

Stephen's Kitchen

A collection of Fisher Family Favorite Recipes.

Pear Soup II

Nancy Greenhouse

Servings: 6



Stephen found this recipe in a really nice book on pears that was in the house he rents in ptown.

1 cup dry white wine

1 cup dry vermouth

1 cup apple-pear juice

5 small ripe pears, peeled, cored & chopped

1 teaspoon green peppercorns, ground

1/8 teaspoon ground allspice

pinch salt

1/4 cup fresh lime juice

1 lime zest, finely minced

In large saucepan place wine, vermouth, juice, pears, spices and lime peel. Bring to boil over high heat, stirring. Reduce heat to medium and cook 10 minutes or until pears are tender.

Remove from heat and cool to room temperature.

In blender puree mixture in batches until smooth. Add salt and lime juice. Cover and refrigerate until chilled.

Garnish with lime zest.

Pecan Pie

Nora Hoffman



A Thanksgiving staple for over 50 years!

Nora Hoffman's famous pie.

1 pie crust (9 inch)

3 large egg

1 cup light corn syrup

dash salt

1 cup sugar

1 teaspoon vanilla

1/2 stick butter, melted

1 cup pecan halves

Line shell with pecans.

Mix remaining ingredients together by hand; pour over pecans.

Bake 350 degrees for 45 minutes.

Desserts, Pies & Pastry

Penne With Tomatoes & Olives

Anita Virgilio

Servings: 4

Preparation Time: 20 minutes



- 6 tablespoons olive oil**
- 1 1/2 cups onion, chopped**
- 1 teaspoon garlic, minced**
- 3 28 ounce italian plum tomatoes, drained**
- 2 teaspoons basil, dried**
- 1 1/2 teaspoons crushed red pepper**
- 2 cups chicken broth, low salt**
- 1 pound penne or rigatoni**
- 2 1/2 cups havarti cheese**
- 1/3 cup olives, pitted & sliced**
- 1/3 cup parmesan cheese, grated**
- 1/4 cup basil, fresh and chopped**

Heat 3 tablespoons oil in heavy pan over medium heat. Add onion and garlic and saute until onion is translucent about 5 minutes. Mix in tomatoes, dried basil and crushed red pepper-bring to boil and break up tomatoes. Add broth, bring to boil and reduce heat to medium, simmer til thickened, about 1 hour. Season with salt and pepper.

Preheat oven to 375.

Cook pasta til tender and drain. Return pasta to pot and toss with 3 tablespoons oil. Pour sauce over and toss to blend. Mix in Havarti cheese. Transfer pasta to 13x9x2 glass baking dish. Sprinkle with olives, then parmesan.

Bake til pasta is heated through, about 30 minutes. Sprinkle with fresh basil.

Italian, Main Dishes, Pasta

Penne with Tomatoes, Pesto & Artichokes

Bon Appetit

Servings: 4



7 ounces artichoke hearts -- drained, save oil

1 large onion

3 large garlic clove, chopped

28 ounces diced tomatoes

1/2 cup pesto sauce

12 ounces penne pasta, cooked

1/3 cup grated Parmesan cheese

Heat 3 tablespoons oil reserved from artichokes in heavy large pot over med-high heat. Add onion and garlic and saute until onion is tender, about 7 minutes. Add tomatoes with their juices and artichokes. Simmer until sauce thickens slightly, about 8 minutes. Add pesto; simmer 1 minute longer. Mix in pasta and 1/3 cup cheese. Season pasta with salt and pepper.

Serving Ideas: May serve with additional parmesan cheese

Main Dishes, Pasta, Vegetables

Penne with Veal & Tomato Cream Sauce

The Amazing Joan Fisher

Servings: 4

Preparation Time: 45 minutes



1 teaspoon olive oil

1 pound ground veal

1 cup green onion, chopped

29 ounces tomatoes, peeled and diced

1 cup whipping cream

1/2 cup dry white wine

1 tablespoon tomato paste

12 ounces penne, cooked and drained

Grated Parmesan cheese

Heat oil in heavy skillet over medium-high heat. Add veal and green onions and saute until cooked through, breaking up veal with back of spoon, about 6 minutes.

Add tomatoes with their liquids, cream, wine and tomato paste. Simmer until sauce thickens, about 12 minutes.

Add cooked pasta and toss until heated through and coated with sauce, about 2 minutes.

Season to taste with salt and pepper.

Serve, passing Parmesan separately.

Main Dishes, Pasta

Poached Eggs With Roasted Tomatoes and Portabella

Bon Appetit

Servings: 4

Using the freshest eggs possible is the key to great poached eggs. This dish makes a savory breakfast or, when paired with a salad, a satisfying brunch.

4 portabella mushroom caps (3-inch-wide) stems discarded

2 plum tomatoes, halved lengthwise

3 tablespoons olive oil

1/2 teaspoon salt

1/4 teaspoon black pepper

1 teaspoon distilled white vinegar

4 large eggs

1/2 teaspoon balsamic vinegar

4 thin slices Fontina cheese

1 tablespoon finely chopped fresh chives

Preheat broiler.

Brush mushrooms and tomatoes with oil and sprinkle with salt and pepper. Arrange mushrooms, stemmed sides down, and tomato halves, cut sides up, on a broiler pan.

Broil vegetables about 6 inches from heat, turning over mushrooms halfway through cooking, until tender and tomatoes are slightly charred, about 7 minutes total. (Leave broiler on.)

While vegetables are broiling, fill a deep 10-inch skillet with 1 1/4 inches cold water. Add white vinegar and bring to a simmer.

Break 1 egg into a cup, then slide egg into simmering water. Repeat with remaining eggs, spacing them in skillet, and poach at a bare simmer until whites are firm but yolks are still runny, 2 to 3 minutes.

Gently transfer eggs with a slotted spoon to paper towels to drain and season with salt and pepper.

Sprinkle stemmed sides of mushrooms with balsamic vinegar, then put 1 tomato half, cut side up, on each mushroom and top with an egg. Cover eggs with cheese slices and broil until cheese is just melted, about 1 minute. Sprinkle with chives and serve immediately.

Breakfast, Eggs

Pommes Lyonnaise

Wolfgang Puck

Servings: 6



1 Medium Onion, thinly sliced

4 Tablespoons Butter

3 Large Idaho Potato, peeled

1 1/2 Teaspoons Salt

1 Teaspoon Pepper

Preheat oven to 400 degrees.

Saute onions in 1 tablespoon butter until lightly golden brown. Reserve.

Cut potatoes in 1/8 inch slices. Immediately mix with remaining 3 tablespoons butter, salt & pepper.

In 10 inch baking pan, arrange half the potatoes in one layer. Cover with the sauteed onions and top with remaining potatoes.

Bake 30 minutes until golden brown and crispy.

Potatoes

Pork Loin in Horseradish Crust

Gourmet

Servings: 2

Preparation Time: 30 minutes



1 cup bread crumbs, freshly ground

2 tablespoons olive oil

2 tablespoons horseradish

1 pound pork loin

1 1/2 tablespoons dijon mustard

Preheat oven to 425.

In heavy skillet cook bread crumbs in 1 tablespoon oil with salt and pepper to taste, til golden brown. Transfer to dish and toss well with horseradish. Season pork with salt and pepper.

In skillet heat remaining oil and brown pork on all sides for about 5 minutes. Transfer pork to baking pan and coat pork with mustard. Press bread crumb mixture into mustard.

Bake for 25 to 30 minutes til thermometer registers 155.

Serving Ideas: Serve with Red Cabbage and Onions

Main Dishes, Pork & Ham

Pork Roast with Black Bean Sauce

Bon Appetit

Servings: 8

1/2 cup orange juice
1/2 cup olive oil
1/2 cup cilantro, fresh, chopped
3 tablespoons lemon juice
2 tablespoons lime juice
1 tablespoon orange peel, grated
1 tablespoon garlic, minced
2 bay leaf
4 12 oz. pork tenderloin
2 tablespoons olive oil
1 cup red bell pepper, chopped
1/2 cup onion, chopped
2 cloves garlic, minced
1 can black beans (16 oz) drained
1 cup chicken broth, low-fat
1 tablespoon worcestershire sauce
1 dash tabasco sauce
3 banana, sliced

Combine first 8 ingredients in 13x9x2 baking dish. Add pork loins. Cover & refrigerate overnight, turning occasionally.

Preheat oven to 400. Remove pork from marinade (discard marinade). Season with salt & pepper. Heat 1-tablespoon oil in heavy skillet; sauté pork until brown, about 10 min. Roast pork 10 minutes in heavy baking pan. Arrange banana slices around pork on baking sheet.

Bake about 20 minutes until thermometer registers 160. Brush bananas with juices occasionally. Arrange bananas on platter, arrange sliced pork around bananas & serve with sauce.

Sauce: Heat 1-tablespoon olive oil in pan, add pepper, onion and garlic. Sauté until golden, add beans and broth. Simmer about 8 minutes. Stir in Worcestershire sauce and Tabasco, season with salt and pepper. Add cilantro.

Main Dishes, Pork & Ham

Pork Tenderloin with Herb Crust

Bon Appetit

Servings: 8

Preparation Time: 1 hour



6 cups French bread breadcrumbs
2/3 cup chopped fresh parsley
2 tablespoons chopped fresh rosemary
1 3/4 teaspoons crumbled bay leaves
3 pounds pork tenderloin, trimmed
4 tablespoons butter
2 tablespoons olive oil

Preheat oven to 350.

Mix first 4 ingredients in large bowl to blend. Season to taste with salt and pepper.

Sprinkle pork with salt and pepper. Dip into eggs, then into breadcrumb mixture, coating completely.

Melt 2 tablespoons butter and 1 tablespoon oil in large skillet over medium heat. Add half of the pork; cook until golden on all sides, about 5 minutes. Place on rack set in large roasting pan, Wipe out skillet, Repeat with remaining 2 tablespoons butter, 1 tablespoon oil and pork.

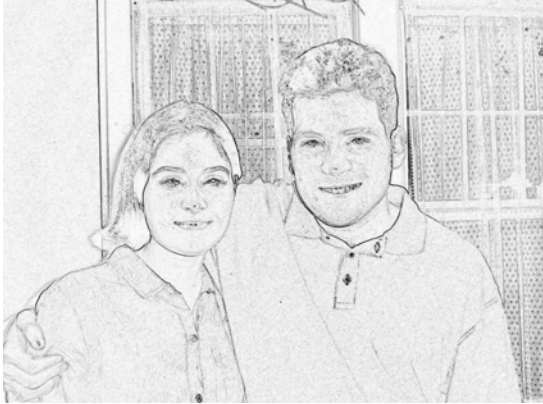
Roast pork until crust is golden and thermometer inserted into center registers 155F, about 20 minutes. Transfer pork to cutting board. Let stand 5 minutes. Slice pork and serve.

Main Dishes, Pork & Ham

Portobello Burgers with Basil-mustard Sauce

Stephen Fisher

Servings: 6



- 1 cup mayonnaise**
- 1/3 cup fresh basil, chopped**
- 2 tablespoons dijon mustard**
- 1 teaspoon fresh lemon juice**
- 1/3 cup olive oil**
- 1 tablespoon minced garlic**
- 6 4 inch portobello mushrooms, stems removed**
- 6 hamburger buns, split**
- 6 large tomato slices**

Mix first 4 ingredients in bowl. Season with salt and pepper. Whisk olive oil and garlic in another small bowl.

Prepare barbecue. Brush mushroom caps on both sides with garlic oil. Season with salt and pepper. Grill mushrooms until tender and golden brown, about 4 minutes per side. Transfer to platter; cover with foil to keep warm. Grill cut side of hamburger roll til light golden.

Place bottom half of bun on each plate. Top each with 1 mushroom, then 1 lettuce leaf and 1 tomato slice. Spoon some basil-mustard sauce over tomato and top with bun.

Main Dishes, Vegetables

Portobello Mushroom Sandwiches with Tahini Sauce

Bon Appetit

Servings: 6

12 Slices Whole Wheat Bread, Crusty

1/4 Cup Vegetable Oil

4 Large Portobello Mushrooms (1 1/4 Lb), Stemmed, 1/3 Inch Thick Slice

1 Large Onion, Thinly Sliced

2 Teaspoons Cajun Seasoning

2 Teaspoons Lemon Pepper Seasoning

2/3 Cup Ranch Salad Dressing

1/4 Cup Tahini (Sesame Seed Paste)

1/4 Cup Milk

12 Thin Tomato Slices

6 Thin Swiss Cheese, Sliced

Preheat broiler. Broil bread slices until toasted.

Heat oil in heavy saucepan. Add mushrooms and onion; saute until tender, about 10 minutes. Add cajun seasoning and lemon pepper seasoning; saute 2 minutes.

Whisk ranch dressing, tahini and milk in bowl to blend. Divide mushroom mixture among 6 bread slices. Top each with 1 tablespoon tahini sauce, 2 tomato slices, 1 swiss cheese slice and lettuce to garnish. Top with remaining bread slices and serve.

Camping Cuisine, Main Dishes, Vegetables

Portobello with Sun-dried Tomatoes

Times Union

Servings: 4



If desired, substitute basil oil or roasted garlic oil for white truffle oil.

1/4 cup sun-dried tomatoes, julienned

1/4 cup white wine, warmed

1 whole portobello mushroom, stems removed

water

salt and pepper

1 tablespoon pine nuts, toasted

2 tablespoons gorgonzola cheese, crumbled

white truffle oil

Place sun-dried tomatoes in wine and set aside.

Dip mushroom in water long enough for the mushroom to form a sheen on the cap and to absorb a little of the water. Grill the mushroom until fork tender.

Drain wine from tomatoes.

Take mushroom off grill and place rib side up. Top with sun-dried tomatoes, pine nuts and cheese. Place in 400 degree oven or stick under broiler until cheese is melted and everything holds together. Cut into fourths and place on a plate, pointed side out.

Drizzle with white truffle oil.

Appetizers, Vegetables

Potato and Blue Cheese Gratin

Gourmet

Servings: 4

Tender, rich, and browned on top, this easy potato gratin gets loads of flavor from a very minimal amount of blue cheese that is added at the last minute.

1 1/2 lb medium yellow-fleshed potatoes

1 cup heavy cream

1 garlic clove, finely chopped

1/2 teaspoon salt

1/4 teaspoon black pepper

1/3 cup crumbled blue cheese (1 oz)

Special equipment: an adjustable-blade slicer, a 10-inch heavy skillet with a flameproof handle

Put oven rack in upper third of oven and preheat oven to 425°F.

Peel potatoes and slice 1/8 inch thick, then toss with cream, garlic, salt, and pepper in skillet. Cover with foil and roast until potatoes are very tender, about 25 minutes.

Remove from oven and preheat broiler. Remove foil and sprinkle potatoes with cheese. Broil until top is browned, 2 to 3 minutes.

Potatoes

Potato Gratin with White Cheddar Cheese

Bon Appetit

Servings: 8

Preparation Time: 1 hour 30 minutes



2 1/2 Cups Whipping Cream

3/4 Cup Shallot, Finely Chopped

2 Teaspoons Salt

3/4 Teaspoon Pepper

2 Teaspoons Rosemary, Finely Chopped

4 Pounds Russet Potatoes, Cut Into 1/4" Rounds

2 Cups Sharp Cheddar Cheese, White

Preheat oven to 375. Butter 13X9X2 glass baking dish.

Whisk cream, shallots, rosemary, salt and pepper in medium bowl to blend. Place half of potatoes in prepared pan, overlapping slightly. Sprinkle with 3/4 cup cheese and then top with remaining potatoes. Pour cream mixture over potatoes in dish then sprinkle with remaining cheese.

Cover gratin with foil and bake 1 hour.

Uncover and bake until top is brown, about 45 minutes longer.

Let gratin cool 10 minutes before serving.

Potatoes

Prosciutto-stuffed Pork Tenderloin

Bon Appetit

Servings: 6

Joan and Stephen served this to Jack, Claire, Joe, Joyce, Faith T. & Ruth O'C. Was delicious.

2 1 pound pork tenderloins

8 thin slices prosciutto (each about 8x2 inches)

1/2 cup Fresh Breadcrumbs Made From Crustless French Bread

2 teaspoons chopped fresh rosemary

2 teaspoons chopped fresh thyme

2 tablespoons olive oil

1 teaspoon salt

1 teaspoon freshly ground black pepper

3/4 Pound Mushrooms, sliced

1 Clove Garlic, minced

1 Cup Dry White Wine

1 Cup Chicken Broth

Arrange tenderloins side by side on work surface with thick end of one next to thin end of other. Slightly overlap prosciutto strips crosswise down length of pork (prosciutto will hang over pork on both sides).

Mix breadcrumbs, 1 teaspoon rosemary, and 1 teaspoon thyme in small bowl. Add 1 tablespoon oil; toss to blend. Sprinkle crumb mixture atop prosciutto on 1 pork tenderloin. Fold prosciutto over to cover stuffing and roll second tenderloin over prosciutto and stuffing on first. Using kitchen string, tie tenderloins and stuffing together in 4 or 5 places to make cylinder-shaped roast. Mix salt, pepper, 1 teaspoon rosemary, and 1 teaspoon thyme in small bowl. Rub herb mixture over outside of roast. Let stand 30 minutes.

Preheat oven to 350°F. Heat remaining 1 tablespoon oil in heavy large ovenproof skillet over medium-high heat. Add roast and sauté until brown, turning with tongs, about 7 minutes. Place skillet with roast in oven. Roast pork until thermometer inserted into thickest part of pork registers 145°F, about 35 minutes. Transfer roast to platter; tent loosely with foil to keep warm (temperature will rise 5 to 10 degrees as pork stands).

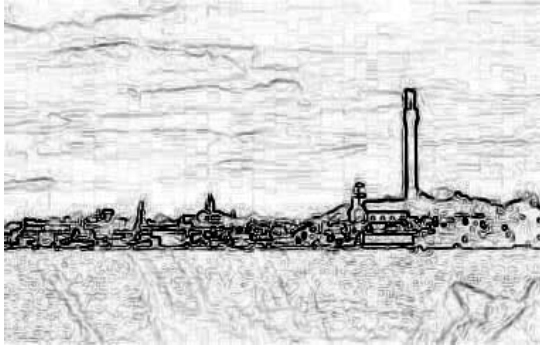
Place same skillet over medium heat. Add mushrooms and garlic; sauté until mushrooms begin to brown, about 6 minutes. Add wine and broth. Boil until sauce thickens enough to coat spoon, scraping up browned bits, about 12 minutes. Season with salt and pepper.

Cut roast crosswise into 1/2-inch-thick slices; serve with mushroom sauce.

Main Dishes, Pork & Ham

Provincetown Chowder

Servings: 12



This recipe is from the Lobster Pot in Provincetown. It's expensive to make, but so worth it!

3 slices bacon, diced
1 rib celery, diced
1 large white onion, diced
3 cloves garlic, minced
1/2 teaspoon dried thyme
2 quarts clam juice
2 russet potatoes, peeled and diced
1/2 cup butter
1/2 cup flour
1 can minced clams (10.5-ounce)
1/2 pound bay scallops or sea scallops cut into fourths
1/2 pound shrimp, peeled and diced
1/2 pound whitefish fillet, cut into 1-inch cubes
2 cups heavy cream
1 tablespoon freshly ground black pepper
1 tablespoon salt or to taste
Hot pepper sauce to taste
Worcestershire sauce to taste

In a large Dutch oven or soup pot, sauté bacon until crisp. Add celery and onion and saute until onions become transparent. Stir in garlic and thyme and sauté a few minutes more. Add clam juice and potatoes and simmer 10 minutes.

Meanwhile, melt butter in a small saucepan and stir in flour. Cook, over medium heat until mixture is smooth and golden. Stir into clam juice mixture and simmer long enough to make this very thick. Simmer at least 20 minutes more. Add seafood and cream and immediately remove from heat so seafood doesn't overcook. Stir off heat for 3 to 5 minutes or until seafood is cooked through. Add salt, pepper, hot pepper sauce, and Worcestershire sauce to taste.

Soups & Stews

Pumpkin Bread Pudding

Gourmet

Servings: 6

Gourmet | October 2007 Soft cushions of country bread soaked with rich custard—there's no better dessert to cozy up with on a chilly autumn evening than this sultry bread pudding, fragrant with warm spices.

1 cup heavy cream

3/4 cup canned solid-pack pumpkin

1/2 cup whole milk

1/2 cup sugar

2 large eggs plus 1 yolk

1/4 teaspoon salt

1/2 teaspoon ground cinnamon

1/4 teaspoon ground ginger

1/8 teaspoon ground allspice

1 Pinch ground cloves

5 cups cubed (1-inch) day-old baguette or crusty bread

3/4 stick unsalted butter, melted

Preheat oven to 350°F with rack in middle.

Whisk together cream, pumpkin, milk, sugar, eggs, yolk, salt, and spices in a bowl.

Toss bread cubes with butter in another bowl, then add pumpkin mixture and toss to coat. Transfer to an ungreased 8-inch square baking dish and bake until custard is set, 25 to 30 minutes.

Desserts

Pumpkin Cobbler

Andy Carroll

Servings: 8



Andy Carroll made this for Amy's last day at Anthem, everyone loved it. We'll always remember Amy when we eat it.

Crust

1 Package Yellow Cake Mix

1/2 Cup Butter

1 Large Egg

Filling

3 Cups Pumpkin

2/3 Cup Milk

2 Large Eggs

1/2 Cup Brown Sugar

2 Teaspoons Cinnamon

1/2 Teaspoon Clove

1 Teaspoon Ginger

Topping

1 Cup Reserved Yellow Cake Mix

1/4 Cup Butter

1 Teaspoon Cinnamon

1/4 Cup Sugar

Crust: Reserve 1 cup yellow cake mix for use for topping. Combine rest of cake mix with 1/2 cup butter and 1 egg. Pat in bottom of 9 x 13 pan.

Filling: Mix the pumpkin, milk, eggs, brown sugar, cinnamon, cloves and ginger and pour over crust.

Topping: Mix 1 cup reserved cake mix, butter, cinnamon and sugar and sprinkle over pumpkin mixture.

Bake 350 degrees for 45 minutes.

Cakes, Desserts

Pumpkin Roll Cake with Cream Cheese Filling

Stephen Fisher

Servings: 10

Preparation Time: 20 minutes

1 cup sugar

3/4 cup all-purpose flour

1 teaspoon baking powder

1 teaspoon ground cinnamon

1 pinch salt

2/3 Cup Pumpkin, Canned

3 large eggs, beaten

2 tablespoons powdered sugar

8 ounces cream cheese, softened

1 cup powdered sugar

1 Teaspoon Vanilla Extract

2 tablespoons butter, room temperature

1/2 cup walnuts, finely chopped

powdered sugar

Preheat oven to 375. Butter 13x9x5/8 jelly roll pan. Line pan with waxed paper; butter paper.

Mix first five ingredients in large bowl. Mix in eggs and pumpkin. Pour batter into prepared pan, spreading evenly.

Bake until tester comes out clean, about 15 minutes.

Lay kitchen towel on work surface; dust with 2 tablespoons sugar. Cut around pan sides to loosen cake. Turn out cake onto sugared towel, waxed-paper side up. Fold 1 side of towel over 1 long side of cake, then roll up cake jelly roll style. Cool cake.

Combine cream cheese, 1 cup sugar, butter and vanilla in medium bowl; beat to blend. Mix in walnuts.

Unroll cake; leave on towel. Peel off paper. Spread cream cheese filling evenly over cake. Using towel as aid, roll up cake and place seam side down on platter. Trim ends of cake. Dust cake with powdered sugar. Cover and refrigerate. Cut cake crosswise into 1 inch thick slices and serve.

Cakes, Desserts

Pumpkin Spiced Layer Cake

Bon Appetit

Servings: 12

It's better to underbeat the frosting than overbeat it. That bit of restraint makes for a slightly firmer frosting that's easier to spread

Cake:

3 cups all purpose flour
2 teaspoons baking powder
1 teaspoon baking soda
1 tablespoon ground cinnamon
2 teaspoons ground ginger
1 3/4 teaspoons ground allspice
1 teaspoon salt
1/2 teaspoon ground nutmeg
1 1/2 cups sugar
1 cup golden brown sugar (packed)
1 cup canola oil
4 large eggs
1 can pure pumpkin (15 ounce)
1 tablespoon vanilla extract
1 tablespoon grated orange peel
3/4 cup raisins
3/4 cup sweetened flaked coconut plus additional for garnish

Frosting:

1 package cream cheese (8 ounce) room temperature
10 tablespoons unsalted butter (1 1/4 sticks) room temperature
1 tablespoon dark rum
1 teaspoon vanilla extract or vanilla paste
4 1/2 cups powdered sugar (measured then sifted)

Position rack in center of oven and preheat to 350°F. Butter two 9-inch-diameter cake pans with 1 1/2-inch-high sides. Line bottom of pans with parchment paper; dust pans with flour.

Sift 3 cups flour and next 7 ingredients into medium bowl. Using electric mixer, beat both sugars and oil in large bowl until combined (mixture will look grainy). Add eggs 1 at a time, beating until well blended after each addition.

Add pumpkin, vanilla, and orange peel; beat until well blended. Add flour mixture; beat just until incorporated. Stir in raisins and 3/4 cup coconut. Divide batter between prepared pans. Smooth tops.

Bake cakes until tester inserted into center comes out clean, about 35 minutes. Cool cakes completely in pans on rack. Run knife around cakes to loosen. Invert cakes onto racks; remove parchment paper. Turn cakes over, rounded side up. Using serrated knife, trim rounded tops of cakes to level.

For frosting: Using electric mixer, beat cream cheese and butter in large bowl until smooth. Beat in dark rum and vanilla. Add powdered sugar in 3 additions, beating just until frosting is smooth after each addition (do not overbeat or frosting may become too soft to spread). Place 1 pumpkin cake layer, flat side down, on platter. Spread half of cream cheese frosting over top of cake to edges. Top with second cake layer, trimmed side down. Spread remaining frosting over top (not sides) of cake. Sprinkle additional coconut over. **DO AHEAD:** Can be made 1 day ahead. Cover with cake dome and refrigerate. Let stand at room temperature 1 hour before serving.

Cakes, Desserts

Pumpkin Swirl Bread

Betty Fisher

Servings: 12

Preparation Time: 1 hour



Betty got this recipe from a neighbor in Slingerlands.

8 ounces cream cheese, softened

1/4 cup sugar

1 egg, beaten

MIX AND SET ASIDE

1 3/4 cups flour

1 1/2 cups sugar

1 teaspoon baking soda

1 teaspoon cinnamon

1/2 teaspoon salt

1/4 teaspoon nutmeg

MIX AND SET ASIDE

1 can pumpkin

1/2 cup butter, softened

1 egg, beaten

1/3 cup water

MIX AND SET ASIDE

Add pumpkin mixture to dry mixture, mixing until moistened. Reserve 2 cups of batter. Pour remaining batter into greased and floured loaf pan. Pour cream cheese over mixture, then pour in the reserved 2 cups of batter. Cut with knife to make a swirl effect. Bake 1 hour @ 350.

Breads, Desserts

Quiche Lorraine

Yellow Pillsbury Cookbook



Ham, spinach, crabmeat, shrimp, etc maybe substituted for the bacon with excellent results.

1 Package Pillsbury Crescent Roll

2 Large Eggs, beaten

13 Ounces Evaporated Milk

1/2 Teaspoon Salt

1 1/2 Cups Gruyere Cheese, grated

1 Cup Bacon, crumbled

Line 9 inch pie plate with the crescent dough triangles.

Combine remaining ingredients in medium bowl and pour into pie shell.

Bake 325 degrees for 20-30 until knife inserted in middle comes out clean.

Appetizers

R

Raisin Oatmeal Cookies

Betsy Ryan

We think Betsy should enter these in the Pillsbury Bake-off Contest.

3/4 cup softened butter or margarine

1 cup packed brown sugar

1/2 cup sugar

1/4 cup milk

1 large egg

1 teaspoon vanilla extract

1 cup all-purpose flour

1 teaspoon ground cinnamon

1/2 teaspoon baking soda

1/4 teaspoon salt

3 cups quick or old-fashioned oats

1 cup Sun-maid Natural Vanilla Yogurt Covered Raisins

1 cup Coarsly Chopped Macadamia Nuts

Granulated Sugar

1/2 Cup Semisweet Chocolate Chips

1 Tablespoon Heavy Cream

HEAT oven to 350 F.

BEAT butter, brown sugar, granulated sugar, milk, egg and vanilla until light and fluffy.

COMBINE flour, cinnamon, baking soda and salt. ADD to butter mixture and mix well.

STIR in oats and raisins, and nuts, if used. Drop by tablespoonfuls onto greased cookie sheets.

BAKE 12 to 15 minutes. Remove from cookie sheets. Sprinkle lightly with sugar.

COOL on wire racks.

Melt semisweet chocolate chips and heavy cream in microwaveable cup. Stir well, and drizzle over cookies in swirl design.

Cookies

Raspberry Cream Cheese Brownies

Michele Pacifici

Servings: 24

Preparation Time: 10 minutes



1 box Brownie mix

8 ounces cream cheese, softened

1/3 cup sugar

1 large egg

1/2 teaspoon vanilla

1/2 cup raspberry preserves

Heat oven to 350°. Lightly grease 13 X 9 pan.

Prepare Brownie Mix by following directions on box. Spread batter evenly in pan, set aside.

Combine rest of ingredients, except raspberry preserves. Beat at medium speed with mixer. Pour over batter.

Drop preserves by tablespoons onto filling to form 10 dollops. Swirl with knife to marble.

Bake 45-50 minutes or until toothpick comes out clean.

Cool completely and then cut into squares.

Desserts

Raspberry Cream Cheese Muffins

Bon Appetit

Servings: 18

If desired, sprinkle lightly with powdered sugar.

2 cups all-purpose flour

1/2 cup packed brown sugar

2 teaspoons baking powder

3/4 teaspoon ground cinnamon

1/4 teaspoon baking soda

1/4 teaspoon salt

An 8-ounce Container Cream Cheese With Strawberries

2 beaten eggs

3/4 cup milk

1/4 cup butter or margarine, melted

1/2 teaspoon vanilla

1 cup fresh or frozen raspberries

Powdered sugar (optional)

Lightly grease eighteen 2 1/2-inch muffin cups or line with paper baking cups; set aside. In a medium mixing bowl stir together flour, brown sugar, baking powder, cinnamon, baking soda, and salt.

Using a pastry blender, cut in cream cheese till the mixture resembles crumbs about the size of a pea.

In a small mixing bowl combine eggs, milk, melted butter or margarine, and vanilla. Add all at once to flour mixture. Stir just till moistened. (The batter will be lumpy.)

Fold in fresh or frozen raspberries. Spoon into the prepared muffin cups, filling each two-thirds full.

Bake in a preheated 400° oven about 20 minutes, or till golden brown. Remove from pans; cool slightly on racks.

Breads, Breakfast

Raspberry Crumb Coffee Cake with Vermont Maple Frosting

Emeril Lagasse

Servings: 12



1 teaspoon butter
1 1/2 cups fresh raspberries
1 1/2 cups sugar
Juice of one lemon
2 tablespoons cornstarch
1/4 cup water
1 stick plus 4 tablespoons butter
2 eggs
4 cups flour
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1/2 teaspoon cinnamon
1 cup buttermilk
1 teaspoon pure vanilla extract
1/2 cup brown sugar
1 cup powdered sugar
2 tablespoons Vermont Maple Syrup
2 tablespoons milk

Preheat the oven to 350 degrees F.

Grease an 11 by 7 by 2-inch rectangular pan with the teaspoon of butter. In a saucepan, combine the raspberries, 1/2 cup of the sugar and lemon juice. Bring the mixture to a boil and reduce to a simmer. Simmer the mixture for 3 minutes.

In a small bowl, whisk the water and cornstarch together. Stir the slurry into the fruit mixture. Cook and stir the mixture for 4 minutes. Remove the pan and cool completely.

In the bowl of an electric mixer, fitted with a paddle, cream 8 tablespoons of butter and 1 cup of the sugar. Add the eggs, one at a time. In a small mixing bowl, sift 3 1/2 cups flour, baking powder, baking soda, salt and cinnamon together. Add the flour mixture and buttermilk, alternately to the butter mixture. Mix thoroughly. Mix in the vanilla.

In a small bowl, combine the remaining butter, remaining flour and brown sugar together. Using your hands, combine the mixture until it resembles a fine crumb-like consistency. Spread half of the batter into the prepared pan. Spread the fruit mixture over the batter. Drop heaping spoonfuls of the remaining batter over the fruit mixture, about 1 inch apart. Sprinkle the crumb mixture over the entire pan.

Bake for 40 to 45 minutes or until golden brown. In a mixing bowl, whisk the powdered sugar, maple syrup and milk together. Set aside. Remove from the oven and drizzle the frosting over the top. Cut into slices and serve warm.

Breakfast

Raspberry Freeze

Stephen Fisher

Servings: 4



1 pint fresh raspberries

2 cups raspberry juice

3 tablespoons honey

8 ice cubes

4 orange slices

Puree raspberries, juice and 3 tablespoons honey in blender. Add more honey, if desired. Add ice cubes; puree until frothy. Pour into glasses. Garnish with orange slices; serve immediately.

Desserts

Raspberry Jam Bars

Joan Fisher

Servings: 24

Preparation Time: 10 minutes

1 package yellow cake mix

2 1/2 cups oats, quick cooking

3/4 cup butter, melted

12 ounces raspberry jam

1 tablespoon water

Combine cake mix, oats & butter in bowl. Stir til crumbly. Put 3 cups of mixture in 9 x 13 pan. Press firmly.

Combine water and jam. Spread evenly over mixture.

Cover with remaining mixture.

Bake at 375 for 20 minutes.

Cool and then cut into bars.

Desserts

Raspberry Oat Pancakes

Qualter's Restaurant

Servings: 4

Preparation Time: 10 minutes



MUST MIX THE OATS & BUTTERMILK AHEAD.

This recipe came from Qualter's Restaurant.

2 cups rolled oats
2 cups buttermilk
2 eggs, beaten
1/4 cup butter, melted
1/2 cup flour
1 tablespoon sugar
1 teaspoon baking powder
1 teaspoon baking soda
1/4 teaspoon cinnamon
1 pinch nutmeg
1 pinch salt
1 cup raspberries
maple syrup

Combine oats & buttermilk and refrigerate overnight.

Mix eggs with melted butter and oatmeal mixture. Combine with the dry ingredients.

Heat griddle to 400 & oil. Pour batter onto griddle and sprinkle with berries - when bubbly, flip over.

Serve with butter and maple syrup.

Breakfast

Raspberry Razzle

Stephen Fisher

Servings: 6

Preparation Time: 10 minutes



This recipe does not double well. Before you pour the ingredients into the mold, let them cool completely in the pan. Also stir just before you pour into the mold, as this prevents it from separating.

This is Stephen's favorite jello mold.

1 3 oz raspberry gelatin powder

1 10 oz raspberries, frozen, thawed

1 cup sour cream

3/4 cup water

Combine all ingredients in saucepan, using a wire whisk to dissolve lumps in sour cream.

Bring just to boiling over medium heat, uncovered. Remove from heat & pour into 1 quart mold.

Chill several hours or overnight.

Unmold.

Serving Ideas: Garnish with fresh raspberries, if available.

Fruit, Salads

Raspberry Riches

Carol Burnett

Servings: 8



1 cup flour, sifted
3/4 cup sugar
1/2 teaspoon baking powder
1/4 teaspoon baking soda
1/4 teaspoon salt
1 egg
1/3 cup buttermilk
1/2 teaspoon vanilla
1/3 cup unsalted butter
1 1/4 cup fresh red raspberries

Sugar Crumb Topping

1/2 cup brown sugar, packed
1 tablespoon unsalted butter, cut into pieces
1 1/2 teaspoon semi sweet chocolate, grated
2 tablespoon flour

Melt and cool unsalted butter. Preheat oven to 375. Butter a 9" round or 8" square baking pan.

Sift together flour, sugar, baking powder, baking soda and salt into a mixing bowl. In another bowl, beat together egg, buttermilk and vanilla until smooth. Stir in butter. Add dry ingredients. Beat with a wooden spoon until nearly smooth. Spread batter evenly in prepared pan. Sprinkle with raspberries. Top with sugar-crumb topping.

Bake in preheated oven until nicely browned, about 40-45 minutes. Let cool on rack until warm. Serve warm.

SUGAR CRUMB TOPPING: With metal blade in place, add all ingredients to processor. Process to a fine consistency.

Cakes, Desserts

Raspberry Thumbprint Cookies

Pillsbury Bake-Off Winner

Servings: 48

1 Cup Sugar

1/2 Cup Butter, softened

1/2 Cup Sour Cream

2 Tablespoons Milk

2 Large Egg

2 2/3 Cups Flour

2 Cups Rolled Oats

1 Teaspoon Baking Soda

5 Ounces White Baking Bar, chopped

2/3 Cup Raspberry Preserves

Glaze

1 Tablespoon Butter

1/2 Ounce White Baking Bar

1 Cup Powdered Sugar

1 Tablespoon Milk

Heat oven to 350 degrees. In large bowl, combine sugar and 1/2 cup butter; blend well. Add sour cream, 2 tablespoons milk and eggs; blend well.

Lightly spoon flour into measuring cup; level off. Add flour, oats and baking soda; mix well. Stir in chopped baking bar. Drop by rounded teaspoonfuls onto ungreased cookie sheets. With thumb, make imprint in center of each cookie. (If dough is sticky, occasionally dip thumb in flour.) Fill each with 1/2 teaspoon preserves.

Bake 9 - 12 minutes until set. Cool 2 minutes. Remove from cookie sheets. Cool completely.

Glaze: In small microwave-safe bowl, combine 1 tablespoon butter and 1/2 ounce baking bar. Microwave on high for 30 to 45 seconds or until melted; stir until smooth. Stir in powdered sugar and 1 to 2 tablespoons milk until of desired drizzling consistency; blend until smooth. Drizzle over cooled cookies. Store in tightly covered container.

Cookies

Ravioli with Tomato & Artichoke Sauce

Joan Fisher

Servings: 4



1 tablespoon olive oil
2 teaspoons garlic, minced
28 ounces tomatoes, canned, crushed
1 teaspoon basil
1 teaspoon oregano
1/2 teaspoon red pepper flakes
14 ounces artichoke hearts, drained and sliced
3 tablespoons cream
1 teaspoon sugar, optional
20 ounces Chicken and Four Cheese Round Ravioli, Hannaford

In medium size pan, heat oil and saute garlic until golden. Add tomatoes, basil, oregano, pepper flakes and artichoke hearts.

Simmer for 20 minutes.

Add cream and simmer an additional 10 minutes.

Cook ravioli rounds according to package directions, drain and add to sauce.

Serve hot.

Cheese, Pasta

Red Peppered Raspberry Chicken

Anita Virgilio

Servings: 6

Preparation Time: 20 minutes



Serve with rice.

6 chicken breasts, boned & pounded

1/2 teaspoon salt

2 tablespoons butter, melted

1/4 teaspoon pepper

1 cup raspberry jam, seedless

1/3 cup balsamic vinegar

2 tablespoons soy sauce

1/2 cup crushed red pepper

Spray 2 quart glass baking dish with Pam. Arrange chicken breasts in pan and brush with the melted butter. Sprinkle with salt and pepper.

Bake in 375 oven for 30 minutes until brown.

Meanwhile... In small saucepan mix jam, vinegar, soy sauce and red pepper flakes. Cook, stirring over medium heat until smooth. Spoon sauce over chicken and bake again for 15 minutes, basting to glaze chicken. Serve garnished with parsley and fresh raspberries.

Main Dishes, Poultry

Red Potato Salad with Onions & Olives

Bon Appetit

Servings: 12

Preparation Time: 1 hour



Can be prepared 1 day ahead. Cover and refrigerate.

5 1/2 pounds red potatoes, sliced

1 1/4 cups dry white wine

6 tablespoons red wine vinegar

4 teaspoons dijon mustard

3 cloves garlic, minced

2 red pepper, halved and sliced

12 green onions, chopped

1 1/4 cups black olives, pitted and chopped

3/4 cup sun-dried tomatoes, chopped

1 cup fresh parsley, chopped

Steam potatoes in batches until tender, about 8 minutes per batch. Transfer to large bowl. Pour wine over; toss to combine. Cool to lukewarm.

Mix vinegar, mustard and garlic in small bowl. Gradually whisk in oil. Pour over potatoes. Mix in bell peppers, green onions, red onion, olives and tomatoes. Season with salt and pepper. Let stand 1 hour to allow flavors to blend. Add parsley to salad and toss to combine.

Potatoes, Salads

Red Raspberry Salad

Times Union

Servings: 6

Preparation Time: 10 minutes

20 ounces frozen raspberries, thawed

2 small raspberry gelatin powder

2 cups boiling water

2 cups unsweetened applesauce

Drain raspberries (reserve one cup syrup). Dissolve Jell-O in boiling water. Stir in syrup and applesauce and chill until partially set. Fold in raspberries and pour into mold and chill until firm.

Serving Ideas: If desired, serve with sour cream.

Fruit, Salads

Rice with Spinach and Feta Cheese

Bon Appetit

Servings: 6



1/4 cup olive oil
1 large onion, chopped
2 large garlic clove, minced
1 1/4 cups long-grain white rice
2 cups chicken broth
1/2 cup white wine
20 ounces fresh spinach
1 cup chopped seeded tomatoes
1 cup crumbled feta cheese

Heat oil in heavy large pot over med-high heat. Add onion and garlic and saute until onion is tender, about 6 minutes. Add rice and stir until rice is translucent, about 2 minutes. Add broth and wine and bring to boil. Reduce heat to low; cover and cook until rice is almost tender, about 15 minutes. Mix in spinach. cover and cook until rice and spinach are tender and all liquid is absorbed, about 8 minutes longer. Mix in tomatoes and cheese. Season with salt and pepper.

Rice, Salads

Roast Loin of Pork With Cranberry Glaze

Connecticut a la Carte

Servings: 8



This makes for a really moist pork roast.

5 Pounds Pork Loin, rolled and tied

1 Clove Garlic, peeled and chopped

Salt and Pepper

2 Teaspoons Dried Rosemary, crushed

2 Large Carrot, peeled and chopped

2 Ribs Celery, coarsely chopped

1 Large Onion, peeled and chopped

1 Cup White Wine

Cranberry Glaze

1 Can Whole Cranberry Sauce

1/2 Cup Mint Jelly

1 Tablespoon Fresh Lemon Juice

Rub pork all over with garlic. With fingers, work salt, pepper and crushed rosemary into surface of meat. Combine chopped vegetables; place on bottom of roasting pan. Pour wine around vegetables. Place pork on top of vegetables in a preheated 350 degree oven.

Roast meat 2 1/2 hours, or 170 degrees, approximately 25 to 30 minutes per pound. Baste with pan juices occasionally.

Cranberry Glaze: Combine all ingredients in small saucepan and bring to a boil. After 1 1/2 hours of cooking pork, remove roast from oven and spoon half the glaze over it. Return the pork to oven for another hour, basting it twice with remaining sauce.

Slice the roast to serve.

Main Dishes, Pork & Ham

Roast Pork With Hot Apple Coleslaw

Joan Fisher

Servings: 6

Preparation Time: 1 hour



- 1 bag coleslaw, mix**
- 2 granny Smith apple, diced**
- 1/4 cup chicken broth**
- 1 tablespoon butter, melted**
- 1/2 teaspoon caraway seed**
- 3/4 teaspoon salt**
- 1/4 teaspoon pepper**
- 2 pork tenderloin**
- 2 tablespoons spicy mustard**

Oven 400. Grease rack and tray of broiler pan.

Toss coleslaw, 1/2 tsp salt, pepper, apple, chicken broth, butter and caraway in tray. Place rack over tray. Brush pork with mustard and sprinkle 1/4 tsp salt over pork.

Roast 35 to 40 minutes until thermometer reads 160.

Let stand 5 minutes.

Main Dishes, Pork & Ham

Roasted Artichoke Dip

Times Union

Servings: 12

Can be made upto 3 days ahead, if refrigerated in an airtight container. Try adding chopped boiled shrimp with the artichoke hearts.

2 Tablespoons Garlic, minced

2 Tablespoons Onion, minced

2 Ounces Butter

2 Ounces Flour

2 Cups Heavy Cream

1/4 Cup Chicken Broth

2/3 Cup Romano Cheese

2 Teaspoons Fresh Lemon Juice

1 Teaspoon Tabasco Sauce

1 Teaspoon Salt

Black Pepper, to taste

1/4 Cup Sour Cream

12 Ounces Artichoke Hearts, drained and chopped

1/2 Cup Romano Cheese for Topping

In iron skillet over medium heat, saute garlic and onion in butter until golden, about 3 minutes. Stir in flour and cook stirring constantly for 1 minute.

Slowly whisk in cream and broth, and continue cooking until it reaches a boil. Stir in 2/3 cup grated cheese, lemon juice, tabasco, and salt and pepper until cheese has melted completely.

Remove from heat and stir in sour cream and artichoke hearts. Check for seasoning; adjust salt and pepper. Top with 1/2 cup cheese. Bake at 400 degrees for 4 to 8 minutes, until cheese is melted and golden brown. Serve with tortilla chips or baked pita bread.

Appetizers

Roasted Red Pepper Bisque

Carmine's



2 portobello mushrooms, diced

2 cups roasted red peppers, cut into julienne strips

1 yellow onion, diced

2 cloves garlic, minced

2 tablespoons olive oil

2 sticks butter, cubed

1/2 cup flour

1 cup sambuca

2 cups chicken stock

Heavy cream to flavor, optional

Water to thin, optional

In a sauce pot, saute portobello mushrooms, peppers, onions and garlic in olive oil over medium-high until browning. Add diced butter and flour and cook, stirring, 2 to 3 minutes to cook out the raw flour taste.

Add sambuca to the pan, all at once, and stir well. Add stock. Bring to a boil and cook until the vegetables are soft. Add heavy cream, if desired. Puree mixture with an immersion blender or cool and puree in a regular blender in batches. Add water until you have the thinness you prefer.

Soups & Stews

Roquefort-stuffed Pork Chops

Bon Appetit

Servings: 4

Preparation Time: 1 hour



- 4 1 inch pork center rib chops**
- 3 tablespoons butter**
- 1 1/2 cups french bread, cubed**
- 1 cup chopped mushrooms**
- 2 tablespoons minced onion**
- 1/2 teaspoon dried rosemary, crumbled**
- 1/2 cup crumbled Roquefort cheese**

Preheat oven to 350. Cut each pork chop horizontally in half to bone (or almost through if using boneless chops), making pocket for stuffing.

Melt 1 tablespoon butter in heavy skillet over medium heat. Add bread and saute until golden, about 10 minutes. Transfer to medium bowl. Melt 1 tablespoon butter in same skillet. Add mushrooms, onion and rosemary and saute until onion is soft, about 5 minutes. Add to bread. Refrigerate until mixture is completely cooled, about 15 minutes.

Mix Roquefort into bread mixture; season with salt and pepper. Insert stuffing into pockets in pork, dividing equally. Skewer pockets closed with toothpicks if necessary. Sprinkle pork with salt and pepper.

Melt remaining 1 tablespoon butter in ovenproof skillet over high heat. Add pork to skillet; saute until brown, about 2 minutes per side. Place skillet in oven. Bake pork until cooked through, about 25 minutes.

Main Dishes, Pork & Ham

Rosemary Potatoes

Debbie's Kitchen

Servings: 6

Preparation Time: 30 minutes



6 large sweet potato
1 large yellow onion
3 tablespoons olive oil
1 pinch rosemary, crushed
1 small jar orange marmalade
1 tablespoon mustard
salt and pepper, to taste

Scrub sweet potatoes, cut into small chunks and put in medium sized bowl. Peel and slice onions, and toss into bowl, along with spices and oil.

Pre-heat oven to 475. Place mixture on a cookie sheet, bake for 20-30 minutes (until tender).

Toss with marmalade and mustard.

Potatoes

Rosemary-cheddar Biscuits

Red Lobster

Servings: 8

Preparation Time: 50 minutes



- 3 cups cake flour**
- 1 1/2 teaspoons baking powder**
- 1 1/2 teaspoons sugar**
- 1 teaspoon salt**
- 2 teaspoons fresh rosemary, finely chopped**
- 1/4 cup unsalted butter, cut into pieces**
- 1 1/4 cups buttermilk**
- 2 cups sharp cheddar cheese, grated**
- 1 large egg, beaten**

Preheat oven to 350.

Sift flour, baking powder, sugar and salt into large bowl. Mix in rosemary. Add butter; rub with fingertips until mixture resembles coarse meal. Stir in enough buttermilk to form moist dough. Mix in cheddar cheese.

Turn dough out onto floured surface; knead lightly to form ball. Roll out to 3/4 thick round. Cut into 8 wedges. Transfer biscuits to large baking sheet. Brush tops with beaten egg. Bake until biscuits are golden brown and tester inserted into center comes out clean, about 35 minutes.

Transfer to platter. Serve warm or at room temperature.

Breads

Ruth's Hash Brown Potato Casserole

Ruth O'Connor

Servings: 12



Ruth O'Connor came up with this recipe. Joan Fisher improved upon it by adding a hefty dose of horseradish. Way to go Joan!

2 pounds Hash Browns, Frozen, ore-ida

1/2 cup melted butter

1/2 cup chopped onion

1 teaspoon salt

1/4 teaspoon pepper

1 pint sour cream

1 can cream of chicken soup

2 cups grated cheddar cheese

3 Tablespoons Horseradish

Defrost potatoes.

Mix all ingredients in large bowl, saving enough cheese to sprinkle over top of casserole.

Pour into greased large casserole; top with remaining cheese.

Bake at 350 degrees for 90 minutes or until golden brown and heated thoroughly.

Potatoes

Salsa Piccante

Stephen Fisher

Servings: 8



Additions of olives, pimentos, prosciutto, mushrooms, tomatoes and other vegetables taste great. Just remember, when adding several extra items, you need to increase the amount of oil and vinegar proportionately.

1/2 Cup Olive Oil

1/3 Cup Red Wine Vinegar

1/3 Cup Tomato Puree

3 Large Egg, Hard-boiled, peeled and chopped

2 Large Green Onions, chopped

1 Clove Garlic, minced

2 Tablespoons Chopped Fresh Parsley

Salt and Pepper, to taste

1 Pound Fusilli, cooked and drained

Combine oil and vinegar in medium bowl. Add tomato puree and mix well. Whisk in egg, onion, garlic, parsley and salt and pepper, blending thoroughly. Let sauce stand at room temperature at least 1 hour.

Combine fusilli with sauce; toss well and serve.

Pasta

Saute Portobello with Capellini Galette

Times Union

Servings: 2

1/2 pound capellini, cooked and drained

1 tablespoon butter

1 portobello mushroom cap, thinly sliced

5 artichoke hearts, quartered

1/4 cup sun-dried tomatoes, rehydrated in white wine

8 stalks asparagus, peeled and blanched

1 teaspoon garlic, minced

1 teaspoon shallot, minced

salt and pepper, to taste

1 teaspoon fresh chopped herbs(thyme,rosemary, sage)

1 cup white wine

1 teaspoon butter

1 teaspoon oil

Place cooked pasta in loaf pan. Place plastic wrap on top of pasta. Place a second loaf pan on top of plastic wrap and weigh down using a full can of fruit. Refrigerate overnight.

Melt butter in large saute pan. Saute mushrooms, sun-dried tomatoes and artichoke hearts 5 to 8 minutes, stirring occasionally, until tender. Add garlic and shallots 3 minutes into cooking. When tender, add white wine to pan. Stir to pick up any browned bits in bottom of pan. Set aside over low heat while pasta is prepared.

Using cookie cutter or knife, press through cooled and weighted pasta. Remove from pan with care. Place a teaspoon of butter and a teaspoon of oil in skillet and heat until light brown. Place cut pasta in Pan and cook until crusted on one side. Turn carefully and place in a 350 degree oven for 5 minutes. Return mushroom mixture to heat, add fresh herbs, salt & pepper to taste. Lightly toss asparagus stalks in oil and grill for 2 minutes. Remove pasta from oven and place in center of plate. Top with mushroom mixture and garnish with asparagus.

Pasta

Scallops & Roasted Pepper Pasta

Stephen Fisher

Servings: 4



1 pound scallops
salt and pepper
flour
1 large jar red peppers
2 leeks
2 sprigs fresh thyme, or 1/2 tsp dried
parsley
2 cups bread crumbs
olive oil
2 cloves garlic cloves
lemon juice
1 can chicken stock
tagliatelle for 4

Season scallops with salt and pepper and flour lightly.

Cut peppers and leeks into julienne. Blanche the leeks in boiling water until soft. Finely chop the thyme and parsley.

Toast fresh bread crumbs in oven until dry and lightly brown, and then toss with olive oil.

Saute scallops in hot olive oil with garlic until cooked.

Add thyme and parsley, season with lemon juice and remove from pan.

Deglaze the pan with the chicken stock and reduce by half. Then add peppers and leeks.

Lower heat and add the scallops. Simmer.

Meanwhile cook the pasta until desired tenderness. Drain and add to scallops.

Taste for salt and pepper.

Serve garnished with toasted bread crumbs.

Main Dishes, Pasta, Seafood

Scallops With Citrus Marinade

Bon Appetit

Servings: 6

Preparation Time: 25 minutes



2/3 cup soy sauce

1/4 cup fresh lemon juice

1/4 cup fresh lime juice

3 tablespoons plus 1 teaspoon sugar

2 teaspoons finely grated peeled fresh ginger

2 teaspoons Asian sesame oil

2 lb large sea scallops (30), tough muscle

removed from side of each if necessary

2 teaspoons vegetable oil

Whisk together soy sauce, lemon and lime juices, sugar, ginger, and sesame oil in a wide shallow nonreactive bowl. Add scallops and marinate, covered, at room temperature, 5 minutes on each side (do not marinate any longer, or scallops will become mushy once cooked). Transfer scallops to a plate and reserve marinade.

Heat 1/2 teaspoon vegetable oil in a 12-inch nonstick skillet over moderately high heat until hot but not smoking, then sauté scallops, 6 to 8 at a time, until golden brown and just cooked through, 2 to 3 minutes on each of the 2 flat sides, transferring to a plate as cooked. Wipe out skillet and add 1/2 teaspoon oil between batches.

Wipe out skillet again, then add marinade and boil until reduced to about 1/3 cup, about 2 minutes. Drizzle scallops with sauce.

Main Dishes, Seafood

Scallops with Shallot Butter and Pine Nuts

Craig Claibourn

Servings: 8

Preparation Time: 30 minutes



- 1 Pound scallops**
- 12 Tablespoons butter**
- 3 Tablespoons shallot, finely chopped**
- salt, to taste**
- 2 Tablespoons pine nuts**
- 1/3 Cup fresh bread crumbs**
- 1 Tablespoon lemon juice**
- 1 Tablespoon parsley, finely chopped**

Preheat oven to 450.

Rinse scallops and pat them dry.

Work the butter with the fingers until it is soft. Add the shallots, salt to taste, pine nuts, parsley, breadcrumbs and lemon juice.

Add equal amounts of scallops to each of 8 scallop shells or ramekins. Top the scallops with equal portions of the butter.

Place on a baking dish and bake for 10 minutes, or until piping hot and bubbling.

Main Dishes, Seafood

Sea Scallops With Cilantro and Lime

Bon Appetit

Servings: 4



Makes 4 main-course or 6 first-course servings.

For gremolata

1 1/2 tablespoons finely chopped fresh cilantro

1 small garlic clove, minced

Finely Grated Zest of 1 Small Lime (3/4 Teaspoon)

For beurre blanc

2 tablespoons minced shallot

1 tablespoon finely grated peeled fresh ginger

3 tablespoons fresh lime juice

1/4 cup dry white wine

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

White Pepper

For scallops

24 sea scallops (1 1/2 lb)

1 tablespoon olive oil

Make gremolata:

Stir together cilantro, garlic, and zest in a small bowl.

Make beurre blanc:

Simmer shallot and ginger in lime juice and wine in a small heavy saucepan until liquid is reduced to about 2 tablespoons.

Whisk in butter 1 tablespoon at a time, adding each new piece before previous one has completely melted and occasionally lifting pan from heat to cool mixture. (Sauce must not get too hot or it will separate.) Pour sauce through a fine sieve into a bowl (discard solids), then return to cleaned pan. Season with salt and white pepper and keep warm while cooking scallops.

Sauté scallops:

Pat scallops dry and season with salt and pepper. Heat oil in a 12-inch nonstick skillet over moderately high heat until hot but not smoking, then sauté scallops, turning once, until golden and just cooked through, 4 to 5 minutes total.

Sprinkle scallops with gremolata and serve with sauce.

Main Dishes, Seafood

Seafood Appetizers

Pillsbury Bakeoff Winner

Servings: 24

Preparation Time: 15 minutes

Start to Finish Time: 35 minutes



- 2 cups frozen cooked cocktail or salad shrimp**
- 1 can Pillsbury® Refrigerated Crescent Dinner Rolls (8-oz.)**
- 1 cup flaked imitation crabmeat (surimi), cut into small pieces**
- 1 teaspoon seafood seasoning blend**
- 1 teaspoon garlic powder**
- 6 oz. shredded Mexican cheese blend (1 1/2 cups)**
- 1 teaspoon dried parsley flakes**

Heat oven to 375 degrees. Thaw shrimp as directed on package. Drain well; press between paper towels to remove excess liquid. Cut shrimp into small pieces.

Unroll dough onto ungreased cookie sheet. Press to form 12x8 inch rectangle; firmly press perforations to seal. Top dough with shrimp and all remaining ingredients in order listed.

Bake at 375 degrees for 15 to 20 minutes or until crust is golden brown. Cut into squares.

Appetizers

Seafood Cocktail

Gourmet

Servings: 6

Serve with oyster crackers.

1 1/2 cups chilled Clamato juice

1/4 cup ketchup

1/4 cup fresh lime juice

1 teaspoon hot sauce such as Tabasco

1 teaspoon salt, or to taste

1/2 cup finely chopped white onion

1/4 cup chopped fresh cilantro

1 firm-ripe California avocado, peeled, pitted, and cut into small chunks

1/2 lb fresh lump crabmeat (1 cup), picked over

1/4 lb cooked baby shrimp

Stir together Clamato juice, ketchup, lime juice, hot sauce, salt, onion, and cilantro in a large bowl, then gently stir in avocado, crabmeat, and shrimp. Spoon into 6- or 8-ounce glasses or cups.

Appetizers, Salads, Seafood

Seafood Mousse

Joan Fisher



- 1 Can Condensed Tomato Soup**
- 1 Envelope Unflavored Gelatin**
- 1/2 Cup Water**
- 8 Ounces Cream Cheese, cubed**
- 1 Cup Mayonnaise**
- 1/2 Cup Diced Onion**
- 1/2 Cup Diced Celery**
- 12 Ounces Lobster or Shrimp, Cooked, minced**

Add gelatin to water to soften.

Heat soup and cheese together, stirring until blended. Add the gelatin mixture, then add remaining ingredients. Mix well. Pack into a greased 1 1/2 quart mold.

Chill overnight, unmold and serve with crackers.

Appetizers, Salads

Seafood Strata

Servings: 6

Assemble this brunch casserole the night before you need it.

1 Tablespoon Olive oil

2 Shallots, peeled and minced

1/2 cup Mushrooms, sliced

8 ounces Shrimp, small, peeled and cooked

8 ounces Crabmeat (canned)

5 Eggs

2 cups Milk

1 teaspoon Dill weed

1 cup Swiss cheese, grated

1 cup Mozzarella, grated

16 ounces Bread, white, crust trimmed

Heat the oil in a skillet. Add the shallots and mushrooms. Cook for 3 minutes. Set aside.

Lightly beat the eggs. Stir the milk and dill into the eggs. Set aside.

Lightly oil a medium casserole dish. Add a layer of bread. Top with 1/2 of the seafood, shallots and mushrooms. Top with 1/3 of the cheeses. Add a layer of bread topped with the remaining seafood, shallots, and mushrooms. Top with 1/3 of the cheeses. Top with a final layer of bread. Slowly pour the egg mixture over the casserole. Top with the remaining cheeses. Cover and refrigerate overnight.

Pre-heat the oven to 350. Place the casserole on a cookie sheet. Bake for 1 hour or until lightly browned.

Breakfast, Eggs

Seared Scallops with Lemon and Dill

Bon Appetit

Servings: 2



Couscous with fresh herbs, and steamed green beans sprinkled with toasted pine nuts would be lovely accompaniments. Dessert? Try warm apple turnovers from the bakery; top with ice cream.

2 tablespoons butter (1/4 stick)

12 large sea scallops

1/4 Cup Finely Chopped Shallots

1/2 Cup Dry White Wine

1 Tablespoon Fresh Dill, chopped

1 Tablespoon Fresh Lemon Juice

1 Teaspoon Grated Lemon Peel

2 Tablespoons Chilled Butter, cut in 1/2" cubes

Melt 1 tablespoon butter in large nonstick skillet over medium-high heat. Sprinkle scallops with salt and pepper. Add scallops to skillet; cook until golden and just opaque in center, about 1 minute per side. Transfer scallops to plate; tent with foil to keep warm.

Melt 1 tablespoon butter in same skillet. Add shallots; sauté 1 minute. Add wine; boil until reduced by half, about 1 minute. Stir in chopped dill, lemon juice, and peel. Remove pan from heat; add chilled butter cubes, a few pieces at a time, whisking just until melted (do not boil). Season with salt and pepper. Divide scallops between 2 plates. Pour sauce over scallops; garnish with dill sprigs.

Seafood

Sesame Chicken Marinade

Stephen Fisher

Servings: 6

Preparation Time: 15 minutes



Can also use boneless chicken breasts.

1/2 cup soy sauce

1/4 cup dry white wine

1/3 cup salad oil

1 tablespoon minced onion

1 clove garlic, crushed

2 tablespoons sesame seeds, toasted

1 tablespoon sugar

1 teaspoon ground ginger

3/4 teaspoon salt

6 chicken breasts without skin

Combine ingredients in glass bowl, blending thoroughly. Pour over chicken, cover and marinate in refrigerator at least 1 hour. Grill or broil as usual.

Main Dishes, Poultry

Sesame Steak

Stephen Fisher

Servings: 6

Preparation Time: 15 minutes



Must do at least 5 hours before serving.

1/2 cup vegetable oil

1/3 cup sesame seeds

4 onions, sliced

1 tablespoon sugar

salt and pepper

1/4 cup lemon juice

2 cloves garlic, pressed

1 1/2 inch top round steak

1/2 cup soy sauce

Start marinating 5 hours before serving.

Heat oil & cook sesame seeds until golden - stir often.

In shallow dish combine oil & seeds, onions, soy sauce, lemon juice, sugar, salt & pepper and garlic.

Turn meat and cover to marinate - refrigerate.

Cook on grill about 10 minutes to a side.

Beef, Main Dishes

Sherry Cake

Nonnie Garry



1 Duncan Hines Yellow Cake Mix

1 Small Vanilla Instant Pudding

3/4 Cup Sherry

3/4 Cup Wesson Oil

4 Large Eggs

Glaze Frosting

1 1/2 Cups Confectioner's Sugar

1/3 Cup Cream Sherry

Mix cake and pudding together. Add sherry and oil. Mix on low until well mixed, then add 1 egg at a time and mix each time. Beat for 10 minutes on high speed, pour into greased and floured tube pan.

Bake 350 degrees for 45-50 minutes. Cool 10 minutes in pan, loosen.

Make glaze by combining ingredients in saucepan over medium heat. Spoon 1/3 of glaze over cake while in pan. Let stand 15 minutes. Invert cake onto plate, glaze bottom with 1/3 of glaze, let stand until hardened, flip over and finish glazing.

Breakfast, Desserts

Shredded Pork Tenderloin with Lime Sauce

Bon Appetit

Servings: 4

Preparation Time: 20 minutes



- 1 1/4 pounds pork tenderloin, cut in 1/2" strips**
- 1 tablespoon olive oil**
- 1 1/2 cups onion, coarsely chopped**
- 1 tablespoon jalapeno chile pepper, chopped and seeded**
- 1/2 cup dry white wine**
- 2 slices bacon, chopped**
- 1 cup chicken stock**
- 3/4 cup whipping cream**
- 1/4 cup fresh lime juice**
- 2 large tomato, seeded and diced**
- 1 cup green onion, chopped**

Sprinkle pork with salt and pepper.

Heat oil in large skillet over high heat, add pork and saute until almost cooked through, about 1 minute. Transfer to plate.

Add 1 1/2 cups onions, bacon and jalapeno to same skillet and saute until onions are tender, about 5 minutes. Add wine; cook 1 minute. Add stock and cream and simmer until mixture is reduced to 1 cup, about 7 minutes. Return pork to skillet. Stir in lime juice. Add tomatoes and saute until pork is cooked through, about 1 minute longer.

Transfer to serving dish. Sprinkle chopped green onions over and serve.

Serving Ideas: This is great over steamed rice

Main Dishes, Pork & Ham

Shrimp Allegro

Cafe Allegro

Servings: 4

Preparation Time: 30 minutes



20 jumbo shrimp
1 teaspoon garlic, chopped
1 tablespoon shallot, chopped
1 1/2 tablespoons honey
2 tablespoons mustard, whole grain
1 tablespoon bacon, chopped & cooked
2 teaspoons horseradish
2 cups heavy cream
chopped parsley, to taste
4 tablespoons olive oil
splash white wine

Lightly salt and pepper the shrimp, then saute in olive oil til 3/4's cooked. Remove from pan and set aside.

Add garlic and shallots to pan, along with the honey, mustard, bacon and horseradish.

Splash in the white wine and reduce the liquid by cooking for a few minutes.

Add the heavy cream and parsley. Reduce by a third to thicken the sauce. Return shrimp to the pan to finish the cooking.

Serving Ideas: Serve with choice of rice, pasta or potato

Main Dishes, Seafood

Shrimp and Scallop Ceviche

Bon Appetit

Servings: 4



A red and a green jalapeño chile, thinly sliced crosswise can be used for garnish.

- 1/4 teaspoon crumbled saffron**
- 1 bottle clam juice (8-oz)**
- 2 tablespoons diced red onion**
- 2 tablespoons diced, seeded yellow tomato**
- 2 tablespoons chopped scallions**
- 2 tablespoons chopped fresh chives**
- 1 tablespoon chopped fresh cilantro**
- 3/4 teaspoon aji amarillo* (3/4 to 1)**
- 6 tablespoons fresh orange juice**
- 1/4 cup fresh lime juice**
- 2 bowls of ice water**
- 1 pound shelled and deveined shrimp**
- 1/2 pound bay scallops (or quartered sea scallops)**

Toast the saffron, stirring over low heat, in a dry skillet until fragrant, then stir in the clam juice. Simmer until reduced to 1/2 cup, 5 to 6 minutes. Set saffron broth aside to cool.

Whisk together the aji amarillo, saffron broth, orange juice, and lime juice in a large bowl. Stir in diced and chopped vegetables and herbs.

Now it's time to poach the seafood. Have the bowls of ice water ready. Cut the shrimp in half lengthwise. Remove any tough muscles from the sides of the scallops. Poach shrimp in 4 quarts simmering salted water, stirring occasionally until just cooked through, 40 seconds. Scoop out shrimp with a slotted spoon and add to one bowl of ice water.

Return water to a simmer and poach scallops the same way, transferring them to the second bowl of ice water and discarding the cooking water. Drain the seafood well and toss it in the saffron broth mixture. Season with salt and your favorite hot pepper sauce to taste. (We used a fruity habanero chile sauce.) Chill the ceviche, covered, 1 hour and serve garnished with sliced jalapeños and a sprig of cilantro.

* A hot yellow chile paste available at Latino markets

Main Dishes, Seafood

Shrimp Scampi

Stephen Fisher

Internet address:

Servings: 6

3 large cloves garlic, minced

7 tablespoons olive oil

1 1/2 pounds large shrimp, peeled and deveined

1/4 cup dry white wine

2 teaspoons lemon juice

2 teaspoons minced parsley

1/4 teaspoon oregano

Salt and pepper to taste

Cooked rice

In a large skillet, lightly sauté garlic in oil. Add shrimp and sauté until just pink, about 3 minutes. Add wine, lemon juice, parsley, oregano, salt, and pepper; simmer until heated through. Serve over rice.

Fish/ Seafood, Main Dishes, Seafood

Shrimp With Artichoke Pesto

Bon Appétit

Servings: 8

The pesto works well as a sauce for pasta, chicken, or fish, too.

The fresh artichokes can be replaced with jarred artichokes and will taste just as good!

2 large artichokes

1 cup fresh basil leaves (packed)

1 garlic clove

1 cup extra-virgin olive oil

1 tablespoon freshly grated Pecorino Romano cheese

1 tablespoon freshly grated Parmesan cheese

32 cooked jumbo shrimp, peeled, deveined

To trim artichoke, add the juice from half a lemon to a large bowl of cold water. Cut off the artichoke's stem; rub cut surface with the other lemon half. Peel off all the leaves. Cut off top one inch of artichoke. Using a spoon with a serrated edge, scrape out the fibrous choke from the center. Rub the artichoke all over with lemon and drop it into lemon water. Drain before using.

Cut artichoke hearts into quarters. Combine artichoke hearts, basil, and garlic in processor. Add oil and blend until smooth. Transfer to bowl. Mix in cheeses. Season artichoke pesto to taste with salt and pepper. Place pesto in center of platter. Surround with shrimp and serve.

Appetizers, Fish, Sauces, Seafood

Sicilian Meatloaf

Anita Virgilio

Servings: 6

Preparation Time: 10 minutes

3/4 pound ground beef or pork

3/4 pound ground turkey

4 egg whites

2 whole eggs

3/4 cup bread crumbs

1 small onion, chopped

1/2 teaspoon thyme

1/4 cup parmesan cheese, grated

1/4 teaspoon nutmeg

1 cup tomato sauce

FILLING

2 cups ricotta cheese

1 cup ham, chopped

1 tablespoon parsley

6 plum tomatoes, chopped

Mix first 10 ingredients altogether and form in a ring in baking dish, leaving a well in the center.

Bake 1 hour at 350.

Add Filling:

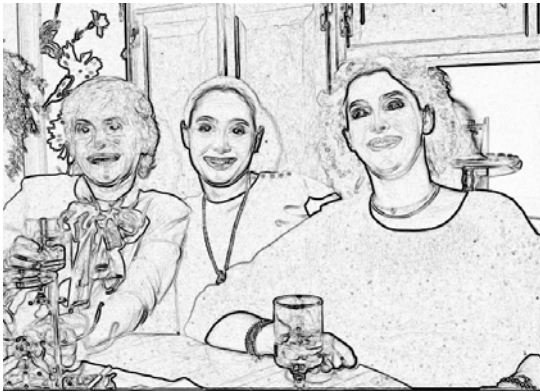
Mix together first three filling ingredients & fill in the well of the meatloaf. Arrange the plum tomatoes on top of ricotta cheese.

Bake an additional 20 minutes. Serve in wedges.

Beef, Main Dishes

Souffle Cheese Bake

Jean Garry



*Garry's were big on this.
Must make the night before.*

10 Slices Bread, crusts removed & cubed

1/2 Pound Velveeta

1/2 Pound Butter

4 Large Eggs

1 Pint Milk

Melt cheese and butter in double boiler.

Grease 1 1/2 quart casserole. Put in alternate layers of bread and cheese sauce.

Beat eggs and then add milk. Pour over all.

Let stand in refrigerator overnight, covered.

Bake in bain marie at 325 for 1 hour, uncovered.

Eggs

Spicy Cashew Chicken

Anita Virgilio

Servings: 6

Preparation Time: 20 minutes

Serve with rice.

3 chicken breasts, boneless, cut in pieces

14 ounces red currant jelly

1/2 cup dijon mustard

1/2 cup cashews, chopped

3 tablespoons brown sugar

2 tablespoons lemon juice or lime juice

1/2 teaspoon cinnamon

1/2 teaspoon nutmeg

Saute the chicken in butter until cooked through. Heat remaining ingredients in a separate pan until bubbly. Pour over sauteed chicken.

Let stand one hour.

Reheat for serving.

Main Dishes, Poultry

Spinach & Beans a la Joannie

Joan Fisher

Servings: 6



Joan found this recipe while waiting at Marguerite's.

2 tablespoons olive oil

1 cup diced onion

1 tablespoon minced garlic

2 cans white beans, drained and rinsed

6 cups fresh spinach

4 teaspoons white wine vinegar

2 teaspoons fresh thyme

1 teaspoon salt

1/4 teaspoon pepper

Saute onion in olive oil over medium heat for about 2 minutes. Add garlic and cook an additional 1 minute.

Add beans and cook until hot, almost 3 minutes.

Add spinach and vinegar, stirring constantly until spinach is wilted, about 3 minutes. Add thyme, salt & pepper.

Vegetables

Spinach Squares

Linda Neidl



- 4 tablespoons butter**
- 3 large eggs**
- 1 cup flour**
- 1 cup milk**
- 1 teaspoon salt**
- 1 teaspoon baking powder**
- 1 pound cheddar cheese, grated**
- 20 ounces spinach, chopped, cooked & drained**
- 1 tablespoon onion, minced**

Preheat oven to 350 degrees.

Put butter in 9 x 13 glass pan. Melt in oven.

In large bowl beat eggs well, add flour, milk, salt & pepper. Mix well.

Stir in remaining ingredients.

Spoon into dish. Sprinkle with seasoned salt if desired.

Bake 35 minutes. Let cool 45 minutes, then cut into squares.

Vegetables

Split Pea Soup a la Stephen

Stephen Fisher

Servings: 8

Preparation Time: 1 hour 45 minutes

This soup is absolutely delicious.

SOUP

2 cups Split Peas

1 ham bone, meaty

1 cup onion, chopped

1 cup carrot, sliced

1 cup celery, chopped

1 teaspoon sugar

1/4 teaspoon thyme

8 cups chicken stock

1 clove garlic, chopped

2 packages Herb-ox chicken boullion

1 teaspoon salt

freshly ground black pepper, to taste

1 bay leaf

1/2 cup light cream

2 tablespoons butter

RIPLEYS

2 large eggs, beaten

2 tablespoons flour, approximately

Combine to make paste.

In large saucepan, combine all ingredients for the soup, except cream and butter.

Bring to the boil, cover, reduce heat and simmer for 1 1/2 hours, stirring often.

Remove bones and put soup through a fol mill, pressing through as much of the vegetables as possible. (You may also want to press through some chunks of meat to add extra flavor.)

Add cream and butter, and dollop in the ripleys, cover and let simmer til ripleys are cooked, approximately 10-15 minutes.

Pork & Ham, Soups & Stews

Strawberry Clouds

Gourmet

Servings: 6

Cardamom-scented whipped cream tops a light, crisp meringue in this pretty paeon to the season's fresh berries.

Meringues, without berries, syrup, or whipped cream, can be made up to 1 day ahead and kept in an airtight container at cool room temperature.

Can substitute almond extract for the cardamom.

3 large egg whites, at room temperature 30 minutes

1 cup plus 2 tablespoons sugar

1/2 teaspoon ground cardamom

1 lb strawberries, trimmed and thinly sliced lengthwise (3 cups)

3/4 cup well-chilled heavy cream

Parchment Paper

Put oven rack in middle position and preheat oven to 190°F.

Beat whites with a pinch of salt in a bowl using an electric mixer at medium-high speed until they just hold soft peaks.

Reduce mixer speed to medium and add 3/4 cup sugar, a little at a time, beating, then continue to beat until whites hold stiff glossy peaks.

Line a baking sheet with parchment paper and spoon a small dollop of meringue on each corner of parchment, then invert parchment to secure to baking sheet. Using a serving spoon, form meringue into 6 mounds about 2 inches apart on parchment. Using a soup spoon, lightly press down and swirl center of each meringue to spread out slightly, into a 3 1/2- to 4-inch round, and create a 1 1/2- to 2-inch-wide indentation in center.

Bake meringues until dry but still white, about 2 hours, then cool meringues in turned-off oven (with door closed) 1 hour. (Meringues will be crisp on outside and slightly soft in center.) Cool meringues completely on baking sheet on a rack.

While meringues cool, bring 5 tablespoons sugar, 1/4 cup water, and 1/4 teaspoon cardamom to a boil in a small heavy saucepan, stirring until sugar is dissolved. Pour cardamom syrup over strawberries in a heatproof bowl and stir gently to combine.

Just before serving, beat cream with 1 tablespoon sugar and 1/4 teaspoon cardamom in a clean bowl using clean beaters until it just holds stiff peaks.

Peel meringues from parchment and put on 6 plates, then spoon about 1/4 cup berries with syrup into each indentation. Spoon whipped cream over berries and top with another 1/4 cup berries with syrup. Serve strawberry clouds immediately.

Desserts, Fruit, Pies & Pastry

Strawberry Jello Mold

Stephen Fisher

Servings: 6

Preparation Time: 10 minutes



6 ounces strawberry gelatin powder

16 ounces pineapple, crushed

8 ounces sour cream

1 package strawberries, frozen, thawed

Dissolve jello into 2 cups boiling water.

Drain pineapple and strawberries, reserve liquid, combine liquids & if necessary, add cold water to equal 1 1/2 cups.

Add berries, pineapple & juices. Stir.

Put 1/2 mixture in mold. Chill.

Spread sour cream on chilled portion. Pour remainder of jello over sour cream.

Chill and unmold before serving time.

Fruit, Salads

Strawberry Pie

Times Union



1 quart strawberries
3 tablespoons cornstarch
1/4 cup water
1 cup sugar
dash salt
1/2 teaspoon lemon juice
1 teaspoon butter
1 pie crust (9 inch), baked
1 pint heavy cream, whipped

Combine 1/2 berries, cornstarch, water, sugar, salt & juice in saucepan. Heat slowly until well thickened. Swirl in butter. Cool completely.

Line shell with remaining berries and pour sauce over.

Cover with whipped cream and refrigerate.

Desserts, Pies

Strawberry Salad

Stephen Fisher

Servings: 10

Preparation Time: 10 minutes



6 ounces strawberry gelatin powder

1 cup water, boiling

20 ounces strawberries, frozen, thawed

20 ounces pineapple, crushed, well drained

3 medium bananas (approximately 1 cup), mashed

1 pint sour cream

Dissolve gelatin in boiling water. Add strawberries, pineapple & bananas.

Put half of mixture into mold. Refrigerate until firm, about 45 minutes.

Spread enough sour cream over firm mixture to cover, and then gently spoon rest of strawberry mixture over sour cream.

Cover & chill overnight.

Fruit, Salads

Stuffed French Toast

Bon Appetit

Servings: 6

Preparation Time: 15 minutes

6 slices bread slices, 1 inch thick (3 x 5), french

3/4 cup peach preserves

6 tablespoons cream cheese, room temperature

6 large eggs

1/2 cup milk

1 tablespoon flour

1/2 cup breadcrumbs

1/2 cup brown sugar

1 tablespoon cinnamon, ground

2 tablespoons vegetable oil

maple syrup

Cut each bread slice horizontally to within 1 inch of edge. (Don't cut all the way through).

Fill each with about 2 tablespoons of the jam and 1 tablespoon cream cheese.

Whisk eggs, milk and flour in medium bowl to blend.

Stir breadcrumbs, sugar and cinnamon in another medium bowl.

Heat large nonstick skillet over medium heat. Brush with oil.

Dip each bread slice into egg mixture, then into breadcrumb mixture, coating completely.

Cook until golden, about 2 minutes a side.

Serve with maple syrup.

Breakfast, Eggs

Stuffed Shells

Linda Neidl



1 quart spaghetti sauce

1 pound pasta shells, cooked and drained

1 pound ricotta cheese

1/2 pound mozzarella cheese, shredded

1 teaspoon parsley

Parmesan cheese

In mixing bowl combine ricotta cheese, Mozzarella, egg & parsley.

Stuff shells with cheese mixture. Place in baking pan and cover with layer of sauce. Sprinkle with Parmesan cheese

Bake 350 degrees for 20-30 minutes.

Serving Ideas: Serve with sausage, meatballs, salad & Italian garlic bread.

Italian, Main Dishes, Pasta

T

Three Cheese Chicken Breasts in Tomato Sauce

Bon Appetit

Servings: 6

Preparation Time: 45 minutes

1/4 cup olive oil

6 chicken breast halves without skin

1 tablespoon garlic, minced

1/2 large onion, chopped

1 tablespoon oregano

15 ounces tomato sauce

14 ounces Italian tomatoes, stewed

1/3 cup dry white wine

2 bay leaf

8 ounces penne, cooked and drained

1 cup mozzarella cheese, grated

1/3 cup romano cheese

1/3 cup parmesan cheese, grated

Preheat oven to 375 degrees. Butter 13x9x2 inch glass baking dish.

Heat oil in heavy skillet over high heat. Season chicken with salt and pepper. Add chicken to skillet; saute til outside is white, about 1 minute per side; transfer to plate.

Add onion, garlic and oregano to skillet and saute til onion begins to soften, about 4 minutes. Add tomato sauce, stewed tomatoes with juices, wine and bay leaves and cook until sauce thickened, breaking up tomatoes with spoon, about 8 minutes; discard bay leaves.

Line prepared dish with penne. Arrange chicken over. Spoon sauce over, covering chicken and pasta completely. Mix cheeses in small bowl. Sprinkle cheeses over sauce. Bake until chicken is just cooked through and sauce bubbles, about 20 minutes.

Main Dishes, Poultry

Three Cheese Lasagne With Sausage

Stephen Fisher

Servings: 8

Preparation Time: 1 hour



- 1 tablespoon olive oil**
- 1 cup onion, chopped**
- 3/4 cup carrot, peeled, and finely chopped**
- 2 tablespoons garlic, minced**
- 1 pound ground beef (or meatballs broken up)**
- 1 1/2 pounds Italian sausage, spicy**
- 3 large cans tomatoes, diced, recipe ready**
- 1 can tomato paste**
- 1 bunch fresh basil, chopped fine**
- 1 tablespoon brown sugar**
- 1 tablespoon oregano**
- 1 bay leaf**
- 1/2 teaspoon red pepper flakes, crushed**
- 15 lasagna noodles**
- 30 ounces ricotta cheese**
- 1 cup Parmesan cheese**
- 10 ounces spinach, frozen & chopped, thawed and drained**
- 2 large eggs**
- 4 3/4 cups mozzarella cheese, grated**

Heat oil in large saucepan over medium heat. Add onions, carrots and garlic; saute til tender, about 12 minutes. Add beef and sausages to pan; saute til cooked through, about 5 minutes. Add next 7 ingredients, cover and simmer until flavors blend and sauce measures about 5 cups, stirring occasionally (about 15 minutes). Discard bay leaf. Cool.

Preheat oven to 350. Cook noodles until almost tender, about 7 minutes. Drain and cover with cold water. Combine ricotta and 3/4 cup Parmesan cheese in medium bowl. Mix in spinach. Season to taste with salt and pepper. Mix in eggs.

Drain pasta and pat dry. Spread 1/2 cup sauce over bottom of 13x9 glass pan. Place 5 noodles over sauce. Spread half of ricotta-spinach mixture evenly over noodles. Sprinkle 2 cups grated mozzarella evenly over ricotta mixture.. Spoon 1 1/2 cups sauce over mozzarella, spreading with spatula to cover. Repeat layering with 5 noodles, remaining ricotta mixture, 2 cups mozzarella and 1 1/2 cups sauce. Arrange remaining 5 noodles over sauce. Spread remaining sauce over noodles. Sprinkle remaining 3/4 cup mozzarella and 1/4 cup Parmesan evenly over lasagna. Cover baking dish with aluminum foil and bake 40 minutes; uncover and continue baking until hot and bubbly, about 40 minutes.

Let lasagne stand 15 minutes before serving.

Italian, Main Dishes, Pasta

Tiramisu Toffee Torte

Pillsbury Bake Off Cookbook

Servings: 8

This cake was so good, even Linda loved it!!!

1 Package White Cake Mix (1 Lb 2.25 Oz), pudding included

1 Cup Coffee, strong, room temperature

4 Egg Whites

4 Toffee (1.4 Oz Each) Candy Bars, very finely chopped

Frosting

2/3 Cup Sugar

1/3 Cup Chocolate Syrup

4 Ounces Cream Cheese

2 Cups Whipping Cream

2 Teaspoons Vanilla

1 Cup Strong Coffee, room temperature

Chopped Toffee Bars for Garnish

Chocolate Curls for Garnish

Heat oven to 350 degrees. Grease and flour two 8 inch cake pans.

In large bowl, combine cake mix, 1 cup coffee and egg whites at low speed until moistened. Beat two minutes at high speed. Fold in chopped toffee bars. Spread batter in greased and floured pans.

Bake 30 to 40 minutes, or until toothpick inserted in center comes out clean. Cool 10 minutes and remove from pan. Cool completely.

Frosting: In medium bowl, combine sugar, chocolate syrup and cream cheese; beat until smooth. Add whipping cream and vanilla; beat until light and fluffy. Refrigerate until ready to use.

Assembly: Slice each layer in half horizontally to make 4 layers. Drizzle each cut side with 1/4 cup coffee. Place 1 layer on serving plate; spread with 2/3 cup frosting. Repeat with second and third layers. Top with remaining layer and frost top and sides of cake with remaining frosting. Garnish with chopped toffee bars or with chocolate curls.

Cakes, Desserts

Toffee Crunch Caramel Cheesecake

Bon Appetit

This can be served with roasted pears. The cake needs time to set up in the refrigerator overnight, so begin making it at least one day ahead.

Do not overcook the caramel sauce or it will be too hard to cut.

Gingersnap crust

Nonstick vegetable oil spray

1 1/2 cups ground gingersnap cookies (about 7 1/4 ounces)

5 tablespoons unsalted butter, melted

2 tablespoons golden brown sugar (packed)

Cheesecake

4 packages cream cheese (8 ounce) room temperature

1 cup golden brown sugar (packed)

2 tablespoons butter (1/4 stick) melted

5 large eggs

1 teaspoon vanilla extract

Caramel topping

1 1/2 cups sugar

1/4 cup water

1/2 teaspoon fresh lemon juice

1 cup heavy whipping cream

4 1.4 ounce English toffee candy bars (such as Heath or Skor), chopped

For gingersnap crust:

Preheat oven to 350°F. Spray bottom of 9-inch springform pan with 2 1/2-inch-high sides with nonstick spray. Stir ground cookies, butter, and sugar in medium bowl until moist clumps form. Press cookie mixture firmly onto bottom of prepared pan. Wrap outside of pan with 3 layers of heavy-duty foil. Bake crust until firm and beginning to darken, about 14 minutes. Cool crust. Maintain oven temperature.

For cheesecake:

Beat cream cheese and sugar in large bowl until smooth. Beat in butter, then eggs, 1 at a time, until just blended. Beat in vanilla. Pour batter over crust in pan. Place springform pan in large roasting pan. Add enough hot water to come halfway up sides of springform pan. Bake cake uncovered until filling is puffed around edges and moves slightly in center when pan is gently shaken, about 1 hour 10 minutes. Remove pan from water; remove foil. Place hot cheesecake uncovered in refrigerator overnight.

For caramel topping:

Stir sugar, water, and lemon juice in large saucepan over medium heat until sugar dissolves. Increase heat; boil without stirring until mixture turns deep amber, occasionally swirling pan and brushing down sides with wet pastry brush, about 9 minutes. Add cream (mixture will bubble). Reduce heat to medium-low. Simmer until reduced to 1 1/4 cups, stirring occasionally, about 8 minutes. Chill until thickened but still pourable, about 15 minutes. Do not overcook.

Spoon caramel over top of cake just to edges (do not allow caramel to drip down sides). Use just enough caramel to make a thin layer. Garnish top edges with chopped English toffee. Chill at least 2 hours and up to 6 hours.

Run knife around pan sides to loosen cake; release pan sides.

Cakes, Desserts

Tomato Aspic and Dressing

Connecticut a la Carte



Connecticut a la Carte

Another one of those recipes that Joan Fisher loves, for some strange reason. She likes it with beef, especially at Christmas.

Maureen Torncello calls it "Bloody Mary jello".

3 1/2 Cups Tomato Juice

1/2 Teaspoon Celery Salt

1 Tablespoon Grated Onion

6 Whole Clove

6 Ounces Lemon Gelatin Powder

1 Tablespoon White Vinegar

1 Tablespoon Red Wine Vinegar

1 Package Unflavored Gelatin

Sour Cream Horseradish Dressing

1/2 Cup Sour Cream

1/2 Cup Mayonnaise

Horseradish, to taste

1/2 Cup Scallions, thinly sliced

Simmer first 4 ingredients 10 minutes; strain and pour mixture over lemon gelatin. Add vinegars and additional gelatin. Pour into well-greased 1 quart mold and chill until set.

Combine dressing ingredients to taste and chill overnight.

Unmold aspic on decorative platter accompanied by dressing in small bowl.

Yield: 4 Cups

Salads, Sauces

Tomato Dill Soup

Stephen Fisher

3 Large Tomato

1 Medium Onion, sliced

1 Clove Garlic, minced

1 Teaspoon Salt

1/4 Teaspoon Pepper

2 Sprigs Fresh Dill

1 Tablespoon Tomato Paste

1/4 Cup Cold Water

1/2 Cup Cooked Macaroni

1 Cup Chicken Broth

3/4 Cup Heavy Cream

Peel and slice tomatoes into a saucepan. Add onion, garlic, seasonings, dill, tomato paste and water. Cover and simmer 15 minutes.

Transfer to blender or food processor. Add macaroni, cover and puree on high speed. Add stock and cream while motor is running.

Chill and serve garnished with chopped fresh dill and chopped tomato.

Soups & Stews

Tomato Sauce for Lasagne

Craig Claiborne

Servings: 6

Preparation Time: 1 hour

Yields about 3 cups.

2 tablespoons olive oil

6 tablespoons butter

1 1/2 cups onion, chopped

1/4 pound fresh mushrooms, chopped

3/4 cup carrot, finely chopped

2 tablespoons parsley, chopped

1 teaspoon basil

1 teaspoon thyme

1 teaspoon sugar

1/2 cup dry white wine

4 cups tomato, chopped

salt and pepper

1 clove

Heat oil and 2 tablespoons butter in heavy casserole; add the onion, garlic, mushrooms, carrot, parsley, basil, thyme, sugar and clove. Cook, stirring, until the mixture is almost dry but still moist, about 10 minutes.

Add the wine and cook, stirring, over high heat until wine evaporates. Add the tomatoes, salt and pepper and bring to the boil. Partly cover and simmer for 1 hour.

Put the mixture through a food mill, pushing through as much of the vegetable solids as possible. Stir in the remaining butter and bring to the boil.

Serving Ideas: Use with Lasagne with Ricotta and Sausages

Pasta, Sauces

Tomato, Sweet Onion and Mozzarella Salad

Bon Appetit

Servings: 8



Bon Appetit

Must serve within 2 hours of assembly.

- 1 Large Sweet Onion (Vidalia)**
- 3 Large Tomato, sliced**
- 3 Large Yellow Tomato, sliced**
- 1 Pound Mozzarella Cheese, fresh, sliced into rounds**
- 1/2 Cup Fresh Basil Leaves, thinly sliced**
- 3 Tablespoons Olive Oil**
- 2 Tablespoons Balsamic Vinegar**

Arrange onion slices on large platter. Top with red and yellow tomatoes, then mozzarella. Sprinkle with salt and pepper. Garnish with tiny tomatoes, if desired.

Salads, Vegetables

Tortellini in Cream Sauce

Stephen Fisher

Servings: 4

1 Pound Cheese Tortellini

8 Tablespoons Butter

1 Cup Heavy Cream

2 Medium Carrots, julienned

1 Cup Parmesan Cheese

1 Teaspoon Basil

Salt and Pepper, to taste

Cook tortellini until tender. Drain well and return to pot.

Boil carrots in water until tender. Drain and set aside.

Add butter to pasta and place over low heat. Mix until butter melts. Add carrots, basil and cream and cook until slightly thickened.

Add the cheese, salt & pepper. Mix well.

Pasta, Salads

Tortellini Salad

Stephen Fisher

Servings: 16

Preparation Time: 45 minutes



- 1/2 cup olive oil**
- 1/4 cup green onion, chopped**
- 1 teaspoon basil**
- 1 can pasta ready tomatoes, chopped**
- 1/2 cup black olives, chopped**
- 2 packages tortellini, white, green &/or red, cooked**
- 1/4 cup rice vinegar**
- 3 cloves garlic, chopped**
- 1/2 cup feta cheese, crumbled**
- 8 1/2 ounces artichoke hearts, water packed, drained & quartered**
- 1 teaspoon dill weed**
- 1 jar roasted peppers, chopped**

Whisk oil and vinegar in small bowl. Add seasonings & mix well. Combine remaining ingredients in large bowl & pour dressing over tortellini. Toss gently. Refrigerate overnight.

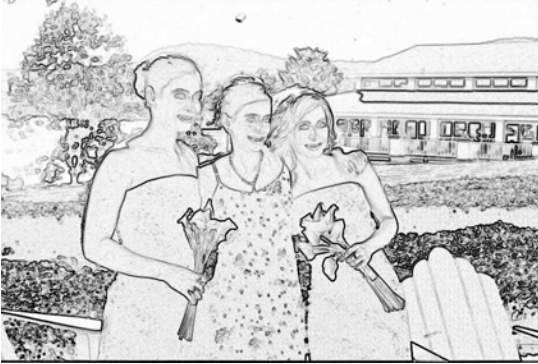
Pasta, Salads

Tortellini Soup

Joan Fisher

Servings: 6

Preparation Time: 30 minutes



1 medium onion, chopped

1 tablespoon olive oil

2 cloves garlic, pressed

4 cans chicken broth

1 package frozen chopped spinach

1/2 pound frozen tortellini

1 can white beans (16 to 19 oz)

1/4 cup parmesan cheese

Cook onion in large pot over medium high heat. Add garlic - cook 30 seconds. Stir in chicken broth and spinach. Bring to boil. Simmer 15 minutes. Add tortellini. Cook 10 minutes. Pour beans into pot. Heat through.

Sprinkle with parmesan cheese when serving.

Soups & Stews

Triple Chocolate Pudding Pie with Cappuccino Cream

Bon Appetit

Servings: 8

Chill the pie for at least six hours before serving — or make it up to two days ahead.

Market tip: Chocolate-covered espresso beans are sold at specialty foods stores, cookware stores, and coffee bars.

Crust

9 Whole Chocolate Graham Crackers

1 Tablespoon Sugar

Pinch Salt

6 Tablespoons Butter, melted

Filling

1 1/4 cups sugar

1/2 cup unsweetened cocoa powder

1/4 cup cornstarch

3 1/2 cups half and half

4 large egg yolks

3 1/2 ounces Bittersweet (not Unsweetened) or Semisweet Chocolate, chopped

3 ounces unsweetened chocolate, chopped

2 tablespoons unsalted butter

1 teaspoon vanilla extract

Topping

1 cup chilled whipping cream

2 tablespoons powdered sugar

1 1/2 teaspoons instant espresso powder

1/2 teaspoon vanilla extract

Preheat oven to 350°F. For Crust: Finely grind graham crackers, sugar, and salt in processor. Add butter and blend to moisten crumbs. Firmly press mixture into 9-inch-diameter glass pie dish. Bake until crust sets, about 8 minutes. Cool.

For filling:

Whisk sugar, cocoa, and cornstarch in heavy medium saucepan. Gradually whisk in 1 cup half and half. Whisk in remaining 2 1/2 cups half and half and yolks. Whisk over medium-high heat until mixture thickens and boils, whisking constantly, about 12 minutes. Remove from heat. Add both chocolates and butter; whisk until melted and smooth. Mix in vanilla. Transfer filling to crust. Press plastic wrap directly onto surface of filling and chill until filling sets, at least 6 hours. (Can be made 2 days ahead. Keep chilled.)

For topping:

Beat all ingredients in large bowl until peaks form. (Can be made 1 day ahead. Cover and refrigerate. Rewhisk to thicken before serving, if necessary.)

Peel plastic off pie. Cut pie into wedges. Spoon dollop of cream atop each slice. Garnish with chocolate-covered espresso beans and serve.

Desserts, Pies

Two Berry Coffee Cake

Bon Appetit

Servings: 12



Note that if you're using frozen berries, you don't need to thaw them before preparing the batter.

2 1/3 cups flour

1/2 cup sugar

1 tbsp baking powder

1/2 teaspoon salt

2 eggs, at room temperature

3/4 cup milk, at room temperature

1/4 cup vegetable oil

1/2 cup fresh or frozen cranberries

1/2 cup fresh or frozen blueberries

1/3 cup brown sugar

1/4 cup butter, at room temperature

1/4 cup chopped walnuts

1 teaspoon ground cinnamon

Preheat oven to 350 degrees F. Lightly grease a 9-inch tube or bundt pan.

Sift together 2 cups flour, sugar, baking powder, and salt in a large bowl.

In another bowl, beat eggs until frothy. Add milk and oil; mix well. Add egg mixture to flour mixture; mix until moistened. Fold in cranberries and blueberries. Scoop into prepared pan.

Combine remaining flour, brown sugar, butter, walnuts, and cinnamon. Sprinkle mixture over batter.

Bake 45 to 50 minutes, until a toothpick inserted in the center comes out clean.

Cool cake in pan 10 minutes or longer.

Serve the cake topping side up.

Breakfast

v

Veal Scallopini Saltimbocca

Bon Appetit

Servings: 2

6 ounces spaghetti

2 tablespoons olive oil

1/2 cup white cornmeal

1 tablespoon herbes de Provence*

1/2 teaspoon salt

1/4 teaspoon pepper

4 3 ounce veal cutlets, pounded to 1/4-inch thickness

1/2 cup chopped thinly sliced prosciutto

1 tablespoon chopped fresh sage

1/3 cup dry Marsala

1/3 cup low-salt chicken broth

1/4 cup butter, cut in 1/4" pieces

Cook spaghetti in large pot of boiling salted water until just tender but still firm to bite, stirring occasionally. Drain. Transfer to large bowl and toss with 1 tablespoon oil. Keep warm.

Meanwhile, mix cornmeal, herbes de Provence, salt, and pepper in medium bowl. Coat veal in cornmeal mixture.

Heat remaining 1 tablespoon oil in heavy large skillet over medium heat. Add veal, prosciutto, and sage. Sauté 2 minutes. Turn veal over and sauté until cooked through, about 2 minutes longer. Add Marsala and broth; boil until slightly reduced, about 1 minute. Transfer veal to plate. Add butter to skillet; whisk until melted. Season sauce to taste with salt and pepper. Return veal to skillet to coat with sauce.

Divide pasta between 2 plates. Top with veal and sauce, dividing equally.

*Serving Ideas: * A dried herb mixture available at specialty foods stores and some supermarkets.*

Beef, Italian, Pasta

W

Waffles

Cuisinart

Waffles can be topped with maple syrup, powdered sugar, warm fruit compote (see Belgian Waffle recipe), fruited yogurt, or even ice cream.

2 cups flour

2 tablespoons sugar

1 tablespoon baking powder

1/2 teaspoon salt

1 3/4 cups buttermilk

6 tablespoons vegetable oil

2 large eggs

Place ingredients in a large mixing bowl and combine until well blended and smooth. Let batter sit 5 minutes before using. Prepare Cuisinart waffle maker, and place on setting 2.

Pour 1/2 cup batter onto the center of waffle maker, spread out evenly using heat proof spatula.

Breakfast

Warm Crab and Spinach Dip

Stephen Fisher



Serve this dip with French bread slices.

- 1 Tablespoon Olive oil**
- 1/4 Cup Onions, diced**
- 1 teaspoon Garlic, minced**
- 1/2 Cup Cream**
- 8 ounces Brie cheese, rind removed**
- 1/4 Cup Spinach, chopped**
- 1/2 Pound Crab Meat**
- 1 Tablespoon Dijon mustard**
- 1/2 Teaspoon Dill Weed**

Heat the oil in the top half of a double boiler. Add the onions and garlic. Cook until just soft. Whisk in the cream and heat. Slowly whisk in the Brie. Simmer until melted. Add the remaining ingredients and simmer for 15 minutes. Serve warm.

Yield: 2 Cups

Appetizers

Wayne's In-laws Crabmeat Salad

Wayne Lindsay



Joan had this at Joe Murphy's wake.

1 pound crab meat, flaked

1 package frozen peas, petit

1 can waterchestnuts, canned, sliced

Mayonnaise, to taste

beau monde seasoning, to taste

Cook peas for 2 minutes.

Drain water chestnuts.

Mix all ingredients together, add salt & pepper to taste.

Salads

White Bean Soup

Bon Appetit

Servings: 6

Serve with grated Parmesan cheese.

16 Ounces Dried Great Northern Beans

16 Cups Water (or Chicken broth, if you want to splurge)

5 Cloves Garlic, unpeeled

3 Cloves Garlic, peeled and chopped

1 Stalk Celery, cut in half

5 Tablespoons Olive Oil

2 Medium Onions, chopped

14 Ounces Diced Tomatoes

1 Tablespoon Fresh Rosemary, chopped

1 Tablespoon Fresh Sage, chopped

1/2 Teaspoon Celery Salt

3/4 Cup Macaroni

Place beans in large pot. Add enough cold water to cover beans by 3 inches. Let stand overnight.

Drain beans well. Return to pot. Add 16 cups water, unpeeled garlic cloves, and celery stalk. Bring mixture to boil; reduce heat to low and simmer 1 hour 15 minutes, stirring occasionally.

Meanwhile, heat 2 tablespoons oil in large skillet over med-high heat, add onions and 3 chopped garlic cloves and saute until golden brown. Add tomatoes with juices, rosemary, sage, and celery salt to mixture, stirring to combine.

Add vegetable mixture to bean mixture in pot. Simmer soup until beans are tender, about 45 minutes.

Cook pasta in another large pot until tender. Drain well. Add cooked pasta and remaining 3 tablespoons oil to soup, stirring to combine. Thin soup with more water, if desired. Season soup to taste with salt and pepper and serve.

Soups & Stews

White Chocolate & Maple Mousse

Bon Appetit

Servings: 6

Preparation Time: 15 minutes



- 1 1/2 cups whipping cream, chilled**
- 1/2 cup maple syrup, pure**
- 1/4 cup milk**
- 1/2 stick butter**
- 10 ounces white chocolate, chopped**
- 1/2 teaspoon maple extract**
- 1 quart strawberries -- hulled, optional**
- 3 orange -- peeled, optional**

Bring first 4 ingredients to simmer in heavy large saucepan, stirring until butter melts. Remove from heat. Add white chocolate and maple extract; whisk until melted and smooth. Pour into large bowl. Cover and refrigerate until cold, about 6 hours. (Can be prepared 2 days ahead. Keep refrigerated.)

Using mixer, beat cream mixture to soft peaks. Spoon mousse into parfait glasses. If desired, top with berries and oranges.

Desserts

Wonderful Cake

Betty Fisher

Servings: 12

Betty made this cake a few times in Slingerlands. 'tis marvelous tis wonderful.'

2 Cups Flour

2 Cups Sugar

1/2 Teaspoon Salt

1/2 Cup Butter

1/2 Cup Shortening

3 Tablespoons Cocoa

1 Cup Water

1/2 Cup Buttermilk

1 Teaspoon Baking Soda

2 Large Eggs, beaten

1 Teaspoon Vanilla Extract

Frosting

1/2 Cup Butter, cut up

6 Tablespoons Milk

3 Tablespoons Cocoa

16 Ounces Confectioner's Sugar

1 Teaspoon Vanilla

1 Cup Chopped Pecans

Combine flour, sugar & salt.

In saucepan, combine butter, shortening, cocoa & water; bring to boil and pour over flour mixture and beat until smooth.

In separate bowl combine soda and buttermilk, add to flour mixture, and beat well. Add eggs and vanilla and continue beating until smooth. Pour into greased and floured 9 x 13 pan.

Bake at 375 degrees for 30 to 35 minutes.

Frosting: In sauce pan, combine butter, milk and cocoa; bring to boil. Remove from heat and gradually add sugar by stirring. Add vanilla and nuts and pour over cooked cake.

Serving Ideas: Serve with raspberry sauce and ice cream.

Cakes, Desserts

z

Zucchini Nut Bread

Betsy Ryan



Makes 2 loaves 9 X 5.

2 cups sugar

1 cup oil

3 large eggs

1 teaspoon vanilla

2 cups zucchini, shredded

3 cups flour

1/4 teaspoon baking powder

1 teaspoon baking soda

1/2 teaspoon salt

1 teaspoon cinnamon

1 teaspoon ginger

1 teaspoon ground clove

1 cup walnut, finely chopped

Preheat oven to 325 degrees.

Mix together sugar, oil, eggs, vanilla & zucchini.

Sift together remaining ingredients and add to liquid mixture.

Add walnuts and pour into greased & floured loaf pans and bake 1 hour.

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