

PUFF PASTRY CHEESE BOEREG

from the kitchen of hourik kazarian, serves 4

ingredients

- 1 box Pepperidge Farm Frozen Puff Pastry Sheets, defrosted
- 1 (10 ounce) package Cacique Queso Fresco or Blanco
- 1 egg for the filling
- 1 egg for brushing
- Sesame seeds, optional

steps

1. Preheat oven to 375 degrees F
2. Prepare filling. Crumble cheese, Crack an egg into the cheese, and mix well
3. Assemble: Cut each pastry sheet in half, brush with egg, place filling in the center, fold over and crimp edges with a fork to seal, brush with egg, sprinkle with sesame seeds, optional.
4. Place boeregs on a cookie sheet lined with parchment paper, and bake for 25 minutes. They will puff up and be golden brown.
5. Enjoy with a huge, tangy salad!!



HOURIK'S GRANDMA'S SALAD AND DRESSING

dressing ingredients

- 1/2 cup olive oil
- 1/4 cup fresh lemon juice or red wine vinegar
- 2 cloves garlic, crushed
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper

salad ingredients

- 4 red, firm tomatoes, chopped
- 4 Persian cucumbers, sliced about 1/4 inch thick
- Small red or white onion or shallot, sliced
- A few sprigs of fresh mint, chopped or torn into the salad

steps

1. Mix all salad ingredients in a bowl.
2. Add and shake all the dressing ingredients in a jar.
3. Pour into the salad bowl, mix and serve. Enjoy!

HOURIK'S ONE CUP HOT COCOA

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ingredients

- 2 teaspoons cocoa (I use Valrhona)
- 2 tablespoons sugar
- A pinch of salt
- 1 mug (10 ounces) hot milk or half & half
- 1/8 teaspoon real vanilla extract

steps

1. Mix dry ingredients in your mug, sift your cocoa if it has lumps in it.
2. Boil milk in microwave or stove top.
3. Add to dry ingredients.
4. Add vanilla.
5. Stir well.

Enjoy preferably in front of the fireplace. If you don't have a fireplace, light lots of candles!