

SUPPER CLUB BY PQM

Thank you for your support!

MENU

- poached shrimp with gem lettuce, horseradish and sauce bagnarotte
- charred cauliflower with kale pesto
- braised sweet and sour brisket with cheddar grits
- chocolate pudding

INSTRUCTIONS

POACHED SHRIMP

- Drizzle poached shrimp with sauce bagnarotte

CAULIFLOWER & BRISKET

- Preheat oven to 375 degrees
- Remove lid from the cauliflower and leave the lid on the brisket and grits
- Place all pans in the oven and reheat for 15 minutes until hot all the way through
- Top the cauliflower with kale pesto

DESSERT

- Pudding should be refrigerated until ready to eat

