

RECIPE  LION

20 Valentine's Day Recipes



Blogger Edition

20 Valentine's Day Recipes: Blogger Edition

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Letter from the Editors

Dear Cooking Enthusiast:

Make this Valentine's Day a special one. Rather than heading out to a restaurant with your significant other this year, save money and explore your cooking skills at home instead. Whether you're planning a party for friends or just a quiet, romantic dinner at home, this list of Valentine's Day recipes will have you covered. This eCookbook includes several decadent and mood setting dessert recipes, along with scrumptious and unique dinner ideas. It's everything you need to create a special night.

This collection of *20 Valentine's Day Recipes: Blogger Edition* includes a variety of dessert and sweet options, like chocolate dipped Oreos, cupcake ideas and tarts. It also includes enticing dinner entrée ideas and sides, like rack of lamb, chicken dinners and roasted asparagus. With recipes like this you and your significant other will think you're dining out. Impress those you love by making one of these recipes.

For more delicious Valentine's Day Recipes, be sure to visit [RecipeLion.com](http://www.RecipeLion.com). While you're there, subscribe to RecipeLion's free [Quick and Easy Recipes](#) newsletter to get free recipes delivered to your inbox every week.

Have a romantic and sweet Valentine's Day with those you love!

Sincerely,

The Editors of RecipeLion

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Valentine's Day Dessert Recipes

Perfect Mix Cupcakes

By: Laura from [RealMomKitchen](http://RealMomKitchen.com) with credit to [In The Wabe](http://InTheWabe.com)



This cupcake recipe was inspired from the book “Hello, Cupcake,” These cupcakes are boasted to come out looking prettier than what you usually get from a box mix; they have a perfect rounded top. For a great frosting recipe see the next recipe in this eCookbook.

Ingredients

- 1 box (18.25 ounce) cake mix (vanilla, devil's food, or yellow)
- 1 cup buttermilk (in place of water called for on the box)
- Vegetable oil (the amount on the box)
- 4 eggs (in place of the number called for on the box)

Instructions

1. Preheat oven to 350 degrees F. Line muffin cups with paper liners. Follow the box instructions, putting all the ingredients in a large bowl and using the buttermilk in place of the water specified on the box, using the amount of vegetable oil that is called for, and adding the eggs.
2. Beat with an electric mixer until moistened, about 30 seconds. Increase the speed to high and beat until thick, 2 minutes longer.

3. Fill paper liners two-thirds full. Bake at 350 degrees F for 12 to 20 minutes or until toothpick inserted in middle comes out clean. Cool completely before icing.

Strawberry Jam Butter Cream

By: Laura from [RealMomKitchen](#) with credit to [Hello Baker](#)



One thing I think of when I think of Valentine's Day is the combination of strawberries and chocolate. This frosting recipe is everything you would expect from a butter cream frosting with a surprisingly light strawberry flavor. This frosting recipe goes so well with a devil's food cupcake, like the Perfect Mix Cupcakes above.

Ingredients

- 1 cup unsalted butter, room temperature
- 5-6 cups powdered sugar
- 1/2 cup Strawberry jam (the really smooth kind)
- red food coloring (enough to make it a pretty pink color)

Instructions

1. Place butter and jam in a mixing bowl or an electric mixer fitted with a paddle attachment and cream until well incorporated, about 2 minutes.
2. Add powdered sugar, one cup at a time, until you reach desired consistency. If frosting gets too thick you can add a little milk to thin it out. Put on your favorite cupcake.

Sugar Cookie Bars

By: Laura from [RealMomKitchen](#) with credit to [Taste Buds](#)



Sugar cookies tend to be a Valentine tradition for a lot of people. If you want sugar cookies for Valentine's, but don't want all of the work, this could be your answer, Sugar Cookie Bars. Have fun and top them off with sprinkles, chocolate hearts etc.

Ingredients

For Sugar Cookie Bars:

- 1 cup butter; room temp.
- 2 cups sugar
- 4 eggs
- 2 teaspoon vanilla
- 5 cups flour
- 1 teaspoon salt
- 1/2 teaspoon soda

For Frosting:

- 1/2 cup butter; room temp
- 1/2 cup shortening
- 1 teaspoon vanilla
- pinch of salt
- 4 cups powdered sugar
- 5 Tablespoon milk

- Colored sprinkles
- food coloring (if desired)

Instructions**For Cookie Bars:**

1. Preheat oven to 375 degrees F.
2. Cream butter and sugar until fluffy. Add eggs, one at a time, mixing after each egg. Add vanilla & mix well. In a separate bowl combine flour, salt and soda and stir with a whisk to combine.
3. Add to wet mixture and mix just until combined. Spread on a greased baking sheet (use a 13 x 18 pan).
4. Bake at 375 degrees F for 10-15 min, until light golden brown or until a toothpick comes out clean. Cool completely and frost.

For Frosting:

1. Combine butter and shortening until smooth and creamy. Add vanilla and salt.
2. Add powdered sugar in 1-2 cup increments until combined, and then add milk & mix until smooth and spreading consistency. Spread over cooled cookie.

Molten Lava Cakes

By: Laura from [RealMomKitchen](http://RealMomKitchen.com) with credit to [OurBestBites](http://OurBestBites.com)



This cake recipe is easy and can be done in 30 minutes. You're sure to find this recipe to be simple and very delicious. It's thick and gooey, not thin and runny. It's perfection. Serve with sweet cream or ice cream to complete.

Serves: 1

Ingredients

- 4 tablespoons real butter
- 1/3 cup sugar
- 3 large eggs
- 1/3 cup flour
- 1/4 teaspoons salt
- (8 ounce) bittersweet chocolate, melted (8 ounces is about 1 1/3 cup of bittersweet chocolate chips. Make the 1/3 cup a little over-full and you should be good).

Additional Ingredients

- powdered sugar for dusting
- sweetened whipped cream for serving (or vanilla ice cream instead)
- butter and sugar for preparing pans

Instructions

1. Preheat oven to 400 degrees F.
2. To prepare pans, use your fingers (or the butter wrapper) to rub butter in the muffin tins or ramekins.
3. Sprinkle in some granulated sugar to coat the entire inner surface and tap out any extra and discard.
4. In a bowl with a mixer beat butter and sugar until fluffy. Add eggs one at a time, beating well after each addition. Combine flour and salt and slowly add it into the butter mixture just until combined. Stir in melted chocolate by hand, just until combined. Don't over mix.
5. Divide batter evenly among prepared muffin cups or ramekins and then place them on a baking sheet.
6. Bake at 400 degrees F just until tops of cakes no longer jiggle when pan is lightly shaken, about 8-10 min for a muffin pan, and 10-12 for ramekins. Remove from oven and let stand 10 min.
7. If using muffin tins, invert the tin and place an individual cake on each serving plate. You can do the same with the ramekins, or just serve them as is. Dust with powdered sugar and serve with a dollop of sweetened whipped cream (or I prefer a good scoop of vanilla ice cream).

Notes:

You can either bake these in a muffin tin, in ramekins, or even an oven-proof mug. If you use a muffin tin you'll get 6 cakes and depending on the size of the ramekins you'll get 4-6.

Raspberry Velvet Tart

By: Leigh-Anne Wilkes of YourHomeBasedMom



If you're looking for beautiful and delicious Valentine's Day recipes for dessert, you won't want to miss this Valentine's Raspberry Velvet Tart. It tastes as good as it looks, for sure.

Cooking Time: 30 min

Ingredients

- For Crust:
- $\frac{1}{4}$ cup sugar
- $\frac{1}{2}$ cup (about 1 stick) unsalted butter, chilled and cut into pieces
- 1 tablespoon whipping cream
- 1 egg yolk
- $1\frac{1}{2}$ cups flour
- 2 tablespoons ice water

For Filling:

- 10 ounces of premium white chocolate
- $\frac{1}{2}$ cup hot whipping cream (but do not boil, or it will curdle)
- $\frac{1}{4}$ cup (about $\frac{1}{2}$ stick) unsalted butter, at room temperature
- 2 cups fresh raspberries
- powdered sugar

Instructions

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For Crust:

1. Mix flour and sugar. Cut in the butter until mixture resembles coarse meal.
2. Beat together the egg yolk and whipping cream and pour over flour mixture.
3. Stir dough, adding just enough of the water to make dough.
4. Form a ball and flatten into a disk. Wrap in plastic and refrigerate 30 minutes.
5. On a lightly floured surface, roll out dough into a 1/8 inch thick round.
6. Transfer to a 9 inch tart pan with removable bottom.
7. Preheat oven to 350 degrees F.
8. Fit dough into bottom and up sides of pan.
9. Prick crust all over and cover edges with foil (remove during last 5 minutes of baking).
10. Bake crust in at 350 degrees F for 30 minutes, or until golden brown. Cool completely on wire rack.

For Filling:

1. Melt chocolate in the top of a double boiler over simmering water, stirring until smooth.
2. Mix in cream and butter. Remove from water.
3. Sprinkle raspberries over bottom of prepared crust, saving a few berries for garnish.
4. Pour filling over berries and refrigerate until firm, about 1 hour (this can be prepared 1 day ahead and refrigerated, but allow tart to stand at room temperature one hour before serving).
5. Garnish with reserved berries and sift powdered sugar over top.

Chocolate Dipped Oreos

By: Leigh-Anne Wilkes of [YourHomeBasedMom](http://YourHomeBasedMom.com)



If you're looking for Valentine's Day cookie recipes but don't have a lot of time, these Chocolate Dipped Oreos are perfect. With few ingredients and even fewer steps you'll have these made in no time!

Ingredients

- 1 package of regular sized Double Stuffed Oreos
- 1 package of white almond bark
- red food coloring
- candy sprinkles (in pink, white and red)

Instructions

1. Heat almond bark in microwave safe bowl for a few minutes or until chocolate is melted. (You could also use a double boiler to melt chocolate).
2. Add desired amount of red food coloring to get pink tone in the almond bark chocolate coating.
3. Take each Oreo cookie and dip half way in chocolate. Place onto a wax papered surface for drying and sprinkle with candy sprinkles.
4. Let dry until candy coating is hardened.

Baker's Royale Raspberry Mousse

By: Naomi of [BakersRoyale](#)



For a beautiful and delicious treat and also the perfect Valentine's Day recipes for couples, this Baker's Royale Raspberry Mousse recipe will have you addicted.

Ingredients

- 1 1/2 cups raspberries
- 1/4 cup sugar
- 3 tablespoons Framboise
- 1 unflavored packet of gelatin
- 1 1/2 cups heavy cream

Instructions

1. Place raspberries and sugar in a saucepan and heat to boil. Once boiled remove from heat and place lid on pan; set aside and cool to warm.
2. Place warm simmered raspberries in a food processor bowl and puree. Push puree through a fine mesh strainer to remove seeds. Set aside.
3. In a saucepan sprinkle gelatin over Framboise and let it bloom. Once the gelatin has bloomed, heat it over low and gently stir until gelatin is dissolved; set aside to cool.
4. In the meantime, whip heavy cream until soft peaks form.
5. Pour raspberry puree mixture into a bowl and set it over another bowl filled with ice and water.

6. Add gelatin mixture into raspberry puree and whisk until mixture thickens to syrup consistency. Remove bowl ice bowl. Fold raspberry gelatin mixture into soft peaked cream in thirds.
7. Pour into forms or serving vessel, refrigerate for at least 2 hours to set mousse. Remove mousse from refrigerator 10 minutes prior to serving.

Last-Minute Valentine Cookies

By: Bridget from [Bakeat350](#) and adapted from the book Cookie Craft



These adorable cookies from Bake at 350 were inspired by these cookies from [Munchkin Munchies](#). If you're in need of a unique but easy dessert to bring to Valentine's Day party or function, this cookie recipe is perfect.

Serves: 1

Ingredients

- 2 & 1/2 cup all-purpose, unbleached flour
- 1/2 cup Dutch-process cocoa (natural is OK, too)
- 1 teaspoon instant espresso powder
- 1/2 teaspoon coarse salt
- 1 cup unsalted butter
- 1 cup sugar
- 1 egg
- 1 teaspoon vanilla
- White and red or pink royal icing

Instructions

1. Preheat oven to 350 degrees F. Line baking sheets with parchment paper.
2. Whisk together the flour, cocoa, espresso powder and salt; set aside.
3. Cream together the butter and sugar until light and fluffy. Beat in the egg and vanilla until well combined.

4. In 3 additions, add the flour mixture at low speed. Scrape down sides and bottom of bowl as needed.
5. Roll the dough on a lightly floured and cocoa-ed surface. (I mixed the 2 of these, then spread on my rolling surface, on my rolling pin, and used it to dip my cookie cutters.)
6. Cut the cookies with a square cutter, then divide into smaller squares, if necessary, using a bench scraper.
7. Freeze cut cookies five minutes.
8. Bake at 350 degrees F for 8 minutes. Let cool completely.
9. With white royal icing and a #4 (or so) plain tip, pipe the x's and o's.
10. With red icing and a #3 or #4 tip, pipe hearts on some of the cookies.
11. Let the icing dry (overnight is fine).
12. Mix equal parts meringue powder and water. Brush onto piped designs with a small paintbrush and sprinkle on sanding sugar. Shake off the excess.

Notes:

Stray sanding sugar REALLY shows up on these cookies, so use a dry paintbrush to remove the excess.

Double Chocolate Hazelnut Cookies for Valentine's Day

By: [InspiredTaste](#)



For dessert this Valentine's Day go with something comforting and simple. Try these cookies; you can make them earlier that day or even the day before. Serve them with coffee or go crazy and open up some sparkling wine. These cookies are not your typical chocolate chip cookie. They have a heavenly combination of milk chocolate and hazelnuts, are not too sweet, are slightly soft, a little chewy and crispy just at the edges.

Ingredients

- 1 cup (2 sticks) butter at room temperature
- 3/4 cup granulated sugar
- 3/4 cup light brown sugar
- 2 eggs, at room temperature
- 2 teaspoons vanilla extract
- 3/4 cup unsweetened cocoa powder
- 2 cups flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup chopped hazelnuts
- 1/2 cup milk chocolate chips

Instructions

1. Preheat the oven to 350 degrees F. Make sure the oven racks are in the middle of the oven.
2. In a dry saucepan over medium-low heat, slightly toast the chopped hazelnuts for 5-10 minutes until lightly browned. While the nuts are in the pan, make sure you stay close as they can burn

quite quickly. After they have been lightly toasted, remove them from the pan so they can cool and set aside.

3. Using an electric mixer beat the room temperature butter for 1 minute. Add both the granulated and brown sugar and continue to beat for 3-4 minutes until the mixture is light and fluffy. Add the vanilla extract and one egg then beat for about 30 seconds until they are incorporated then add the second egg and beat for another 30 seconds.
4. Add half of the cocoa powder and beat for 20 seconds or so until it is incorporated then add the second half of the cocoa powder and beat for another 20 seconds until incorporated. (Doing this in two steps prevents you from being covered in cocoa powder).
5. In a separate bowl, sift the 2 cups of flour, baking soda and salt together. Add a third of the sifted flour mixture to the butter mixture and use the mixer to slowly incorporate. Add another third and slowly incorporate then finally add the remaining of the dry ingredients and mix until everything is incorporated. Using a spatula, fold the hazelnuts and chocolate chips into the dough until they are evenly dispersed.
6. Place heaping tablespoons of dough on to an ungreased baking sheet at least 1 inch apart. Bake in the oven for 14 minutes or until the edges are set and the middle of the cookies look a little undone.
7. Remove the cookies from the oven and allow to cool on the baking sheet for at least 5 minutes, then move the cookies to a cooling rack to cool even further.

Healthier Tiramisu Cupcakes

By: [Danica's Daily](#)



Cupcake recipes don't all have to be loaded with fat; these healthier tiramisu cupcakes have plenty of flavor without the overload of calories. This delectable cupcake recipe was adapted from an Amy Sedaris recipe to make a healthier, lighter version.

Yields: 12

Ingredients

For Cupcakes:

- 6 tablespoons unsalted butter, room temperature
- 3/4 cup sugar
- 1 large egg
- 1 teaspoons pure bourbon vanilla extract
- 1 1/4 cups all purpose flour
- 1 1/4 teaspoons baking powder
- 1/8 teaspoon salt
- 1/2 cup plus 2 tablespoons fat free milk

For Filling/Frosting:

- 1/4 cup heavy whipping cream
- 1 teaspoon sugar
- 1/4 cup fat free vanilla pudding (ex: Trader Joe's package prepared with fat free milk)
- 1/4 teaspoon pure bourbon vanilla extract
- 1/2 teaspoon Coffee Soaking Syrup (see ingredients below)

For even lighter Filling/Frosting:

- 1/8 cup butter, at room temperature
- 1/8 cup light cream cheese, at room temperature
- 1 cup powdered sugar
- 1/4 teaspoon pure vanilla extract

For Coffee Soaking Syrup:

- 1 ounce of Espresso
- 1 teaspoon of sugar

Instructions

1. Preheat oven to 350 degrees F. Line a standard muffin tin with 12 paper liners (I think foil would work better since my paper got soggy). In a medium bowl, sift together the flour, baking powder, and salt. Set aside.
2. In a different larger bowl, cream butter and sugar together until light and fluffy. Add the egg and mix until combined into the batter. Then add the vanilla and mix again. Finally alternately beat in dry ingredients and milk. Fill cupcake liners until they are about 2/3 full. Bake at 350 degrees F for 16 to 20 minutes or until golden brown and spring back when touched. Let cool completely.
3. Meanwhile, brew your espresso and add sugar. Set aside.
4. Prepare your filling by whipping the heavy cream with the sugar until it peaks, like whipped cream. Fold in your vanilla extract, espresso and vanilla pudding. Place in fridge until ready to use.
5. If using optional frosting, prepare your frosting by whipping together the butter and cream cheese until fluffy. Add your powdered sugar and beat for 1-2 minutes until creamy. Add your vanilla extract and beat until combined. Place in fridge until ready to use.

For Assembly:

1. Once your cupcakes have cooled, use a spoon to cut out a cone shape. Set the cone shape aside but do NOT throw it out because you will use it again.
2. Use a pastry brush to "soak" your cupcakes – the top and middle. I like to cover my entire cupcake, but, you could just do the middle if you want. Do not over soak or they will become soggy.
3. Using a spoon, add your filling to each cupcake.

4. Dip your cone shaped muffin top bottoms in the espresso mixture and place on top of filling.
5. Spoon or pipe on your frosting (more Filling or your optional Cream Cheese Frosting) and top with shaved chocolate and espresso beans (if using).
6. Store any leftovers (if there are any) in the fridge. Allow them to “warm” up a little before serving (about 5 minutes).

Caramel Pot de Crème

By: Naomi from [BakersRoyale](#)



This is a simple three ingredient Valentine's Day dessert recipe that will knock your socks off. It's hard not to love the deep caramel flavor that comes through the smooth texture of this custard dessert.

Yields: 4 (8-ounce) ramekins

Ingredients

- 1 1/4 cups sugar
- 2 cups whipping cream
- 6 large egg yolks

Instructions

1. Place sugar in a heavy saucepan over medium low heat. As the sugar heats up, the edges and bottoms will melt first. Using the handle of the pan, swirl and tilt it to promote further melting.
2. Once the sugar has turned deep amber (385 degrees F) slowly whisk in the heavy cream. The mixture will violently bubble but will subside quickly as you whisk. Turn off stove and remove pan from heat. Let mixture cool for 15 minutes.
3. In a medium bowl, whisk the egg yolks.

4. Return caramel filled saucepan to stovetop over medium low heat. Then gradually whisk the egg yolks into the caramel mixture. Continue to cook over medium heat, stirring constantly with wooden spoon until the custard coats the back of the spoon, about 4-5 minutes. Remove from heat and pour mixture through a fine mesh strainer into preferred vessels and refrigerate until chilled, about 4 hours.
5. Let the pot de crème stand at room temperature for 15 minutes and then garnish to preference.

Notes:

- For the decorative heart I used parchment paper with a heart cut out and then sifted powdered sugar on top with a small sieve used for tea. If you use a cutout design, make sure to rest it directly on top of the surface and not just on the rim of your dish. The design should be sifted just before serving as the moisture from the pot de crème will melt the powdered sugar.
- I don't recommend using store bought caramel as it tends to be overly sweet and lack the deep flavor that makes this dessert.
- There are two methods to making caramel: dry or wet. I tend to like the dry method as it cooks faster. The wet method includes adding water to the sugar to dissolve it.
- The pot de crème will keep up to 3 days loosely covered in the refrigerator.

Valentine's Day Dinner Recipes

Lobster Ravioli in Lemon Butter with Saffron

By: Jenny from [Everyday Occasions](http://www.EverydayOccasions.com)



For an elegant dinner at home or a special occasion, treat your significant other or family to this Lobster Ravioli in Lemon Butter with Saffron. Homemade ravioli recipes can be a blast to make; this recipe is so good you'll think your dining out.

Ingredients

- pasta dough prepared
- For Filling:
- ½ pound of lobster, cooked, ¼ inch dice
- ¼ cup ricotta cheese
- 1 tablespoon parmesan cheese
- 1 egg
- For Sauce:
- 2 quarts olive oil
- 1 clove of garlic, minced
- 4 tablespoons butter
- 2 tablespoons heavy cream
- ½ of a lemon, sliced
- 5 threads of saffron
- parmesan cheese (to sprinkle on top)
- pepper to taste

Instructions

For Filling:

1. Mix together lobster, ricotta and parmesan. In a separate small bowl, beat the egg slightly with a fork to create an egg wash.
2. Work with two pieces of the long flattened pasta at a time - a top and a bottom. On the bottom, brush the dough with the egg wash.
3. Put 1 tablespoon of the lobster filling every 2 inches.
4. Brush the second piece of dough with egg wash and place it egg-side down on the bottom piece (that has the filling).
5. With your fingers, press dough together between the filling so no air exists.
6. Cut in between the raviolis with a knife and place them on a floured board until they're ready to cook.
7. Bring large pot of water to boil. Add a tablespoon of salt. Wait to cook the ravioli until the sauce is completed.
8. They will cook for only 1-2 minutes. Then, they go directly into the finished sauce to toss.

For Sauce:

1. In a sauté pan, cook the garlic on medium in olive oil for 30 seconds.
2. Add butter, cream, lemon slices and saffron. Lower heat and simmer for 2-3 minutes.
3. Toss with ravioli and serve topped with black pepper and parmesan cheese.

Herb Crusted Rack of Lamb

By: [TheFoodAddicts](#)



Make up this Herb Crusted Rack of Lamb for Valentine's Day, or another special night with your significant other and you'll be guaranteed to hear praises. This delectable and eye-catching dish is a one of a kind among rack of lamb recipes.

Cooking Time: 35 min

Ingredients

- For Wine Reduction Sauce:
- 1 cup port wine
- 1 cup veal broth
- For Lamb Marinade:
- 3 sprigs of thyme
- 1 sprig of rosemary
- 3 sage leaves
- 1 teaspoon oregano
- 2 tablespoons parsley
- 2 garlic cloves
- 2 tablespoons Dijon mustard
- 2 tablespoons olive oil
- 1 teaspoon salt
- pepper to taste
- 1 1/2 pounds Australian rack of lamb (or any 1.5 pound rack you can find)

Instructions

For Marinade:

1. The day before you plan to cook this, you need to make the marinade to rub on the lamb and refrigerate for a day.
2. To begin chop up the sprigs of thyme, sprig of rosemary, sage leaves, oregano and parsley, and then throw it in a mortar and pestle.
3. Add to that the garlic cloves, Dijon mustard, olive oil and salt. Crush and mix everything together until it forms a paste.
4. Before applying the paste to the lamb, first season with salt and pepper.
5. Then rub the entire rack of lamb with the herb paste and refrigerate at least overnight (or a full day for best result).

To Cook Lamb:

1. Preheat oven to 400 degrees F.
2. When it's ready to be cooked, get the pan extremely hot and sear each side of the rack of lamb for 10 minutes.
3. Pop that into the oven and bake at 400 degrees F for 15 minutes for medium rare. Leave it in longer if you want the meat to be less pink.
4. Make sure you let the meat rest for 5-10 minutes after you take it out before you cut into it.

For Wine Reduction Sauce:

1. Add port wine and veal broth to medium size skillet or small pot.
2. Crank up the heat to high and bring to boil. Reduce the sauce down letting boil.
3. Keep reducing until it has the right consistency to drizzle over the lamb.

Atlantic Cod with Miso and Honey-Ginger Carrots

By: [TheFoodAddicts](#)



This easy fish recipe was inspired by the Black Cod dish from Nobu Restaurant. With healthy and fresh ingredients this cod recipe is packed with flavor and will bring a delicious Asian flair to your dinner table. Your Valentine will think you slaved over this meal when really it's quite simple.

Ingredients

- 4 pieces of Atlantic Cod
- 1/4 cup sake
- 1/4 cup mirin
- 4 tablespoons of miso paste
- 3 tablespoons of sugar

For Honey-Ginger Carrots:

- 4 to 6 carrots, cut Julienne style
- 2 tablespoons of butter
- 1 tablespoon of honey
- 1 tablespoon of ginger, minced

Instructions

1. Combine sake, mirin, miso paste and sugar into a marinade and place in a small bowl.

2. Take the cod fish and place into a large Ziploc bag and pour marinade inside, coat liberally.
3. Leave it in the fridge overnight (though it's recommended to refrigerate for 2 days for optimal flavor).
4. When ready to cook, preheat the oven to 400 degrees F.
5. Sear both sides of the cod on a skillet until you see the highlights of sugar caramelization.
6. Place fish on a foil wrapped and lightly greased cooking sheet. Bake at 400 degrees F for 7 to 10 minutes. (While this is baking prepare the carrot side dish).

For Honey-Ginger Carrots:

1. Blanch the carrots in boiling water for about 5-7 minutes until soft.
2. Melt butter together with honey and minced ginger in a medium frying pan. Then add the carrots and mix together.
3. Serve warm along with fish.

Duck Breasts with Pears and Shallots

By: Terry B from [Blue-Kitchen](#)



This romantic dinner of Duck Breasts with Pears and Shallots is sure to impress your Valentine. The shallots, spices, brandy and balsamic vinegar create a lively sauce for simply prepared duck breasts and sautéed pears - an easy, elegant Valentine's Day dinner recipe.

Serves: 2

Ingredients

- 2 boneless duck breast halves with skin (about 3/4 to 1 pound)
- salt and freshly ground black pepper, to taste
- 1 firm ripe pear, unpeeled, cored and sliced into 8 wedges [see Kitchen Notes]
- 1/4 cup finely chopped shallots
- 1 garlic clove, chopped
- 1 teaspoon dried tarragon
- 1 tablespoon sugar
- 1/4 cup balsamic vinegar
- 1/4 cup brandy
- 1/4 cup chicken stock or broth
- 1 tablespoon unsalted butter, cut into bits

Instructions

1. Preheat oven to 400 degrees F.
2. Pat duck dry and trim off any excess fat.

3. Score skin in a crosshatch pattern at 1/2-inch intervals with a sharp knife; this will allow duck fat to escape as the breasts cook. Season with salt and black pepper on both sides, but don't go overboard; broth will add some saltiness.
4. Heat a 12-inch ovenproof, nonstick sauté pan or skillet over medium-low heat.
5. Place duck breasts, skin side down, in the heated, dry skillet. No oil or other fat is needed—the duck will produce plenty. Cook the breast until the skin is crispy and most of the fat has rendered, about 10 to 12 minutes.
6. Transfer breasts to plate and pour the fat from the pan into a bowl, reserving it. Return duck breasts to the pan, skin side up, and place in the hot oven for 5 to 10 minutes, until an instant-read thermometer inserted diagonally into center registers 125 degrees F for medium rare. Unlike chicken, this is perfectly safe—and delicious—so check at 5 minutes so you don't overcook. Remove from the oven. Transfer breasts to cutting board, tent with foil and allow to rest.

Note: Place a towel or potholder over the handle of the pan—it will be hot, he said from experience.

7. While duck rests, reheat pan over medium-low heat. Add 1 tablespoon reserved duck fat, then add pear wedges and sauté until golden brown, 2 to 3 minutes per side, turning gently and occasionally swirling pan to make sure pears are cooking in the fat, not scorching in a dry pan. Add shallots, garlic, tarragon and sugar and cook, stirring, until fragrant—a minute or so.
8. Stir in vinegar, brandy and broth, scraping up brown bits. Let it cook down just slightly, about 5 minutes, and then swirl in butter bits until they melt and combine.
9. Meanwhile, slice duck breasts into 1/4 to 1/2-inch slices. Fan on individual plates along with pear slices and top with sauce. Serve. I served these with white rice and spooned some of the sauce over it.

Notes:

Slicing the pear; like apples and some other fruits, pears will discolor if you slice them and then let them set. Prep your shallots and garlic ahead of time, but don't slice the pear until the duck breasts are in the oven.

Mushroom Chicken Dijon with Red and Green Pepper Couscous

By: Laura from RealMomKitchen



If you're staying home this Valentine's Day one of the best ways to please a partner is to cook for them. This delicious chicken recipe may look fancy but it's really not that hard to make. You are sure to impress that special someone.

Serves: 24

Cooking Time: 30 min

Ingredients

For Chicken:

- 1 1/2 cup water
- 1 1/2 cup 100% white grape juice
- 1 onion, sliced
- juice from 2 lemons
- 2 teaspoon better than bouillon or 2 bouillon cubes crushed
- 24 whole peppercorns
- 2 teaspoon thyme
- 8 chicken breasts
- 8 oz sliced cremini mushrooms (or regular button mushrooms work too)
- 1/4 cup butter
- 3 tablespoons of flour
- 1 heaping tablespoon of Dijon or honey Dijon mustard
- 2 tablespoon honey

For Red and Green Pepper Couscous:

- 2 cups chicken broth
- 2 cups couscous
- 1 tablespoon olive oil
- 1/2 cup diced onion
- 1/4 cup diced green pepper
- 1/4 cup diced red pepper
- 2 cloves crushed garlic
- salt to taste

Directions

For Chicken:

1. In a stock pot, mix together water, grape juice, onion, lemon juice, better than bouillon, peppercorns and thyme.
2. Place chicken in the mixture and bring to a boil. Reduce heat and simmer covered for 15 minutes or until chicken is completely cooked.
3. Remove chicken and place on a dish. Cover with foil to keep warm while you make the sauce. Strain the broth mixture from the sauce pot through a fine strainer and set aside.
4. In a deep skillet, sauté mushroom in the butter over medium heat for about 3 minutes until tender.
5. Sprinkle mushrooms with the flour and cook for 2 minutes.
6. Add the strained broth, Dijon mustard and honey to the mushrooms. Cook while stirring until the sauce thickens. If sauce is too thin, whisk together 1 tablespoon of flour with 2 tablespoons of water until completely smooth. Slowly drizzle the flour mixture into the sauce while whisking to prevent lumps. Serve chicken alongside couscous (recipe below) with sauce spooned over the chicken.

For Couscous:

1. In a large sauce pan, bring 2 cups of chicken broth to a boil. Quickly stir in couscous and remove from heat. Let sit covered for 5 minutes.
2. Meanwhile, in a sauté pan, cook onion and peppers in olive oil until tender. Add crushed garlic and sauté for 1 minute.
3. After 5 minutes, fluff the couscous with a fork and mix in the cooked pepper and onion mixture.

Pork Milanese with Simple Lemon Salad

By: [InspiredTaste](#)



For an easy and simply divine pork recipe try this Pork Milanese with a Simple Lemon Salad pairing. Making this dish will not only please your partner, but it will make you feel like you're dining out.

Serves: 3 to 4

Ingredients

- 3 to 4 (3/4-inch) boneless pork chops
- 4 slices multi-grain bread (substitute 1 cup store-bought bread crumbs)
- 2 tablespoons Herbs du Provence (substitute Italian Seasoning)
- 1 egg
- 1/2 cup flour
- 4 tablespoons olive oil
- salt and pepper

For Lemon Salad:

- 3 cups baby romaine lettuce
- 1 lemon
- 3 tablespoons olive oil
- 1 teaspoon Dijon mustard
- salt and pepper

Instructions

1. Use a food processor to make breadcrumbs from the slices of multi-grain bread then place the breadcrumbs into a dish add the Herbs du Provence, stir and set aside. Place the flour into another dish and set aside. In a medium bowl, beat the egg and set aside.
2. Preheat a large oven-safe saucepan to medium. Add the olive oil.
3. Lightly sprinkle salt and pepper on each side of the pork chops.
4. Using tongs or your fingers place each pork chop into the flour to lightly coat (you only want a thin coating of flour, brush off any excess flour). Then, dip the pork chop into the egg to coat and place it into the seasoned breadcrumbs until the pork chop is completely covered in bread crumbs.
5. Next, carefully place each pork chop into the hot olive oil. Allow the chops to cook for 3-4 minutes on each side or until lightly browned then turn each chop and cook the other side for another 3-4 minutes or until cooked through. Remove the pork chops from the pan and allow to rest covered in aluminum foil for 5-10 minutes. Serve with a light salad.

For Salad:

1. Use a microplane to zest the lemon and set aside. Cut the lemon in half and squeeze about 3 tablespoons of lemon juice (usually 1 lemon) into a bowl.
2. Add the olive oil and mustard then a pinch of salt and pepper. Whisk everything together until combined and taste, you may need to add a little more salt or pepper.
3. Once you are happy with the taste, pour the dressing all over the lettuce and toss. Serve the dressed salad with the pork then sprinkle a little lemon zest on top.

Tender Roasted Asparagus

By: [InspiredTaste](#)



This is a really simple vegetable recipe and no accurate quantities are needed, just make as much or little as you need. Pair it along side fish, chicken or beef; this is a universal side dish that's easy to prepare and sure to fancy up your meal.

Ingredients

- Asparagus
- olive oil (just enough to coat the asparagus)
- salt and freshly ground pepper

Instructions

1. Preheat the oven to 400 degrees F.
2. Rinse the asparagus thoroughly then snap or cut the dry ends off for each asparagus. Dry the asparagus and place them on a baking sheet.
3. Drizzle enough olive oil to coat, sprinkle with salt and freshly ground pepper, then toss.
4. Bake at 400 degrees F for about 15 minutes or until the asparagus is tender; depending on the thickness of your asparagus, you may need to decrease/increase cooking time. Serve warm or at room temperature.

Roasted Tomato Sauce with Mint and Feta Cheese over Angel Hair Pasta

By: [InspiredTaste](#)



For another easy but unique meal to bring to your Valentine's Day table try this Roasted Tomato Sauce with Mint and Feta over pasta. It's a homemade pasta sauce recipe like no other.

Ingredients

- 1 pound tomatoes
- 3 unpeeled garlic cloves
- 2 tablespoons olive oil, divided
- salt and pepper
- 1 14 ounce can tomatoes (whole or diced)
- 1/2 cup diced red onion
- 1/4 teaspoon red pepper flakes
- 1/4 cup mint leaves, torn
- 1/4 cup feta cheese, crumbled or in cubes
- angel hair pasta

Instructions

1. Preheat the oven to 400 degrees F.
2. Toss the fresh tomatoes and unpeeled garlic cloves in 1 tablespoon of the olive oil, salt and pepper (lightly sprinkle) on a baking sheet and place into the oven at 400 degrees F for 25 minutes.

3. In a saucepan, sauté the red onion and red pepper flakes in the remaining tablespoon of olive oil over medium heat until the onions are translucent. Add the can of tomatoes and cook for 5 minutes.
4. In a food processor, combine the onion mixture, the roasted tomatoes and garlic cloves, (remove the garlic from the peel). Pulse the food processor a few times so the sauce comes together. Pour the sauce back in the sauté pan to heat through, season with salt and pepper; add the torn mint leaves and feta cheese.
5. Toss the pasta in the sauce, using a little bit of pasta water if the sauce is too thick. Serve.

Steamed Mussels in a White Wine broth

By: [InspiredTaste](#)



Go eclectic and transport yourself seaside with this easy and amazing steamed mussels recipe. Try cooking something new this Valentine's Day that will leave your special someone's mouth watering.

Ingredients

- 1 tablespoon olive oil
- 1 tablespoon butter
- 1/2 cup sliced shallots
- 2 garlic cloves
- 1 and 1/2 pounds mussels
- 8 ounces chicken stock (1 cup)
- 1/2 cup white wine
- splash of cream
- 2 tablespoons of chopped parsley
- lemon wedges
- salt and pepper to taste
- Crusty French bread

Instructions

Preparing Mussels:

1. Look through the mussels, if you find any cracked, chipped or open mussels, discard them.
2. About 20 minutes before cooking, place the mussels in a bowl full of fresh water, as the mussels breathe they will expel any sand or grit that is stored inside the shells.
3. Take the mussels out of the first bowl of water and place them into another bowl full of clean cold water. Use a firm brush to remove additional sand and any barnacles then rinse them under cold water, dry then set aside ready to steam.

Cooking Mussels:

1. Prepare the mussels as indicated above.
2. Preheat a large pot to medium and add the olive oil and butter. Once the butter has melted, add the sliced shallots, a little salt, and pepper then sauté for 5 minutes. Add the garlic and cook for another minute.
3. Add the wine, chicken stock and mussels, and then cover the pot with a lid.
4. Steam the mussels for about 10 minutes or until all the mussels open, if there is one that does not open, discard it. Add the cream and parsley.
5. Season to taste and serve with a lemon wedge and some crusty French bread.

20 Valentine's Day Recipes: Blogger Edition

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- *20 Valentine's Day Recipes: Blogger Edition*, including:
 - Baker's Royale Raspberry Mousse
 - Last-Minute Valentine Cookies
 - Lobster Ravioli in Lemon Butter with Saffron
 - Pork Milanese with Simple Lemon Salad

and more!