

Stephen's Kitchen

A collection of Fisher Family Favorite Recipes.

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... A

1-2-3-4 Cake

Nancy Manzione

Servings: 4

Preparation Time: 15 minutes



Add different extracts to change taste of cake. Add two tablespoons finely grated orange rind and one tablespoon grated lemon rind to batter.

1 cup butter

2 cups sugar

3 cups flour

4 eggs

1 cup milk

2 teaspoons baking powder

1 teaspoon vanilla

Cream butter with vanilla. Add sugar gradually. Add eggs, 1 at a time and beat until creamy. Add flour 1/3 at a time, alternately with 1/2 cup of milk at a time. Add flour last.

May be baked in large tube pan at 350 degrees until done or 4 (8 or 9 inch) pans. May vary by adding 1 1/2 squares of melted chocolate to 1/2 of the batter by adding alternately with plain batter to make marble cake. Bake at 350 degrees for 20 to 25 minutes.

Cakes, Desserts

4th of July Parfait

Times Union

Servings: 6

8 ounces cream cheese, softened

6 tablespoons powdered sugar

1 cup whipping cream

1 tablespoon lemon juice

1 pint blueberries, stemmed

1 pint raspberries

In bowl, whip the cream cheese and powdered sugar til fluffy. Slowly add the whipping cream a little at a time. Beat until blended and smooth and fluffy, add lemon juice.

To assemble: In parfait glass, add 1 inch blueberries, top with dollop of cream, add 1 inch raspberries, top with dollop of cream, add 1 inch blueberries, top with dollop of cream, and end with raspberry garnish.

Desserts

A

Abby's Pecan Pie

Dear Abby

Servings: 8

Preparation Time: 1 hour



Top with ice cream, or even better freshly made whipped cream.

1 pie crust (9 inch), unbaked

1 cup light corn syrup

1 cup dark brown sugar, firmly packed

3 large egg, slightly beaten

1/3 cup butter, melted

1/3 teaspoon salt

1 teaspoon vanilla

1 heaping cup pecan halves

Heat oven to 350 degrees.

Prepare pie crust.

In large bowl: combine corn syrup, sugar, eggs, butter, salt and vanilla; mix well.

Pour filling into prepared pie crust; sprinkle with pecan halves.

Bake for 45 to 50 or until center is set. (Toothpick inserted will come out clean when pie is done-start testing after 45 minutes).

If crust appears to be getting too brown, cover with foil.

Desserts, Pies & Pastry

Almond Cake with Berries

Gourmet

Servings: 8



For cake

Butter for greasing pan

1/2 cup all-purpose flour plus additional for dusting pan

1 cup sliced almonds (preferably with skins 3 1/2 oz)

2/3 cup sugar

4 large egg yolks

3 tablespoons whole milk

3/4 teaspoon vanilla

1/4 teaspoon salt

2 large egg whites

For berry syrup

1/3 cup water

1/4 cup sugar

1 tablespoon fresh lemon juice

1/8 teaspoon almond extract

2 cups blackberries (9 oz)

1 cup raspberries (4 1/2 oz)

Garnish: confectioners sugar

Make cake:

Put oven rack in middle position and preheat oven to 400°F. Generously butter a 9- by 2 inch round cake pan and dust with flour, knocking out excess.

Pulse almonds with 1/3 cup sugar in a food processor until finely ground. Transfer almond sugar to a large bowl and add yolks, flour (1/2 cup), milk, vanilla, and salt, whisking until combined (batter will be thick).

Beat whites with a pinch of salt in a bowl using an electric mixer at medium-high speed until they just hold soft peaks. Add remaining 1/3 cup sugar, a little at a time, beating at medium speed, then beat at high speed until whites hold stiff, glossy peaks.

Fold about one third of whites into batter to lighten, then fold in remaining whites gently but thoroughly.

Pour batter into cake pan and bake until cake is springy to the touch and a wooden pick or skewer inserted in center comes out clean, 18 to 20 minutes. Cool cake in pan on a rack 5 minutes, then invert onto rack and cool 10 minutes.

Make berry syrup while cake is baking:

Bring water and sugar to a boil in a 1-quart heavy saucepan, stirring until sugar is dissolved. Cool syrup 20 minutes, then stir in lemon juice and almond extract. Gently stir in berries.

Arrange cake, right side up, on a plate and spoon berries over top, then slowly pour fruit syrup evenly over cake. Dust with confectioners sugar if desired.

Cakes, Desserts

Ancho Chili Sauce

Bon Appetit

Servings: 6



This recipe goes with Lime Chicken with Ancho Chili Sauce.

- 3 dried ancho chilies, torn**
- 2 tablespoons fresh lime juice**
- 1/2 cup mayonnaise**
- 2 tablespoons brown sugar**
- 1 teaspoon oregano**
- 1 teaspoon rosemary**
- 1/2 teaspoon ground cumin**

Place chilies in bowl and pour enough boiling water over chilies to cover. Let stand until chilies are soft, about 30 minutes. Drain, reserving 1/2 cup soaking liquid.

Puree chilies, 3 tablespoons soaking liquid and lime juice in blender until smooth. Transfer to small bowl. Whisk in mayonnaise, brown sugar, oregano, rosemary and cumin. Season to taste with salt and pepper.

Sauces

Antipasto Pasta Salad

Nancy Driscoll



The salad may be made 2 days in advance and kept covered and chilled.

- 1 pound Rotini or Fusilli (corkscrew-shaped Pastas)**
- 2 garlic cloves**
- 1 tablespoon Dijon-style mustard**
- 1/3 cup red-wine vinegar**
- 2 tablespoons balsamic vinegar**
- 1 tablespoon water**
- 1/2 cup vegetable oil**
- 1 ounce Sun-dried Tomatoes (not Packed in Oil) (1/2 Cup)**
- 1/2 pound smoked mozzarella, cut into 1/2-inch cubes**
- 1 Pound Can Garbanzo Beans, drained and rinsed**
- 3 1/2 ounces sliced hard salami, cut into julienne strips**
- 10 Bottled Small Pepperocini (pickled Tuscan Peppers) (10 to 20)**
- 1/2 teaspoon dried hot red pepper flakes**
- 1 cup Loosely Packed Fresh Flat-leafed Parsley Leaves, minced**

Soak sun-dried tomatoes in hot water for 5 minutes, then drain well.

In a kettle of boiling salted water cook the rotini until it is tender and drain it. Refresh the pasta under cold water and drain it well.

In a blender blend the garlic, the mustard, the vinegars, the water, the oil, and salt to taste until the dressing is emulsified.

In a very large bowl toss the pasta well with the dressing and stir in the sun-dried tomatoes, the mozzarella, the garbanzos, the salami, the Tuscan peppers, the red pepper flakes, and the parsley. Chill the salad, covered, for 1 hour.

Pasta, Salads

Apple and Cinnamon Pancakes

Bon Appetit

Can be prepared in 45 minutes or less.

1 1/4 Cups Buttermilk

1 Large Egg, slightly beaten

2/3 Cup Quick-cooking Rolled Oats (not Instant)

2 tablespoons firmly packed light brown sugar

2/3 cup Firmly Packed Grated Peeled Granny Smith Apple, excess juice squeezed out

6 tablespoons all-purpose flour

6 tablespoons whole-wheat flour

1 teaspoon baking soda

1/2 teaspoon salt

1 teaspoon cinnamon

2 tablespoons vegetable oil plus additional for

brushing the griddle

maple syrup as an accompaniment

In a bowl whisk together 1 cup of the buttermilk and the oats and let the mixture stand for 15 minutes.

In a large bowl whisk together the egg, the brown sugar, and the apple. Stir in the flours, the baking soda, the salt, the cinnamon, 2 tablespoons of the oil, the oats mixture, and the remaining 1/4 cup buttermilk and combine the batter well.

Heat a griddle over moderate heat until it is hot enough to make drops of water scatter over its surface, brush it with the additional oil, and drop the batter by half-filled 1/4-cup measures onto it. Cook the pancakes for 1 to 2 minutes on each side, or until they are golden and cooked through.

Serve the pancakes with syrup.

Breakfast

Artichoke Blue Cheese Bisque

Bon Appetit

Servings: 6



The blue cheese adds a pungent note to this silky, warming soup.

1 tablespoon butter

1 onion, chopped

1/3 cup vermouth

2 packages frozen artichoke hearts (8 ounce)

3 cups low-salt chicken broth

1/4 teaspoon dried thyme

1/4 Cup Whipped Cream

1/4 Cup Blue Cheese, Crumbled

Fresh Chives, chopped

Melt butter in heavy large saucepan over medium heat. Add onion and sauté until translucent, about 10 minutes. Add vermouth and simmer until all liquid evaporates, about 4 minutes. Add artichokes, broth, and thyme. Simmer until artichoke hearts begin to fall apart, about 10 minutes.

Remove from heat. Cool slightly. Working in batches, puree soup in blender until smooth. (Can be prepared 1 day ahead. Cover and refrigerate.)

Pour soup into saucepan. Stir in cream and blue cheese. Simmer over medium heat until cheese melts and soup is smooth, whisking constantly, about 2 minutes.

Season to taste with salt and pepper. Ladle into bowls. Sprinkle with chives and serve.

Soups & Stews

Artichoke Pizza

Anita Virgilio

Servings: 4

Preparation Time: 20 minutes



1/2 pound sweet sausage, casings removed

1 can artichoke hearts, drained

1/3 cup roasted peppers, drained

20 olives, pitted

2 tablespoons basil, fresh

1 cup mozzarella cheese, grated

1/3 cup parmesan cheese

1 12 inch Boboli pizza

1/2 cup oil with 6 garlic cloves pressed

1/2 cup feta cheese, crumbled

Saute sausage and then drain on paper towel. Combine artichokes, peppers, 12 olives and basil in processor. Transfer to large bowl. Stir in sausage and mozzarella and parmesan cheeses.

Preheat oven to 450 degrees. Place crust on baking sheet and brush with garlic oil. Spread artichoke mixture over crust. Dot with feta cheese and top with remaining olives. Season with salt and pepper. Bake pizza until crust is golden and mozzarella is bubbly, about 15 minutes. Cool 5 minutes before cutting.

Italian, Main Dishes

Asparagus Flan with Cheese Sauce

Gourmet

Servings: 8

This savory flan has an intense asparagus flavor. Its texture is unusually tender for a flan, without a trace of egginess.

For flan

2 lb asparagus, trimmed

4 large eggs

1 1/3 cups whole milk

2 tablespoons freshly grated Parmigiano-Reggiano

1 1/4 teaspoons salt

1/2 teaspoon black pepper

1/8 teaspoon freshly grated nutmeg, or to taste

For sauce

1/4 lb Italian Fontina, rind discarded and grated

1/2 cup whole milk

2 large eggs yolks

1 tablespoon butter

Make flan:

Put oven rack in middle position and preheat oven to 325°F. Butter an 8- by 2-inch round cake pan and line bottom with a round of wax paper, then butter paper. Steam asparagus in a steamer set over boiling water, covered, until very tender, 6 to 8 minutes. Purée asparagus in a food processor until smooth, 1 to 2 minutes. (You will have about 2 cups purée.)

Whisk together eggs, milk, cheese, salt, pepper, and nutmeg in a bowl, then whisk in asparagus purée.

Pour asparagus mixture into pan and bake in a hot water bath until flan is set and a wooden pick or skewer inserted in center comes out clean, 50 minutes to 1 hour.

Transfer pan to a rack to cool slightly, 10 to 15 minutes.

Make sauce while flan cools:

Put all sauce ingredients in a metal bowl, then set bowl over a pan of barely simmering water. Heat sauce, whisking until cheese and butter are melted, and then stirring with a wooden spoon, until sauce is slightly thickened and registers 165°F on an instant-read thermometer, 5 to 8 minutes. Remove bowl from pan.

Run a thin knife around edge of flan to loosen, then invert a serving plate over pan and invert flan onto plate. Remove pan and discard paper. Cut flan into wedges and serve immediately with sauce.

Vegetables

Asparagus Mimosa

Joan Fisher



Start 30 minutes before you want to serve.

1 Large Egg

Asparagus Spears

1/2 Teaspoon Salt

Water

1/2 Cup Butter

2 Tablespoons Lemon Juice

1/4 Teaspoon Tarragon

Freshly Ground Black Pepper, to taste

1/4 Teaspoon Mustard

Hard cook egg. Peel and coarsely chop. Set aside.

Steam asparagus spears until tender. Drain and place in skillet. Add butter, lemon juice, tarragon, pepper & mustard; over medium heat, heat until butter melts, stirring occasionally.

To serve: Arrange asparagus on warm platter. Pour butter sauce over asparagus, and sprinkle with egg.

Vegetables

Asparagus with Soy-Ginger Vinaigrette

Stephen Fisher

Servings: 6

Great recipe for outdoor grilling.

2 pounds thin asparagus spears (2 bunches), tough ends trimmed

1 tablespoon olive oil

table salt

ground black pepper

2 medium scallions, white and green parts, minced

1 piece fresh ginger (1-inch), minced (about 1 tablespoon)

2 small cloves garlic pressed through garlic press, or minced to puree (about 1 1/2 teaspoons)

3 tablespoons sesame oil

3 tablespoons soy sauce

1/4 cup lime juice from 2 large limes

1 tablespoon honey

You can either broil in the oven, or for even better flavor, fire up the outdoor grill.

Toss asparagus with oil and salt and pepper, then lay spears in single layer on heavy rimmed baking sheet. Broil about 4 inches from heating element, shaking pan halfway through to turn spears, until asparagus is tender and lightly browned, 8 to 10 minutes.

Cool asparagus 5 minutes and arrange on serving dish.

Whisk scallions, ginger, garlic, sesame oil, soy sauce, lime juice, and honey in small bowl. Drizzle over asparagus and serve immediately.

Vegetables

Asparagus with Yellow Pepper Sauce

Bon Appetit

Servings: 8

Preparation Time: 15 minutes

2 large yellow pepper

1/4 cup olive oil

1 tablespoon olive oil

1 tablespoon lemon juice, fresh

2 pounds asparagus, trimmed

Char peppers in broiler until blackened on all sides. Wrap in bag and let stand 10 minutes. Peel, seed and chop peppers. Place peppers and 1/4 olive oil in blender and puree until smooth. Add lemon juice and blend until smooth. Season with salt and pepper.

Cook asparagus until tender. Drain. Cool and toss with 1 tablespoon olive oil. Season with salt and pepper. Arrange asparagus on platter. Spoon sauce over asparagus.

Vegetables

Asparagus, Grilled With Orange Mayonnaise

Bon Appetit

Servings: 10

1 Cup Mayonnaise

1/4 Cup Orange Juice

1 1/2 Teaspoons Grated Orange Peel, divided

2 Tablespoons Olive Oil

1 Tablespoon Fresh Oregano, chopped

2 1/2 Pounds Asparagus, trimmed

Whisk mayonnaise, orange juice, 1 teaspoon orange peel, and cayenne in bowl. Season with salt. Cover and chill.

Prepare barbecue (medium heat). Whisk oil, oregano, and 1/2 teaspoon orange peel in large bowl. Add asparagus; toss. Arrange in single layer on grill rack; sprinkle with salt and pepper. Grill until just tender and slightly charred, turning often, about 7 minutes. Transfer to platter. Serve with orange mayonnaise.

Vegetables

Au Gratin Potatoes

Joan Fisher

Servings: 6



1/4 cup butter

1/4 cup flour

1/2 teaspoon salt

1/8 teaspoon pepper

1/4 teaspoon mustard powder

2 cups milk, or half & half

1 1/2 tablespoons horseradish

3 cups cooked potatoes, diced

1/2 cup grated cheddar cheese

Slowly melt butter and blend with flour. Add salt, pepper & mustard.

Gradually add the milk, horseradish, potatoes & cheese.

Stir constantly until thickened.

Bake 375 degrees for 35 minutes uncovered.

Potatoes

B

Bacon and Rice Salad

Joan Fisher

Servings: 8

Preparation Time: 45 minutes



Cook the rice in chicken broth for extra flavoring.

- 8 slices Bacon slices, cooked, crumbled**
- 3 cups cooked rice**
- 1 cup frozen peas, thawed & not cooked**
- 1/4 cup green onion, chopped**
- 1 cup celery, sliced thin**
- 1/4 cup pimiento, chopped**
- 1/2 teaspoon salt**
- 1/4 teaspoon pepper**
- 1/2 cup mayonnaise**
- 2 medium carrots, shredded**

Combine all ingredients in a large bowl. Serve cold. Can be made the day before.

Rice, Salads

Baked French Toast With Cardamom & Marmalade

Bon Appetit

Servings: 10

Preparation Time: 30 minutes

1 1/4 cups orange marmalade

10 egg bread, 4X4 X 1 inch slices

1 1/4 cups whole milk

3/4 cup whipping cream

1/2 cup sugar

3 large egg yolk

3 large eggs

1 1/4 teaspoons ground cardamom

1 teaspoon grated orange peel

1 teaspoon grated lemon rind

Citrus Syrup

1 1/4 cups light corn syrup

3 tablespoons fresh lemon juice

2 tablespoons grated orange peel

1 tablespoon grated lemon rind

4 teaspoons sugar

powdered sugar

Butter 15X10X2 inch glass baking dish. Spread marmalade evenly over 1 side of each bread slice. Cut slices diagonally in half, forming triangles. Arrange triangles crosswise in dish, marmalade side up and overlapping slightly.

Whisk milk and next 7 ingredients in large bowl. Pour custard over bread. Let bread stand 1 hour, basting occasionally, or cover and refrigerate overnight.

Preheat oven to 350, bake uncovered, until puffed and golden brown, about 50 minutes. Sprinkle with powdered sugar; serve with Citrus Syrup.

Citrus Syrup: Mix ingredients in small bowl, stirring until sugar dissolves. Let stand at least 1 hour.

Breakfast, Eggs

Baked Ziti with Spicy Pork and Sausage Ragù

Bon Appetit

Servings: 8

Braised pork shoulder, spicy Italian sausage, and pancetta enrich the tomato sauce. Dried crushed red pepper kicks up the heat.

2 tablespoons olive oil

4 ounces thinly sliced pancetta, * chopped

2 pounds Boston butt (pork shoulder), cut into 1 1/4-inch cubes

1 pound Italian hot sausages, casings removed

2 cups chopped onions

3/4 cup chopped carrots

3/4 cup chopped celery

6 large fresh thyme sprigs

6 large garlic cloves, chopped

2 bay leaves

1/2 teaspoon dried crushed red pepper

2 cups dry red wine

1 can plum tomatoes in juice, chopped, juice reserved (28 ounce) tomatoes

1 1/4 pounds ziti pasta

2 cups mozzarella cheese, grated

1/2 cup Parmesan cheese

Heat olive oil in heavy large pot over medium-high heat. Add pancetta and sauté until brown and crisp. Using slotted spoon, transfer pancetta to bowl. Sprinkle pork with salt and pepper. Add half of pork to drippings in pot; sauté until brown, about 7 minutes. Transfer to bowl with pancetta. Repeat with remaining pork. Add sausage to same pot. Sauté until no longer pink, breaking up with back of fork, about 5 minutes. Add onions, carrots, celery, thyme, garlic, bay leaves, and crushed red pepper. Reduce heat to medium-low; sauté until vegetables are tender, about 10 minutes. Add wine and bring to boil, scraping up browned bits. Add pancetta and pork with any accumulated juices; boil 2 minutes. Add tomatoes with juice. Cover and cook until pork is very tender, adjusting heat as needed to maintain gentle simmer and stirring occasionally, about 2 hours.

Uncover pot; tilt to 1 side and spoon off fat from surface of ragù. Gently press pork pieces with back of fork to break up meat coarsely. Season ragù to taste with salt and pepper. (Can be made 2 days ahead. Cool slightly. Refrigerate uncovered until cold, then cover and keep refrigerated. Rewarm over low heat before continuing.)

Preheat oven to 400°F. Butter 15x10x2-inch glass baking dish or other 4-quart baking dish. Cook pasta in large pot of boiling salted water until tender but still firm to bite, stirring occasionally. Drain pasta; mix into ragù. Season mixture to taste with salt and pepper; transfer to prepared dish. Sprinkle both cheeses over. Bake until heated through and golden, about 20 minutes.

*Serving Ideas: *Pancetta (Italian bacon cured in salt) is available at Italian markets and in the refrigerated deli case of many supermarkets.*

Italian, Pasta, Pork & Ham

Balsamic Roasted Carrots

Gourmet Magazine

Servings: 4



2 lb Carrots, Cut Into 3 1/2 by 1/2 Sticks

2 tablespoons olive oil

1/4 teaspoon salt

2 tablespoons balsamic vinegar

Preheat oven to 425°F.

Toss carrots with oil and salt in a shallow roasting pan (1 inch deep). Roast carrots in middle of oven, stirring occasionally, until golden and tender, 25 to 30 minutes. Drizzle vinegar over carrots and shake pan a few times. Roast carrots until most of vinegar is evaporated, about 2 minutes more.

Vegetables

Banana Berry French Toast

Bon Appetit

Servings: 2



Need 3 inch cookie cutter or round.

1/3 cup half and half

2 large egg

1/2 teaspoon vanilla extract

1/4 teaspoon cinnamon, ground

8 slices bread, 1/2 inch thick

4 large strawberries, hulled & sliced

1/2 medium banana, peeled and sliced

1 teaspoon vegetable oil

maple syrup

Whisk half and half, eggs, vanilla and cinnamon in shallow baking dish. Using 3 inch cookie cutter, cut 1 round from each bread slice. Divide 4 sliced strawberries and banana equally over 4 bread rounds. Top each with another bread round, creating 4 sandwiches. Press on bread to compact.

Place sandwiches in egg mixture; let stand 2 minutes. Turn sandwiches over, let stand 2 minutes. Heat oil in skillet, add sandwiches and cook til golden on each side. Garnish with additional strawberries and serve with maple syrup.

Breakfast

Banana Cream Pancakes

Bon Appetit

Servings: 4

3 cups buttermilk

2 large eggs, separated

2 1/2 cups flour, all-purpose

1 1/2 teaspoons baking powder

1 teaspoon baking soda

6 tablespoons butter

4 medium bananas

1 teaspoon salt

Banana Cream

4 medium bananas, peeled and sliced

1 cup apple juice

2/3 cup powdered sugar

1/4 cup fresh lemon juice

1 1/2 cups whipping cream, chilled

Whisk buttermilk and yolks in large bowl to blend. Whisk flour, sugar, baking powder, baking soda and salt in medium bowl to blend. Gradually whisk flour mixture into buttermilk mixture. Beat whites in medium bowl until stiff but not dry. Gently fold whites into batter.

Preheat oven to 250F. Melt 2 tablespoons butter in large skillet over medium heat. Working in batches, drop batter by 1/2 cupfuls into skillet. Place 8 banana slices on each pancake, spacing evenly. Cook until pancakes are light golden, about 3 minutes per side. Transfer pancakes to baking sheet; keep warm in oven. Top with dollops of Banana Cream, and with Maple Syrup, if desired.

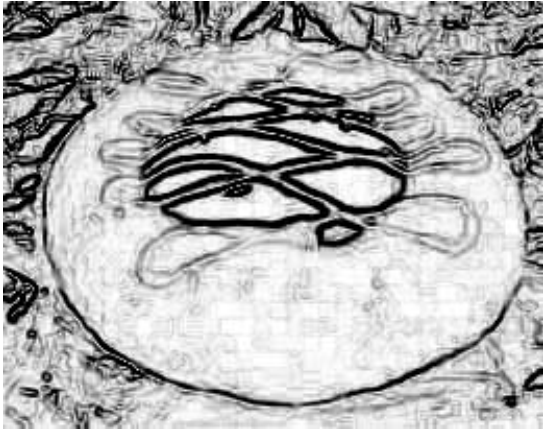
Banana Cream: Combine bananas, apple juice, powdered sugar and lemon juice in medium saucepan over medium heat. Cook until bananas are very soft, about 3 minutes. Using slotted spoon, transfer bananas to processor. Add 1/3 cup liquid from pan to bananas. Puree until smooth. Chill until cold. Beat cream in medium bowl until stiff peaks form. Fold whipped cream into chilled banana puree.

Serving Ideas: Serve with maple syrup if desired.

Breakfast

Barbara's Famous White Chocolate Raspberry Supremes

Barbara Lyons



Make Ahead Tip: Place undecorated cookies in a freezer container or bag, and freeze up to one month. Before serving, thaw for 25 minutes and decorate as directed.

Boo's tips: I form the dough into individual balls in my palms and then press a thumb print into the center and place them with care onto the greased cookie sheet. I use Nestle white chocolate chips instead of the baking bar. For the drizzled topping, I use a #2 decorating tip and a pastry bag and carefully swirl a design top of the cookie. Enjoy!!!!

8 ounces white chocolate baking bar

1/2 cup butter (no substitute)

1 cup granulated sugar

1 teaspoon baking soda

1/4 teaspoon salt

2 eggs

2 3/4 cups all-purpose flour

1/2 cup seedless jam

3 ounces white chocolate baking bar

1/2 teaspoon shortening

MELT 4 ounces of the white baking bar over low heat while stirring continuously, set aside to cool.

BEAT butter in a large mixing bowl with an electric mixer on medium to high speed about 30 seconds or till softened. Add the sugar, baking soda and salt. Beat till combined. Beat in eggs and melted white baking bar till combined. Beat in as much flour as you can with the mixer. Stir in any remaining flour with a wooden spoon. Chop remaining 4 ounces of the white baking bar and stir into the batter. DROP batter by rounded teaspoons 2 inches apart onto a greased cookie sheet.

BAKE in a 375 oven for 7-9 minutes or till cookies are lightly brown around the edges. Cool on cookie sheet for one minute. Remove cookies from cookie sheet and cool on a wire rack. Store in an air tight container or plastic bag at room temperature for up to 3 days.

HEAT and stir the jam in a small saucepan over low heat till melted just before serving cookies. Spoon about 1/2 teaspoon of jam onto top of each cookie.

HEAT and stir the remaining white baking bar and shortening in a small saucepan over low heat till melted. Drizzle each cookie with some of the melted mixture. Refrigerate cookies about 15 minutes to firm chocolate, if necessary.

Yield: 4 Dozen

Cookies

Basil-marinated Swordfish

Stephen Fisher

Servings: 8

Preparation Time: 15 minutes



1/2 cup olive oil

1/2 cup vegetable oil

3 tablespoons dijon mustard

3 tablespoons fresh lemon juice

3 large garlic clove, minced

1 1/2 cups fresh basil, sliced

8 8 oz swordfish steak

lemon wedges

Whisk olive oil, vegetable oil, dijon mustard, fresh lemon juice and minced garlic in large bowl. Stir in sliced basil. Arrange swordfish steaks in single layer and marinate in shallow glass baking dish for 3 hours, turning occasionally. Prepare barbecue. Grill fish until cooked, about 7 minutes to a side. Garnish with lemon wedges.

Fish

Beer Marinated Steaks with Peppercorn Sauce

Bon Appetit

Servings: 6

6 12 Ounce New York Strip Steaks
12 Ounces Dark Beer
1/2 Cup Dark Brown Sugar, Packed
5 Tablespoons Fresh Lime Juice
3 Tablespoons Minced Red Onion
6 Cloves Garlic, Chopped
2 Tablespoons Worcestershire Sauce
2 Tablespoons Mustard
2 Tablespoons Olive Oil
1 Teaspoon Ginger
1/2 Teaspoon Hot Pepper Sauce
Sauce
1/2 Cup White Wine
1 Large Shallot, Finely Chopped
2 Tablespoons Four Peppercorn Mix*, Crushed
1 3/4 Cups Chicken Broth
1 3/4 Cups Beef Broth
1/2 Cup Whipping Cream

Place steaks in single layer in glass baking dish.

Whisk beer, sugar, lime juice, onion, garlic, Worcestershire sauce, mustard, oil, ginger and hot pepper sauce in large bowl to blend. Pour Marinade over steaks, cover tightly and refrigerate overnight.

Bring wine, shallots and peppercorns to boil in heavy saucepan; simmer until mixture is reduced by half, about 5 minutes. Add chicken and beef broths and boil until reduced to 2 cups, about 25 minutes. Add whipping cream and cook until sauce coats spoon, about 6 additional minutes.

Prepare barbecue. Grill steaks until desired doneness. Drizzle sauce over steaks.

*Serving Ideas: * A blend of black, white, pink and green peppercorns found in the spice section of many supermarkets.*

Beef, Main Dishes, Sauces

Belgian Waffles

Stephen Fisher



We used to serve these on special Sunday mornings at the chalet.

4 Large Eggs, separated

2 Cups Flour

1/4 Cup Sugar

2 Teaspoons Baking Powder

1 Teaspoon Salt

1 1/3 Cups Milk

6 Tablespoons Butter, melted

Blueberry Sauce:

1 Cup Fresh Blueberries

1/4 Cup Sugar

1 Tablespoon Water

1/2 Teaspoon Cinnamon

1/4 Teaspoon Nutmeg

Beat egg whites until stiff, set aside.

In mixing bowl combine dry ingredients.

In separate bowl, beat milk, egg yolks and melted butter. Add dry ingredients & beat until batter is smooth.

Fold in beaten egg whites.

Bake until brown & crisp (about 4 minutes).

Blueberry Sauce: Combine all ingredients in saucepan, stirring occasionally bring to boil over medium heat. Reduce heat and simmer 5 minutes or until thickened.

Serving Ideas: Instead of blueberry sauce, substitute with a strawberry sauce.

Breakfast

Betsy's Brownies With Cookie Dough

Betsy Ryan



Make sure brownies are completely cooled before spreading dough.

1 Package Brownie Mix

1/2 Cup Butter, softened

1/2 Cup Packed Brown Sugar

1/4 Cup Sugar

2 Tablespoons Milk

1 Teaspoon Vanilla Extract

1 Cup Flour

1 Cup Chocolate Chips

1/2 Cup Chocolate Chips for Glaze

Prepare brownies according to package in a 13 x 9 glass baking pan. Cool completely.

Cream butter with the two sugars until fluffy. Add milk and vanilla; blend well. Add flour; mix well. Stir in chocolate chips.

Carefully spread over cooled brownies.

Glaze: Melt 1/2 chocolate chips in small saucepan over low heat. Drizzle over cookie dough. Refrigerate.

Desserts

Betty Fisher's Shrimp

Betty Fisher



Betty made this for Jay's 50th Birthday Party. Delicious.

2 Pounds Shrimp, Cooked

1 Large Spanish Onion, sliced into rings

1 1/4 Cups Olive Oil

3/4 Cup White Wine Vinegar

1 1/2 Teaspoons Celery Salt

2 1/2 Tablespoons Capers, in juice

1 Dash Tabasco Sauce

Mix oil, vinegar, salt, capers & tabasco sauce in small bowl.

In decorative bowl, arrange alternate layers of shrimp and onions. Pour marinade over all.

Cover and refrigerate overnight.

Appetizers

Blue Cheese Meatloaf

Servings: 4



Domestic blue cheese adds a nice twist to an old favorite.

- 1 1/2 pound Ground beef chuck**
- 1/2 pound Ground pork (not sausage)**
- 1/2 cup Onion, minced**
- 1 cup Breadcrumbs**
- 2 Tablespoons Parsley**
- 1/4 cup Ketchup**
- 1 1/2 Tablespoon Dijon mustard**
- 2 Eggs, lightly beaten**
- 1/4 cup Milk**
- 4 ounces Blue cheese crumbles**

Combine all ingredients in a large bowl and mix well. Place in a lightly oiled loaf pan. Bake at 350 for 60 to 75 minutes (or until firm in the middle).

Beef, Main Dishes

Blue Cheese-Crusted Steaks with Red Wine Sauce

Bon Appetit

Servings: 4

The Japanese-style breadcrumbs known as panko give the steaks a light, crispy crust.

4 tablespoons butter, chilled

3 cloves garlic, chopped

1 large shallot, chopped

1 tablespoon fresh thyme, chopped

3/4 cup beef broth

1/2 cup dry red wine

1/2 cup coarsely crumbled Maytag blue cheese (about 2 ounces)

1/4 cup panko (Japanese breadcrumbs)*

1 tablespoon chopped fresh parsley

4 1 inch thick filet mignon steaks (each 6 to 8 ounces)

Melt 1 tablespoon butter in heavy medium skillet over medium-high heat. Add garlic, shallot, and thyme. Sauté until shallot is tender, about 5 minutes. Add broth and wine. Boil until sauce is reduced to 1/2 cup, about 12 minutes. Set sauce aside.

Blend cheese, panko, and parsley in small bowl to coat cheese evenly with panko. (Sauce and cheese mixture can be made 1 day ahead. Cover separately and chill.)

Preheat broiler. Melt 2 tablespoons butter in heavy large skillet over medium-high heat. Sprinkle steaks with salt and pepper. Add steaks to skillet and cook to desired doneness, about 5 minutes per side for medium-rare. Transfer steaks to rimmed baking sheet; reserve skillet. Press cheese mixture onto top of steaks, dividing equally. Broil until cheese browns, about 2 minutes. Transfer steaks to plates.

Pour sauce into reserved skillet. Bring to boil, scraping up browned bits. Boil 2 minutes. Whisk in remaining 1 tablespoon butter. Season with salt and pepper. Spoon sauce around steaks and serve.

Beef, Main Dishes

Blueberry Buttermilk Pancakes

Bon Appétit

Servings: 12



Serve these with bacon. For the ultimate breakfast, try cooking the bacon first, then pour off a bit of the grease, and cook the pancakes in the same skillet.

1 1/3 cups all purpose flour

3 tablespoons sugar

2 1/2 teaspoons baking powder

3/4 teaspoon salt

1 1/4 cups buttermilk

2 large eggs

2 tablespoons unsalted butter (1/4 stick) melted, plus more for cooking

2 cups fresh blueberries

Pure maple syrup

Preheat oven to 250°F. Place baking sheet in oven. Whisk first 4 ingredients in large bowl. Whisk buttermilk, eggs, and 2 tablespoons butter in medium bowl; stir into dry ingredients. Fold in berries.

Heat large nonstick griddle or skillet over medium heat; brush with butter. Drop batter by 1/3 cupfuls onto griddle. Cook pancakes until brown, brushing griddle with more butter as needed, about 3 minutes per side. Transfer to sheet in oven to keep warm. Serve pancakes with maple syrup.

Breakfast

Blueberry Cheesecake

Bon Appetit

Servings: 10

You must chill overnight to develop the blueberry flavor and give the filling time to set.

9 Whole Graham Cracker

1/2 Cup Old-fashioned Rolled Oats

3 Tablespoons Brown Sugar, Packed, golden

1/8 Teaspoon Salt

5 Tablespoons Unsalted Butter, melted

1 Teaspoon Vanilla Extract

Filling

1/4 Cup Water

1 Tablespoon Unflavored Gelatin (2 envelopes)

12 Ounces Cream Cheese, Philadelphia

1 Cup Whipping Cream

1 Cup Sugar

1 Tablespoon Fresh Lemon Juice

3 Cups Fresh Blueberries

Topping

1 Cup Heavy Whipping Cream, chilled

1 Tablespoon Sugar

4 1/2 Pint Baskets Blueberries

2/3 Cup Blueberry Jam

Crust: Preheat oven to 350 degrees. Blend first 4 ingredients in processor until crackers are finely ground. Add butter and vanilla; process until moist crumbs form. Press crumb mixture onto bottom and 1 inch up sides of 9-inch-diameter deluxe springform pan. Bake crust until deep golden brown, about 12 minutes. Cool.

Filling: Pour 1/4 cup water into small saucepan; sprinkle gelatin over. Let stand 10 minutes. Stir over very low heat just until gelatin dissolves. Set aside. Blend cream cheese, cream, sugar, and lemon juice in processor until smooth. Add berries; puree until smooth (some blueberry bits will remain). With machine running, add warm gelatin mixture through feed tube and blend well. Pour filling into crust. Cover; chill overnight. (Can be made 2 days ahead. Keep chilled.) Run knife around pan sides to loosen cake, release pan sides. Transfer to nice platter.

Topping: Beat cream and sugar in medium bowl until firm peaks form. Spread cream mixture thickly over top of cheesecake. Place berries in bowl. Heat jam in small saucepan over low heat until just melted. Pour jam over berries; toss to coat. Mound coated berries in center of cream, leaving 1-inch plain border. Chill cake at least 1 hour and up to 1 day.

Cakes, Desserts

Blueberry Lemon Cake

Bon Appetit

Servings: 12

This cake is absolutely delicious. I recommend adding a little lemon extract if you want to zip it up a bit.

2 cups Cake Flour, Plus 6 Tablespoons Cake Flour

2 Teaspoons Baking Powder

1 teaspoon salt

3 cups blueberries

1 cup milk

2 teaspoons vanilla extract

1/4 Teaspoon Lemon Extract

1 teaspoon grated lemon peel

1 cup unsalted butter, room temperature

1 1/2 cups sugar

4 large eggs

Lemon Cream Cheese Frosting

8 Ounces cream cheese, room temperature

1/2 Stick unsalted butter, room temperature

4 1/3 Cups powdered sugar

1/4 Teaspoon Lemon Extract

1 teaspoon grated lemon peel

1 teaspoon vanilla extract

Preheat oven to 350 degrees. Butter three 9-inch cake pans. Line bottom of pans with parchment paper, butter paper and dust with flour.

Sift cake flour, baking powder and salt into medium bowl. Transfer 1 tablespoon flour mixture to large bowl. Add fresh blueberries and toss to cover. Set remaining flour mixture and blueberries aside.

Stir whole milk, vanilla extract and lemon peel in small bowl. Using electric mixer, beat butter in another large bowl until light and creamy. Gradually add sugar, beating until mixture is light and fluffy. Beat in eggs one at a time. Beat in flour mixture alternately with milk mixture in 3 additions each, just until blended. Fold in blueberries. Divide batter equally among pans.

Bake cakes until tester inserted into center comes out clean, about 25 minutes. Cool cakes in pans on racks 10 minutes. Run knife around pan sides to loosen. Turn cakes out onto racks to cool completely. Peel off parchment paper.

Frosting: Beat cream cheese and butter in large bowl until light and fluffy. Gradually beat in powdered sugar. Beat in lemon peel and vanilla. Cover and refrigerate until just firm enough to spread, if necessary.

Assembly: Transfer 1 cake layer to platter. Spread 3/4 cup frosting over cake layer. Top with another layer, spread with 3/4 cup frosting. Top with third layer and spread remaining frosting over top and sides of cake. (Cake can be prepared up to 1 day ahead of time. Cover with cake dome and refrigerate. Let stand 30 minutes at room temperature before continuing.) Garnish cake with lemon peel strips, if desired and serve.

Cakes, Desserts

Blueberry Macadamia Nut Coffee Cake

KitchenAid Web Page

Servings: 12



- 1 3/4 cups all-purpose flour**
- 1/2 cup whole wheat flour**
- 3/4 cup firmly packed brown sugar**
- 3/4 cup Butter or Margarine Chilled and Cut Into Small Pieces**
- 1 teaspoon baking powder**
- 1/2 teaspoon baking soda**
- 1/4 teaspoon salt**
- 3/4 cup buttermilk**
- 1 egg**
- 1 cup blueberry pie filling**
- 3/4 cup chopped macadamia nuts or
blanched almonds**

Place all-purpose flour, whole wheat flour, brown sugar and butter in bowl. Attach bowl and flat beater. Turn to Stir Speed and mix until butter is the size of peas, about 3 minutes. Stop and scrape bowl. Remove 1/2 cup flour mixture. Set aside.

Add baking powder, baking soda and salt to flour mixture in bowl. Turn to Stir Speed and mix 30 seconds. Add buttermilk and egg. Continuing on Stir Speed, mix just until moistened, about 30 seconds. Do not over beat.

Spoon batter into greased 9 x 13 x 2-inch baking pan. Drop blueberry filling by tablespoonfuls on top of batter; swirl into batter. Sprinkle top with nuts and reserved flour mixture. Bake at 350 F for 30 to 40 minutes or until light golden brown.

Breads, Breakfast

Blueberry Stuffed French Toast

Anita Virgilio

Servings: 6

Preparation Time: 15 minutes



Must prepare the night before.

12 slices white bread, crust removed, cubed

16 ounces cream cheese, cubed

1 cup blueberries

12 large eggs

1/3 cup maple syrup

2 cups milk

For Sauce:

1 cup sugar

2 tablespoons cornstarch

1 cup water

1 cup blueberries

1 tablespoon butter

Arrange 1/2 of the bread cubes in a buttered 9x13 glass dish (sprayed with PAM). Sprinkle the cheese over the bread cubes. Sprinkle the blueberries over the bread cubes. Arrange remaining bread over the blueberries.

In large bowl, whisk eggs, syrup and milk til blended. Pour over bread mixture. Chill overnight.

Bake, covered, at 350 for 30 minutes. Remove foil and bake additional 30 minutes, until puffed and golden. Serve with sauce.

For Sauce: In small saucepan, stir together sugar, cornstarch and water. Cook over moderately high heat for 5 minutes or until thickened. Stir in berries and simmer, stirring occasionally for 10 minutes or until berries burst. Add butter and stir until blended.

Breakfast

Blueberry-Buttermilk Bundt Cake

Bon Appétit

Servings: 12

Using frozen blueberries in the batter will keep the fruit from sinking to the bottom of the pan as the cake bakes.

3 cups all purpose flour

1 tablespoon baking powder

1 teaspoon salt

1 2/3 cups sugar

3/4 cup unsalted butter (1 1/2 sticks) room temperature

3 large eggs

1 tablespoon grated orange peel

2 teaspoons vanilla extract

3/4 cup buttermilk

2 cups frozen blueberries

Powdered sugar

Preheat oven to 350°F. Butter and flour 10-inch-diameter Bundt pan. Whisk flour, baking powder, and salt in medium bowl. Using electric mixer, beat 1 2/3 cups sugar and butter in large bowl until light and fluffy. Beat in eggs, 1 at a time. Beat in orange peel and vanilla. Beat in dry ingredients in 3 additions alternately with buttermilk in 2 additions. Fold in blueberries. Pour batter into prepared pan. Bake until tester inserted near center of cake comes out clean, about 1 hour.

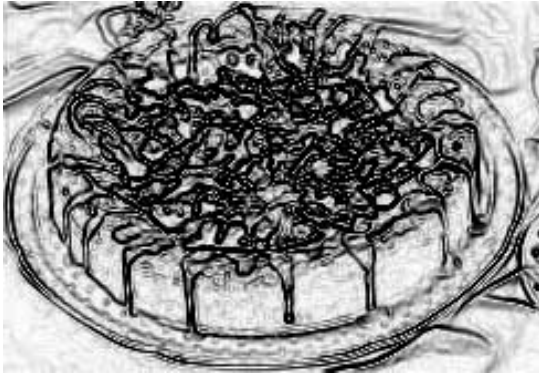
Cool cake in pan on rack 10 minutes. Turn cake out onto rack and cool completely. (Can be made 1 day ahead. Wrap in plastic and store at room temperature.) Transfer cake to plate, sift powdered sugar over, and serve.

Breakfast, Cakes

Blueberry-Poppy Seed Brunch Cake

Gourmet Magazine

Preparation Time: 30 minutes



2/3 cup sugar

1/2 cup margarine or butter, softened

2 teaspoons grated lemon peel

1 egg

1 1/2 cups Pillsbury Best® All Purpose or Unbleached Flour

2 tablespoons poppy seed

1/2 teaspoon baking soda

1/4 teaspoon salt

1/2 cup sour cream

Filling

2 cups fresh or frozen blueberries, thawed, drained on

paper towels

1/3 cup sugar

2 teaspoons Pillsbury Best® All Purpose or Unbleached Flour

1/4 teaspoon nutmeg

Glaze

1/3 cup powdered sugar

1 Teaspoon milk (1 to 2)

Heat oven to 350°F. Grease and flour bottom and sides of 9 or 10-inch springform pan. In large bowl, combine 2/3 cup sugar and margarine; beat until light and fluffy. Add lemon peel and egg; beat 2 minutes at medium speed.

Lightly spoon flour into measuring cup; level off. In medium bowl, combine 1 1/2 cups flour, poppy seed, baking soda and salt; mix well. Add to margarine mixture alternately with sour cream, beating until well combined. Spread batter over bottom and 1 inch up sides of greased and floured pan, making sure batter on sides is 1/4 inch thick.

In another medium bowl, combine all filling ingredients; mix well. Spoon over batter.

Bake at 350°F for 45 to 55 minutes or until crust is golden brown. Cool 10 minutes; remove sides of pan.

In small bowl, blend powdered sugar and enough milk for desired drizzling consistency. Drizzle over warm cake. Serve warm or cool.

Breakfast

Breakfast Casserole With Sausage & Cheese

Bon Appetit

Servings: 6

Preparation Time: 15 minutes



Must do ahead.

12 ounces breakfast sausage, ground, spicy

12 ounces breakfast sausage, ground

1 medium onion, chopped

8 large eggs

2 1/2 cups milk

2 teaspoons dry mustard

1/4 teaspoon salt

1/8 teaspoon pepper

1 cup Monterey jack cheese, shredded

1 cup cheddar cheese, shredded

7 slices bread, trimmed and cubed

Purchased salsa

warm flour tortillas

Butter 13x9x2 glass baking dish. Cook both sausages and onion in skillet until cooked. Drain off all drippings. Beat eggs, milk, mustard, salt and pepper in bowl. Combine Monterey and cheddar cheeses in bowl. Place bread cubes in bottom of prepared dish. Spoon sausages over and sprinkle cheese mixture over sausage. Pour egg mixture over all.

Cover and refrigerate overnight. Preheat oven to 350. Uncover dish and bake until casserole is set and bubbling, about 30 minutes. Serve with salsa and tortillas.

Breakfast

Bridget's Lemonade

Bridget Driscoll

Servings: 1

2 Tablespoons Lemon Juice

2 Tablespoons Sugar

3/4 Cup Water

Ice Cubes

Combine ingredients. Stir until sugar is completely dissolved.

Serve in tall glass over ice.

Beverages

Broccoli-onion Deluxe

Stephen Fisher

Servings: 6

Preparation Time: 45 minutes



Optional: Stir in 1 package Herb-ox chicken broth seasoning packets into cream cheese mixture.

1 pound broccoli

1 pound white onions

1/4 cup butter

2 tablespoons all-purpose flour

1/4 teaspoon salt

3 ounces cream cheese

1/2 cup sharp american cheese, shredded

1 cup soft bread crumbs

1 cup milk

Cut up fresh broccoli and cook in boiling salted water til crisp-tender. Drain. Cook onions in boiling salted water til tender. Drain.

In saucepan melt half the butter, blend in flour, salt and dash of pepper. Add milk. Cook, stirring constantly, til thickened and bubbly. Reduce heat and blend in cream cheese til smooth.

Place vegetable in 1 1/2 quart casserole. Pour sauce mixture over and mix lightly. Top with American cheese. Melt remaining butter and toss with bread crumbs. Sprinkle atop casserole.

Bake 350 degrees for 40-45 minutes until heated through.

Vegetables

Broiled Stuffed Tenderloin

Bon Appetit

Servings: 8

This is a great entree because it can be served either hot or cold. It can be stuffed the day before your party and cooked the morning of or right before your guests arrive.

3 pounds beef tenderloin (3 to 5)
1 package fresh baby spinach
1/2 medium white or yellow onion
1 package baby bella mushrooms, sliced
6 each sundried tomatoes rehydrated in wine, sliced
6 ounces feta cheese or blue cheese
1/4 cup brandy
1 tablespoon chopped garlic
kosher salt
fresh ground pepper
olive oil
1 T butter

Butterfly tenderloin 3/4 of the way through so that when you fold it over you have one flat cut of meat. Place meat between two pieces of plastic wrap and pound out until it is between 1/4-1/2 inch thick. It should almost be a perfect rectangle. Roll it up in the plastic and place in the refrigerator.

Next slice the onion into strips and cook in olive oil until they begin to sweat. Add the garlic & cook until it becomes aromatic. Throw in the mushrooms and brown slightly. Add the fresh spinach to the mixture & cook until it is wilted. Pour in brandy and cook the alcohol out. Remove from heat and cool.

In a separate bowl mix sundried tomatoes and cheese. Add the cooled ingredients and salt and pepper to taste.

Remove the tenderloin from the refrigerator and lay flat. Start by spreading all of the stuffing on one side of the meat, leaving enough room (1/2 - 3/4 inch) on the ends for it to spread out when you roll it. Begin to roll the meat evenly and as tight as possible. You should be rolling with the grain of the meat. Have some butcher string ready so you can tie it off after you have rolled it. Coat liberally with coarse salt and pepper (this is a very important step to ensure a good flavor profile of the meat itself).

Either refrigerate or get a pan with olive oil and a pat of butter very hot without burning it. Preheat broiler to 450 degrees. Place tenderloin in pan and sear on all sides to seal in the juices and flavor of the meat. Place pan in oven and broil until preferred doneness by using a meat thermometer. I usually cook it medium rare as it tends to cook a little more when you take it out of the oven to rest.

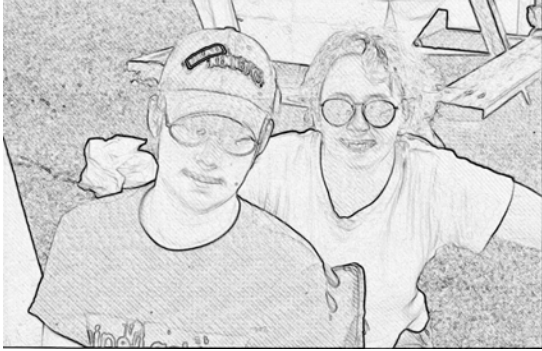
Let sit for at least 10-15 minutes before cutting. Slice meat into desired thickness. I prefer 1/2 inch slices. Fan slices out on platter for the most beautiful presentation of your party entree. If you would like to serve with a sauce. Heat pan dripping on stove and add some red wine to it. Serve on side or drizzle over meat.

Beef

Broiled Tomato Soup

Bon Appetit

Servings: 6



This was a chalet favorite after skiing.

- 1 stick butter**
- 2 tablespoons olive oil**
- 1 large onion, sliced**
- 1 teaspoon dill**
- 1 teaspoon thyme**
- 1 teaspoon basil**
- 8 medium tomato, peeled**
- 3 tablespoons tomato paste**
- 1/4 cup flour**
- 3 3/4 cups chicken broth**
- 2 tablespoons sugar**
- 1 1/2 teaspoons salt**
- 1/4 teaspoon pepper**
- 1 cup whipping cream**
- 1/2 cup parmesan cheese**

Combine butter, oil, onion and herbs in saucepan, and cook til onion are softened and golden. Add tomatoes and tomato paste and simmer uncovered 10 minutes, stirring several times.

Blend flour and 1/2 cup chicken broth, stirring til dissolved. Add to tomato mixture with remaining stock. Increase heat to high and bring mixture to just below boiling point. Reduce heat and simmer 25 minutes, stirring frequently. Cook uncovered.

Puree in food processor in batches. Add sugar, salt and pepper.

To serve: Reheat soup, preheat broiler. Whip cream til stiff and fold 1/2 cup Parmesan cheese. Ladle hot soup into individual bowls, and dollop whipped cream over top. Broil 30-60 seconds. Serve immediately.

Soups & Stews

Brownies with Cream Cheese Swirl

Bon Appetit

Servings: 16

Preparation Time: 1 hour

SWIRL

3 ounces cream cheese

2 tablespoons unsalted butter

1/4 cup sugar

1 large egg

1 tablespoon flour

1/2 teaspoon vanilla extract

BROWNIES

6 ounces sweet baking chocolate, chopped

3 tablespoons unsalted butter

1/2 cup sugar

2 large egg

1/2 cup flour

1/2 teaspoon baking powder

1/4 teaspoon salt

2 teaspoons vanilla extract

1/4 teaspoon almond extract

1 cup semisweet chocolate chips

1/4 cup walnuts, chopped

Swirl: Preheat oven to 350°. Butter 8 inch square baking pan. Using electric mixer, beat cream cheese and butter in bowl until light and fluffy. Gradually add sugar and beat until well blended. Beat in egg. Mix in flour and vanilla. Set aside.

Brownies: Stir chocolate and butter in small saucepan over low heat until smooth. Cool slightly. Using mixer, beat sugar and eggs in bowl until slightly thickened, about 2 minutes. Mix in flour, baking powder and salt. Mix in chocolate mixture and extracts. Stir in chocolate chips and walnuts.

Spread half of chocolate batter in prepared pan. Using rubber spatula, spread cream cheese mixture over chocolate batter. Spoon remaining chocolate batter over top of cream cheese mixture. Using tip of knife, gently swirl through batter, forming marble design. Bake about 30 minutes, until tester inserted into center comes out with just a few moist crumbs. Cool in pan, then cut into squares.

Desserts

Brunch Casserole

Joan Fisher

Servings: 12



How many family brunches have we served this?

4 cups bread cubes

2 cups shredded cheddar cheese

10 large eggs, slightly beaten

4 cups milk

1 teaspoon dry mustard

1 teaspoon salt

1/4 teaspoon onion powder

dash pepper

10 slices bacon slices, crumbled

1/2 cup sliced mushroom

Butter 9 x 13 baking dish.

Arrange bread cubes in dish & sprinkle with cheese.

Beat together next 5 ingredients with pepper to taste & pour evenly over cheese and bread.

Sprinkle with bacon & mushrooms.

Cover and chill 24 hours.

Bake in 325 degree oven, uncovered, until set. About 1 hour. Tent with foil if top begins to brown.

Serving Ideas: Assembly at least 12 to 24 hours before baking and refrigerate.

Breakfast, Eggs

Buttermilk Pancakes

Bon Appetit

Servings: 4



For variety, sprinkle berries, nuts or chocolate chips over the pancakes before turning them over on the griddle.

2 cups all purpose flour

3 tablespoons sugar

1 tablespoon baking powder

1/2 teaspoon salt

2 cups buttermilk

3 large eggs, separated

1 1/2 teaspoons vanilla extract

Whisk flour, 2 tablespoons sugar, baking powder and salt in large bowl to blend. Add buttermilk, egg yolks and vanilla and whisk until smooth (batter will be very thick).

Using electric mixer, beat whites in medium bowl to soft peaks. Add remaining 1 tablespoon sugar and beat until stiff but not dry; fold into batter.

Melt butter on griddle or in heavy large skillet over medium-low heat. Working in batches, pour batter by 1/4 cupfuls onto griddle. Cook until pancakes are golden brown, about 3 minutes per side. Transfer to plates. Serve with syrup.

Breakfast

Buttermilk Pancakes 1

Williams-Sonoma Kitchen

Servings: 4

In baked goods as well as pancakes, buttermilk acts as a leavening agent when combined with baking soda. This creates gas bubbles, resulting in light, fluffy pancakes with a rich flavor.

2 eggs
2 cups all-purpose flour, sifted
2 Tbs. sugar
2 tsp. baking powder
1 tsp. baking soda
1 tsp. salt
2 cups buttermilk
4 Tbs. unsalted butter (1/2 stick) melted
1/2 tsp. vanilla extract
1 Tbs. Vegetable Oil or Nonstick Cooking Spray
Maple syrup for serving

In a bowl, using an electric mixer, beat the eggs on medium speed until frothy. Add the flour, sugar, baking powder, baking soda, salt, buttermilk, melted butter and vanilla. Stir just until the batter is smooth and no lumps of flour remain; do not overbeat.

Heat a griddle over high heat until a few drops of water flicked onto the surface skitter across it. Lightly grease the griddle and the inside surface of the pancake molds with vegetable oil, or spray with nonstick cooking spray. Set the molds on the griddle and heat until hot.

Pour about 1/3 cup of the batter into each mold. Cook until bubbles form on top and the batter is set, about 2 minutes. Remove the molds and, using a spatula, flip the pancakes. Cook until golden brown on the other side, about 2 minutes more. Keep warm until all the pancakes are cooked.

Repeat with the remaining batter, adding more oil to the griddle as needed. Serve with maple syrup. Makes 12 pancakes; serves 4.

Breakfast

Buttermilk Pancakes a la Lillie

Williams Sonoma



Lillie just loves these.

2 large eggs

2 cups buttermilk

2 cups all-purpose flour

2 tablespoons sugar

2 teaspoons baking powder

1 teaspoon baking soda

1 teaspoon salt

4 tablespoons butter, melted

1/2 teaspoon vanilla extract

2 tablespoons vegetable oil

Maple syrup

In a bowl using an electric mixer, beat the eggs until frothy, 2-3 minutes. Turn mixer off and add the buttermilk, melted butter, flour, sugar, baking powder, baking soda, salt and vanilla. Continue to beat just until the mixture is smooth, 2-3 minutes more.

Preheat griddle over medium heat. Add 1/3 cup of batter to griddle, cooking until bubbles appear on surface and pancakes retain their shape. Flip pancakes and cook an additional 2-3 minutes until bottoms brown.

Serve with butter and maple syrup.

Breakfast

Buttermilk Pancakes With Blueberries

Bon Appetit

Servings: 6

Preparation Time: 15 minutes



2 1/2 cups flour, all-purpose

1/4 cup sugar

2 teaspoons baking powder

2 teaspoons baking soda

1 teaspoon salt

2 cups buttermilk

2 cups sour cream

2 large eggs

4 teaspoons vanilla extract

1 pint blueberries

Whisk first 5 ingredients in large bowl. Whisk buttermilk, sour cream, eggs and vanilla in another bowl. Add to dry ingredients. Stir until batter is just blended, but still lumpy (do not overmix).

Melt 1/2 tablespoon butter on griddle over medium heat. Pour batter by 1/3 cupfuls onto griddle. Sprinkle with fresh whole blueberries. Cook until bubbles break on surface, about 3 minutes. Turn pancakes over, and cook until bottoms are golden, 3 minutes.

Breakfast

Buttermilk Pancakes with Maple Syrup Apples

Bon Appétit

Servings: 4

These delicious pancakes are light and moist; the texture is a cross between a crepe and a pancake. Avoid overmixing the batter (it's okay if there are lumps) to ensure that the pancakes will be airy.

Maple Syrup Apples

2 tablespoons unsalted butter (1/4 stick)

3 large Golden Delicious apples (about 1 1/2 pounds), peeled, cored, cut into 1/2-inch-thick slices

1 tablespoon plus 1/2 cup pure maple syrup

1/2 teaspoon ground cinnamon

Pancakes

1 cup all purpose flour

2 tablespoons yellow cornmeal

2 tablespoons golden brown sugar (packed)

1 teaspoon baking powder

1 teaspoon baking soda

1/2 teaspoon salt

1 cup buttermilk

1 cup plain whole-milk yogurt

1 large egg

1 1/2 tablespoons unsalted butter, melted

Additional unsalted butter

Additional pure maple syrup

For maple syrup apples:

Melt butter in large nonstick skillet over medium-high heat. Add apples and 1 tablespoon maple syrup; sauté until apples are tender, about 5 minutes. Mix in remaining 1/2 cup maple syrup and cinnamon.

For pancakes:

Combine first 6 ingredients in large bowl; whisk to blend. Whisk buttermilk, yogurt, and egg in medium bowl to blend; add to dry ingredients and stir until just blended but still lumpy. Gently mix in 1 1/2 tablespoons melted butter.

Heat griddle or large nonstick skillet over medium heat. Spread thin coating of butter over griddle and let melt. Working in batches, drop batter by 1/3 cupfuls onto griddle, spacing apart. Cook pancakes until brown on bottom and bubbles form on top, about 3 minutes. Turn pancakes over and cook until bottoms are brown and pancakes are barely firm to touch. Transfer to plates. Repeat with remaining batter, adding more butter to griddle as needed.

Spoon apples over pancakes. Serve, passing additional maple syrup.

Breakfast

Buttermilk Waffles

Williams-Sonoma Kitchen

2 eggs, separated

1 cup buttermilk

5 Tbs. unsalted butter, melted

1/4 tsp. vanilla extract

1 cup all-purpose flour

1 tsp. baking powder

3/4 tsp. baking soda

1/4 tsp. salt

2 Tbs. sugar

Preheat a waffle maker according to the manufacturer's instructions.

In a large bowl, whisk the egg yolks. Whisk in the buttermilk, butter and vanilla until blended. Over a sheet of waxed paper, sift together the flour, baking powder, baking soda, salt and sugar. Add the flour mixture to the yolk mixture and whisk until smooth.

In another bowl, whisk the egg whites until stiff peaks form. Using a rubber spatula, fold 1/2 cup of the egg whites into the batter, then carefully fold in the remaining whites.

Cook the waffles according to the manufacturer's instructions. Makes eight 4-inch waffles.

Breakfast, Eggs

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Caesar Salad Dressing

Linda Neidl



Toss with romaine lettuce, 1/4 cup Parmesan cheese, salt and pepper. Add 1 cup croutons that have been sauted in butter and t teaspoons garlic powder.

1/2 Cup Olive Oil

1/4 Cup Lemon Juice

1 Large Egg

1 Teaspoon Dry Mustard

3 Ounces Bleu Cheese

2 Drops Tabasco Sauce

Combine all ingredients in blender until smooth.

Salad Dressings, Salads

Carrot Cake

Stephen Fisher

Servings: 12

Preparation Time: 30 minutes



This recipe originally came from Gourmet magazine. We've been making this since the 1970's! If you use baby carrots, you won't have to peel them. I find that the finer you grate them, the better the cake is.

Cake

2 Cups Flour

2 Cups Sugar

2 Teaspoons Baking Soda

1 Teaspoon Salt

2 Teaspoons Cinnamon

4 Large Eggs, Beaten

1 Cup Oil

4 Cups Carrots (approximately 2 Lbs), Grated

1/2 Cup Walnuts, Finely Chopped

Frosting

4 Tablespoons Butter, Softened

6 Ounces Cream Cheese, Softened

1 Tablespoon Vanilla Extract

1/4 Teaspoon Maple Extract

4 1/3 Cups Confectioner's Sugar

Sift flour, sugar, baking soda, salt & cinnamon together in a large bowl.

Beat eggs until frothy, then beat in oil - use large bowl.

Gradually add flour mixture to oil and egg mixture. Add carrots and nuts.

Bake in 3 8" buttered and floured cake pans at 350 for 25-30 minutes, til done.

Cool 10-15 minutes on wire racks and then remove from pans.

FROSTING: Cream butter & cream cheese until smooth, gradually beat in sugar until smooth. Stir in vanilla and maple.

Cakes, Desserts

Carrot Cake Inside-out Cookies

Gourmet

Servings: 13

1 1/8 cups all-purpose flour

1 teaspoon cinnamon

1/2 teaspoon baking soda

1/2 teaspoon salt

1 stick unsalted butter (1/2 cup) softened

1/3 cup plus 2 tablespoons packed light brown sugar

1/3 cup plus 2 tablespoons granulated sugar

1 large egg

1/2 teaspoon vanilla

1 cup coarsely grated carrots (2 medium)

1 cup walnuts (3 oz), chopped

1/2 cup raisins (2 1/2 oz)

8 oz cream cheese

1/4 cup honey

Put oven racks in upper and lower thirds of oven and preheat oven to 375°F. Butter 2 baking sheets.

Whisk together flour, cinnamon, baking soda, and salt in a bowl.

Beat together butter, sugars, egg, and vanilla in a bowl with an electric mixer at medium speed until pale and fluffy, about 2 minutes. Mix in carrots, nuts, and raisins at low speed, then add flour mixture and beat until just combined.

Drop 1 1/2 tablespoons batter per cookie 2 inches apart on baking sheets and bake, switching position of sheets halfway through baking, until cookies are lightly browned and springy to the touch, 12 to 16 minutes total. Cool cookies on sheets on racks 1 minute, then transfer cookies to racks to cool completely.

While cookies are baking, blend cream cheese and honey in a food processor until smooth.

Sandwich flat sides of cookies together with a generous tablespoon of cream cheese filling in between.

Cookies

Carrot Loaf

Wolfgang Puck

Servings: 6



Wolfgang Puck personally autographed the cookbook that this recipe came from.

2 Pounds Carrot Slices, peeled

5 Ounces Butter

1/4 Pound Mushrooms, sliced

10 Ounces Frozen Chopped Spinach, thawed and drained

5 Large Eggs

4 Ounces Swiss Cheese, grated

1 Teaspoon Salt

1 Teaspoon Pepper

Saute carrots in 2 ounces butter until tender. Chop coarsely and reserve in large bowl.

Saute mushrooms in 1 ounce butter until tender. Coarsely chop and add to carrots

Saute spinach in 1 ounce butter. When cool, add 1 egg and mix thoroughly.

Beat together the remaining 4 eggs and the cheese. Combine with carrots and mushrooms and mix thoroughly. Add salt & pepper. Taste and correct seasonings if necessary.

Line an 8x5x2 loaf pan with aluminum foil and butter foil.

Fill pan with half the carrot mixture, cover with the spinach, and top with the remaining carrot mixture.

Place in "bain marie" and bake at 400 degrees for 1 hour 15 minutes or until knife in center comes out clean.

Invert onto a warmed Serving platter and remove the foil. Slice loaf and serve immediately.

Vegetables

Carrot-Orange Cake

Bon Appetit

Servings: 12

1 1/2 cups vegetable oil
1 cup golden brown sugar
1 cup sugar
4 large egg
1/3 cup orange juice
1 tablespoon grated orange peel
2 cups all purpose flour
2 teaspoons baking soda
1 teaspoon baking powder
1 teaspoon ground cinnamon
1 teaspoon ground ginger
1/2 teaspoon ground nutmeg
1/2 teaspoon salt
3 cups finely grated peeled carrots
1 cup raisins

FROSTING

2 8 oz cream cheese, room temperature
1 cup unsalted butter
6 tablespoons orange juice
2 tablespoons grated orange peel
5 cups powdered sugar, sifted

Preheat oven to 350. Lightly butter 13x9x2 inch baking pan. Line bottom with waxed paper; butter paper.

Beat oil and both sugars in large bowl until well blended. Add eggs 1 at a time, beating well after each addition. Beat in orange juice and peel. Sift flour, baking soda, baking powder, cinnamon, ginger, nutmeg and salt into large bowl; add to sugar mixture and beat to blend. Stir in carrots and raisins.

Pour batter into prepared pan. Bake until tester inserted into center of cake comes out clean, about 55 minutes. Transfer pan to rack. Cool cake 15 minutes. Turn cake out onto rack. Remove waxed paper and cool.

Frosting: beat cream cheese and butter in large bowl until light. Beat in orange juice and 2 teaspoons orange peel. Add sugar; beat until smooth. Refrigerate until thick enough to spread, about 30 minutes. Using serrated knife, cut cake horizontally into 2 equal layers. Place 1 cake layer on platter. Spread with 1 1/2 cups frosting. Top with remaining cake layer. Using icing spatula, spread remaining frosting in thick decorative swirls over top and sides of cake.

Refrigerate.

Cakes, Desserts

Cheddar Bay Biscuits

Red Lobster

Servings: 20

Preparation Time: 20 minutes



*Biscuit mix is available at Sysco's or use Bisquick.
These are same biscuits that the Red Lobster serves.*

1 1/4 pounds biscuit mix

3 ounces cheddar cheese, shredded

11 ounces cold water

1/2 cup melted butter

1 teaspoon garlic powder

1/4 teaspoon salt

1/8 teaspoon onion powder

1/8 teaspoon dried parsley

To cold water, add flour and cheese, blending in a mixing bowl. Mix, until dough is firm.

Using a small scoop, place the dough on a baking pan lined with baking paper.

Bake in 375 degree oven for 10 to 12 minutes or until golden brown.

While baking biscuits, combine remaining ingredients.

Brush baked biscuits with the garlic topping.

Breads

Cheesecake Pie

Jean Garry



1 graham cracker crumb pie crust

16 ounces cream cheese, softened

3 large egg

1/2 cup sugar

1 pint sour cream

1/2 teaspoon vanilla

1/4 cup sugar

Make graham cracker crust in 9 inch pie plate.

Beat cream cheese until creamy soft. Add eggs, sugar and beat until smooth.

Pour into pie plate and bake 350 degrees for 20 minutes (until set). Cool 15 minutes.

Combine sour cream, 1/4 cup sugar and vanilla and pour over cheesecake. Bake at 475 degrees for 5 minutes.

Cool, then refrigerate.

Desserts, Pies & Pastry

Chicken Breast Stuffed With Spinach Blue Cheese

Allrecipes.com

Servings: 6

For a creamier chicken, stir in 3 ounces cream cheese to the blue cheese and spinach mixture.

8 Slices Bacon

10 Ounces Frozen Spinach, Chopped, thawed and drained

1 Cup Blue Cheese, Crumbled

2 Tablespoons Flour

1/8 Teaspoon Ground Black Pepper

1/4 Teaspoon Salt

2 Tablespoons Olive Oil

6 Skinless Boneless Chicken Breast, pounded to 1/2 inch thickness

Cook bacon until crisp. Drain and set aside.

Preheat oven to 350 degrees. In medium bowl, stir together the spinach and blue cheese. Crumble in the bacon, and stir to distribute.

Lay the chicken breast halves out on a clean surface, and distribute the spinach mixture evenly onto the centers of them. Fold the chicken over the filling, and secure with toothpicks. Stir together the flour, salt and pepper on a dinner plate. Roll the chicken in the flour to coat.

Heat the oil in a skillet over medium-high heat. Quickly brown each piece of chicken on top and bottom. Remove to a lightly greased baking dish, and cover with a lid or aluminum foil.

Bake for 30 Minutes the preheated oven, until chicken juices run clear, and filling is hot.

Main Dishes, Poultry

Chicken Casserole

Jean Garry

Servings: 10



This recipe is great for a large crowd and can be prepared ahead of time.

1 1/2 Cups Chicken Broth

1 1/2 Cups Milk

1 Medium Onion, stuck with cloves

1 Cup Butter

6 Tablespoons Flour

2 Cups Sliced Mushrooms

1/2 Cup Minced Green Bell Pepper

1/2 Cup Diced Pimiento

2 Teaspoons Salt

1/2 Teaspoon Pepper

1 Cup Parmesan Cheese

2 Large Egg Yolks, beaten

4 Cups Cooked Chicken

2 2/3 Cups Rice

Combine broth, milk and onion. Simmer 5 minutes. Remove onion and keep liquid hot.

Melt 6 tblsp butter and stir in flour. Cook 2 minutes. Add hot liquid and cook until smooth and thickened. Remove from heat.

Heat 8 tblsp butter and cook mushrooms and green pepper until cooked. Stir into sauce.

Add chicken, pimiento, salt and pepper. Remove from heat.

Cook rice until barely tender. Drain thoroughly.

Melt 1/2 cup butter and combine with rice, half cup Parmesan cheese and egg yolks. Mix well.

Put 2/3 mixture into 3 quart greased casserole. Press against bottom and sides leaving a well in the middle. Put chicken filling in middle. Spoon remaining rice over top of casserole and completely seal chicken. Sprinkle 1/2 cup Parmesan cheese on top.

Bake 1 hour at 350 degrees until golden.

Main Dishes, Poultry

Chicken Cheese Tortellini

Vanilla Bean

Servings: 12

1 1/2 Tablespoons Olive Oil

3 Cups Chicken Breasts, Chopped

1 Large Spanish Onions, Cut In Large Chunks

2 Tablespoons White Wine

1 1/2 Large Green Pepper, Cut In 1/2" Strips

1 1/2 Large Red Pepper, Cut In 1/2" Strips

2 1/2 Ribs Celery, Chopped

1 Gallon Chicken Stock

1 Teaspoon Dried Basil

Salt And Pepper

5 Ounces Spinach, Chopped

1 1/2 Cups Cheese Filled Tortellini, Cooked And Drained

Parmesan Cheese, Freshly Grated

2 Tablespoons Garlic Clove, Minced

Heat olive oil in large stockpot. Add chicken and sear on all sides. Add onions and garlic and saute 1 minute. Add white wine and reduce by half. Add peppers, celery and chicken stock.

Cook, over medium high heat, until vegetables are tender.

Season with basil, salt and pepper.

Just before serving, add spinach and tortellini.

Serve with freshly grated Parmesan cheese.

Italian, Pasta, Poultry

Chicken Dijonnaise, Grilled

Stephen Fisher

Servings: 6



1/2 Cup Oil

1/4 Cup Fresh Lemon Juice

1/2 Teaspoon Fresh Ground Pepper

6 Large Boneless Chicken, Skinned, breasts (8 oz each)

3 Tablespoons Tarragon Vinegar

2 Tablespoons Dry White Wine

1/2 Teaspoon White Pepper

1 Teaspoon Tarragon

2 Sticks Butter

2 Tablespoons Dijon Mustard

Combine oil, lemon juice & pepper in shallow dish. Swirl chicken in mixture to coat. Cover with plastic wrap and refrigerate for 30 minutes.

Combine vinegar and wine in small saucepan and boil at med-high heat until liquid is reduced to 2 tablespoons. Remove from heat and add tarragon & pepper. Whisk in butter 1 tblsp at a time, blending thoroughly after each addition. Place over low heat and continue whisking until sauce has thickened slightly. Whisk in mustard. Set aside and keep warm.

Prepare grill. Drain chicken well and grill 3-4 minutes each side.

Garnish with lemon slices and parsley. Serve sauce separately.

Main Dishes, Poultry

Chicken Florentine Panini

Pillsbury Bake off Winner

Servings: 4

1 can Pillsbury® Refrigerated Pizza Crust (10-oz.)

1 pkg. Green Giant® Frozen Spinach (9-oz.)

1/4 cup light mayonnaise

1 garlic clove, minced

1 tablespoon olive oil

1 cup chopped red onion

1 tablespoon sugar

1 tablespoon Vinegar (cider Balsamic), red wine or

2 boneless skinless chicken breast halves

1/2 teaspoon dried Italian seasoning

1 garlic clove, minced

4 slices provolone cheese (4-inch)

Heat oven to 375°F. Unroll dough; place in ungreased 15x10x1-inch baking pan. Starting at center, press out dough to edges of pan. Bake at 375°F for 10 minutes. Cool 15 minutes or until completely cooled.

Meanwhile, cook spinach as directed on package. Drain well; squeeze dry with paper towels.

In small bowl, combine mayonnaise and 1 of the garlic cloves; mix well. Refrigerate.

Heat oil in small saucepan over medium-high heat until hot. Add onion; cook and stir 2 to 3 minutes or until crisp-tender. Add sugar and vinegar. Reduce heat to low; simmer 3 to 5 minutes or until most of liquid has evaporated, stirring occasionally.

To flatten each chicken breast half, place, boned side up, between 2 pieces of plastic wrap or waxed paper. Working from center, gently pound chicken with flat side of meat mallet or rolling pin until about 1/4 inch thick; remove wrap. Sprinkle chicken with Italian seasoning and minced garlic.

Spray large skillet with nonstick cooking spray. Heat over medium-high heat until hot. Add chicken; cook 8 minutes or until browned, fork-tender and juices run clear, turning once.

Cut cooled pizza crust into 4 rectangles. Remove rectangles from pan; spread each with 1 tablespoon mayonnaise mixture. Top 2 rectangles with chicken, spinach, onion mixture, cheese and remaining crust rectangles, mayonnaise side down.

Heat large skillet or cast iron skillet over medium heat until hot. Place sandwiches in skillet. Place smaller skillet on sandwiches to flatten slightly. Cook about 1 to 2 minutes or until crisp and heated, turning once.

Cut each warm sandwich into quarters.

Main Dishes, Poultry

Chicken Francaise

Gourmet Magazine

Servings: 4



If you do not want to use wine, just double the chicken broth for excellent results.

4 large skinless boneless chicken breast halves

1/2 cup vegetable oil

1 cup all-purpose flour

3/4 teaspoon salt

1/2 teaspoon black pepper

3 large eggs

1/2 stick unsalted butter (1/4 cup)

1/2 cup dry white wine

1/2 cup low-sodium chicken broth

3 tablespoons fresh lemon juice plus 1 whole lemon, thinly sliced

1/4 cup chopped fresh flat-leaf parsley

Place chicken breasts between 2 sheets of plastic wrap and gently pound chicken with flat side of a meat pounder or with a rolling pin until 1/4 inch thick.

Heat oil in a 12-inch heavy skillet over moderate heat until hot but not smoking.

While oil is heating, stir together flour, 1/2 teaspoon salt, and 1/4 teaspoon pepper in a shallow bowl. Dredge 2 pieces of chicken, 1 piece at a time, in flour mixture, shaking off excess. Lightly beat eggs in another shallow bowl. When oil is hot, dip floured chicken into beaten eggs to coat, letting excess drip off, then fry, turning over once, until golden brown and just cooked through, about 4 minutes total. Transfer to a plate lined with paper towels and keep warm, loosely covered with foil. Fry remaining chicken in same manner.

Pour off and discard oil, then wipe skillet clean and heat butter over low heat until foam subsides. Add wine, broth, and lemon juice and boil, uncovered, stirring occasionally, until sauce is reduced to about 1/2 cup, about 6 minutes. Stir in parsley and remaining 1/4 teaspoon salt and 1/4 teaspoon pepper. Spoon sauce over chicken and top with lemon slices.

Main Dishes, Poultry

Chicken Marengo

Walter Osinski

Servings: 6

Preparation Time: 15 minutes



This recipe originally had tomatoes in it. But when Walter Osinski gave us the recipe, he inadvertently left them out. Would we have loved this as much had they remained in? We used to eat this at least once a week. Meister's meat market hated boning the chicken for us. I think that is why we switched to the Modern.

6 chicken breast halves without skin, boned

1 pint cottage cheese, lowfat

2 eggs, beaten

1/4 cup vegetable oil

12 ounces mushroom, sliced & sautéed

12 ounces muenster cheese, sliced

1 dash garlic powder

1 dash salt and pepper

Preheat oven to 425.

Place chicken pieces in baking pan. Sprinkle with salt, pepper & garlic powder. Arrange mushrooms over chicken.

In bowl mix together oil, eggs & cottage cheese pour over chicken.

Place slices of muenster cheese over chicken.

Bake 15 minutes at 425 and then reduce heat to 350 & cook 30 minutes.

Serving Ideas: For variation, try sauting 1 medium onion with the mushrooms.

Stove top dressing goes well with this recipe.

Main Dishes, Poultry

Chicken Salad

Anita Virgilio

Servings: 8



Lasts in refrigerator for 1 week.

- 5 cups chicken breast, cooked & cut up**
- 2 tablespoons salad oil**
- 2 tablespoons orange juice**
- 2 tablespoons white vinegar**
- 3 cups white rice, cooked (=1 cup dry)**
- 16 ounces crushed pineapple, partially drained**
- 11 ounces mandarin oranges, drained**
- 1 cup slivered almonds**
- 1 1/2 cups mayonnaise**
- 1 1/2 cups small green grapes, halved**
- 1 1/2 cups chopped celery**

Combine chicken, salad oil, oranges, juice, vinegar and salt to taste. Let stand while preparing other ingredients. Gently toss all ingredients.

Poultry, Salads

Chicken Tetrazzini

Gourmet Magazine

Servings: 6

Leftover turkey from the holiday table works equally well as chicken.

1 lb chicken bones (from 2 cooked chickens), broken into pieces

4 cups low-sodium chicken broth

1 carrot, thinly sliced

1 medium onion, coarsely chopped

2 celery ribs, cut into 1-inch pieces

2 garlic cloves, smashed

5 whole black peppercorns

1 Turkish or 1/2 California bay leaf

2 whole cloves

3/4 stick unsalted butter (6 tablespoons)

3/4 lb mushrooms, thinly sliced

1/2 teaspoon salt

1/4 teaspoon black pepper

2 tablespoons all-purpose flour

1 cup heavy cream

3 tablespoons medium-dry Sherry

2 tablespoons truffle butter* (optional)

1/2 lb spaghetti

2 lb chicken meat (from 2 cooked chickens), torn into 1-inch pieces

1 oz freshly grated Parmigiano-Reggiano (1/2 cup)

Bring chicken bones, broth, carrot, onion, celery, garlic, peppercorns, bay leaf, and cloves to a boil in a 3- to 4-quart heavy saucepan, then simmer, partially covered, skimming froth, 30 minutes.

Pour stock through a large sieve into a bowl, discarding solids, and return to saucepan. Measure stock: If more than 2 cups, boil until reduced. Keep warm, covered.

Put oven rack in middle position and preheat oven to 350°F. Butter a shallow 3-quart glass or ceramic baking dish.

Heat 3 tablespoons butter in a large heavy skillet over moderately high heat until foam subsides, then sauté mushrooms with 1/4 teaspoon salt and 1/8 teaspoon pepper, stirring, until liquid mushrooms give off is evaporated and mushrooms begin to turn golden, about 8 minutes.

Melt remaining 3 tablespoons butter in a 2- to 3-quart heavy saucepan over low heat, then add flour and cook roux, whisking, 3 minutes. Add warm stock in a fast stream, whisking constantly, and bring to a boil. Reduce heat and simmer, whisking occasionally, 5 minutes. Add cream, Sherry, remaining 1/4 teaspoon salt, and remaining 1/8 teaspoon pepper and simmer over low heat, whisking occasionally, 10 minutes. Stir in truffle butter (if using).

Cook spaghetti in a large pot of boiling salted water until al dente, then drain well.

Toss together spaghetti, mushrooms, and half of sauce in a large bowl, then transfer to baking dish. Stir together chicken meat and remaining sauce in same large bowl. Make a depression in spaghetti, then spoon chicken into it and sprinkle dish with cheese.

Bake until sauce is bubbling and top is lightly browned, about 30 minutes. Serve immediately.

Italian, Main Dishes, Pasta, Poultry

Chicken Veloute

Stephen Fisher

Servings: 4

Preparation Time: 30 minutes



This recipe is from Weight Watchers. It is surprisingly delicious.

4 tablespoons butter, divided

1 1/4 pounds chicken breast halves without skin, boned

1/4 cup shallot, chopped

1 tablespoon flour plus 1 teaspoon

1 large can Italian plum tomatoes, drained, & reserved

2 packets Instant chicken broth

1/2 teaspoon salt

2 tablespoons parsley

In skillet heat 2 tablespoons butter until bubbly. Add Chicken and cook until browned on both sides and thoroughly cooked. Remove from skillet and keep warm.

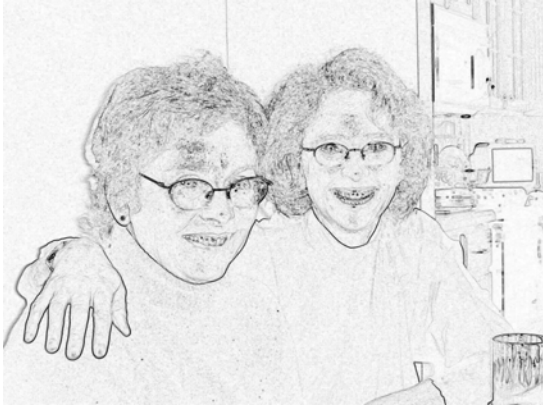
In same skillet heat 2 tablespoons butter and add shallots and saute lightly. Sprinkle with flour & stir to combine. Add reserved tomato liquid mixed with enough water to make 1 1/2 cups. Add chicken broth mix and cook over medium heat, stirring constantly, until thickened. Reduce heat to low, add tomatoes and salt and cook 5 minutes longer. Add browned chicken and cook 5 minutes, stirring occasionally til heated through.

Camping Cuisine, Main Dishes, Poultry

Chili

Times Union

Servings: 10



We used to take this camping with us. Nancy would sleep with her head zipped outside the tent in order to avoid the toxic fumes.

2 pounds beef ground, lean, R-T-C

1/4 cup vegetable oil

4 medium onion, chopped

2 bay leaf

3 cloves garlic, chopped

3 20 oz kidney beans, canned

2 teaspoons cumin seed

1 teaspoon oregano

1 teaspoon cayenne pepper

4 tablespoons chili powder

28 ounces tomato

2 8 ounce tomato sauce, canned

2 teaspoons salt

3 tablespoons cider vinegar

1/2 teaspoon chili peppers, crushed

Cheddar cheese, shredded

green onion, chopped

Heat oil in large saucepan and add beef & cook until browned. Drain beef and then add onions.

Continue cooking until onion is tender. Add bay leaves. Crush together the garlic, cumin, oregano, cayenne peeper and 2 tablespoons of chili powder. Add to ingredients in saucepan. Stir in tomatoes.

Blend in tomatoe sauce and half the beans. Simmer uncovered 1 1/2 hours over low heat, stirring occasionally.

Add remaining chili powder, beans, salt, vinegar and peppers. Continue simmering another 30 minutes. Remove bay leaves.

Serve immediately, passing bowls of grated cheese and chopped onion for sprinkling on top.

Serving Ideas: Store up to 2 months in freezer.

Beef, Camping Cuisine

Chocolate Cake with Cocoa Frosting

Bon Appetit

Servings: 10



3 cups all-purpose flour
2 cups sugar
1/2 cup unsweetened cocoa powder
2 teaspoons baking soda
1 teaspoon salt
2 cups cold water
1 cup corn oil
1 tablespoon vanilla extract
1 1/2 cups semisweet chocolate chips

FROSTING

1/2 cup butter, room temperature
2 tablespoons butter
5 cups powdered sugar
8 tablespoons milk
1 1/4 teaspoons vanilla extract
3/4 cup unsweetened cocoa powder
3 tablespoons unsweetened cocoa powder

Oven 350. Butter & flour 3 9 inch cake pans. Sift first 5 ingredients into bowl. Mix water, oil and vanilla in large bowl, whisk in dry ingredients.

Divide batter among pans. Sprinkle 1/2 cup chocolate chips over batter in each pan. Bake about 25 minutes, when tester comes out clean. Cool 15 minutes and then turn out of pans.

Frosting: beat butter til fluffy, gradually beat in 3 cups sugar. Beat in 6 tablespoons milk and vanilla. Add cocoa and remaining 2 cups sugar; beat until blended, thinning with more milk if necessary.

Place 1 layer, choc. Chip side up on platter. Spread 2/3 cup frosting over top. Top with second cake layer, choc. Chip side up, spread with 2/3 cup frosting. Top with third layer, choc. Chip side down. Spread frosting over tops and sides.

Cakes, Desserts

Chocolate Chip Oatmeal Cookies

Stephen Fisher

Servings: 30

Preparation Time: 1 hour



Or use: 6 oz choc. chips & 6 oz Reese peanut pieces. 4 oz chopped walnuts & 2 oz chopped cashews.

1/2 cup vegetable shortening
1 stick butter, unsalted, softened
3/4 cup sugar
2 eggs
1 small vanilla pudding mix
1 cup old fashion oats
2 1/4 cups flour
1 tablespoon vanilla extract
1 teaspoon baking soda
1 teaspoon water
1 teaspoon ground cinnamon
1/2 teaspoon nutmeg
1/2 teaspoon salt
12 ounces semisweet chocolate chips
1 1/2 cups walnuts (6 ounces), chopped
3/4 cup sugar, brown

Preheat oven to 375. Butter cookie sheet.

Beat Crisco & butter in large bowl til light. Gradually add the sugars and beat til creamy. Add eggs one at a time & beat well. Add vanilla pudding, extract, soda, water, cinnamon, salt & nutmeg - mix well. Mix in oats, then flour. Stir in chocolate chips and walnuts. Place 3 tablespoons of dough per cookie on sheet spaced 2 inches apart.

Bake 10 - 12 minutes until outsides are set. Cool on sheet 5 minutes - transfer to rack & cool completely. Store in airtight container.

Cookies, Desserts

Chocolate Ginger Pots de Creme

Stephen Fisher

Servings: 6

Tom Mertz had a similiar recipe at Chester's Restaurant in Provincetown. This is just as good.

Add Orange Five Spice Biscotti to the pudding.

3 cups light cream

1/2 cup whipping cream

4 1/2 tablespoons granulated sugar

3 tablespoons fresh ginger root, peeled and finely chopped

9 large egg yolks

1 Pinch Salt

6 ounces bittersweet chocolate coarsely chopped

Position your oven rack in the center of the oven and preheat to 325 degrees.

Combine the 3 cups of light creme along with 2 tablespoons of sugar in a heavy medium saucepan. Bring the mixture to a simmer while you whisk. Stir in the ginger and add the chocolate and stir until it is melted and smooth. Remove the pan from the heat. Cover the saucepan and let stand for 30 minutes.

Select a large bowl. Whisk in the egg yolks, remaining sugar, vanilla, and salt until it is well blended. Whisk in the chocolate mixture. Strain the mixture into a large 4-cup measuring cup.

Place 6 pots de creme cups or small (soufflé, or custard cups) in a large roasting pan. Distribute mixture between cups. Pour enough hot water in the pan to come halfway up the sides of the dishes. Cover the pan with aluminum foil (or use pot lids if you have them). Place in oven and bake until the custard is just set around the edges, approximately 20 minutes.

Remove the pan from the oven. Remove dishes from the pan and allow them to cool uncovered. Then, cover and chill in refrigerator at least 2 hours and as long as overnight.

To Serve:

Beat the whipping creme until soft peaks form. Spoon creme into a pastry bag with a star shaped tip. Pipe one star in the middle of each dish and serve.

Desserts

Chocolate Hazelnut Cake with Raspberries

Times Union

Servings: 12

Preparation Time: 1 hour

1 cup HAZELNUTS, shelled

1 1/3 cups semisweet chocolate chips

1/4 cup flour

1/2 teaspoon baking powder

1/2 cup butter, softened

1 cup granulated sugar

6 eggs, separated

2 tablespoons amaretto

2 teaspoons sugar, powdered

10 ounces raspberries, frozen

1/2 cup whipping cream

1 tablespoon powdered sugar

1/2 teaspoon vanilla

Preheat oven to 350.

Put hazelnuts in baking pan and toast 10 minutes, cool slightly, and wrap in a towel, close towel and rub together to remove skins. Grind in food processor.

Butter 9 inch springform pan. Line w/waxed paper, grease & flour the pan. Combine chocolate and one tablespoon flour. Combine 3 tablespoons flour and the baking powder, set aside. Cream butter in large bowl. Add sugar and blend well. Add egg yolks, one at a time, and blend thoroughly. Beat in flour and liqueur until combined; then beat in hazelnuts. Stir in the chocolate chips.

Beat egg whites til soft peaks, gently stir 1/4th of egg whites into batter. Gently fold remaining egg whites into the batter til combined. Pour batter into pan, and bake in over for 45 minutes, or til toothpick inserted comes out clean. Remove from oven and cool a few minutes. Remove sides of pan. Invert cake and remove bottom. Cool completely.

Puree raspberries with their syrup in food processor. Strain. Refrigerate. Whip the cream with the powdered sugar and vanilla til thickened. Sift two teaspoons powdered sugar over the cake. Serve with a spoonful of the pureed raspberries and whipped cream on the side.

Cakes, Desserts

Chocolate Layer Cake With Chocolate-raspberry Frosting

An old-fashioned cake gets a new treatment: Some of the trimmed cake crumbs are mixed with chocolate-cookie crumbs and pressed onto the frosting. Fresh raspberries are the colorful crowning touch.

Serve with Chocolate Raspberry Frosting.

2 2/3 cups cake flour
1 1/2 teaspoons baking soda
1/2 teaspoon salt
2/3 cup unsweetened cocoa powder (preferably dutch process)
1 teaspoon instant espresso powder
2/3 cup boiling water
1 1/3 cups buttermilk
2 teaspoons vanilla extract
2 cups sugar
1/2 cup unsalted butter (1 stick) room temperature
1/2 cup vegetable shortening, room temperature
2 extra-large eggs
Chocolate-Raspberry Frosting (see Recipe)
10 chocolate wafer cookies, finely crushed (6 tablespoons)
4 1/2 tablespoons seedless raspberry jam
2 6 ounce baskets fresh raspberries

Preheat oven to 350°F. Butter two 9-inch-diameter cake pans with 2-inch-high sides. Line bottom of pans with parchment paper. Butter parchment. Dust pans with flour; tap out excess.

Sift 2 2/3 cups flour, baking soda and salt into medium bowl. Combine cocoa and espresso powder in another medium bowl. Whisk boiling water, then buttermilk and vanilla into cocoa mixture. Using electric mixer, beat sugar, butter and shortening in large bowl until fluffy. Beat in eggs 1 at a time. Add dry ingredients alternately with buttermilk mixture in 3 additions each. Beat batter until smooth, about 2 minutes. Divide between prepared pans.

Bake cakes until tester inserted into center comes out clean, about 35 minutes. Cool in pans on racks 10 minutes. Cut around pan sides to loosen cakes. Turn cakes out onto racks. Peel off paper. Cool completely. Chill cakes 1 hour.

Place 1 cake layer on work surface. Place 8-inch-diameter cake pan or plate atop cake. Using serrated knife, cut around cake pan, trimming to form 8-inch-diameter cake. Repeat with second cake layer. Transfer cake trimmings to processor; grind finely. Place in bowl. Mix in cookie crumbs.

Using serrated knife, cut each cake horizontally in half. Using 9-inch tart pan bottom as aid, transfer 1 cake layer, cut side up, to platter. Spread 1 1/2 tablespoons raspberry jam over. Spread 1/2 cup frosting over jam. Repeat layering 2 more times, using 1 cake layer, 1 1/2 tablespoons jam and 1/2 cup frosting for each layer. Top with fourth cake layer, cut side down. Spread remaining frosting over top and sides of cake. Press crumb mixture generously onto frosting on top and sides of cake. Arrange raspberries in concentric circles atop cake. (Can be prepared 1 day ahead. Cover with cake dome and refrigerate. Let cake stand at room temperature 1 hour before serving.)

Cakes, Desserts

Chocolate Mousse

La Serre

Servings: 1



Can also add 1/2 to 1 ounce Grand Marnier

8 ounces semisweet chocolate, Callebaut

8 large eggs

3 1/2 cups heavy cream, divided

In a double boiler, combine chocolate, eggs, and 2 1/2 cups of the heavy cream. Stir continuously over low heat until mixture becomes a thick syrup and coats a spoon.

Let cool in refrigerator to room temperature and then transfer to a mixing bowl. Using an electric mixer, beat in remaining cream until fluffy. Refrigerate at least three hours to cool and set.

Note: Belgian made, Callebaut baking chocolate is available at DaLeah's Specialty Foods in Albany.

Desserts

Chocolate Peanut Butter Bars with Hot Fudge Sauce

Gourmet Magazine

Servings: 8

For chocolate layer

Vegetable oil for greasing pan

7 oz fine-quality bittersweet chocolate (not unsweetened), chopped

1 stick cold unsalted butter (1/2 cup) cut into pieces

1/4 cup granulated sugar

1/4 teaspoon salt

3 large eggs, lightly beaten

1 teaspoon vanilla

1 cup salted dry-roasted peanuts (4 oz)

For peanut butter layer

4 oz cream cheese, softened

1/2 cup creamy peanut butter (not "natural")

3/4 cup confectioners sugar

1/4 teaspoon salt

1/2 cup chilled heavy cream

1 teaspoon vanilla

For hot fudge sauce

1/3 cup heavy cream

3 tablespoons light corn syrup

3 tablespoons packed brown sugar

2 tablespoons Dutch-process unsweetened cocoa powder

1/4 teaspoon salt

3 1/2 oz fine-quality bittersweet chocolate (not unsweetened), chopped

1/2 teaspoon vanilla

Make chocolate layer:

Put oven rack in middle position and preheat oven to 350°F. Line a 9-inch square baking pan with foil, allowing 2 inches of foil to hang over 2 opposite ends of pan, and lightly brush foil (except overhang) with oil.

Melt chocolate with butter, sugar, and salt in a double boiler or a large metal bowl set over a pan of barely simmering water, whisking occasionally, until smooth. Remove top of double boiler or bowl from heat and whisk in eggs and vanilla, then stir in peanuts. Pour batter into baking pan and bake until set and edges are slightly puffed, about 15 minutes. Transfer cake in pan to a rack to cool completely.

Make peanut butter layer:

Beat cream cheese, peanut butter, confectioners sugar, and salt in a bowl with an electric mixer at medium speed until combined well, about 4 minutes.

Beat cream with vanilla in a bowl with cleaned beaters at medium-high speed until it just holds stiff peaks, then gently fold into peanut butter mixture until just combined. Spread mixture evenly on top of chocolate layer and freeze, pan covered with foil, until firm, about 2 hours.

Make hot fudge sauce:

Bring cream, syrup, sugar, cocoa, salt, and chocolate to a boil in a 1-quart heavy saucepan over moderate heat, stirring until chocolate is melted. Reduce heat and simmer, stirring frequently, until thickened, about 3 minutes, then remove from heat. Stir in vanilla until incorporated. Cool sauce to warm.

To serve:

Carefully lift cake from pan by grasping overhang. Trim 1/4 inch from edges of cake and discard, then cut into 8 bars. Peel off foil and serve bars with sauce.

Desserts

Chocolate Raspberry Frosting



Use this frosting with the Chocolate Layer Cake with Chocolate Raspberry Frosting Recipe. (Frosting can be prepared 2 hours ahead. Let stand at room temperature. Whisk frosting before using.)

1 pound semisweet chocolate, chopped

1 1/3 cups sour cream

6 tablespoons seedless raspberry jam, whisked to loosen

1/4 cup light corn syrup

2 tablespoons framboise eau-de-vie (clear raspberry brandy) or brandy

2 teaspoons vanilla extract

3 tablespoons unsalted butter, room temperature

Stir chocolate in top of double boiler over simmering water until melted and smooth. Pour chocolate into large bowl. Cool to room temperature. Add sour cream, jam, corn syrup, framboise and vanilla to chocolate. Using electric mixer, beat until mixture is fluffy, smooth and light in color, about 3 minutes. Beat in butter.

Cakes, Desserts

Chocolate Spoonful Cake

Langford Resort Hotel

Servings: 12

Preparation Time: 1 hour 30 minutes

Cake Layers

3 ounces semisweet chocolate, chopped

1 1/2 sticks unsalted butter, softened

1 1/2 cups granulated sugar

1/2 cup light brown sugar, packed

1 3/4 cups sour cream

1 1/2 teaspoons vanilla

3 large egg

2 cups flour

1/2 cup unsweetened cocoa powder (not Dutch-process)

1 teaspoon baking soda

1/2 teaspoon salt

For Filling/frosting

3 ounces semisweet chocolate, chopped

2 cups sour cream

1 cup heavy cream

1 cup confectioner's sugar

1 teaspoon vanilla

For Glaze

3 ounces semisweet chocolate, chopped

2 tablespoons butter

For Decoration of Side of Cake

1 cup semisweet chocolate

1/2 cup semisweet choc., shavings candy bar

CAKE LAYERS: Preheat oven to 375j. Butter and flour two 9 x 2 round cake pans. In double boiler set over simmering water melt chocolate, stirring til smooth and cool. In large bowl using electric mixer beat together butter and sugars til light and fluffy. Beat in sour cream and vanilla til combined. Add eggs, 1 at a time, beating well after each addition. In a bowl whisk together flour, cocoa powder, baking soda, and salt and gradually add to sour cream mixture, beating til just combined. Beat in chocolate til batter is just combined and divide between pans. Bake layers in middle of oven til a tester comes out clean, about 30 minutes and invert onto racks to cook completely.

Make Filling/Frosting: In double boiler set over a pan of simmering water melt chocolate, stirring til smooth, and cool to room temperature. In a large bowl beat together sour cream, heavy cream, confectioners' sugar, and vanilla til thickened. Beat in chocolate til combined.

Assemble Cake: With a long serrated knife halve cake layers horizontally. Stack layers on cake plate, spreading 1 cup filling between each layer. Spread side of cake with remaining frosting. Pour glaze on top of cake, spreading to just cover top, and coat side with chocolate chips and shavings, pressing in gently.

Cakes, Desserts

Chocolate Velvet Pie

Jean Garry

Servings: 10



This was a popular dessert at Ogdens.

3 Large Egg White, Room Temperature

1/4 Teaspoon Salt

6 Tablespoons Sugar

2 Cups Chopped Walnuts

6 Tablespoons Light Corn Syrup

4 Teaspoons Water

5 Teaspoons Vanilla Extract

1 1/2 Cups Semisweet Chocolate Chips

1 Cup Sweetened Condensed Milk

2 Cups Heavy Cream, Well Chilled

Beat egg whites until soft peaks form. Gradually beat in sugar until stiff peaks. Add walnuts and spread mixture in pie plate, making sides 1/4 inch higher. Bake shell 12 minutes in 400 degree oven. Cool completely.

Bring corn syrup and water just to boil, stirring. Remove from heat. Stir in vanilla, then chocolate chips until melted. Cool completely, at room temperature. Reserve 2 tablespoons of this mixture.

Pour rest into large chilled bowl and add the condensed milk and heavy cream while beating at low speed until well mixed. Continue to beat at medium speed until soft peaks form (about 10 minutes). Pour filling into cooled pie shell. Refrigerate until firm, and then pipe reserved 2 tablespoons of chocolate on top of pie.

Freezer wrap and freeze. Will last 1 month in freezer.

Serving Ideas: Serve frozen.

Desserts, Pies

Chocolate-Peanut Butter Cake with Cream Cheese Frosting

Stephen Fisher

Servings: 12

You must start this cake 1 day ahead to allow the fudge layer to firm up.

Filling

2 1/4 cups heavy whipping cream
1/2 cup golden brown sugar, packed
12 ounces semisweet chocolate chips
1/2 cup chunky peanut butter

Cake

2 1/2 cups flour
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
10 tablespoons butter, room temperature
1/2 cup chunky peanut butter
1 pound golden brown sugar
4 large eggs
1 teaspoon vanilla extract
1 cup buttermilk

Frosting

12 ounces cream cheese, room temperature
2 cups powdered sugar, divided
6 tablespoons butter, room temperature
1 teaspoon vanilla extract
3/4 cup heavy whipping cream, chilled
Butterfingers candy bar, coarsely chopped

Filling: Bring cream and sugar to simmer in saucepan, whisking to dissolve the sugar. Remove from heat. Add chocolate; let stand 1 minute. Whisk until smooth. Whisk in peanut butter. Chill uncovered overnight.

Cake: Preheat oven to 350. Butter three 9-inch cake pans. Line bottoms with waxed paper and spray with Pam. Sift first 4 ingredients into medium bowl. Using electric mixer, beat butter and peanut butter in large bowl until blended. Beat in sugar. Beat in eggs, 1 at a time, then vanilla. At low speed, beat in flour mixture in 4 additions alternately with buttermilk in 3 additions. Divide batter among pans and spread evenly. Bake until tester comes out clean, about 25 minutes. Cool cakes 5 minutes, then turn out onto racks; peel off paper. Cool cakes completely.

Frosting: Using electric mixer, beat cream cheese, 1 1/4 cups powdered sugar, butter, and vanilla in large bowl to blend. Whisk whipping cream and 3/4 cup powdered sugar in bowl until mixture holds medium-firm peaks. Fold into cream cheese mixture in 3 additions; chill until firm but spreadable, about 1 hour.

Assembly: Place 1 cake layer, bottom side up, on plate. Spread with half of filling. Place another layer, bottom side up, on work surface. Spread with remaining filling; place atop first layer. Top with remaining cake layer, bottom side up. Spread frosting over top and sides of cake. Sprinkle chopped Butterfinger candy bar on top of cake. Refrigerate.

Serving Ideas: Let cake stand at room temperature 2 hours before serving.

Cakes, Desserts

Cider Spice Cake

Gourmet Magazine

Servings: 10

For Cake:

1 stick unsalted butter, softened
1 1/2 cups all-purpose flour plus additional for dusting
2 teaspoons baking powder
3/4 teaspoon cinnamon
1/2 teaspoon salt
1/4 teaspoon freshly grated nutmeg
1/4 teaspoon ground cloves
1/4 teaspoon ground allspice
2/3 cup apple cider (not filtered)
2 teaspoons fresh lemon juice
1 cup packed light brown sugar
3 large eggs at room temperature for 30 minutes

For Buttercream:

3/4 cup sugar
3 tablespoons cornstarch
1/8 teaspoon salt
3/4 cup apple cider, unfiltered
2 1/2 sticks butter, softened

Make cake:

Put oven rack in middle position and preheat oven to 350°F. Butter 2 (8- by 2-inch) round cake pans and dust with flour, knocking out excess.

Whisk together flour (1 1/2 cups), baking powder, cinnamon, salt, nutmeg, cloves, and allspice in a medium bowl.

Combine apple cider and lemon juice in a small measuring cup.

Beat butter in a large bowl with an electric mixer at medium-high speed until light and fluffy, then add brown sugar and beat until combined. Add eggs 1 at a time, beating well after each addition (mixture will look curdled). Reduce speed to low and add flour mixture and cider mixture alternately in 3 batches, beginning and ending with flour mixture and mixing until just combined.

Divide batter between cake pans (batter will form a thin layer) and rap pans on work surface once to release any large air bubbles. Bake cake layers until they begin to pull away from sides of pans and a wooden pick or skewer inserted in center of each cake layer comes out clean, 25 to 30 minutes.

Cool cake layers in pans on racks 5 minutes, then run a thin knife around edge of each layer and invert layers onto racks. Cool completely, at least 1 hour.

Make buttercream while cakes cool:

Whisk together sugar, cornstarch, and salt in a 2-quart heavy saucepan. Whisk in cider, then bring to a boil over moderate heat, whisking constantly, and boil, whisking constantly, 1 minute (mixture will be very thick). Transfer to a metal bowl and set in a larger bowl of ice and cold water, then stir occasionally until cool, about 30 minutes.

Beat butter in a large bowl with cleaned beaters at medium-high speed until light and fluffy, then add one third of cider mixture and beat until incorporated. Add remaining cider mixture and continue beating until smooth.

When cakes are cool, arrange 1 layer flat side up on a flat serving plate or cake stand and spread top with 3/4 cup buttercream. Top with remaining cake layer flat side up. Frost top and side of cake with remaining buttercream. Chill 2 hours before serving (to firm up buttercream).

Serving Ideas: Cake layers can be made 1 day ahead and kept, wrapped well in plastic wrap, at room temperature.

• Frosted cake can be chilled, loosely covered with plastic wrap after 2 hours, up to 1 day. Bring to room temperature before saving.

Cakes, Desserts

Citrus Curd

Times Union

Servings: 12

Preparation Time: 15 minutes



This recipe goes with the Lemon Layer Cake.

1 Lemon, Grated

2 Lime, Grated

2/3 cup Sugar

5 large egg yolks

1/3 cup Fresh lemon juice

2 1/2 tablespoons fresh lime juice

1/2 cup butter, melted and hot

Put rinds and sugar into a blender, process until rinds are as fine as the sugar. Add egg yolks, lemon and lime juice and mix thoroughly. Slowly whisk in the hot butter.

Transfer to a small heavy saucepan. Cook over low heat, stirring constantly, until the mixture thickens, 8 - 10 minutes. Cool to room temperature, then refrigerate at least three hours before using.

Cakes, Desserts

Cocoa Meringue Torte

Linda Neidl

Servings: 12

Preparation Time: 1 hour



Prepare 1 yellow cake mix, as directed on the box. Line 2 nine inch cake pans with waxed paper, grease & flour.

Yellow cake mix

4 large egg whites

1/8 teaspoon cream of tartar

1 dash salt

3/4 cup sugar

3/4 cup walnuts, chopped

1 1/2 cups heavy cream

1/2 cup sugar

1/3 cup cocoa

Beat the egg whites til foamy, then add the cream of tartar and dash of salt. Beat til soft peaks form, then gradually add the 3/4 cup sugar and beat til glossy and sugar disappears. Fold in the chopped walnuts. Spread CAREFULLY on top of cake batter. Bake 375 for 25-30 minutes. Cool 10 minutes in pan, and then remove.

For frosting: Combine remaining 3 ingredients and chill for at least one hour. Beat until stiff, frost cake.

Cakes, Desserts

Coconut Cake With a Lemon Cream Cheese Filling

Emeril Lagasse

Jessica made this dessert for Easter one year. We all loved it.

2 Cups Sugar

Fresh Mint Sprigs

5 Large Eggs, separated

2 Tablespoons Fresh Lemon Juice

2 Cups Flour, sifted

3 Cups Fresh Coconut, grated

3/4 Pound Confectioner's Sugar

1 Tablespoon Lemon Zest

1 Cup Buttermilk

1 Teaspoon Baking Soda

2 cups sugar

1 Strips lemon zest

4 Ounces Cream Cheese, softened

1 cup butter, room temperature

Shaker confectioners' sugar

1/2 cup vegetable oil

Boiled Icing

2 Cups Sugar

1 Cup Water

3 Egg Whites, room temperature

1/8 Teaspoon Cream of Tartar

1 Teaspoon Vanilla Extract

Pinch Salt

Preheat the oven to 350 degrees F. Lightly grease and flour 3 (8-inch) cake pans. Using an electric mixer, cream the sugar with 1/2 cup of the butter. With the mixer running, add the oil and incorporate thoroughly. Add the egg yolks, 1 at a time, beating well after each yolk.

Sift the flour and baking soda together. Alternately add the flour mixture and buttermilk to the egg mixture. Mix thoroughly.

Fold in 2 cups of the coconut. Using an electric mixer, beat the egg whites until stiff. Fold the egg whites into the cake batter. Pour the batter into the prepared pans. Bake the cakes for about 25 to 30 minutes or until the center of each cake is set.

Using an electric mixer, cream the remaining butter with the cream cheese. Add the powdered sugar, lemon zest, lemon juice and 2 tablespoons of the milk. Mix well. Spread a thin layer of the filling on top of each cake. Place the layers of cake on top of each other. Ice the sides and top of the cake with the boiled icing. Sprinkle the remaining cup of coconut over the top and sides of the cake. Place a slice of the cake on a plate and garnish with powdered sugar, fresh mint and lemon zest .

Boiled Icing: In a saucepan, over medium heat, combine the sugar and water. Bring to a boil and cook for 3 minutes. Bring the sugar to 240 degrees F. ****If crystals appear on the side of the pan, take a damp pastry brush and brush the sides down.** Meanwhile, combine the whites, salt and cream of tartar in the bowl of an electric mixer, fitted with wire whip. Beat on low speed until soft peaks form. Increase the speed to medium-high and beat until stiff peaks form. In a steady stream, add the sugar syrup to the whites and continue to whipping until the icing is spreadable. Whip in the vanilla.

Cakes, Desserts

Coconut-Lime Cake

Williams-Sonoma Kitchen

Servings: 12

This cake is known as a butter cake, made by creaming butter with sugar until the mixture is soft, smooth and pale yellow in color. When adding the flour, eggs and other ingredients to the mixture, do not overwork it or you may destroy the air bubbles and the lightening effect of the creaming.

For the cake:

3 1/4 cups cake flour

1 Tbs. baking powder

3/4 tsp. salt

1 3/4 cups milk

1 Tbs. vanilla extract

16 Tbs. unsalted butter (2 sticks)

2 cups sugar

1 Tbs. finely chopped lime zest

4 eggs

For the frosting:

4 egg whites

1 1/3 cups sugar

1/2 cup light corn syrup

1/8 tsp. salt

1 tsp. vanilla extract

2 1/2 cups sweetened shredded coconut

Position a rack in the lower third of an oven and preheat to 350°F. Grease and flour three 8-inch round cake pans; tap out excess flour.

To make the cake, over a sheet of waxed paper, sift together the flour, baking powder and salt; set aside.

In a small bowl, stir together the milk and vanilla; set aside.

In the bowl of an electric mixer fitted with the flat beater, beat the butter on medium speed until creamy and smooth, 1 to 2 minutes. Add the sugar and lime zest and continue beating until light and fluffy, about 5 minutes, stopping the mixer occasionally to scrape down the sides of the bowl. Add the eggs one at a time, beating well after each addition.

Reduce the speed to low and add the flour mixture in three additions, alternating with the milk mixture and beginning and ending with the flour. Beat each addition just until incorporated, stopping the mixer occasionally to scrape down the sides of the bowl.

Spoon the batter into the prepared pans, spreading the batter evenly. Bake until the cakes begin to pull away from the sides of the pans and a toothpick inserted into the center comes out clean, 25 to 30 minutes. Transfer the pans to a wire rack and let the cakes cool in the pans for 15 minutes, then turn them out onto the rack and let cool completely.

Meanwhile, make the frosting: In the bowl of an electric mixer, using a handheld whisk, beat together the egg whites, sugar, corn syrup and salt just until combined, about 30 seconds. Place the bowl over but not touching simmering water in a saucepan and whisk until the sugar dissolves and the mixture is hot, 2 to 3 minutes.

Set the bowl on the mixer fitted with the whisk attachment and beat on medium speed for 3 minutes. Add the vanilla and beat until the outside of the bowl is cool and medium-firm peaks form, 2 to 3 minutes. Using a rubber spatula, fold in 1 cup of the coconut just until incorporated.

Place one cake layer, top side down, on a serving plate. Using an icing spatula or a knife, spread some of the frosting evenly on top. Place a second layer, top side down, on the first layer and spread some of the frosting evenly on top. Place the remaining layer, top side down, on the second layer. Spread the remaining frosting over the top and sides of the cake. Press the remaining 1 1/2 cups coconut onto the top and sides. Refrigerate the cake for 30 minutes before serving to set the frosting.

Cakes, Desserts

Coconut-peach Layer Cake

Bon Appetit

Servings: 12

Bon Appetit

Cream of coconut is added to the batter and the whipped cream frosting. You can make and chill the cake up to one day ahead.

Cake:

2 3/4 cups all purpose flour

1 teaspoon baking powder

1/2 teaspoon salt

3/4 cup buttermilk

1/4 cup sour cream

1 cup unsalted butter (2 sticks) room temperature

1 2/3 cups sugar

1 cup Canned Sweetened Cream of Coconut (such as Coco Lopez)

4 large eggs, separated

2 teaspoons vanilla extract

3 Cups Sweetened Coconut Flakes

Filling:

1/2 Cup Peach Preserves

3 Pounds Peaches, peeled and sliced

1/2 Cup Sugar

2 Tablespoons Fresh Lemon Juice

Frosting:

3 Cups Chilled Whipping Cream

1/4 Cup Sweetened Cream of Coconut, plus 2 tablespoons

1 1/2 Teaspoons Vanilla Extract

1 Peach, peeled and sliced

For cake:

Preheat oven to 350°F. Butter and flour two 9-inch-diameter cake pans with 2-inch-high sides.

Whisk flour, baking powder, and salt in medium bowl to blend. Whisk buttermilk and sour cream in small bowl. Using electric mixer, beat butter in large bowl until fluffy. Gradually beat in sugar. Beat in cream of coconut, egg yolks, and vanilla. Beat in dry ingredients in 3 additions, alternating with buttermilk mixture in 2 additions. Beat egg whites in another large bowl until stiff but not dry. Fold into batter.

Divide batter between prepared pans. Bake cakes until tester inserted into center comes out clean, about 45 minutes. Cool cakes in pans on rack 10 minutes. Turn cakes out onto rack; cool completely. Maintain oven temperature.

Spread flaked coconut on large baking sheet. Bake until lightly toasted, stirring once, about 14 minutes. Cool. (Cakes and coconut can be made 1 day ahead. Cover separately with plastic wrap and let stand at room temperature.)

For filling:

Stir preserves in small saucepan over medium-low heat until melted. Cool slightly. Toss peaches, sugar, and lemon juice in large bowl. Add preserves and toss to combine.

For frosting:

Beat first 3 ingredients in large bowl until peaks form.

Drain peach filling of excess juices. Cut cakes horizontally in half. Place 1 cake layer, cut side up, on platter. Top with 1/3 of peach filling. Spread 1 cup frosting over filling. Repeat layering 2 more times, then top with final cake layer, cut side down. Spread top and sides of cake with remaining frosting. Cover cake completely with toasted coconut. Refrigerate at least 30 minutes and up to 1 day. Fan peach slices atop center of cake before serving.

Cakes, Desserts

Company Chicken

Dee DesBois

Servings: 6

8 thin chicken breasts, boneless

1 pound bacon

1 large dried beef slices (glass jar found in the tuna fish isle of most supermarkets)

1 large can Cream of mushroom soup

16 ounces Sour cream

In crock pot layer the slices of dried beef on the bottom and a little up the sides.

If using large chicken breasts, slice in half lengthwise. Wrap each piece with a slice of bacon. Place them on top of the dried beef. Not too tightly. Combine the soup and sour cream and pour/spread over all

Cover and cook on low 8 hours.

Serve with wide egg noodles, rice or mashed potatoes.

Crock Pot, Poultry, Slow Cooker

Corned Beef and Cabbage

Linda Searfoss

Servings: 12



- 1 3/4 lbs onions
- 2 1/2 lbs carrots
- 6 lb corned beef brisket or round, spiced or unspiced
- 1 cup malt vinegar
- 6 oz Irish stout
- 1 tablespoon mustard seed
- 1 tablespoon coriander seed
- 1/2 tablespoon black peppercorns
- 1/2 tablespoon dill seed
- 1/2 tablespoon whole allspice
- 2 bay leaves
- 3 lb cabbage, rinsed
- 2 1/2 lb small red potatoes
- 1/2 cup coarse grain mustard
- 1/2 cup dijon mustard

Coarsely chop enough onions and carrots to make 1 cup each.

In pan, place onions and carrots, corned beef with any liquid, vinegar, stout, mustard seed, coriander, peppercorns, dill, allspice and bay leaves. Add water to barely cover beef. Cover pan and bring to a boil over high heat. Simmer until meat is tender when pierced, 2 1/2 to 3 hours.

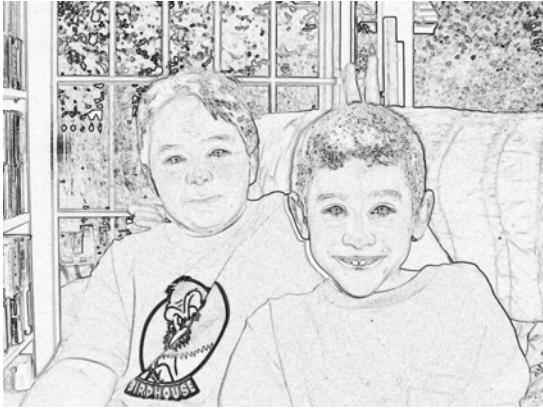
Meanwhile, cut remaining onions into wedges. Cut remaining carrots into 2-inch lengths; halve them lengthwise if large. Cut cabbages in half through cores, then into wedges. Scrub potatoes. Add onions, carrots and potatoes to tender corned beef, place cabbage on top. Cover and return to simmering over high heat; reduce heat and simmer until cabbage is tender when pierced, 15 to 20 minutes.

With a slotted spoon scoop out vegetables onto warm serving dishes. Using tongs and a slotted spoon, remove beef to a cutting board; cut off and discard fat, slice meat across the grain and place on warm platters. Serve meat and vegetables with coarse-grain and dijon mustards.

Beef, Main Dishes

Country Dijon Pork Chops

Stephen Fisher



4 3/4 Inch Thick Pork Chop

Salt and Pepper

1 Cup Shredded Swiss Cheese

3 Tablespoons Mustard, Grey Poupon, country

1 Medium Garlic, finely chopped

1 Tablespoon Chopped Chives

1 Large Egg, beaten

2 Tablespoons Dry White Wine

In large skillet, brown chops. Cook until tender and then sprinkle with salt and pepper. Arrange in baking pan.

Combine remaining ingredients, except wine. Spoon on chops. Broil until lightly browned.

Meanwhile spoon wine into drippings in skillet and bring to boil, stirring constantly.

Spoon drippings over chops and serve immediately.

Main Dishes, Pork & Ham

Crab Meltaways

Barbara Lyons

Servings: 48



May be frozen weeks in advanced.

6 English Muffins, Halved, quartered

7 Ounces Crabmeat, drained

1/2 Cup Mayonnaise

7 Ounces Old English Sharp Cheddar Cheese, jar

2 Tablespoons Mayonnaise

1/2 Teaspoon Salt

1/2 Teaspoon Garlic Salt

Place muffin pieces on cookie sheet.

Mix remaining ingredients well and spread on muffin pieces.

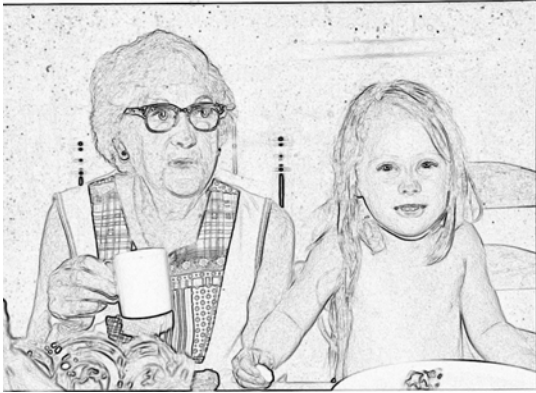
Freeze at least 30 minutes (must do!).

When ready to serve, broil until pieces are puffed and lightly golden brown.

Appetizers

Crabmeat Mold With Crackers

Stephen Fisher



*Garnish with salad greens, pimiento strips, lemon wedges and black olives.
Red food coloring is optional.*

1 Can Cream of Shrimp Soup, undiluted

6 Ounces Cream Cheese

1/4 Cup Finely Chopped Onions

1 Cup Mayonnaise

2 Envelopes Unflavored Gelatin

1 Cup Cold Water

7 1/2 Ounces Crabmeat

1 cup celery, finely chopped

In medium saucepan combine soup, cheese & onion. Heat until cheese melts, stirring. Blend in mayonnaise and remove from the heat.

In another pan, sprinkle gelatin over water. Over low heat stir until gelatin dissolves. Stir into soup mixture. Add crabmeat and celery.

Pour mixture into 6 cup mold and refrigerate until firm (about 6 hours).

Unmold on serving plate, and garnish.

Appetizers

Cranberry Jello

Stephen Fisher

Servings: 4

Preparation Time: 10 minutes



2 pkg. raspberry jello (3 oz.)

1 cup hot water

1 can whole berry cranberry sauce

1 cup nuts

1 pint sour cream

1 large can crushed pineapple, drained

Mix together Jello and water. Let cool. Add remaining ingredients and blend. Refrigerate until set.

Salads

Cranberry Nut Bread

Betsy Ryan



1/3 Cup Butter, softened

3/4 Cup Sugar

2 Large Eggs

3/4 Cup Buttermilk

2 Cups Flour

1/2 Teaspoon Baking Soda

1/2 Teaspoon Baking Powder

1/2 Teaspoon Salt

1/2 Cup Walnut, finely chopped

1 Cup Cranberries

Cream butter and sugar together until smooth. Add eggs and buttermilk.

Stir in remaining ingredients.

Grease 9 x 5 loaf pan.

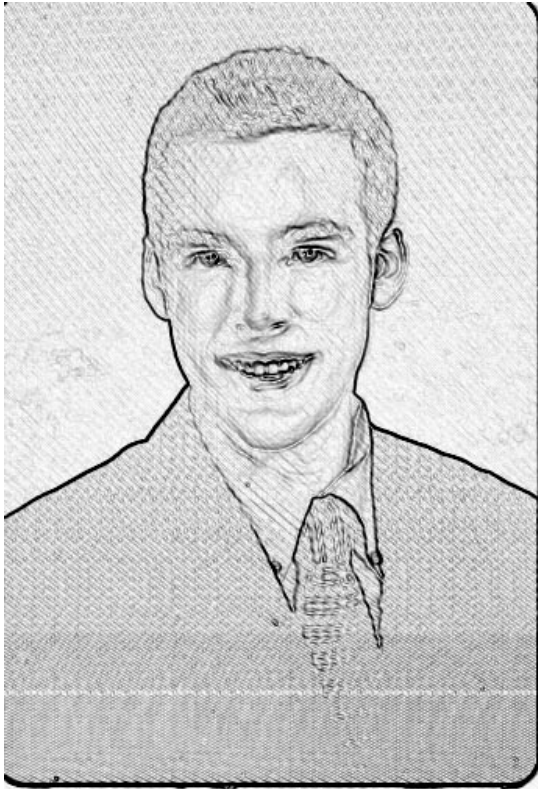
Bake 50 - 55 minutes at 350 degrees

Breads

Cranberry Orange Almond Bread

Bon Appetit

Servings: 16



- 2 cups all-purpose flour**
- 1 1/2 teaspoons baking powder**
- 1/2 teaspoon baking soda**
- 1/2 teaspoon salt**
- 1 teaspoon McCormick® Ground Ginger**
- 1/4 teaspoon McCormick® Ground Nutmeg**
- 1/3 cup butter, softened**
- 1 cup sugar**
- 1 teaspoon McCormick® Pure Vanilla Extract**
- 2 teaspoons freshly grated orange zest**
- 2 eggs**
- 1/2 cup orange juice**
- 1 cup coarsely chopped fresh cranberries***
- 1/2 cup slivered almonds**

Preheat oven to 350°F. In large bowl combine first 6 ingredients. Set aside.

In a bowl, cream butter with sugar and vanilla. Add orange zest, eggs, and orange juice until well combined. Gradually add orange mixture to dry ingredients. Mix until just moistened. Fold in cranberries and almonds.

Pour batter into well-greased 9x5-inch loaf pan and bake 55-60 minutes, or for mini-loaves use three 5 1/2x3-inch mini-loaf pans and bake 35 minutes, or until wooden toothpick inserted in center comes out clean. Cool 10 minutes before removing from pan. Cool at least 2 hours before cutting.

NOTE: If using dried cranberries, boil 2 cups water in small saucepan. Remove from heat and add 1 cup dried cranberries, cover and let stand 15 minutes. Drain but do not rinse. Substitute for fresh cranberries in Step 2. If using frozen cranberries, do not thaw. Toss with dry ingredients in Step 1.

Breads, Breakfast

Cranberry-Walnut Pumpkin Bread

Bon Appetit

Servings: 6



Dense, moist, and delicious, this bread is great as a quick snack or with a bit of whipped honey butter for afternoon tea. Can be made 2 days ahead. Wrap and store at room temperature.

2 cups all purpose flour

2 teaspoons pumpkin pie spice

1 teaspoon baking powder

3/4 teaspoon salt

1/2 teaspoon baking soda

6 tablespoons unsalted butter (3/4 stick) room temperature

1 cup plus 1 tablespoon sugar

2 large eggs

1 cup canned pure pumpkin

1 teaspoon vanilla extract

2/3 cup buttermilk

1/2 cup dried sweetened cranberries

1/2 cup coarsely chopped walnuts

Preheat oven to 350°F. Butter 9 1/4x5 1/4x3-inch loaf pan. Line bottom and 2 long sides with waxed paper. Whisk flour, pumpkin pie spice, baking powder, salt, and baking soda in medium bowl to blend. Using electric mixer, beat butter in large bowl until fluffy. Gradually add 1 cup sugar, beating until blended. Beat in eggs, 1 at a time. Beat in pumpkin, then vanilla. Beat in dry ingredients alternately with buttermilk in 2 additions each. Fold in cranberries and nuts. Transfer batter to pan. Sprinkle with 1 tablespoon sugar.

Bake bread until tester inserted into center comes out clean, about 1 hour 10 minutes. Cool bread in pan on rack 15 minutes. Cut around bread at short ends to loosen from pan. Turn bread out onto rack; peel off waxed paper. Cool bread completely.

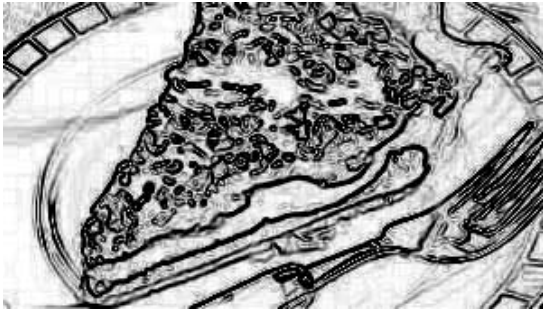
Breads

Cream Cheese Brownie Pie

Pillsbury Bakeoff Winner

Servings: 8

Preparation Time: 15 minutes



15 Ounces Pillsbury® Refrigerated Pie Crust, softened as directed on package

1 pkg. cream cheese (8-oz.) softened

3 tablespoons sugar

1 teaspoon vanilla

3 eggs

1 pkg. Pillsbury® Thick 'n Fudgy Hot Fudge Swirl Deluxe Brownie Mix (15.1-oz.)

1/4 cup oil

2 tablespoons water

1/2 cup chopped pecans

Heat oven to 350°F. Prepare pie crust as directed on package for one-crust filled pie using 9-inch pie pan.

In medium bowl, combine cream cheese, sugar, vanilla and 1 of the eggs; beat until smooth. Set aside.

Reserve hot fudge packet from brownie mix for topping. In large bowl, combine brownie mix, oil, 1 tablespoon of the water and remaining 2 eggs; beat 50 strokes with spoon.

Spread 1/2 cup brownie mixture in bottom of crust-lined pan. Spoon and carefully spread cream cheese mixture over brownie layer. Top with remaining brownie mixture; spread evenly. Sprinkle with pecans.

Bake at 350°F for 40 to 50 minutes or until center is puffed and crust is golden brown. If necessary, cover edge of crust with strips of foil after 15 to 20 minutes of baking to prevent excessive browning. (Pie may have cracks on surface.)

Place hot fudge from packet in small microwave-safe bowl. Microwave on HIGH for 30 seconds. Stir in remaining tablespoon water. Drizzle fudge over top of pie. Cool 3 hours or until completely cooled. Store in refrigerator.

Desserts, Pies & Pastry

Cream Cheese Cranberry Coffee Cake

Pillsbury Bake-off Winner

Servings: 15

Topping

1/2 Cup Sugar

1/4 Cup Flour

1/4 Teaspoon Orange Extract

1/4 Cup Butter, softened

3/4 Cup Walnut, coarsely chopped

Coffee Cake

1 Package Pillsbury Quick Bread Mix

1 Cup Water

2 Tablespoons Oil

1 Large Egg

Filling

1/4 Cup Sugar

1/2 Teaspoon Cornstarch

1/8 Teaspoon Salt

1/2 Teaspoon Orange Extract

1/2 Cup Sour Cream

11 Ounces Cream Cheese, softened

1 Large Egg

Heat oven to 350 degrees. Grease and flour 13x9 inch pan. In medium bowl, combine 1/2 cup sugar and flour; mix well. With pastry blender or fork, cut in butter and 1/4 teaspoon orange extract until mixture resembles coarse crumbs. Stir in walnuts.

In large bowl, combine all coffee cake ingredients. Stir 50 to 75 strokes with spoon until mix is moistened.

In large bowl, combine all filling ingredients; beat 2 minutes at medium speed or until smooth.

Reserve 1 cup coffee cake batter. Spoon and spread remaining batter in greased and floured pan. Drop spoonfuls of filling evenly over batter; carefully spread with knife. Spoon reserved 1 cup batter over filling; carefully spread. Filling may not be completely covered. Sprinkle topping evenly over batter.

Bake for 45 to 50 minutes or until toothpick inserted in center comes out clean. Cool 45 minutes.

Serving Ideas: Store in refrigerator.

Breakfast, Cakes

Cream Cheese Frosting for Mango Banana Cake

Bon Appetit

Servings: 1



This recipe goes with Mango Curd for Banana Cake & Mango Banana Cake recipes.

3 8 oz cream cheese, room temperature

6 tablespoons unsalted butter, room temperature

1 1/2 teaspoons vanilla extract

2 1/2 cups powdered sugar

Beat cream cheese, butter and vanilla in large bowl until light and fluffy. Gradually beat in the sugar. Cover and refrigerate until firm enough to spread, about 15 minutes.

Cakes, Desserts

Cream of Asparagus Soup

Stephen Fisher

Servings: 6



A great way to use up that fresh asparagus every spring.

1 1/2 Pounds Fresh Asparagus, cut in 1" pieces

1/2 Cup Butter

1 Medium Onion, chopped

2 Stalks Celery, chopped

1 Cup Flour

2 Quarts Chicken Stock

1 Tablespoon Salt

Pepper, to taste

2 Egg Yolks

2 Cups Light Cream

Melt butter in large saucepan. Add onion and celery; cover and simmer a few minutes. Stir flour into mixture and cook over medium heat, stirring constantly. Stir in stock until well blended. Add asparagus and seasonings. Bring to a slow boil and simmer 45 minutes. Remove from heat and push through a foley mill.

Beat egg yolks, then blend in cream and fold into asparagus mixture. Add a few pats of butter and serve hot.

Soups & Stews