

Oscars party recipes: Food fit for a 'King' or 'Fighter'



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La-toya Fagon, cooking contributor for *The Marilyn Denis Show*, and the owner of *Twist Catering*.

La-toya Fagon, owner of Toronto-based *Twist Catering* and food expert on "*The Marilyn Denis Show*," offers her suggestions for tailoring your Oscars party menu to suit the Best Picture nominees.

If you're feeling adventurous, why not:

- Serve up a British-inspired menu for the "The King's Speech" with crab meat cucumber cups
- Tie in "The Fighter's" Irish theme with beer latkes (pancakes) or a crustless corned beef and cheese quiche.
- Make a "skinny girl" menu inspired by "Black Swan" -- Portobello mushroom burgers chased by 44 Cal Brownies.

'The Fighter': Crustless Corned Beef and Cheese Quiche

- 2 tablespoon unsalted butter
- bread crumbs, as needed
- 1 chopped white onion
- 1 rib celery, diced
- 1 cup cooked corned beef, diced
- 1 cup Colby jack cheese, shredded
- 4 large eggs
- 1 cup heavy cream
- 1 cup whole milk
- 1 tsp pepper
- Salt to taste

Preparation:

1. Preheat oven to 425 degrees F.
2. Butter six ramekins, then sprinkle all over with bread crumbs. Cook onions and celery in butter over medium heat, about 2 minutes. Add corned beef, cook for 4 minutes. Divide and spread on the bottom of each ramekin

3. Add the cheese evenly into each ramekin. Whisk together eggs, cream, milk, pepper, and pinch of salt. Pour into each ramekin. Bake until top is golden and custard is set in center, about 25 minutes. Cool slightly before serving.

Beer "Latkes" or Pancakes

- 1 onion
- 2 potatoes
- 1 egg
- 3 tablespoons flour
- 2 green onions, finely chopped
- 1 cup ale
- 2 tablespoons vegetable oil
- Salt and pepper to taste

Directions:

1. Using a food processor (or by hand), finely grate the onion and potatoes. Stir in remaining ingredients.
2. Heat a griddle until very hot.
3. Drop the batter on by spoonfuls, turning over to brown both sides.
4. Serve with sour cream or a honey-mustard dipping sauce.

'The King's Speech': Crab meat cucumber cups

- English cucumber, unpeeled
- 1/4 cup crabmeat
- 1 teaspoon lime zest
- 1 teaspoon lime Juice
- 1 tablespoon green onion, sliced fine
- 1/4 cup celery, diced fine
- 1 tablespoon extra-virgin olive oil
- Salt & Pepper, to taste
- Fresh herbs (basil or thyme or rosemary or parsley) for garnish

Directions:

1. Wash cucumber, cut crosswise into 1-1/2-inch slices, then cut each slice diagonally in half.
 2. Scoop out centers making cups with a melon baller or spoon leaving 1/4-inch walls. Salt cups lightly; turn upside down to drain on paper towels.
 3. Mix together in a bowl the crabmeat, lime zest, lime juice, green onion, celery, olive oil, salt and pepper. Fill cups with crab mixture. Garnish with herbs of your choice and serve.
- *Cucumbers can be cut anyway you like as the middle is scooped out