

# BLOUNT

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sauce recipe  
**CREATIONS**



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# Scampi Risotto With Buttered Prawns & Native Little Necks

**Yields: 1**

**Ingredients:**

- 2 c. Blount Scampi Sauce
- 1 c. Butter (unsalted)
- 6 ea Native Little Necks
- 4 ea. U-12 Shrimp
- 1 Tbs. Fresh Chopped Parsley (optional)
- 8 oz. Risotto (Arborio)
- 1 c. White Wine
- ½ Tbs. Fresh Lemon Juice
- 2 oz. Olive Oil
- ½ Tbs. Butter



**Method of Prep:**

For the shrimp, peel and clean. Heat butter in a small sauce pan, bring temperature to about 125°F trying to keep the temperature stable; season butter. Place shrimp in butter and cook until internal temperature reaches 125°. Remove shrimp and set aside, reserve butter. On to the little necks. In empty sauce pan and place on high heat, wait 30 seconds add clams and cover. After 2 minutes uncover, add the rest of the wine, cover for another minute. Now as soon as the clams start to open remove from pan one at a time as they open, remove body from shell . Once done, strain clam juice from pan and set aside.

Bring broth to simmer in small saucepan over medium heat. Reduce heat to low; cover to keep warm. Melt 1/2 tablespoon butter with oil in heavy medium saucepan over medium heat. Add rice and sauté until coated with oil and butter, about 2 minutes. Add ½ cup the wine; stir 1 minute. Add 1 1/2 cups hot broth; simmer until absorbed, stirring frequently. Add remaining broth 1/2 cup at a time, allowing broth to be absorbed before adding more and stirring frequently until rice is creamy and tender, about 20 - 35 minutes. Stir in fresh parsley, lemon, clam juice and remaining ½ Tbs. butter. Season risotto with salt and pepper. Transfer to bowl and serve.

**To Serve:**

Heat an entrée bowl in oven, spoon in risotto letting fall naturally off the spoon. Take little necks and shrimp, dip in the reserved butter, blot on towel and stagger around plate.

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Blount Fine Foods 630 Carrant Road Fall River, MA 02720 774.888.1300

# Alfredo-Wild Mushroom Agnolotti, Grilled Asparagus & Shaved Aged Parmigianino

**Yield: 1**

**Ingredients:**

- 5 ea. Wild Mushroom Agnolotti
- 6 ea. Fresh Asparagus- medium in size
- 1 c. Blount Alfredo Sauce
- 1 Tbs. Shaved Parmigianino

**Method of Prep:**

Place two medium sauce pans half full of water on high heat salt well and bring to a boil.

Take the asparagus, peel and trim the bottoms; cut in half on a bias.

Take a large bowl and set up an ice bath. Place asparagus in one of the boiling pans of water. Blanch for two minutes. Place in ice bath to shock and fully cool. Set aside for later use.

Heat one cup of Alfredo sauce place over low heat. Add Agnolotti to boiling water cook about five to six minutes. Add asparagus into water for ten seconds. Pull both from pot and place on towel to drain.

**To Serve:**

Heat a large entrée plate in oven, pull plate out when warm. Working in the center of the plate spoon half the sauce on the bottom, lay the agnolotti on the sauce staggering their placement. Spoon remaining sauce over pasta and place asparagus around the center. Sprinkle with shaved Parmigianino to garnish.



# Grilled Pork Chop with Roasted Tomato Reduction Sauce

**Yield: 1**

**Ingredients:**

1 c. Blount roasted tomato sauce

1 ea. ½ in Center cut pork chop

¼ c. Cider Vinegar,

½ c. Water

½ Tbs. Brown sugar

To taste salt & black pepper

1 strip ½" Dice smoked bacon

**Method of Prep:**

Pre heat grill to 350°F.

Place pork, vinegar, water, sugar, salt & pepper in a zip lock bag, shake to incorporate.

Refrigerate for one hour up to six.

Place bacon in small sauté on low to medium heat and render fat off till golden brown and crispy, about 7 to 10 minutes. Drain off fat a reserve for later use.

Preheat grill. Remove pork chop from marinade and place on grill. Cook for three minutes per side or until an internal temperature reaches 140°F. Remove from grill and let pork chop rest for 1 minute.

**To Serve:**

Heat Blount Roasted Tomato Sauce in a small sauce pan over medium heat, stirring occasionally. Place a spoon full of sauce in the center of a large dinner plate; cut one inch from the bottom of the pork chop, place this piece in the middle of the sauce. Lay the remaining pork chop on top of the cut piece. Garnish with another spoon full of Blount Roasted Tomato Sauce and the cooked bacon.

