

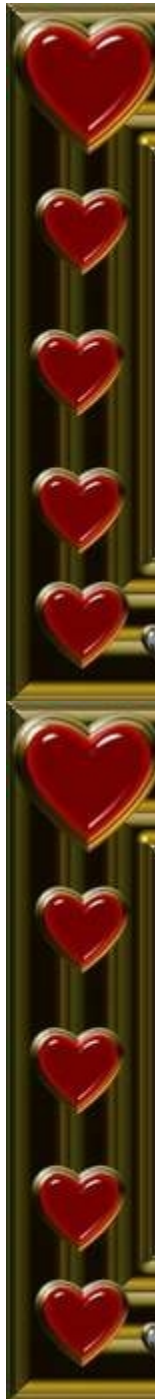
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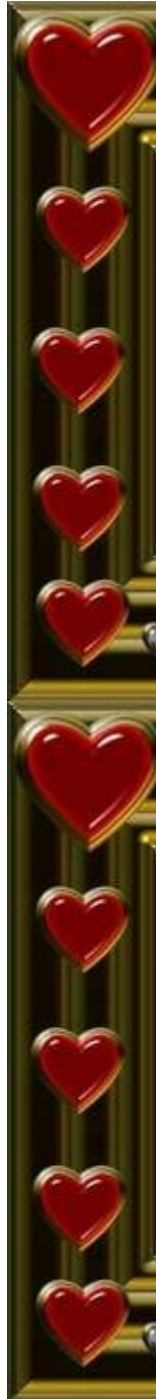
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How To Use This eBook:

For ease of use, I have broken these recipes down into sections: Appetizers, Main Course, Side Dishes, and Desserts (and you will also find a Bonus Breakfast as well as a Bonus Drink section!). Most categories have 7 selections, some may have more. To create your perfect romantic dinner, simply pick your favorite from each (or more than one, if you like!), then get cookin'!

I decided to format it this way, instead of in pre-chosen menu sets, because everyone's tastes are different, and my personal preferences and tastes may not be inline with your own.

Also, unlike many recipe ebooks you may find, I have made sure that each recipe page is clearly numbered. When you find the name of a recipe that sounds like something you'd be interested in, simply go to that page. Once you have found your favorites out of each, you can then print out just those pages instead of the entire book, if needed. (Of course feel free to print the whole thing, after all, these are some wonderful recipes;-)

Ready for a romantic evening that both of you will remember for quite some time?

GREAT! LET'S GET COOKIN'!



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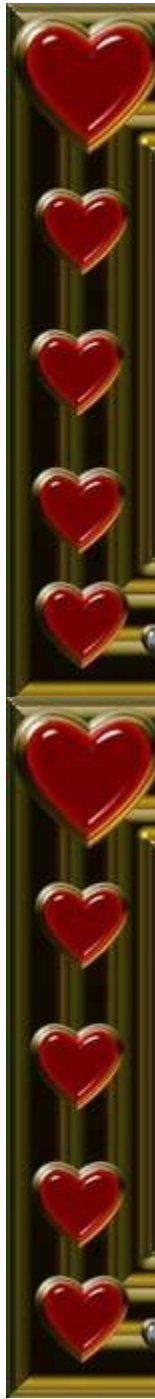
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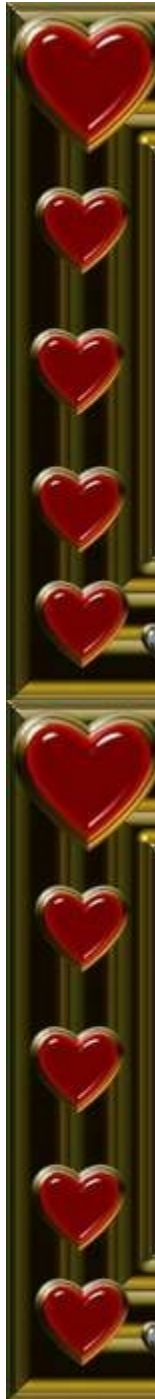
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BBQ Lobster Tails

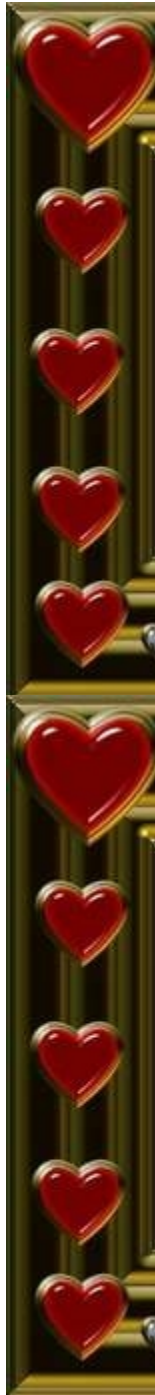
Ingredients:

- * 4 lobster tails
- * 2 tablespoons of lemon juice
- * 1/4 cup of margarine or butter
- * 1 teaspoon of grated orange or lemon peel

Directions:

Snip through center of hard top shell with kitchen scissors. With sharp knife cut through the meat, but not through under shell. Spread open. Grill with the meat side up at start. Finish cooking with shell side up. While grilling, brush frequently with mixture of melted butter, lemon peel and juice.

Lobster is done when firm and opaque.



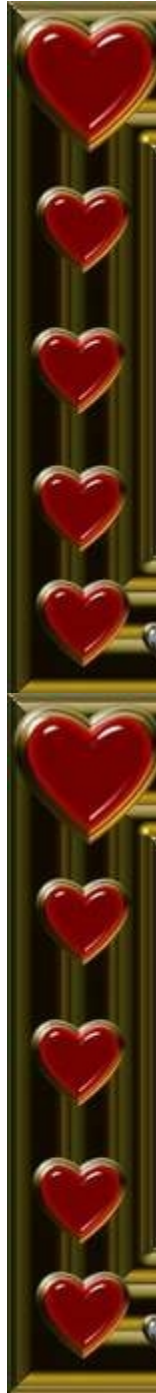
Caviar Kisses

Ingredients:

- * 1 small Cucumber, scrubbed and-trimmed
- * 1/3 cup Sour Cream
- * 1 teaspoon Dried dill weed
- * Freshly ground black pepper -to taste
- * 1 Jar red salmon caviar
- * Fresh dill sprigs
- * 8 Thin slices whole-wheat -bread
- * Butter or margarine

Directions:

Slice cucumber into 1/4-inch rounds. In a small bowl, combine sour cream, dried dill and pepper. Place one teaspoon of the sour cream mixture on each cucumber slice. Garnish each with about 1/2 teaspoon caviar and a dill sprig. Cut bread slices with heart-shaped cookie cutter. Toast and butter. Place cucumber slices in center of serving plate and surround with toast hearts.



Grilled Oysters with Herb Chevre and Parma Ham

Ingredients:

Oysters:

- * 12 oysters, shucked (see note)

Herb Chevre:

- * 5 1/2 ounces soft chevre
- * 3 tablespoons mixed herbs, finely chopped (chives, tarragon, dill and chervil)
- * freshly ground pepper

Parma Ham:

- * 6 slices of Parma ham

To Serve:

- * 12 sprigs of chervil

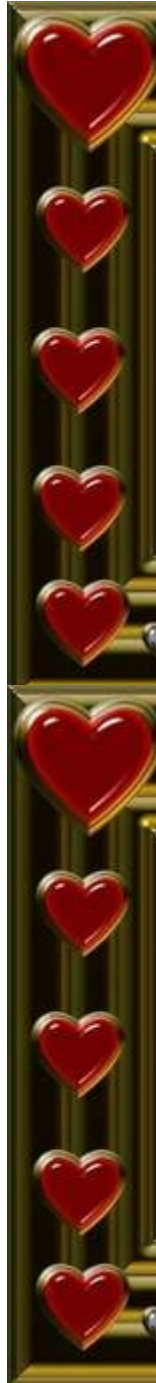
Directions:

Herb Chevre: Mix the chevre, herbs and pepper together until well combined.

Oysters: Open the oysters and discard the top shell and pour off the juices, detach the oyster from the shell by cutting the mussel carefully without damaging the oyster.. Place a generous teaspoonful of chevre on each oyster. Wrap the oyster and in the Parma, sealing in the cheese.

To Cook: Preheat a grill on a high setting. Place the oysters on a baking tray. Place the oysters under the grill and cook them for 3-5 minutes so that the oysters are just opaque and the Parma is not dry.

To Serve: Place 6 oysters on each plate and garnish each one with chervil springs. Serve hot.



Heart-Shaped Mozzarella and Fontina Pizza

Ingredients:

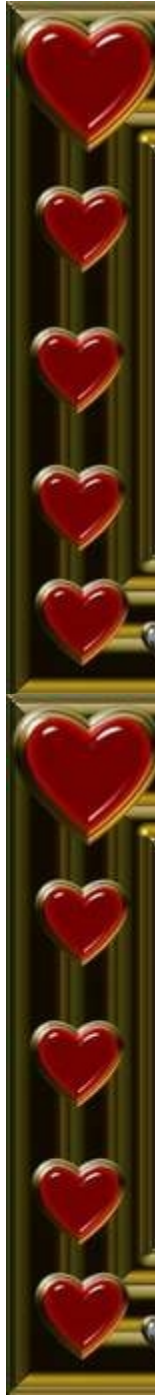
- * 1 (10 oz.) can refrigerated pizza crust
- * 4 teaspoons butter, divided
- * 1/2 red pepper, thinly sliced
- * 1 leek, cut into 1-inch strips
- * 1 boneless, skinless chicken breast half, cut into small cubes
- * 1/4 cup pesto
- * artichoke hearts, coarsely chopped, to taste
- * 4 ounces Fontina cheese, shredded
- * 1/2 cup mozzarella cheese, shredded
- * 1/2 teaspoon dried oregano

Directions:

Preheat oven to 425°F. Unroll refrigerated pizza dough into rectangle or square shape. Create a heart shape template out of paper towels or cardboard. Place template on dough and cut around heart shape using scissors. Place heart-shaped dough on greased cookie sheet and follow instructions on dough can for prebaking pizza crust. Set crust aside.

Saute red pepper and leeks in half of the butter until almost tender. Remove from skillet. Add chicken and other half of the butter to skillet and cook until chicken is done and lightly browned.

Spread pesto over prebaked pizza crust. Top with sautéed leeks, red peppers, and chicken. Add artichoke hearts. Top with cheeses and bake at 425°F. for 7 to 10 minutes. Sprinkle with oregano.



Heart Shaped Valentine Pizza

Ingredients:

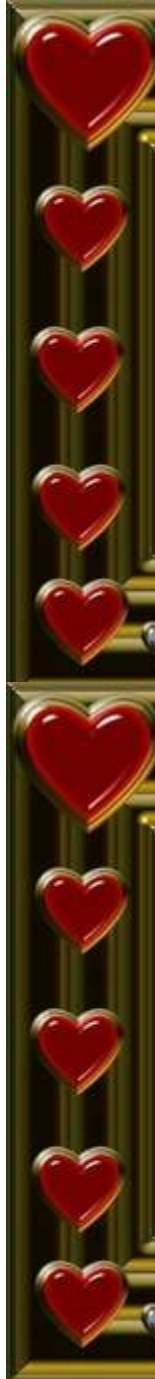
- * 1 large Pizza shell; pre-baked
- * 1/3 cup Pizza sauce
- * 1/3 cup Mozzarella or Jack cheese; grated
- * 12 large Shrimp; cooked
- * 1 medium Red Bell Pepper
- * 3 Pieces artichoke hearts; frozen and thawed, sliced
- * Olive oil
- * Minced Basil

Directions:

Trim the pizza shell(s) or foccacia bread into heart shape, place on pizza pan or baking sheet. Spread pizza sauce on shell to near edge.

Sprinkle cheese over sauce, not quite to edge of sauce. Place shrimp, in pairs, tails touching, to make hearts, on top of cheese. Do the same with some slices of red bell pepper, using the top, where it curves, for the top of the heart. Put a few slices of artichoke heart here and there. drizzle a little olive oil over top. Sprinkle with minced basil (optional).

Bake at 375^ degrees until cheese melts and pizza is piping hot. Serve hot.



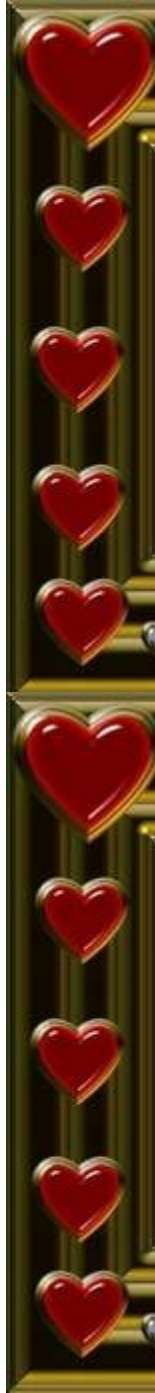
Prawns of Passion

Ingredients:

- * 1 cup butter, divided
- * 1 medium head garlic, peeled and minced
- * 1 (28 ounce) can crushed tomatoes
- * 2 pounds or one kg large prawns - peeled, deveined and butterflied
- * 1 medium head garlic, peeled and minced
- * 1/4 cup chopped fresh parsley

Directions:

Melt 1/2 cup butter in a saucepan over low heat. Add 1 minced head of garlic and saute for 2 to 3 minutes until soft. Stir in the tomatoes and bring to a simmer. Continue cooking until reduced to a thick paste, about 60 to 90 minutes. In a separate saucepan, melt remaining 1/2 cup butter in a saucepan over low heat. Saute remaining garlic for 2 to 3 minutes. Toss prawns in garlic butter sauce and place on a baking sheet. Broil until pink, do not overcook.



Valentine's Day Prawns

Ingredients:

- * 3/4 pound Medium prawns, peeled and deveined
- * 2 teaspoons Cornstarch
- * 1 teaspoon Sesame oil
- * 1/4 teaspoon Salt
- * 1 pinch White Pepper
- * 3 tablespoons Ketchup
- * 2 teaspoons lemon juice
- * 1/2 teaspoon chili sauce
- * 1 cup Broccoli flowerets
- * 1 tablespoon Salad oil
- * 1 teaspoon Minced garlic
- * 1 tablespoon sherry
- * 1 pinch White pepper

Directions:

In a small bowl, combine cornstarch, sesame oil, salt and a pinch of white pepper. Add prawns and stir to coat. Cover and marinate in refrigerator for 30 minutes.

In a small bowl, mix together ketchup, lemon juice, and chili sauce. Set aside.

In a medium-size saucepan, bring 2 inches of water to a boil. Add broccoli and simmer until crisp tender, about 1 1/2 minutes. Drain broccoli, rinse under cold water until cool then drain again.

Arrange broccoli in center of serving platter; set aside.

Place a wok over high heat. When wok is hot, add oil and swirl to coat the surface. Add garlic and prawns and stir-fry until shrimp turns pink, about 2 minutes. Remove half the prawns from the wok and set aside.

Add wine and pinch of pepper to the prawns remaining in the wok; stir to coat completely. Place the prawns on one side of the platter.

Return reserved prawns to wok. Add chili sauce and stir to coat and heat through, about 1 minute.

Spoon prawns and sauce onto other side of serving platter.



Baked Ham in Champagne

Ingredients:

- * 1 (9-lb) boneless ham
- * 1 pound Light brown sugar
- * 2 Bottles extra-dry champagne
- * 3 tbsps. Honey
- * 1 1/2 teaspoon Ground ginger
- * 1 1/2 teaspoon Dry mustard
- * Pineapple slices (optional)
- * Spiced apples (optional)

Directions:

Score ham and place on rack in baking pan. Cover top with 1 cup brown sugar and pour over 1 bottle champagne. Bake at 325F 2 hours. Combine remaining bottle champagne, remaining brown sugar, honey, ginger and mustard and bring to rolling boil in saucepan. Lower heat and simmer while basting ham every 15 minutes until done. Garnish with pineapple slices, and spiced apples, if desired.



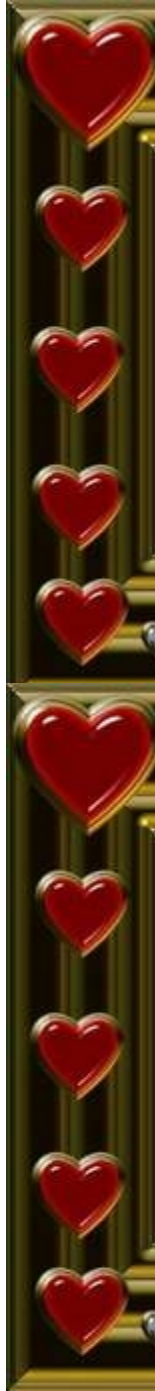
Valentine's Day Beef Tenderloin with Green Peppercorn-Brandy Sauce for Two

Ingredients:

- * 2 (8 oz. ea) beef tenderloins
- * salt and pepper
- * 1 tablespoon butter
- * 3 tablespoons chopped shallots
- * 1 Tbl. green peppercorns
- * 1 cup beef broth
- * 1 tablespoon whole grain Dijon mustard
- * 2 tablespoons heavy cream
- * 2 tablespoons brandy
- * 2 tablespoons chopped chives for garnish

Directions:

Salt and pepper beef on both sides. Heat butter in medium skillet on medium heat. Add beef; cook 5 min; turn, cook another 5 min. Remove to platter; tent with foil to keep warm. In same skillet, add shallots and peppercorns. Cook 2 min. or until soft. Add broth, mustard, cream and brandy. Cook 5 min. or until reduced to 1/2. Place beef on serving plates. Top with sauce, garnish with chopped chives.



Champagne Shrimp and Pasta

Ingredients:

- * 8 ounces angel hair pasta
- * 1 tablespoon extra virgin olive oil
- * 1 cup sliced fresh mushrooms
- * 1 pound medium shrimp, peeled and deveined
- * 1 1/2 cup champagne
- * 1/4 teaspoon salt
- * 2 tablespoons minced shallots
- * 2 plum tomatoes, diced
- * 1 cup heavy cream
- * salt and pepper to taste
- * 3 tablespoons chopped fresh parsley
- * freshly grated Parmesan cheese

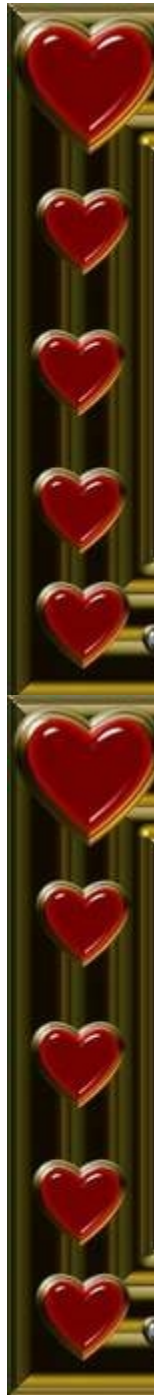
Directions:

Bring a large pot of lightly salted water to a boil. Cook pasta in boiling water for 6 to 8 minutes or until al dente; drain.

Meanwhile, heat oil over medium-high heat in a large frying pan. Cook and stir mushrooms in oil until tender. Remove mushrooms from pan, and set aside.

Combine shrimp, champagne, and salt in the frying pan, and cook over high heat. When liquid just begins to boil, remove shrimp from pan. Add shallots and tomatoes to champagne; boil until liquid is reduced to 1/2 cup, about 8 minutes. Stir in 3/4 cup cream; boil until slightly thick, about 1 to 2 minutes. Add shrimp and mushrooms to sauce, and heat through. Adjust seasonings to taste.

Toss hot, cooked pasta with remaining 1/4 cup cream and parsley. To serve, spoon shrimp with sauce over pasta, and top with Parmesan cheese.



Lobster-Stuffed Tenderloin

Ingredients:

- * 1 (4 to 5-pound) beef tenderloin
- * 1 cup vinaigrette salad dressing
- * 1 (2-pound) lobster, cooked
- * or
- * 2 (1-pound) lobsters, cooked
- * 6 tablespoons butter or margarine, divided
- * 2 tablespoons minced shallots
- * 3 tablespoons vermouth
- * 1/4 teaspoon dried tarragon, crushed
- * 1/2 cup heavy cream
- * salt and pepper to taste

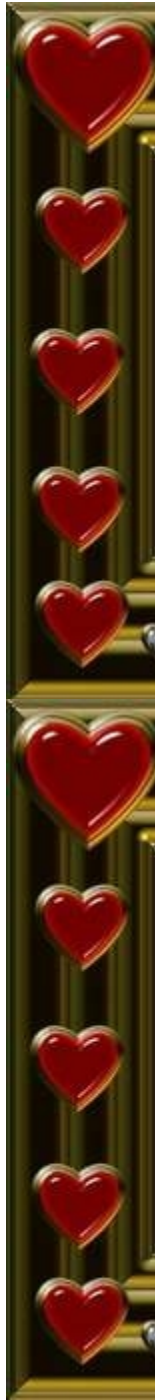
Directions:

Place beef tenderloin in a plastic bag set into a shallow dish. Pour salad dressing over tenderloin. Close bag. Marinate in the refrigerator for 8 to 24 hours, turning bag occasionally. Remove meat and tomalley (green liver) from lobster. (If desired, reserve shells for use in stock). Cut lobster into bite-size pieces. In a 10-inch skillet, melt 4 tablespoons of the butter. Add tomalley and cook over low heat for 5 minutes. Add shallots and cook 1 minute more.

Stir remaining butter, vermouth and tarragon into the tomalley mixture. Cook and stir over medium heat until liquid is reduced to half. Stir in cream. Continue to cook and stir until thick. Stir in lobster meat. Season with salt and pepper. Set lobster mixture aside.

Preheat oven to 500 . Drain tenderloin. To butterfly the meat, make a lengthwise cut down the center of the meat, cutting to within 1 inch of the other side and within 1 inch of ends. Spread meat open slightly and spoon in lobster mixture. Fold in the thin end portion. Bring sides of tenderloin together and tie with heavy string at 1 1/2-inch intervals to secure.

Place tenderloin on a rack in a shallow roasting pan. Insert a meat thermometer. Roast, uncovered, for 5 minutes. Reduce oven temperature to 350 and roast about 30 minutes for rare (140). Let stand 10 to 15 minutes before slicing. Remove string; slice to serve.



Awesome Parmesan Chicken for Two

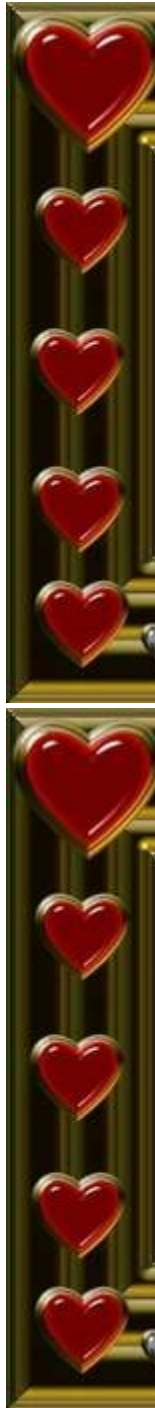
Ingredients:

- * 2 Boneless chicken breasts
- * 1/2 cup "Oven Fry" for Pork or chicken(No Substitutions)
- * 1/2 tablespoon Italian seasoning
- * 1/4 cup grated Parmesan cheese
- * 1 egg
- * Olive oil

Directions:

Flatten chicken to about 1/4 to 3/8 of an inch thick. in a shallow bowl, combine bread crumbs, Parmesan cheese and Italian seasoning. in another bowl, beat the egg. Dip chicken into egg, then coat with crumb mixture. I use a spoon to coat chicken with the crumb mixture gently pressing crumbs onto chicken. Preheat a frying pan with about a 1/2 cup of olive oil. Add more when necessary. Brown on medium heat until nicely browned and juices run clear.

This is one of our favorite chicken recipes. It is very moist and full of flavor! You can add a slice of tomato on top when chicken is done, then add some mozzarella on top of that. I sometimes serve with spaghetti and a nice loaf of fresh bread, or it can be served with mashed potatoes and stuffing. The possibilities are endless.



Phyllo-Wrapped Salmon with Roasted Red Pepper

Ingredients:

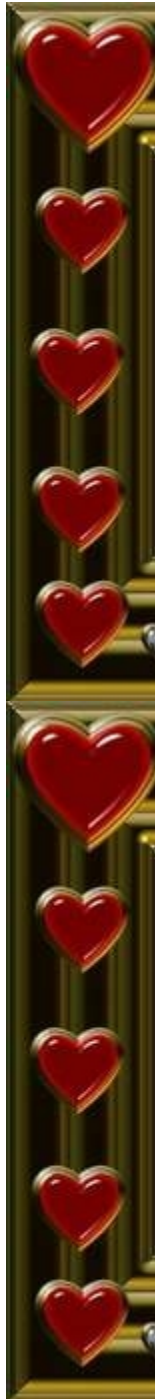
- * 1 cup roasted red peppers (fresh or jar from Italian market),
- * 12 sheets frozen phyllo pastry, thawed,
- * 6 tablespoons melted butter or nonstick spray,
- * 6 (5 oz.) skinless salmon fillets, 1 inch thick

Directions:

Puree red peppers.

Layer 2 sheets phyllo on work surface, brushing each with butter or spray with nonstick spray; leave remaining sheets of phyllo covered with plastic. Place 1 fillet crosswise on the pastry, 5 inches from the narrow end. Top with 1 Tbsp. puree. fold the 5 inch section of pastry over the salmon and fold in the sides. Roll the pastry into a rectangular packet to enclose the salmon. Brush with butter on all sides or spray with nonstick spray. Repeat with the remaining pastry and salmon.

Place packets on baking sheet and bake at 400 degrees for 30-35 minutes until the salmon is cooked through and the pastry is light golden brown. Top with the remaining pepper puree.



Regalo's Lobster Ravioli in Pink Sauce

Ingredients:

Lobster Filling:

- * 8 ounces cooked fresh lobster meat, chopped
- * 2 teaspoons chopped fresh mango
- * 1 1/2 teaspoon heavy cream
- * 1 1/2 tablespoon ricotta cheese
- * 1 large egg yolk
- * Salt and fresh-ground black pepper, to taste

Pink Sauce:

- * 1/4 cup olive oil
- * 9 medium cloves garlic, finely chopped
- * 6 ripe tomatoes, chopped
- * 10 fresh basil leaves, julienned
- * 1/4 cup heavy cream
- * 1/2 cup fresh-grated parmesan cheese
- * Salt and fresh-ground black pepper, to taste

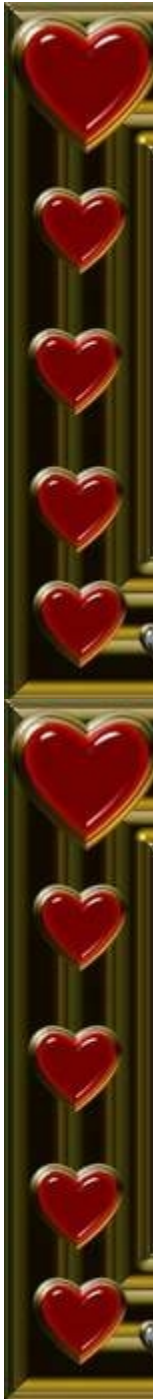
Stuffed Ravioli:

- * 24 (3-by-3-inch) won-ton wrappers
- * 1 large egg
- * 1 tablespoon water, plus more for cooking ravioli

Directions:

To make filling: In a food processor fitted with the metal blade, combine all ingredients and process until smooth. Refrigerate at least 1 hour before using. (Can be made a day ahead.)

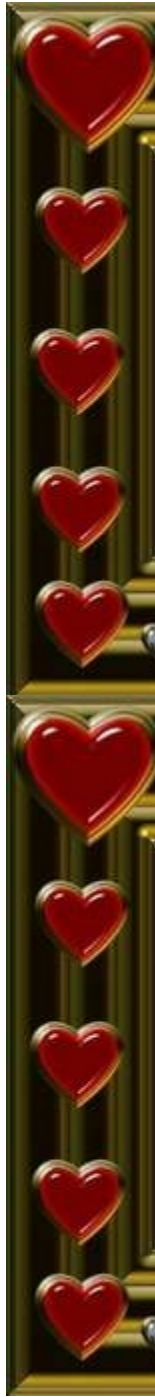
To make sauce: In a nonreactive heavy skillet, heat oil over medium heat. Saute garlic about 3 minutes, or just until it begins to color a bit; don't let it burn. Add tomatoes, basil and cream, bring to a simmer, reduce heat to



medium-low and let sauce reduce about 2 minutes. Stir in parmesan cheese until it melts and season with salt and pepper. Don't let sauce boil after adding cheese or it will get stringy. (You can make this a day ahead and reheat over low heat or in a double boiler.)

To fill ravioli: Spoon a heaping tablespoon of filling in center of each of 12 won-ton wrappers. Lightly beat egg with 1 tablespoon water. Using a small paintbrush, moisten edges of wrappers well with beaten egg wash. Top each wrapper with another wrapper and seal edges together by pressing with tines of a fork; press out any air. (You can make these several hours ahead, cover well and refrigerate.)

Bring a large pot of water to a boil and drop in filled won tons. You may want to do these in batches so you don't overcrowd pot. Cook 5 to 7 minutes or until tender. Drain well and divide among 6 warm serving bowls. Divide sauce over each and serve warm. Makes 6 entree servings or 12 appetizer servings.



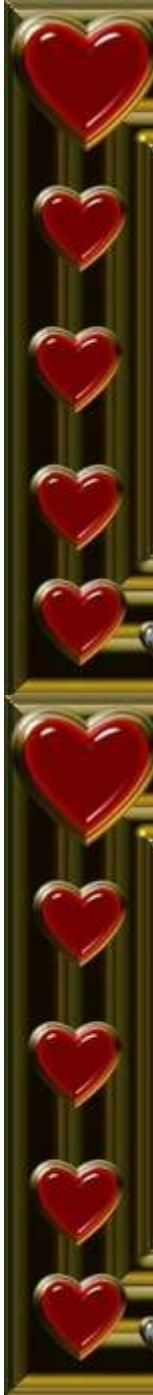
Lobster Primavera

Ingredients:

- * 2 Maine lobsters, cooked
- * 6 cherry tomatoes, halved
- * 6 medium mushrooms, sliced
- * 6 broccoli crowns
- * 1 carrot, sliced
- * 1 clove garlic, minced
- * 4 tablespoons butter
- * 1 tablespoon olive oil
- * 2 tablespoons white wine (or 1 Tbsp. lemon juice)
- * 1 cup chicken bouillon
- * 3 tablespoons flour
- * 1/2 cup milk
- * 1/2 cup light cream
- * 1/2 teaspoon parsley
- * 1/4 teaspoon pepper
- * 4 servings linguine

Directions:

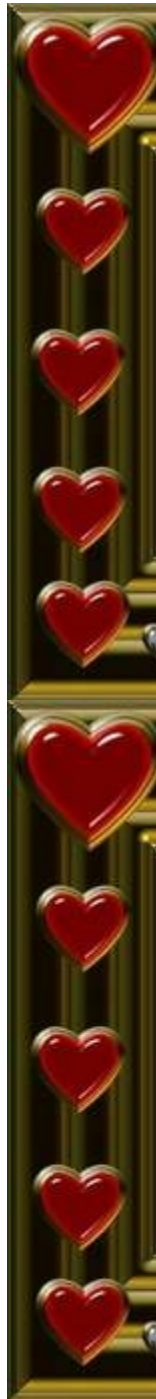
Pick meat out of lobster and cut into pieces. In large saute pan or electric frying pan saute lobster in one tablespoon butter for about two minutes, remove from pan and set aside. Add olive oil to saute pan and saute garlic and veggies until crisp -- start with carrots, then broccoli, mushrooms and tomatoes. Veggies should be tender but crisp. Remove from pan, set aside. Add remaining butter to pan and melt on medium heat, whisk in flour, add bouillon, milk, and cream, mixing thoroughly after each addition until sauce is smooth and thickened. Add lobster, veggies, wine, parsley and pepper. Reheat thoroughly on low. Serve over linguine or rice.



Steak Lover's Fettuccini Alfredo

- * 1 ounce clarified butter
- * 4 ounces beef tenderloin tips
- * 1 cup broccoli, red pepper, portabella strips
- * 1/4 cup corn, scallion, red and green peppers (small diced)
- * 1 tablespoon fresh garlic
- * 1 cup heavy cream
- * 1/2 cup fresh Parmesan
- * 8 ounces cooked pasta
- * 1 tablespoon sliced green onion

Heat butter. Sear meat and add veggies. Add heavy cream and reduce down. Add Parmesan cheese. When it begins to thicken add to pasta. Serve hot, topped with scallions and Parmesan cheese.



Lobster Salad

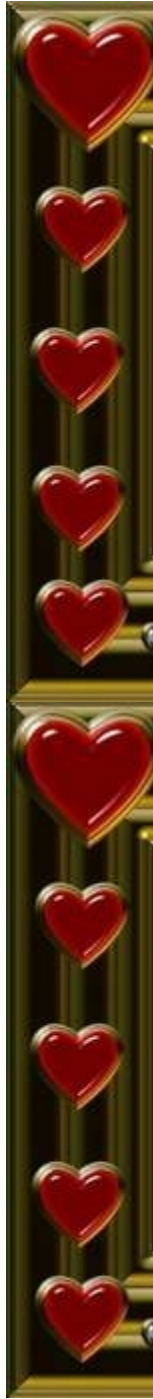
Ingredients:

- * 1 cup cooked lobster meat
- * 3 cups cooked rice
- * 1/4 cup sliced celery
- * 1/4 cup sliced pimento-stuffed olives
- * 1/4 cup chopped bell pepper
- * 1/4 cup chopped pimento
- * 1/4 cup minced onion
- * 1/2 teaspoon salt
- * 1/4 teaspoon pepper
- * 3 tablespoons mayonnaise or Miracle Whip
- * 2 tomatoes, cut into wedges
- * 1 lemon, cut into wedges
- * crisp lettuce

Directions:

Combine lobster, rice, celery, olives, bell pepper, pimento and onion in large bowl; cover and chill.

Just before serving, stir together salt, pepper and mayonnaise; toss with lobster mixture. Spoon onto lettuce; garnish with tomato wedges. Serve with lemon wedges.



Penne Vodka

Ingredients:

- * 1 tablespoon extra-virgin olive oil,
- * 1 tablespoon butter
- * 2 cloves garlic, minced
- * 2 shallots, minced
- * 1 cup vodka
- * 1 cup chicken stock
- * 1 can crushed tomatoes (32 ounces)
- * Coarse salt and pepper
- * 16 ounces pasta, such as penne rigate
- * 1/2 cup heavy cream
- * 20 leaves fresh basil, shredded or torn

Directions:

This recipe will make enough for 2 couples. If you plan a romantic evening where more than two's a crowd, reserve half the sauce to freeze for another supper before the addition of basil, and only cook 1/2 to 2/3 pound of penne.

Heat a large skillet over moderate heat. Add oil, butter, garlic, and shallots. Gently saute shallots for 3 to 5 minutes to develop their sweetness. Add vodka to the pan, 3 turns around the pan in a steady stream will equal about 1 cup. Reduce vodka by half, this will take 2 or 3 minutes. Add chicken stock, tomatoes. Bring sauce to a bubble and reduce heat to simmer. Season with salt and pepper.

While sauce simmers, cook pasta in salted boiling water until cooked to al dente (with a bite to it). While pasta cooks, prepare your salad or other side dishes.

Stir cream into sauce. When sauce returns to a bubble, remove it from heat. Drain pasta. Toss hot pasta with sauce and basil leaves. Pass pasta with crusty bread.



Pink Mashed Potatoes

Ingredients:

- * 4 potatoes
- * 1/2 cup milk (heated in the microwave)
- * 4 tablespoons butter
- * Salt and pepper
- * Red food color

Directions:

Peel potatoes and cut into 10-12 pieces, put in pot, cover with water and bring to a boil. Reduce the heat, and cook for about 20 minutes, until the potatoes are tender. Turn off the stove, pour the potatoes into a colander and shake to get the water off. Put the potatoes in a bowl; with an electric mixer or hand beater, beat the potatoes, butter and a little salt and pepper, adding the milk while you mix. Add food color carefully until it is a pretty color



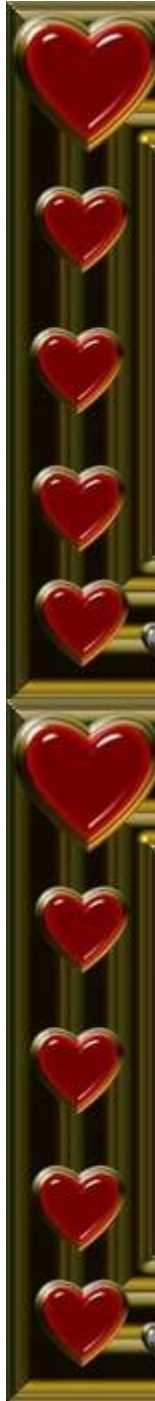
Red Rose Potato Salad Recipe

Ingredients:

- * 5 red rose potatoes boiled and cubed -- with skins
- * 5 eggs -- hard boiled and sliced
- * 1 apple -- diced
- * 1 cup mayonnaise -- (add as desired)
- * 1/4 cup onion -- chopped
- * 1/4 cup sweet relish -- with juice
- * 1/4 cup mustard -- spicy
- * 1 tablespoon dill
- * salt & pepper to taste

Directions:

Combine all ingredients, folding together gently. Serve chilled.



Risotto with Artichoke Hearts & Red Bell Peppers

- * 3 cups vegetable broth
- * 1/2 small red bell pepper, cut julienne
- * 1/2 cup artichoke hearts, cooked
- * 1 teaspoon olive oil
- * 1 onion, minced
- * 1 cup Arborio rice
- * 1/3 cup dry white wine
- * 1/4 cup Parmesan cheese
- * 1 tablespoon minced parsley

Heat broth to near boil and keep hot in saucepan. Cook bell pepper and artichoke hearts in 2 tbs. broth. Remove. Cook onion in 2 tbs. broth until softened. Add oil and rice and cook 1 minute. Add wine. Cook until wine is almost gone. Add broth just to cover rice. Cook and stir over medium heat until broth is absorbed. Add more broth and continue cooking broth down and adding new broth until rice is just done (about 20 minutes). Add vegetables and cook to heat done. Stir in Parmesan and parsley before serving.

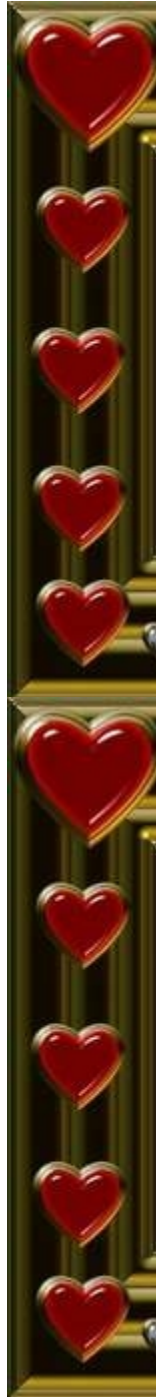


Simple Pasta for Two

- * 1/2 pound linguini
- * 6 Roma Tomatoes - Cut into large dice
- * 6 cloves garlic
- * 1 tablespoon Extra Virgin Olive oil
- * 1/3 cup fresh basil
- * 1/2 teaspoon red pepper flakes (or to taste)
- * 1/2 teaspoon salt
- * Few turns of fresh ground pepper

Heat oil in a medium-high skillet, add pepper flakes, garlic, salt and pepper. Cook for 1 minute (don't brown the garlic). Add the tomatoes and cook till tomatoes start to wilt. Add Basil and cook for 1 more minute. Add cooked pasta to skillet and toss.

We have an abundance of cherry tomatoes in the summer so we sometimes substitute with cherry tomatoes that have been roasted for an hour or 2 in a 250 F oven (like sun dried tomatoes).



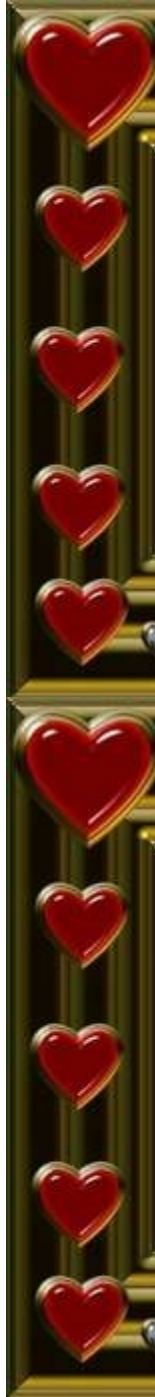
Valentine Salad

Ingredients:

- * 1 package gelatin -- lemon flavored
- * 2 cups water -- fruit juice
- * 10 marshmallows -- cut in pieces
- * 1/2 cup apricots -- cut and drained
- * 1/2 cup dates -- cut
- * 1/2 cup maraschino cherries -- sliced
- * 1/2 cup celery -- finely cut
- * 1 cup grapefruit -- canned, drained

Directions:

Dissolve gelatin in 1 cup hot water or fruit juice and add the remaining cup of cold liquid. Chill until partly set, then add remaining ingredients. Pour into individual heart-shaped molds and chill. Unmold for serving on chicory or curly endive which will give a lacy effect. Garnish each salad with an arrow of mayonnaise forced through a pastry tube.



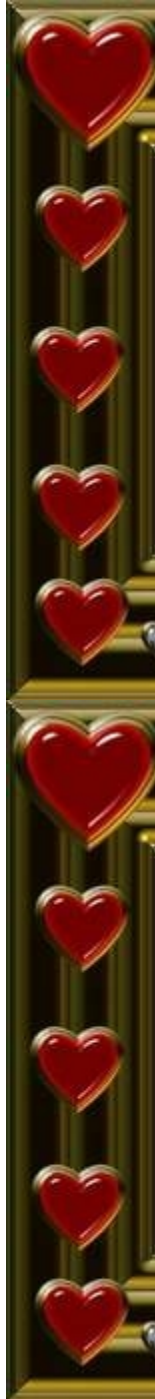
Almond Champagne Fondue

Ingredients:

- * 8 ounces Gruyere cheese
- * 4 ounces Swiss cheese
- * 1 tablespoon cornstarch
- * 5 ounces brie cheese
- * 1 cup champagne or white wine
- * 1/2 teaspoon almond extract
- * Dash ground nutmeg
- * French bread cubes, apple slices

Directions:

Shred both cheeses and toss with cornstarch. Cut rind off brie and cut cheese into small chunks. Heat wine in a heavy, 3-quart saucepan. Bring just to simmer over medium heat; do not boil. Reduce heat and gradually add shredded cheeses, then brie, stirring constantly in zigzag motion until cheese melts. Add almond flavoring and nutmeg. Continue stirring and simmer until thickened, about 5 minutes. Do not boil. Serve in a fondue pot warmed over a candle or canned heat. Use sturdy bread chunks and apple slices for dipping.



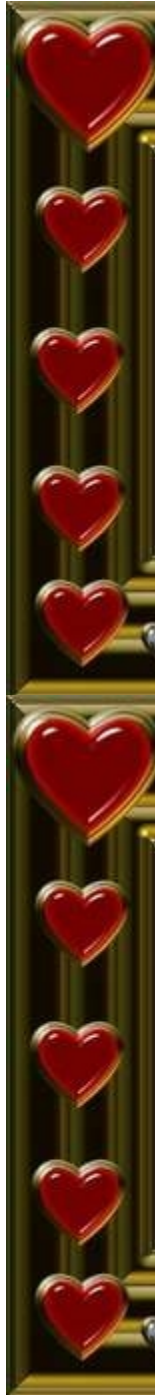
Champagne Parfaits

Ingredients:

- * 2 pkgs Lemon-Flavored Gelatin
- * 2 cups Boiling Water
- * 2 cups Champagne
- * 8 Strawberries -- Washed & Hulled

Directions:

In a large bowl, dissolve the gelatin in the boiling water; allow to cool for 10 minutes. Stir in champagne and chill for 40-50 minutes, or until slightly thickened. Reserve 1 cup of the gelatin mixture and spoon the remaining mixture evenly into 8 champagne flutes or parfait glasses. Place 1 strawberry in each glass. In a small bowl, beat the reserved 1 cup gelatin mixture until fluffy and doubled in volume. Spoon evenly into the glasses, then cover and chill for at least 2 hours, or until set.



Champagne Truffles

Ingredients:

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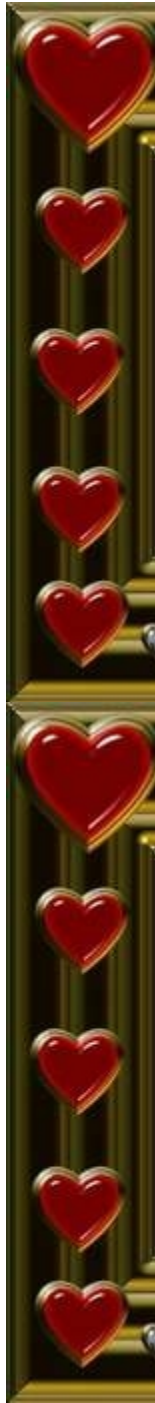
- * 8 ounces Cream
- * 1 pound Bittersweet chocolate
- * 1 ounce Butter
- * 1 ounce Cognac

ENROBING

- * 1 pound Bittersweet chocolate
- * 1 pound Cocoa

Directions:

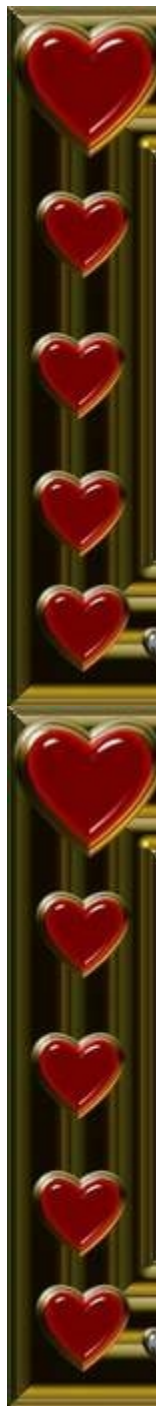
It is important to use an excellent quality chocolate when making truffles since it is the primary ingredient. Valhrona is my first choice and Callebaut is my second. BRING THE CREAM TO A BOIL and pour it over the cut chocolate. Allow to stand 1-to-2 minutes and stir smooth. Beat in the softened butter and cool to set. Beat with an electric mixer (using a paddle attachment if available) on medium speed until light. Beat in Cognac. Pipe out small truffles on parchment or waxed paper with a pastry bag fitted with a 1/2-inch plain tube. Refrigerate to set. Melt the chocolate. Sift the cocoa into a deep pan. Dip the truffles in the melted chocolate and then deposit them in the cocoa, shaking the pan to cover them. After the covering sets, shake the truffles in a strainer to remove the excess cocoa.



Strawberries In Red Wine

- * 3/4 cup Fresh Strawberries
- * 1 1/2 teaspoon Sugar
- * 1 teaspoon Orange Flavored Liqueur
- * 1/2 teaspoon Cognac
- * Red Wine

For each serving, spoon 3/4 of a cup quartered fresh strawberries into a large wine glass. Sprinkle with 1-1/2 teaspoons sugar, 1 teaspoon orange-flavored liqueur and 1/2 teaspoon Cognac. Fill each glass with red wine to cover the berries. Refrigerate for at least 2 hours.



Strawberry-Raspberry Champagne Sorbet

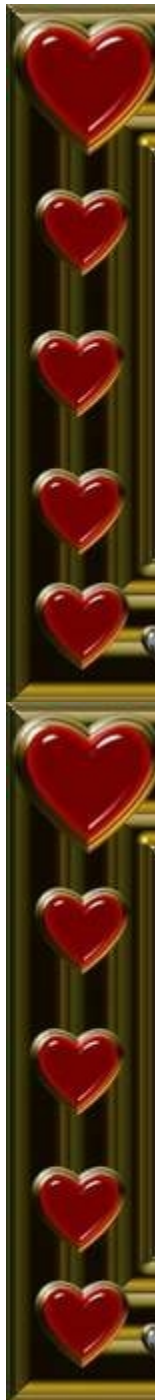
- * 1/2 pound each frozen raspberries and strawberries
- * 1/4 cup sugar syrup
- * 3/4 cup champagne

Put the frozen berries in a medium sized bowl and thaw, save any accumulated juices. Put thawed berries in a food processor or blender. Purie berries for 1 minute. This should yield about 2 cups of purie.

Sugar syrup: In a medium saucepan place 1 cup of sugar and 1 cup of water.

Cook over medium-high heat, stirring constantly. Bring to a full boil and boil for 1 minute. Remove from heat and allow to cool.

Add the 1/4 cup of sugar syrup and champagne to berry purie and stir until well mixed. Chill until very cold.



Strawberries Romanoff

- * strawberries
- * Whip cream
- * icing sugar
- * a complementary liqueur - such as Grand Marnier

Wash, hull and slice the strawberries lengthwise - from top to bottom. Place in a glass bowl and cover, prior to putting in the fridge to keep cool. Whip cream to the floppy stage, and add sieved icing sugar, and a complementary liqueur such as Grand Marnier - a harsh flavor would not sit well with the strawberries:. Replace cream in fridge until service. The cream needs to be served in a sauce boat Arrange the strawberries on the plate, dust with icing sugar and add the Romanoff cream to the side of the plate.



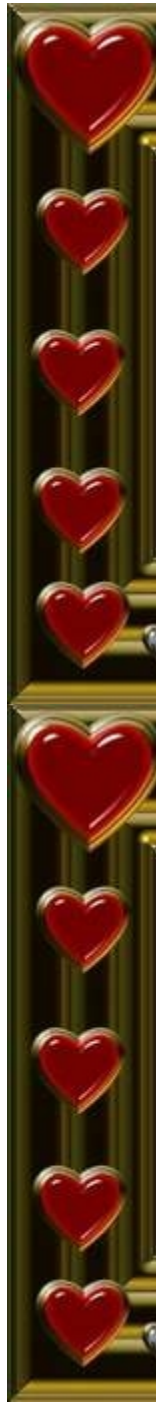
Sweetheart Apple Crisp for Two

- * 2 cups sliced apples
- * 1 teaspoon honey
- * cinnamon and nutmeg to taste

TOPPING:

- * 1/3 cup whole wheat flour
- * 2 teaspoons honey
- * 1 teaspoon real vanilla

In an oven proof baking dish, add apples, and sprinkle with cinnamon and nutmeg. Next, drizzle the 1 tsp of honey over the top of the apples and spices. Next, mix the ingredients for the topping all together and spread over the apples, spices and honey. Place in 300* oven and bake until a toothpick comes out clean. Great with French vanilla ice cream or topped with whipped cream.



Valentines Love Fudge

Ingredients:

- * 3/4 cup margarine or butter
- * 3 cups sugar
- * 1 (5oz) can evaporated milk
- * 1 package (12oz) semi-sweet chocolate chips
- * 1 jar marshmallow creme
- * 1 cup chopped pecans
- * 1 teaspoon vanilla
- * 3 capsules ginseng (available at drug stores and health food stores)

Directions:

Lightly grease a 13X9 inch baking dish Mix margarine, sugar and milk in a large heavy saucepan. Bring to a rolling boil for 5 minutes. Stir constantly. Turn off heat and stir in chocolate chips. Add rest of the ingredients and mix well. Pour into baking dish and let it set up at room temperature.



Be Mine - Breakfast

Ingredients:

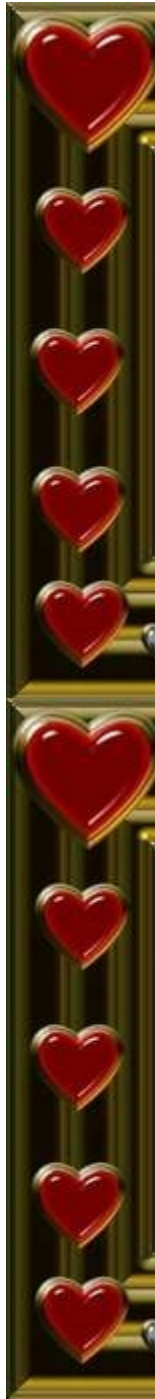
- * 8 ounces cream cheese, softened
- * 1 teaspoon vanilla extract
- * 1/2 cup chopped walnuts
- * 1 (16 ounce) loaf French bread
- * 4 eggs
- * 1 cup whipping cream
- * 1/2 teaspoon vanilla extract
- * 1/2 teaspoon ground nutmeg
- * 1 (12 ounce) jar apricot preserves
- * 1/2 cup fresh orange juice

Peach Champagne Cocktails

- * 1 bottle champagne
- * Peach Schnapps

Directions:

Beat together the cream cheese and 1 teaspoon vanilla extract until fluffy; stir in nuts and set aside. Cut bread into 10 to 12 (1 1/2-inch) slices. Cut a pocket in the top of each. Fill each with 1 1/2 teaspoons of the cheese mixture. Beat together eggs, whipping cream, the remaining 1/2 teaspoon of vanilla and nutmeg. Using tongs, dip the filled bread slices in the egg mixture, being careful not to squeeze out the filling. Cook on a lightly greased griddle until both sides are brown. Keep slices warm in oven. Heat together the preserves and juice, drizzle over hot French bread.



Cheesecake Pancakes with Strawberry-Lemon Syrup

Ingredients:

- * 2 cups Buttermilk pancake mix
- * 1 1/4 cup Water
- * 1 cup Small curd cottage cheese
- * 1 tablespoon Sugar
- * 1 teaspoon Vanilla extract

Strawberry-Lemon Syrup

- * 1 cup Syrup
- * 1 cup sliced strawberries
- * 1/2 teaspoon lemon rind

Directions:

Preheat griddle.

Combine the pancake mix, water, cottage cheese, sugar, and vanilla extract in a medium bowl; stir well until blended.

Pour batter by 1/4 cupfuls on hot, well-greased griddle.

Flip pancakes when tops are covered with bubbles.

For Strawberry-Lemon Syrup: Combine the syrup, strawberries, and lemon rind in a small saucepan; heat through, stirring occasionally.



Cherry French Toast

Ingredients:

- * 1 1/2 cup milk
- * 6 eggs
- * 1/8 cup maple syrup
- * 3 tablespoons sugar, divided
- * 1 tablespoon grated orange peel
- * 1/2 teaspoon salt
- * 8 slices (4 1/2 x 3 1/2 x 1/2-inch) French bread
- * 4 cups pitted Northwest fresh sweet cherries, halved
- * 1/2 cup orange juice
- * Vanilla yogurt

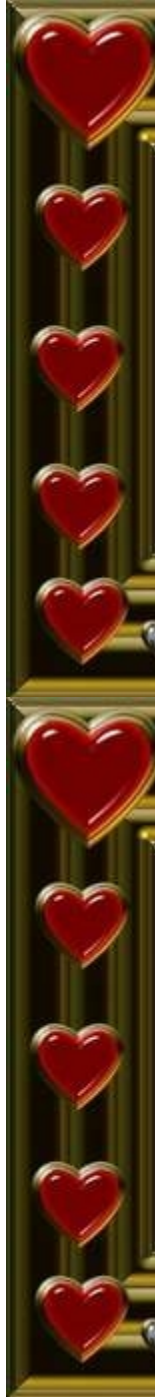
Directions:

Combine the milk, eggs, maple syrup, 2 tablespoons sugar, orange peel and salt; mix well.

Pour half of mixture into each of two 9-inch square baking dishes. Dip both sides of each slice of bread in milk mixture; arrange in the same baking dish. Cover with plastic wrap and refrigerate overnight.

Marinate the cherries in orange juice and remaining 1 tablespoon sugar overnight.

Carefully transfer slices to a nonstick, buttered baking sheet using a large spatula; allow excess liquid to drip into pan used for soaking. Bake in a pre- heated 400F oven 15 to 18 minutes; turn slices over halfway through baking time. Top each slice with 1/2 cup cherries and a dollop of vanilla yogurt. Serve immediately.



Strawberry Stuffed French Toast

- * non-stick cooking spray
- * 12 slices bread
- * 1/2 cup cream cheese, softened
- * 1/2 cup strawberry fruit spread
- * 1/2 cup sliced strawberries
- * 2 large eggs
- * 1/2 cup milk
- * 1 teaspoon vanilla extract
- * 2 tablespoons powdered sugar
- * 1/2 cup maple syrup (optional)

Spray a large nonstick skillet with cooking spray; set aside.

Lay 6 slices of bread on your work surface. Keeping edges free of food, place a generous teaspoon of cream cheese, a generous teaspoon of fruit spread, and 4 or 5 strawberry slices on each piece. Top with remaining bread.

In a medium mixing bowl, combine eggs, milk, and vanilla. Dip sandwiches, being careful not to let strawberries fall out. Press edges together to seal.

Heat skillet to medium. Cook each French toast sandwich 2 or 3 minutes or until the first side is golden brown. Use a spatula to turn sandwich over, and cook until second side is golden brown. Sprinkle with powdered sugar. Serve immediately with maple syrup, if desired.



Valentine Muffins

Ingredients:

- * 6 tablespoons butter
- * 3/4 cup sugar
- * 2 eggs
- * 1/2 cup milk
- * 14 strawberries, fresh or defrosted frozen
- * Food coloring, optional
- * 2 cups all-purpose flour
- * 1/4 teaspoon salt
- * 1 tablespoon baking powder
- * Hershey's Kisses, Hugs or strawberry jam

Directions:

Preheat the oven to 350 degrees. In a large bowl, cream the butter and sugar. Mix in the eggs, one at a time, and add the milk.

Rinse the strawberries and cut off the greens with a plastic knife.

Mash the berries with a potato masher or puree in a blender. Then stir the berries into the butter and milk mixture.

Tip: For muffins with a more pronounced pink color, add a few drops of red liquid food coloring or dabs of paste coloring.

In a separate bowl, sift the flour, salt and baking powder. Stir well. Add the flour mixture to the berry mixture. Use a wooden spoon to stir until all the white disappears.

Tip: For an excellent crumbly consistency, mix the batter just until everything is moist.

Line the muffin tin with paper liners. Drop the batter from a tablespoon to fill the cups halfway. Add a surprise: an unwrapped Kiss, Hug or 1/2 teaspoon of jam. Then spoon more batter to fill almost to the top. Bake until the muffins begin to brown and a toothpick inserted near the center (but not in the Kiss) comes out clean, about 20 to 25 minutes.

Remove the muffins from the tin and cool. Serve them warm in a basket lined with a red napkin or on plates with doilies.



Valentine Pancakes

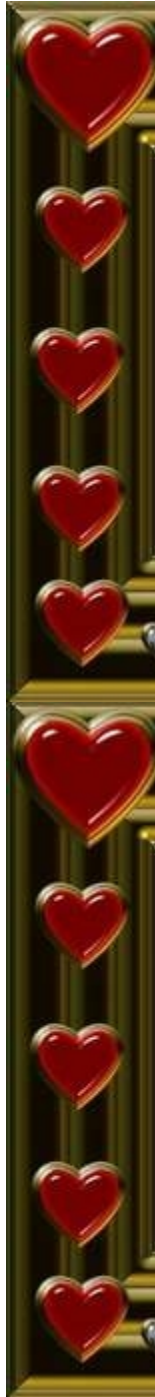
Ingredients:

- * pancake mix (or your favorite recipe;-)
- * red food coloring

Directions:

Using your favorite pancake batter recipe, spoon the batter into a heated skillet to form a heart. This method can also be used to form other fun shapes.

You can make the pancakes look more festive by adding food coloring to the batter (a couple of drops of red for a pink batter) and adding chocolate or cherry chips. Simple huh?!



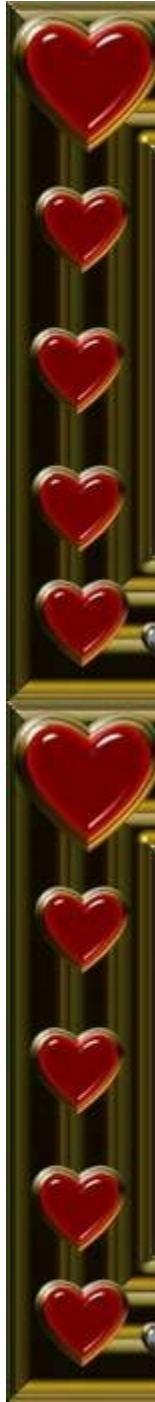
Champagne Napoleon

Ingredients:

- * 1/2 ounce Grand Marnier
- * 1/2 ounce Curacao
- * 1/2 ounce Maraschino liqueur
- * Champagne

Directions:

Mix ingredients with ice in a mixing glass and strain into a chilled champagne flute. Fill with cold champagne.



Mock Pink Lady

Ingredients:

- * 1 1/2 cup Milk, homogenized
- * 2 tablespoons Lemon juice
- * 1 tablespoon Grenadine
- * 1 tablespoon Sugar, granulated -Ice cubes

Directions:

Measure milk, lemon juice, grenadine, sugar and ice cubes into blender. Blend until ice is gone. Serve immediately.



Passion Fruit Mimosa Recipe

Ingredients:

- * 1 cup chilled Champagne
- * 1/2 cup chilled passion-fruit juice

Directions:

Divide Champagne between 2 flutes and top off each with passion fruit juice.



Peaches In Spiced Red Wine

Ingredients:

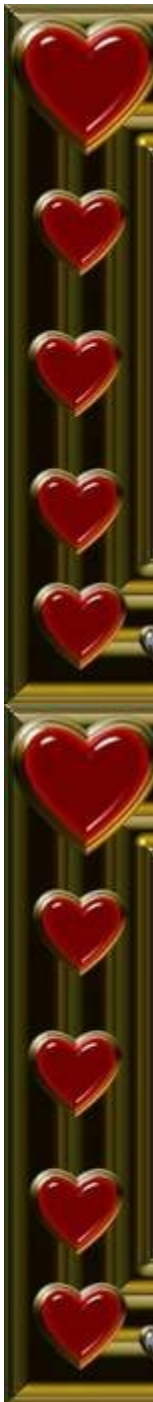
- * 2 large peaches
- * 1/2 cup dry red wine
- * 3 tablespoons sugar
- * 1/8 teaspoon ground cardamom

Directions:

Blanch peaches in medium saucepan of boiling water 30 seconds. Transfer to bowl of cold water using slotted spoon. Pull off peel, using small sharp knife. Pit and slice peaches. Transfer peaches to medium bowl. Add all remaining ingredients to peaches and mix to dissolve sugar.

Refrigerate at least 20 minutes, stirring occasionally, before serving.

How is this a drink? Serve them with the rest of the bottle of wine;-)



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