

Stephen's Kitchen

A Collection of Fisher Family Recipes

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A collection of Fisher Family Favorite Recipes.

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1-2-3-4 Cake

Nancy Manzione

Servings: 4

Preparation Time: 15 minutes



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

1 cup butter

2 cups sugar

3 cups flour

4 eggs

1 cup milk

2 teaspoons baking powder

1 teaspoon vanilla

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

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

Cakes, Desserts

4th of July Parfait

Times Union

Servings: 6

8 ounces cream cheese, softened

6 tablespoons powdered sugar

1 cup whipping cream

1 tablespoon lemon juice

1 pint blueberries, stemmed

1 pint raspberries

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

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

Desserts

Abby's Pecan Pie

Dear Abby

Servings: 8

Preparation Time: 1 hour



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

1 pie crust (9 inch), unbaked

1 cup light corn syrup

1 cup dark brown sugar, firmly packed

3 large egg, slightly beaten

1/3 cup butter, melted

1/3 teaspoon salt

1 teaspoon vanilla

1 heaping cup pecan halves

Heat oven to 350 degrees.

Prepare pie crust.

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

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

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

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

Desserts, Pies & Pastry

Almond Cake with Berries

Gourmet

Servings: 8



For cake

Butter for greasing pan

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

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

2/3 cup sugar

4 large egg yolks

3 tablespoons whole milk

3/4 teaspoon vanilla

1/4 teaspoon salt

2 large egg whites

For berry syrup

1/3 cup water

1/4 cup sugar

1 tablespoon fresh lemon juice

1/8 teaspoon almond extract

2 cups blackberries (9 oz)

1 cup raspberries (4 1/2 oz)

Garnish: confectioners sugar

Make cake:

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

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

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

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

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

Make berry syrup while cake is baking:

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

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

Cakes, Desserts

Ancho Chili Sauce

Bon Appetit

Servings: 6



This recipe goes with Lime Chicken with Ancho Chili Sauce.

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

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

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

Sauces

Antipasto Pasta Salad

Nancy Driscoll



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

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

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

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

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

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

Pasta, Salads

Apple and Cinnamon Pancakes

Bon Appetit



Can be prepared in 45 minutes or less.

1 1/4 Cups Buttermilk

1 Large Egg, slightly beaten

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

2 tablespoons firmly packed light brown sugar

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

6 tablespoons all-purpose flour

6 tablespoons whole-wheat flour

1 teaspoon baking soda

1/2 teaspoon salt

1 teaspoon cinnamon

2 tablespoons vegetable oil plus additional for brushing the griddle

maple syrup as an accompaniment

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

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

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

Serve the pancakes with syrup.

Breakfast

Apple Cranberry Pie

America's Test Kitchen

Use sweet, crisp apples, such as Golden Delicious, Jonagold, Fuji, or Braeburn. The two fillings can be made ahead, cooled, and stored separately in the refrigerator for up to 2 days.

2 cups fresh or frozen cranberries

1/4 cup orange juice

1 cup granulated sugar (7 ounces) plus 1 tablespoon for top of pie

1/2 teaspoon ground cinnamon

1/2 teaspoon table salt

1/4 cup water

1 tablespoon cornstarch

3 1/2 pounds sweet apples (6 to 7 medium), peeled, cored, and cut into 1/4-inch-thick slices (see note above)

1 recipe pie dough (for two crust pie)

1 egg white, beaten lightly

Bring cranberries, juice, 1/2 cup sugar, 1/4 teaspoon cinnamon, and 1/4 teaspoon salt to boil in medium saucepan over medium-high heat. Cook, stirring occasionally and pressing berries against side of pot, until berries have completely broken down and juices have thickened to jamlike consistency (wooden spoon scraped across bottom should leave clear trail that doesn't fill in), 10 to 12 minutes. Remove from heat, stir in water, and cool to room temperature, about 30 minutes.

Meanwhile, mix 1/2 cup sugar, remaining 1/4 teaspoon cinnamon, remaining 1/4 teaspoon salt, and cornstarch in large microwave-safe bowl; add apples and toss to combine. Microwave on high power, stirring with rubber spatula every 3 minutes, until apples are just starting to turn translucent around edges and liquid is thick and glossy, 10 to 14 minutes. Cool to room temperature, about 30 minutes.

While fillings cool, adjust oven rack to lowest position, place rimmed baking sheet on oven rack, and heat oven to 425 degrees. Remove 1 disk of dough from refrigerator and roll out on generously floured (up to 1/4 cup) work surface to 12-inch circle about 1/8 inch thick. Roll dough loosely around rolling pin and unroll into pie plate, leaving at least 1-inch overhang. Ease dough into plate by gently lifting edge of dough with one hand while pressing into plate bottom with other hand. Leave dough that overhangs plate in place; refrigerate until dough is firm, about 30 minutes.

Transfer cooled cranberry mixture to dough-lined pie plate and spread into even layer. Place apple mixture on top of cranberries, mounding slightly in center; push down any sharp apple edges.

Roll second disk of dough on generously floured work surface (up to 1/4 cup) to 12-inch circle about 1/8 inch thick. Roll dough loosely around rolling pin and unroll over pie, leaving at least 1-inch overhang on each side.

Using kitchen shears, cut evenly through both layers of overhanging dough, leaving 1/2-inch overhang. Fold dough under itself so that edge of fold is flush with outer rim of pie plate. Flute edges using thumb and forefinger or press with tines of fork to seal. Brush top and edges of pie with egg white and sprinkle with remaining tablespoon sugar. Using sharp paring knife, cut four 1 1/2-inch slits in top of dough in cross pattern.

Place pie on preheated baking sheet and bake until top is light golden brown, 20 to 25 minutes. Reduce oven temperature to 375 degrees, rotate baking sheet, and continue to bake until crust is deep golden brown, 25 to 30 minutes longer. Transfer pie to wire rack to cool at least 2 hours. Cut into wedges and serve.

Desserts, Fruit, Pies & Pastry

Artichoke Blue Cheese Bisque

Bon Appetit

Servings: 6



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

1 tablespoon butter

1 onion, chopped

1/3 cup vermouth

2 packages frozen artichoke hearts (8 ounce)

3 cups low-salt chicken broth

1/4 teaspoon dried thyme

1/4 Cup Whipped Cream

1/4 Cup Blue Cheese, Crumbled

Fresh Chives, chopped

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

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

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

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

Soups & Stews

Artichoke Pizza

Anita Virgilio

Servings: 4

Preparation Time: 20 minutes



1/2 pound sweet sausage, casings removed

1 can artichoke hearts, drained

1/3 cup roasted peppers, drained

20 olives, pitted

2 tablespoons basil, fresh

1 cup mozzarella cheese, grated

1/3 cup parmesan cheese

1 12 inch Boboli pizza

1/2 cup oil with 6 garlic cloves pressed

1/2 cup feta cheese, crumbled

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

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

Italian, Main Dishes

Asparagus Flan with Cheese Sauce

Gourmet

Servings: 8

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

For flan

2 lb asparagus, trimmed

4 large eggs

1 1/3 cups whole milk

2 tablespoons freshly grated Parmigiano-Reggiano

1 1/4 teaspoons salt

1/2 teaspoon black pepper

1/8 teaspoon freshly grated nutmeg, or to taste

For sauce

1/4 lb Italian Fontina, rind discarded and grated

1/2 cup whole milk

2 large eggs yolks

1 tablespoon butter

Make flan:

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

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

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

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

Make sauce while flan cools:

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

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

Vegetables

Asparagus Mimosa

Joan Fisher



Start 30 minutes before you want to serve.

1 Large Egg

Asparagus Spears

1/2 Teaspoon Salt

Water

1/2 Cup Butter

2 Tablespoons Lemon Juice

1/4 Teaspoon Tarragon

Freshly Ground Black Pepper, to taste

1/4 Teaspoon Mustard

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

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

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

Vegetables

Asparagus with Soy-Ginger Vinaigrette

Stephen Fisher

Servings: 6



Great recipe for outdoor grilling.

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

1 tablespoon olive oil

table salt

ground black pepper

2 medium scallions, white and green parts, minced

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

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

3 tablespoons sesame oil

3 tablespoons soy sauce

1/4 cup lime juice from 2 large limes

1 tablespoon honey

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

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

Cool asparagus 5 minutes and arrange on serving dish.

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

Vegetables

Asparagus with Yellow Pepper Sauce

Bon Appetit

Servings: 8

Preparation Time: 15 minutes



2 large yellow pepper

1/4 cup olive oil

1 tablespoon olive oil

1 tablespoon lemon juice, fresh

2 pounds asparagus, trimmed

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

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

Vegetables

Asparagus, Grilled With Orange Mayonnaise

Bon Appetit

Servings: 10



1 Cup Mayonnaise

1/4 Cup Orange Juice

1 1/2 Teaspoons Grated Orange Peel, divided

2 Tablespoons Olive Oil

1 Tablespoon Fresh Oregano, chopped

2 1/2 Pounds Asparagus, trimmed

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

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

Vegetables

Au Gratin Potatoes

Joan Fisher

Servings: 6



1/4 cup butter

1/4 cup flour

1/2 teaspoon salt

1/8 teaspoon pepper

1/4 teaspoon mustard powder

2 cups milk, or half & half

1 1/2 tablespoons horseradish

3 cups cooked potatoes, diced

1/2 cup grated cheddar cheese

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

Gradually add the milk, horseradish, potatoes & cheese.

Stir constantly until thickened.

Bake 375 degrees for 35 minutes uncovered.

Potatoes

B

Bacon and Rice Salad

Joan Fisher

Servings: 8

Preparation Time: 45 minutes



Cook the rice in chicken broth for extra flavoring.

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

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

Rice, Salads

Baked French Toast With Cardamom & Marmalade

Bon Appetit

Servings: 10

Preparation Time: 30 minutes

1 1/4 cups orange marmalade

10 egg bread, 4X4 X 1 inch slices

1 1/4 cups whole milk

3/4 cup whipping cream

1/2 cup sugar

3 large egg yolk

3 large eggs

1 1/4 teaspoons ground cardamom

1 teaspoon grated orange peel

1 teaspoon grated lemon rind

Citrus Syrup

1 1/4 cups light corn syrup

3 tablespoons fresh lemon juice

2 tablespoons grated orange peel

1 tablespoon grated lemon rind

4 teaspoons sugar

powdered sugar

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

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

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

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

Breakfast, Eggs

Baked Ziti with Spicy Pork and Sausage Ragù

Bon Appetit

Servings: 8

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

2 tablespoons olive oil

4 ounces thinly sliced pancetta, * chopped

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

1 pound Italian hot sausages, casings removed

2 cups chopped onions

3/4 cup chopped carrots

3/4 cup chopped celery

6 large fresh thyme sprigs

6 large garlic cloves, chopped

2 bay leaves

1/2 teaspoon dried crushed red pepper

2 cups dry red wine

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

1 1/4 pounds ziti pasta

2 cups mozzarella cheese, grated

1/2 cup Parmesan cheese

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

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

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

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

Italian, Pasta, Pork & Ham

Balsamic Roasted Carrots

Gourmet Magazine

Servings: 4



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

2 tablespoons olive oil

1/4 teaspoon salt

2 tablespoons balsamic vinegar

Preheat oven to 425°F.

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

Vegetables

Banana Berry French Toast

Bon Appetit

Servings: 2



Need 3 inch cookie cutter or round.

1/3 cup half and half

2 large egg

1/2 teaspoon vanilla extract

1/4 teaspoon cinnamon, ground

8 slices bread, 1/2 inch thick

4 large strawberries, hulled & sliced

1/2 medium banana, peeled and sliced

1 teaspoon vegetable oil

maple syrup

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

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

Breakfast

Banana Cream Pancakes

Bon Appetit

Servings: 4

3 cups buttermilk

2 large eggs, separated

2 1/2 cups flour, all-purpose

1 1/2 teaspoons baking powder

1 teaspoon baking soda

6 tablespoons butter

4 medium bananas

1 teaspoon salt

Banana Cream

4 medium bananas, peeled and sliced

1 cup apple juice

2/3 cup powdered sugar

1/4 cup fresh lemon juice

1 1/2 cups whipping cream, chilled

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

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

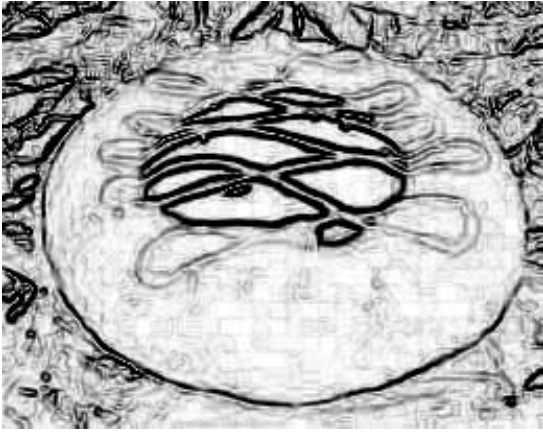
Banana Cream: Combine bananas, apple juice, powdered sugar and lemon juice in medium saucepan over medium heat. Cook until bananas are very soft, about 3 minutes. Using slotted spoon, transfer bananas to processor. Add 1/3 cup liquid from pan to bananas. Puree until smooth. Chill until cold. Beat cream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

Serving Ideas: Serve with maple syrup if desired.

Breakfast

Barbara's Famous White Chocolate Raspberry Supremes

Barbara Lyons



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

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

8 ounces white chocolate baking bar

1/2 cup butter (no substitute)

1 cup granulated sugar

1 teaspoon baking soda

1/4 teaspoon salt

2 eggs

2 3/4 cups all-purpose flour

1/2 cup seedless jam

3 ounces white chocolate baking bar

1/2 teaspoon shortening

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

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

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

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

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

Yield: 4 Dozen

Cookies

Basil-marinated Swordfish

Stephen Fisher

Servings: 8

Preparation Time: 15 minutes



1/2 cup olive oil

1/2 cup vegetable oil

3 tablespoons dijon mustard

3 tablespoons fresh lemon juice

3 large garlic clove, minced

1 1/2 cups fresh basil, sliced

8 8 oz swordfish steak

lemon wedges

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

Fish

Beer Marinated Steaks with Peppercorn Sauce

Bon Appetit

Servings: 6

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

Place steaks in single layer in glass baking dish.

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

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

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

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

Beef, Main Dishes, Sauces

Belgian Waffles

Stephen Fisher



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

4 Large Eggs, separated

2 Cups Flour

1/4 Cup Sugar

2 Teaspoons Baking Powder

1 Teaspoon Salt

1 1/3 Cups Milk

6 Tablespoons Butter, melted

Blueberry Sauce:

1 Cup Fresh Blueberries

1/4 Cup Sugar

1 Tablespoon Water

1/2 Teaspoon Cinnamon

1/4 Teaspoon Nutmeg

Beat egg whites until stiff, set aside.

In mixing bowl combine dry ingredients.

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

Fold in beaten egg whites.

Bake until brown & crisp (about 4 minutes).

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

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

Breakfast

Betsy's Brownies With Cookie Dough

Betsy Ryan



Make sure brownies are completely cooled before spreading dough.

1 Package Brownie Mix

1/2 Cup Butter, softened

1/2 Cup Packed Brown Sugar

1/4 Cup Sugar

2 Tablespoons Milk

1 Teaspoon Vanilla Extract

1 Cup Flour

1 Cup Chocolate Chips

1/2 Cup Chocolate Chips for Glaze

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

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

Carefully spread over cooled brownies.

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

Desserts

Betty Fisher's Shrimp

Betty Fisher



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

2 Pounds Shrimp, Cooked

1 Large Spanish Onion, sliced into rings

1 1/4 Cups Olive Oil

3/4 Cup White Wine Vinegar

1 1/2 Teaspoons Celery Salt

2 1/2 Tablespoons Capers, in juice

1 Dash Tabasco Sauce

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

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

Cover and refrigerate overnight.

Appetizers

Black Bean Sauce

Serve this with Lime Chicken.

1 can black beans (15 oz.) drained, rinsed

1 quart filtered water

2 bay leaves

2 cloves garlic (minced and crushed - I use a garlic press)

1 bunch Cilantro, chopped into 1/4" bits (approx. 1/2 cup)

Salt and freshly ground pepper to taste

Prepare Black Bean Sauce while chicken is marinating. Place beans in a large sauce-pan or soup pan, and add all remaining ingredients. Bring to a boil, then reduce the heat and simmer, uncovered, for about 1 1/2 hours. Add additional water if needed.

Remove bay leaves, then transfer the bean mixture to a food processor. Process well, adding water if needed to make desired consistency. (I haven't needed to add any, and I like the sauce moderately thick).

Serving Ideas: Serve with Lime Chicken as a substitute for the Ancho Chili Sauce. Garnish with sour cream, guacamole, tomatoes or fresh cilantro - or serve with a leafy green side salad - as desired.

Main Dishes, Poultry

Blue Cheese Dip with Caramelized Shallots

Bon Appetit

Servings: 8



2 tablespoons olive oil

10 shallots, thinly sliced

2 cups crumbled blue cheese (5 ounces)

1 cup sour cream

4 tablespoons chopped chives

Heat olive oil in heavy medium skillet over medium heat. Add shallots and saute until deep golden brown, stirring occasionally, about 20 minutes. Cool.

Blend blue cheese and sour cream in processor until smooth. Season to taste with salt and pepper. Transfer mixture to medium bowl. Mix in shallots and 2 tablespoons chives. Cover and refrigerate at least 2 hours. Sprinkle dip with remaining chopped chives.

Serving Ideas: Serve with toasted bread and crudites.

Appetizers

Blue Cheese Meatloaf

Servings: 4



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

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

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

Beef, Main Dishes

Blue Cheese-Crusted Steaks with Red Wine Sauce

Bon Appetit

Servings: 4



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

4 tablespoons butter, chilled

3 cloves garlic, chopped

1 large shallot, chopped

1 tablespoon fresh thyme, chopped

3/4 cup beef broth

1/2 cup dry red wine

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

1/4 cup panko (Japanese breadcrumbs)*

1 tablespoon chopped fresh parsley

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

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

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

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

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

Beef, Main Dishes

Blueberry Buttermilk Pancakes

Bon Appétit

Servings: 12



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

1 1/3 cups all purpose flour

3 tablespoons sugar

2 1/2 teaspoons baking powder

3/4 teaspoon salt

1 1/4 cups buttermilk

2 large eggs

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

2 cups fresh blueberries

Pure maple syrup

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

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

Breakfast

Blueberry Cheesecake

Bon Appetit

Servings: 10

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

9 Whole Graham Cracker

1/2 Cup Old-fashioned Rolled Oats

3 Tablespoons Brown Sugar, Packed, golden

1/8 Teaspoon Salt

5 Tablespoons Unsalted Butter, melted

1 Teaspoon Vanilla Extract

Filling

1/4 Cup Water

1 Tablespoon Unflavored Gelatin (2 envelopes)

12 Ounces Cream Cheese, Philadelphia

1 Cup Whipping Cream

1 Cup Sugar

1 Tablespoon Fresh Lemon Juice

3 Cups Fresh Blueberries

Topping

1 Cup Heavy Whipping Cream, chilled

1 Tablespoon Sugar

4 1/2 Pint Baskets Blueberries

2/3 Cup Blueberry Jam

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

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

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

Cakes, Desserts

Blueberry Lemon Cake

Bon Appetit

Servings: 12

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

2 cups Cake Flour, Plus 6 Tablespoons Cake Flour

2 Teaspoons Baking Powder

1 teaspoon salt

3 cups blueberries

1 cup milk

2 teaspoons vanilla extract

1/4 Teaspoon Lemon Extract

1 teaspoon grated lemon peel

1 cup unsalted butter, room temperature

1 1/2 cups sugar

4 large eggs

Lemon Cream Cheese Frosting

8 Ounces cream cheese, room temperature

1/2 Stick unsalted butter, room temperature

4 1/3 Cups powdered sugar

1/4 Teaspoon Lemon Extract

1 teaspoon grated lemon peel

1 teaspoon vanilla extract

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

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

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

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

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

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

Cakes, Desserts

Blueberry Macadamia Nut Coffee Cake

KitchenAid Web Page

Servings: 12



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

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

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

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

Breads, Breakfast

Blueberry Stuffed French Toast

Anita Virgilio

Servings: 6

Preparation Time: 15 minutes



Must prepare the night before.

12 slices white bread, crust removed, cubed

16 ounces cream cheese, cubed

1 cup blueberries

12 large eggs

1/3 cup maple syrup

2 cups milk

For Sauce:

1 cup sugar

2 tablespoons cornstarch

1 cup water

1 cup blueberries

1 tablespoon butter

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

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

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

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

Breakfast

Blueberry-Buttermilk Bundt Cake

Bon Appétit

Servings: 12



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

- 3 cups all purpose flour**
- 1 tablespoon baking powder**
- 1 teaspoon salt**
- 1 2/3 cups sugar**
- 3/4 cup unsalted butter (1 1/2 sticks) room temperature**
- 3 large eggs**
- 1 tablespoon grated orange peel**
- 2 teaspoons vanilla extract**
- 3/4 cup buttermilk**
- 2 cups frozen blueberries**
- Powdered sugar**

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

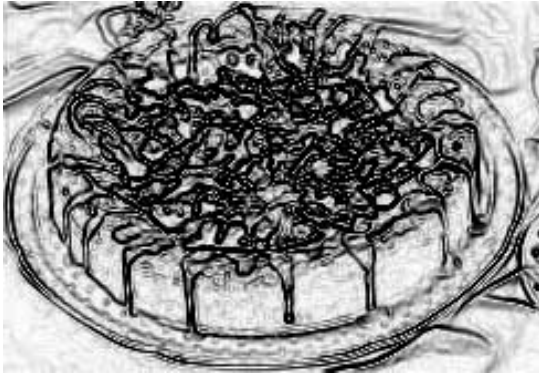
Cool cake in pan on rack 10 minutes. Turn cake out onto rack and cool completely. (Can be made 1 day ahead. Wrap in plastic and store at room temperature.) Transfer cake to plate, sift powdered sugar over, and serve.

Breakfast, Cakes

Blueberry-Poppy Seed Brunch Cake

Gourmet Magazine

Preparation Time: 30 minutes



2/3 cup sugar

1/2 cup margarine or butter, softened

2 teaspoons grated lemon peel

1 egg

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

2 tablespoons poppy seed

1/2 teaspoon baking soda

1/4 teaspoon salt

1/2 cup sour cream

Filling

2 cups fresh or frozen blueberries, thawed, drained on paper towels

1/3 cup sugar

2 teaspoons Pillsbury Best® All Purpose or Unbleached Flour

1/4 teaspoon nutmeg

Glaze

1/3 cup powdered sugar

1 Teaspoon milk (1 to 2)

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

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

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

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

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

Breakfast

Breakfast Casserole With Sausage & Cheese

Bon Appetit

Servings: 6

Preparation Time: 15 minutes



Must do ahead.

12 ounces breakfast sausage, ground, spicy

12 ounces breakfast sausage, ground

1 medium onion, chopped

8 large eggs

2 1/2 cups milk

2 teaspoons dry mustard

1/4 teaspoon salt

1/8 teaspoon pepper

1 cup Monterey jack cheese, shredded

1 cup cheddar cheese, shredded

7 slices bread, trimmed and cubed

Purchased salsa

warm flour tortillas

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

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

Breakfast

Bridget's Lemonade

Bridget Driscoll

Servings: 1



2 Tablespoons Lemon Juice

2 Tablespoons Sugar

3/4 Cup Water

Ice Cubes

Combine ingredients. Stir until sugar is completely dissolved.

Serve in tall glass over ice.

Beverages

Broccoli-onion Deluxe

Stephen Fisher

Servings: 6

Preparation Time: 45 minutes



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

1 pound broccoli

1 pound white onions

1/4 cup butter

2 tablespoons all-purpose flour

1/4 teaspoon salt

3 ounces cream cheese

1/2 cup sharp american cheese, shredded

1 cup soft bread crumbs

1 cup milk

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

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

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

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

Vegetables

Broiled Stuffed Tenderloin

Bon Appetit

Servings: 8



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

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

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

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

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

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

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

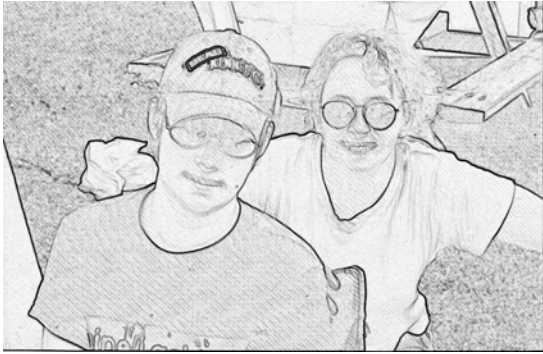
Let sit for at least 10-15 minutes before cutting. Slice meat into desired thickness. I prefer 1/2 inch slices. Fan slices out on platter for the most beautiful presentation of your party entree. If you would like to serve with a sauce. Heat pan dripping on stove and add some red wine to it. Serve on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

Beef

Broiled Tomato Soup

Bon Appetit

Servings: 6



This was a chalet favorite after skiing.

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

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

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

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

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

Soups & Stews

Brownies with Cream Cheese Swirl

Bon Appetit

Servings: 16

Preparation Time: 1 hour

SWIRL

3 ounces cream cheese

2 tablespoons unsalted butter

1/4 cup sugar

1 large egg

1 tablespoon flour

1/2 teaspoon vanilla extract

BROWNIES

6 ounces sweet baking chocolate, chopped

3 tablespoons unsalted butter

1/2 cup sugar

2 large egg

1/2 cup flour

1/2 teaspoon baking powder

1/4 teaspoon salt

2 teaspoons vanilla extract

1/4 teaspoon almond extract

1 cup semisweet chocolate chips

1/4 cup walnuts, chopped

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

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

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

Desserts

Brunch Casserole

Joan Fisher

Servings: 12



How many family brunches have we served this?

4 cups bread cubes

2 cups shredded cheddar cheese

10 large eggs, slightly beaten

4 cups milk

1 teaspoon dry mustard

1 teaspoon salt

1/4 teaspoon onion powder

dash pepper

10 slices bacon slices, crumbled

1/2 cup sliced mushroom

Butter 9 x 13 baking dish.

Arrange bread cubes in dish & sprinkle with cheese.

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

Sprinkle with bacon & mushrooms.

Cover and chill 24 hours.

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

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

Breakfast, Eggs

Buttermilk Pancakes

Bon Appetit

Servings: 4



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

2 cups all purpose flour

3 tablespoons sugar

1 tablespoon baking powder

1/2 teaspoon salt

2 cups buttermilk

3 large eggs, separated

1 1/2 teaspoons vanilla extract

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

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

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

Breakfast

Buttermilk Pancakes 1

Williams-Sonoma Kitchen

Servings: 4



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

2 eggs

2 cups all-purpose flour, sifted

2 Tbs. sugar

2 tsp. baking powder

1 tsp. baking soda

1 tsp. salt

2 cups buttermilk

4 Tbs. unsalted butter (1/2 stick) melted

1/2 tsp. vanilla extract

1 Tbs. Vegetable Oil or Nonstick Cooking Spray

Maple syrup for serving

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

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

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

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

Breakfast

Buttermilk Pancakes a la Lillie

Williams Sonoma



Lillie just loves these.

2 large eggs

2 cups buttermilk

2 cups all-purpose flour

2 tablespoons sugar

2 teaspoons baking powder

1 teaspoon baking soda

1 teaspoon salt

4 tablespoons butter, melted

1/2 teaspoon vanilla extract

2 tablespoons vegetable oil

Maple syrup

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

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

Serve with butter and maple syrup.

Breakfast

Buttermilk Pancakes With Blueberries

Bon Appetit

Servings: 6

Preparation Time: 15 minutes



2 1/2 cups flour, all-purpose

1/4 cup sugar

2 teaspoons baking powder

2 teaspoons baking soda

1 teaspoon salt

2 cups buttermilk

2 cups sour cream

2 large eggs

4 teaspoons vanilla extract

1 pint blueberries

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

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

Breakfast

Buttermilk Pancakes with Maple Syrup Apples

Bon Appétit

Servings: 4

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

Maple Syrup Apples

2 tablespoons unsalted butter (1/4 stick)

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

1 tablespoon plus 1/2 cup pure maple syrup

1/2 teaspoon ground cinnamon

Pancakes

1 cup all purpose flour

2 tablespoons yellow cornmeal

2 tablespoons golden brown sugar (packed)

1 teaspoon baking powder

1 teaspoon baking soda

1/2 teaspoon salt

1 cup buttermilk

1 cup plain whole-milk yogurt

1 large egg

1 1/2 tablespoons unsalted butter, melted

Additional unsalted butter

Additional pure maple syrup

For maple syrup apples:

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

For pancakes:

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

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

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

Breakfast

Buttermilk Waffles

Williams-Sonoma Kitchen



- 2 eggs, separated**
- 1 cup buttermilk**
- 5 Tbs. unsalted butter, melted**
- 1/4 tsp. vanilla extract**
- 1 cup all-purpose flour**
- 1 tsp. baking powder**
- 3/4 tsp. baking soda**
- 1/4 tsp. salt**
- 2 Tbs. sugar**

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

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

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

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

Breakfast, Eggs

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Caesar Salad Dressing

Linda Neidl



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

1/2 Cup Olive Oil

1/4 Cup Lemon Juice

1 Large Egg

1 Teaspoon Dry Mustard

3 Ounces Bleu Cheese

2 Drops Tabasco Sauce

Combine all ingredients in blender until smooth.

Salad Dressings, Salads

Carrot Cake

Stephen Fisher

Servings: 12

Preparation Time: 30 minutes



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

Cake

2 Cups Flour

2 Cups Sugar

2 Teaspoons Baking Soda

1 Teaspoon Salt

2 Teaspoons Cinnamon

4 Large Eggs, Beaten

1 Cup Oil

4 Cups Carrots (approximately 2 Lbs), Grated

1/2 Cup Walnuts, Finely Chopped

Frosting

4 Tablespoons Butter, Softened

6 Ounces Cream Cheese, Softened

1 Tablespoon Vanilla Extract

1/4 Teaspoon Maple Extract

4 1/3 Cups Confectioner's Sugar

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

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

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

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

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

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

Cakes, Desserts

Carrot Cake Inside-out Cookies

Gourmet

Servings: 13



- 1 1/8 cups all-purpose flour**
- 1 teaspoon cinnamon**
- 1/2 teaspoon baking soda**
- 1/2 teaspoon salt**
- 1 stick unsalted butter (1/2 cup) softened**
- 1/3 cup plus 2 tablespoons packed light brown sugar**
- 1/3 cup plus 2 tablespoons granulated sugar**
- 1 large egg**
- 1/2 teaspoon vanilla**
- 1 cup coarsely grated carrots (2 medium)**
- 1 cup walnuts (3 oz), chopped**
- 1/2 cup raisins (2 1/2 oz)**
- 8 oz cream cheese**
- 1/4 cup honey**

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

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

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

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

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

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

Cookies

Carrot Loaf

Wolfgang Puck

Servings: 6



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

2 Pounds Carrot Slices, peeled

5 Ounces Butter

1/4 Pound Mushrooms, sliced

10 Ounces Frozen Chopped Spinach, thawed and drained

5 Large Eggs

4 Ounces Swiss Cheese, grated

1 Teaspoon Salt

1 Teaspoon Pepper

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

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

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

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

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

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

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

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

Vegetables

Carrot-Orange Cake

Bon Appetit

Servings: 12

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

FROSTING

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

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

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

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

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

Refrigerate.

Cakes, Desserts

Cheddar Bay Biscuits

Red Lobster

Servings: 20

Preparation Time: 20 minutes



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

1 1/4 pounds biscuit mix

3 ounces cheddar cheese, shredded

11 ounces cold water

1/2 cup melted butter

1 teaspoon garlic powder

1/4 teaspoon salt

1/8 teaspoon onion powder

1/8 teaspoon dried parsley

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

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

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

While baking biscuits, combine remaining ingredients.

Brush baked biscuits with the garlic topping.

Breads

Cheesecake Pie

Jean Garry



1 graham cracker crumb pie crust

16 ounces cream cheese, softened

3 large egg

1/2 cup sugar

1 pint sour cream

1/2 teaspoon vanilla

1/4 cup sugar

Make graham cracker crust in 9 inch pie plate.

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

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

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

Cool, then refrigerate.

Desserts, Pies & Pastry

Chicken Breast Stuffed With Spinach Blue Cheese

Allrecipes.com

Servings: 6



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

8 Slices Bacon

10 Ounces Frozen Spinach, Chopped, thawed and drained

1 Cup Blue Cheese, Crumbled

2 Tablespoons Flour

1/8 Teaspoon Ground Black Pepper

1/4 Teaspoon Salt

2 Tablespoons Olive Oil

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

Cook bacon until crisp. Drain and set aside.

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

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

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

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

Main Dishes, Poultry

Chicken Casserole

Jean Garry

Servings: 10



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

1 1/2 Cups Chicken Broth

1 1/2 Cups Milk

1 Medium Onion, stuck with cloves

1 Cup Butter

6 Tablespoons Flour

2 Cups Sliced Mushrooms

1/2 Cup Minced Green Bell Pepper

1/2 Cup Diced Pimiento

2 Teaspoons Salt

1/2 Teaspoon Pepper

1 Cup Parmesan Cheese

2 Large Egg Yolks, beaten

4 Cups Cooked Chicken

2 2/3 Cups Rice

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

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

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

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

Cook rice until barely tender. Drain thoroughly.

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

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

Bake 1 hour at 350 degrees until golden.

Main Dishes, Poultry

Chicken Cheese Tortellini

Vanilla Bean

Servings: 12

1 1/2 Tablespoons Olive Oil

3 Cups Chicken Breasts, Chopped

1 Large Spanish Onions, Cut In Large Chunks

2 Tablespoons White Wine

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

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

2 1/2 Ribs Celery, Chopped

1 Gallon Chicken Stock

1 Teaspoon Dried Basil

Salt And Pepper

5 Ounces Spinach, Chopped

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

Parmesan Cheese, Freshly Grated

2 Tablespoons Garlic Clove, Minced

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

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

Season with basil, salt and pepper.

Just before serving, add spinach and tortellini.

Serve with freshly grated Parmesan cheese.

Italian, Pasta, Poultry

Chicken Dijonnaise, Grilled

Stephen Fisher

Servings: 6



1/2 Cup Oil

1/4 Cup Fresh Lemon Juice

1/2 Teaspoon Fresh Ground Pepper

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

3 Tablespoons Tarragon Vinegar

2 Tablespoons Dry White Wine

1/2 Teaspoon White Pepper

1 Teaspoon Tarragon

2 Sticks Butter

2 Tablespoons Dijon Mustard

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

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

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

Garnish with lemon slices and parsley. Serve sauce separately.

Main Dishes, Poultry

Chicken Florentine Panini

Pillsbury Bake off Winner

Servings: 4

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

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

1/4 cup light mayonnaise

1 garlic clove, minced

1 tablespoon olive oil

1 cup chopped red onion

1 tablespoon sugar

1 tablespoon Vinegar (cider Balsamic), red wine or

2 boneless skinless chicken breast halves

1/2 teaspoon dried Italian seasoning

1 garlic clove, minced

4 slices provolone cheese (4-inch)

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

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

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

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

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

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

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

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

Cut each warm sandwich into quarters.

Main Dishes, Poultry

Chicken Francaise

Gourmet Magazine

Servings: 4



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

4 large skinless boneless chicken breast halves

1/2 cup vegetable oil

1 cup all-purpose flour

3/4 teaspoon salt

1/2 teaspoon black pepper

3 large eggs

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

1/2 cup dry white wine

1/2 cup low-sodium chicken broth

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

1/4 cup chopped fresh flat-leaf parsley

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

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

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

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

Main Dishes, Poultry

Chicken Francese

America's Test Kitchen

Servings: 4

Note that just 1 tablespoon of the butter for the sauce is used in step 2; the remaining 2 tablespoons are used in step 5. The sauce is very lemony--for less tartness, reduce the amount of lemon juice by about 1 tablespoon.

Sauce

3 tablespoons unsalted butter

1 small onion, minced (about 1/3 cup)

1 tablespoon all-purpose flour

1/2 cup dry white wine or vermouth

1/3 cup lemon juice from 2 lemons

2 1/4 cups low-sodium chicken broth

Table salt and ground black pepper

Chicken

1 cup all-purpose flour

Table salt and ground black pepper

2 large eggs

2 tablespoons milk

4 boneless, skinless chicken breast halves, thin sliced, pounded

2 tablespoons unsalted butter

2 tablespoons olive oil

2 tablespoons minced fresh parsley leaves

Adjust oven rack to middle position; heat oven to 200 degrees. Set wire rack on rimmed baking sheet and place sheet in oven.

FOR THE SAUCE: Heat 1 tablespoon butter in medium nonreactive saucepan over medium heat. When foaming subsides, add onion and cook, stirring occasionally, until translucent, 2 to 3 minutes. Add flour and stir until light golden brown, about 1 minute. Whisk in wine, lemon juice, and broth; increase heat to high and bring to boil, whisking constantly. Lower heat to medium-high and cook, whisking occasionally, until mixture is reduced to 1 1/2 cups, 10 to 15 minutes. Strain sauce through mesh strainer, return to saucepan, and set aside.

FOR THE CHICKEN: Set second wire rack on second rimmed baking sheet on counter. Whisk together flour, 1 teaspoon salt, and 1/4 teaspoon pepper in pie plate. In second pie plate, whisk eggs and milk until combined. Season both sides of each cutlet with salt and pepper. Using tongs and working with 2 cutlets at a time, coat cutlets in seasoned flour; shake off excess flour. Transfer cutlets to egg mixture; coat evenly and let excess run off. Return cutlets to seasoned flour; coat evenly and shake off excess flour. Place coated cutlets on wire rack on counter.

Heat 1 tablespoon each butter and oil in 12-inch nonstick skillet over medium-high heat; when foaming subsides, place 4 cutlets in skillet. Cook until well browned, 1 1/2 to 2 minutes. Carefully flip cutlets and continue to cook until lightly browned on second sides, 30 to 60 seconds. Transfer chicken to wire rack in oven. Wipe out skillet with paper towels. Repeat, using remaining 1 tablespoon each butter and oil to cook remaining cutlets in now-empty skillet. After transferring chicken to oven, wipe out skillet with paper towels.

TO FINISH SAUCE AND SERVE: Transfer sauce to now-empty skillet and set over low heat; cook until sauce is heated through, about 1 minute. Whisk in remaining 2 tablespoons butter; adjust seasoning with salt and pepper. Remove baking sheet with chicken from oven; transfer 4 cutlets to skillet, turn to coat with sauce, then transfer each serving (2 cutlets) to individual plates. Repeat with remaining cutlets. Spoon 2 tablespoons additional sauce over each serving and sprinkle with parsley. Serve immediately, passing extra sauce separately.

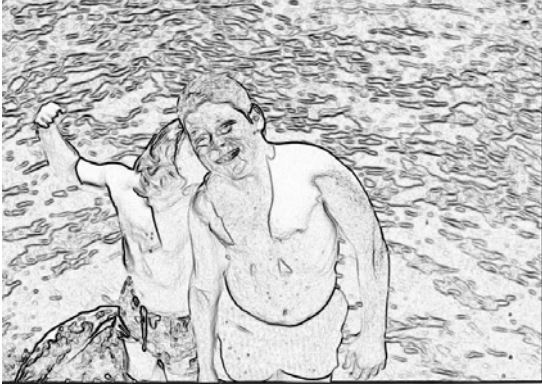
Main Dishes, Poultry

Chicken Marengo

Walter Osinski

Servings: 6

Preparation Time: 15 minutes



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

6 chicken breast halves without skin, boned

1 pint cottage cheese, lowfat

2 eggs, beaten

1/4 cup vegetable oil

12 ounces mushroom, sliced & sautéed

12 ounces muenster cheese, sliced

1 dash garlic powder

1 dash salt and pepper

Preheat oven to 425.

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

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

Place slices of muenster cheese over chicken.

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

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

Stove top dressing goes well with this recipe.

Main Dishes, Poultry

Chicken Parmesan with Simple Tomato Sauce

Joey Hoffman

Servings: 6

If you are tight on time, you can substitute 2 cups of your favorite plain tomato sauce for the Simple Tomato Sauce. Two cups of fresh bread crumbs can be substituted for the panko (they will shrink as they toast). Because these cutlets are breaded, we found that one cutlet per person was plenty—but try to buy the largest chicken breasts you can to ensure good-sized portions.

6 slices boneless, skinless chicken breasts, thin sliced

Table salt and ground black pepper

1 1/2 cups panko (Japanese-style bread crumbs)

1 tablespoon olive oil

1 ounce grated Parmesan cheese (about 1/2 cup), plus extra for serving

1/2 cup unbleached all-purpose flour

1 1/2 teaspoons garlic powder

3 large egg whites

1 tablespoon water

Nonstick cooking spray

2 cups tomato sauce, warmed (see below)

3 ounces shredded part-skim mozzarella cheese (about 3/4 cup)

1 tablespoon shredded fresh basil leaves

Simple Tomato Sauce

1 can diced tomatoes (28-ounce)

4 medium cloves garlic, minced or pressed through a garlic press (about 4 teaspoons)

1 tablespoon tomato paste

1 teaspoon olive oil

1/8 teaspoon red pepper flakes

1 tablespoon minced fresh basil leaves

Table salt and ground black pepper

Adjust an oven rack to the middle position and heat the oven to 475 degrees. Pound each cutlet between two sheets of plastic wrap to a uniform 1/4-inch thickness. Pat the chicken dry with paper towels and season with salt and pepper.

Combine the bread crumbs and oil in a 12-inch skillet and toast over medium heat, stirring often, until golden, about 10 minutes. Spread the bread crumbs in a shallow dish and let cool, then stir in the Parmesan.

Combine the flour, garlic powder, 1 teaspoon salt, and 1/2 teaspoon pepper in a second shallow dish, and whisk the egg whites and water in a third shallow dish.

Line a rimmed baking sheet with foil, place a wire rack on top, and spray the rack with nonstick cooking spray. Working with 1 chicken cutlet at a time, lightly dredge in the flour, shaking off the excess, then coat with the egg white mixture, allowing the excess to drip off. Finally, coat with the bread crumbs, pressing gently so that the crumbs adhere. Place the breaded chicken on the wire rack.

Lightly coat the tops of the cutlets with nonstick cooking spray. Bake until the chicken is no longer pink in the center and feels firm when pressed with a finger, about 15 minutes.

Remove the chicken from the oven. Spoon 2 tablespoons of the sauce onto the center of each cutlet and top the sauce with 2 tablespoons of the mozzarella. Return the chicken to the oven and continue to bake until the cheese has melted, about 5 minutes. Sprinkle with the basil and serve, passing the remaining sauce and Parmesan separately.

For Simple Tomato Sauce:

Pulse the tomatoes with their juices in a food processor until mostly smooth, about ten 1-second pulses; set aside. Cook the garlic, tomato paste, oil, and pepper flakes in a medium saucepan over medium heat until the tomato paste begins to brown, about 2 minutes. Stir in the pureed tomatoes and cook until the sauce is thickened and measures 2 cups, about 20 minutes. Off the heat, stir in the basil and season with salt and pepper to taste. Cover and set aside until needed.

Italian, Main Dishes, Poultry

Chicken Salad

Anita Virgilio

Servings: 8



Lasts in refrigerator for 1 week.

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

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

Poultry, Salads

Chicken Saltimbocca

America's Test Kitchen

Servings: 6

Buy cutlets that are approximately 5 to 6 inches long. If the tip is too thin, trim back 1 to 2 inches to make the cutlet of uniform thickness. If cutlets are unavailable, you can make your own with four (8-ounce) boneless, skinless chicken breasts. Although whole sage leaves make a beautiful presentation, they are optional and can be left out of step 3. Make sure to buy prosciutto that is thinly sliced, not shaved; also avoid slices that are too thick, as they won't stick to the chicken.

1/2 cup unbleached all-purpose flour

Ground black pepper

8 thin-cut, boneless, skinless chicken cutlets (about 2 pounds), trimmed of ragged edges as necessary

1 tablespoon minced fresh sage leaves, plus 8 large leaves (optional)

8 thin slices prosciutto, cut into 5- to 6-inch-long pieces to match chicken (about 3 ounces)

4 tablespoons olive oil

1 1/4 cups dry vermouth or white wine

2 teaspoons juice from 1 lemon

4 tablespoons unsalted butter, cut into 4 pieces and chilled

1 tablespoon minced fresh parsley leaves

Table salt

Adjust oven rack to middle position and heat oven to 200 degrees. Combine flour and 1 teaspoon pepper in shallow dish.

Pat cutlets dry with paper towels. Dredge chicken in flour, shaking off any excess. Lay cutlets flat and sprinkle evenly with minced sage. Place 1 prosciutto slice on top of each cutlet, pressing lightly to adhere; set aside.

Heat 2 tablespoons oil in 12-inch skillet over medium-high heat until beginning to shimmer. Add sage leaves (if using) and cook until leaves begin to change color and are fragrant, about 15 to 20 seconds. Using slotted spoon, remove sage to paper towel-lined plate; reserve. Add half of cutlets to pan, prosciutto-side down, and cook until light golden brown, 2 to 3 minutes. Flip and cook on other side until light golden brown, about 2 minutes more. Transfer to wire rack set on rimmed baking sheet and keep warm in oven. Repeat with remaining 2 tablespoons oil and cutlets, then transfer to oven to keep warm while preparing sauce.

Pour off excess fat from skillet. Stir in vermouth, scraping up any browned bits, and simmer until reduced to about 1/3 cup, 5 to 7 minutes. Stir in lemon juice. Turn heat to low and whisk in butter, 1 tablespoon at a time. Off heat, stir in parsley and season with salt and pepper. Remove chicken from oven and place on platter. Spoon sauce over cutlets before serving.

Main Dishes, Poultry

Chicken Tetrazzini

Gourmet Magazine

Servings: 6

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

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

4 cups low-sodium chicken broth

1 carrot, thinly sliced

1 medium onion, coarsely chopped

2 celery ribs, cut into 1-inch pieces

2 garlic cloves, smashed

5 whole black peppercorns

1 Turkish or 1/2 California bay leaf

2 whole cloves

3/4 stick unsalted butter (6 tablespoons)

3/4 lb mushrooms, thinly sliced

1/2 teaspoon salt

1/4 teaspoon black pepper

2 tablespoons all-purpose flour

1 cup heavy cream

3 tablespoons medium-dry Sherry

2 tablespoons truffle butter* (optional)

1/2 lb spaghetti

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

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

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

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

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

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

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

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

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

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

Italian, Main Dishes, Pasta, Poultry

Chicken Veloute

Stephen Fisher

Servings: 4

Preparation Time: 30 minutes



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

4 tablespoons butter, divided

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

1/4 cup shallot, chopped

1 tablespoon flour plus 1 teaspoon

1 large can Italian plum tomatoes, drained, & reserved

2 packets Instant chicken broth

1/2 teaspoon salt

2 tablespoons parsley

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

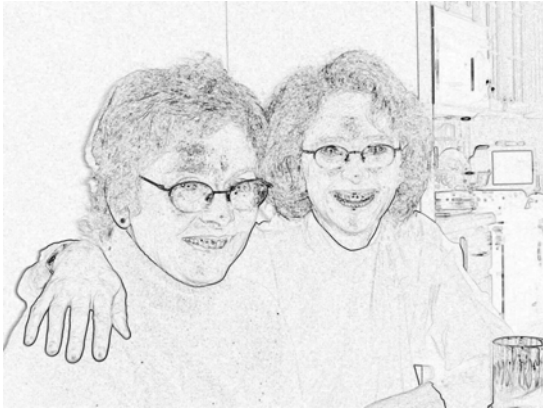
In same skillet heat 2 tablespoons butter and add shallots and saute lightly. Sprinkle with flour & stir to combine. Add reserved tomato liquid mixed with enough water to make 1 1/2 cups. Add chicken broth mix and cook over medium heat, stirring constantly, until thickened. Reduce heat to low, add tomatoes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

Camping Cuisine, Main Dishes, Poultry

Chili

Times Union

Servings: 10



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

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

1/4 cup vegetable oil

4 medium onion, chopped

2 bay leaf

3 cloves garlic, chopped

3 20 oz kidney beans, canned

2 teaspoons cumin seed

1 teaspoon oregano

1 teaspoon cayenne pepper

4 tablespoons chili powder

28 ounces tomato

2 8 ounce tomato sauce, canned

2 teaspoons salt

3 tablespoons cider vinegar

1/2 teaspoon chili peppers, crushed

Cheddar cheese, shredded

green onion, chopped

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

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

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

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

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

Serving Ideas: Store up to 2 months in freezer.

Beef, Camping Cuisine

Chocolate Cake with Cocoa Frosting

Bon Appetit

Servings: 10



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

FROSTING

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

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

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

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

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

Cakes, Desserts

Chocolate Chip Oatmeal Cookies

Stephen Fisher

Servings: 30

Preparation Time: 1 hour



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

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

Preheat oven to 375. Butter cookie sheet.

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

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

Cookies, Desserts

Chocolate Ginger Pots de Creme

Stephen Fisher

Servings: 6

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

Add Orange Five Spice Biscotti to the pudding.

3 cups light cream

1/2 cup whipping cream

4 1/2 tablespoons granulated sugar

3 tablespoons fresh ginger root, peeled and finely chopped

9 large egg yolks

1 Pinch Salt

6 ounces bittersweet chocolate coarsely chopped

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

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

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

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

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

To Serve:

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

Desserts

Chocolate Hazelnut Cake with Raspberries

Times Union

Servings: 12

Preparation Time: 1 hour

1 cup HAZELNUTS, shelled

1 1/3 cups semisweet chocolate chips

1/4 cup flour

1/2 teaspoon baking powder

1/2 cup butter, softened

1 cup granulated sugar

6 eggs, separated

2 tablespoons amaretto

2 teaspoons sugar, powdered

10 ounces raspberries, frozen

1/2 cup whipping cream

1 tablespoon powdered sugar

1/2 teaspoon vanilla

Preheat oven to 350.

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

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

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

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

Cakes, Desserts

Chocolate Layer Cake With Chocolate-raspberry Frosting

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

Serve with Chocolate Raspberry Frosting.

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

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

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

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

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

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

Cakes, Desserts

Chocolate Mousse

La Serre

Servings: 1



Can also add 1/2 to 1 ounce Grand Marnier

8 ounces semisweet chocolate, Callebaut

8 large eggs

3 1/2 cups heavy cream, divided

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

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

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

Desserts

Chocolate Peanut Butter Bars with Hot Fudge Sauce

Gourmet Magazine

Servings: 8

For chocolate layer

Vegetable oil for greasing pan

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

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

1/4 cup granulated sugar

1/4 teaspoon salt

3 large eggs, lightly beaten

1 teaspoon vanilla

1 cup salted dry-roasted peanuts (4 oz)

For peanut butter layer

4 oz cream cheese, softened

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

3/4 cup confectioners sugar

1/4 teaspoon salt

1/2 cup chilled heavy cream

1 teaspoon vanilla

For hot fudge sauce

1/3 cup heavy cream

3 tablespoons light corn syrup

3 tablespoons packed brown sugar

2 tablespoons Dutch-process unsweetened cocoa powder

1/4 teaspoon salt

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

1/2 teaspoon vanilla

Make chocolate layer:

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

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

Make peanut butter layer:

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

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

Make hot fudge sauce:

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

To serve:

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

Desserts

Chocolate Raspberry Frosting



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

- 1 pound semisweet chocolate, chopped**
- 1 1/3 cups sour cream**
- 6 tablespoons seedless raspberry jam, whisked to loosen**
- 1/4 cup light corn syrup**
- 2 tablespoons framboise eau-de-vie (clear raspberry brandy) or brandy**
- 2 teaspoons vanilla extract**
- 3 tablespoons unsalted butter, room temperature**

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

Cakes, Desserts

Chocolate Spoonful Cake

Langford Resort Hotel

Servings: 12

Preparation Time: 1 hour 30 minutes

Cake Layers

3 ounces semisweet chocolate, chopped

1 1/2 sticks unsalted butter, softened

1 1/2 cups granulated sugar

1/2 cup light brown sugar, packed

1 3/4 cups sour cream

1 1/2 teaspoons vanilla

3 large egg

2 cups flour

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

1 teaspoon baking soda

1/2 teaspoon salt

For Filling/frosting

3 ounces semisweet chocolate, chopped

2 cups sour cream

1 cup heavy cream

1 cup confectioner's sugar

1 teaspoon vanilla

For Glaze

3 ounces semisweet chocolate, chopped

2 tablespoons butter

For Decoration of Side of Cake

1 cup semisweet chocolate

1/2 cup semisweet choc., shavings candy bar

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

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

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

Cakes, Desserts

Chocolate Velvet Pie

Jean Garry

Servings: 10



This was a popular dessert at Ogdens.

3 Large Egg White, Room Temperature

1/4 Teaspoon Salt

6 Tablespoons Sugar

2 Cups Chopped Walnuts

6 Tablespoons Light Corn Syrup

4 Teaspoons Water

5 Teaspoons Vanilla Extract

1 1/2 Cups Semisweet Chocolate Chips

1 Cup Sweetened Condensed Milk

2 Cups Heavy Cream, Well Chilled

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

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

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

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

Serving Ideas: Serve frozen.

Desserts, Pies

Chocolate-Peanut Butter Cake with Cream Cheese Frosting

Stephen Fisher

Servings: 12

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

Filling

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

Cake

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

Frosting

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

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

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

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

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

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

Cakes, Desserts

Cider Spice Cake

Gourmet Magazine

Servings: 10

For Cake:

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

For Buttercream:

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

Make cake:

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

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

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

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

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

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

Make buttercream while cakes cool:

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

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

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

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

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

Cakes, Desserts

Citrus Curd

Times Union

Servings: 12

Preparation Time: 15 minutes



This recipe goes with the Lemon Layer Cake.

1 Lemon, Grated

2 Lime, Grated

2/3 cup Sugar

5 large egg yolks

1/3 cup Fresh lemon juice

2 1/2 tablespoons fresh lime juice

1/2 cup butter, melted and hot

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

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

Cakes, Desserts

Cocoa Meringue Torte

Linda Neidl

Servings: 12

Preparation Time: 1 hour



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

Yellow cake mix

4 large egg whites

1/8 teaspoon cream of tartar

1 dash salt

3/4 cup sugar

3/4 cup walnuts, chopped

1 1/2 cups heavy cream

1/2 cup sugar

1/3 cup cocoa

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

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

Cakes, Desserts

Coconut Cake With a Lemon Cream Cheese Filling

Emeril Lagasse

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

2 Cups Sugar

Fresh Mint Sprigs

5 Large Eggs, separated

2 Tablespoons Fresh Lemon Juice

2 Cups Flour, sifted

3 Cups Fresh Coconut, grated

3/4 Pound Confectioner's Sugar

1 Tablespoon Lemon Zest

1 Cup Buttermilk

1 Teaspoon Baking Soda

2 cups sugar

1 Strips lemon zest

4 Ounces Cream Cheese, softened

1 cup butter, room temperature

Shaker confectioners' sugar

1/2 cup vegetable oil

Boiled Icing

2 Cups Sugar

1 Cup Water

3 Egg Whites, room temperature

1/8 Teaspoon Cream of Tartar

1 Teaspoon Vanilla Extract

Pinch Salt

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

Sift the flour and baking soda together. Alternately add the flour mixture and buttermilk to the egg mixture. Mix thoroughly. Fold in 2 cups of the coconut. Using an electric mixer, beat the egg whites until stiff. Fold the egg whites into the cake batter. Pour the batter into the prepared pans. Bake the cakes for about 25 to 30 minutes or until the center of each cake is set.

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

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

Cakes, Desserts

Coconut Cream Pie

Susan King (Gremlin Medical Supply)



An Angelo's 667 Prime Classic

2 pounds cream cheese

2/3 cup sugar

1 1/3 cans Coco Lopez

2 quarts heavy cream

1 pound vanilla instant pudding mix package

2/3 cup Toasted coconut

1 pie crust, baked

Cream the sugar, Coco Lopez and cream cheese together until extremely well blended and smooth. Reserve.

Beat together heavy cream and vanilla pudding mix until very thick and stiff. Add the cream cheese mixture and toasted coconut and beat until very stiff and well incorporated. Fill pie shells to a heaping mound and smooth top with a wet spatula. Garnish with toasted coconut.

Refrigerate.

Cakes

Coconut-Lime Cake

Williams-Sonoma Kitchen

Servings: 12

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

For the cake:

3 1/4 cups cake flour

1 Tbs. baking powder

3/4 tsp. salt

1 3/4 cups milk

1 Tbs. vanilla extract

16 Tbs. unsalted butter (2 sticks)

2 cups sugar

1 Tbs. finely chopped lime zest

4 eggs

For the frosting:

4 egg whites

1 1/3 cups sugar

1/2 cup light corn syrup

1/8 tsp. salt

1 tsp. vanilla extract

2 1/2 cups sweetened shredded coconut

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

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

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

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

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

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

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

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

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

Cakes, Desserts

Coconut-peach Layer Cake

Bon Appetit

Servings: 12

Bon Appetit

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

Cake:

2 3/4 cups all purpose flour

1 teaspoon baking powder

1/2 teaspoon salt

3/4 cup buttermilk

1/4 cup sour cream

1 cup unsalted butter (2 sticks) room temperature

1 2/3 cups sugar

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

4 large eggs, separated

2 teaspoons vanilla extract

3 Cups Sweetened Coconut Flakes

Filling:

1/2 Cup Peach Preserves

3 Pounds Peaches, peeled and sliced

1/2 Cup Sugar

2 Tablespoons Fresh Lemon Juice

Frosting:

3 Cups Chilled Whipping Cream

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

1 1/2 Teaspoons Vanilla Extract

1 Peach, peeled and sliced

For cake:

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

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

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

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

For filling:

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

For frosting:

Beat first 3 ingredients in large bowl until peaks form.

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

Cakes, Desserts

Company Chicken

Dee DesBois

Servings: 6

8 thin chicken breasts, boneless

1 pound bacon

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

1 large can Cream of mushroom soup

16 ounces Sour cream

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

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

Cover and cook on low 8 hours.

Serve with wide egg noodles, rice or mashed potatoes.

Crock Pot, Poultry, Slow Cooker

Corn and Bacon Pie

Bon Appetit

Crust:

1 cup unbleached all purpose flour
3/4 cup fine-grind whole grain cornmeal
1/2 teaspoon salt
1/4 cup chilled unsalted butter (1/2 stick) cut into 1/2-inch cubes
3 tablespoons chilled solid vegetable shortening (preferably with no trans fats), diced
3 tablespoons ice water (3 to 4)
Nonstick vegetable oil spray

Filling:

1/2 pound bacon, coarsely chopped
1 1/2 cups chopped sweet onion (such as Vidalia or Maui)
1 cup chopped red bell pepper
1 package frozen corn kernels (2 1/2 cups) (12 ounce) thawed, patted dry
1 1/2 cups half and half
3 large eggs
1 teaspoon dried thyme
1/2 teaspoon salt
1/2 teaspoon Worcestershire sauce
1/4 teaspoon freshly ground black pepper
1 cup chopped green onions
1 1/2 cups coarsely grated Gruyère cheese (about 6 ounces) (packed)

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1 teaspoon dried thyme
1/2 teaspoon salt
1/2 teaspoon Worcestershire sauce
1/4 teaspoon freshly ground black pepper
1 cup chopped green onions
1 1/2 cups coarsely grated Gruyère cheese (about 6 ounces) (packed)

For crust:

Whisk first 3 ingredients in large bowl. Using back of fork, cut in butter and shortening until mixture resembles coarse meal. Add 3 tablespoons ice water. Toss until dough comes together in moist clumps, adding more water by teaspoonfuls if dough is dry. Shape dough into disk. Wrap; chill at least 30 minutes.

Preheat oven to 400°F. Spray 9-inch-diameter glass pie dish with nonstick spray. Place large piece of parchment paper on work surface. Place dough in center; cover with second sheet of parchment. Roll out dough to 12-inch round. Peel off top parchment. Using bottom parchment as aid, turn dough over into prepared pie dish. Carefully peel off remaining parchment. Fit crust into dish, sealing any tears. Fold excess dough under and crimp edges, forming highstanding rim.

For filling:

Cook bacon in large skillet over medium-high heat until crisp. Using slotted spoon, transfer bacon to paper towels to drain. Pour off all but 1 1/2 tablespoons drippings. Add onion and pepper to skillet. Sauté until almost tender, about 8 minutes. Add corn; sauté until very tender, about 3 minutes longer.

Whisk next 6 ingredients in large bowl to blend. Mix in green onions, then corn mixture. Sprinkle bacon, then cheese over bottom of crust. Pour in egg mixture.

Bake pie until filling is golden and just set in center, about 55 minutes. Let pie cool at least 30 minutes and up to 1 hour. Serve slightly warm.

Breakfast, Cheese, Vegetables

Corn, Tomato and Basil Chowder

Jay Fisher

Servings: 6



Serve warm with a dollop of crème fraîche or sour cream.

- 6 ears corn, shucked**
- 2 tablespoons unsalted butter**
- 1 large onion, chopped**
- 1 shallot, finely chopped**
- 2 garlic cloves, finely chopped**
- 4 cups chicken broth**
- 1 1/2 teaspoons kosher salt**
- 1 pound waxy potatoes (red or Yukon Gold are good), cut into 1/2 inch cubes**
- 1 pint cherry tomatoes, halved**
- 1/2 teaspoon freshly ground black pepper**
- 1/4 cup chopped fresh basil**
- Juice of 1/2 lime**
- Crème fraîche or sour cream, for serving (optional).**

Slice corn kernels off cob and place in a bowl. Run back of a knife along each cob to remove additional corn pulp. Add pulp to bowl; reserve cobs.

In a medium soup pot or Dutch oven, melt butter over medium heat. Stir in onion, shallot and garlic. Cook, stirring occasionally, until softened, about 5 minutes.

Add broth, reserved cobs, 1 cup water and 1 teaspoon salt to pot. Bring to a boil over high heat. Immediately reduce heat to medium and simmer for 10 minutes. Add potatoes and simmer until potatoes are tender, about 15 minutes longer. Remove cobs and discard.

Stir in corn kernels and pulp, tomatoes, remaining 1/2 teaspoon salt, and pepper. Simmer for 20 minutes more. Stir in the basil and lime juice. Turn off heat and let soup cool for at least 15 minutes before serving.

Soups & Stews

Corned Beef and Cabbage

Linda Searfoss

Servings: 12



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

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

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

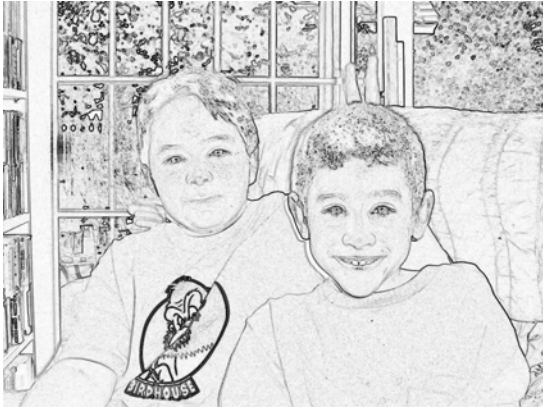
Meanwhile, cut remaining onions into wedges. Cut remaining carrots into 2-inch lengths; halve them lengthwise if large. Cut cabbages in half through cores, then into wedges. Scrub potatoes. Add onions, carrots and potatoes to tender corned beef, place cabbage on top. Cover and return to simmering over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

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

Beef, Main Dishes

Country Dijon Pork Chops

Stephen Fisher



4 3/4 Inch Thick Pork Chop

Salt and Pepper

1 Cup Shredded Swiss Cheese

3 Tablespoons Mustard, Grey Poupon, country

1 Medium Garlic, finely chopped

1 Tablespoon Chopped Chives

1 Large Egg, beaten

2 Tablespoons Dry White Wine

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

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

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

Spoon drippings over chops and serve immediately.

Main Dishes, Pork & Ham

Crab Cakes

Gourmet

Servings: 2

Serve with: french fries and/or baby greens tossed with lemon vinaigrette.

2 slices firm white sandwich bread

1/2 lb jumbo lump crabmeat, picked over

2 Tbsp mayonnaise

1/2 tsp Worcestershire sauce

1 large egg, beaten

2 Tbsp unsalted butter

Accompaniment: lemon wedges

Tear bread into small pieces into a bowl with crab. Add mayonnaise, Worcestershire sauce, 2 Tbsp egg (discard remainder), and a pinch of salt. Mix together gently but thoroughly, then form into 4 patties (about 3 inches in diameter).

Heat butter in a 12-inch heavy skillet over medium heat until foam subsides, then cook crab cakes, turning once, until golden brown, about 6 minutes total.

Appetizers, Fish

Crab Meltaways

Barbara Lyons

Servings: 48



May be frozen weeks in advanced.

6 English Muffins, Halved, quartered

7 Ounces Crabmeat, drained

1/2 Cup Mayonnaise

7 Ounces Old English Sharp Cheddar Cheese, jar

2 Tablespoons Mayonnaise

1/2 Teaspoon Salt

1/2 Teaspoon Garlic Salt

Place muffin pieces on cookie sheet.

Mix remaining ingredients well and spread on muffin pieces.

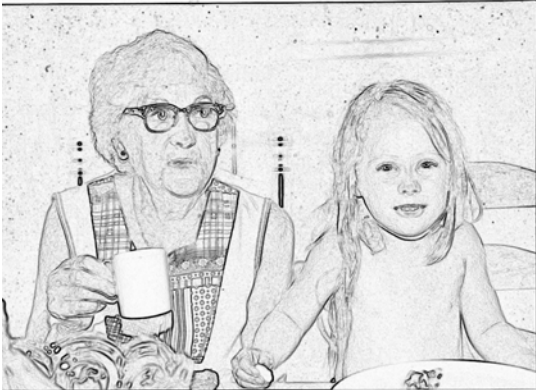
Freeze at least 30 minutes (must do!).

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

Appetizers

Crabmeat Mold With Crackers

Stephen Fisher



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

1 Can Cream of Shrimp Soup, undiluted

6 Ounces Cream Cheese

1/4 Cup Finely Chopped Onions

1 Cup Mayonnaise

2 Envelopes Unflavored Gelatin

1 Cup Cold Water

7 1/2 Ounces Crabmeat

1 cup celery, finely chopped

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

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

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

Unmold on serving plate, and garnish.

Appetizers

Cranberry Jello

Stephen Fisher

Servings: 4

Preparation Time: 10 minutes



2 pkg. raspberry jello (3 oz.)

1 cup hot water

1 can whole berry cranberry sauce

1 cup nuts

1 pint sour cream

1 large can crushed pineapple, drained

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

Salads

Cranberry Nut Bread

Betsy Ryan



1/3 Cup Butter, softened

3/4 Cup Sugar

2 Large Eggs

3/4 Cup Buttermilk

2 Cups Flour

1/2 Teaspoon Baking Soda

1/2 Teaspoon Baking Powder

1/2 Teaspoon Salt

1/2 Cup Walnut, finely chopped

1 Cup Cranberries

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

Stir in remaining ingredients.

Grease 9 x 5 loaf pan.

Bake 50 - 55 minutes at 350 degrees

Breads

Cranberry Orange Almond Bread

Bon Appetit

Servings: 16



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

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

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

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

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

Breads, Breakfast

Cranberry-Maple Pudding Cake

Bon Appétit

Servings: 8



Great for dessert or breakfast. You may want to reduce maple syrup to 3/4 cup; and add an additional 1 tbsp of sugar to the cake part.

2 cups fresh or frozen cranberries

1 cup pure maple syrup (grade B or grade A dark amber)

2/3 cup heavy whipping cream

3/4 teaspoon finely grated orange peel

1 Pinch plus 1/2 teaspoon salt

2/3 cup all purpose flour

1/3 cup yellow cornmeal (preferably stone-ground)

1 1/2 teaspoons baking powder

1 large egg

3 tablespoons sugar

1/2 cup whole milk

1/2 cup unsalted butter (1 stick) melted

1 teaspoon vanilla extract

Crème Fraîche, softly whipped cream, or vanilla ice cream

Position rack in center of oven and preheat to 400°F. Combine first 4 ingredients and pinch of salt in medium saucepan. Bring to boil, stirring occasionally. Reduce heat and simmer 1 minute. Remove from heat.

Whisk flour, cornmeal, baking powder, and 1/2 teaspoon salt in medium bowl. Whisk egg and sugar in another medium bowl. Whisk milk, melted butter, and vanilla into egg mixture. Add flour mixture to egg mixture; whisk to blend. Pour warm cranberry mixture into 11x7x2-inch or 8x8x2-inch glass or ceramic baking dish. Pour batter over.

Bake cake until golden and cranberry mixture bubbles at edges, about 28 minutes. Cool 15 minutes. Serve cake warm topped with crème fraîche, whipped cream, or vanilla ice cream.

Cakes, Desserts

Cranberry-Walnut Pumpkin Bread

Bon Appetit

Servings: 6



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

2 cups all purpose flour

2 teaspoons pumpkin pie spice

1 teaspoon baking powder

3/4 teaspoon salt

1/2 teaspoon baking soda

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

1 cup plus 1 tablespoon sugar

2 large eggs

1 cup canned pure pumpkin

1 teaspoon vanilla extract

2/3 cup buttermilk

1/2 cup dried sweetened cranberries

1/2 cup coarsely chopped walnuts

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

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

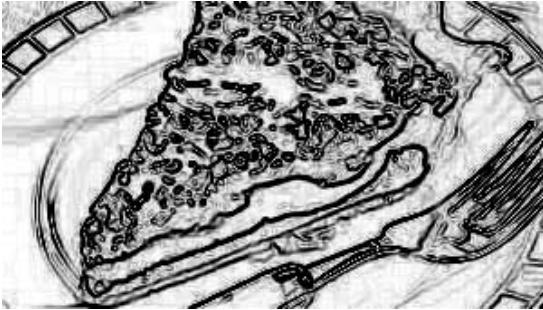
Breads

Cream Cheese Brownie Pie

Pillsbury Bakeoff Winner

Servings: 8

Preparation Time: 15 minutes



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

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

3 tablespoons sugar

1 teaspoon vanilla

3 eggs

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

1/4 cup oil

2 tablespoons water

1/2 cup chopped pecans

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

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

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

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

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

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

Desserts, Pies & Pastry

Cream Cheese Cranberry Coffee Cake

Pillsbury Bake-off Winner

Servings: 15

Topping

1/2 Cup Sugar

1/4 Cup Flour

1/4 Teaspoon Orange Extract

1/4 Cup Butter, softened

3/4 Cup Walnut, coarsely chopped

Coffee Cake

1 Package Pillsbury Quick Bread Mix

1 Cup Water

2 Tablespoons Oil

1 Large Egg

Filling

1/4 Cup Sugar

1/2 Teaspoon Cornstarch

1/8 Teaspoon Salt

1/2 Teaspoon Orange Extract

1/2 Cup Sour Cream

11 Ounces Cream Cheese, softened

1 Large Egg

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

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

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

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

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

Serving Ideas: Store in refrigerator.

Breakfast, Cakes

Cream Cheese Frosting for Mango Banana Cake

Bon Appetit

Servings: 1



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

3 8 oz cream cheese, room temperature

6 tablespoons unsalted butter, room temperature

1 1/2 teaspoons vanilla extract

2 1/2 cups powdered sugar

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

Cakes, Desserts

Cream of Asparagus Soup

Stephen Fisher

Servings: 6



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

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

1/2 Cup Butter

1 Medium Onion, chopped

2 Stalks Celery, chopped

1 Cup Flour

2 Quarts Chicken Stock

1 Tablespoon Salt

Pepper, to taste

2 Egg Yolks

2 Cups Light Cream

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

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

Soups & Stews

Creamy Autumn Potatoes

Joan Fisher

Servings: 5

Preparation Time: 1 hour



1 tablespoon butter

1/2 cup Ore-Ida Frozen Chopped Onions

1 clove garlic, minced

1 can condensed cream of mushroom soup

3 ounces cream cheese, cubed

3 cups Ore-Ida Frozen So. Style Hash Browns

1/3 cup cheddar cheese, shredded

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

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

Potatoes

Creamy Bean Soup With Fresh Herbs and Spinach

Bon Appetit

Servings: 8



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

Pureeing the soup gives it a smooth richness - without any cream!

3 tablespoons olive oil

3 cups chopped onions (about 2 medium)

3 garlic cloves, minced

1 tablespoon chopped fresh rosemary

5 cups low-salt chicken broth

2 15 Oz Cans White Beans, drained

2 15 Oz Cans Garbanzo Beans (chickpeas), drained

6 Ounces Baby Spinach Leaves

1 Tablespoon Fresh Sage, finely chopped

Grated Fresh Parmesan Cheese

Olive Oil, if desired

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

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

Soups & Stews

Creamy Lime Sauce

Carolyn Martone



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

3/4 cup sour cream

1/3 cup whipping cream

1/3 cup mayonnaise

1/4 cup fresh lime juice

1 garlic clove, pressed

1/2 teaspoon salt

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

Poultry, Sauces

Creamy White Bean and Chorizo Soup

Bon Appetit

Servings: 6

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

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

8 cups water

3 tablespoons extra-virgin olive oil, divided

3 garlic cloves, 1 smashed, 2 chopped

1 large fresh rosemary sprig

1 bay leaf

1 large onion, coarsely chopped (about 2 cups)

1 large carrot, coarsely chopped (about 1 cup)

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

2 1/2 teaspoons finely chopped fresh thyme, divided

4 cups low-salt chicken broth (or more)

1 pound fresh chorizo link sausages, casings removed

1/4 cup whipping cream

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

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

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

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

Soups & Stews

D

Decadent Peanut Butter Pie

Smuckers

Servings: 6



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

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

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

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

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

Desserts, Pies

Dianne's Mashed Potato Souffle

Dianne Orlando

Servings: 8



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

5 Pounds Potatoes, peeled and halved

4 Large Vidalia Onions, thinly sliced

2 Tablespoons Butter

2 Tablespoons Olive Oil

1 Pint Sour Cream

4 Tablespoons Butter

1 Pound Swiss Cheese, chopped

1 Large Egg

Salt and Pepper, to taste

Preheat oven to 350 degrees.

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

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

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

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

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

Potatoes

Dijon Reuben En Croute

Betsy Ryan

Servings: 6

Preparation Time: 1 hour



1/2 Cup Onions, Chopped

1/4 Cup Butter

8 Ounces Sauerkraut, Well Drained

1/2 Cup Mustard, Grey Poupon

1 Teaspoon Caraway Seed

8 Sheets Phyllo Dough

1/2 Pound Corned Beef Brisket, Thinly Sliced

1/4 Pound Swiss Cheese, Sliced

3/4 Cup Sour Cream

1 Tablespoon Sweet Pickle Relish

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

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

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

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

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

Slice roll and serve with sauce.

Serving Ideas: Slice roll and serve with sauce.

Beef, Main Dishes

Dill Dip



Makes 2 cups

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

2/3 Cup Sour Cream

2/3 Cup Mayonnaise

3 Ounces Cream Cheese, softened

1 Tablespoon Dill Weed

1 Tablespoon Onion Flakes

1 Tablespoon Parsley

1 1/2 Teaspoons Beau Monde Seasoning

3 Drops Tabasco Sauce

1 Tablespoon Worcestershire Sauce

Salt and Pepper, to taste

Mix all ingredients together thoroughly.

Refrigerate overnight.

Serving Ideas: Works best with the bread.

Appetizers

E

Egg & Sausage Souffle

Dianne Orlando

Servings: 8

Preparation Time: 1 hour



1 stick butter

12 slices bread, toasted

1/2 pound grated cheddar cheese

1 package frozen spinach, chopped, thawed

1 pound bulk sausage

6 egg

2 cups milk

1 teaspoon dry mustard

salt and pepper, to taste

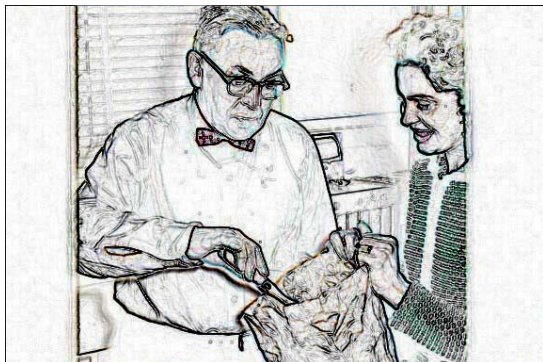
Fry sausage and drain. Toast bread and cube. Defrost spinach and squeeze out liquid. Melt butter in 9 X 13 pan. Combine in blender: milk, eggs, mustard, salt & pepper. Assemble: Layer bread, sausage, spinach & cheese. Pour egg mixture over it and refrigerate overnight (cover with foil). Bake 1 hour at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

Breakfast, Eggs

F

Fastnacht Kickle

Grandma



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

1 Cup Milk, scalded and cooled

1 Yeast Cake

2 Tablespoons Flour

1 Cup Flour

1/2 Cup Sugar

2 Cups Flour

2 Large Eggs

Oil for Frying

Powdered Sugar

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

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

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

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

Breads, Breakfast, Dessert Breads

Fettuccine with Zucchini & Mushrooms

Gourmet Magazine

Servings: 6



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

1/2 pound mushroom, sliced

1/2 stick butter

1 1/4 pounds zucchini, julienned

1 cup heavy cream

1 stick butter, cut in eighths

1 pound fettuccine, cooked

3/4 cup Parmesan cheese

1/2 cup parsley, chopped

1 teaspoon basil

salt and pepper, to taste

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

Add the cooked fettucini and toss with the Parmesan cheese.

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

Serving Ideas: Can serve with additional Parmesan chcheese

Pasta

French Toast with Pears and Pomegranate Sauce

Bon Appetit

Servings: 4

5 large eggs

1 cup whole milk

2 teaspoons vanilla extract

1 1/4 teaspoons ground cardamom, divided

4 3/4 inch-thick slices egg bread

4 tablespoons butter, divided

2 firm but ripe unpeeled red Anjou or Bartlett pears, halved, cored, cut lengthwise into 1/3-inch-thick slices

1 cup pomegranate juice

3/4 cup golden brown sugar (packed)

Whisk eggs, milk, vanilla, and 1/2 teaspoon cardamom to blend in 15x10x2-inch glass baking dish. Add bread slices; let stand until egg mixture is absorbed, turning bread slices occasionally with spatula, about 10 minutes.

Meanwhile, melt 1 tablespoon butter in large nonstick skillet over medium-high heat. Add pears; sauté until beginning to soften, about 3 minutes. Transfer pears to plate. Add 2 tablespoons butter to skillet; stir to melt. Add pomegranate juice, sugar, and remaining 3/4 teaspoon cardamom; simmer until liquid is slightly thickened and syrupy, about 5 minutes. Remove sauce from heat.

Melt remaining 1 tablespoon butter on griddle or in another large nonstick skillet over medium heat. Add bread slices and cook until golden brown, about 3 minutes per side. Cut French toast slices diagonally in half; divide among plates. Top with pear slices, spoon sauce over, and serve.

Breakfast, Eggs

Fresh Tomatoes with Egg Dressing

Joan Fisher

Servings: 8

Preparation Time: 10 minutes



Use this delicious sauce for summer's best tomatoes!

1 cup mayonnaise

1/4 cup milk

2 1/2 teaspoons lemon juice

1 teaspoon tarragon vinegar

3/4 teaspoon salt

1/2 teaspoon sugar

1/4 teaspoon pepper

4 large hard-boiled eggs, sliced

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

Salad Dressings, Salads

G

Grandma's Fruitcake

Nora Hoffman

Servings: 12



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

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

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

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

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

Cakes, Desserts

Green Jello Mold

Stephen Fisher

Servings: 6

Preparation Time: 10 minutes



3 ounces LIME gelatin powder

11 ounces Pineapple, crushed

3 ounces Cream cheese

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

Fruit, Salads

Green Peppercorn Sauce

Stephen Fisher

Servings: 6

Preparation Time: 15 minutes



May add Dijon Mustard for added flavor.

1 pint heavy cream

4 ounces green peppercorns, Madagascar

2 teaspoons finely chopped shallots

4 tablespoons demi glace of beef stock

4 ounces brandy

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

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

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

Serving Ideas: Serve with Steak or Tenderloin

Salads, Sauces

Greens and Beans Rigatoni

Times Union

Servings: 4



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

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

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

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

Soups & Stews

Greens and Beans Soup with Escarole

Times Union

Servings: 6



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

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

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

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

Grilled Eggplant Parmigiana

Gourmet

Servings: 4

Eggplant (brushed with 1/4 cup oil) can be roasted on a foil-lined large baking sheet in middle of a 450°F oven, turning over once, 20 minutes. Top with sauce and cheese, then stack and bake 5 minutes more.

1/4 cup olive oil

2 garlic cloves, finely chopped

1/4 teaspoon dried hot red-pepper flakes

1 can crushed tomatoes (15-ounce)

1/2 teaspoon salt

1/4 cup coarsely chopped fresh basil

1/2 ounce finely grated Parmigiano-Reggiano (1/4 cup)

4 small Italian eggplants (1/2 pound each)

16 thin slices whole-milk mozzarella (from a 1-lb block; not fresh)

Heat 2 tablespoons oil in a 12-inch heavy skillet over moderate heat until hot but not smoking, then cook garlic and red-pepper flakes, stirring, 30 seconds. Add tomatoes and salt and cook, stirring, until thickened, about 6 minutes. Remove from heat and stir in basil and parmesan.

Prepare a gas grill for direct-heat cooking over moderate heat.

Trim 1/4 inch off 2 opposite long sides of each eggplant. Cut each eggplant lengthwise (in same direction as trimmed sides so each slice has skin just around edge) into 4 slices. Brush slices with remaining 2 tablespoons oil.

Grill eggplant, covered, turning over once, until tender, about 6 minutes total. Transfer to a work surface

Spread top of each slice with about 1 tablespoon tomato sauce and top with a slice of mozzarella, then restack each eggplant. Transfer stacks to a shallow baking pan and grill, covered, just until cheese is melted, about 4 minutes.

Spread top of each slice with about 1 tablespoon tomato sauce and top with a slice of mozzarella, then restack each eggplant. Transfer stacks to a shallow baking pan and grill, covered, just until cheese is melted, about 4 minutes.

Serving Ideas: 4 tablespoons butter, melted

3 large eggs

3 tablespoons honey Dijon mustard

2 cups panko (Japanese breadcrumbs; about 3 1/2 ounces)

1 1/2 cups grated Parmesan cheese (about 4 1/2 ounces)

1 1/2 teaspoons salt

1 teaspoon ground black pepper

Whisk eggs and mustard in bowl to blend. Mix panko, Parmesan, salt, and pepper in large bowl. Dip eggplant into egg mixture, then panko mixture, coating generously. Drizzle with melted butter and grill as per directions above.

Main Dishes, Vegetables

Grilled Pork Tenderloin with Peach Sauce

Bon Appetit

Servings: 8



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

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

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

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

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

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

Main Dishes, Pork & Ham

Grilled Portobello Mushrooms

Bon Appetit

Servings: 6

Preparation Time: 45 minutes

4 tablespoons olive oil

1 1/4 cups olive oil

1 cup chopped onion

1 cup chopped fennel bulb

30 ounces cannellini beans, drained

1 cup chicken broth

5 teaspoons rosemary, minced

5 teaspoons garlic, minced

3 tablespoons balsamic vinegar

3 tablespoons fresh lemon juice

2 teaspoons lemon peel, minced

6 large portobello mushrooms, stems removed

7 ounces roasted red peppers, julienned

4 ounces feta cheese, crumbled

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

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

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

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

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

Serving Ideas: May sprinkle chopped basil over finished product.

Appetizers, Vegetables

Grilled Portobello Mushrooms with Red Peppers

Bon Appetit

Servings: 8



1/2 cup olive oil

1/4 cup balsamic vinegar

1 1/2 pounds portobello mushrooms, stems removed

3 large red bell pepper -- halved, seeded

mixed salad greens

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

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

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

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

Salads, Vegetables

Grilled Surf and Turf With Spicy Shallot Butter

Bon Appetit

Servings: 6



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

1/2 cup butter (1 stick) room temperature

1/4 cup olive oil

2 large shallots, quartered

4 large garlic cloves, halved

1 teaspoon salt

1 teaspoon cayenne pepper

1/2 teaspoon ground black pepper

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

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

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

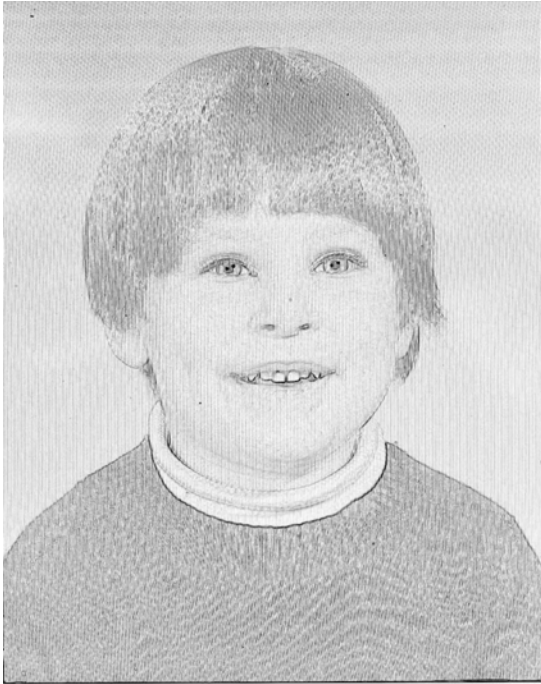
Prepare barbecue (medium-high heat). Set pan with butter at edge of barbecue until butter is melted and warmed through. Grill steaks until cooked to desired doneness, about 4 minutes per side. Grill lobster, shell side down, 5 minutes. Turn over and grill until meat is just opaque in center, about 3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

Beef, Main Dishes, Seafood

Grilled Swordfish with Lime Butter

Bon Appetit

Servings: 2



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

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

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

Grill swordfish 3 - 4 minutes a side.

Top each steak with a dollop of coriander lime butter.

Fish, Seafood

H

Hamburgers W/roquefort Cheese & Red Onions

Betsy Ryan

Servings: 4

Preparation Time: 15 minutes



Can toast buns on grill, if desired.

8 Ounces roquefort cheese

2/3 cup mayonnaise

2 teaspoons red wine vinegar

1 teaspoon red pepper sauce

4 slices red onion, 1/2 inch thick

2/3 cup barbecue sauce, hickory flavored

2 pounds ground beef patties, sirloin

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

Prepare grill for barbecuing - medium heat.

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

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

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

Main Dishes, Sauces

Horseradish Lime Sauce for Scallops



Bon Appetit

Ready in 45 minutes, use with Scallops.

1/2 cup mayonnaise

2 tablespoons drained bottled horseradish

1 1/2 teaspoons fresh lime juice

1/2 teaspoon freshly grated lime zest

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

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

Sauces, Seafood

Hot Crab Dip

Stephen Fisher

Servings: 10



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

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

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

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

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

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

Serve hot with an assortment of crackers.

Appetizers, Seafood

Hot Cross Buns

Bon Appetit

Servings: 24

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

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

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

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

Butter 2 large baking sheets.

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

Preheat oven to 400°F.

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

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

Breads, Breakfast

/

Italian Sausage and Tortellini Soup

Bon Appetit

Servings: 6



Can be prepared two days ahead.

1 pound sweet Italian sausage or chorizo sausage, casings removed

1 cup chopped onion

2 large garlic cloves, sliced

5 cups beef stock or canned broth

2 cups chopped tomatoes (about 3/4 pound)

1 can tomato sauce (8 ounce)

1 large zucchini, sliced

1 large carrot, thinly sliced

1 medium-sized green bell pepper, diced

1/2 cup dry red wine

2 tablespoons dried basil

2 tablespoons dried oregano

8 ounces purchased fresh cheese tortellini (8 to 10)

Freshly grated Parmesan cheese

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

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

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

Soups & Stews

J

Jim Dandy Salad

Joan Fisher

Servings: 6



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

8 ounces sea shell pasta

1/2 cup mayonnaise

1 tablespoon lemon juice

1 teaspoon salt

1 teaspoon sugar

1/4 teaspoon celery seed

1 large tomato, diced

1 cup diced celery

3 tablespoons chopped pimientos

2 tablespoons chopped green bell pepper

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

Mix mayo with lemon juice, salt & sugar.

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

Refrigerate.

Salads

K

Key Lime Pie a la Stephen

Bon Appetit

Servings: 8



Pie can be made 1 day ahead. Keep refrigerated.

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

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

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

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

Pipe sweetened whipped cream decoratively around edges of pie.

Pies

L

Lasagne With Ricotta & Sausages

Craig Claibourn

Servings: 6

Preparation Time: 1 hour

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

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

Preheat oven to 375.

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

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

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

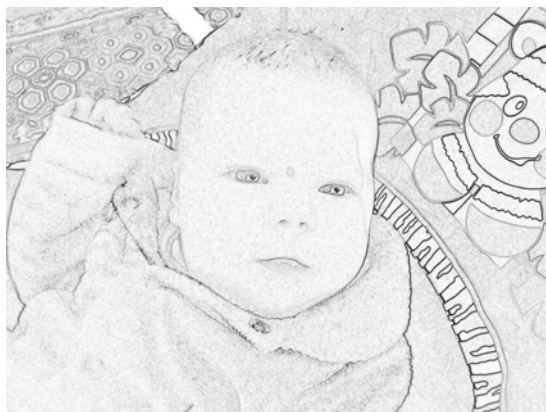
Italian, Main Dishes, Pasta

Lemon Cake with Strawberries

Bon Appetit

Servings: 12

Preparation Time: 1 hour



Cake

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

Frosting

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

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

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

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

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

Decoratively arrange strawberries atop cake.

Cakes, Desserts

Lemon Chicken With Dill and Artichokes

Servings: 6

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

2 lemons, halved

8 large artichokes

2/3 cup dry white wine

1/2 cup fresh lemon juice

1/3 cup olive oil

12 garlic cloves, minced

**2 chickens (each about 3 3/4 pounds), giblets removed,
each cut into 8 pieces**

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

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

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

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

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

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

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

Main Dishes, Poultry

Lemon Creme Brulee Tart

Bon Appétit

Servings: 8

Crust

1 cup all purpose flour

1/4 cup powdered sugar

1 Pinch salt

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

4 teaspoons chilled whipping cream (or more)

1 egg white, beaten to blend

Filling

3/4 cup plus 2 tablespoons sugar

3/4 cup whipping cream

4 large egg yolks

2 large eggs

1/2 cup fresh lemon juice

1 tablespoon finely grated lemon peel (packed)

Lemon slices (optional)

For crust:

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

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

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

For filling:

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

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

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

Desserts, Pies

Lemon Curd

Bon Appetit

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

2 1/3 cups sugar

4 teaspoons cornstarch

1 cup fresh lemon juice

4 large eggs

4 large egg yolks

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

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

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

Desserts

Lemon Curd Mousse Cake

Bon Appetit

To make the shortbread cookie crumbs for the crust, seal the cookies in a heavy plastic bag and use a rolling pin to crush them into fine crumbs.

Curd

2 1/3 cups sugar

4 teaspoons cornstarch

1 cup fresh lemon juice

4 large eggs

4 large egg yolks

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

Crust

Nonstick vegetable oil spray

2 cups shortbread cookie crumbs (about 7 1/2 ounces)

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

Mousse

5 tablespoons water

4 teaspoons unflavored gelatin

6 large egg whites

Lemon slices, cut into quarters (garnish)

1 1/2 cups chilled heavy whipping cream

3/4 cup sugar

For curd: Mix sugar and cornstarch in heavy large saucepan. Gradually add lemon juice, whisking until all cornstarch dissolves. Whisk in eggs and yolks. Add butter. Stir over medium heat until curd thickens and boils, about 12 minutes. Transfer to medium bowl. Chill until cold, at least 6 hours. (Can be made 1 week ahead. Press plastic wrap onto surface of curd and keep chilled.)

For crust: Preheat oven to 350°F.

Spray bottom of 8-inch-diameter springform pan with nonstick spray. Blend cookie crumbs and butter in small bowl. Press onto bottom of pan. Bake until golden, about 15 minutes. Cool.

For mousse: Pour 5 tablespoons water into small saucepan.

Sprinkle gelatin evenly over. Let stand until gelatin softens, about 15 minutes. Meanwhile, place 1 3/4 cups lemon curd in large bowl.

Stir 3/4 cup curd in another small saucepan over medium-low heat until very warm. Stir gelatin mixture over medium-low heat until dissolved and liquid is clear (do not boil).

Whisk warm gelatin mixture into 3/4 cup warm curd. Gradually whisk gelatin-curd mixture into curd in large bowl. Using electric mixer, beat egg whites in medium bowl until soft peaks form. Gradually add sugar, beating until whites are thick and glossy. Fold whites into curd mixture in 3 additions. Using same beaters, beat cream in another medium bowl until peaks form. Fold into egg white-curd mixture in 3 additions. Pour enough mousse over cooled crust to fill pan completely. Pour remaining mousse into small bowl and reserve. Cover and chill mousse cake, reserved mousse, and remaining curd overnight.

Using long thin knife, cut around cake to loosen.

Remove pan sides. Gently spread 3/4 cup of remaining curd over cake. Transfer reserved mousse to pastry bag fitted with small star tip. Pipe rosettes of mousse around top edge of cake. Chill cake until ready to serve. (Can be made up to 8 hours ahead.) Arrange lemon slices between rosettes.

Cut cake into wedges.

Cakes

Lemon Frosting

Times Union

Servings: 1

Preparation Time: 15 minutes



This recipe goes with the Lemon layer cake.

3 ounces Cream Cheese, softened

1/4 cup Butter, softened

1 pound Confectioner's Sugar

3 tablespoons Fresh Lemon Juice

1/2 teaspoon Lemon Extract, OPTIONAL

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

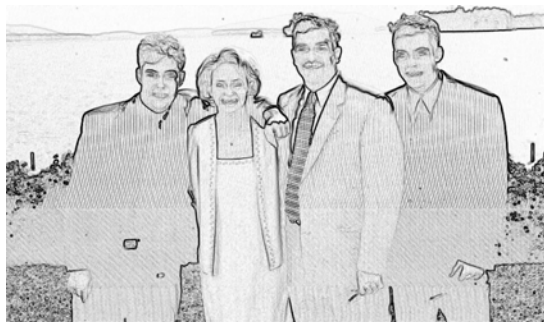
Cakes, Desserts

Lemon Layer Cake

Times Union

Servings: 16

Preparation Time: 1 hour



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

1 Recipe Citrus Curd

1 Recipe Snow-White Lemon Frosting

1 cup Flaked Coconut

Lemon Slices for garnish

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

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

Refrigerate at least 30 minutes.

Garnish with lemon slices. Serve at room temperature.

Cakes, Desserts

Lemon Layer Cake II

Williams Sonoma

Servings: 16

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

Cake

2 cups cake flour

2 teaspoons baking powder

1/4 teaspoon salt

12 tablespoons butter

1 cup sugar

2 teaspoons lemon zest

3 large eggs, beaten

1/2 cup milk

2 tablespoons lemon juice

Lemon Buttercream Frosting

2/3 cup sugar

4 egg yolks

1 tablespoon water

16 tablespoons butter, cut in 1" pieces

1 1/2 teaspoons vanilla extract

Finely grated zest of 1 lemon

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

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

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

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

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

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

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

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

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

Cakes, Desserts

Lemon Lulu

Times Union

Servings: 12



1 Package Duncan Hines Lemon Supreme Cake Mix
Vegetable Oil

1 Box Instant Lemon Pudding (4 Serving Size)

1 Cup Confectioner's Sugar

3 Tablespoons Lemon Juice

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

Fresh Berry Sauce

3 1/2 Cups Fresh Raspberries, mashed

1/2 Cup Sugar

1 Cup Water

1 1/2 Tablespoons Cornstarch

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

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

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

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

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

Cakes, Desserts

Lemon Pound Cake

Times Union

Servings: 16



- 1 package white chocolate chips (6-ounce)**
- 2 1/2 cups all-purpose flour**
- 1 teaspoon baking powder**
- 1/2 teaspoon salt**
- 1 cup butter (2 sticks) softened**
- 1 1/2 cups granulated sugar**
- 2 teaspoons vanilla extract**
- 3 large eggs**
- 3 tablespoons grated lemon peel (can add up to 4 tablespoons if stronger lemon flavor is desired)**
- 1 1/3 cups buttermilk**
- 1 cup confectioners' sugar**
- 3 tablespoons fresh lemon juice**

Heat oven to 350 degrees. Grease and flour 10-cup bundt pan.

Melt the chocolate chips in medium, uncovered, microwave-safe bowl on 70 percent power for 1 minute, stir. Chips may retain some of their original shape. If necessary, microwave at 10- to 15-second intervals, stirring just until they are melted. Cool slightly.

Combine flour, baking powder and salt in small bowl. Beat butter, sugar and vanilla extract in large mixer bowl until creamy. Beat in eggs one at a time, beating well after each addition. Beat in lemon peel and melted chips. Gradually beat in flour mixture alternately with buttermilk. Pour into prepared pan.

Bake 50 to 55 minutes or until wooden pick inserted in cake comes out clean. Cool in pan on wire rack for 10 minutes.

Combine confectioners' sugar and lemon juice in small bowl. Make holes in cake with wooden pick; pour half of lemon glaze over cake. Let stand for 5 minutes. Invert onto plate. Make holes in top of cake; pour remaining glaze over cake. Cool completely before serving.

Cakes, Desserts

Lemon Pudding Dessert

Dianne Orlando

Servings: 10

Preparation Time: 1 hour



1 stick butter

1 cup flour

1/4 cup chopped walnuts

8 ounces cream cheese, room temperature

1 cup sour cream

1/2 cup sugar

4 cups Cool Whip™

2 packages instant lemon pudding (small)

3 cups milk

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

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

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

Refrigerate.

Desserts

Lemon Supreme Pie

Times Union

Servings: 8



1 unbaked pastry shell (9-inch)

LEMON FILLING:

1 1/2 cups sugar

6 tablespoons cornstarch

1/2 teaspoon salt

1 1/4 cups water

2 tablespoons butter

2 teaspoons grated lemon peel

4 drops yellow food coloring, optional (4 to 5)

2/3 cup fresh lemon juice

CHEESE FILLING:

11 ounces cream cheese, softened

3/4 cup confectioners' sugar

1 1/2 cups whipped topping, thawed

1 tablespoon fresh lemon juice

Heat oven to 450 degrees. Line unpricked pastry shell with a double thickness of heavy duty aluminum foil. Bake 8 minutes. Remove foil; bake 5 minutes longer. Cool on a wire rack.

LEMON FILLING: In a medium saucepan, combine sugar, cornstarch and salt. Stir in water; bring to a boil over medium-high heat. Reduce heat; cook and stir 2 minutes or until thickened and bubbly. Remove from heat; stir in butter, lemon peel and food coloring. Gently stir in lemon juice (do not overmix). Cool to room temperature, 1 hour.

CHEESE FILLING: In a mixing bowl, beat cream cheese and sugar with an electric mixer until smooth. Fold in whipped topping and lemon juice. Refrigerate 1/2 cup for garnish. Spread remaining cream cheese mixture into baked pie shell; top with lemon filling. Chill several hours, or overnight.

Before serving, garnish with reserved cream cheese piped on with a pastry bag. Store in refrigerator.

Desserts, Pies & Pastry

Light Buttermilk Pancakes

Bon Appetit

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

1 1/2 cups flour

1 1/2 teaspoons baking powder

1 teaspoon sugar

1/2 teaspoon salt

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

1 egg, beaten lightly

2 cups buttermilk

Maple syrup and jam (for serving)

Combine the dry ingredients in a bowl. Set aside.

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

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

Breakfast, Eggs

Lime & Cottage Cheese Salad Mold

Stephen Fisher

Servings: 12

Preparation Time: 10 minutes



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

3 ounces lime gelatin powder

3 ounces lemon gelatin powder

2 cups water, boiling

7 ounces pineapple, crushed

1 cup mayonnaise

1 pint cottage cheese

1 cup pecans, chopped

1 tablespoon horseradish

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

Salads

Lime Chicken W/Ancho Chili Sauce

Bon Appetit

Servings: 8

Preparation Time: 30 minutes



- 1/2 cup lime juice**
- 6 tablespoons soy sauce**
- 2 tablespoons sugar**
- 2 teaspoons oregano**
- 1 teaspoon rosemary**
- 1 tablespoon minced garlic**
- 1 1/2 teaspoons chili powder**
- 1/2 teaspoon cayenne pepper**
- 8 boned and skinned chicken breast halves**
- 8 slices Monterey jack cheese**

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

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

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

Serving Ideas: Serve with Ancho Chili Sauce or Black Bean Sauce. Chicken is also delicious without any sauce.

Main Dishes, Poultry

Lime Mousse Cake

Stephen Fisher



Can be prepared 2 days ahead. Keep refrigerated.

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

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

Crust

2 cups ground gingersnap cookies (about 38 cookies)

2 tablespoons sugar

5 tablespoons unsalted butter, melted

Filling

6 Tablespoons Key lime juice or fresh lime juice

1 envelope unflavored gelatin

2 1/2 cups chilled whipping cream

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

3 packages cream cheese (8 ounce) room temperature

1 cup sugar

1 1/2 tablespoons grated lime peel

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

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

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

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

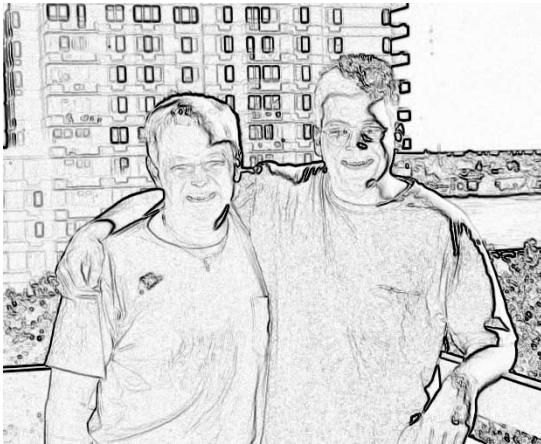
Cakes, Desserts

Lime Pork Tenderloin

Gourmet Magazine

Servings: 6

Preparation Time: 30 minutes



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

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

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

Main Dishes, Pork & Ham

Linda's Spicy Chicken

Linda Neidl

Servings: 8



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

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

6 Large Boneless Chicken

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

1/4 Cup Olive Oil

3 Bunches Scallions, sliced thin

2 Tablespoons Chopped Garlic

29 Ounces Diced Tomato, Canned

16 Ounces Chicken Broth

1 Cup White Wine, optional

1 Bay Leaf

1 Tablespoon Red Pepper Flakes

Salt and Pepper, to taste

2 Tablespoons Butter

Parmesan Cheese, grated

1 Pound Pasta

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

Saute sausage in frying pan until cooked.

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

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

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

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

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

Serving Ideas: Sprinkle with cheese before serving.

Italian, Pasta, Poultry

Linguine With Blue Cheese

Times Union

Servings: 4



- 1 Pound Linguine**
- 1/2 Pound Boneless Chicken, skinless**
- 1/2 Teaspoon Salt**
- 1/2 Teaspoon Freshly Ground Pepper**
- 3 Tablespoons Olive Oil**
- 1 Pound Sliced Mushroom**
- 2 Cups Frozen Chopped Spinach**
- 4 Ounces Blue Cheese, crumbled**
- 4 Ounces Parmesan Cheese, freshly grated**

Cook linguine according to package directions.

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

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

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

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

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

Pasta, Poultry

Linguine with Sausage & Peppers

Bon Appetit

Servings: 2

Preparation Time: 30 minutes



Pass additional cheese when serving.

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

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

1 medium onion, thinly sliced

1 large garlic clove, chopped

1 cup chicken broth

1/2 pound linguine

1/4 cup parmesan cheese, grated

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

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

Season with salt and pepper.

Pasta, Pork & Ham

Lobster Stuffed Tenderloin of Beef

Linda Neidl

Servings: 8

Preparation Time: 1 hour



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

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

Preheat oven to 425.

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

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

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

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

To serve: Slice roast and spoon on sauce.

Beef, Main Dishes

Lorraine's Orange Mold

Lorraine Kross

Servings: 6

Preparation Time: 5 minutes



MUST DO AHEAD.

1 small orange gelatin powder

8 ounces cottage cheese, small curd

1 3 1/2 cup cool whip Lite™

1 small can pineapple, crushed

1 small can mandarin oranges in juice, drained

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

Refrigerate.

Fruit, Salads

M

Macadamia Fudge Torte

Pillsbury Bake Off Winner

Servings: 12

Preparation Time: 1 hour

FILLING

1/3 cup sweetened condensed milk, low-fat

1/2 cup semisweet chocolate, chips

CAKE

1 package Pillsbury Moist Devil's Cake Mix

1 1/2 teaspoons cinnamon

1/3 cup oil

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

2 eggs

1/3 cup macadamia nuts, chopped

2 teaspoons water

SAUCE

1 jar butterscotch caramel fudge topping (17 Oz)

1/3 cup milk

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

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

In large bowl, combine cake mix, cinnamon and oil; blend at low speed for 30 seconds til crumbly. (Mixture will be dry.) Place pears in blender or food processor and blend til smooth.

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

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

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

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

Cakes, Desserts

Macadamia Nut Chocolate Chip Cookies

Bon Appetit

Servings: 40

Preparation Time: 1 hour



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

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

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

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

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

Bake until golden about 14 minutes. Cool on rack.

Cookies, Desserts

Macadamia Nut Pumpkin Cookies

Barbara Lyons

Servings: 48



Betsy Ryan thinks that these are better than sex.

2 Cups Flour

2 Teaspoons Ground Cinnamon

1 Teaspoon Ground Cardamom

1 Teaspoon Baking Soda

2 Sticks Butter, Softened

1/2 Cup Granulated Sugar

1 Cup Pumpkin

1 Large Egg

2 Teaspoons Vanilla Extract

12 Ounces White Chocolate, Morsels

2/3 Cup Chopped Macadamia Nuts, Toasted

1/2 Cup Brown Sugar, Packed

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

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

Stir in morsels and macadamia nuts.

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

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

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

Drizzle melted white chocolate across cooled cookies for nice effect.

Cookies

Macaroni Cheese With Blue Cheese and Chives

Bon Appetit

Servings: 8



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

1 Pound spiral tube-shaped pasta

2 Tablespoons Butter

1/4 Cup Flour

2 Cups Milk

1 Cup Whipping Cream

3 Cups Grated Cheddar Cheese

1 1/2 Cups Blue Cheese, crumbled

1 Tablespoon Fresh Chives

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

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

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

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

Pasta

Mango Banana Cake

Bon Appetit

Servings: 8

Preparation Time: 1 hour



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

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

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

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

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

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

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

Let stand 2 hours at room temperature before serving.

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

Mango Curd for Banana Cake

Bon Appetit

Servings: 1

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

1 15 Oz mango, peeled

1/2 cup sugar

3 tablespoons fresh lemon juice

1 pinch salt

4 large egg yolks

1/4 cup unsalted butter, cut up

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

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

Cover and refrigerate overnight.

Cakes, Desserts

Manhattan Red Clam Chowder

Bon Appetit

Servings: 12

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

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

8 Pounds Clams, small

4 Ounces Slab Bacon, diced

2 Tablespoons Olive Oil

3 cloves garlic, finely chopped (1 tablespoon)

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

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

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

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

2 dried bay leaves

2 teaspoons oregano

1/2 teaspoon crushed red pepper flakes

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

1 cup bottled clam juice, or water

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

1/4 chopped fresh Italian parsley

Freshly ground black pepper

Kosher or sea salt if needed

Scrub the clams and rinse clean. Steam them open. Strain the broth; you should have 4 cups of broth (and 1 pound of clams). Cover the clams with plastic wrap and keep refrigerated. After they have cooled a bit, dice them into 1/2-inch pieces. Cover again and keep refrigerated until ready to use.

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

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

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

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

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

Soups & Stews

Manhattan-style Clam Chowder for the Crock Pot

Diana Rattree

Servings: 4



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

5 Slices Bacon, diced

1 cup chopped onion

2 carrots, thinly sliced

3 ribs celery with leaves, thinly sliced

1 tablespoon fresh parsley, or 1 teaspoon dried

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

1 1/2 tsp. salt

Black pepper

1 bay leaf

1 tsp. dried thyme

3 medium potatoes, diced

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

1 bottle clam juice (8oz)

Optional

1 tablespoon Flour Blended With 1 Tablespoon Melted Butter

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

Crock Pot, Soups & Stews

Marge's Asparagus Canapes

Marge Sullivan



These come from the kitchen of Marge Sullivan.

1 Loaf White Bread, crusts removed

1 Jar Blue Cheese, roka

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

Melted Butter

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

Spread bread with Roka blue cheese.

Place asparagus on bread and roll it up.

Brush with melted butter.

Bake 350 degrees for a length of time until brown.

Serving Ideas: May be frozen.

After rolling, canape may be cut in half.

Appetizers

Mary Ann Cake with Lemon Curd and Blueberries

Williams Sonoma

Servings: 12

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

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

2 cups all-purpose flour

2 teaspoons baking powder

1 teaspoon salt

16 tablespoons unsalted butter, room temperature

1 1/2 cups granulated sugar

4 eggs

2 teaspoons vanilla extract

1 cup milk

2 cups lemon curd

1 1/2 cups blueberries

Confectioners sugar for dusting (optional)

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

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

In the bowl of an electric mixer fitted with the flat beater, beat the butter on medium speed until smooth and creamy, 1 to 2 minutes. Reduce the speed to low and gradually add the granulated sugar, beating until blended. Increase the speed to medium-high and continue beating until the mixture is light and fluffy, 3 to 5 minutes, stopping the mixer occasionally to scrape down the sides of the bowl. Add the eggs one at a time, beating well after each addition, stopping the mixer occasionally to scrape down the sides of the bowl. Beat in the vanilla.

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

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

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

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

Cakes, Desserts

Mary Ann Chocolate-Almond Cake

Williams-Sonoma Kitchen



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

For the Cake:

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

For the Ganache

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

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

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

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

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

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

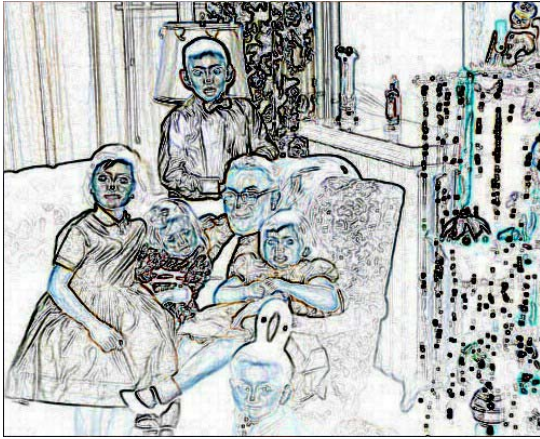
To make the ganache, put the chocolate in a small bowl. In a small saucepan over medium heat, warm the cream until bubbles form around the edges of the pan. Pour the cream over the chocolate. Let stand for 1 minute, then slowly whisk until smooth. Let cool for 10 minutes before using.

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

Cakes, Desserts

Mary Ann Mixed Berry Shortcake

Williams-Sonoma Kitchen



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

- 2 cups all-purpose flour**
- 2 teaspoons baking powder**
- 1 teaspoon salt**
- 16 tablespoons unsalted butter (2 sticks) at room temperature**
- 1 3/4 cups granulated sugar**
- 4 eggs**
- 2 teaspoons vanilla extract**
- 1 cup milk**
- 3 cups mixed berries (Blueberries - Raspberries)**
- 1 cup chilled heavy cream, beaten with 2 Tbs. granulated sugar**
- Confectioners sugar for dusting (optional)**

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

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

In the bowl of an electric mixer fitted with the flat beater, beat the butter on medium speed until smooth and creamy, 1 to 2 minutes. Reduce the speed to low and gradually add 1 1/2 cups of the granulated sugar, beating until blended. Increase the speed to medium-high and continue beating until the mixture is light and fluffy, 3 to 5 minutes, stopping the mixer occasionally to scrape down the sides of the bowl. Add the eggs one at a time, beating well after each addition, stopping the mixer occasionally to scrape down the sides of the bowl. Beat in the vanilla.

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

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

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

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

Cakes, Desserts

Mary Ann Strawberry Shortcake

Stephen Fisher



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

2 cups all-purpose flour

2 teaspoons baking powder

1 teaspoon salt

16 tablespoons unsalted butter (2 sticks) at room temperature

1 3/4 cups granulated sugar

4 eggs

2 teaspoons vanilla extract

1 cup milk

1 quart fresh strawberries, hulled

2 cups chilled heavy cream, beaten with 2 Tbs. confectioner's sugar

Confectioners sugar for dusting (optional)

Custard

3 large egg yolks, beaten

1 cup milk

1 heaping tablespoon flour

1/2 teaspoon almond extract, or to taste

pinch salt

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

In the bowl of an electric mixer fitted with the flat beater, beat the butter on medium speed until smooth and creamy, 1 to 2 minutes. Reduce the speed to low and gradually add 1 1/2 cups of the granulated sugar, beating until blended. Increase the speed to medium-high and continue beating until the mixture is light and fluffy, 3 to 5 minutes, stopping the mixer occasionally to scrape down the sides of the bowl. Add the eggs one at a time, beating well after each addition, stopping the mixer occasionally to scrape down the sides of the bowl. Beat in the vanilla.

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

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

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

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

Cakes, Desserts

Mary Mertz's Meatballs

Mary Mertzlufft

Servings: 6



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

Sauce

4 Cans Tomato, Crushed or chunky

15 Ounces Can of Tomato Sauce

6 Ounces Tomato Paste

4 Tablespoons Brown Sugar

3 Cloves Fresh Garlic, crushed

Meatballs

7 Slices Stale Bread

flavored bread crumbs

3 Pounds Lean Hamburger

2 Large Egg

1 Tablespoon Salt

1 Cup Onion, minced

Black Pepper to taste

3 Cloves Garlic, crushed

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

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

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

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

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

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

Italian, Pasta

Mashed Potatoes With Blue Cheese and Rosemary

Bon Appetit

Servings: 6



Bon Appetit

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

3 Pounds Russet Potatoes, peeled and cubed

2 Cups Crumbled Bleu Cheese (8 ounces)

1/2 Cup Milk

2 1/2 Teaspoons Fresh Rosemary, chopped

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

Potatoes

Mashed Potatoes With Horseradish

Bon Appetit

Servings: 8



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

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

1 3/4 cups half-and-half

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

1 1/2 teaspoons salt

1/2 teaspoon black pepper

1/4 cup drained bottled horseradish

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

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

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

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

Potatoes

Meatloaf a La Searfoss

Linda Searfoss

Servings: 6



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

1/2 Pound Italian Sausage, skinned

2 Slices White Bread

2 Tablespoons Ketchup

1 Medium Onion, chopped

1 Egg

3/4 Teaspoon Salt

1/4 Teaspoon Pepper

1 Pound Ground Chuck

Brown sausage in skillet, draining off excess grease.

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

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

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

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

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

Meatloaf With 3 Cheeses

Stephen Fisher



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

2 Pounds Ground Beef

1 Large Onion, finely chopped

1 Clove Garlic, finely chopped

10 Ounces Frozen Chopped Spinach, thawed and drained

1/2 Cup Parmesan Cheese

1 Teaspoon Parsley

2 Large Eggs, beaten slightly

1/2 Cup Seasoned Bread Crumbs

2 Teaspoons Salt

Freshly Ground Black Pepper, to taste

1 Cup Mozzarella Cheese, cubed

1 Cup Muenster Cheese, cubed

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

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

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

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

Beef, Main Dishes

Meatloaf with Beef and Sausage

Bon Appetit

Servings: 8



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

Preheat oven to 375 degrees.

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

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

Beef, Main Dishes

Melon Delight

Times Union

Servings: 6

Preparation Time: 10 minutes



3 ounces lemon gelatin powder

1 cup boiling water

3/4 cup cold water

1/4 cup orange juice

1 cup melon balls

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

Serving Ideas: Garnish with additional melon balls.

Salads

Milano Fall Pasta

Milano's Restaurant

Servings: 4

Preparation Time: 45 minutes

MARINADE

1/2 cup olive oil

1 cup apple cider

1/4 cup apple cider vinegar

1/2 cup scallion, chopped

1 teaspoon curry powder

4 boneless chicken breasts

SAUCE

2 ounces olive oil

1 1/2 cups scallion, chopped

1 medium butternut squash, steamed, peeled and sliced

2 cups apple, peeled and diced

2 cups tomato, diced

1 teaspoon curry powder

salt and pepper

1 cup chicken broth

1 1/2 cups apple cider

1 1/2 pounds whole wheat pasta

fresh sage, for garnish

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

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

In large pot cook pasta until al dente, drain.

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

Main Dishes, Pasta

Millies Broccoli Casserole

Millie Noonan



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

1 box Broccoli Chopped Spears, Frozen, thawed

1 can cream of mushroom soup

1/2 can water

1 1/2 cups uncooked minute rice

1 small Cheez whiz

1/2 cup chopped onion

1/2 cup chopped celery

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

1 can Durkee's Onion Rings

Mix all ingredients except butter in a lightly greased casserole.

Add butter on top.

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

Vegetables

Mocha Macaroon Torte

Pillsbury Bake off Winner

Servings: 12



18 Ounces Pillsbury Chocolate Chunk Cookies, refrigerated package

8 Ounces Cream Cheese, softened

1 Large Egg

1/2 Cup Coconut

1/4 Cup Sugar

2 Tablespoons Brewed Coffee

1 Teaspoon Vanilla

1/3 Cup Semisweet Chocolate Chips

Topping

1/4 Cup Sugar

1/4 Cup Chopped Pecan

6 Ounces Semisweet Chocolate Chips

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

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

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

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

Desserts, Pies & Pastry

Molten Chocolate Cakes

Stephen Fisher

Servings: 12



These are better than the ones at Mangia's!

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

3/4 cup semisweet chocolate chips

4 medium eggs

1/2 cup sugar

3/4 cup flour

12 caramel candies

1/4 cup evaporated milk, divided

Preheat oven to 325 degrees. Grease 12 muffin cups.

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

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

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

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

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

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

Cakes, Desserts

Molten Mocha Cakes

Pillsbury Bakeoff Winner

Servings: 12

Preparation Time: 20 minutes



1 cup semisweet chocolate chips

1/2 cup butter

3 eggs

3 egg yolks

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

2 tablespoons Coffee-flavored Liqueur* or Strong Coffee

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

12 fresh mint sprigs

1 quart vanilla ice cream (4 cups)

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

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

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

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

Serving Ideas: Serve with Ice Cream.

Cakes, Desserts

N

N-m \$250.00 Cookie Recipe

Stephen Fisher

Servings: 4

2 cups butter

2 cups brown sugar

2 teaspoons vanilla

5 cups blended oatmeal*

1 teaspoon salt

2 teaspoons baking soda

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

3 cups chopped nuts

4 cups flour

2 cups sugar

4 eggs

2 teaspoons baking powder

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

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

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

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

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

The recipe can be halved. (Half recipe is all that will fit a regular mixing bowl.)

Cookies

New Potato & Green Bean Salad

Stephen Fisher

Servings: 6



- 1/4 cup balsamic vinegar**
- 2 tablespoons dijon mustard**
- 2 tablespoons fresh lemon juice**
- 1 clove garlic, minced**
- 1 dash worcestershire sauce**
- 1/2 cup extra virgin olive oil**
- 1 1/2 pounds small red-skinned potatoes**
- 3/4 pound green beans, stems trimmed**
- 1 small red onion, chopped**
- 1/4 cup fresh basil, chopped**

Dressing: Whisk first 5 ingredients in medium bowl. Gradually whisk in oil. Season with salt and pepper.

Salad: Steam potatoes til tender. Cool; cut into quarters. Cook green beans in large pot of boiling water, til crisp, about 5 minutes. Drain. Cut beans in half. Combine beans, potatoes, onion and basil in large bowl. Add dressing, toss to coat.

Season with salt and pepper.

Salads

Nora Hoffman's Vegetable Soup

Nora Hoffman

Servings: 12



Soup Meat & Bones

1 Large Onion, Chopped

1 1/2 Quarts Water

Salt And Pepper

1/2 Cup Long-Cooking Barley

2 Medium Carrot, Chopped

2 Stalks Celery, Chopped

1 Quart Tomatoes

In large stockpot, combine onion, water, soup meat, salt & pepper. Simmer 30 minutes.

Add barley, and simmer covered 1 hour.

Add carrots & celery and cook 30 minutes longer.

Add tomatoes and their juice and cook an additional 30 minutes.

Remove meat from bones, and check seasonings to taste.

Soups & Stews

Nut Crumb Cake

Linda Neidl

Linda used to make this. Remember, at the chalet?

1/2 Cup Butter

1 Cup Sugar

2 Large Eggs

2 Cups Flour

1 Teaspoon Baking Powder

1 Cup Sour Cream

1 Teaspoon Vanilla

1 Teaspoon Baking Soda

Topping

1/2 Cup Brown Sugar

2 Tablespoons Flour

1 Cup Chopped Nuts

1 Teaspoon Cinnamon

Cream butter, sugar & eggs.

Sift together the flour, baking powder and baking soda. Add to cream mixture. Stir in sour cream and vanilla.

Make Topping: Mix together topping ingredients.

Assembly: Spread 1/2 batter in tube pan (greased). Put in 1/2 topping, then remaining batter. Top with remaining topping.

Bake 350 degrees for 45 minutes.

Cool 1/2 hour.

Breads, Breakfast

o

Oatmeal Peanut Butter Cookies

Gourmet Magazine

Servings: 60



1 1/2 cups oats, rolled (raw)

2 cups all-purpose flour

1 teaspoon baking powder

1 teaspoon baking soda

1 teaspoon salt

2 sticks butter

1 cup sugar

1 cup light brown sugar

1 tablespoon vanilla

3/4 cup peanut butter

2 large egg

12 ounces semisweet chocolate chips

8 ounces semisweet chocolate, grated

In food processor, pulse 1 cup oats til ground fine. In large bowl stir together ground oats, 1/2 cup oats, flour, baking powder & soda, and salt.

In another bowl, beat together butter and sugars til light and fluffy and beat in vanilla and peanut butter. Add eggs, one at a time, and gradually beat in flour mixture. Add Chocolate Chips and grated chocolate, beating til just combined.

Chill dough at least two hours (or up to 1 week). Form rounded tablespoons of dough into balls and arrange about 2 inches apart on sheet. Flatten balls, slightly.

Bake in 325 oven for 15 minutes or until golden brown. Cool 5 minutes and then transfer to rack to cool completely.

Cookies

Old Fashion Potato Salad

Joan Fisher

Ceaser salad dressing can be substituted for the marinade with wonderful results.

3 Pounds Potato, unpeeled

1 1/2 Teaspoons Salt

Marinade:

1 1/2 Teaspoons Salt

1 Teaspoon Dry Mustard

1/2 Teaspoon Pepper

Dash Cayenne Pepper

1/4 Cup Cider Vinegar

1/2 Cup Vegetable Oil

1/2 Cup Green Onion, chopped

Boiled Dressing:

1 Tablespoon Flour

2 Tablespoons Sugar

1 Teaspoon Salt

1 1/4 Cups Milk

3 Egg Yolks, beaten

1/4 Cup Cider Vinegar

1 Tablespoon Mustard

2 Tablespoons Butter

1 Cup Chopped Celery

3 Large Hard-boiled Eggs, peeled and chopped

Cook potatoes covered in boiling water about 30 minutes until tender, but not mushy. Drain & cool for 20 minutes.

Make marinade by combining next seven ingredients. Peel potatoes, then slice into 1/4 inch thick slices. Place in bowl and pour marinade over warm potatoes. Toss gently to coat all and refrigerate 2 hours, tossing occasionally. Potatoes will absorb marinade.

In small saucepan stir flour with sugar and salt. With wire whisk gradually stir in milk. Cook until boil and boil 1 minute. Gradually stir hot flour mixture into egg yolks. Add vinegar and mustard. Cook until boil then remove from heat and add butter. Cool and refrigerate. Toss with potatoes, celery and hard cooked eggs.

Appetizers, Potatoes

Onion "222" Dip

Tom Markert



2 CUPS of mayonnaise. If your cholesterol keeps heading north like mine, seriously consider light versions with low-fat or no-fat to keep your arteries from imitating the Twin Bridges north at 5PM on a weeknight.

2 CUPS of medium chopped onions. Am partial to Vidalias here; they give it a mellow sweetness even though cooking naturally calms the onion. Nice variations that add color include swapping in some scallions or red peppers.

2 CUPS of shredded cheese. This is a "dealer's choice" though I am partial to jalapeno Monterey jack, followed by a good, sharp cheddar or a Mexican taco blend.

Just mix the ingredients together thoroughly in a bowl. Transfer to an ungreased serving dish. Bake at 350 degrees for about 25 minutes, slightly more if you like a browning to occur across the top.

Add crackers of your choice, and enjoy.

Appetizers

Onions Au Gratin

Stephen Fisher

Servings: 4



A Thanksgiving tradition.

1 Pound White Onion, whole

2 Tablespoons Butter

2 Tablespoons Flour

1/2 Cup Cream

Salt and Pepper, to taste

1/4 Cup Fresh Parsley, chopped

1 Cup Bread Crumbs, buttered

1/4 Cup Parmesan Cheese

Peel onions & boil in lightly salted water until just tender. Drain and reserve 1/2 cup cooking liquid.

Melt butter in saucepan, add flour and stir with wire whisk until well blended. Meanwhile bring cream to a boil and add all at once to flour mixture. Stir vigorously until well blended and then add the reserved cooking liquid, salt & pepper and parsley.

Add the onions to sauce and turn mixture into a greased casserole. Sprinkle with breadcrumbs and/or cheese.

Bake uncovered at 375 degrees until heated through and brown on top.

Vegetables

Orange Marinated Pork Tenderloin

Stephen Fisher

Servings: 6

Preparation Time: 10 minutes



1 cup orange juice

1/3 cup soy sauce

1/4 cup olive oil

2 teaspoons rosemary, crumbled

3 cloves garlic, pressed

2 pork tenderloins

Combine first five ingredients in baking dish. Add pork and marinate in refrigerator at least 1 hour or overnight.

Preheat oven to 400. Drain pork, reserving marinade. Season pork with pepper and roast til cooked, about 25 minutes.

Meanwhile bring reserved marinade to boil in small saucepan. Slice pork & serve, passing sauce separately.

Main Dishes, Pork & Ham

Orange Mold

Joan Fisher



1 Large Cool Whip®

1 Large Orange Jello

16 Ounces Sour Cream

1 Large Can Mandarin Orange, cut in small cubes

20 Ounces Crushed Pineapple, drained

Mix jello with fruit. Blend in sour cream and cool whip.

Refrigerate.

Salads

Orange Sherbet Salad

Linda Neidl



6 Ounces Orange Gelatin Powder

1 Cup Boiling Water

1 Cup Orange Juice

1 Pint Lemon, Orange or Pineapple Sherbert

11 Ounces Mandarin Orange, drained

Dissolve gelatin in boiling water and then add orange juice and sherbert, blend until sherbert is melted and mixture is smooth.

Chill until thickened but not set, about 45 minutes.

Fold in oranges and pour into 1 quart mold.

Chill until firm, at least 1 1/2 hours.

Salads

Oyster Stew

Nora Hoffman



3 Tablespoons Butter

1/4 Teaspoon Worcestershire Sauce

1/4 Teaspoon Celery Salt

8 Large Oyster, drained, juices reserved

1 1/2 Cups Half and Half

Salt and White Pepper

Paprika

Oyster Crackers

Melt butter in saucepan to bubbling. Add worcestershire sauce, celery salt and then the oysters. Cook, swirling pan for 2 minutes or until the oysters' edges begin to curl. Add the oyster juices and the cream. Bring to a simmer.

Season with salt and pepper, pour into bowls, float a spoonful of butter on top, sprinkle with a dash of paprika and serve with crackers.

Soups & Stews

P

Pasta Regina

Jean Garry



Gretel used to love this.

2 Cups Cottage Cheese

6 Ounces Cream Cheese, softened

1/2 Cup Finely Chopped Onions

2 Tablespoons Butter

6 Ounces Chopped Mushrooms

1/3 Cup Dry White Wine

1/2 Teaspoon Thyme, crushed

1/4 Teaspoon Salt

Pepper, to taste

6 Ounces Evaporated Milk

10 Ounces Frozen Chopped Spinach, cooked and drained

Beat the cottage and cream cheeses with mixer until smooth.

Cook onions in butter until tender, add mushrooms, wine, thyme, salt & pepper. Cook until mushrooms are tender.

Stir in cheese mixture, milk & spinach. Heat thoroughly, but don't let it boil.

Toss with pasta (spaghetti, linguini or fettucini).

Serving Ideas: Serve with Parmesan cheese.

Pasta

Pasta Salad With Artichokes & Sun-dried Tomatoes

Bon Appetit

Servings: 8



Can be made 1 day ahead. Serve cold or at room temperature.

20 Ounces Tortellini, Cheese-filled, 3 cheese, fresh

1/2 Cup Mayonnaise

1/4 Cup Red Wine Vinegar

1 1/2 Teaspoons Dijon Mustard

1/2 Cup Olive Oil

1 Teaspoon Sugar

1/2 Teaspoon Salt

1/2 Teaspoon Freshly Ground Black Pepper

1/4 Teaspoon Dried Oregano

1/4 Teaspoon Dried Thyme

1/4 Teaspoon Dried Basil

1 Clove Garlic, pressed

13 3/4 Ounce Can Artichoke Hearts in Water, drained and chopped

3/4 Cup Chopped Green Onions

1/2 Cup Sun-dried Tomatoes, Oil-packed, drained and chopped

1/2 Cup Black Olives, coarsely chopped

1/2 Cup Parmesan Cheese, grated

2 Cups Celery, chopped fine

Cook pasta in large pot of boiling salted water until just tender, but still firm. Drain; rinse with cold water to cool, and drain.

Whisk mayonnaise and next 10 ingredients in small bowl until well mixed. Season with salt and pepper. Transfer 3/4 cup dressing to large bowl. Mix in celery, artichokes, green onions, sun-dried tomatoes, and olives.

Add pasta to vegetable mixture, then Parmesan cheese; toss to blend. Mix in more dressing 1/4 cupfuls, if desired. Season salad with salt and pepper.

Pasta, Salads

Pasta Shells Stuffed With Cheeses

Stephen Fisher

Servings: 8

Preparation Time: 45 minutes



15 ounces Ricotta cheese -- part skim milk
1 cup Monterey jack cheese, shredded
2 cups mozzarella cheese, part skim milk, shredded
1/2 cup grated Parmesan cheese
2 eggs, beaten
10 ounces frozen spinach
1 dash salt
1 dash black pepper
1/2 pound pasta shells, jumbo
30 ounces Marinara sauce
1 dash ground nutmeg, optional

Thaw the spinach, chop, and drain very well.

Combine the ricotta, jack, Parmesan cheese and 1 cup of the mozzarella cheese. Add the beaten eggs, spinach, salt and pepper. Add the dash of nutmeg if using. Set aside.

Cook pasta according to the package and drain well.

Fill the drained and cooled pasta shells with the cheese mixture. Place enough sauce in a pan to just cover bottom. Use a pan large enough to hold the filled shells in one layer. Pour remaining sauce evenly over shells; sprinkle the remaining 1/2 cup mozzarella cheese over top of shells.

Bake in preheated 350-degree oven for about 30 minutes.

Cheese, Main Dishes, Pasta

Pasta Twists with Tomatoes, Basil & Brie Cheese

Silver Palate

Servings: 6



4 Large Tomatoes, Cubed

1 Pound Brie, Torn, Rind Removed

1 Cup Fresh Basil Leaves, Cut In 1/4" Strips

3 Cloves Garlic Cloves, Peeled And Minced

1 Cup Olive Oil

1 Tablespoon Olive Oil

2 1/2 Teaspoons Salt

1/2 Teaspoon Pepper

Parmesan Cheese, Grated

1 Pound Pasta Twists

Combine tomatoes, Brie, basil, garlic, 1 cup olive oil, 1/2 teaspoon salt and the pepper in large serving bowl. Prepare at least 2 hours before serving and set aside, covered at room temperature.

Bring 6 quarts of water to boil in large pot. Add 1 tablespoon olive oil and remaining salt. Add the pasta and boil until tender, but still firm.

Drain pasta and immediately toss with the tomato sauce. Serve at once, passing the peppermill, and grated Parmesan cheese, if you like.

Pasta

Pasta with Chicken, Spinach & Sun-dried Tomatoes

Bon Appetit

Servings: 4



- 4 tablespoons olive oil**
- 1 tablespoon worcestershire sauce**
- 1 tablespoon balsamic vinegar**
- 1/4 teaspoon dried crush red pepper**
- 1 teaspoon rosemary**
- 2 tablespoons garlic, chopped**
- 6 boned and skinned chicken breast halves**
- 1 small shallot, 1 inch thick**
- 1 cup sun-dried tomatoes, sliced and drained**
- 2 cups fresh spinach**
- 1 pound small pasta shells**
- 1 cup chicken broth**
- 1/2 cup parmesan cheese, grated**

Combine 1 tablespoon oil, worcestershire sauce, vinegar, crushed red pepper, rosemary and 1 teaspoon garlic in large bowl. Add chicken; turn to coat. Cover, chill at least 1 hour and up to 5 hours.

Heat 1 tablespoon oil in large skillet. Remove chicken from marinade and saute chicken until cooked through, about 3 minutes per side. Cut into 1/2 inch thick slices. Set aside.

Heat remaining 2 tablespoons oil in skillet and add shallot and remaining 1 1/2 tablespoons garlic and saute until golden, about 3 minutes. Stir in sun-dried tomatoes and saute until shallots are tender, about 2 minutes. Add spinach and stir until wilted, about 3 minutes.

Meanwhile cook pasta until tender, drain and return to pot. Add spinach mixture and chicken to pasta; toss to coat. Add stock. Stir over medium heat until stock is slightly absorbed, about 5 minutes. Stir in 1/4 cup Parmesan. Season with salt and pepper. Sprinkle with remaining Parmesan cheese.

Main Dishes, Pasta, Poultry

Pasta with Garlic, Broccoli...tomatoes

Anita Virgilio

Servings: 4

Preparation Time: 20 minutes



5 Cups broccoli flowerets, cooked
1 Pound fusilli, cooked
1/2 Cup sun-dried tomatoes, oil-packed, oil reserved
1/4 Cup olive oil
1/3 Cup garlic, chopped
2 Large tomatoes, chopped
1/2 Teaspoon red pepper
1 Cup parmesan cheese
1/3 Cup basil, chopped
1 Tablespoon basil, additional

Heat oils in skillet.

Add garlic and saute 2 minutes.

Add both types of tomatoes, red pepper and broccoli and saute til heated through, about 2 minutes . Add pasta, 1 cup parmesan cheese and basil. Toss.

Season with salt and pepper.

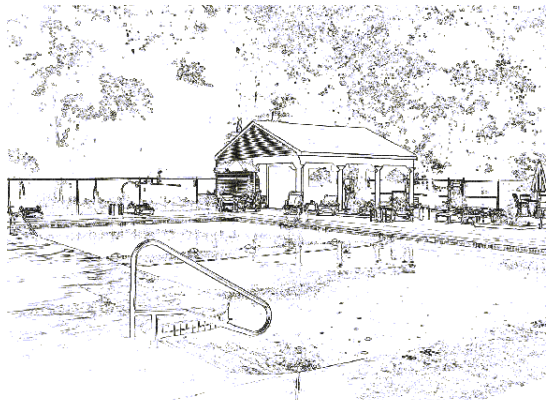
Transfer to serving dish and sprinkle with cheese.

Main Dishes, Pasta

Pasta, Uncooked Tomato & Olives

Bon Appetit

Servings: 2



- 3 medium tomato, seeded and chopped**
- 1 medium yellow bell pepper, chopped fine**
- 2 cloves garlic, minced**
- 1 cup mozzarella cheese, grated**
- 1/2 cup black olives, pitted & halved**
- 3 tablespoons olive oil**
- 1 tablespoon balsamic vinegar**
- 1/2 pound pasta, spirals**
- 3/4 cup basil, fresh and/or parsley, chopped**

In large bowl combine tomatoes, bell pepper, garlic, mozzarella, olives, oil, vinegar, and salt and pepper to taste. Let stand 30 minutes.

Cook pasta until al dente.

Drain pasta well and transfer to bowl containing sauce. Add herbs and toss well.

Pasta

Peach Cheesecake With Gingersnap Crust

Bon Appetit

Servings: 12

Crust

25 Or More Gingersnap Cookies (about 6 - 8 Ounces), coarsely broken

1/4 cup unsalted butter (1/2 stick) melted

Filling

4 small peaches (about 1 1/4 pounds), peeled, pitted, sliced 1/4" thick

2 tablespoons plus 1 1/4 cups sugar

1/2 teaspoon fresh lemon juice

4 packages cream cheese (8 ounce) room temperature

4 large eggs

1/2 cup sour cream

1 1/2 teaspoons vanilla extract

Glaze

1/2 cup peach preserves

1 1/2 teaspoons fresh lemon juice

1/2 large peach, peeled, pitted, thinly sliced

For crust:

Preheat oven to 350°F. Grind gingersnaps in processor to coarse crumbs. Add butter and blend until evenly moistened.

Press crumbs over bottom and 1 inch up sides of 9-inch-diameter springform pan with 2 3/4-inch-high sides. Bake crust until beginning to brown, about 8 minutes. Cool on rack. Reduce oven temperature to 325°F

For filling:

Combine peaches, 2 tablespoons sugar, and lemon juice in heavy large saucepan. Cover and cook over medium-high heat until sugar dissolves and peaches are juicy, stirring occasionally, about 5 minutes. Uncover and cook until peaches are tender and juices thicken, about 5 minutes. Cool compote.

Using electric mixer, beat cream cheese in large bowl until fluffy. Gradually add 1 1/4 cups sugar and beat until smooth.

Beat in eggs 1 at a time. Mix in sour cream and vanilla. Spoon half of cheese mixture (about 3 cups) into crust. Spoon peach compote over by tablespoonfuls, spacing apart. Top with remaining cheese mixture.

Place large piece of foil on oven rack. Place pan with cheesecake on foil. Bake until puffed, set in center, and beginning to brown, about 1 hour. Place hot cheesecake on rack; cool 5 minutes. Run small sharp knife around pan sides to loosen. Place cheesecake, uncovered, on rack in refrigerator and chill overnight. (Can be made 2 days ahead. Cover; keep chilled.)

For glaze:

Combine preserves and lemon juice in heavy small saucepan. Stir over medium heat until glaze comes to simmer. Strain into small bowl. Release pan sides; place cheesecake on platter. Spread glaze over top of cheesecake to within 1/4 inch of edge.

Chill cheesecake until glaze sets, at least 30 minutes and up to 8 hours. Arrange peach slices in center of cake and serve.

Serving Ideas: May need extra gingersnap cookies to fill bottom of pan. Also may need to adjust cooking time.

Cakes, Desserts

Peaches & Cream Pie

Marge Desormeau

Servings: 8

Preparation Time: 30 minutes



Make sure you use non-instant pudding mix.

Crust

3/4 cup flour

1 teaspoon baking soda

1 package vanilla pudding mix, non-instant

3 tablespoons butter, softened

1 large egg

1/2 cup milk

Filling

11 ounces cream cheese

1/2 cup sugar

5 tablespoons peach juice

1 tablespoon sugar

1/2 teaspoon cinnamon

20 ounces sliced peaches, drained, cut slices in half

Grease or spray with Pam a 9 or 10 inch pie plate.

Beat first 6 ingredients for 2 minutes, til smooth.

Pour into pie plate. Arrange the peaches in the batter.

Beat the cream cheese, 1/2 cup sugar and peach juice for 2 minutes. Spoon over the peaches, leaving 1 inch from the edge.

Combine the remaining sugar and cinnamon and sprinkle on top.

Bake at 350 for 30-35 minutes.

Desserts, Pies & Pastry

Peanut Butter Cookies

Stephen Fisher

Servings: 48

Preparation Time: 1 hour



14 Ounces sweetened condensed milk

3/4 Cup peanut butter

2 Cups biscuit mix

**1 Teaspoon vanilla extract
sugar**

12 Ounces chocolate kisses, unwrapped

Preheat oven to 370.

Beat condensed milk & peanut butter til smooth. Add biscuit mix & vanilla, mixing well. Shape into 1 inch balls & roll in sugar.

Place 2 inches apart on ungreased baking sheet.

Bake 6 to 8 minutes until just lightly browned.

Press milk chocolate candy kiss into center of Cookie immediately after baking.

Cool.

Store at room temperature, tightly covered.

Cookies

Peanut Butter Cookies with Chocolate Chunks

Bon Appetit

Servings: 27

Preparation Time: 1 hour



1 1/2 cups all-purpose flour

1/3 cup oats

1 teaspoon baking soda

1/4 teaspoon salt

1 cup peanut butter, chunky

1 cup brown sugar, packed

1/2 cup butter

1/4 cup honey

1 large egg

1 teaspoon vanilla extract

5 ounces semisweet chocolate chips

Mix flour, oats, baking soda and salt in medium bowl.

Using electric mixer, beat peanut butter, brown sugar, butter, honey, egg and vanilla in large bowl until well blended. Stir dry ingredients into peanut butter mixture in 2 additions. Stir in chopped chocolate. Cover and refrigerate until dough is firm and no longer sticky, about 30 minutes.

Preheat oven to 350. Butter 2 heavy large baking sheets. Roll 1 heaping tablespoon of dough into a 1 1/3 inch diameter ball. Arrange cookies on baking sheets and bake til cookies are puffed, beginning to brown on top and still very soft to touch, about 12 minutes. Cool cookies on sheets for 5 minutes.

Cookies

Pear Kuchen

Gourmet September 2006

Servings: 8

Kuchen, a German yeast cake, acts as a golden pillow for ripe pears and a cinnamon, sugar, and hazelnut topping.

Special equipment: a stand mixer fitted with paddle attachment; a 9- to 9 1/2-inch (24-cm) springform pan

For dough

1/3 cup warm milk (105-115°F) 1/3 cup plus 1 teaspoon sugar

1 1/2 teaspoons active dry yeast (from a 1/4-oz package)

1 1/2 cups all-purpose flour, plus additional for dusting

1 whole large egg

1 large egg yolk

1/2 teaspoon vanilla

1/2 teaspoon salt

7 tablespoons unsalted butter, cut into pieces and softened

For topping

3 firm-ripe Bosc pears (about 1 1/2 lb total)

2 tablespoons unsalted butter, melted

1/4 cup packed dark brown sugar

2 tablespoons plain fine dry bread crumbs

3 tablespoons hazelnuts, toasted and chopped

1/2 teaspoon cinnamon

Make dough:

Stir together milk and 1 teaspoon granulated sugar in bowl of mixer. Sprinkle yeast over mixture and let stand until foamy, about 5 minutes. (If yeast doesn't foam, discard and start over with new yeast.)

Add 1/4 cup flour, beating at medium speed until combined. Add whole egg, yolk, vanilla, salt, and remaining 1/3 cup sugar and beat until combined. Reduce speed to low and gradually mix in 1 1/4 cups remaining flour. Increase speed to medium and add butter, then continue beating, stopping and scraping down side of bowl once or twice, until dough is shiny and forms strands from paddle to bowl, about 3 minutes. (Dough will be very soft and sticky.)

Transfer dough to a lightly oiled bowl and cover with plastic wrap. Let rise in a warm, draft-free place until doubled in bulk, about 1 1/2 hours.

Roast Pears while dough rises:

Put oven rack in middle position and preheat oven to 400°F.

Peel pears, cut lengthwise into eighths, and core. Toss pears with melted butter and 2 tablespoons brown sugar in a 13- by 9-inch glass or ceramic baking dish and arrange in 1 layer.

Roast pears, gently turning and stirring occasionally, until just tender and lightly caramelized, about 45 minutes. Transfer pears to a plate with a slotted spatula. Stir bread crumbs into baking dish, scraping up all brown bits and butter, then transfer to a bowl. Stir hazelnuts, cinnamon, and remaining 2 tablespoons brown sugar into bread crumbs.

Assemble and bake kuchen:

Reduce oven temperature to 350°F.

Transfer dough to springform pan and spread evenly with a rubber spatula to cover bottom.

Sprinkle half of crumb mixture over dough, leaving a 1-inch border. Gently toss roasted pears with remaining crumb mixture and scatter pears over dough. Let rise, covered with plastic wrap, in a warm draft-free place, 30 minutes.

Bake, uncovered, until firm to the touch and deep golden brown, about 40 minutes. Cool in pan on a rack, 20 minutes, then carefully remove side of pan. Cool to barely warm or room temperature.

Cooks' note: Cake can be baked 1 day ahead and cooled completely, then chilled, wrapped in plastic wrap. Reheat gently, uncovered.

Pear Pie

Parade Magazine

Servings: 6

Preparation Time: 1 hour

1/2 cup brown sugar

1/4 cup granulated sugar

1 pinch salt

1/2 teaspoon ground ginger

1/4 teaspoon ground cinnamon

2 tablespoons cornstarch

6 pears, cored & sliced

2 tablespoons orange juice, fresh

1 tablespoon fresh lemon juice

1 tablespoon unsalted butter, cut in pieces

1 egg

1 tablespoon heavy cream

pie dough, double crust

Preheat oven to 425. Line 9-inch pie plate with one of the piecrusts.

Combine sugars, salt, ginger, cinnamon and cornstarch in small bowl.

Arrange the pear slices in the pie shell and sprinkle with the dry ingredients. Drizzle juices over pie. Dot with butter.

Moisten rim of bottom crust with water, then drape top crust over pie, press the two crusts together, and crimp the edges decoratively.

Beat egg and cream together, glaze top crust lightly. Cut six 2-inch slits evenly around top.

Bake 1 1/4 hours. Cover edges with aluminum foil if crust becomes too brown.

Cool on rack until room temperature.

Desserts, Pies & Pastry

Pear Salad, Baby Greens & Blue Cheese

Bon Appetit

Servings: 6



- 3 tablespoons fresh lemon juice**
- 1 tablespoon Dijon mustard**
- 1 medium shallot, minced**
- 1 1/2 teaspoons chopped fresh thyme**
- 1/2 cup olive oil**
- 1 bag mixed baby greens (5 ounce)**
- 2 large ripe pears, halved, cored, thinly sliced lengthwise**
- 1 cup crumbled blue cheese**
- 1 cup walnuts, toasted, coarsely chopped**

Whisk first 4 ingredients in small bowl to blend. Gradually whisk in oil. Season dressing to taste with salt and pepper.

Toss greens in large bowl with enough dressing to coat. Divide greens among 6 plates. Top with pear slices, dividing equally. Sprinkle with cheese and walnuts. Drizzle lightly with remaining dressing and serve.

Appetizers, Salads

Pear Soup I

Martin Melucci

Servings: 6



Can be made ahead of time, just don't add the cream until ready to serve.

1 1/2 pounds Yams

4 cups water

1 stick cinnamon, 3 inches

3 large pears, non-Bosc, ripe

1 tablespoon butter

1/4 cup white wine

1/3 cup half and half

1 dash white pepper

1 tablespoon white wine

Peel yams, and cut into small pieces. Place in large saucepan with water. Add cinnamon stick and salt. Bring to boil, cover and simmer until tender (about 15 minutes). Remove the cover and let it simmer an additional 5 minutes over medium heat. Remove the cinnamon. Set aside. Peel and core the pears, and cut them into thin slices. In heavy skillet, sauté pears in butter for 5 minutes over medium heat, stirring frequently. Add 1/4 cup wine, cover, and simmer 10 minutes more over medium heat.

Using food processor, puree yams in their water together with the pears au jus until smooth. Transfer to heavy soup pot. Add half and half and 1 tablespoon of wine. Sprinkle with white pepper. Heat gently just before serving, being careful not to let soup boil.

Soups & Stews

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

Phoebe's Fruit Salsa and Cinnamon Chips

Phoebe Neidl



"This delicious salsa made with fresh kiwis, apples and berries is a sweet, succulent treat when served on homemade cinnamon tortilla chips. Enjoy it as a summer appetizer or an easy dessert."

2 kiwis, peeled and diced

2 Golden Delicious apples - peeled, cored and diced

8 ounces raspberries

1 pound strawberries

2 tablespoons white sugar

1 tablespoon brown sugar

3 tablespoons fruit preserves, any flavor

10 flour tortillas (10 inch)

Butter flavored cooking spray

2 cups cinnamon sugar

In a large bowl, thoroughly mix kiwis, Golden Delicious apples, raspberries, strawberries, white sugar, brown sugar and fruit preserves. Cover and chill in the refrigerator at least 15 minutes.

Preheat oven to 350 degrees F (175 degrees C).

Coat one side of each flour tortilla with butter flavored cooking spray. Cut into wedges and arrange in a single layer on a large baking sheet. Sprinkle wedges with desired amount of cinnamon sugar. Spray again with cooking spray.

Bake in the preheated oven 8 to 10 minutes. Repeat with any remaining tortilla wedges. Allow to cool approximately 15 minutes. Serve with chilled fruit mixture.

Appetizers, Fruit

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 Casserole

Cook's Country Magazine

Servings: 10



Cheesiest Potatoes Ever

3 cloves garlic, minced

1 tablespoon butter, softened

1 cup gruyere cheese, shredded

1 cup parmesan cheese, grated

1 1/2 cups heavy cream

1 1/2 cups chicken broth

2 teaspoons fresh thyme, chopped

1/8 teaspoon nutmeg

3/4 teaspoon salt

1/8 teaspoon pepper

2 1/2 pounds russet potato, peeled and sliced

5 slices white sandwich bread, crusts removed and torn into pieces

Preheat oven to 350 degrees. Rub one clove of garlic on sides and bottom of 2 quart dish. Grease with butter. Combine cheeses in small bowl.

Bring minced garlic, cream, broth, thyme, nutmeg, salt and pepper to boil in large saucepan over medium heat. Reduce heat and simmer until liquid is reduced to 2 1/2 cups, about 5 minutes. Remove from heat and gently stir in potatoes.

Spoon half of potato mixture into prepared dish. Sprinkle with half of cheese, add remaining potato mixture, and press with spatula to compact. Press bread pieces into casserole. Bake 40 minutes. Sprinkle remaining cheese on top and continue baking until golden and bubbling, about 25 minutes more. Remove from oven and let rest 20 minutes before serving.

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).

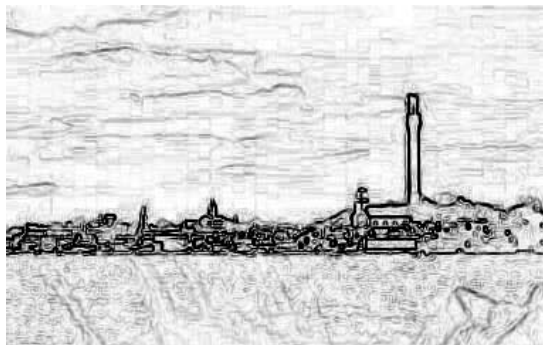
Place same skillet over medium heat. Add mushrooms and garlic; sauté until mushrooms begin to brown, about 6 minutes. Add wine and broth. Boil until sauce thickens enough to coat spoon, scraping up browned bits, about 12 minutes. Season with salt and pepper.

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 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

Pumpkin Wake 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

o

Quiche Lorraine

Yellow Pillsbury Cookbook



Ham, spinach, crabmeat, shrimp, etc may be 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-crumbs 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

s

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 marinading 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 ají 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 ají 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 paean 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.

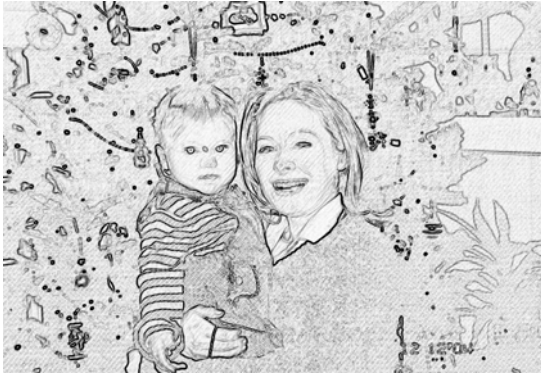
Desserts, Fruit, Pies & Pastry

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 Pie with Whipped Cream

Gourmet Magazine

Servings: 8



Use fresh strawberries only. Filled pie can be chilled, loosely covered, up to 1 day.

For crust:

1 package shortbread cookies (5-oz)

2 Tbsp sugar

2 Tbsp cold unsalted butter, cut into pieces

For filling:

2 lb strawberries (1 1/2-inch) hulled

3/4 cup sugar

1/3 cup fresh lemon juice

1 envelope unflavored gelatin (2 1/4 tsp)

lightly sweetened whipped cream

Preheat oven to 350°F with rack in middle.

Pulse cookies in a food processor to fine crumbs, then pulse in sugar and butter until combined. Press crumb mixture evenly onto bottom and up side of a 9-inch pie plate. Bake until golden, about 15 minutes. Transfer to a rack to cool.

Select 20 large strawberries as close to same size as possible and set aside.

Cut remaining berries into 1/4-inch dice and toss with sugar and lemon juice. Let stand, stirring occasionally, 30 minutes. Drain berries in a sieve set into a large glass measuring cup. Add enough water to measure 2 cups. Transfer liquid to a medium saucepan and reserve berries.

Sprinkle gelatin over strawberry liquid and let soften 1 minute. Bring to a bare simmer, stirring until gelatin has dissolved. Add diced berries, then transfer to a metal bowl set into an ice bath and stir frequently until mixture begins to mound, 20 to 30 minutes. Spoon 1/2 cup filling into piecrust and arrange reserved whole berries, stem ends down, on filling. Spoon remaining filling over and between berries.

Chill pie until filling is set, at least 4 hours.

Desserts, Fruit, 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 Chicken Breasts

America's Test Kitchen

If necessary, trim these breasts to make uniform rectangles and to yield 1 1/2 to 2 ounces total trimmings per breast. Because the stuffing contains raw chicken, it is important to check its final cooking temperature.

- 4 boneless, skinless chicken breasts (8 ounces each) (see note)**
- 3 tablespoons vegetable oil**
- 10 ounces white mushrooms, trimmed, wiped clean, and sliced thin**
- 1 small leek, white part halved lengthwise, washed, and chopped (about 1 cup)**
- 2 medium garlic cloves, minced or pressed through garlic press (about 2 teaspoons)**
- 1/2 teaspoon chopped fresh thyme leaves**
- 1 tablespoon juice from 1 lemon**
- 1/2 cup dry white wine**
- 1 tablespoon chopped fresh parsley leaves**
- Table salt and ground black pepper**
- 1 cup low-sodium chicken broth**
- 1 teaspoon Dijon mustard**
- 2 tablespoons unsalted butter**

FOR THE CHICKEN: Use tip of sharp chef's knife to cut each breast horizontally, starting at thinnest end and stopping knife tip 1/2 inch away from edge so that halves remain attached. Open up breasts to create 4 cutlets. Place 1 cutlet at a time in heavy-duty zipper-lock bag and pound to 1/4-inch thickness (cutlet should measure about 8 inches by 6 inches). Trim about 1/2 inch from long sides of cutlets (about 1 1/2 to 2 ounces of meat per cutlet, or a total of 1/2 cup from all 4 cutlets) to form rectangles that measure about 8 by 5 inches. Process all trimmings in food processor until smooth, about 20 seconds. Transfer puree to medium bowl and set aside. (Do not wash out food processor bowl.)

FOR THE STUFFING: Heat 1 tablespoon oil in 12-inch skillet over medium-high heat until shimmering. Add mushrooms and cook, stirring occasionally, until all moisture has evaporated and mushrooms are golden brown, 8 to 11 minutes. Add 1 tablespoon oil and leek; continue to cook, stirring frequently, until softened, 2 to 4 minutes. Add garlic and thyme, and cook, stirring frequently, until fragrant, about 30 seconds. Add 1 1/2 teaspoons lemon juice and cook until all moisture has evaporated, about 30 seconds. Transfer mixture to bowl of food processor. Return pan to heat; add wine and scrape pan bottom to loosen browned bits. Transfer wine to small bowl and set aside. Rinse and dry skillet.

Pulse mushroom mixture in food processor until roughly chopped, about five 1-second pulses. Transfer mushroom mixture to bowl with pureed chicken. Add 1 1/2 teaspoons parsley, 3/4 teaspoon table salt, and 1/2 teaspoon pepper. Using rubber spatula, fold together stuffing ingredients until well combined (you should have about 1 1/2 cups stuffing).

TO ASSEMBLE AND COOK: With thinnest ends of cutlets pointing away from you, spread one-quarter of stuffing evenly over each cutlet with rubber spatula, leaving 3/4-inch border along short sides of cutlet and 1/4-inch border along long sides. Roll each breast up as tightly as possible without squeezing out filling and place seam-side down. Evenly space 3 pieces twine (each about 12 inches long) beneath each breast and tie, trimming any excess.

Season chicken with salt and pepper. Heat remaining tablespoon oil in skillet over medium-high heat until just smoking. Add chicken bundles and brown on 4 sides, about 2 minutes per side. Add broth and reserved wine to pan and bring to boil. Reduce heat to low, cover pan, and cook until instant-read thermometer registers 160 degrees when inserted into thickest part of chicken, 12 to 18 minutes. Transfer chicken to cutting board and tent loosely with foil.

TO MAKE SAUCE AND SERVE: While chicken rests, whisk mustard into cooking liquid. Increase heat to high and simmer, scraping pan bottom to loosen browned bits, until dark brown and reduced to 1/2 cup, 7 to 10 minutes. Off heat, whisk in butter and remaining 1 1/2 teaspoons parsley and 1 1/2 teaspoons lemon juice; season with salt and pepper. Remove twine and cut each chicken bundle on bias into 6 medallions. Spoon sauce over chicken and serve.

Main Dishes, Poultry

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

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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.

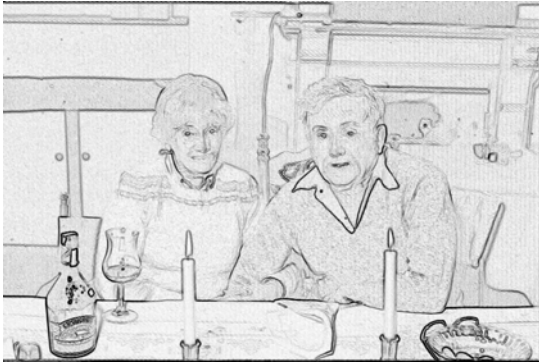
Spoon caramel over top of cake just to edges (do not allow caramel to drip down sides). Use just enough caramel to make a thin layer. Garnish top edges with chopped English toffee. Chill at least 2 hours and up to 6 hours.

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.

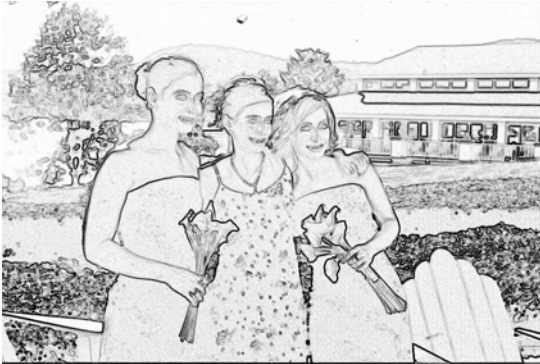
Pasta, Salads

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

Tuscan Bean Stew

America's Test Kitchen

Servings: 8

If pancetta is unavailable, substitute 4 ounces of bacon (about 4 slices). For a more substantial dish, serve the stew over toasted bread.

1 tablespoon extra virgin olive oil, plus extra for drizzling
6 ounces pancetta, cut into 1/4-inch pieces
1 large onion, chopped medium (about 1 1/2 cups)
2 medium celery ribs, cut into 1/2-inch pieces (about 3/4 cup)
2 medium carrots, peeled and cut into 1/2-inch pieces (about 1 cup)
8 medium garlic cloves, minced or pressed through garlic press (about 3 tablespoons)
3 cups low-sodium chicken broth
2 cups water
4 cans cannellini beans (15-ounce) drained and rinsed well
2 medium bay leaves
1 can diced tomatoes (15-ounce) drained and rinsed
1 medium bunch kale or collard greens (about 1 pound), thick stems trimmed, leaves chopped into 1-inch pieces (about 8 cups loosely packed)
1 sprig fresh rosemary
Table salt and ground black pepper

Heat oil and pancetta in large Dutch oven over medium heat. Cook, stirring occasionally, until pancetta is lightly browned and fat has rendered, 6 to 10 minutes. Add onion, celery, and carrots. Cook, stirring occasionally, until vegetables are softened and lightly browned, 10 to 16 minutes. Stir in garlic and cook until fragrant, about 1 minute. Stir in broth, water, beans, bay leaves, tomatoes, and greens. Increase heat to high and bring to simmer. Reduce heat and simmer until vegetables and greens are fully tender, 20 to 25 minutes.

Remove pot from stove and submerge rosemary sprig in stew. Cover and let stand 15 minutes. Discard bay leaves and rosemary sprig; season with salt and pepper to taste. If desired, use back of spoon to press some beans against side of pot to thicken stew. Serve lightly drizzled with olive oil.

Soups & Stews

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

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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

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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

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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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