

Stephen's Kitchen

A collection of Fisher Family Favorite Recipes.

Creamy Autumn Potatoes

Joan Fisher

Servings: 5

Preparation Time: 1 hour



1 tablespoon butter

1/2 cup Ore-Ida Frozen Chopped Onions

1 clove garlic, minced

1 can condensed cream of mushroom soup

3 ounces cream cheese, cubed

3 cups Ore-Ida Frozen So. Style Hash Browns

1/3 cup cheddar cheese, shredded

Preheat oven to 400. Butter a 1 quart casserole dish.

In saucepan saute in butter the frozen Ore-Ida chopped onions and garlic til tender. Stir in undiluted soup and cream cheese cubes; cook, stirring constantly til smooth. In casserole, alternately layer frozen potatoes and hot cream cheese sauce ending with a sauce layer. Cover and bake 45 minutes or until sauce is bubbly and potatoes are tender. Remove from oven and sprinkle with shredded cheese.

Potatoes

Creamy Bean Soup With Fresh Herbs and Spinach

Bon Appetit

Servings: 8



Pureeing the soup gives it a smooth richness — without any cream.

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3 tablespoons olive oil

3 cups chopped onions (about 2 medium)

3 garlic cloves, minced

1 tablespoon chopped fresh rosemary

5 cups low-salt chicken broth

2 15 Oz Cans White Beans, drained

2 15 Oz Cans Garbanzo Beans (chickpeas), drained

6 Ounces Baby Spinach Leaves

1 Tablespoon Fresh Sage, finely chopped

Grated Fresh Parmesan Cheese

Olive Oil, if desired

Heat 3 tablespoons olive oil in large pot over medium-high heat. Add onions and garlic and sauté until onions are golden, about 15 minutes. Add rosemary and stir 1 minute. Add all broth and beans. Bring soup to boil; reduce to medium-low and simmer until flavors blend, about 10 minutes.

Working in batches, transfer soup to blender and puree until smooth; return to pot. Mix in spinach and sage; stir until spinach wilts, about 1 minute. Season soup to taste with salt and pepper. Ladle soup into bowls. Sprinkle each with Parmesan cheese and drizzle with extra-virgin olive oil, if desired.

Soups & Stews

Creamy Lime Sauce

Carolyn Martone



Dip grilled chicken or flank steak with tortillas in this tangy sauce.

3/4 cup sour cream

1/3 cup whipping cream

1/3 cup mayonnaise

1/4 cup fresh lime juice

1 garlic clove, pressed

1/2 teaspoon salt

Whisk together all ingredients. Cover and chill at least 1 hour.

Poultry, Sauces

Creamy White Bean and Chorizo Soup

Bon Appetit

Servings: 6

Since the beans need to soak overnight, be sure to begin one day ahead. Spicy Italian sausage is a good substitute for the chorizo.

1 pound dried cannellini or Great Northern beans (generous 2 cups)

8 cups water

3 tablespoons extra-virgin olive oil, divided

3 garlic cloves, 1 smashed, 2 chopped

1 large fresh rosemary sprig

1 bay leaf

1 large onion, coarsely chopped (about 2 cups)

1 large carrot, coarsely chopped (about 1 cup)

1 large celery stalk, coarsely chopped (about 3/4 cup)

2 1/2 teaspoons finely chopped fresh thyme, divided

4 cups low-salt chicken broth (or more)

1 pound fresh chorizo link sausages, casings removed

1/4 cup whipping cream

Place beans in heavy large saucepan. Add enough water to pan to cover beans by 4 inches. Let beans soak overnight at room temperature.

Drain and rinse beans; return to same saucepan. Add 8 cups water, 1 tablespoon oil, smashed garlic clove, rosemary, and bay leaf. Bring to boil. Reduce heat to medium-low, partially cover, and simmer until beans are just tender, 1 to 1 1/2 hours. Season to taste with salt. (Can be prepared 2 days ahead. Cool slightly, cover, and chill.)

Drain beans, reserving cooking liquid. Discard rosemary sprig and bay leaf. Heat remaining 2 tablespoons oil in heavy large pot over medium heat. Add onion, carrot, and celery. Sprinkle with salt and pepper. Sauté until vegetables are beginning to soften, about 10 minutes. Add chopped garlic and 1 teaspoon thyme; sauté 2 minutes. Add 2 cups reserved bean cooking liquid, 4 cups chicken broth, and beans. Bring to boil; reduce heat to medium and simmer uncovered until vegetables are tender, about 25 minutes. Cool soup 10 minutes. Meanwhile, sauté chorizo in heavy large skillet over medium-high heat until cooked through, breaking up lumps with back of spoon, about 5 minutes. Transfer chorizo to paper towels to drain.

Using slotted spoon, remove 1 1/2 cups bean mixture from soup; reserve. Working in batches, puree remaining soup in blender until smooth. Return puree to pot. Stir in reserved whole-bean mixture, remaining 1 1/2 teaspoons thyme, chorizo, and cream. (Can be made 1 day ahead. Chill uncovered until cold. Cover and keep chilled.) Rewarm soup over medium heat, thinning with more broth if desired. Season with salt and pepper. Divide soup among bowls and serve.

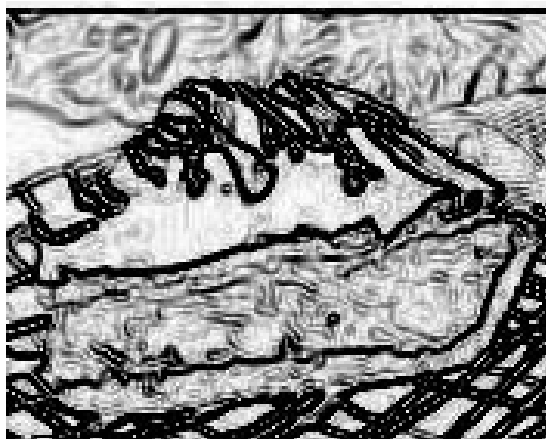
Soups & Stews

D

Decadent Peanut Butter Pie

Smuckers

Servings: 6



- 1 prepared chocolate graham cracker pie crust**
- 1 egg white, beaten**
- 1 cup Jif Creamy Peanut Butter**
- 1 package cream cheese (at room temperature) (8 oz.)**
- 1/2 cup sugar**
- 4 cups non-dairy whipped topping, divided**
- 1/4 cup heavy cream**
- 1/2 cup plus 1 tablespoon Smucker's Hot Fudge Ice Cream Topping**
- 2 tablespoons finely chopped dry roasted peanuts, optional**

Preheat oven to 375 degrees F. Brush the crust with beaten egg white. Bake for 5 minutes. Remove crust from oven and set aside to cool.

In a medium bowl, beat together the Jif peanut butter, cream cheese and sugar. Gently fold in 2 cups whipped topping, 1/2 cup at a time (a few creamy streaks will remain in the mixture). Spoon mixture into cooled pie shell. Using a spatula, smooth the top and make a 1/2-inch ridge around the edge to keep the topping from sliding off the edge. Refrigerate.

In a microwave-safe bowl, microwave the cream on High for 1 minute or just until it boils. Stir the Smucker's Hot Fudge Ice Cream Topping into the cream until it is completely melted. Set 1 tablespoon aside for later use. Gently spread the remaining mixture onto the chilled pie. Chill pie again until nearly firm, about 1 hour.

Spread remaining whipped topping over the top of the chilled pie, covering fudge topping layer. Drizzle with reserved chocolate mixture and sprinkle with peanuts. Chill until serving time.

Desserts, Pies

Dianne's Mashed Potato Souffle

Dianne Orlando

Servings: 8



Can make ahead. Joan Fisher suggests adding a tablespoon or two of horseradish if you want to zip it up a bit.

5 Pounds Potatoes, peeled and halved

4 Large Vidalia Onions, thinly sliced

2 Tablespoons Butter

2 Tablespoons Olive Oil

1 Pint Sour Cream

4 Tablespoons Butter

1 Pound Swiss Cheese, chopped

1 Large Egg

Salt and Pepper, to taste

Preheat oven to 350 degrees.

Boil potatoes until tender, approximately 20 - 30 minutes. Meanwhile, saute onions in 2 tablespoons butter and olive oil until they are caramelized. Be careful not let them burn or brown too darkly. They need to be very tender and translucent. Place the onions evenly over the bottom of a 13 X 9 Glass Pan.

Mash the potatoes with flat beater for 2 minutes, making sure all lumps are gone. Beat in the butter, sour cream, egg, salt and pepper, beating 1 additional minute. Change out the flat beater with wire whip beater and beat on high speed for 2 minutes. Stir in 8 ounces of chopped Swiss Cheese and place potatoes evenly over the onion mixture. Loosely tent foil over pan and bake for 25 minutes.

Remove foil. Sprinkle remaining 8 ounces of Swiss Cheese on top of mixture and bake uncovered for an additional 10 minutes.

Having a very hot serving platter ready, fold the potato mixture (being sure to include the onions) onto the platter and serve.

Serving Ideas: If you don't spoon the potatoes onto the platter, be sure your guests are instructed to scoop the mixture from the bottom to include the delicious onions.

Potatoes

Dijon Reuben En Croute

Betsy Ryan

Servings: 6

Preparation Time: 1 hour



1/2 Cup Onions, Chopped

1/4 Cup Butter

8 Ounces Sauerkraut, Well Drained

1/2 Cup Mustard, Grey Poupon

1 Teaspoon Caraway Seed

8 Sheets Phyllo Dough

1/2 Pound Corned Beef Brisket, Thinly Sliced

1/4 Pound Swiss Cheese, Sliced

3/4 Cup Sour Cream

1 Tablespoon Sweet Pickle Relish

In saucepan, over medium heat, cook onion in 1 tablespoon butter until tender. Stir in sauerkraut, 1/4 cup mustard & caraway seed.

Melt remaining butter. Stack phyllo dough sheets, brushing with butter in between each layer.

Top with layers of corned beef, cheese, & sauerkraut mixture to within 1 inch of edges. Roll up from long edge, jelly-roll fashion, tucking in ends and brushing seams with butter. Place roll seam-side down on greased baking sheet. Cut slits on top of roll in 12 even sections, about 1/2 inch deep.

Bake at 375 degrees for 30-35 minutes or until golden brown.

SAUCE: Blend remaining mustard, sour cream and pickle relish.

Slice roll and serve with sauce.

Serving Ideas: Slice roll and serve with sauce.

Beef, Main Dishes

Dill Dip



Makes 2 cups

Serve with raw vegetables, crackers or hollowed out round loaf of bread.

2/3 Cup Sour Cream

2/3 Cup Mayonnaise

3 Ounces Cream Cheese, softened

1 Tablespoon Dill Weed

1 Tablespoon Onion Flakes

1 Tablespoon Parsley

1 1/2 Teaspoons Beau Monde Seasoning

3 Drops Tabasco Sauce

1 Tablespoon Worcestershire Sauce

Salt and Pepper, to taste

Mix all ingredients together thoroughly.

Refrigerate overnight.

Serving Ideas: Works best with the bread.

Appetizers

E

Egg & Sausage Souffle

Dianne Orlando

Servings: 8

Preparation Time: 1 hour



1 stick butter

12 slices bread, toasted

1/2 pound grated cheddar cheese

1 package frozen spinach, chopped, thawed

1 pound bulk sausage

6 egg

2 cups milk

1 teaspoon dry mustard

salt and pepper, to taste

Fry sausage and drain. Toast bread and cube. Defrost spinach and squeeze out liquid. Melt butter in 9 X 13 pan. Combine in blender: milk, eggs, mustard, salt & pepper. Assemble: Layer bread, sausage, spinach & cheese. Pour egg mixture over it and refrigerate overnight (cover with foil). Bake 1 hour at 350.

Breakfast, Eggs

F

Fastnacht Kickles

Grandma



We used to make these with Grandma and Grandpa. Must eat them while they are fresh and hot.

1 Cup Milk, scalded and cooled

1 Yeast Cake

2 Tablespoons Flour

1 Cup Flour

1/2 Cup Sugar

2 Cups Flour

2 Large Eggs

Oil for Frying

Powdered Sugar

Crumble yeast cake into milk. Melt butter, mix together with 1 cup flour and 1/2 cup sugar. Add to yeast mixture. Let rise in covered mixing bowl until spongy (it is pretty liquidy at this point).

Add 2 more cups of flour and 2 eggs, mix well. Cover and let raise 2 more hours.

Roll dough onto floured surface, cut into oblongs, let raise again.

Deep fry in oil. While hot, put into paper bags with confectioner's sugar and shake to coat. Must eat HOT.

Breads, Breakfast, Dessert Breads

Fettuccine with Zucchini & Mushrooms

Gourmet Magazine

Servings: 6



Chris Neidl loved this at the chalet. Remember the bowl pictures?

1/2 pound mushroom, sliced

1/2 stick butter

1 1/4 pounds zucchini, julienned

1 cup heavy cream

1 stick butter, cut in eighths

1 pound fettuccine, cooked

3/4 cup Parmesan cheese

1/2 cup parsley, chopped

1 teaspoon basil

salt and pepper, to taste

In large skillet saute mushrooms in butter and cook until just tender, about 2 minutes. Add zucchini and saute for a few additional minutes. Add the heavy cream and remaining butter, bringing to boil and then simmer for 3 minutes. Stephen adds a little basil to jazz up the sauce. This is optional.

Add the cooked fettucini and toss with the Parmesan cheese.

Can add Parsley for garnish. Season with salt and pepper to taste.

Serving Ideas: Can serve with additional Parmesan chcheese

Pasta

Fresh Tomatoes with Egg Dressing

Joan Fisher

Servings: 8

Preparation Time: 10 minutes



Use this delicious sauce for summer's best tomatoes!

1 cup mayonnaise

1/4 cup milk

2 1/2 teaspoons lemon juice

1 teaspoon tarragon vinegar

3/4 teaspoon salt

1/2 teaspoon sugar

1/4 teaspoon pepper

4 large hard-boiled eggs, sliced

Combine all ingredients, except eggs in medium bowl, and refrigerate at least 1 hour. Serve atop sliced fresh tomatoes, layered with the sliced eggs.

Salad Dressings, Salads

G

Grandma's Fruitcake

Nora Hoffman

Servings: 12



- 2 Cups Flour**
- 1 Cup Butter**
- 1 Cup Sugar**
- 6 Large Eggs, Separate Out Yolks**
- 1 Pound Raisins**
- 1 Pound Currants**
- 1/2 Pound Candied Citron, Optional**
- 1/2 Pound Candied Cherries**
- 1/2 Pound Candied Pineapple**
- 1/2 Pound Dates Or Figs, Pitted**
- 1/2 Pound Almonds**
- 1/2 Pound Pecans**
- 1 Small Jar Grape Jelly**
- 1/4 Cup Cognac Or Sherry**
- 1/2 Cup Whiskey**
- 1/2 Teaspoon Allspice**
- 1/2 Teaspoon Cinnamon**
- 1/2 Teaspoon Nutmeg**
- 1/2 Teaspoon Cloves**

Chop up pineapple, cherries and dates. Soak 12 hours in whiskey.

Cream butter & sugar. Add egg yolks (beaten). Add sherry, spices & jelly.

Beat egg whites until stiff. Fold into butter mixture, add soaked fruit and flour. Add nuts. Line loaf pan with waxed paper. Fill pan with mixture.

Place pan of water in 300 degree oven and place loaf pan in water. Bake 1 hour.

Cakes, Desserts

Green Jello Mold

Stephen Fisher

Servings: 6

Preparation Time: 10 minutes



3 ounces LIME gelatin powder

11 ounces Pineapple, crushed

3 ounces Cream cheese

Dissolve jello in 1 cup boiling water. Add pineapple and juice (drain pineapple first and add enough cold water to make 1 cup). Break up cream cheese and stir into partially dissolved jello. Pour into mold and chill.

Fruit, Salads

Green Peppercorn Sauce

Stephen Fisher

Servings: 6

Preparation Time: 15 minutes



May add Dijon Mustard for added flavor.

1 pint heavy cream

4 ounces green peppercorns, Madagascar

2 teaspoons finely chopped shallots

4 tablespoons demi glace of beef stock

4 ounces brandy

In small saucepan, combine the green peppercorns, shallots, demi-glace and brandy. Flambé the mixture until all the alcohol is burned off.

Add heavy cream and reduce while stirring periodically to prevent burning.

Sauce is ready when it coats the back of a spoon.

Serving Ideas: Serve with Steak or Tenderloin

Salads, Sauces

Greens and Beans Rigatoni

Times Union

Servings: 4



- 1 tablespoon cooking oil**
- 1 pound mild or hot Italian sausage**
- 3 cloves garlic, minced**
- 2 cups canned low-sodium chicken broth or homemade stock**
- 1 head escarole, torn into 2-inch pieces**
- 1 cup drained and rinsed canned cannellini beans**
- 1/3 cup grated Parmesan, plus more for serving**
- 1/2 teaspoon salt**
- 1/4 teaspoon fresh-ground black pepper**
- 3/4 pound rigatoni**

In a large, deep frying pan, heat the oil over moderate heat. Add the sausage and cook, turning, until browned and cooked through, about 10 minutes. Remove. When the sausage is cool enough to handle, cut it into slices.

Put the garlic and the broth in the pan and bring to a simmer. Add the escarole, cover and simmer for 5 minutes. Gently stir in the sausage, beans, Parmesan, salt and pepper and simmer 1 minute longer.

Meanwhile, in a large pot of boiling, salted water, cook the pasta until just done, about 14 minutes. Drain and toss with the sauce. Serve with additional Parmesan.

Soups & Stews

Greens and Beans Soup with Escarole

Times Union

Servings: 6



- 1/2 cup extra-virgin olive oil, divided**
- 1 onion, cut into large piece**
- 3 whole cloves garlic**
- 1/2 teaspoon crushed red pepper**
- 2 sprigs fresh rosemary**
- 2 sprigs fresh sage**
- 6 ounces pancetta, left in big pieces**
- 2 cups dried white beans, rinsed, soaked in water for 24 hours and drained**
- 3 quarts homemade chicken broth or low-salt canned broth**
- Kosher salt and freshly ground black pepper**
- 3 cups shredded escarole (from 1 head)**

In a large soup pot, heat half of the olive oil over medium heat. Add the onion and cook until translucent, about 5 minutes. Add the garlic, crushed red pepper, rosemary, sage and pancetta. Cook, stirring occasionally, for about 5 minutes to allow the flavors to intermingle and develop. Add the beans and chicken stock. Bring the liquid to a boil, reduce to a gentle simmer and cook until the beans are tender 1 1/2 to 2 hours.

With a slotted spoon, transfer the herbs, pancetta and onion pieces, as well as about half of the beans, to a sided baking sheet. Pick out some of the pancetta, chop it for a garnish for the soup and set aside. Discard everything on the baking sheet except the beans. Puree the removed beans with a couple of tablespoons of olive oil and some salt and pepper, then return to the pot. Add the shredded escarole and cook until it wilts. Taste and adjust salt and pepper as needed.

Serve in warm bowls. Garnish with chopped pancetta and an additional drizzle of olive oil.

Grilled Pork Tenderloin with Peach Sauce

Bon Appetit

Servings: 8



- 1 tablespoon vegetable oil**
- 1 cup onion, chopped**
- 5 tablespoons sugar**
- 1 1/2 cups dry red wine**
- 3/4 cup soy sauce, low sodium**
- 1/4 cup balsamic vinegar**
- 2 1/2 tablespoons ginger root, peeled, finely chopped**
- 1 1/2 teaspoons ground cinnamon**
- 1/2 teaspoon black pepper**
- 3 15 oz pork tenderloin**
- 3 medium peaches, peeled, pit and sliced**
- 2 tablespoons chopped chives**

Heat oil in saucepan over med-high heat. Add onion and sugar. Saute until onion is golden, about 6 minutes. Mix in wine and next 5 ingredients. Cool 1 minute longer. Remove from heat. Cool sauce completely.

Place pork in large resealable plastic bag. Pour 1 cup sauce over pork. Seal and refrigerate at least 6 hours or overnight, turning meat occasionally. Cover remaining sauce separately and refrigerate.

Prepare barbecue. Remove pork from marinade; discard marinade. Grill pork until meat thermometer registers 155, turning often, about 35 minutes.

Meanwhile, boil remaining sauce in saucepan until reduced by half, about 5 minutes. Add peaches. Stir until heated through, about 1 minute.

Slice pork and arrange on platter. Spoon some sauce over. Top with chives. Pass remaining sauce separately.

Main Dishes, Pork & Ham

Grilled Portobello Mushrooms

Bon Appetit

Servings: 6

Preparation Time: 45 minutes

4 tablespoons olive oil

1 1/4 cups olive oil

1 cup chopped onion

1 cup chopped fennel bulb

30 ounces cannellini beans, drained

1 cup chicken broth

5 teaspoons rosemary, minced

5 teaspoons garlic, minced

3 tablespoons balsamic vinegar

3 tablespoons fresh lemon juice

2 teaspoons lemon peel, minced

6 large portobello mushrooms, stems removed

7 ounces roasted red peppers, julienned

4 ounces feta cheese, crumbled

Heat 3 tablespoons oil in saucepan over medium low heat. Add onion and fennel; saute until soft, about 10 minutes. Add beans, stock, 2 teaspoons rosemary and 1 teaspoon garlic. Simmer until vegetables are very tender, about 25 minutes. Puree mixture in processor. Season with salt and pepper.

Whisk vinegar, lemon juice and lemon peel in small bowl to blend. Whisk in 3/4 cup olive oil.

Place mushrooms on baking sheet. Brush all over with 1/2 cup olive oil. Sprinkle with 3 teaspoons rosemary, 3 teaspoons garlic, salt and pepper. Cover and let stand 2 hours at room temperature.

Prepare barbecue. Grill mushrooms until tender, about 6 minutes per side. Heat 1 tablespoon oil in large skillet. Add peppers and 1 teaspoon garlic; saute until heated through, about 3 minutes.

Rewarm bean puree. Spoon puree into center of 6 plates. Arrange mushrooms and peppers alternately atop bean puree. Spoon dressing over mushrooms. Sprinkle with cheese.

Serving Ideas: May sprinkle chopped basil over finished product.

Appetizers, Vegetables

Grilled Portobello Mushrooms with Red Peppers

Bon Appetit

Servings: 8



1/2 cup olive oil

1/4 cup balsamic vinegar

1 1/2 pounds portobello mushrooms, stems removed

3 large red bell pepper -- halved, seeded

mixed salad greens

Whisk oil and vinegar in small bowl to blend. Season dressing to taste with salt and pepper. Brush mushrooms and peppers generously with some of dressing.

Prepare barbecue and grill vegetables until tender, turning occasionally, about 6 minutes for mushrooms, and 5 minutes for peppers. Transfer to large bowl and let cool for 15 minutes.

Cut mushrooms and peppers into 1/2 inch wide strips; return to bowl. Mix in remaining dressing. Season with salt and pepper.

Line platter with greens and top with mushrooms and peppers and serve.

Salads, Vegetables

Grilled Surf and Turf With Spicy Shallot Butter

Bon Appetit

Servings: 6



When you want to splurge, this is a sensational and simple dish with assertive garlic and hot (but not too hot) chili flavors.

1/2 cup butter (1 stick) room temperature

1/4 cup olive oil

2 large shallots, quartered

4 large garlic cloves, halved

1 teaspoon salt

1 teaspoon cayenne pepper

1/2 teaspoon ground black pepper

6 To 10-ounce New York Strip Steaks (each About 3/4 Inch Thick)

3 10 ounce uncooked lobster tails, thawed if frozen, cut lengthwise in half

Combine first 7 ingredients in processor and blend until almost smooth. Spread 1 heaping teaspoon seasoned butter over each side of each steak and over each lobster half. Let stand at room temperature 1 hour. Transfer remaining seasoned butter to small saucepan.

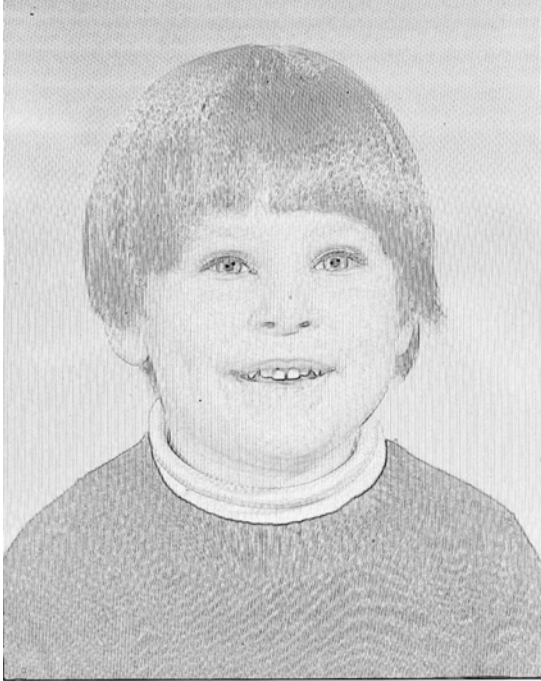
Prepare barbecue (medium-high heat). Set pan with butter at edge of barbecue until butter is melted and warmed through. Grill steaks until cooked to desired doneness, about 4 minutes per side. Grill lobster, shell side down, 5 minutes. Turn over and grill until meat is just opaque in center, about 3 minutes. Transfer steaks and lobster to plates. Serve with warm seasoned butter.

Beef, Main Dishes, Seafood

Grilled Swordfish with Lime Butter

Bon Appetit

Servings: 2



Marinate steaks for 30 minutes before grilling in the lime juice for more flavor.

- 1 1/2 tablespoons butter, softened**
- 1 teaspoon lime zest, grated**
- 1 tablespoon lime juice, fresh**
- 1 tablespoon coriander leaf, minced**
- 2 8 oz swordfish steak**
- 1 clove garlic, minced**

Prepare grill. In small bowl, stir together butter, zest, 1 teaspoon lime juice, garlic, coriander, and salt and pepper to taste. Rub both sides of steaks with remaining lime juice and season with salt and pepper.

Grill swordfish 3 - 4 minutes a side.

Top each steak with a dollop of coriander lime butter.

Fish, Seafood

H

Hamburgers W/roquefort Cheese & Red Onions

Betsy Ryan

Servings: 4

Preparation Time: 15 minutes



Can toast buns on grill, if desired.

8 Ounces roquefort cheese

2/3 cup mayonnaise

2 teaspoons red wine vinegar

1 teaspoon red pepper sauce

4 slices red onion, 1/2 inch thick

2/3 cup barbecue sauce, hickory flavored

2 pounds ground beef patties, sirloin

Combine first four ingredients in medium bowl and whisk until smooth. (Can be made 1 day ahead, bring to room temperature before serving).

Prepare grill for barbecuing - medium heat.

Brush onions generously with barbecue sauce. Grill until onions are tender, brown and glazed, basting with barbecue sauce and turning occasionally, about 15 minutes.

Place hamburgers on grill, flip after 4-5 minutes. Continuing grilling 4-5 minutes until done.

Place patties on bottom halves of buns. Top each with 1 onion slice, Roquefort Mayonnaise, then bun tops.

Main Dishes, Sauces

Horseradish Lime Sauce for Scallops



Bon Appetit

Ready in 45 minutes, use with Scallops.

1/2 cup mayonnaise

2 tablespoons drained bottled horseradish

1 1/2 teaspoons fresh lime juice

1/2 teaspoon freshly grated lime zest

1/8 teaspoon freshly ground black pepper, or to taste

In a bowl whisk together sauce ingredients and chill, covered.

Sauces, Seafood

Hot Crab Dip

Stephen Fisher

Servings: 10



Note: If you wish, bake top of bread beside the bowl and lean onto the bread bowl for presentation.

- 2 packages soft cream cheese (8-ounce) softened**
- 1/4 cup milk**
- 1 tablespoon Worcestershire sauce**
- 1 tablespoon dried parsley leaves**
- 1 teaspoon salt**
- 1 teaspoon horseradish**
- 1 teaspoon dried mustard**
- 1/2 teaspoon garlic powder**
- 1/4 teaspoon pepper**
- 1/4 cup chopped green onions**
- 2 cans crab meat (6-ounce) drained**
- 1/2 cup slivered almonds**
- 1 loaf of round bread, any flavor**
- 1 cup shredded Cheddar cheese**
- Paprika for sprinkling**

Preheat oven to 350°F (175°C). Grease a 12 x 8-inch square baking dish; set side.

Combine the cream cheese and milk; add Worcestershire sauce, parsley, salt, horseradish, mustard, garlic powder and pepper mixing well. Stir in the crab meat, green onions and almonds. Spread mixture into prepared baking dish and bake for 30 minutes.

Cut a circle out of the top of the bread and scoop out the inside. Discard the insides or save for another use.

Remove crab mixture from oven and spoon into hollowed bread. Sprinkle with shredded cheese and paprika. Place the bread bowl on a baking sheet and bake, uncovered, until the cheese is melted.

Serve hot with an assortment of crackers.

Appetizers, Seafood

Hot Cross Buns

Bon Appetit

Servings: 24

These special sweet buns, marked with a symbolic cross, are a fixture on many Easter tables. They are delicious plain; with fresh fruit (we loved them with the first strawberries of the season); or split, toasted, and spread with butter and jam.

1 cup warm milk (105°–115°F.)
two 1/4-ounce packages (5 teaspoons) active dry yeast
1/2 cup plus 1 teaspoon granulated sugar
4 cups all-purpose flour
1 1/2 teaspoons ground allspice
1/2 teaspoon cinnamon
1 teaspoon salt
1 1/4 sticks cold unsalted butter (1/2 cup plus 2 tablespoons)
2 large eggs
1 large egg yolk
1/2 cup dried currants
1/3 cup golden raisins
2 teaspoons finely grated fresh orange zest
2 teaspoons finely grated fresh lemon zest
3 tablespoons superfine granulated sugar
pastry dough

In a small bowl stir together milk, yeast, and 1 teaspoon granulated sugar. Let mixture stand 5 minutes, or until foamy.

Into a large bowl sift together flour, allspice, cinnamon, salt, and remaining 1/2 cup granulated sugar. Cut butter into bits and with your fingertips or a pastry blender blend into flour mixture until mixture resembles coarse meal. Lightly beat 1 whole egg with egg yolk. Make a well in center of flour mixture and pour in yeast and egg mixtures, currants, raisins, and zests. Stir mixture until a dough is formed. Transfer dough to a floured surface and with floured hands knead until smooth and elastic, about 10 minutes. Transfer dough to an oiled large bowl and turn to coat. Let dough rise, covered with plastic wrap, in a warm place until doubled in bulk, about 1 1/2 hours.

Butter 2 large baking sheets.

On a floured surface with floured hands knead dough briefly and form into two 12-inch-long logs. Cut each log crosswise into 12 equal pieces. Form each piece into a ball and arrange about 1 1/2 inches apart on baking sheets. Let buns rise, covered, in a warm place until doubled in bulk, about 45 minutes.

Preheat oven to 400°F.

While buns are rising, lightly beat remaining egg with superfine sugar to make an egg glaze. On a lightly floured surface with a floured rolling pin roll out pastry dough into a 20- by 6-inch rectangle (about 1/8 inch thick). With a sharp knife cut rectangle crosswise into 1/8-inch-wide strips.

Brush buns with egg glaze and arrange 2 pastry strips over center of each bun to form a cross. Trim ends of pastry strips flush with bottoms of buns. Bake buns in upper and lower thirds of oven, switching position of sheets halfway through baking, until golden, about 12 minutes. Transfer buns to a rack to cool slightly. Buns may be made 1 week ahead and frozen, wrapped in foil and put in a sealable plastic bag. Thaw buns and reheat before serving. Serve buns warm or at room temperature.

Breads, Breakfast

1

Italian Sausage and Tortellini Soup

Bon Appetit

Servings: 6



Can be prepared two days ahead.

1 pound sweet Italian sausage or chorizo sausage, casings removed

1 cup chopped onion

2 large garlic cloves, sliced

5 cups beef stock or canned broth

2 cups chopped tomatoes (about 3/4 pound)

1 can tomato sauce (8 ounce)

1 large zucchini, sliced

1 large carrot, thinly sliced

1 medium-sized green bell pepper, diced

1/2 cup dry red wine

2 tablespoons dried basil

2 tablespoons dried oregano

8 ounces purchased fresh cheese tortellini (8 to 10)

Freshly grated Parmesan cheese

Sauté Italian sausage in heavy Dutch oven over medium-high heat until cooked through, crumbling with back of spoon, about 10 minutes. Using slotted spoon, transfer sausage to large bowl. Pour off all but 1 tablespoon drippings from Dutch oven. Add onion and garlic to Dutch oven and sauté until translucent, about 5 minutes. Return sausage to Dutch oven.

Add stock, tomatoes, tomato sauce, zucchini, carrot, bell pepper, wine, basil and oregano. Simmer until vegetables are tender, about 40 minutes. Cover and refrigerate. Bring to simmer before continuing.

Add tortellini to soup and cook until tender, about 8 minutes. Season soup to taste with salt and pepper. Ladle soup into bowls. Sprinkle with Parmesan and serve.

Soups & Stews

J

Jim Dandy Salad

Joan Fisher

Servings: 6



*Joan Fisher loves this, for some reason or another.
Serve on salad greens and garnish with radish roses.*

8 ounces sea shell pasta

1/2 cup mayonnaise

1 tablespoon lemon juice

1 teaspoon salt

1 teaspoon sugar

1/4 teaspoon celery seed

1 large tomato, diced

1 cup diced celery

3 tablespoons chopped pimientos

2 tablespoons chopped green bell pepper

Cook macaroni as directed and drain. Rinse with cold water and drain again.

Mix mayo with lemon juice, salt & sugar.

Combine with macaroni, celery seed, tomato, celery, pimiento and green pepper.

Refrigerate.

Salads

K

Key Lime Pie a la Stephen

Bon Appetit

Servings: 8



Pie can be made 1 day ahead. Keep refrigerated.

3/4 cup granola, no fruit added
3/4 cup graham cracker crumbs
1/2 stick butter, melted
3 tablespoons sugar
14 ounces sweetened condensed milk
1/2 cup lime juice
3 large egg yolks
8 ounces cream cheese
1/2 cup sweetened condensed milk
1/4 cup lime juice
2 tablespoons sugar
1 teaspoon vanilla extract
Sweetened Whipped Cream

Crust: Preheat oven to 350 degrees. Using on/off turns, blend granola in processor until coarsely ground. Transfer granola to medium bowl. Mix in graham cracker crumbs, melted butter, and sugar. Press crumb mixture over bottom and up sides of 9-inch diameter deep dish glass pie plate. Bake until crust is golden brown, about 8 minutes. Reduce oven temperature to 300 degrees. Remove crust from oven and cool completely.

Baked Layer: Whisk 1 can condensed milk, 1/2 cup lime juice, and egg yolks in medium bowl to blend. Pour into pie crust. Bake until custard is set, about 25 minutes. Cool to room temperature.

Chilled Layer: Using electric mixer, beat cream cheese, condensed milk, lime juice, sugar, and vanilla in large bowl. Pour over cooled baked layer, smoothing top. Cover and chill until firm, at least 4 hours.

Pipe sweetened whipped cream decoratively around edges of pie.

Pies

L

Lasagne With Ricotta & Sausages

Craig Claibourn

Servings: 6

Preparation Time: 1 hour

Can substitute meatballs for the pork, also use mozzarella cheese; be sure to double the recipe.

1 pound italian sausage, hot or sweet
1 tablespoon olive oil
1 clove garlic, finely minced
1/2 pound lean pork, ground
1/2 cup dry white wine
3 cups tomato sauce
salt and pepper
12 strips lasagna noodles, cooked
2 cups ricotta cheese
1/4 cup hot water
1 cup parmesan cheese, grated
1/4 cup butter, melted

Preheat oven to 375.

Remove and discard skins from the sausages. Heat the oil in skillet and saute sausage til almost done, drain off some of the fat and add the pork and garlic. Stir to break up the pork. Cook until the pork turns white. Add the wine and bring to the boil over high heat. Cook, stirring, until wine evaporates. Add the tomato sauce, salt and pepper to taste.

Lightly grease pan 13 x 8 x 2. Add layer of lasagne.

Beat the ricotta with the hot water to make it spreadable. Spread about 1/3 of the ricotta over the lasagne. Spread a layer of the meat sauce over this and sprinkle with about 1/4 of the cheese. Continue making layers, ending with a layer of lasagne sprinkled with a final quarter of the cheese. Pour the melted butter over all and bake for 15 to 20 minutes until piping hot throughout.

Italian, Main Dishes, Pasta

Lemon Cake with Strawberries

Bon Appetit

Servings: 12

Preparation Time: 1 hour



Cake

- 1 3/4 cups sugar**
- 3/4 cup unsalted butter, room temp**
- 2 tablespoons lemon peel**
- 3 eggs, large**
- 1/4 cup lemon juice**
- 3 cups cake flour**
- 1 teaspoon baking soda**
- 1/4 teaspoon salt**
- 1 1/2 cups buttermilk**
- 1 16 oz frozen strawberries, sliced and thawed**

Frosting

- 12 ounces cream cheese, room temp**
- 1/2 cup unsalted butter, room temp**
- 2 cups powdered sugar**
- 5 tablespoons frozen lemonade concentrate, thawed**
- 1/2 teaspoon lemon peel, grated**
- 2 1 pint strawberries, hulled**

Preheat oven to 350. Butter and flour three 9-inch cake pans.

Beat sugar, butter and lemon peel in large bowl until light and fluffy. Add eggs. Beat in lemon juice. Sift flour, baking soda and salt into bowl, stir dry ingredients into butter mixture alternately with buttermilk, beginning and ending with dry ingredients. Divide batter among pans. Bake until tester comes out clean, about 30 minutes. Turn cakes out of pan. Cool completely.

Boil sliced strawberries with juices over med-high heat til reduced to 2/3 cup, about 20 minutes. Cool to room temperature.

Beat cream cheese and butter in large bowl until light and fluffy. Add sugar and beat til smooth. Beat in lemonade concentrate and lemon peel. Divide strawberry mixture between 2 cake layers and spread over tops. Let stand til slightly set, about 5 minutes. Drop 3/4 cup frosting atop cake by spoonfuls; gently spread over top. Top with remaining layer of cake. Using spatula, spread remaining frosting in decorative swirls over sides and top of cake.

Decoratively arrange strawberries atop cake.

Cakes, Desserts

Lemon Chicken With Dill and Artichokes

Servings: 6

Serve this dish on a bed of orzo to capture every drop of the tart, creamy sauce. After trimming and slicing each artichoke, immediately place the quarters in the pot of lemony water so that they won't turn brown.

2 lemons, halved

8 large artichokes

2/3 cup dry white wine

1/2 cup fresh lemon juice

1/3 cup olive oil

12 garlic cloves, minced

2 chickens (each about 3 3/4 pounds), giblets removed,

each cut into 8 pieces

Squeeze juice from lemons into large pot of salted water. Add lemons. Trim artichokes and cut lengthwise into quarters; add to pot. Bring to boil over medium-high heat. Cover partially and boil until artichokes are tender, about 20 minutes. Drain. Using shears, cut 1/2 inch off tips of leaves. Scoop out choke. (Can be prepared 1 day ahead. Cool. Wrap tightly in plastic and refrigerate.)

Preheat oven to 375°F. Whisk wine, lemon juice, oil, and garlic in large bowl to blend. Add chicken. Turn to coat. Let marinate 20 minutes. Remove chicken from marinade and arrange, skin side up, on large rimmed baking sheet. Reserve marinade. Bake chicken 30 minutes.

Meanwhile, add artichokes to marinade in large bowl and toss to coat. Let marinate 25 minutes.

Transfer artichokes to another large rimmed baking sheet; place in oven with chicken and bake 10 minutes. Pour marinade into saucepan and bring to boil. Baste chicken and artichokes with 1/3 of marinade. Continue baking until chicken is cooked through, about 15 minutes.

Using slotted spoon, transfer chicken and artichokes to platter; tent with foil.

Strain pan juices from baking sheets into 2-cup glass measuring cup. Transfer 1 1/4 cups pan juices to medium saucepan. Whisk in egg yolks. Whisk constantly over medium-high heat just until mixture boils and thickens, about 3 minutes. Stir in dill. Season sauce with salt and pepper.

Spoon some sauce over chicken and artichokes on platter. Serve, passing remaining sauce separately.

Main Dishes, Poultry

Lemon Creme Brulee Tart

Bon Appétit

Servings: 8

Crust

1 cup all purpose flour

1/4 cup powdered sugar

1 Pinch salt

6 tablespoons chilled unsalted butter (3/4 stick), cut into 1/2-inch cubes

4 teaspoons chilled whipping cream (or more)

1 egg white, beaten to blend

Filling

3/4 cup plus 2 tablespoons sugar

3/4 cup whipping cream

4 large egg yolks

2 large eggs

1/2 cup fresh lemon juice

1 tablespoon finely grated lemon peel (packed)

Lemon slices (optional)

For crust:

Combine flour, sugar, and salt in processor; blend 5 seconds. Using on/off turns, blend in butter until coarse meal forms.

Add 4 teaspoons cream. Using on/off turns, blend until moist clumps form, adding more cream by teaspoonfuls if dough is dry. Gather dough into ball; flatten into disk. Wrap and chill at least 2 hours.

Preheat oven to 350°F. Roll out dough on floured surface to 12-inch round. Transfer to 9-inch-diameter tart pan with removable bottom. Fold overhang in, pressing to form double-thick sides. Bake crust until golden, pressing with back of fork if crust bubbles, about 18 minutes (small cracks may appear). Brush inside of hot crust twice with egg white. Maintain oven temperature.

For filling:

Whisk 3/4 cup sugar, cream, yolks, and eggs in bowl to blend well. Mix in lemon juice and lemon peel. Pour filling into warm crust. Bake until filling is slightly puffed at edges and set in center, about 30 minutes. Cool completely, about 1 hour.

Preheat broiler. Place tart on baking sheet. Cover edge of crust with foil to prevent burning. Sprinkle tart with 2 tablespoons sugar. Broil tart until sugar melts and caramelizes, turning sheet for even browning, about 2 minutes. Transfer tart to rack. Cool until topping is crisp, about 1 hour.

Push tart pan bottom up, releasing tart. Place on platter, garnish with lemon slices, if desired, and serve.

Desserts, Pies

Lemon Curd

Bon Appetit

You may halve this recipe. It goes great with the Mary Ann Lemon Cake and is essential for the Lemon Layer Cake II.

2 1/3 cups sugar

4 teaspoons cornstarch

1 cup fresh lemon juice

4 large eggs

4 large egg yolks

3/4 cup unsalted butter (1 1/2 sticks) cut into 1/2-inch pieces

Combine 2 1/3 cups sugar and 2 teaspoons cornstarch in heavy medium saucepan. Gradually whisk in fresh lemon juice. Whisk in eggs and yolks; add butter. Whisk over medium heat until curd thickens and boils, about 12 minutes. Pour into medium bowl. Refrigerate until cold, at least 5 hours.

Serving Ideas: Can be prepared 1 week ahead. Cover and keep refrigerated.

Desserts

Lemon Frosting

Times Union

Servings: 1

Preparation Time: 15 minutes



This recipe goes with the Lemon layer cake.

3 ounces Cream Cheese, softened

1/4 cup Butter, softened

1 pound Confectioner's Sugar

3 tablespoons Fresh Lemon Juice

1/2 teaspoon Lemon Extract, OPTIONAL

Combine cream cheese, butter, sugar, three tablespoons of the lemon juice and the extract in a food processor. Mix until smooth, adding additional lemon juice to reach a spreadable consistency.

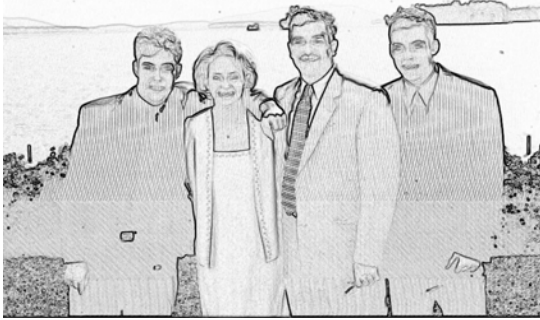
Cakes, Desserts

Lemon Layer Cake

Times Union

Servings: 16

Preparation Time: 1 hour



1 Recipe 1-2-3-4 , Baked in 3 9 " Pans

1 Recipe Citrus Curd

1 Recipe Snow-White Lemon Frosting

1 cup Flaked Coconut

Lemon Slices for garnish

Put one cake layer on platter. Spread with half of the citrus curd. Top with second layer and spread with remaining citrus curd. Top with remaining cake layer.

Frost the top and sides of the cake with the snow white lemon frosting. Press the coconut over the sides of the cake.

Refrigerate at least 30 minutes.

Garnish with lemon slices. Serve at room temperature.

Cakes, Desserts

Lemon Layer Cake II

Williams Sonoma

Servings: 16

Have all the ingredients at room temperature. You will also need the Lemon Curd Recipe in this book, or buy prepared curd from your local Williams Sonoma Store.

Cake

2 cups cake flour

2 teaspoons baking powder

1/4 teaspoon salt

12 tablespoons butter

1 cup sugar

2 teaspoons lemon zest

3 large eggs, beaten

1/2 cup milk

2 tablespoons lemon juice

Lemon Buttercream Frosting

2/3 cup sugar

4 egg yolks

1 tablespoon water

16 tablespoons butter, cut in 1" pieces

1 1/2 teaspoons vanilla extract

Finely grated zest of 1 lemon

Lemon Curd - 1 cup (see Lemon Curd recipe in this book)

Preheat oven to 325 degrees. Grease and flour three 8-inch round cake pans. Sift together the flour, baking powder and salt.

In the large bowl beat the butter on medium speed until creamy, 1 to 2 minutes. Gradually add the sugar and lemon zest, beating until light and fluffy, 5 to 6 minutes, scraping down the sides from time to time. Add the beaten eggs a little at a time, beating until the mixture is thick and blended, 4 to 5 minutes.

Remove the bowl from the mixer. Using a rubber spatula, fold in the flour mixture in three additions, alternating with the milk and beginning and ending with the flour, until the batter is just blended and no lumps of flour remain. Then fold in the lemon juice.

Divide the batter among the prepared pans, spreading it so the sides are slightly higher than the center. Bake until the cakes are golden on top and a toothpick inserted in the center comes out clean, 20 to 30 minutes. Transfer the pans to wire racks and let cool for 10 minutes, then turn the cakes out onto the racks and let cool to room temperature.

Frosting: In bowl, whisk together the sugar, egg yolks and water. Set the bowl over but not touching simmering water in a saucepan and whisk constantly until the mixture registers 170 degrees on a candy thermometer, about 4 minutes.

Remove the bowl from over the water. Using an electric mixer fitted with the whisk attachment, beat the egg mixture on high speed until cool and thick, about 5 minutes. Gradually add the butter, 1 piece at a time, beating well after each addition until smooth. Then beat in the vanilla and lemon zest.

Assembly: Place one layer on cake plate, spread 1/2 cup of lemon curd evenly over the top of the cake. Place another cake layer on the first one and spread the remaining 1/2 cup lemon curd on top. Place the third cake layer on top. Using one-third of the frosting, spread a thin coat over the top and sides of the cake. Refrigerate until the frosting is set, about 3 hours.

Spread the remaining frosting over the top and sides of the cake, being careful not to pick up any crumbs from the first coat. Refrigerate the cake for at least 2 hours before serving.

Cakes, Desserts

Lemon Lulu

Times Union

Servings: 12

1 Package Duncan Hines Lemon Supreme Cake Mix

Vegetable Oil

1 Box Instant Lemon Pudding (4 Serving Size)

1 Cup Confectioner's Sugar

3 Tablespoons Lemon Juice

1 Large Egg (plus What the Cake Mix Calls For)

Fresh Berry Sauce

3 1/2 Cups Fresh Raspberries, mashed

1/2 Cup Sugar

1 Cup Water

1 1/2 Tablespoons Cornstarch

Heat oven to 350 degrees. Grease and flour a bundt or tube pan.

Follow directions on cake mix for preparing cake, adding an additional egg, an additional 1/4 cup oil, and the pudding mix. Pour into prepared pan.

Bake 55 to 60 minutes. Allow cake to cool 10 minutes before removing from pan.

Combine sugar and lemon juice to make a glaze and drizzle over warm cake. Serve with Fresh Berry Sauce.

FRESH BERRY SAUCE: Place berries in small saucepan. Whisk 1/3 cup sugar and cornstarch and stir into berries with water. Cook over medium heat until thickened and clear. Remove from heat and add remaining sugar if necessary and set aside to cool slightly before serving, or cover and chill until ready to use.

Cakes, Desserts

Lemon Pudding Dessert

Dianne Orlando

Servings: 10

Preparation Time: 1 hour



1 stick butter

1 cup flour

1/4 cup chopped walnuts

8 ounces cream cheese, room temperature

1 cup sour cream

1/2 cup sugar

4 cups Cool Whip™

2 packages instant lemon pudding (small)

3 cups milk

Mix butter, flour & walnuts well. Place in 13 X 9 pan. Bake 350 for 25 minutes.

Mix cream cheese, sour cream, sugar together. Add 2 cups cool whip, mix well and spread into cooled pie crust.

Mix pudding with milk and spread on top of mix and top with remaining cool whip.

Refrigerate.

Desserts

Light Buttermilk Pancakes

Bon Appetit

The batter aerates during its resting time, resulting in lighter pancakes.

1 1/2 cups flour

1 1/2 teaspoons baking powder

1 teaspoon sugar

1/2 teaspoon salt

1 1/2 tablespoons melted butter, plus more for cooking

1 egg, beaten lightly

2 cups buttermilk

Maple syrup and jam (for serving)

Combine the dry ingredients in a bowl. Set aside.

Combine 1 1/2 tablespoons butter, the egg and buttermilk in a bowl. Whisk in the dry ingredients until batter is just smooth. Set aside at room temperature for 30 minutes.

Lightly brush a nonstick skillet with butter and place over medium heat. Ladle 1/4 cup of the batter into the skillet, spreading it out a bit; cook until the pancake is golden and small bubbles form on the top, about 40 seconds. Flip and continue cooking until golden, about 40 seconds. Repeat with the remaining batter, adding more butter as needed to the pan. Serve the pancakes as you make them, with syrup or jam; or keep them warm, loosely covered with foil, in a 200°F oven.

Breakfast, Eggs

Lime & Cottage Cheese Salad Mold

Stephen Fisher

Servings: 12

Preparation Time: 10 minutes



Fill center with frosted green grapes & garnish with water cress.

- 3 ounces lime gelatin powder**
- 3 ounces lemon gelatin powder**
- 2 cups water, boiling**
- 7 ounces pineapple, crushed**
- 1 cup mayonnaise**
- 1 pint cottage cheese**
- 1 cup pecans, chopped**
- 1 tablespoon horseradish**

Dissolve Jello in boiling water. Cool til slightly thickened. Beat pineapple, mayonnaise & cottage cheese. Add to Jello. Stir in nuts & horseradish. Put in ring mold & chill. Unmold.

Salads

Lime Chicken W/Ancho Chili Sauce

Bon Appetit

Servings: 8

Preparation Time: 30 minutes

1/2 cup lime juice

6 tablespoons soy sauce

2 tablespoons sugar

2 teaspoons oregano

1 teaspoon rosemary

1 tablespoon minced garlic

1 1/2 teaspoons chili powder

1/2 teaspoon cayenne pepper

8 boned and skinned chicken breast halves

8 slices Monterey jack cheese

Combine first 9 ingredients in medium bowl; whisk to blend. Place chicken in 13x9x2 glass baking dish. Pour marinade over. Cover and refrigerate overnight, turning occasionally.

Prepare barbecue. Remove chicken breasts from marinade. Grill chicken until just cooked through, about 10 minutes, turning occasionally.

Place 1 cheese slice atop each chicken breast half; cover barbecue and cook until cheese melts, about 2 minutes.

Serving Ideas: Serve with Ancho Chili Sauce

Main Dishes, Poultry

Lime Mousse Cake

Stephen Fisher



Can be prepared 2 days ahead. Keep refrigerated.

You must use Key Lime Juice (Available from Williams Sonoma) or this just won't taste like Stephen's.

You can increase the lime juice to upto 8 tablespoons lime juice and get excellent results.

Crust

2 cups ground gingersnap cookies (about 38 cookies)

2 tablespoons sugar

5 tablespoons unsalted butter, melted

Filling

6 Tablespoons Key lime juice or fresh lime juice

1 envelope unflavored gelatin

2 1/2 cups chilled whipping cream

9 ounces good-quality white chocolate (such as Lindt or Baker's), chopped

3 packages cream cheese (8 ounce) room temperature

1 cup sugar

1 1/2 tablespoons grated lime peel

For crust: Combine ground cookies and sugar in processor. Add melted butter and process, using on/off turns, until moist clumps form. Press mixture onto bottom and 1 inch up sides of 9 or 10-inch-diameter springform pan.

For filling: Place lime juice in bowl. Sprinkle gelatin over to soften.

Bring 1/2 cup cream to simmer in heavy medium saucepan. Remove from heat. Add white chocolate and stir until melted and smooth. Stir in gelatin mixture. Cool slightly.

Using electric mixer, beat cream cheese, sugar and lime peel in large bowl to blend. Slowly beat white chocolate mixture into cream cheese mixture. Using clean dry beaters, beat remaining 2 cups whipping cream in another large bowl to peaks. Fold into white chocolate mixture. Pour filling into prepared crust. Cover and refrigerate overnight. Release pan sides from cake. Transfer cake to platter and serve.

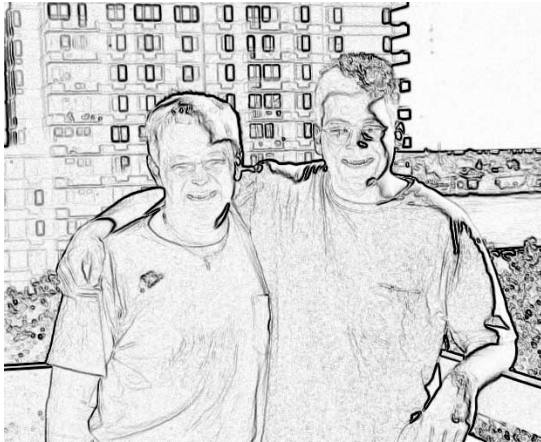
Cakes, Desserts

Lime Pork Tenderloin

Gourmet Magazine

Servings: 6

Preparation Time: 30 minutes



6 cloves garlic, chopped
2 tablespoons soy sauce
2 tablespoons ginger root, grated
2 teaspoons Dijon mustard
1/3 cup lime juice
1/2 cup olive oil
cayenne pepper, to taste
4 pork tenderloin

In blender, blend marinade ingredients with salt and pepper to taste. In plastic bag combine pork with marinade, seal bag and chill. Turn occasionally, at least 1 day and up to 2 days.

Prepare grill. Remove pork from marinade, and grill 15 to 20 minutes, turning every 5 min. Meat thermometer should read 160. Let stand 5 minutes before carving.

Main Dishes, Pork & Ham

Linda's Spicy Chicken

Linda Neidl

Servings: 8



Feel free to add or substitute cooked sliced mushrooms, black olives, dried red tomatoes, scallops, clams, shrimp, and/or artichokes. Linda has used them all in any combo. If you add more ingredients, be sure to add another can of tomatoes or additional broth.

This recipe improves with age. It will taste better the second time you serve it. Add additional sauce, butter and/or wine and/or broth if it looks too dry.

6 Large Boneless Chicken

6 Large Italian Sausage, Hot or Sweet, removed from casing

1/4 Cup Olive Oil

3 Bunches Scallions, sliced thin

2 Tablespoons Chopped Garlic

29 Ounces Diced Tomato, Canned

16 Ounces Chicken Broth

1 Cup White Wine, optional

1 Bay Leaf

1 Tablespoon Red Pepper Flakes

Salt and Pepper, to taste

2 Tablespoons Butter

Parmesan Cheese, grated

1 Pound Pasta

Bake the chicken breast with salt, pepper, butter and a little chicken broth for 40 minutes at 350 degrees.

Saute sausage in frying pan until cooked.

Heat the oil and saute the garlic and scallions until tender/cooked. If using wine, add at this point to cook off the alcohol.

Add broth; let it simmer for 5 minutes or so. Add tomatoes, bay leaf, and other seasonings. Add the cooked sausage.

Cover and let simmer for 30 minutes or so. Do not put the chicken into the sauce at this time, as it soaks up all the liquid.

Cook pasta according to package directions. When you put the pasta into the boiling water, drop and swirl the butter into the tomato sauce.

Add the chicken to the sauce about 5 minutes before serving to heat it through.

Serving Ideas: Sprinkle with cheese before serving.

Italian, Pasta, Poultry

Linguine With Blue Cheese

Times Union

Servings: 4

1 Pound Linguine

1/2 Pound Boneless Chicken, skinless

1/2 Teaspoon Salt

1/2 Teaspoon Freshly Ground Pepper

3 Tablespoons Olive Oil

1 Pound Sliced Mushroom

2 Cups Frozen Chopped Spinach

4 Ounces Blue Cheese, crumbled

4 Ounces Parmesan Cheese, freshly grated

Cook linguine according to package directions.

Meanwhile, sprinkle chicken with salt and pepper. Cut chicken across the short side into thin strips.

Heat 2 tablespoons olive oil over high heat in wide skillet. Add chicken, spreading it to cover the bottom of the skillet. Let it cook 2 minutes without stirring, so that it gets light brown and nearly cooks through. Stir, and add cook a minute longer. Remove with a slotted spoon to a plate.

Add the remaining tablespoon of olive oil to the skillet, and heat through. Add mushrooms, and spread them as you did the chicken. Allow them to brown about 4 minutes, then stir and cook 2 minutes more. Add spinach, and cook just until it thaws/wilts.

stir in chicken, blue cheese and 1/2 cup of water from the pasta pot. Stir until cheese melts.

Drain linguine, and place on 4 serving plates. Top with chicken mixture, then sprinkle with Parmesan cheese. Serve with sliced tomato salad.

Pasta, Poultry

Linguine with Sausage & Peppers

Bon Appetit

Servings: 2

Preparation Time: 30 minutes



Pass additional cheese when serving.

1/2 pound Italian sausage, casings removed, hot or sweet

2 large bell pepper, red & green or yellow, cut into strips

1 medium onion, thinly sliced

1 large garlic clove, chopped

1 cup chicken broth

1/2 pound linguine

1/4 cup parmesan cheese, grated

Sauté sausages in large skillet until light brown, about 5 minutes. Add bell peppers, onion and garlic and sauté until tender, about 12 minutes. Add chicken broth; simmer until liquid is slightly reduced, about 6 minutes.

Meanwhile, cook linguini until desired tenderness, then drain. Add pasta to skillet, tossing to combine. Add 1/4 cup parmesan cheese, toss to blend.

Season with salt and pepper.

Pasta, Pork & Ham

Lobster Stuffed Tenderloin of Beef

Linda Neidl

Servings: 8

Preparation Time: 1 hour



This is a great recipe for that special occasion - like when Marquette made it to the Final Four in New Orleans 2003!

3 pounds beef tenderloin
8 ounces frozen lobster tails
1 tablespoon butter, melted
1 1/2 teaspoons lemon juice
6 slices bacon
1/2 cup green onions, sliced
1/2 cup butter
1/2 cup dry white wine
1/8 teaspoon garlic salt

Preheat oven to 425.

Cut beef lengthwise to within 1/2 inch of end to butterfly.

Place frozen lobster tails in boiling salted water to cover. Return to boil, reduce heat and simmer 5-6 minutes. Carefully remove lobster from shells. Cut in half lengthwise. Place lobster end to end inside of beef. Combine 1 tablespoon melted butter and lemon juice and drizzle on lobster. Reassemble roast and tie securely with string at 1 inch intervals. Lay bacon slices atop.

Place on rack in shallow roasting pan and bake for 40 minutes for rare, or 50 minutes for medium.

Meanwhile: In saucepan cook green onions in remaining butter over very low heat til tender, stirring frequently. Add wine and garlic salt and heat thoroughly.

To serve: Slice roast and spoon on sauce.

Beef, Main Dishes

Lorraine's Orange Mold

Lorraine Kross

Servings: 6

Preparation Time: 5 minutes



MUST DO AHEAD.

1 small orange gelatin powder

8 ounces cottage cheese, small curd

1 3 1/2 cup cool whip Lite™

1 small can pineapple, crushed

1 small can mandarin oranges in juice, drained

Mix jello with cottage cheese. Add cool whip, mix well. Stir in pineapple & orange slices.

Refrigerate.

Fruit, Salads

M

Macadamia Fudge Torte

Pillsbury Bake Off Winner

Servings: 12

Preparation Time: 1 hour

FILLING

1/3 cup sweetened condensed milk, low-fat

1/2 cup semisweet chocolate, chips

CAKE

1 package Pillsbury Moist Devil's Cake Mix

1 1/2 teaspoons cinnamon

1/3 cup oil

1 can sliced pears in light syrup (16 ounce) drained

2 eggs

1/3 cup macadamia nuts, chopped

2 teaspoons water

SAUCE

1 jar butterscotch caramel fudge topping (17 Oz)

1/3 cup milk

Heat oven to 350. Spray 9 or 10 inch springform pan with Pam.

In small saucepan, combine filling ingredients. Cook over medium heat until chocolate melts, stirring occasionally.

In large bowl, combine cake mix, cinnamon and oil; blend at low speed for 30 seconds til crumbly. (Mixture will be dry.)

Place pears in blender or food processor and blend til smooth.

In large bowl, combine 2 1/2 cups of the cake mix mixture, pureed pears and eggs; beat at low speed til moistened. Beat 2 minutes at medium speed. Spread batter evenly in pan. Drop filling by spoonfuls over batter. Stir nuts and water into remaining batter. Sprinkle over filling.

Bake at 350 for 45 to 50 minutes or til top springs back when touched lightly in center. Cool 10 minutes. Remove sides of pan. Cool 1 1/2 hours til completely cooled.

In small saucepan, combine sauce ingredients. Cook over medium heat for 4 minutes til well blended, stirring occasionally.

To serve: Spoon 2 tablespoons warm sauce onto each serving plate; top with wedge of torte. If desired, serve with vanilla ice cream and garnish with chocolate curls.

Cakes, Desserts

Macadamia Nut Chocolate Chip Cookies

Bon Appetit

Servings: 40

Preparation Time: 1 hour



- 3/4 cup butter, room temperature**
- 3/4 cup golden brown sugar, packed**
- 1 large egg**
- 1 teaspoon vanilla extract**
- 2 1/2 cups all-purpose flour**
- 1 teaspoon baking soda**
- 1 teaspoon salt**
- 2 cups semisweet chocolate chips**
- 1 cup macadamia nuts, chopped**
- 1/3 cup pecans, chopped**
- 2/3 cup powdered sugar**

Beat butter, brown sugar, and powdered sugar until fluffy. Beat in egg & vanilla.

Sift flour, baking soda and salt into medium bowl. Add to butter mixture and beat til blended. Stir in chocolate chips, nuts and pecans. Place 2 sheets of plastic wrap on work surface.

Spoon dough in 12 inch strip on each sheet, dividing equally. Wrap in plastic and form into log. Refrigerate 1 hour.

Preheat oven to 325. Using sharp knife cut dough into 1/2 inch slices. Arrange slices on cookie sheet.

Bake until golden about 14 minutes. Cool on rack.

Cookies, Desserts

Macadamia Nut Pumpkin Cookies

Barbara Lyons

Servings: 48



Betsy Ryan thinks that these are better than sex.

2 Cups Flour

2 Teaspoons Ground Cinnamon

1 Teaspoon Ground Cardamom

1 Teaspoon Baking Soda

2 Sticks Butter, Softened

1/2 Cup Granulated Sugar

1 Cup Pumpkin

1 Large Egg

2 Teaspoons Vanilla Extract

12 Ounces White Chocolate, Morsels

2/3 Cup Chopped Macadamia Nuts, Toasted

1/2 Cup Brown Sugar, Packed

Combine flour, cinnamon, cardamom and baking soda in small bowl.

Beat butter and sugars in large bowl until creamy. Beat in pumpkin, egg & vanilla until well mixed. Gradually beat in flour mixture.

Stir in morsels and macadamia nuts.

Drop by rounded tablespoon onto greased baking sheets; flatten slightly with back of spoon dipped into granulated sugar.

Bake in 350 degree oven for 11 to 14 minutes or until centers are set.

Cool 2 minutes; remove to wire racks to cool completely.

Drizzle melted white chocolate across cooled cookies for nice effect.

Cookies

Macaroni Cheese With Blue Cheese and Chives

Bon Appetit

Servings: 8



This recipe is a real crowd pleaser. Just don't tell anyone that there's blue cheese in it before they try it. I guarantee they will return for seconds!

1 Pound spiral tube-shaped pasta

2 Tablespoons Butter

1/4 Cup Flour

2 Cups Milk

1 Cup Whipping Cream

3 Cups Grated Cheddar Cheese

1 1/2 Cups Blue Cheese, crumbled

1 Tablespoon Fresh Chives

Preheat oven to 350°F. Butter 13x9x2-inch glass baking dish. Cook pasta in large pot of boiling salted water until tender but still firm to bite, stirring occasionally, about 8 minutes. Drain.

Meanwhile, melt butter in heavy large saucepan over medium-low heat. Add flour. Cook 1 minute, stirring constantly (do not allow to brown).

Gradually whisk in milk and cream. Simmer until mixture thickens slightly, whisking occasionally, about 3 minutes. Reduce heat to low. Add grated cheddar cheese and 1 cup crumbled blue cheese. Whisk until cheese melts, about 2 minutes. Season sauce to taste with salt and pepper.

Add cooked pasta to sauce; stir to coat. Transfer mixture to prepared baking dish. Sprinkle with remaining 1/2 cup blue cheese. Bake until sauce begins to bubble, about 25 minutes. Sprinkle with chives and serve.

Pasta

Mango Banana Cake

Bon Appetit

Servings: 8

Preparation Time: 1 hour



Use the Cream Cheese for Banana Cake & Mango Curd Recipes.

2 cups all-purpose flour
2 tablespoons cornstarch
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1/4 teaspoon ground nutmeg
1 stick butter, room temperature
1 large egg yolk
1 cup sugar
2 large eggs
1/3 cup sour cream
1 teaspoon vanilla extract
1 cup mashed bananas, ripe
1 mango -- peel, pit and sliced

Preheat oven to 350F. Lightly butter three 8-inch cake pans. Dust pans with flour; tap out excess.

Whisk first 6 ingredients in medium bowl to blend. Using electric mixer, beat butter and egg yolk in large bowl until well blended. Gradually beat in sugar. Beat in eggs 1 at a time. Mix in sour cream and vanilla. Beat in dry ingredients alternately with mashed bananas in 3 additions each. Divide batter among prepared pans.

Bake cakes until tester comes out clean, about 20 minutes. Cool cakes in pans on racks 10 minutes. Turn cakes out onto racks and cool.

Place 1 cake layer on platter. Spread 3/4 cup Cream Cheese Frosting over top. Spread half of Mango Curd over frosting. Top with second cake layer. Spread 3/4 cup Cream Cheese Frosting over. Spread remaining half of Mango Curd over frosting. Top with third cake layer.

Spoon 3/4 cup frosting into pastry bag. Spread remaining frosting around sides and over top of cake. Pipe frosting around top edge of cake. Arrange mango slices around top edge of cake. Garnish cake with mint. Cover and chill.

Let stand 2 hours at room temperature before serving.

Serving Ideas: Serve with Cream Cheese Frosting and Mango Curd
Cakes, Desserts

Mango Curd for Banana Cake

Bon Appetit

Servings: 1

Use this recipe with Mango Banana Cake & Mango Curd recipes.

1 15 Oz mango, peeled

1/2 cup sugar

3 tablespoons fresh lemon juice

1 pinch salt

4 large egg yolks

1/4 cup unsalted butter, cut up

Puree first 4 ingredients in processor, scraping down sides of work bowl occasionally. Add yolks; puree 15 seconds longer. Strain through sieve set over large metal bowl, pressing on solids with back of spatula to release as much puree as possible. Discard solids in sieve.

Set metal bowl over saucepan of simmering water (do not allow bottom of bowl to touch water); whisk puree until thickened and thermometer registers 170, about 10 minutes. Remove from over water. Whisk in butter 1 piece at a time.

Cover and refrigerate overnight.

Cakes, Desserts

Manhattan Red Clam Chowder

Bon Appetit

Servings: 12

With a spicy red briny clam broth and colorful, tasty chunks of green peppers, carrots, tomatoes, celery, onions, potatoes, and clams, this Manhattan clam chowder makes a strong impression.

It is tempting to add tomatoes early on in this recipe, but don't do it. They'll cause the potatoes to form a "skin," that prevents them from releasing their starch. This recipe calls for whole peeled tomatoes cut into 1/2-inch dice; if you can find good quality diced canned tomatoes, feel free to substitute them. Toasted common crackers, Pilot crackers or garlic bread are fine with this chowder.

8 Pounds Clams, small

4 Ounces Slab Bacon, diced

2 Tablespoons Olive Oil

3 cloves garlic, finely chopped (1 tablespoon)

1 large onion (10 ounces), cut into 1/2-inch dice

2 stalks celery (4 ounces), cut into 1/2-inch dice

1 medium bell pepper (6 ounces), cut into 1/2-inch dice

2 medium carrots (4 ounces) cut into 1/2-inch dice

2 dried bay leaves

2 teaspoons oregano

1/2 teaspoon crushed red pepper flakes

1 1/2 Pounds Yukon Gold, Maine, PEI, or other all-purpose potatoes, peeled and cut into 1/2-inch dice

1 cup bottled clam juice, or water

1 can whole peeled tomatoes in juice (28 ounces) cut into 1/2-inch dice

1/4 chopped fresh Italian parsley

Freshly ground black pepper

Kosher or sea salt if needed

Scrub the clams and rinse clean. Steam them open. Strain the broth; you should have 4 cups of broth (and 1 pound of clams).

Cover the clams with plastic wrap and keep refrigerated. After they have cooled a bit, dice them into 1/2-inch pieces. Cover again and keep refrigerated until ready to use.

Heat a 4- to 6-quart heavy pot over low heat and add the bacon. Once it has rendered a few tablespoons of fat, increase the heat to medium and cook until the bacon is a crisp golden brown. Pour off all but 1 tablespoon of the fat, leaving the bacon in the pot.

Add the olive oil and garlic and cook for 30 seconds, then add the onion, celery, bell pepper, carrots, bay leaves, oregano, and crushed red pepper. Sauté, stirring occasionally with a wooden spoon, for 10 to 12 minutes, until the vegetables are softened but not browned.

Add the potatoes, the reserved clam broth, and the additional 1 cup broth. The broth should just barely cover the potatoes; if it doesn't, add enough water to cover. Turn up the heat, bring to a boil, cover, and cook the potatoes vigorously for about 10 minutes, until they are soft on the outside but still firm in the center. If the broth hasn't thickened lightly, smash a few potatoes against the side of the pot and cook a minute or two longer to release their starch.

Add the tomatoes and simmer for another 5 minutes. Remove the pot from the heat, stir in the diced clams and chopped parsley, and season to taste with black pepper. If you are not serving the chowder within the hour, let it cool a bit, then refrigerate; cover the chowder after it has chilled completely. Otherwise let it sit at room temperature for up to an hour, allowing the flavors to meld.

When ready to serve, reheat the chowder over low heat; don't let it boil. Ladle into cups or bowls, making sure the clams, vegetables, and bacon are evenly divided.

Soups & Stews

Manhattan-style Clam Chowder for the Crock Pot

Diana Rattree

Servings: 4

If a thicker soup is desired, add flour butter mixture during the last 30 minutes.

5 Slices Bacon, diced

1 cup chopped onion

2 carrots, thinly sliced

3 ribs celery with leaves, thinly sliced

1 tablespoon fresh parsley, or 1 teaspoon dried

1 large can tomatoes (28 ounces) broken up, undrained

1 1/2 tsp. salt

Black pepper

1 bay leaf

1 tsp. dried thyme

3 medium potatoes, diced

3 Cans minced clams with juice, 6 to 7 oz each

1 bottle clam juice (8oz)

Optional

1 tablespoon Flour Blended With 1 Tablespoon Melted Butter

Fry diced bacon until crispy; drain and transfer to 3 1/2-quart or larger slow cooker/Crock Pot. Add remaining ingredients to the slow cooker/Crock Pot; Stir to blend. Cover and cook on low for 8 to 10 hours.

Crock Pot, Soups & Stews

Marge's Asparagus Canapes

Marge Sullivan



These come from the kitchen of Marge Sullivan.

1 Loaf White Bread, crusts removed

1 Jar Blue Cheese, roka

1 Jar Asparagus Spears, Canned, Del Monte, "Mary Washington"

Melted Butter

Roll each slice of bread with a rolling pin until thin.

Spread bread with Roka blue cheese.

Place asparagus on bread and roll it up.

Brush with melted butter.

Bake 350 degrees for a length of time until brown.

Serving Ideas: May be frozen.

After rolling, canape may be cut in half.

Appetizers

Mary Ann Cake with Lemon Curd and Blueberries

Williams Sonoma

Servings: 12

Made from lemon juice, sugar, butter and egg yolks, lemon curd is a rich, creamy mixture that is traditionally served with scones and is also used to fill pastries. Here, it becomes a delicious base for fresh blueberries atop our Mary Ann cake. You can use prepared lemon curd or make it from scratch.

Mary Ann Cake pan is sold exclusively at Williams Sonoma. It costs \$28.00. Worth every penny.

2 cups all-purpose flour

2 teaspoons baking powder

1 teaspoon salt

16 tablespoons unsalted butter, room temperature

1 1/2 cups granulated sugar

4 eggs

2 teaspoons vanilla extract

1 cup milk

2 cups lemon curd

1 1/2 cups blueberries

Confectioners sugar for dusting (optional)

Preheat an oven to 350°F. Grease and flour a Mary Ann cake pan.

Over a sheet of waxed paper, sift together the flour, baking powder and salt. Set aside.

In the bowl of an electric mixer fitted with the flat beater, beat the butter on medium speed until smooth and creamy, 1 to 2 minutes. Reduce the speed to low and gradually add the granulated sugar, beating until blended. Increase the speed to medium-high and continue beating until the mixture is light and fluffy, 3 to 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, stopping the mixer occasionally to scrape down the sides of the bowl. Beat in the vanilla.

Reduce the speed to low and add the flour mixture in three additions, alternating with the milk and beginning and ending with the flour, beating just until blended and no lumps of flour remain.

Pour the batter into the prepared pan and bake until a toothpick inserted into the center of the cake comes out clean, about 40 minutes. Transfer the pan to a wire rack and let cool for 15 minutes. Carefully turn the cake out onto the rack and let cool completely, at least 1 hour.

Just before serving, spoon the lemon curd into the well of the cake, spreading it to the edges. Arrange the blueberries on top of the curd. Dust the cake with confectioners sugar.

Serving Ideas: Made from lemon juice, sugar, butter and egg yolks, lemon curd is a rich, creamy mixture that is traditionally served with scones and is also used to fill pastries. Here, it becomes a delicious base for fresh blueberries atop our Mary Ann cake. You can use prepared lemon curd or make it from scratch.

Cakes, Desserts

Mary Ann Chocolate-Almond Cake

Williams-Sonoma Kitchen



Laced with semisweet chocolate chips, this luscious cake is topped with ganache, a rich, smooth mixture of melted chocolate and cream. A sprinkling of toasted almonds adds the finishing touch. The cake will keep at room temperature for up to 4 days; store under a covered cake dome.

For the Cake:

3/4 cup cocoa powder, plus more for dusting
2 1/4 cups all-purpose flour
1 1/2 teaspoons salt
1 3/4 teaspoons baking soda
2 1/4 cups sugar
2 cups boiling water
12 tablespoons unsalted butter (1 1/2 sticks) melted
3 eggs
2 1/2 teaspoons vanilla extract
1 cup semisweet chocolate chips

For the Ganache

3 ounces semisweet chocolate chips, finely chopped
1/3 cup heavy cream
3/4 cup sliced almonds, lightly toasted

Position a rack in the lower third of an oven and preheat to 350°F. Grease a Mary Ann cake pan and dust with cocoa powder.

To make the cake, over a sheet of waxed paper, sift together the flour, salt and baking soda. Set aside.

In a large bowl, whisk together the 3/4 cup cocoa, the sugar and boiling water. Set aside.

In a small bowl, whisk together the butter, eggs and vanilla. Pour into the cocoa mixture and whisk to combine. Whisk in the flour mixture in two additions. Pour the batter through a fine-mesh sieve into the prepared pan and stir in the chocolate chips.

Bake until the cake springs back when gently touched and a toothpick inserted into the center comes out clean, about 45 minutes. Transfer the pan to a wire rack and let cool for 15 minutes. Tap the pan gently on a work surface, invert the pan onto the rack and lift off the pan. Let cool completely, about 1 hour.

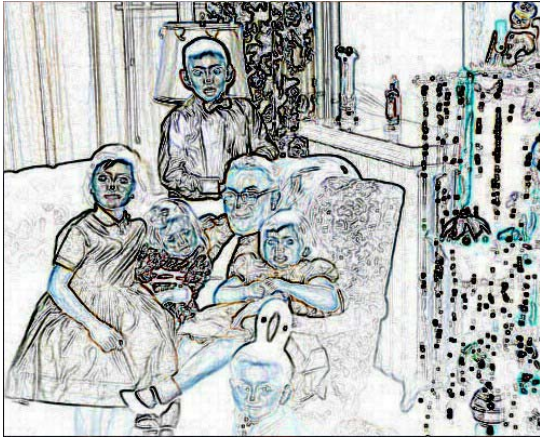
To make the ganache, put the chocolate in a small bowl. In a small saucepan over medium heat, warm the cream until bubbles form around the edges of the pan. Pour the cream over the chocolate. Let stand for 1 minute, then slowly whisk until smooth. Let cool for 10 minutes before using.

Pour the ganache into the well of the cake. Using an offset spatula, spread evenly. Sprinkle the almonds in a 1-inch-wide band around the outside edge of the ganache. Refrigerate the cake for at least 30 minutes to set the ganache. Serves 12 to 16.

Cakes, Desserts

Mary Ann Mixed Berry Shortcake

Williams-Sonoma Kitchen



Baked in our fluted Mary Ann cake pan, this dessert is a lovely way to showcase fresh berries. Do not refrigerate the berry-sugar mixture for more than 2 hours before using as the fruit could begin to break down.

2 cups all-purpose flour

2 teaspoons baking powder

1 teaspoon salt

16 tablespoons unsalted butter (2 sticks) at room temperature

1 3/4 cups granulated sugar

4 eggs

2 teaspoons vanilla extract

1 cup milk

3 cups mixed berries (Blueberries - Raspberries)

1 cup chilled heavy cream, beaten with 2 Tbs. granulated sugar

Confectioners sugar for dusting (optional)

Preheat an oven to 350°F. Grease and flour a Mary Ann cake pan.

Over a sheet of waxed paper, sift together the flour, baking powder and salt. Set aside.

In the bowl of an electric mixer fitted with the flat beater, beat the butter on medium speed until smooth and creamy, 1 to 2 minutes. Reduce the speed to low and gradually add 1 1/2 cups of the granulated sugar, beating until blended. Increase the speed to medium-high and continue beating until the mixture is light and fluffy, 3 to 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, stopping the mixer occasionally to scrape down the sides of the bowl. Beat in the vanilla.

Reduce the speed to low and add the flour mixture in three additions, alternating with the milk and beginning and ending with the flour, beating just until blended and no lumps of flour remain.

Pour the batter into the prepared pan and bake until a toothpick inserted into the center of the cake comes out clean, about 40 minutes. Transfer the pan to a wire rack and let cool for 15 minutes. Carefully turn the cake out onto the rack and let cool completely, at least 1 hour.

Meanwhile, in a nonreactive bowl, combine the berries and the remaining 1/4 cup granulated sugar and stir until well blended. Cover and refrigerate, stirring occasionally, until the berries are tender and have released their juices, 1 to 2 hours.

Just before serving, pour the berries into a fine-mesh sieve placed over a bowl, reserving the juices. Using a pastry brush, brush the well of the cake with the juices. Reserve 1/4 cup of the whipped cream. Spoon the remaining whipped cream into the well, spreading it to the edges. Arrange the berries on top of the whipped cream, then top with the reserved whipped cream. Dust the cake with confectioners sugar. Serves 12 to 16.

Cakes, Desserts

Mary Ann Strawberry Shortcake

Stephen Fisher



Baked in our fluted Mary Ann cake pan, this dessert is the best way to showcase fresh berries. Do not refrigerate the strawberries in the custard mixture for more than 2 hours before using as the fruit could begin to break down.

- 2 cups all-purpose flour**
- 2 teaspoons baking powder**
- 1 teaspoon salt**
- 16 tablespoons unsalted butter (2 sticks) at room temperature**
- 1 3/4 cups granulated sugar**
- 4 eggs**
- 2 teaspoons vanilla extract**
- 1 cup milk**
- 1 quart fresh strawberries, hulled**
- 2 cups chilled heavy cream, beaten with 2 Tbs. confectioner's sugar**
- Confectioners sugar for dusting (optional)**
- Custard**
- 3 large egg yolks, beaten**
- 1 cup milk**
- 1 heaping tablespoon flour**
- 1/2 teaspoon almond extract, or to taste**
- pinch salt**

Preheat an oven to 350°F. Grease and flour a Mary Ann cake pan (or spray with PAM). Over a sheet of waxed paper, sift together the flour, baking powder and salt. Set aside.

In the bowl of an electric mixer fitted with the flat beater, beat the butter on medium speed until smooth and creamy, 1 to 2 minutes. Reduce the speed to low and gradually add 1 1/2 cups of the granulated sugar, beating until blended. Increase the speed to medium-high and continue beating until the mixture is light and fluffy, 3 to 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, stopping the mixer occasionally to scrape down the sides of the bowl. Beat in the vanilla.

Reduce the speed to low and add the flour mixture in three additions, alternating with the milk and beginning and ending with the flour, beating just until blended and no lumps of flour remain.

Pour the batter into the prepared pan and bake until a toothpick inserted into the center of the cake comes out clean, about 40 minutes. Transfer the pan to a wire rack and let cool for 15 minutes. Carefully turn the cake out onto the rack and let cool completely, at least 1 hour.

CUSTARD: Beat egg yolks in top of double boiler, set over simmering water. Mix in the sugar, flour, milk, almond extract and salt. Stirring constantly, cook until mixture is very thick, at least 15 minutes or more. Be careful not to cook too fast or the mixture will turn to scrambled eggs. It should get just hot enough to see a whisp of steam rise from the mixture and it will coat the back of your spoon when done. Cool and spread into top of cake. Refrigerate.

Assembly: No more than two hours prior to serving, arrange whole strawberries in a single row along the edge of the custard. Slice the remaining strawberries and sprinkle over the center of the cake. Dust with confectioners sugar before serving. Add a generous dollop of fresh whipped cream on the cake.

Cakes, Desserts

Mary Mertz's Meatballs

Mary Mertzlufft

Servings: 6



The original recipe started with all fresh tomatoes and all fresh ingredients but has evolved for the modern world. Notice that no herbs (oregano/ parsley etc) or called for, ... it's considered a "peasant" recipe. Plain, good and hearty just like the folks that like it. - Tom Mertz

Sauce

4 Cans Tomato, Crushed or chunky

15 Ounces Can of Tomato Sauce

6 Ounces Tomato Paste

4 Tablespoons Brown Sugar

3 Cloves Fresh Garlic, crushed

Meatballs

7 Slices Stale Bread

flavored bread crumbs

3 Pounds Lean Hamburger

2 Large Egg

1 Tablespoon Salt

1 Cup Onion, minced

Black Pepper to taste

3 Cloves Garlic, crushed

Mix sauce ingredients in large stock type pot and simmer (bring to boil ... then low and slow).

For meatballs... soak stale bread in water for a few minutes til soaked through then squeeze out water add other ingredients. Mix well. Form into good-sized meatballs on lightly greased or oiled jellyroll / cookie sheet (with a lip for grease). You don't want them to stick to a dry sheet. Make them kind of big, because they'll shrink and you don't want to turn them into bullets.

Bake at 325 for about a half hour. Good idea to turn about half way through. They don't have to be absolutely done all the way through. They can finish cooking in the sauce. Optionally cook the sausage with the meatballs. The sausage can be put in the sauce when done. It's not going to fall apart and will flavor the sauce.

Cook sauce for "a long time". Add meatballs towards the end (about an hour before serving) to finish the meatballs and transfer some of the meatball flavor to the sauce. Don't stir too when meatballs in the sauce or they will disintegrate

Serve over your favorite pasta with grated cheese to taste and crust Italian bread followed by a traditional Italian salad. Life doesn't get better. This makes a gathering size quantity. Leftovers can be reheated for meatball sandwiches or frozen and thawed for another meal another day.

Serving Ideas: 1 1/2 lbs of sweet sausage cut up into chunks may be added to the sauce.

Italian, Pasta

Mashed Potatoes With Blue Cheese and Rosemary

Bon Appetit

Servings: 6



Bon Appetit

Blue cheese gives a nice zip to mashed potatoes. Again I recommend not telling people that there's blue cheese in the recipe until after they compliment just how great they are.

3 Pounds Russet Potatoes, peeled and cubed

2 Cups Crumbled Bleu Cheese (8 ounces)

1/2 Cup Milk

2 1/2 Teaspoons Fresh Rosemary, chopped

Cook potatoes in large pot of boiling salted water until very tender, about 15 minutes. Drain well. Return potatoes to pot, add cheese and milk and mash until smooth, add more milk by tablespoons if necessary. Stir in rosemary. Season to taste with salt and pepper.

Potatoes

Mashed Potatoes With Horseradish

Bon Appetit

Servings: 8



If you don't have a ricer or food mill, you can use a handheld masher, but the consistency of the potatoes won't be as smooth.

4 lb Large Yellow-fleshed Potatoes Such as Yukon Gold, peeled and quartered

1 3/4 cups half-and-half

3/4 stick Unsalted Butter (6 Tablespoons), cut 1/4-inch thick

1 1/2 teaspoons salt

1/2 teaspoon black pepper

1/4 cup drained bottled horseradish

Cover potatoes with salted cold water by 2 inches in a 5-quart heavy pot, then simmer, uncovered, until very tender, about 25 minutes.

While potatoes are simmering, bring half-and-half, butter, salt, and pepper just to a simmer, stirring until butter is melted. Keep hot, covered.

Drain potatoes in a colander, then immediately force through ricer into a large bowl. Stir in hot milk mixture, then horseradish.

Serving Ideas: Mashed potatoes can be made 1 day ahead and chilled, covered. Bring to room temperature, then reheat in a microwave or double boiler, stirring occasionally.

Potatoes

Meatloaf a La Searfoss

Linda Searfoss

Servings: 6



Linda Searfoss swears by this. Hope we don't swear at it!!!

- 1/2 Pound Italian Sausage, skinned**
- 2 Slices White Bread**
- 2 Tablespoons Ketchup**
- 1 Medium Onion, chopped**
- 1 Egg**
- 3/4 Teaspoon Salt**
- 1/4 Teaspoon Pepper**
- 1 Pound Ground Chuck**

Brown sausage in skillet, draining off excess grease.

While cooking sausage, cover bread with water in small bowl. Squeeze out excess water.

When sausage is cooked, remove from skillet; add 1/4 cup water and ketchup to skillet, scraping and stirring up browned bits. Reserve.

Mix together ground chuck, onion, bread, egg, salt and pepper, combining thoroughly.

Spread mixture on foil in rectangular shape. Sprinkle cooked sausage on top of meat mixture and press. Roll as you would for a jelly roll, lifting foil to start. Transfer to a loaf pan.

Bake at 350 degrees for 45 minutes. Combine 1/3 cup drippings from loaf pan to the reserved ketchup mixture and brush over neat loaf. Return to oven for 10 minutes. Remove from pan and let rest 15 minutes before slicing.

Meatloaf With 3 Cheeses

Stephen Fisher



Good enough to serve company. This is Stephen's favorite meatloaf.

- 2 Pounds Ground Beef**
- 1 Large Onion, finely chopped**
- 1 Clove Garlic, finely chopped**
- 10 Ounces Frozen Chopped Spinach, thawed and drained**
- 1/2 Cup Parmesan Cheese**
- 1 Teaspoon Parsley**
- 2 Large Eggs, beaten slightly**
- 1/2 Cup Seasoned Bread Crumbs**
- 2 Teaspoons Salt**
- Freshly Ground Black Pepper, to taste**
- 1 Cup Mozzarella Cheese, cubed**
- 1 Cup Muenster Cheese, cubed**

Generously butter a 12x4x2 baking dish and sprinkle with some extra breadcrumbs, shaking out excess.

Combine meat, onion, garlic, spinach, Parmesan, Parsley, eggs, breadcrumbs, salt & pepper in large bowl and blend well.

Preheat oven to 350 degrees. Divide mixture into 3 equal portions. Pat 1/3 of mixture onto bottom of pan (making sure mixture touches sides of pan); Sprinkle mozzarella cubes over top. Add another 1/3 mixture of meat and then cover with Muenster cheese. Top with remaining meat mixture.

Sprinkle with breadcrumbs and dot with pats of butter. Bake until cooked through, about 1 hour.

Beef, Main Dishes

Meatloaf with Beef and Sausage

Bon Appetit

Servings: 8



- 2 pounds lean ground beef, 85% lean**
- 1 pound mozzarella cheese, coarsely chopped**
- 1 pound sweet Italian turkey sausage link, casings removed, crumbled**
- 2 cups fresh basil, chopped**
- 1 cup bread crumbs**
- 1 medium onion, chopped**
- 1 cup sun-dried tomatoes, drained and chopped**
- 5 cloves garlic, minced**
- 1 1/2 tablespoons oregano, diced**
- 2 teaspoons salt**
- 1 teaspoon ground pepper**
- 1 cup tomato sauce, divided**
- 3 large eggs, beaten**
- 1/2 cup dry red wine**

Preheat oven to 375 degrees.

Combine first 11 ingredients in large bowl. Gently mix in 1/2 cup tomato sauce, eggs, and wine. Place meat mixture on large rimmed baking sheet and shape into 16x4-inch loaf. Brush with remaining tomato sauce.

Bake meat loaf until cooked through and thermometer inserted into center registers between 160 and 170 degrees, about 1 hour 15 minutes.

Beef, Main Dishes

Melon Delight

Times Union

Servings: 6

Preparation Time: 10 minutes



3 ounces lemon gelatin powder

1 cup boiling water

3/4 cup cold water

1/4 cup orange juice

1 cup melon balls

Dissolve gelatin in boiling water. Add cold water and orange juice. Chill 1 1/3 cups of mixture until thickened. Fold in melon balls. Pour into serving bowl and chill until set, but not firm. Set bowl with remaining gelatin in a larger bowl of ice and water. Stir until slightly thickened, then whip until fluffy and thick, and about double in volume. Pour over set gelatin. Chill until firm - about three hours.

Serving Ideas: Garnish with additional melon balls.

Salads

Milano Fall Pasta

Milano's Restaurant

Servings: 4

Preparation Time: 45 minutes

MARINADE

1/2 cup olive oil

1 cup apple cider

1/4 cup apple cider vinegar

1/2 cup scallion, chopped

1 teaspoon curry powder

4 boneless chicken breasts

SAUCE

2 ounces olive oil

1 1/2 cups scallion, chopped

1 medium butternut squash, steamed, peeled and sliced

2 cups apple, peeled and diced

2 cups tomato, diced

1 teaspoon curry powder

salt and pepper

1 cup chicken broth

1 1/2 cups apple cider

1 1/2 pounds whole wheat pasta

fresh sage, for garnish

Marinade: Combine all ingredients, place chicken in bowl, cover with marinade, and refrigerate overnight.

Sauce: grill chicken until done, about 10 minutes and keep warm. In large skillet heat olive oil and scallions. Cook 1 minute. Add squash, apples, tomatoes, curry powder and salt and pepper. Cook for a minute. Add broth and cider and bring to a boil.

In large pot cook pasta until al dente, drain.

Arrange pasta in 4 bowls. Pour equal amounts of sauce over each. Slice chicken and place on top. Garnish with fresh sage.

Main Dishes, Pasta

Millies Broccoli Casserole

Millie Noonan



Millie Noonan came up with this surprisingly tasty and easy recipe. Years later, she can't remember ever making it. Hmm... I wonder if was too much Schaefer's Beer?

1 box Broccoli Chopped Spears, Frozen, thawed

1 can cream of mushroom soup

1/2 can water

1 1/2 cups uncooked minute rice

1 small Cheez whiz

1/2 cup chopped onion

1/2 cup chopped celery

2/3 stick butter, cut in 1/2" pieces

1 can Durkee's Onion Rings

Mix all ingredients except butter in a lightly greased casserole.

Add butter on top.

Bake 350 degrees for 30 minutes. Add Onion rings and bake an additional 15 minutes.

Vegetables

Mocha Macaroon Torte

Pillsbury Bake off Winner

Servings: 12



18 Ounces Pillsbury Chocolate Chunk Cookies, refrigerated package

8 Ounces Cream Cheese, softened

1 Large Egg

1/2 Cup Coconut

1/4 Cup Sugar

2 Tablespoons Brewed Coffee

1 Teaspoon Vanilla

1/3 Cup Semisweet Chocolate Chips

Topping

1/4 Cup Sugar

1/4 Cup Chopped Pecan

6 Ounces Semisweet Chocolate Chips

Heat oven to 350 degrees. Cut cookie dough in half crosswise. Cut each section in half lengthwise. Press dough in bottom of ungreased 9 inch springform pan. Bake at 350 for 12 to 18 minutes or until light golden brown. Remove partially baked crust from oven. Cool 10 minutes.

While crust is cooling, beat cream cheese in medium bowl until light and fluffy. Add egg; beat until smooth. Add coconut, 1/4 cup sugar, coffee and vanilla; blend well. Stir in 1/3 cup chocolate chips. Spoon and carefully spread mixture over crust. Sprinkle with all topping ingredients, using the pecans first, then the sugar and finishing with the chocolate chips.

Return to oven; bake an additional 30 to 45 minutes or until filling is set and edges are golden brown. Cool 10 minutes. Run knife around sides of pan to loosen; carefully remove sides of pan. Cool 1 hour. Refrigerate 1 to 2 hours or until chilled.

Serving Ideas: If desired, serve with French vanilla ice cream, or frozen yogurt and chocolate-covered coffee beans. Store in refrigerator.

Desserts, Pies & Pastry

Molten Chocolate Cakes

Stephen Fisher

Servings: 12



These are better than the ones at Mangia's!

1 1/4 cups butter, (2 1/2 sticks)

3/4 cup semisweet chocolate chips

4 medium eggs

1/2 cup sugar

3/4 cup flour

12 caramel candies

1/4 cup evaporated milk, divided

Preheat oven to 325 degrees. Grease 12 muffin cups.

Combine butter and chocolate chips in a double boiler. Cook, stirring continually, until chocolate is melted. Let stand to cool slightly.

Combine eggs and sugar in a large bowl. Beat with an electric mixer set at medium speed until thickened, about 5 minutes. Add flour gradually, beating at low speed. Add chocolate mixture and beat until thick and glossy, about 3 minutes.

Fill the prepared muffin cups two-thirds full. Bake the cakes for 5 minutes.

Meanwhile, combine caramels and 2 tablespoons evaporated milk in a double boiler. Cook, stirring continually, until caramels are melted. Spoon 2 teaspoons of caramel mixture into each muffin cup. Bake for an additional 8 minutes longer. Invert cakes onto individual serving plates.

Stir remaining evaporated milk into remaining caramel mixture. Serve with warm cakes.

Serving Ideas: If you make ahead, reheat in microwave until warm. Serve with ice cream.

Cakes, Desserts

Molten Mocha Cakes

Pillsbury Bakeoff Winner

Servings: 12

Preparation Time: 20 minutes



1 cup semisweet chocolate chips

1/2 cup butter

3 eggs

3 egg yolks

1 pkg. Pillsbury® Thick 'n Fudgy Double Chocolate Deluxe Brownie Mix (15.8-oz.)

2 tablespoons Coffee-flavored Liqueur* or Strong Coffee

12 Fresh Strawberries or 1 Pint (2 Cups) Fresh Raspberries

12 fresh mint sprigs

1 quart vanilla ice cream (4 cups)

Heat oven to 400°F. Grease 12 (2 3/4 x 1 1/4-inch) nonstick muffin cups. In medium microwave-safe bowl, combine chocolate chips and butter. Microwave on HIGH for 45 to 60 seconds or until melted, stirring every 15 seconds until smooth. Cool 5 minutes.

In large bowl, combine eggs and egg yolks; beat at high speed for 4 to 6 minutes or until foamy and doubled in size. Reserve chocolate syrup packet from brownie mix. Gradually add brownie mix to egg mixture, beating until well blended. Fold in melted chocolate chip mixture and liqueur. Divide batter evenly into greased muffin cups. (Cups will be full.)

Bake at 400°F for 10 to 14 minutes or until edges are set. **DO NOT OVERBAKE.** Centers will be soft. Cool 2 minutes.

While cakes are cooling, drizzle chocolate syrup from packet onto each individual serving plate. Run knife around edge of each cake to loosen. Invert warm cake over chocolate on each plate. Garnish each serving with strawberry and mint sprig. Serve with ice cream.

Serving Ideas: Serve with Ice Cream.

Cakes, Desserts

N

N-m \$250.00 Cookie Recipe

Stephen Fisher

Servings: 4

2 cups butter

2 cups brown sugar

2 teaspoons vanilla

5 cups blended oatmeal*

1 teaspoon salt

2 teaspoons baking soda

1 grated Hershey bar (candy) (8 oz.)

3 cups chopped nuts

4 cups flour

2 cups sugar

4 eggs

2 teaspoons baking powder

24 ounces chocolate chips (Hershey's Semi-Sweet)

*Blended oatmeal: Measure and blend in a blender to a fine powder.

Cream butter and both sugars. Add eggs and vanilla. Mix together with flour, oatmeal, salt, baking powder and soda. Add chips, candy and nuts.

Refrigerate for 1/2 hour. Roll into balls and place 2 inches apart on cookie sheet.

Bake for 6 minutes at 375 degrees. Makes 112 cookies.

The recipe can be halved. (Half recipe is all that will fit a regular mixing bowl.)

Cookies

New Potato & Green Bean Salad

Stephen Fisher

Servings: 6



- 1/4 cup balsamic vinegar**
- 2 tablespoons dijon mustard**
- 2 tablespoons fresh lemon juice**
- 1 clove garlic, minced**
- 1 dash worcestershire sauce**
- 1/2 cup extra virgin olive oil**
- 1 1/2 pounds small red-skinned potatoes**
- 3/4 pound green beans, stems trimmed**
- 1 small red onion, chopped**
- 1/4 cup fresh basil, chopped**

Dressing: Whisk first 5 ingredients in medium bowl. Gradually whisk in oil. Season with salt and pepper.

Salad: Steam potatoes til tender. Cool; cut into quarters. Cook green beans in large pot of boiling water, til crisp, about 5 minutes. Drain. Cut beans in half. Combine beans, potatoes, onion and basil in large bowl. Add dressing, toss to coat.

Season with salt and pepper.

Salads

Nora Hoffman's Vegetable Soup

Nora Hoffman

Servings: 12



Soup Meat & Bones

1 Large Onion, Chopped

1 1/2 Quarts Water

Salt And Pepper

1/2 Cup Long-Cooking Barley

2 Medium Carrot, Chopped

2 Stalks Celery, Chopped

1 Quart Tomatoes

In large stockpot, combine onion, water, soup meat, salt & pepper. Simmer 30 minutes.

Add barley, and simmer covered 1 hour.

Add carrots & celery and cook 30 minutes longer.

Add tomatoes and their juice and cook an additional 30 minutes.

Remove meat from bones, and check seasonings to taste.

Soups & Stews

Nut Crumb Cake

Linda Neidl

Linda used to make this. Remember, at the chalet?

1/2 Cup Butter

1 Cup Sugar

2 Large Eggs

2 Cups Flour

1 Teaspoon Baking Powder

1 Cup Sour Cream

1 Teaspoon Vanilla

1 Teaspoon Baking Soda

Topping

1/2 Cup Brown Sugar

2 Tablespoons Flour

1 Cup Chopped Nuts

1 Teaspoon Cinnamon

Cream butter, sugar & eggs.

Sift together the flour, baking powder and baking soda. Add to cream mixture. Stir in sour cream and vanilla.

Make Topping: Mix together topping ingredients.

Assembly: Spread 1/2 batter in tube pan (greased). Put in 1/2 topping, then remaining batter. Top with remaining topping.

Bake 350 degrees for 45 minutes.

Cool 1/2 hour.

Breads, Breakfast



Oatmeal Peanut Butter Cookies

Gourmet Magazine

Servings: 60



1 1/2 cups oats, rolled (raw)

2 cups all-purpose flour

1 teaspoon baking powder

1 teaspoon baking soda

1 teaspoon salt

2 sticks butter

1 cup sugar

1 cup light brown sugar

1 tablespoon vanilla

3/4 cup peanut butter

2 large egg

12 ounces semisweet chocolate chips

8 ounces semisweet chocolate, grated

In food processor, pulse 1 cup oats til ground fine. In large bowl stir together ground oats, 1/2 cup oats, flour, baking powder & soda, and salt.

In another bowl, beat together butter and sugars til light and fluffy and beat in vanilla and peanut butter. Add eggs, one at a time, and gradually beat in flour mixture. Add Chocolate Chips and grated chocolate, beating til just combined.

Chill dough at least two hours (or up to 1 week). Form rounded tablespoons of dough into balls and arrange about 2 inches apart on sheet. Flatten balls, slightly.

Bake in 325 oven for 15 minutes or until golden brown. Cool 5 minutes and then transfer to rack to cool completely.

Cookies

Old Fashion Potato Salad

Joan Fisher

Ceaser salad dressing can be substituted for the marinade with wonderful results.

3 Pounds Potato, unpeeled

1 1/2 Teaspoons Salt

Marinade:

1 1/2 Teaspoons Salt

1 Teaspoon Dry Mustard

1/2 Teaspoon Pepper

Dash Cayenne Pepper

1/4 Cup Cider Vinegar

1/2 Cup Vegetable Oil

1/2 Cup Green Onion, chopped

Boiled Dressing:

1 Tablespoon Flour

2 Tablespoons Sugar

1 Teaspoon Salt

1 1/4 Cups Milk

3 Egg Yolks, beaten

1/4 Cup Cider Vinegar

1 Tablespoon Mustard

2 Tablespoons Butter

1 Cup Chopped Celery

3 Large Hard-boiled Eggs, peeled and chopped

Cook potatoes covered in boiling water about 30 minutes until tender, but not mushy. Drain & cool for 20 minutes.

Make marinade by combining next seven ingredients. Peel potatoes, then slice into 1/4 inch thick slices. Place in bowl and pour marinade over warm potatoes. Toss gently to coat all and refrigerate 2 hours, tossing occasionally. Potatoes will absorb marinade.

In small saucepan stir flour with sugar and salt. With wire whisk gradually stir in milk. Cook until boil and boil 1 minute. Gradually stir hot flour mixture into egg yolks. Add vinegar and mustard. Cook until boil then remove from heat and add butter. Cool and refrigerate. Toss with potatoes, celery and hard cooked eggs.

Appetizers, Potatoes

Onions Au Gratin

Stephen Fisher

Servings: 4



A Thanksgiving tradition.

1 Pound White Onion, whole

2 Tablespoons Butter

2 Tablespoons Flour

1/2 Cup Cream

Salt and Pepper, to taste

1/4 Cup Fresh Parsley, chopped

1 Cup Bread Crumbs, buttered

1/4 Cup Parmesan Cheese

Peel onions & boil in lightly salted water until just tender. Drain and reserve 1/2 cup cooking liquid.

Melt butter in saucepan, add flour and stir with wire whisk until well blended. Meanwhile bring cream to a boil and add all at once to flour mixture. Stir vigorously until well blended and then add the reserved cooking liquid, salt & pepper and parsley.

Add the onions to sauce and turn mixture into a greased casserole. Sprinkle with breadcrumbs and/or cheese.

Bake uncovered at 375 degrees until heated through and brown on top.

Vegetables

Orange Marinated Pork Tenderloin

Stephen Fisher

Servings: 6

Preparation Time: 10 minutes



1 cup orange juice

1/3 cup soy sauce

1/4 cup olive oil

2 teaspoons rosemary, crumbled

3 cloves garlic, pressed

2 pork tenderloins

Combine first five ingredients in baking dish. Add pork and marinate in refrigerator at least 1 hour or overnight.

Preheat oven to 400. Drain pork, reserving marinade. Season pork with pepper and roast til cooked, about 25 minutes.

Meanwhile bring reserved marinade to boil in small saucepan. Slice pork & serve, passing sauce separately.

Main Dishes, Pork & Ham

Orange Mold

Joan Fisher



1 Large Cool Whip®

1 Large Orange Jello

16 Ounces Sour Cream

1 Large Can Mandarin Orange, cut in small cubes

20 Ounces Crushed Pineapple, drained

Mix jello with fruit. Blend in sour cream and cool whip.

Refrigerate.

Salads

Orange Sherbet Salad

Linda Neidl



6 Ounces Orange Gelatin Powder

1 Cup Boiling Water

1 Cup Orange Juice

1 Pint Lemon, Orange or Pineapple Sherbert

11 Ounces Mandarin Orange, drained

Dissolve gelatin in boiling water and then add orange juice and sherbert, blend until sherbert is melted and mixture is smooth.

Chill until thickened but not set, about 45 minutes.

Fold in oranges and pour into 1 quart mold.

Chill until firm, at least 1 1/2 hours.

Salads

Oyster Stew

Nora Hoffman



3 Tablespoons Butter

1/4 Teaspoon Worcestershire Sauce

1/4 Teaspoon Celery Salt

8 Large Oyster, drained, juices reserved

1 1/2 Cups Half and Half

Salt and White Pepper

Paprika

Oyster Crackers

Melt butter in saucepan to bubbling. Add worcestershire sauce, celery salt and then the oysters. Cook, swirling pan for 2 minutes or until the oysters' edges begin to curl. Add the oyster juices and the cream. Bring to a simmer.

Season with salt and pepper, pour into bowls, float a spoonful of butter on top, sprinkle with a dash of paprika and serve with crackers.

Soups & Stews

P

Pasta Regina

Jean Garry



Gretel used to love this.

2 Cups Cottage Cheese

6 Ounces Cream Cheese, softened

1/2 Cup Finely Chopped Onions

2 Tablespoons Butter

6 Ounces Chopped Mushrooms

1/3 Cup Dry White Wine

1/2 Teaspoon Thyme, crushed

1/4 Teaspoon Salt

Pepper, to taste

6 Ounces Evaporated Milk

10 Ounces Frozen Chopped Spinach, cooked and drained

Beat the cottage and cream cheeses with mixer until smooth.

Cook onions in butter until tender, add mushrooms, wine, thyme, salt & pepper. Cook until mushrooms are tender.

Stir in cheese mixture, milk & spinach. Heat thoroughly, but don't let it boil.

Toss with pasta (spaghetti, linguini or fettucini).

Serving Ideas: Serve with Parmesan cheese.

Pasta

Pasta Salad With Artichokes & Sun-dried Tomatoes

Bon Appetit

Servings: 8



Can be made 1 day ahead. Serve cold or at room temperature.

20 Ounces Tortellini, Cheese-filled, 3 cheese, fresh

1/2 Cup Mayonnaise

1/4 Cup Red Wine Vinegar

1 1/2 Teaspoons Dijon Mustard

1/2 Cup Olive Oil

1 Teaspoon Sugar

1/2 Teaspoon Salt

1/2 Teaspoon Freshly Ground Black Pepper

1/4 Teaspoon Dried Oregano

1/4 Teaspoon Dried Thyme

1/4 Teaspoon Dried Basil

1 Clove Garlic, pressed

13 3/4 Ounce Can Artichoke Hearts in Water, drained and chopped

3/4 Cup Chopped Green Onions

1/2 Cup Sun-dried Tomatoes, Oil-packed, drained and chopped

1/2 Cup Black Olives, coarsely chopped

1/2 Cup Parmesan Cheese, grated

2 Cups Celery, chopped fine

Cook pasta in large pot of boiling salted water until just tender, but still firm. Drain; rinse with cold water to cool, and drain.

Whisk mayonnaise and next 10 ingredients in small bowl until well mixed. Season with salt and pepper. Transfer 3/4 cup dressing to large bowl. Mix in celery, artichokes, green onions, sun-dried tomatoes, and olives.

Add pasta to vegetable mixture, then Parmesan cheese; toss to blend. Mix in more dressing 1/4 cupfuls, if desired. Season salad with salt and pepper.

Pasta, Salads

Pasta Shells Stuffed With Cheeses

Stephen Fisher

Servings: 8

Preparation Time: 45 minutes



15 ounces Ricotta cheese -- part skim milk
1 cup Monterey jack cheese, shredded
2 cups mozzarella cheese, part skim milk, shredded
1/2 cup grated Parmesan cheese
2 eggs, beaten
10 ounces frozen spinach
1 dash salt
1 dash black pepper
1/2 pound pasta shells, jumbo
30 ounces Marinara sauce
1 dash ground nutmeg, optional

Thaw the spinach, chop, and drain very well.

Combine the ricotta, jack, Parmesan cheese and 1 cup of the mozzarella cheese. Add the beaten eggs, spinach, salt and pepper. Add the dash of nutmeg if using. Set aside.

Cook pasta according to the package and drain well.

Fill the drained and cooled pasta shells with the cheese mixture. Place enough sauce in a pan to just cover bottom. Use a pan large enough to hold the filled shells in one layer. Pour remaining sauce evenly over shells; sprinkle the remaining 1/2 cup mozzarella cheese over top of shells.

Bake in preheated 350-degree oven for about 30 minutes.

Cheese, Main Dishes, Pasta

Pasta Twists with Tomatoes, Basil & Brie Cheese

Silver Palate

Servings: 6



4 Large Tomatoes, Cubed

1 Pound Brie, Torn, Rind Removed

1 Cup Fresh Basil Leaves, Cut In 1/4" Strips

3 Cloves Garlic Cloves, Peeled And Minced

1 Cup Olive Oil

1 Tablespoon Olive Oil

2 1/2 Teaspoons Salt

1/2 Teaspoon Pepper

Parmesan Cheese, Grated

1 Pound Pasta Twists

Combine tomatoes, Brie, basil, garlic, 1 cup olive oil, 1/2 teaspoon salt and the pepper in large serving bowl. Prepare at least 2 hours before serving and set aside, covered at room temperature.

Bring 6 quarts of water to boil in large pot. Add 1 tablespoon olive oil and remaining salt. Add the pasta and boil until tender, but still firm.

Drain pasta and immediately toss with the tomato sauce. Serve at once, passing the peppermill, and grated Parmesan cheese, if you like.

Pasta

Pasta with Chicken, Spinach & Sun-dried Tomatoes

Bon Appetit

Servings: 4



- 4 tablespoons olive oil**
- 1 tablespoon worcestershire sauce**
- 1 tablespoon balsamic vinegar**
- 1/4 teaspoon dried crush red pepper**
- 1 teaspoon rosemary**
- 2 tablespoons garlic, chopped**
- 6 boned and skinned chicken breast halves**
- 1 small shallot, 1 inch thick**
- 1 cup sun-dried tomatoes, sliced and drained**
- 2 cups fresh spinach**
- 1 pound small pasta shells**
- 1 cup chicken broth**
- 1/2 cup parmesan cheese, grated**

Combine 1 tablespoon oil, worcestershire sauce, vinegar, crushed red pepper, rosemary and 1 teaspoon garlic in large bowl. Add chicken; turn to coat. Cover, chill at least 1 hour and up to 5 hours.

Heat 1 tablespoon oil in large skillet. Remove chicken from marinade and saute chicken until cooked through, about 3 minutes per side. Cut into 1/2 inch thick slices. Set aside.

Heat remaining 2 tablespoons oil in skillet and add shallot and remaining 1 1/2 tablespoons garlic and saute until golden, about 3 minutes. Stir in sun-dried tomatoes and saute until shallots are tender, about 2 minutes. Add spinach and stir until wilted, about 3 minutes.

Meanwhile cook pasta until tender, drain and return to pot. Add spinach mixture and chicken to pasta; toss to coat. Add stock. Stir over medium heat until stock is slightly absorbed, about 5 minutes. Stir in 1/4 cup Parmesan. Season with salt and pepper. Sprinkle with remaining Parmesan cheese.

Main Dishes, Pasta, Poultry

Pasta with Garlic, Broccoli...tomatoes

Anita Virgilio

Servings: 4

Preparation Time: 20 minutes



- 5 Cups broccoli flowerets, cooked**
- 1 Pound fusilli, cooked**
- 1/2 Cup sun-dried tomatoes, oil-packed, oil reserved**
- 1/4 Cup olive oil**
- 1/3 Cup garlic, chopped**
- 2 Large tomatoes, chopped**
- 1/2 Teaspoon red pepper**
- 1 Cup parmesan cheese**
- 1/3 Cup basil, chopped**
- 1 Tablespoon basil, additional**

Heat oils in skillet.

Add garlic and saute 2 minutes.

Add both types of tomatoes, red pepper and broccoli and saute til heated through, about 2 minutes . Add pasta, 1 cup parmesan cheese and basil. Toss.

Season with salt and pepper.

Transfer to serving dish and sprinkle with cheese.

Main Dishes, Pasta

Pasta, Uncooked Tomato & Olives

Bon Appetit

Servings: 2



- 3 medium tomato, seeded and chopped**
- 1 medium yellow bell pepper, chopped fine**
- 2 cloves garlic, minced**
- 1 cup mozzarella cheese, grated**
- 1/2 cup black olives, pitted & halved**
- 3 tablespoons olive oil**
- 1 tablespoon balsamic vinegar**
- 1/2 pound pasta, spirals**
- 3/4 cup basil, fresh and/or parsley, chopped**

In large bowl combine tomatoes, bell pepper, garlic, mozzarella, olives, oil, vinegar, and salt and pepper to taste. Let stand 30 minutes.

Cook pasta until al dente.

Drain pasta well and transfer to bowl containing sauce. Add herbs and toss well.

Pasta

Peach Cheesecake With Gingersnap Crust

Bon Appetit

Servings: 12

Crust

25 Or More Gingersnap Cookies (about 6 - 8 Ounces), coarsely broken

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

Filling

4 small peaches (about 1 1/4 pounds), peeled, pitted, sliced 1/4" thick

2 tablespoons plus 1 1/4 cups sugar

1/2 teaspoon fresh lemon juice

4 packages cream cheese (8 ounce) room temperature

4 large eggs

1/2 cup sour cream

1 1/2 teaspoons vanilla extract

Glaze

1/2 cup peach preserves

1 1/2 teaspoons fresh lemon juice

1/2 large peach, peeled, pitted, thinly sliced

For crust:

Preheat oven to 350°F. Grind gingersnaps in processor to coarse crumbs. Add butter and blend until evenly moistened.

Press crumbs over bottom and 1 inch up sides of 9-inch-diameter springform pan with 2 3/4-inch-high sides. Bake crust until beginning to brown, about 8 minutes. Cool on rack. Reduce oven temperature to 325°F

For filling:

Combine peaches, 2 tablespoons sugar, and lemon juice in heavy large saucepan. Cover and cook over medium-high heat until sugar dissolves and peaches are juicy, stirring occasionally, about 5 minutes. Uncover and cook until peaches are tender and juices thicken, about 5 minutes. Cool compote.

Using electric mixer, beat cream cheese in large bowl until fluffy. Gradually add 1 1/4 cups sugar and beat until smooth.

Beat in eggs 1 at a time. Mix in sour cream and vanilla. Spoon half of cheese mixture (about 3 cups) into crust. Spoon peach compote over by tablespoonfuls, spacing apart. Top with remaining cheese mixture.

Place large piece of foil on oven rack. Place pan with cheesecake on foil. Bake until puffed, set in center, and beginning to brown, about 1 hour. Place hot cheesecake on rack; cool 5 minutes. Run small sharp knife around pan sides to loosen. Place cheesecake, uncovered, on rack in refrigerator and chill overnight. (Can be made 2 days ahead. Cover; keep chilled.)

For glaze:

Combine preserves and lemon juice in heavy small saucepan. Stir over medium heat until glaze comes to simmer. Strain into small bowl. Release pan sides; place cheesecake on platter. Spread glaze over top of cheesecake to within 1/4 inch of edge. Chill cheesecake until glaze sets, at least 30 minutes and up to 8 hours. Arrange peach slices in center of cake and serve.

Serving Ideas: May need extra gingersnap cookies to fill bottom of pan. Also may need to adjust cooking time.

Cakes, Desserts

Peaches & Cream Pie

Marge Desormeau

Servings: 8

Preparation Time: 30 minutes



Make sure you use non-instant pudding mix.

Crust

3/4 cup flour

1 teaspoon baking soda

1 package vanilla pudding mix, non-instant

3 tablespoons butter, softened

1 large egg

1/2 cup milk

Filling

11 ounces cream cheese

1/2 cup sugar

5 tablespoons peach juice

1 tablespoon sugar

1/2 teaspoon cinnamon

20 ounces sliced peaches, drained, cut slices in half

Grease or spray with Pam a 9 or 10 inch pie plate.

Beat first 6 ingredients for 2 minutes, til smooth.

Pour into pie plate. Arrange the peaches in the batter.

Beat the cream cheese, 1/2 cup sugar and peach juice for 2 minutes. Spoon over the peaches, leaving 1 inch from the edge.

Combine the remaining sugar and cinnamon and sprinkle on top.

Bake at 350 for 30-35 minutes.

Desserts, Pies & Pastry

Peanut Butter Cookies

Stephen Fisher

Servings: 48

Preparation Time: 1 hour



14 Ounces sweetened condensed milk

3/4 Cup peanut butter

2 Cups biscuit mix

**1 Teaspoon vanilla extract
sugar**

12 Ounces chocolate kisses, unwrapped

Preheat oven to 370.

Beat condensed milk & peanut butter til smooth. Add biscuit mix & vanilla, mixing well. Shape into 1 inch balls & roll in sugar.

Place 2 inches apart on ungreased baking sheet.

Bake 6 to 8 minutes until just lightly browned.

Press milk chocolate candy kiss into center of Cookie immediately after baking.

Cool.

Store at room temperature, tightly covered.

Cookies

Peanut Butter Cookies with Chocolate Chunks

Bon Appetit

Servings: 27

Preparation Time: 1 hour



1 1/2 cups all-purpose flour

1/3 cup oats

1 teaspoon baking soda

1/4 teaspoon salt

1 cup peanut butter, chunky

1 cup brown sugar, packed

1/2 cup butter

1/4 cup honey

1 large egg

1 teaspoon vanilla extract

5 ounces semisweet chocolate chips

Mix flour, oats, baking soda and salt in medium bowl.

Using electric mixer, beat peanut butter, brown sugar, butter, honey, egg and vanilla in large bowl until well blended. Stir dry ingredients into peanut butter mixture in 2 additions. Stir in chopped chocolate. Cover and refrigerate until dough is firm and no longer sticky, about 30 minutes.

Preheat oven to 350. Butter 2 heavy large baking sheets. Roll 1 heaping tablespoon of dough into a 1 1/3 inch diameter ball. Arrange cookies on baking sheets and bake til cookies are puffed, beginning to brown on top and still very soft to touch, about 12 minutes. Cool cookies on sheets for 5 minutes.

Cookies

Pear Kuchen

Gourmet September 2006

Servings: 8

Kuchen, a German yeast cake, acts as a golden pillow for ripe pears and a cinnamon, sugar, and hazelnut topping.

Special equipment: a stand mixer fitted with paddle attachment; a 9- to 9 1/2-inch (24-cm) springform pan

For dough

1/3 cup warm milk (105-115°F) 1/3 cup plus 1 teaspoon sugar

1 1/2 teaspoons active dry yeast (from a 1/4-oz package)

1 1/2 cups all-purpose flour, plus additional for dusting

1 whole large egg

1 large egg yolk

1/2 teaspoon vanilla

1/2 teaspoon salt

7 tablespoons unsalted butter, cut into pieces and softened

For topping

3 firm-ripe Bosc pears (about 1 1/2 lb total)

2 tablespoons unsalted butter, melted

1/4 cup packed dark brown sugar

2 tablespoons plain fine dry bread crumbs

3 tablespoons hazelnuts, toasted and chopped

1/2 teaspoon cinnamon

Make dough:

Stir together milk and 1 teaspoon granulated sugar in bowl of mixer. Sprinkle yeast over mixture and let stand until foamy, about 5 minutes. (If yeast doesn't foam, discard and start over with new yeast.)

Add 1/4 cup flour, beating at medium speed until combined. Add whole egg, yolk, vanilla, salt, and remaining 1/3 cup sugar and beat until combined. Reduce speed to low and gradually mix in 1 1/4 cups remaining flour. Increase speed to medium and add butter, then continue beating, stopping and scraping down side of bowl once or twice, until dough is shiny and forms strands from paddle to bowl, about 3 minutes. (Dough will be very soft and sticky.)

Transfer dough to a lightly oiled bowl and cover with plastic wrap. Let rise in a warm, draft-free place until doubled in bulk, about 1 1/2 hours.

Roast Pears while dough rises:

Put oven rack in middle position and preheat oven to 400°F.

Peel pears, cut lengthwise into eighths, and core. Toss pears with melted butter and 2 tablespoons brown sugar in a 13- by 9-inch glass or ceramic baking dish and arrange in 1 layer.

Roast pears, gently turning and stirring occasionally, until just tender and lightly caramelized, about 45 minutes. Transfer pears to a plate with a slotted spatula. Stir bread crumbs into baking dish, scraping up all brown bits and butter, then transfer to a bowl. Stir hazelnuts, cinnamon, and remaining 2 tablespoons brown sugar into bread crumbs.

Assemble and bake kuchen:

Reduce oven temperature to 350°F.

Transfer dough to springform pan and spread evenly with a rubber spatula to cover bottom.

Sprinkle half of crumb mixture over dough, leaving a 1-inch border. Gently toss roasted pears with remaining crumb mixture and scatter pears over dough. Let rise, covered with plastic wrap, in a warm draft-free place, 30 minutes.

Bake, uncovered, until firm to the touch and deep golden brown, about 40 minutes. Cool in pan on a rack, 20 minutes, then carefully remove side of pan. Cool to barely warm or room temperature.

Cooks' note: Cake can be baked 1 day ahead and cooled completely, then chilled, wrapped in plastic wrap. Reheat gently, uncovered.

Pear Pie

Parade Magazine

Servings: 6

Preparation Time: 1 hour

1/2 cup brown sugar

1/4 cup granulated sugar

1 pinch salt

1/2 teaspoon ground ginger

1/4 teaspoon ground cinnamon

2 tablespoons cornstarch

6 pears, cored & sliced

2 tablespoons orange juice, fresh

1 tablespoon fresh lemon juice

1 tablespoon unsalted butter, cut in pieces

1 egg

1 tablespoon heavy cream

pie dough, double crust

Preheat oven to 425. Line 9-inch pie plate with one of the piecrusts.

Combine sugars, salt, ginger, cinnamon and cornstarch in small bowl.

Arrange the pear slices in the pie shell and sprinkle with the dry ingredients. Drizzle juices over pie. Dot with butter.

Moisten rim of bottom crust with water, then drape top crust over pie, press the two crusts together, and crimp the edges decoratively.

Beat egg and cream together, glaze top crust lightly. Cut six 2-inch slits evenly around top.

Bake 1 1/4 hours. Cover edges with aluminum foil if crust becomes too brown.

Cool on rack until room temperature.

Desserts, Pies & Pastry

Pear Soup I

Martin Melucci

Servings: 6



Can be made ahead of time, just don't add the cream until ready to serve.

1 1/2 pounds Yams

4 cups water

1 stick cinnamon, 3 inches

3 large pears, non-Bosc, ripe

1 tablespoon butter

1/4 cup white wine

1/3 cup half and half

1 dash white pepper

1 tablespoon white wine

Peel yams, and cut into small pieces. Place in large saucepan with water. Add cinnamon stick and salt. Bring to boil, cover and simmer until tender (about 15 minutes). Remove the cover and let it simmer an additional 5 minutes over medium heat. Remove the cinnamon. Set aside. Peel and core the pears, and cut them into thin slices. In heavy skillet, sauté pears in butter for 5 minutes over medium heat, stirring frequently. Add 1/4 cup wine, cover, and simmer 10 minutes more over medium heat.

Using food processor, puree yams in their water together with the pears au jus until smooth. Transfer to heavy soup pot. Add half and half and 1 tablespoon of wine. Sprinkle with white pepper. Heat gently just before serving, being careful not to let soup boil.

Soups & Stews