



Join the **WUAA Philadelphia, New Jersey, and Delaware Chapter** for a
virtual cooking fundraiser in partnership with
Chef Dana

owner of Desserts by Dana and winner of the TLC's Cake Boss Next Great Baker

Let **Chef Dana** into your kitchen for a **3-course menu**

Libation: *Blackberry and Sage Spritzer*

Entrée: *Orange Pomegranate glazed Salmon, Sauteed Green Beans with garlic, tomato, and lemon*

Dessert: *Chocolate Mug Cake*

We look forward to cooking with you!

1st Course

BLACKBERRY AND SAGE SPRITZER

2 servings | **Active Time:** 15 minutes | **Total Time:** 30 minutes

INGREDIENTS

(Makes 2 cocktails)

3 oz. lemon juice
handful of blackberries, washed
1 bottle soda water
1/2 cup ice
3 oz sage simple syrup
fresh sage and blackberries for garnish

Sage Simple Syrup:

1 cup sugar
1 cup water
1 cup fresh sage leaves, roughly chopped

PREPARATION

1. Combine sugar and water in a small pot and heat over medium heat until sugar is dissolved.
2. Remove from heat and add sage leaves, stir until leaves are submerged. Allow leaves to steep for 15-20 minutes.
3. Strain into a glass or Tupperware container and place in the fridge until ready to use.
4. In a shaker, muddle the blackberries and add the simple syrup. Add lemon juice and ice and shake well.
5. Pour into two highball glasses and top off with the soda water. Garnish with fresh sage and blackberries and serve immediately.



2nd Course

ORANGE AND POMEGRANATE SALMON

4 servings | Active Time: 15 minutes | Total Time: 40 minutes

INGREDIENTS

3/4 cup pomegranate juice
 3/4 cup orange juice
 3 tablespoons soy sauce, divided
 1 teaspoon chili garlic paste
 1 tablespoon dark brown sugar (or to taste)
 1 tablespoon canola oil, divided,
 2 (6-ounce) skinless salmon fillets
 Freshly ground black pepper, to taste
 Kosher salt, to taste

PREPARATION

1. Combine pomegranate juice, orange juice and 2 tablespoons soy sauce in a small saucepan.
2. Bring to a boil, reduce heat and simmer on medium-low 20-25 minutes or until reduced to approximately 1/3 cup with a syrup consistency. Stir in chili garlic paste and dark brown sugar. Set aside.
3. Lightly oil a glass or ceramic baking dish.
4. Heat a sauté pan over medium-high heat. Add 1 teaspoon canola oil. Season salmon fillets with salt and black pepper.
5. Place salmon fillets in the pan and cook until nicely browned, 2-3 minutes per side.
6. Transfer to prepared baking dish. Pour glaze over salmon. Transfer to oven and bake approximately 15 minutes until cooked through to 145 degrees or desired doneness, brushing once with glaze in the pan.

SAUTEED GREEN BEANS

8 servings | Active Time: 20 minutes | Total Time: 35minutes

INGREDIENTS

1 lb. French green beans, trimmed
 2 tablespoons unsalted butter
 1/4 heaping cup raw sliced almonds
 2 medium shallots, finely diced
 2 medium garlic cloves, finely minced
 1 red pepper, julienned
 zest of one small lemon
 2 teaspoons freshly squeezed lemon juice
 kosher salt
 freshly ground black pepper

NOTE: IF ALLERGIC TO ALMONDS LEAVE THEM OUT THE RECIPE

PREPARATION

1. Bring pot of water to a boil and salt it.
2. Blanch Green Beans in water
3. Meanwhile heat a sauté pan to medium heat. Add a little oil to pan
4. Sauté shallots and peppers
5. Add almonds and garlic
6. Add green beans and lemon zest
7. Add lemon juice
8. Finish with a little butter



3rd Course

CHOCOLATE MUG CAKE

2 servings | Active Time: 5 minutes | Total Time: 10 minutes

INGREDIENTS

1/4 cup all-purpose flour
1/4 cup granulated sugar
2 tablespoons unsweetened cocoa powder
1/2 teaspoon baking powder
Pinch of salt
3 tablespoons unsalted butter, melted
3 tablespoons whole milk
1 smallish egg,
1/2 teaspoon vanilla extract
1 oz lightly broken up chocolate of your choice
1 tablespoon (15ml) water
Berries and Ice Cream (*optional for serving*)

PREPARATION

1. In a 2-cup capacity microwave-safe mug or bowl* (see note), whisk together with a fork, the flour, sugar, cocoa powder, baking powder and salt until well combined.
2. Add in the melted butter, milk, egg and vanilla. Whisk well to combine, making sure to mix in the flour mixture in the bottom.
3. Place the chocolate pieces in the center of the mug. Do not push down; it will sink as it bakes.
4. Drizzle the tablespoon of water right on top of the batter.
5. Cook in microwave on full power for 1 minute and 15 seconds to 1 minute and 30 seconds (*1 minute and 15 seconds is my magic number*), or until the cake rises to the top, the edges look set, but the surface of the center looks slightly wet and shiny and sticks to the finger when touched. It will set up as it sits. Timing will vary according to your microwave, so you'll have to experiment until you find your perfect cooking duration.
6. Do NOT overbake to ensure that saucy, molten-y interior. If the center still looks raw then give it another 5 to 10 seconds. The cake will fall after it comes out of the microwave.



TIPS FOR A GREAT EXPERIENCE

1. Please post lots of pictures we can see them
 - a. Instagram tag **@dessertsbydana**
 - b. Facebook tag **@Dana Herbert** and **Desserts By Dana** – Please follow our pages
2. Wear something comfortable
3. Have fun – laughter is healing
4. Make sure to mute yourselves and then when you have a question unmute.

EQUIPMENT LIST

- 1 sauté pan
- 1 saucepan
- Cutting Board (2 boards preferred)
- Chef's Knife (2 knives preferred)
- Paring Knife
- Bread Knife
- Mixing Bowls
- Baking sheet
- Spoons or Rubber Spatulas
- Metal or Plastic Spatula
- Apron (2)
- Whisk

SET THE TABLE

- 2 forks
- 2 knives
- 2 spoons
- 2 dinner plates