Brut or Blanc de Blanc)
- 2 cups water
- 1 TBS salt
- 1 bunch collard greens chopped relatively fine (8-10 leaves)
- 1 large shallot chopped
- 1 TBS chopped garlic
- 1 tsp salt
- 1 tsp ground black pepper

- ½ cup sparkling wine
- 1 TBS Kashmiri Masala
- Olive oil
- Smoked salmon
- Black-eyed peas hummus
- Pop Rocks candy (strawberry or watermelon)

1. **Prepare Lentils:** Rinse lentils and place in a small pot with water, sparkling wine and 1 TBS salt. Bring to a simmer and cook until just a bit al-dente, about 20 minutes. Drain, rinse and set aside.
2. **Cook Collard greens:** Rinse collard greens and cut or tear out the tough central spine. Chop up collards relatively fine. Preheat skillet on stove and add a healthy dollop of olive oil. Add collard greens and cook for a few minutes, then add shallots and cook for another 5 minutes until shallots are soft and translucent. Add the drained lentils and mix until combined and warmed up. Add salt, pepper and garlic and cook for half a minute. Add sparkling wine and simmer until wine is reduced down, but before everything starts to stick to the pan. Transfer ingredients to a bowl, add the Kashmiri Masala and stir to combine.
3. **Combine and Cook:** Preheat oven to 375°. Take muffin pan out of freezer and fill each pastry filled well with the collard greens and lentil mix, leaving some room. Break smoked salmon up into chunks and sprinkle over the top of the collard green and lentil filling. Smear a layer of the black-eyed pea hummus over the top of each tarte to seal. Place pan in oven and cook for about 25 minutes. Remove from heat and let cool in pan for about 10 minutes.
4. **Finish:** Carefully remove tarts from pan and place on a wire rack to cool for another ten minutes. Using an icing piping bag, add more of the black-eyed peas hummus to the tops of the tarts in whatever decorative pattern strikes your fancy. I chose a simple shell pattern. The hummus may not work well with tips with fine openings. Just before serving, sprinkle the pop rocks over the top to give a festive look. If the pop rocks are added too soon, they may start to absorb some moisture and start popping. Serve with a nice rose sparkling wine.