Baba's Recipes

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Breakfast

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Buttermilk Pancakes

Buttermilk Pancakes - My Favorite Pancakes
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Main Dishes: Poultry

Barb's White Chicken Chili
Bistro Chicken
Black Bean and Chicken in Tortilla
Cashew Chicken
Chicken Alexander
Chicken Basil Curry with Coconut Rice
Chicken Breasts, Artichokes, LEMONS, CAPERS
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Chicken Roulade with Mushroom Stuffing

Chicken Shawarma

Chicken Tagine With Green Olives And Preserved Lemon

Chicken Thighs with Potatoes, Porcini and Dried Cherries (Braised)

Chicken with 40 Cloves of Garlic

Chicken with Apricots and Currants

Chicken With Artichokes

Chicken with Asparagus and Mustard

Chicken with Black Olives and Feta Cheese

Chicken with Clementines and Arak

Chicken with Corn and Sausage Fricassee

Chicken with Lebanese Rice

Chicken with Peach, Burrata and Prosciutto

Chicken with Peanuts, Cabbage and Red Peppers

Chicken with Tarragon

Chicken, Bengali Roast Chicken Tray Bake

Chicken, Garlicky with Lemon-Anchovy Sauce

Chicken, Island Broiled

Coq au Vin Bianco

David Lebovitz's Wine Harvester's Chicken

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Lemon Chicken

Moroccan Chicken (Instant Pot)

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Parmesan Chicken

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Singapore Chicken Stew

Skillet Pizza Chicken

Slow-Cooked Duck

Spiced Chicken Couscous With Cinnamon Onions

Tabbouleh with Chicken

Thai Chicken, Mushrooms, Green Beans, Basil

Thai Red Curry Chicken

Turkey Chili

Turkey Lasagna

Turkey-Maple-Pepper Butter

Walnut Chicken Skillet

Main Dishes: Meat

Baby Back Ribs

Barbecued Ribs

Beef Daube Arlesienne

Braised Boston Butt

Braised Lamb with Prunes and Pine Nuts

Braised Pork Belly with Pickled Radishes

Butter Beans with Parsley, Tomatoes, Chorizo

Cannellini Beans and Sausages

Chili Pat's Famous Beef and Pork Chili

Estouffade of Beef

Filet of Beef with Mustard & Herb Crust

Frank's Beef Stew

Frank's Spicy Sausage

Ginger-Soy Grilled Steak

Ham with Apricot-Pineapple Glaze

Lamb Burgers with Feta Sauce

Lamb Meatballs in Greek-Inspired Tomato Sauce

Lamb Pita Sandwiches

Lamb Shanks with Lemon Risotto

Lamb Stew with Lemons and Figs

Moroccan Meatballs with Yogurt Sauce

Oven Barbequed Ribs

Picadillo

Pork (Soy Ginger) with Noodles and Greens (Instant Pot or Not)

Pork and Ricotta Meatballs in Parmesan Broth

Pork Shoulder Al'diavolo

Pork Tenderloin (Dates and Figs)

Pork Tenderloin (Garlic Rosemary)

Pork Tenderloin a la Broome

Pork Tenderloin Medallions with Port, Dried Cherries and Rosemary

Pot Roast (Red-Wine and Porcini Sauce)

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Sausage And Kraut Skillet

Short Ribs (Dan Barber's Braised Short Ribs)

Skirt Steak with Chimichurri Sauce

Skirt Steak with Salsa Verde Salad

Spicy Jalapeno Beef Tips

Steak with Provencal Butter

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Vietnamese-Style Meatballs with Chili Sauce

White Chili

Fish & Seafood

Clam Sauce with Linguine

Cod Gratin with White Beans - Marmite de Cabillaud aux Haricots Blancs

Coquilles St. Jacques A La Parisienne

Fish Cheeks with Polenta and Parma Crust

Gretchen's Asian Tuna

Kung Pao Shrimp with Cashews

Linguine with Shrimp Scampi

Poached Salmon With Caper Sauce

Prawns, Scallops and Clams with Tomato and Feta

Salmon Recipe From Interlochen

Salmon Tacos

Salmon with Jalapeno Lime Sauce

Salmon with Orange Butter

Salmon With Roasted Asparagus And Lemon Caper Sauce

Salmon with Soba Noodles

Salmon with Tomato Vinaigrette

Sea Bass with Citrus and Soy

Seared Scallops with Roasted Garlic Sabayon

Shrimp - Florence Fabricant's

Shrimp - Garlic-Chile

Shrimp Gianni

Shrimp Tacos with Corn, Bacon and Lime Crema

Shrimp with Orzo

Sole Fillet, Mushrooms, Wine

Sole with Brown Butter, Lemon and Tarragon

Sole with Herbed Wine Sauce

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Sweet and Sour Fish

Thai-Style Spicy Shrimp and Noodles

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Basmati Rice and Orzo

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Fusilli Alla Puttanesca Versione Cruda

Gorgonzola Polenta

Grilled Polenta

Hoppin John

Israeli Couscous with Olives and Roasted Tomatoes

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Lasagne Al Forno

Lebanese Rice

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Mushroom Risotto

Orzo with Tomatoes, Basil and Gorgonzola

Pasta with Fried Lemons and Chile Flakes

Pasta with Tomato and Walnut Pesto

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Pearl Couscous with Creamy Feta and Chickpeas

Pesto-Green Spaghetti

Polenta (Simple Polenta)

Polenta, Herbs, Cheese

Quinoa (Autumn Quinoa)

Raviolo with Hand-Grated Tomato Sauce

Rice Pilaf

Roasted Tomatoes and Farro (Slow Roasted Tomatoes Etc)

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Corn - Charred and Raw Corn with Chile and Cheese

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Corn with Bacon and Chipotle

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Eggplant, Tomato, Yogurt

Ginger Candied Carrots

Glazed Carrots

Green Bean and Red Pepper Dressing

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Green Beans with Lemon and Pine Nuts

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Marinated Grilled Veggies

Peas and Asparagus

Peppers With Feta And Almonds

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Red Cabbage with Apple (Wintery Braised Red Cabbage, Plus Some Jelly)

Roasted Red Peppers

Roasted Tomatoes With Garlic

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Squash and Apples

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Caramel Sauce (Salted)

Chimichurri Sauce - Frank's

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Cranberry-Orange Sauce (New Best)

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Huli Huli Sauce

Julia Child's Blender Hollandaise

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Mayonnaise Nicoise

Oma's Cranberry Relish

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Pesto

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Ricotta

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Sticky Toffee Banana Pudding

Sticky Toffee Pudding

Sticky Toffee Pudding - Nigella's

Sticky Toffee Pudding New York Times

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Beverages

Basque Limonada

Servings: 8

Source: Time/Life "The Cooking of Spain and Portugal"

Ingredients

- 6 Lemons
- 1 cup Superfine Sugar
- 1 Dry Red Wine, preferably imported Spanish
- 1 Dry White Wine, Spanish

Method

With a small, sharp knife or vegetable peeler with rotating blade, remove the yellow peel from three of the lemons, being careful not to cut into the bitter white pith underneath. Cut the peel into strips about 2 inches long and ½ inch wide. Set them aside. Squeeze the juice from one of the peeled lemons and then slice the remaining 3 unpeeled lemons crosswise into ¼ inch thick rounds.

Combine the strips of lemon peel, the lemon juice, lemon slices and sugar in a 3-4 quart serving pitcher. Pour in the red and white wine and stir with a bar spoon or other long-handled spoon until well mixed. Refrigerate for at least 8 hours, stirring two or three times.

To serve, stir again, taste and add more sugar if you prefer the drink sweeter. Serve in chilled wine glasses or tumblers. If you like, the glasses may be filled with ice cubes before adding the limonada.

BJ's Summer Drink

Source: BJ Stephenson

Ingredients

- Rose's Lime
- soda water
- ice
- wedge of lime

Method

(none recorded)

Cosmopolitan

Source: Frank

Ingredients

- 2 oz vodka
- ¾ oz triple sec
- 1 oz lime juice
- 1 oz cranberry juice
- simple syrup

Method

Place all ingredients in a shaker, shake and serve on the rocks with a twist.

Notes

Play with the proportion between lime juice and cranberry juice.

Daiquiri

Ingredients

- 2 ounces Light Rum
- 2 ounces Fresh Lime Juice
- 1 ounce Triple Sec
- 1 teaspoon Superfine Sugar
- Ice
- Cherry, for garnish

Method

1. Combine the rum, lime juice, triple sec, and sugar in a cocktail shaker with a cup of ice.
2. Shake vigorously until well chilled, about 15 seconds.
3. Strain into a chilled glass and garnish with the cherry.

Simple Variation

- 1½ ounces Light Rum
- 1 ounce Fresh Lime Juice
- 1 teaspoon Powdered Sugar

Shake with ice and strain the same way.

Double Diablo

Source: Martha Stewart's "Entertaining"

Ingredients

- ½ cup Raisins
- ½ cup Scotch Whisky
- 14 ounces Semisweet Chocolate
- ¼ cup Water
- ½ lb. Unsalted Butter
- 6 Eggs, Separated
- 1⅓ cups Sugar
- 9 tablespoons Cake Flour
- 1⅓ cups Blanched Almonds, finely ground
- pinch Salt
- 8 ounces Semi Sweet Chocolate
- 1 cup Heavy Cream

Method

Soak raisins overnight in the whisky. Preheat oven to 350. Butter a 12- inch cake pan, line bottom with parchment paper, butter and flour the paper (or use wax paper).

In top of double boiler melt chocolate with water. Stir in butter bit by bit until mixture is smooth.

Beat egg yolks with the sugar until thick and creamy. Stir into chocolate. Add flour and almonds, then raisins and whisky. Mix together gently.

Beat egg whites with salt until stiff but not dry. Fold by thirds into chocolate mixture, taking care to deflate mixture as little as possible. Pour batter into prepared pan, smooth the top, and bake for approx. 25 minutes. The cake should be moist in the center, but just starting to shrink from the sides of the pan. Let rest in pan for 10 minutes, before turning out onto a rack to cool.

To make icing, melt chocolate in cream, whisking until smooth. If too thin cool slightly over ice. Pour over cake, smoothing with spatula.

(Photo showed bit of white frosting in thin stripes pulled like Napoleons for decoration)

Egg Nog

Servings: 6

Source: Nsfichter and Bon Appetit

Ingredients

- 6 egg yolks
- ½ c. sugar
- 2 c. chilled whipping cream
- ¾ c. Kentucky Eggnog Spike
- 2 c. bourbon
- 1 c. dark rum
- 1 c. brandy
- 1 vanilla bean, halved lengthwise
- 1 whole nutmeg
- 2 large cinnamon sticks
- 7 whole cloves

Method

Kentucky Eggnog Spike

Pour bourbon, rum and brandy into 1-quart bottle. Scrape seeds from vanilla bean into bourbon mixture; add pod to bottle. Using mortar and pestle or bottom of heavy small skillet, crack whole nutmeg into 4 or 5 pieces. Add nutmeg pieces, cinnamon sticks and cloves to mixture. Cork bottle tightly. Let stand in cool, dark place for 1 week. (Can be prepared 3 months ahead.)

Eggnog

Using electric mixer, beat 6 egg yolks and ½ cup sugar until pale yellow and slowly dissolving ribbon forms when beaters are lifted. Mix in 2 cups chilled whipping cream. Add ¾ c of Kentucky Eggnog Spike.

Lime Juice With Fresh Fruit

Source: Barbara Allen, summer, 2000

Ingredients

- Juice From 2 Limes
- 3 teaspoons Sugar
- 1 teaspoon Dried Mint

Method

Bring ingredients to a boil and stir until dissolved. Chill. Serve with fresh peaches etc.

Margarita

Ingredients

- 1 can Lime Juice
- 2 ounces Tequila
- 1 ounce Triple Sec

Method

1. Pour ingredients into a shaker with 2 ice cubes and shake until blended.
2. Put salt on a plate, moisten the glass edge with lime, and dip the glass in the salt.
3. Add ice to the glass and pour.

Margaritas for a Crowd

Servings: 20

Source: Salsas That Cook By Rick Bayless

Ingredients

- 1 (750 ml) Silver Tequila
- 1 cup Cointreau Or Triple Sec
- 1 cup Freshly Squeezed Lime Juice, Plus More For Rimming
- Coarse Kosher Salt
- 1 gal Ice Cubes

Method

1. Just before serving, in a half-gallon pitcher combine the tequila, the minimum amount of Cointreau or Triple Sec and the lime juice. Taste and add more orange liqueur if you think your margaritas need more sweet oranginess to balance the other flavors. Remember, you're tasting it warm and undiluted; when chilled and diluted, the flavors will be mellower and the lime's tartness will be more attractive (tangy warm champagne is not nearly as inviting as it is ice-cold).
2. Pour several tbsp of lime juice onto one small plate and several tbsp coarse salt onto another. Have martini glasses at hand.

3. Invert glass into the plate with lime juice to moisten the rim, then lightly dip it into the plate with the salt. For each drink measure 2 ounces (¼ cup) of the margarita mixture into a cocktail shaker (I can do 3 drinks at a time comfortably in mine. If you have a 2-oz ladle that you can keep in the pitcher, measuring goes much faster. Add ice cubes (I put in 5 cubes for 1, 8 for 2, and 10 for 3). Secure the lid and top and shake vigorously for 10 to 15 seconds. Strain into the salt-crusted glasses and hand off to the lucky recipients.

Makes 20 - 24 drinks.

Margaritas From Cafe Iguana

Ingredients

- 1½ cups Water
- 1½ cups Sugar
- 1 cup Fresh Lemon Juice
- 1 cup Fresh Lime Juice
- 3½ cups Homemade Sweet & Sour Mix
- 1 cup Gold Tequila
- ½ cup Triple Sec
- 16 Ice Cubes
- 12 Lime Slices
- Lime Wedges & Coarse Salt

Method

Sweet & Sour Syrup

Combine water and sugar in large saucepan. Stir over medium heat until sugar dissolves. Bring to boil. Cool syrup.

Mix syrup, lemon juice and lime juice in pitcher. Chill until cold. (Can be made 1 week ahead. Cover; keep chilled.)

Makes 4 cups. Can be doubled.

Drinks

Recipe is too big to do in our blender so blend half the syrup and half the other ingredients, serve and then do second half. Rub edge of glass with cut lime and dip in coarse salt before filling glass. Duh.

Makes 12- 16 drinks.

Mixed Berry Daiquiri

Servings: 4

Source: Bon Appetit, June 2000

Ingredients

- 1 (10 oz) pkg Frozen Sweet Raspberries, Thawed
- 1 cup Frozen Boysenberries, Unsweetened, Thawed
- 20 Ice Cubes (about 3 C.)
- 1 (10 oz) pkg Frozen, Sweet Strawberries, Unthawed, Cut Into 8
- 1 cup Light Rum
- ⅓ cup Fresh Lime Juice
- 1 Powdered Sugar
- 4 Fresh Whole Strawberries
- 4 Lime Wedges

Method

Puree raspberries and boysenberries in blender. Strain puree into bowl, pressing on solids with rubber spatula; discard solids. Return puree to blender. Add ice, frozen strawberries, rum, lime juice and sugar; blend until smooth. Pour into 4 margarita glasses. Garnish daiquiris with fresh strawberries and lime wedges.

Mojito

Servings: 6

Source: Bon Appetit, Jan. 2001

Ingredients

- 3 Fresh Mint Leaves
- 9 Sugar
- 1½ cups Light Rum
- ½ cup Fresh Lime Juice
- 6 cups Club Soda
- 6 cups Crushed Ice
- 6 Lime Wedges

Method

Reserve 6 mint leaves for garnish. Place remaining mint leaves in medium bowl. Add sugar. Mash with wooden spoon until mint is aromatic and oils are released. Add rum and lime juice and stir until sugar dissolves. Strain mixture into pitcher. (Can be prepared 2 hours ahead; refrigerate.)

Add club soda to pitcher; gently stir. Fill each of 6 glasses with 1 cup crushed ice. Pour mojito over and garnish each glass with 1 mint leaf and 1 lime wedge.

Nor'wester

Source: Deena and Bill

Ingredients

- 1½ oz bourbon of your choice
- ½ oz freshly squeezed lime juice
- ½ oz pure maple syrup
- 1½ oz ginger beer, Deena says "Rachel's" is the best
- 1 slices lime juice, for garnish

Method

In a cocktail shaker, combine the bourbon, lime juice and maple syrup with ice cubes. Shake vigorously. Strain into a rocks glass filled with ice. Top with ginger beer and garnish with the lime.

For 12:

18 oz bourbon
6 oz lime juice
6 oz maple syrup
18 oz ginger beer
12 slices lime

Rum Punch (Health Science Building)

Servings: 75

Source: Health Science Bldg party a hundred years ago!

Ingredients

- 1 qt Water
- 4 cups Sugar
- 10 Tea Bags
- 2 (12 oz) cans Frozen Orange Juice
- 2 (12 oz) cans Frozen Lemonade
- 1 large Pineapple Juice
- 2 qt Club Soda
- 2 qt Ginger Ale
- ⅗ Light Rum
- 2 Oranges, Sliced Thinly
- 2 Limes, Sliced Thinly
- 1 Maraschino Cherries, Drained

Method

Boil water and sugar, stirring until sugar dissolves. Add tea bags and simmer 2-3 minutes. Cool completely. Can be made ahead of time.

Combine other ingredients, add sugar water.

Make ice rings, blocks, or cubes. Good to make with juice so as not to dilute.

Decorate with oranges, limes and cherries.

Makes 75 small punch cups.

Sangria

Servings: 4

Source: Time/life's "Cooking of Spain and Portugal" Serves From 4 - 6

Ingredients

- ½ Lemon, Cut Into ¼ Inch Slices
- ½ Orange, Cut Into ¼ Inch Slices
- ½ Apple Cut In Half Lengthwise, Cored, Cut Into Thin Wedges
- ¼ cup Superfine Sugar
- 1 Dry Red Wine, (Gallo Hearty Burgundy)
- 2 ounces Brandy
- Club Soda, (optional), Chilled
- Ice Cubes (optional)

Method

Combine the lemon, orange, apple and ¼ c. sugar in a large pitcher. Pour in the wine and brandy and stir with a long-handled spoon until well mixed. Taste. If you prefer the sangria sweeter, add up to ¼ c more sugar.

Refrigerate for at least 1 hour or until thoroughly chilled. Just before serving, pour in chilled club soda to taste, adding up to 24 oz of soda. Stir again and serve at once in chilled wine glasses. Or the glasses may be filled with ice cubes before adding the sangria.

Appetizers & Dips

Anna’s Cheese Balls

Servings: 35

Source: Anna Joseph

Ingredients

- 1 C. grated cheese
- 2 Margarine, Softened
- ½ C. Flour
- 35 Green Pitted Olives

Method

Cream together the cheese and margarine. Add the flour. Cream together til pie dough-like consistency. Sprinkle with water as needed (very careful not to add too much or it will get pasty). Wrap dough around olive. Can freeze now or bake. Bake 15 minutes at 425°F or til lightly brown. If frozen, can be cooked straight from freezer to oven. Increase accordingly - probably 3 batches make 100.

April's Tapenade

Source: April

Ingredients

- 1 can Black Olives Or Kalamata
- 1 head Garlic
- 1 C. Sun-Dried Tomatoes
- 2 Olive Oil
- 1 teaspoon Salt
- ½ cup Pine Nuts Or Walnuts
- 2 Fresh Basil

Method

Place tomatoes in bowl and pour just enough boiling water over to cover. Cover and let sit ½ hour. Place garlic head in small pan, drizzle 1 tbsp olive oil over and bake at 400°F until soft inside, crispy outside. Chop olive, nuts, basil and sundried tomatoes. Place in blender with 2 tbsp oil, salt and roasted garlic. Blend into spread. This takes a fair amount of patience with a blender, you have to move it around with a knife a lot.

Artichoke Dip

Source: 1 From Richard and 1 From Kate Levitz

Ingredients

- 1 can Artichokes, Drained
- ½ cup Mayonnaise
- ½ cup Parmasan Cheese
- Lemon
- Tabasco

Method

Mix in the Cuisinart, warm it on stove.

From Kate

2 cans artichokes 1 cup mayonnaise 1 cup sour cream 1 cup parmasan cheese

Mix together - warm it up - eat it!

Baked Gouda In Pastry

Servings: 1

Source: Linda Richards

Ingredients

- 1 Pepp. Farm Frozen Puff Pastry
- 7 ounces Gouda cheese
- Pecans, Chopped

Method

Place a round 7 oz. Gouda cheese in center, top with chopped pecans, wrap with pastry and twist extra pastry like a bow. Bake at 400°F for 25 minutes. Also can place a round of brie with some apricot preserves and sliced almonds and bake at 400°F for 25 minutes.

Bean Dipper

Source: Su

Ingredients

- 8 ounces Cream Cheese
- 1 pint Sour Cream (16 Oz)
- 1 large Refried Beans (1 Lb)
- 1 bunch Green Onions
- ½ package Taco Seasoning
- 2 Garlic Cloves, Crushed
- 1 large Diced Green Chiles
- Cheddar And Jack Cheeses

Method

Blend ingredients and top with Cheddar and Jack cheeses (lots).

Bake 1 hour at 350°F.

Serve with chips.

(This fills my large Evesham casserole or at least 2 big onion soup bowls.)

Black Bean Corn Salsa

Servings: 1

Source: Julie todd

Ingredients

- ⅔ C. Corn Relish
- ½ can Black Beans, Drained And Rinsed
- ¼ C. Radishes, Thinly Sliced
- 1½ teaspoons Lime Juice
- ¼ teaspoon Cumin, Ground

Method

In a bowl stir together relish, beans, radishes, lime juice and cumin. Let stand, covered for 30 minutes. Serve with baked tortilla or pita chips. Julie likes to omit the radishes (too time-consuming) and double the recipe. Also, has used cumin seeds in place of ground cumin, but use sparingly.

Brie en Croute

Servings: 6

Source: Seth, 2006

Ingredients

- 1 Brie
- 1 Puff Pastry
- 1 each Egg
- ½ Butter
- 2 Walnuts, Chopped
- 2 each Garlic
- 2 tablespoons Honey
- Parsley For Garnish
- Crackers And Apple Slices

Method

Preheat oven to 400°F.

Roll out 1 sheet of puff pastry to about ½ the original thickness.

Place wheel of brie in the center and make a package, purse, box, whatever. Cut off excess. There will be lots of left-over puff pastry, which can be used to decorate top.

Paint with whole egg glaze.

Place on a cookie sheet (with sides). Bake 18 minutes or until crust is done.

Sauce

Put butter, walnuts and garlic in a small pan and cook until fragrant.

Add honey.

Use a nice serving plate, put sauce on the plate and place brie on top of sauce.

Serve with crackers and apple slices. Parsley is a nice garnish.

Bruschetta With Fig Puree And Blue Cheese

Source: Whole Foods Market

Ingredients

- 1 lb. Fresh Figs, Stems Trimmed
- 3 cups Merlot or Other Smooth Red Wine
- ¼ teaspoon Anise Seeds
- 1 Cinnamon Stick
- 2 Bay Leaves
- 2 Baguettes., Cut Into ½ ″ Slices
- Olive Oil, For Brushing
- 4 ounces Bleu Cheese, Thinly Sliced
- ¼ cup Italian Parsley, Chopped

Method

1. Preheat the broiler.
2. In a medium saucepan, combine the figs, wine, anise seed, cinnamon stick, and bay leaves. Bring to a boil and simmer for 5 minutes. Remove from the heat and allow to steep for 20 minutes. Remove the cinnamon stick and bay leaves, and puree the fig mixture in a blender or food processor. Set aside.

3. Arrange the bread on a broiler pan and toast both sides under a broiler. Brush one side of each slice with olive oil, then spread a thin layer of the fig puree on each slice. Top each with a thin slice of bleu cheese. Place under the broiler just long enough for the cheese to begin to melt - about 45 seconds. Remove and garnish with chopped parsley.

Makes about 4 dozen. Plus, the puree can be kept in an airtight container in the fridge for up to 3 months.

Notes

Adapted from Laura Werlin's "The New American Cheese"

Buffalo Chicken Wings

Source: ??? Long ago at Interlochen

Ingredients

- 20 - 25 chicken wings
- vegetable oil
- ¼ cup butter
- 2½ oz Louisiana hot sauce, or to taste
- celery sticks
- 2 tbsps chopped onion
- 1 clove garlic, minced
- ¼ cup chopped fresh parsley
- 1 cup mayonnaise
- ½ cup sour cream
- 1 tbsp lemon juice
- 1 tbsp white vinegar
- ¼ cup crumbled bleu cheese
- salt, pepper, cayenne, to taste

Method

1. Cut wings in half. Remove tips. Deep-fry wings, half at a time, or broil all at once, until crisp and golden. Do not use batter or crumbs. Drain wings well.
2. Melt butter. Add hot sauce; blend well.

3. Place wings in large container with a cover. Pour sauce over wings; mix well. Serve warm, with celery and Bleu Cheese Dressing.

Bleu Cheese Dressing

Combine all ingredients. Chill an hour or longer.

Dip wings and celery sticks into the dressing as desired.

Camembert & Port

Source: Richard during "Nutcracker" 1998

Ingredients

- 2 C. Port
- 4 -8 Mission Figs, Dried Or Vacuum Packed
- ½ cup Sugar
- 4 Camembert
- Egg Wash
- Fresh French Bread Crumbs
- Butter
- Bleu Cheese, Crumbled
- Chives
- French Bread, Toasted

Method

Bring 2 c. Port to boil. Cut and add figs and soak about 15 minutes.

Remove figs and add ½ c. sugar, return to a boil, turn down heat and reduce by half.

Make an egg wash and dip cheese rounds into the egg wash and then into the bread crumbs.

Saute in butter til golden brown (put spatula on and feel it getting soft).

Put Camembert on plate, pour figs and sauce on plate and over rounds.

Crumble bleu cheese on top and sprinkle with chives. Serve with toasted French bread.

Candied Pecans (Sweet, Spicy and Salty)

Source: Once Upon a Chef

Ingredients

- ½ cup powdered sugar
- ¾ tsp kosher salt
- ½ tsp cayenne pepper
- 4 tsp water
- 2 cups (8 oz) pecans

Method

1. Preheat the oven to 350°F and set an oven rack in the middle position. Line a baking sheet with parchment paper.
2. In a medium bowl, whisk together the powdered sugar, kosher salt, cayenne pepper, and water.
3. Add the pecans to the sugar mixture and stir until the nuts are evenly coated.
4. Transfer the pecans to the prepared baking sheet and arrange in a single layer. Do your best to make sure the nuts are evenly spread out (if they are clumped together, they won't cook evenly). Scrape out every last bit of glaze from the bowl and drizzle over the

nuts. Bake for 10 to 12 minutes, until the pecans are caramelized and the caramel on the baking sheet is a rich brown color but not burnt. (The nuts around the edges will darken first; watch closely so they don't burn.)

5. Immediately slide the parchment off of the hot baking sheet and allow the pecans to cool completely on the countertop (this stops the cooking process and prevents the nuts from burning). Once cool, remove the pecans from the parchment, breaking apart any clusters if necessary, and store in an airtight container for up to two weeks.

Notes

If the nuts are sticky after cooling, that means they are a bit undercooked. Pop them back in the oven for a few minutes and let cool again.

Caramelized Mushroom Tarts

Servings: 4

Ingredients

- ¾ lbs. Wild Mushrooms
- 1 each Garlic
- 1 tablespoon Fresh Thyme
- 4 tablespoons Sugar
- ¼ teaspoon Sherry Vinegar
- 1½ cups Onion Confit, See Recipe
- 8 ounces Puff Pastry
- 2 tablespoons Olive Oil

Method

Roast one shallot at 375, wrapped in foil 15 minutes. Mince the other shallot. Saute mushrooms in oil in batches, add some garlic, chopped shallot, thyme.

425 Oven. Prepare caramel: Sugar and 1 tablespoon water in small saucepan. Boil to brown caramel, add vinegar, remove from heat. Pour into ramekins, cool 1 minute.

Add to ramekin in this order: ¼ roasted shallot, mushrooms, onion confit, pastry round (slightly larger than ramekin). Bake 20 minutes. Cool 1 minute, unmold.

Caramelized Tomato Tarts

Servings: 4

Ingredients

- 4 tablespoons Sugar
- ¼ teaspoon Sherry Vinegar
- 1½ cups Onion Confit, See Recipe
- 4 Roasted Tomato Halves, see recipe
- Nicoise Olives, Pitted & Minced
- 4 each Roasted Garlic, see Roasted Tomato recipe
- 8 ounces Puff Pastry

Method

Make caramel: sugar + 1 tablespoon water in small saucepan. Boil to brown caramel, add vinegar, remove from heat. Pour into ramekins, cool 1 minute.

Add to ramekins in the following order: tomato half, roasted garlic, olives, salt/pepper, onion confit, pastry rounds (cut slightly larger than ramekin).

Bake 20 minutes. Cool 1 minute. Unmold. Serve warm or room temp.

Cheddar Cheese Pie with Green Onions and Walnuts

Servings: 12

Source: New York Times Dec. 13, '89 (from Jasper White's Cooking From New England)

Ingredients

- 1 cup Pastry Flour
- ¼ teaspoon Salt
- 6 Unsalted Butter, Cold
- 3½ Ice Cold Water
- 4 Eggs
- ⅓ cup Heavy Cream
- 12 cups Aged Cheddar Cheese, Grated
- 6 Scallions, Thinly Sliced
- Salt And Pepper To Taste
- ½ cup Toasted Walnuts, Chopped

Method

1. In a bowl, mix together the flour and salt. Cut the butter into pieces, each about one and a half tbsp. Add the butter to the flour and salt and mix with your hands.
2. When the butter has broken up into pieces and the flour has just begun to pick up some

of the color from the butter, add the water a little bit at a time and mix with your hands until the dough just sticks together. Do not add more water than necessary. Be careful not to overmix the dough.

3. Remove the dough from the bowl and place on a floured surface. Knead the dough briefly until it just begins to smooth out. Form the dough into a flat circle and wrap it in waxed paper or plastic wrap. Refrigerate for at least 30 minutes.
4. Preheat the oven to 350°F.
5. Remove the dough from the refrigerator and place on a floured surface. Roll it quickly until it is very thin (about a quarter-inch thick) and slightly larger than a nine-inch pie pan. Gently place the dough in the pie pan, pressing it lightly against the sides.
6. Cover the dough with foil and fill the pie pan with rice, dried beans or pie weights. Bake for 15 minutes; remove the foil and beans and bake for 10 minutes more.
7. Beat the eggs and place them in the top of a double boiler along with the cream, cheese and scallions. Heat, stirring constantly, until the mixture is creamy and the cheese is melted, but do not let the mixture boil. Season to taste with salt, pepper and hot-pepper sauce.
8. Pour the mixture into the pie crust and return to the preheated oven. After 10 minutes, sprinkle the chopped walnuts over the top and return to the oven. The pie should be almost completely covered with

nuts. Cook about 20 minutes more or until the filling is set and the top begins to brown lightly. Allow to cool somewhat but not completely.

9. To serve, cut the warm pie into thin slivers. The pie can be eaten alone or served atop a salad of frisee, watercress and endive, or other hearty greens, dressed with vinaigrette.

12 to 16 servings.

Cheddar Cheese Tartlets

Source: Bon Appetit, May, 1998, p. 186

Ingredients

- 1 ounce Cottage Cheese, Packed
- ½ C. Whipping Cream
- 1¼ ounces Sharp Cheddar Cheese, loosely packed, grated
- 2 Large Eggs
- ¼ teaspoon Cayenne Pepper
- ⅓ cup Green Onions, Finely Chopped
- ¾ teaspoons Salt
- 1¼ cups Flour
- ¼ teaspoon Salt
- ¼ teaspoon Cayenne Pepper
- 1¼ ounces Sharp Cheddar Cheese, loosely packed, grated
- ½ Chilled Unsalted Butter, Cut Into ½ Inch Pieces
- 5 teaspoons (approx), Ice Water

Method

Pastry

1. Blend the flour, salt, and cayenne in a food processor. Add the cheese and butter and

process using on/off turns until coarse crumbs form.

2. Blend in enough ice water, by the teaspoon, to form small moist clumps. Gather the dough into a ball, flatten into a disk, wrap in plastic, and refrigerate for 1 hour.

   Can be prepared 1 day ahead; cover and refrigerate. Let soften slightly at room temperature before rolling.

Filling

1. Blend the cottage cheese and whipping cream in a food processor until smooth. Add 1 cup of the Cheddar, the eggs, salt, and cayenne, and blend well. Transfer to a medium bowl and mix in the green onions.
2. Preheat the oven to 350°F. Butter 30 mini muffin cups (about 1¾ to 2 inches in diameter).
3. Roll out the pastry on a lightly floured surface to a scant ⅛ inch thick. Cut out 2¾-inch rounds with a cookie cutter, gathering and rerolling scraps to make 30 rounds total. Press 1 round into each muffin cup.
4. Spoon 1 heaping tablespoon of filling into each pastry cup. Bake until the filling is almost set, about 30 minutes.
5. Sprinkle the remaining ¼ cup Cheddar over the tartlets and bake until the cheese and crust are golden and the filling is set, about 10 minutes more.

6. Run a small knife around the tartlet sides and gently pry them out of the muffin cups. Serve hot or warm.

   Can be prepared 1 week ahead: cool on a baking sheet, then cover and freeze. Rewarm uncovered in a 350°F oven until heated through, about 12 minutes.

Chicken Wings Korean-Style

Servings: 4

Source: Food52

Ingredients

- Veggie oil to spray racks
- 3 large egg whites
- 2 tsp baking soda
- 1¾ tsp sea salt
- 4 lbs. whole chicken wings, wing parts will also work
- ¼ c. tamari soy sauce
- 3 tbsps apple juice
- 1 tbsp honey
- 1 tbsp rice vinegar
- 1 tbsp toasted sesame oil
- 1 tsp Korean red chile flakes
- 1 tbsp toasted sesame seeds, chopped
- 1 garlic clove, grated
- ½ tsp grated fresh ginger
- 1 scallion, finely sliced

Method

1. Oil 2 wire racks and set them each over rimmed baking sheets. Put the egg whites,

baking soda, and salt in a bowl and stir to dissolve the salt and baking soda. Add the chicken wings and stir to coat evenly.

2. Remove the wings from the bowl, draining off excess marinade, and lay them out on racks set over baking sheets. Refrigerate the wings uncovered OVERNIGHT for them to dry out.
3. Preheat the oven to 450 degrees.
4. Put the wings, still on the racks on the baking sheets, into the oven and cook for 15 minutes. Flip the wings over and bake for 10 minutes. Flip the wings over again and bake until a deep golden brown with a crackling skin, about 10 minutes more. Take the pans out of the oven and let cool for 5 minutes.
5. Meanwhile, in a small bowl, combine the soy sauce, apple juice, honey, rice vinegar, sesame oil, chile flakes, sesame seeds, garlic, ginger, and scallion.
6. Pile the wings on a serving platter and serve the sauce alongside.

Notes

This serves from 4 to 6 people.

This was delicious served with mango, cucumber spring rolls and peanut sauce. Recipe is in MacGourmet.

Crushed red pepper flakes just fine if you don't have Korean and who would??

Chili Con Queso (Mexican Cheese Fondue)

Servings: 2

Source: Tallahassee Democrat

Ingredients

- 1 large Clove Garlic, Peeled
- 1-2 Jalapeno Peppers, seeds reserved
- 1 lb. Sharp Cheddar Cheese, Cut In Chunks
- 1 can Whole Tomatoes, Drained, Chopped
- 2 Green Onions, Cut In 1 Inch Pieces
- ½ cup Milk
- ½ teaspoon Worcestershire Sauce
- Tortilla Chips

Method

Mince garlic and jalapeno in food processor. Add cheese, tomatoes and green onion. Process until blended.

Transfer to top of double boiler. Cook and stir until melted, about 10 minutes. Stir in milk and Worcestershire sauce. Taste for seasoning and add some reserved pepper seeds if desired. Transfer to fondue pot and keep warm.

Cocktail Wieners

Source: Ancient parties at Interlochen

Ingredients

- 6 cups Prepared Mustard
- 10 cups Currant Jelly
- 8 Hot Dogs (or Cocktail Wieners)

Method

Mix ¾ c. prepared mustard and 1 cup currant jelly in chafing dish or double boiler.

Diagonally slice 8 - 10 hot dogs into bite-sized pieces. Add to sauce. Heat through.

Crab Dip (Cold)

Source: Frank's Student (found in old red binder, the recipe that is!)

Ingredients

- 12 oz cream cheese
- 2 tbsp grated onion
- 1 tbsp Worcestershire sauce
- 1 tbsp lemon juice
- ½ bottle ? chili sauce
- parsley

Method

Mix and put into a bowl.

Layer of chile sauce on top (plus or minus ½ bottle).

Layer of white fresh crab meat (half pot)

layer of parsley

Serve with Triscuit crackers.

Crab Rangoon Dip

Source: Once Upon a Chef

Ingredients

- 8 oz cream cheese
- ¼ cup mayonnaise
- ¼ cup sour cream
- 1 tbsp Sriracha chile sauce
- 1 tbsp fresh lime juice
- 1 small clove garlic, minced
- ¼ tsp salt
- ¼ tsp sugar
- 8 oz fresh lump crab meat, well-drained
- 3 scallions, white and green parts separated
- 1 cup Monterey jack cheese, divided
- ¼ cup Thai sweet chili sauce, at room temperature
- 1 tbsp cilantro, optional, for garnish

Method

1. Preheat the oven to 350°F and set an oven rack in the middle position. Set aside 1 tbsp of the dark green portion of the sliced scallions to use as a garnish for the finished dip.
2. Place the cream cheese in a large, microwave-safe bowl; microwave on high heat until the cream cheese is softened, 45 to 60

seconds. Whisk the cream cheese until completely smooth. Add the mayonnaise, sour cream, Sriracha, lime juice, garlic, salt, and sugar; whisk to combine. Add the crab meat, scallions, and ¾ cup of the cheese; using a rubber spatula, fold to combine, being careful not to break up the lumps of crab meat too much.

3. Spread the dip evenly into a 1-quart baking dish and sprinkle the remaining ¼ cup cheese over top. Bake, uncovered, until the cheese is melted and the crab dip is bubbling, about 25 minutes. Remove from the oven and spread the Thai sweet chili sauce over the top. Sprinkle with the reserved dark green scallions and cilantro, if using.

   MAKE-AHEAD: The dip can be assembled up until the point of baking and refrigerated up to one day ahead of time. Allow a few extra minutes in the oven if baking straight out of the fridge.

Crabmeat Spread (Hot)

Source: Old Recipe From Interlochen

Ingredients

- 1 8 oz pkg cream cheese
- 1 tbsp coffee cream
- 1 7 oz can crabmeat
- 1 tsp horseradish
- 2 tbsp onion, grated
- salt to taste
- ½ cup slivered or sliced almonds (opt.)

Method

Combine all ingredients except almonds. Sprinkle with almonds. Put in ovenproof dish. Bake at 375 degrees for 20 minutes or until bubbly.

Fresh Tomato Tart

Ingredients

- 1¾ cups Flour
- ½ teaspoon Salt
- 1 tbsp Sugar
- 12 tbsp Cold Butter, Cut Into Bits
- 4 tbsp Ice Water
- Dijon Mustard
- 1 lb. Mozzarella, Thinly Sliced
- 4-6 Medium Tomatoes, thinly sliced
- 1 tbsp Garlic, chopped
- 1 teaspoon Dried Oregano
- Salt And Pepper To Taste
- 2 tbsp Olive Oil

Method

1. Prepare the pastry by combining the flour, salt and sugar in a food processor. Add the butter and combine until coarse crumb consistency. With the machine running, add the water through the feed tube and run the machine until the pastry rolls off the sides of the container into a ball.
2. Cover the pastry and refrigerate for 30 minutes.
3. Roll out the dough with a little flour into a circle large enough to fit into a 10-inch tart

pan, about ⅛ inch thick. (At this point, the pastry shell can be frozen until used.)

4. Preheat the oven to 400°F.
5. Evenly brush mustard over the bottom of the pastry shell. (I just cover but original recipe says ⅓ c. which I found mush too much for my taste).
6. Top the mustard with all the mozzarella cheese slices, covering the bottom completely. (I have gotten by with a lot less cheese than this.)
7. Beginning at the outer edge of the shell, make a layered overlapping row of the tomato slices. Made a second row and then fill the center with a final circle of tomatoes.
8. Sprinkle the top evenly with the garlic and oregano. Season to taste with salt and pepper, and drizzle the olive oil over all.
9. Put the pie on a baking sheet and bake it in the oven for about 40 minutes.

Hummus

Servings: 2

Source: "The Best International Recipe" p. 407

Ingredients

- 1 (15 oz) can Chickpeas, Drained And Rinsed
- ¼ cup Tahini
- ¼ cup Extra-Virgin Olive Oil
- ¼ cup Water
- 3 Lemon Juice
- 1 medium Garlic Clove, Minced Or Pressed Through Press
- ¾ teaspoons Salt
- Cayenne Pepper

Method

Process all of the ingredients, including cayenne to taste, together in a food processor until smooth, about 40 seconds, scraping down the sides of the bowl as needed. Transfer the hummus to a serving bowl, cover with plastic wrap, and chill until the flavors meld, at least 30 minutes. Serve cold. (The hummus can be refrigerated in an airtight container for up to 2 days.)

Garnish the hummus with a drizzle of olive oil, black olives, pomegranate seeds, ground cumin, or additional cayenne pepper. Serve with Pita Chips.

Joyce’s Cheese Mold

Servings: 4

Source: Joyce Straub

Ingredients

- 1 lb. Cheddar Cheese, Grated
- 1 cup Pecans, Chopped
- 1 cup Onions, Chopped
- 1 cup Mayo
- 16 ounces Seedless Raspberry Jam
- Butter Crackers

Method

Mix the cheese, pecans and onions. Add 1 cup mayo. Put in a 4 cup mold and refrigerate til chilled. Unmold onto serving plate Pour raspberry jam over molded cheese. Serve with butter crackers.

Lamb Nachos (Greek Nachos)

Servings: 4

Source: New York Times, Mark Bittman's the Minimalist, 6/24/09

Ingredients

- 4 Pita Pockets, Cut Into Wedges
- ½ cup Olive Oil
- Salt
- 4 ounces Feta Cheese
- ½ cup Whole-Milk Yogurt, Add Mint, See Below***
- 1 Lemon, Zest And Juice
- Black Pepper
- 1 medium Onion, Chopped
- ½ lb. Ground Lamb
- 1 Ground Cumin
- 2 Medium Ripe Tomatoes, Chopped
- 1 medium Cucumber, Peeled And Seeded, Chopped
- ½ cup Calamata Olives, Pitted And Halved, Optional
- ½ cup Chopped Fresh Mint, For Sauce

Method

1. Heat oven to 350°F. Arrange pita wedges in one layer on baking sheets and brush or drizzle with a tbsp or two of olive oil.
2. Bake until they begin to color, turning once or twice, about 10 minutes. Sprinkle with salt, turn off oven and put chips back in to keep warm.
3. In a blender or food processor, combine feta, yogurt, ¼ c. olive oil, ½ c. chopped fresh mint, and zest and juice of lemon; sprinkle with salt and pepper. Blend or process until smooth.
4. Put 2 tbsp of oil in a skillet over medium-high heat and cook onions until soft, about 5 minutes.
5. Add lamb and cumin and sprinkle with salt and pepper, continue cooking until meat is cooked through, about 5 to 10 minutes more.
6. Put chips on a serving plate and top with lamb, sauce, tomatoes, cucumbers and olives if you're using them.

Mango Salsa

Source: BJ

Ingredients

- 1 mango, diced
- 1 can corn, drained
- 1 can black beans, rinsed
- ½ red onion, chopped
- 1 cup diced tomatoes
- ½ cup chopped cilantro
- 2 limes, squeezed
- 1 diced avocado, at last minute

Method

Mix all ingredients and add avocado at the last minute. Add salt and pepper to taste.

Nuts - Pecans - Spiced

Source: Bon Appetit, Jan. 2007 (cabbage and apple salad, p. 88)

Ingredients

- 2 teaspoons Butter
- 1 cup Pecan Halves
- 2 Golden Brown Sugar
- 1 Worcestershire Sauce
- ⅛ teaspoon Cayenne Pepper

Method

Melt butter in nonstick medium skillet over medium-high heat. Add pecans and stir 1 minute. Add brown sugar, Worcestershire sauce, and cayenne; stir until nuts are coated, about 1 minute. Transfer nuts to foil sheet and cool.

Parmesan Cheese Crisps

Servings: 2

Source: Seattle Times 12/1/02

Ingredients

- 1½ cups Parmesan Cheese, Shredded
- 1 Olive Oil, Optional
- 2 Flour, Optional
- 1 cup Sun-Dried Tomatoes, In Julienne Strips
- 1 cup Boiling Water
- 1 teaspoon Kosher Salt
- 1 small About 4 Stems Fresh Basil
- ¼ cup Olive Oil
- ½ teaspoon Black Pepper

Method

1. Cover a baking sheet with a nonstick pan liner. If you don't have a nonstick liner, cover the baking sheet with baker's parchment and rub the parchment with olive oil instead, then sprinkle flour over the oil and shake to distribute the flour evenly.
2. Put a tablespoon of shredded cheese on the liner or coated parchment and flatten it slightly. Repeat with remaining cheese, arranging the tiny piles as if they were

cookies on the sheet; allow ½ inch between each pile.

3. Bake 10 minutes in the oven, preheated to 350°F, or until the cheese is bubbling and slightly browned. Cool for 5 minutes, then lift the crisps from the sheets with a spatula and serve at once, or keep in an airtight container for several days.

Sun-Dried Tomatoes

1. Put the sun-dried tomatoes in a mixing bowl and cover with boiling water and salt. Allow them to stand for 10 minutes, or until softened. Most of the water will be absorbed by the tomatoes.
2. Strip the eaves of basil from the stems and stack the leaves into a small pile on a cutting board. Roll the pile of leaves into a little log and, with a sharp knife, cut the log in slices to make thin ribbons of basil. (This is called a chiffonade.)
3. Drain the tomatoes of any water left on them and put them in a food processor with the olive oil. Pulse until the tomatoes are finely chopped, almost pureed. Return the tomatoes to the bowl in which they were soaked and stir in the basil and pepper.
4. Serve the sun-dried tomatoes on top of Parmesan crisps or toasts. Store any unused spread in a tightly covered jar in the refrigerator. It will keep for at least a week.

Pesto Cheese Torte

Source: Rosie McLaughlin Christmas, 2000

Ingredients

- 2 packages Cream Cheese, Room Temperature
- ½ lb. Gorgonzola Cheese
- 8 ounces Pesto, Purchased Is Fine
- 4 Sun-Dried Tomatoes

Method

Put sun-dried tomatoes in hot water to reconstitute and then slice in small pieces.

Process cream cheese and gorgonzola in food processor.

Line torte dish with saran wrap and put down first layer of cheese. Place layer of pesto and top with tomatoes. Do one more layer of cream cheese or another layer of pesto and tomatoes and another cream cheese layer.

Refrigerate overnight.

Turn out on a plate.

Put a sliced strawberry or some other pretty thing on top. Serve with crackers.

Pok Pok-Style Hot Wings with Peanuts and Cilantro

Source: Epicurious, June 2015

Ingredients

- 2 lbs chicken wings, tips removed, drumettes and flats separated, patted dry
- 2 tsp vegetable oil
- ½ tsp kosher salt
- ¼ cup sugar
- ½ medium clove garlic, minced
- ¼ cup fish sauce
- 1 to 2 jalapeno or serrano chilies, stemmed, seeded, and finely chopped
- ½ cup roasted peanuts, finely chopped
- 3 tbsp fresh cilantro, chopped

Method

Cook the Wings

1. Preheat the oven to 500°F (bake). Set a wire rack inside a large rimmed baking sheet. Toss the wings, oil, and salt in a large bowl. Arrange the wings in a single layer on the rack and bake until golden brown, crispy, and cooked through, about 30 minutes.

Make the Glaze

1. Heat a small saucepan over medium heat. Sprinkle a thin layer of sugar into the pan, let melt, then add another layer (no stirring necessary). Repeat until all the sugar is melted and turns into a syrup. Cook the syrup undisturbed until it becomes deep amber in color and smells nutty, 2 to 3 minutes. Remove from heat and slowly whisk in the garlic and fish sauce (it might splatter); stir until smooth.

Serve

1. Place the cooked wings in a large bowl and toss well with the glaze to coat. Add the jalapenos, peanuts, and cilantro, toss, and serve.

Notes

I love this recipe, but it is way too salty. Cut the amount of fish sauce and perhaps add water to make up the bulk of the fluid. Who knows? Fun food, fun eating. Good for appetizers or a main course.

First try with the sugar... I let the pan get too hot before adding the sugar. Big mistake. Also, add the garlic and fish sauce very SLOWLY.

Richard's Trailer Trash Appetizer

Source: Richard Sias

Ingredients

- 8 oz. cream cheese
- 1½ cups left over chili or 1 can Hormel Chili with beans (original)
- 8 oz bag shredded Mexican cheeses
- 1 bag lime flavored Taco chips

Method

Spread cream cheese all over bottom of pie or cake pan, spread the chili on the top and sprinkle the cheese over all.

Place in a pre-heated 350 degree oven for ½ hour (be sure to cover with foil for first 20 minutes, then remove foil for last 10 minutes). It is done when a little crust forms around the edge of the dish and the chili is just bubbling through.

Make a drink, open the Tacos and sit back. No need to share the fact that you used canned Chili.

Roasted Jalapeno-Tomato Salsa

Servings: 2

Source: Rick Bayless' "Salsas that Cook" cookbook

Ingredients

- 1½ lbs. Plum Tomatoes
- 2 ounces Jalapeno Chiles, Stemmed
- ½ small White Onion, Sliced ¼ In Thick
- 4 Garlic Cloves, Peeled
- ¼ cup Water
- ⅓ cup Fresh Cilantro, Chopped, Loosely Packed
- 1 teaspoon Salt
- 1½ teaspoons Cider Vinegar

Method

1. Heat the broiler. Lay the whole tomatoes and jalapenos out on a broiler pan or baking sheet. Set the pan 4 inches below the broiler and broil for about 6 minutes, until darkly roasted -even blackened in spots - on one side(the tomatoes skins will split and curl in places). With a pair of tongs, flip over the tomatoes and chiles and roast the other side for another 6 minutes or so. The goal is not simply to char the tomatoes and chiles but to

cook them through while developing nice roasty flavors. Set aside to cool.

2. Turn the oven down to 425°F. Separate the onions into rings. On a similar pan or baking sheet, combine the onions and garlic. Roast in the oven, stirring carefully every couple of minutes, until the onions are beautifully browned and wilted (even have a touch of char on some of the edges) and the garlic is soft and browned in spots, about 15 minutes total. Cool to room temperature.
3. For a little less rustic texture or if you're canning the salsa, pull off the peels from the cooled tomatoes and cut out the "cores" where the stems were attached, working over your baking sheet so as not to waste any juices. In a food processor, pulse the jalapenos (no need to peel or seed them) with the onion and garlic until moderately finely chopped, scraping everything down with a spatula as needed to keep it all moving around. Scoop into a big bowl. Without washing the processor, coarsely puree the tomatoes - with all the juice that has accumulated around them - and add them to the bowl. Stir in enough water to give the salsa an easily spoonable consistency. Stir in the cilantro.
4. Taste and season with salt and vinegar, remembering that this condiment should be a little feisty in its seasoning. If you're planning to use your salsa right away, simply pour it into a bowl and it's ready, or refrigerate it covered and use within 5 days.

Variation:

To make this very spicy, distinctively flavored salsa, replace the jalapenos with 2, 4, or 6 stemmed habanero chilies (here I prefer the fruitier flavor of the orange habaneros to the less ripe - even grassy - flavor of the greens).

For larger amounts:

5 Cups

- 3 lbs tomatoes (about 20 medium)
- 4-6 jalapeños
- 1 small onion (4 oz)
- 8 garlic cloves
- ½ cup water
- ⅔ cup cilantro
- 2 generous teaspoons salt
- 1 tablespoon vinegar

7½ Cups

- 4½ lbs tomatoes (about 30 medium)
- 6-9 jalapeños (3-4½ oz)
- 1 medium onion (6 oz)
- 12 garlic cloves
- ¾ cup water
- 1 cup cilantro
- 1 generous tablespoon salt
- 1½ tablespoons vinegar

Roquefort Strudel

Source: Judy Talley 1/16/97 as seen in New Northwest Kitchen cookbook

Ingredients

- ½ lb. Cream Cheese
- 3 Unsalted Butter, Softened
- ¼ lb. Roquefort Cheese, Crumbled
- 2 Egg Yolks
- ds Cayenne Pepper Or Tabasco
- g Black Pepper
- 8 Fillo Dough
- ½ cup Butter, Melted
- ½ cup Bread Crumbs

Method

1. Cream together the cream cheese and the butter; beat in the crumbled Roquefort and the egg yolks until the mixture resembles a smooth and very thick batter. Season with the cayenne and black pepper.
2. Chill for 1 hour. Remove fillo dough from the refrigerator and allow to stand for ½ hour.
3. Preheat oven to 375°F.
4. Spread a towel over your working space. Place a sheet of fillo in the center of it. Brush the sheet with a light coating of butter and sprinkle it lightly with bread crumbs. Place another sheet of dough over the first and

repeat this procedure until 4 sheets have been used.

5. Spread half the cheese mixture in an even mound along the longest side of the pastry nearest you. Fold in the flaps of dough at the sides of the filling. Lift up the end of the towel and roll the pastry over the filling and continue to roll until the filling is completely enclosed.
6. Transfer the strudel to a lightly greased baking sheet and brush the top with butter. Repeat this with the remaining ingredients to form a second strudel.
7. Bake the strudels for 35 to 40 minutes, until golden brown. Allow to cool slightly, cut into 2-inch slices with a serrated knife, and serve warm.

Notes

Can serve as a dessert with fresh pears and a bottle of Port!

Salmon Spread

Source: Sandy Graff

Ingredients

- 1 small can salmon
- 1 small pkg cream cheese
- scallions
- dill
- salt and pepper
- lemon juice
- sour cream

Method

Cream all ingredients together. Spread in low shallow dish, cover with sour cream and sprinkle with dill.

Salsa - Chipotle-Cascabel with Roasted Tomatoes and Tomatillos

Servings: 4

Source: "Salsas That Cook" By Rick Bayless

Ingredients

- 6 ounces Dried Chipotle Chiles
- 6 ounces Dried Round Cascabel Chiles
- 1 lb. Tomatillos, Husked And Rinsed
- 1 medium Ripe Tomatoes, Preferable Plum
- 12 Garlic Cloves, Peeled
- 2 large White Onions, Sliced ¼ Inch Thick
- 1 Fresh Thyme, Chopped
- 1 cup Water
- 2 teaspoons Salt
- 1 teaspoon Sugar

Method

1. Heat the broiler and set a heavy skillet over medium heat. Break the stems off the chiles, scoop them into the heating pan and stir, pressing them down regularly, until you notice that the chiles have darkened a little

in spots and they fill the kitchen with their spicy aroma. The whole toasting process will take 2 to 3 minutes. Scoop the chiles into a bowl, pour very hot tap water on them and lay a plate on them to keep them submerged.

2. On a broiler pan or heavy baking sheet, spread out the whole tomatillos and tomatoes and set about 4 inches under the broiler. Roast for 5 to 6 minutes until softened and blackened with splotches on one side (the tomatillos will have begun to turn olive green with dark spots). Use a pair of tongs to turn them over and roast for another 5 to 6 minutes until completely softened and equally darkened on the other side. Remove to cool.
3. Turn the oven down to 425°F. Break the onion into rings. On a similar pan or baking sheet, spread out the garlic and onion. Set in the oven and roast, stirring well every couple of minutes, until the garlic is soft and the onion richly browned - there may be a couple of charred ends here and there, but don't let it all burn or your salsa will be bitter. Total roasting time will be about 15 minutes.
4. Scrape the onion and garlic into a food processor, cover and pulse until they are finely chopped but not pasty smooth. Scoop into a large bowl. Drain the rehydrated chiles (they should have soaked about 20 minutes by now - the right amount of time to soften them without soaking away too much of their flavor). For a less rustic salsa or if you're canning the salsa, peel the skins off the cooled tomatoes and cut out the "cores"

where the stems were attached - always working over the baking sheet to capture all the juices. Without washing the processor, scoop in the chiles, then add the tomatillos (no need to peel off the darkened skin or cut out their cores) and tomatoes with all their accumulated juices. Pulse a few times, then let the machine run until everything is quite finely pureed (this takes a minute or so). Scrape into the bowl with the onion and garlic, then stir in the fresh thyme and enough water to give it an easily spoonable consistency.

5. Taste, then season with salt and the sugar. Remember, like all condiments, this salsa should be highly seasoned - a little salty and with enough sugar to balance the bite of chiles and tang of the tomatillos. If you're planning to use your salsa right away, simply pour it into a bowl and it's ready, or refrigerate it covered and use within 5 days.

Salsa Verde

Servings: 34

Source: New Best Cookbook p. 415

Ingredients

- 1 Large Slice White Sandwich Bread
- ½ cup Extra-Virgin Olive Oil
- 2 tablespoons Juice From 1 Lemon
- 2 cups Lightly Packed Fresh Parsley Leaves
- 2 Medium Anchovy Fillets
- 2 tablespoons Capers, drained
- 1 Small Garlic Clove, Minced Or Pressed, About ½ Tsp
- ⅛ teaspoon Salt

Method

1. Toast the bread in a toaster at a low setting until the surface is dry but not browned, about 15 seconds. Cut the bread into rough ½ inch pieces (you should have about ½ cup).
2. Process the bread pieces, oil, and lemon juice in a food processor fitted with the steel blade until smooth, about 10 seconds. Add the parsley, anchovies, capers, garlic, and salt. Pulse until the mixture is finely chopped (the mixture should not be smooth), about five 1-second pulses, scraping down the bowl with a rubber spatula after 3 pulses. Transfer the mixture to a small bowl and serve.

Notes

Missing caper unit pulled from https://www.americastestkitchen.com/recipes/86-salsa-verde on 2026-07-26.

Sausage, Salami Tart

Servings: 8

Source: Bon Appetit April, 2001

Ingredients

- 1 Pie Crust, Room Temperature
- 8 ounces Italian Sweet Sausages, Casings Removed
- ¾ ounces Mozzarella, Coarsely Grated
- ⅔ cups Italian Salami, Diced
- ½ cup Parmesan Cheese, Grated
- ¼ cup Fresh Basil, Chopped
- 4 large Eggs
- ½ cup Milk
- ⅛ teaspoon Ground Nutmeg

Method

Preheat oven to 425°F. Place crust in 9-inch tart pan with removable bottom; fold in excess dough and press, forming double-thick sides that extend about ¼ inch above rim of pan. Pierce crust with fork. Bake crust 5 minutes; press with back of fork if crust bubbles up. Continue to bake until crust is golden brown, about 10 minutes. Set aside. Reduce oven temperature to 400°F.

Meanwhile, saute sausages in heavy medium skillet over medium-high heat until brown, breaking into small pieces with back of fork, about 6 minutes. Using slotted spoon, transfer sausage to large bowl; cool. Add mozzarella, salami, Parmesan and basil. Toss sausage mixture to blend. Spoon sausage mixture into prepared crust. Beat eggs, milk and nutmeg in medium bowl to blend; season with pepper. Pour custard over sausage mixture in crust.

Bake tart until filling is set in center and golden brown on top, about 30 minutes. Let cool 10 minutes and serve.

Notes

My first tart leaks during baking so beware of holes!

Seven-Layer Bean Dip

Source: Julia Krytika

Ingredients

- canned bean dip
- avocados, garlic, lemon
- sour cream and mayo
- parsley
- Monterey Jack cheese
- Cheddar Cheese
- green and reg. onions
- diced tomatoes

Method

1 layer bean dip (canned)

1 layer smashed avocados with garlic and lemon juice (to keep from browning)

1 layer sour cream and mayo

parsley

1 layer Monterey Jack cheese, shredded

1 layer Cheddar Cheese, shredded

1 layer green onions and reg onions, mixed

1 layer diced tomatoes

Spanikopita

Source: Food Network (Emeril Lagasse's "There's a Chef in My World")

Ingredients

- 2 (10 oz) packages frozen chopped spinach, thawed
- ¼ tsp salt
- ⅛ tsp black pepper
- 1 tsp dried oregano
- 1 tsp dried parsley
- 1 tsp dried basil
- 1 large egg, lightly beaten
- 2 tbsp olive oil
- 1 tbsp lemon juice
- 1 (8 oz) package feta cheese, crumbled
- 24 sheets frozen phyllo pastry, thawed
- melted butter (see Notes)

Method

Position rack in center of the oven and preheat the oven to 350 degrees. Line a large baking sheet with parchment paper.

Place the spinach in a strainer or colander, place over a sink and drain well. Use your hands or a paper towel to squeeze the excess water out of the spinach.

Place the spinach in a medium mixing bowl. Add the salt, pepper, oregano, parsley, and basil. Stir in the beaten egg, olive oil, and lemon juice. Add the feta cheese and mix well to combine. Set aside.

Gently unfold the phyllo dough. Lay 1 sheet of phyllo on a large cutting board and gently brush with the melted butter. Place a second phyllo sheet on top of the first and brush with butter. Repeat 2 more times until you have a stack of 4 phyllo sheets with butter brushed between the layers.

Using a sharp knife, cut the phyllo sheets lengthwise into 3 strips. Place 2 tbsp of spinach filling 1 inch from the bottom end of each strip.

Take the bottom right corner of the strip between your thumb and finger and fold over the spinach filling to the left to make a triangle. Gently pull up the bottom left corner and fold up to make a second triangle. Continue folding until you reach the top. Place the triangle, seam side down, on the prepared baking sheet. Brush the completed triangle lightly with butter.

Repeat with the remaining strips and phyllo sheets until all of the filling is used.

Arrange the triangles 2 inches apart on baking sheet. Bake for 15 minutes, until golden and heated all the way through. Remove the spanakopita from oven and cool slightly on the baking sheet.

Serve warm or at room temperature.

Notes

Original recipe called for 1½ cups butter but all reports say it is way too much. I just melted butter, in the microwave, as I needed it, starting with half a stick at a time.

My box of phyllo had enough sheets to make 15-16 triangles.

Be sure to keep phyllo sheets covered with saran wrap and a towel when not using immediately so it doesn't dry out.

Spicy Carrot Puree With Garlic Yogurt

Servings: 6

Source: Seattle Times, Wednesday, July 30, 2003

Ingredients

- 4 large Carrots (approx 1 Lb)
- ¾ teaspoons Ground Cumin, Divided
- ¾ teaspoons Kosher Salt, Divided
- ½ teaspoon Cumin Seeds
- 1 teaspoon Caraway Seeds
- 2 Olive Oil
- 1 teaspoon Fresh Lemon Juice
- ¼ teaspoon Cayenne Pepper
- 1 cup Plain Yogurt
- 2 medium Garlic, Minced
- 1 Olive Oil
- 1 Fresh Lemon Juice
- ½ teaspoon Kosher Salt
- 3 Fresh Mint, Coarsely Chopped
- Pita Chips, Toasted
- Olives, Cherry Tomatoes

Method

1. To prepare the carrot puree: Peel and dice carrots coarsely. Bring a medium pot of

water to the boil with ½ tsp each ground cumin and salt. Cook until tender, about 20 minutes. Drain and cool slightly.

2. Crush the cumin and caraway seeds with a mortar and pestle. Puree carrots in a food processor or blender. Add crushed seeds, olive oil, lemon juice, and ¼ tsp each cumin, salt and cayenne. Transfer to a bowl.
3. To prepare the garlic yogurt: Transfer yogurt to a bowl. Add garlic, olive oil, lemon juice, salt and mint. Mix well. Stir 2 tbsp into the carrot puree. Cover and refrigerate both.
4. Pile the carrot puree on a serving platter and make a well in the center. Spoon the yogurt into the well. Arrange pita chips, olives and tomatoes around the edges.

Spinach Dip

Source: Knorr Vegetable Soup box. (Spring Veg?)

Ingredients

- 10 ounces Frozen Chopped Spinach
- 16 ounces Sour Cream
- 1 cup Mayonnaise
- 1 package Knorr Spring Veg Soup Mix
- 8 ounces Water Chestnuts, Drained And Chopped
- 3 Green Onions

Method

Mix together and refrigerate a couple of hours to blend flavors. Can serve in hollowed out sour dough bread bowl.

Spring Rolls with Papaya and Peanut Sauce

Source: Epicurious Bon Appetit June 2004

Ingredients

- ½ c. chuncky peanut butter
- ⅓ c. water
- 2 tbsps unseasoned rice vinegar
- 2 tbsps fish sauce (such as nam pla or nuoc am)
- 2 tsp hot chili paste, such as sambal oelek
- 24 6″ diameter rice paper rounds
- 24 large fresh basil leaves
- 48 large fresh mint leaves
- 1½ large firm but ripe papayas, halved lengthwise then crosswise, seeded, peeled, cut crosswise into ½″ thick strips
- 1 unpeeled English cucumber, cut into ¼″ thick 2½″ long strips
- 48 small fresh cilantro sprigs

Method

Whisk first 5 ingredients in bowl. Peanut sauce can be made 3 days ahead. Cover and chill. Re-whisk before serving.

Fill large bowl with warm water. Working in batches, soak 3 rice paper rounds in water until softened, about 2 minutes. Remove rounds from water and arrange in single layer on work surface.

Place 1 basil leaf in center of each round. Place 2 mint leaves atop each basil leaf. Place 2 papaya strips, then 2 cucumber strips atop mint. Arrange 2 cilantro sprigs atop cucumber. Fold 1 edge of each round over filling. Fold in ends. Roll up rice paper rounds tightly, enclosing filling. Transfer to platter. Repeat with remaining rice paper rounds.

Cover with moist paper towel, then plastic wrap; chill. (Can be made 8 hours ahead. Keep chilled.) Serve rolls with peanut sauce.

Notes

I used thin avocado strips also but don't think they added anything.

Peanut sauce seemed a bit too salty to me but I was able to choke them down without a problem. Yummy with Korean-style chicken wings.

Spring Rolls, Vietnamese

Servings: 8

Source: Seattle Times Pacific NW Mag May 8, 2015 from Tamarind Tree

Ingredients

- 8 8″ square egg roll sheets (wheat wrappers, often found in the frozen section)
- Vegetable oil, for frying
- 8 22-cm (approximately 8½″) round rice paper sheets
- 8 16-cm (approximately 6½″) round rice paper sheets
- Large bowl of hot water
- 16 medium prawns, cooked, peeled, deveined and cut in half
- 1 pkg dried vermicelli rice noodles, prepared according to package directions
- 32 leaves Thai basil
- 32 leaves mint
- 16 leaves purple shiso
- Vietnamese, Chinese, or garlic chives (available at Asian markets) and cilantro, optional
- 16 large leaves Green leaf lettuce

- Peanut dipping sauce, homemade or store-bought (locally made Four Sisters spring roll sauce recommended)

Method

1. Make the signature crispy egg roll tubes for the spring rolls. If using frozen egg roll sheets, allow them to come to room temperature. Roll each egg roll sheet as tightly as possible and deep fry at 350 degrees (or fry in a skillet on medium-high heat in an inch of vegetable oil) until golden brown. Set aside.
2. Gather all of your ingredients. Wash and dry lettuce and herbs.
3. To make the rolls, layer a small round rice paper sheet on top of a large round rice paper sheet, roughly lining up the circles at the bottom sides (closest to you). This extra sheet makes the large wrapper less likely to tear.
4. Holding the layered sheets together, quickly dip them in a large bowl of hot water to soften all sides, about two to three seconds. Place the rounds, still layered, on a work surface in front of you.
5. Begin to build the roll, placing ingredients on top of each other on the bottom third of the wrapper. First place 4 shrimp halves in a row, cut-side up, spreading them out to the ends of the wrapper. Add about ¼ cup cooked vermicelli on top of the shrimp. On top of the noodles, place 3 or 4 leaves each of basil and mint, 2 shiso leaves and 1 fried egg roll tube.

Add chives and cilantro, if using. Top with 2 leaves of lettuce, spreading them out to hang over the sides of the wrapper by an inch or two.

6. Gently pull up the bottom edge of the wrapper and wrap it firmly over the filling. Roll away from you gently to enclose the filling completely. Do not fold in the ends of the wrapper.
7. Repeat with the other 7 rolls.
8. Cut the spring rolls in half and set them on a serving dish cut-side down, with the lettuce sticking up. Serve immediately with your favorite dipping sauce.

Notes

Recipe filled in, 2026-07-26.
https://www.seattletimes.com/pacific-nw-magazine/make-tamarind-trees-delicious-spring-rolls-at-home/

Stilton Tart

Source: Judy Talley

Ingredients

- ½ cup Crumbled Stilton
- 1 Egg
- 1 Egg Yolk
- ½ cup Creme Fraiche (or Whipping Cream)
- ⅔ cups Chopped Walnuts
- 1 Pie Crust

Method

Preheat oven to 400°F.

Bake pie crust in square or round tart pan for 15 minutes. Cool. Reduce oven to 375.

Blend cheese and egg yolk and egg. Add creme fraiche or cream and blend quickly for 1-2 seconds.

Put in cooked crust. Sprinkle with walnuts and bake for 20 minutes.

Tiropites

Ingredients

- 1 lb. Phyllo Dough
- melted butter
- 1 lb. Feta Cheese
- ¼ cup grated Parmesan
- 2 eggs
- lots of fresh-ground black pepper
- chopped oregano
- olive oil

Method

Take ½ lb phyllo and place the sheets carefully one on top of the other, brushing each with melted butter. Cut this layered sheet into 9 even squares - they should be about 4½ inches across. Repeat the procedure with the remaining phyllo.

Crumble the Feta and combine it with Parmesan, eggs, a little oregano, and about 1 tsp olive oil. Grind in a lot of fresh black pepper - but add no salt as Feta is very salty. Mix well.

Place a spoonful of this mixture in the center of each square, moisten the edges of the square with water, and fold it over so the corners meet to form a triangle. Press the edges very firmly together to seal.

Brush the turnovers with more butter and bake at 350 degrees for about 30 minutes, or until nicely browned. Serve them very hot.

(They are accompanied well by cold, marinated vegetables or a large Greek Salad.)

Serves 6-8.

Tomato and Mint Bruschetta

Source: Food and Wine Magazine June '94 p.68

Ingredients

- 1 lb. Medium Tomatoes, Seeded And Finely Chopped
- ¼ cup Olive Oil, Plus More For Brushing
- ¼ cup Minced Fresh Basil Leaves, Tightly Packed
- 1½ Fresh Mint Leaves, Minced
- 2 Garlic Cloves, 1 Minced and 1 Halved
- Salt And Pepper
- 12½ slices Crusty Italian Bread

Method

1. In a medium bowl, toss the tomatoes with ¼ cup olive oil, the basil, mint and minced garlic. Season with salt and pepper and let stand for 3 hours.
2. Light a grill (I put under broiler). Toast the bread on both sides. Rub the toasts with the halved garlic clove and brush lightly with olive oil.
3. Place a heaping tablespoon of the tomato mixture on each toast and serve immediately.

Notes

This is extra yummy and would be great with soups and salads.

I think any crusty bread like French, sourdough, or baguette would be great with this. Relatively small circles are easier to manage than loaf slices.

Tomatoes, Roasted Tomatoes and Whipped Feta on Toast

Source: New York Times Feb. 10, 2016

Ingredients

- 8 oz feta cheese
- 6 tbsps heavy cream
- 1 loaf favorite bread, about 1 lb
- zest of 1 grapefruit
- 1 tbsp grapefruit juice
- ½ tbsp tomato oil, from roasted tomatoes, New York Times recipe, see Tomatoes
- 1 garlic clove, finely chopped
- 2 cups wild arugula or torn chicory
- ½ cup torn parsley or mint
- 4 cups roasted tomatoes, roughly chopped if large
- salt and pepper to taste

Method

1. Press the feta for an hour: Take a stack of plates, wrap the feta in a dish towel, put it

on the bottom plate, and put the rest of the stack on top of it.

2. Puree the pressed feta in a food processor until smooth. Combine the feta and heavy cream in a bowl and mix it by hand until it's smooth and creamy. Refrigerate until ready to use.
3. Slice your loaf of bread into ½″ thick pieces. Toast pieces in the oven or toaster just until heated; you want it crispy and warm, but no color.
4. In a large bowl, place grapefruit juice, tomato oil, garlic, arugula and herbs; toss to combine. Add more oil and grapefruit juice if desired.
5. Spread the whipped feta on the toast, then put down a layer of greens. Top with a layer of tomatoes. Season to taste with salt and pepper, sprinkle the grapefruit zest on top, and serve.

Notes

To further enhance the toast, drizzle some more tomato oil from earlier over each slab of bread and sprinkle it with salt before toasting. Then rub it with a cut garlic clove when you pull it out.

Tuna Spread with Capers

Source: Marcella's Italian Kitchen p.38 (Tonno sott'Olio Mantecato)

Ingredients

- 2 cans Italian-Style Tuna In Oil
- 3 Capers
- 8 Unsalted Butter, Softened To Room Temp

Method

1. Drain the tuna of all the olive oil in which it was packed.
2. Put the tuna, capers, and butter in a food processor or blender and whip to a cream consistency.

Notes

Although this spread can be served in a bowl, it is more appealing when presented already spread on small rounds of soft bread. It should not be spread more than 30 minutes before serving. If it is made ahead of time and refrigerated, it should be taken out of the refrigerator at least 45 minutes ahead of time so that it can soften to its original creamy consistency. I like to garnish each canape with a strip of raw red bell pepper or of tomato in the center, flanked with a caper on each side.

SERVING SUGGESTIONS: I usually serve this with a glass of wine to afternoon callers, or with a before-dinner aperitif. It makes a memorable tuna spread for sandwiches. It is fine enough for the table, as an appetizer.

Note and serving suggestions from Marcella Hazan.

Zucchini Fries

Source: A Cozy Kitchen (acozykitchen.com), from Barbara

Ingredients

Zucchini Fries

- 1 cup breadcrumbs or panko
- ¼ cup Parmesan or pecorino, grated
- 1 tsp crushed red pepper, less if you are averse to spice
- ⅛ tsp dried oregano
- ⅛ tsp salt
- a dash pepper
- 2 large eggs, beaten
- 4 to 5 zucchini

Roasted Garlic Aioli

- 1 whole head garlic
- 1 tbsp olive oil
- ¾ cup mayonnaise
- salt and pepper
- 1 sprig chives, diced

Sriracha Mayonnaise

- ½ cup mayonnaise
- 1 tbsp Sriracha
- dash salt

Method

Zucchini Fries

1. Preheat the oven to 425°F. Line a baking sheet with parchment paper or spray it with cooking spray. On a plate, mix together the breadcrumbs, Parmesan cheese, crushed red pepper flakes, oregano, salt, and pepper.
2. In a small to medium bowl, beat the eggs.
3. Cut the zucchini lengthwise into thirds and then cut in half. One by one, dip the zucchini batons in the beaten eggs and transfer to the plate with the breadcrumb mixture, being sure to coat the zucchini thoroughly. Place the breadcrumb-covered zucchini on the baking sheet and bake for 15 to 20 minutes, checking on them after 10 and flipping them to ensure thorough baking. Remove and serve with sauces.

Roasted Garlic Aioli

1. Preheat the oven to 400°F. Lop off the top of the garlic head, exposing the cloves, and discard the top. Pour the olive oil on top and add a dash of salt and pepper. Wrap it in foil or parchment and bake for 45 minutes. Let cool.
2. Take the garlic out of its shell and add to a food processor, along with the mayonnaise, salt, and pepper. Pulse until smooth. Transfer the aioli to a bowl and stir in the chives.

Sriracha Mayonnaise

1. Add all the ingredients to a small bowl and mix. If you like it spicier, add more Sriracha.

Salads

Anchovy-Mustard Vinaigrette with Radicchio and Arugula

Servings: 8

Source: New York Times Dec. 18, 2013

Ingredients

- 2 garlic cloves, finely chopped
- kosher salt and black pepper, as needed
- 6 anchovy filets, finely chopped
- 1 tbsp Dijon Mustard
- 4 tsp lemon juice, more to taste
- ½ cup olive oil
- 2 qts cleaned arugula
- 1 small head radicchio, trimmed and thinly sliced

Method

1. To make the dressing, use the flat side of a knife or a mortar and pestle to make a paste out of garlic and a pinch of salt. In a small bowl, whisk together garlic paste, anchovy, mustard and lemon juice. Slowly whisk in oil until combined. Season with salt and pepper and more lemon if desired.

2. In a large bowl, toss enough dressing with arugula and radicchio to lightly coat leaves. Serve immediately.

Anita's Captiva Salad

Source: Anita Cohen 2016

Ingredients

- 1 plastic box - 8x8x3 arugula
- dried cranberries
- 1 can hearts of palm
- 1 head endive, sliced across
- 1 large can cannellini beans
- toasted pecans
- 1 lb asparagus, steamed til almost done, cut into 1″ pieces
- salt and pepper
- olive oil and good balsamic vinegar , added individually

Method

Toast pecans
steam asparagus

Mix everything together and add olive oil and balsamic vinegar to each individual salad. That way any leftovers won't wilt.

Asian Noodle Salad with Eggplant, Sugar Snaps

Servings: 4

Source: Bon Appetit Aug. 2006

Ingredients

- 4 Japanese Eggplants, cut diagonally into ⅓″ pieces
- 8 ounces Fresh Shiitake Mushrooms, stemmed & chopped
- 2 bunches Green Onions, Trimmed
- ¼ cup Asian Sesame Oil
- 1 (6 oz) package Dried Chuka Soba Japanese Noodles
- 1 8 oz Sugar Snap Peas, Trimmed
- 7 Hoisin Sauce
- 3½ Fresh Lime Juice
- 4 teaspoons Finely Grated Lime Peel
- 1½ Minced Peeled Fresh Ginger

Method

Prepare barbecue (medium-high heat).

Combine eggplant, mushrooms and green onions; add Asian sesame oil and toss to coat. Sprinkle with salt and pepper.

Grill vegetables until tender, turning often, about 7 minutes for eggplant and mushrooms, and 5 minutes for green onions. Transfer mushrooms and onions to cutting board; cool slightly. Slice mushrooms and onions.

Meanwhile, cook noodles in large pot of boiling salted water until almost tender but still firm to bite, about 3 minutes.

Add sugar snap peas to noodles; cook 1 minute longer. Drain well. Transfer noodle mixture to large serving bowl. Add grilled vegetables.

Whisk Hoisin sauce, lime juice, peel and ginger in small bowl to blend. Toss noodle salad with dressing; season with salt and pepper.

Asparagus and Arugula Salad (Canal House Shaved Asparagus and Arugula Salad)

Source: Food52 (From Canal House Cooks Every Day)

Ingredients

- 1½ cups (4¾ oz) grated Pecorino Romano
- ½ cup olive oil
- salt and pepper to taste
- 1 lb fat asparagus
- 8 cups (4 oz) arugula
- Pizza dough or bruschetta for serving.

Method

1. For the dressing: Place the cheese in a large bowl. Gradually add ½ cup boiling water, whisking constantly. Slowly drizzle in the olive oil whisking constantly. Taste. Season with salt and pepper.
2. For the salad, lay the spears flat on a cutting board and trim off the woody ends with a sharp knife. Using a vegetable peeler and

pressing hard, shave each spear into long, thin ribbons. (If necessary, cut the final layer of each stalk into thin strips - it might be thicker than the other ribbons, which is just fine.)

3. Trim off each tip and cut lengthwise in half. Toss the asparagus pieces with several tablespoons of the dressing. Add arugula and toss again. Season with more salt and pepper if necessary.
4. Serve with bruschetta or over flatbread or pizza.

Asparagus and Scallion Salad

Source: New York Times, May 10, 2017

Ingredients

- kosher salt, as needed
- ½ cup freekeh or farro
- 2½ tsp soy sauce
- 2 tsp lime juice
- 1 small garlic clove, crushed
- fine sea salt and black pepper, to taste
- 3 tbsp olive oil
- 1 bunch (about 1 lb) asparagus, woody ends trimmed
- 1 bunch (about 5 oz) scallions, halved lengthwise and crosswise into 2-inch ribbons
- 3 oz (about 3 cups) salad greens, such as arugula
- pecorino cheese, grated or shaved

Method

1. Bring a small pot of heavily salted water to a boil. Stir in the freekeh or farro, cover, and simmer until al dente, 20 to 30 minutes.
2. Meanwhile, in a large bowl, whisk together 2 tsp soy sauce, the lime juice, garlic, and a pinch of salt and pepper. Drizzle in 3 tbsp oil, whisking constantly.

3. Drain the freekeh and stir immediately into the dressing while still warm.
4. Heat the oven to 425°F. Spread the asparagus and scallions over a rimmed baking sheet and drizzle liberally with oil, ½ tsp soy sauce, and a pinch of salt and pepper. Toss to combine, then arrange in a single layer. Roast until they start to char in spots, about 20 minutes (or less). Let cool slightly. The asparagus are best while still a little warm but not hot enough to wilt the greens.
5. Toss the salad greens in the bowl with the freekeh and dressing until the leaves are coated, and transfer to a serving platter. Top with the roasted asparagus and scallions, shave cheese over the salad if you like, and serve.

Notes

Tends to get salty because of the soy sauce, so beware.

Asparagus Salad with Hard-Boiled Eggs and Creamy Dressing

Source: Once Upon a Chef

Ingredients

For the Salad

- 3 large eggs
- 2 bunches thick asparagus spears, bottom ends trimmed
- 1 tbsp fresh chives, minced, for garnish

For the Sauce

- ½ cup mayonnaise
- 2 tbsp Dijon mustard
- 2 tbsp water
- 1 tbsp red wine vinegar
- pinch salt
- a few grinds black pepper

Method

1. Hard-boil the eggs, cool, peel, chop, and set aside.

2. Bring 6 cups water and 4 tsp salt to a boil in a large shallow pot. Add the asparagus and cook 3 to 4 minutes, or until tender-crisp. Put in an ice bath or cold water to stop the cooking, then place on a dish towel to dry.
3. For the sauce, mix all of the sauce ingredients together in a small bowl.
4. To serve, arrange the asparagus spears on individual plates or a platter and spoon the sauce generously over the middle of the spears. Sprinkle the chopped eggs and chives over the sauce.

B. Talley's Coleslaw

Source: Bill Talley

Ingredients

- Savoy cabbage
- green onions
- parsley??
- capers
- Mayo
- Mustard

Method

Mix glob of mayo, juice of 1 lemon together. Add slaw, capers etc. Can add chopped tomatoes.

Barbara's Shrimp Salad

Source: Barbara Allen 2015

Ingredients

- Nappa cabbage
- Kale
- red pepper
- fennel bulb (anise)
- radishes
- dill
- Spanish green olives
- tiny cooked shrimp
- lemon juice, quite a bit
- olive oil
- little mayo
- some ketchup
- Sriracha sauce, a bit
- salt and pepper

Method

The dressing is total guess work and done to taste. I used half a juicy lemon, maybe a bit too much. Go easy on Sriracha sauce. Added a little sugar and more mayo to balance. Hmmm, after making this a few more times I would say I used about 3 heaping tbsp mayo, lemon differs

according to how juicy, a big splash or two of olive oil, a couple of good squirts of ketchup. I never feel secure doing this but it usually turns out very well. You want enough to cover the salad which is big.

Thinly slice cabbage and kale, fennel, like coleslaw. Small cubes of red pepper, small bits of radish, sliced olives. When I had it at Barb's I didn't realize all those things were in it because they were all small bits.

Notes

Yummy, crunchy, fresh, different.

Barefoot Contessa's Cape Cod Chopped Salad

Source: "Back to Basics" from Barefoot Contessa

Ingredients

- 8 ounces Thick-Cut Bacon
- 8 ounces Baby Arugula
- 1 large Granny Smith Apple, Peeled And Diced
- ½ cup Toasted Walnut Halves, coarsely chopped
- ½ cup Dried Cranberries
- 6 ounces Bleu Cheese, such as Roquefort, crumbled
- 3 Good Apple Cider Vinegar
- 1 teaspoon Grated Orange Zest
- 2 Freshly Squeezed Orange Juice
- 2½ teaspoons Dijon Mustard
- 2 Pure Maple Syrup
- Kosher Salt
- ½ teaspoon Black Pepper
- ⅔ cups Good Olive Oil

Method

Preheat the oven to 400°F.

Place a baking rack on a sheet pan and lay the bacon slices on the rack. Roast the bacon for about 20 minutes, until nicely browned. Allow to cool.

In a large bowl, toss together the arugula, apple, walnuts, cranberries, and bleu cheese.

For the dressing, whisk together the vinegar, orange zest, orange juice, mustard, maple syrup, 1½ tsp salt, and the pepper in a bowl. Slowly whisk in the olive oil.

Chop the bacon in large pieces and add it to the salad. Toss the salad with just enough dressing to moisten. Sprinkle with ½ tsp salt and toss well.

Serve immediately.

Notes

This seemed to be a big recipe for salad dressing and I had a lot left over.

Barley, Chickpea, Feta Salad

Servings: 4

Source: Bon Appetit July 2014

Ingredients

- 8 oz green beans, halved crosswise
- kosher salt
- 1 cup pearled, hulled barley
- 1 tsp olive oil
- ¼ cup raw sunflower seeds
- 1 15.5 oz can chickpeas, rinsed
- 4 oz feta, crumbled
- 2 tbsps chopped fresh dill
- 2 tbsps fresh lemon juice
- Toasted spice vinaigrette, see recipe below

Method

Cook green beans in a large pot of boiling salted water until crisp-tender, about 3 minutes. Using a sieve or a slotted spoon, transfer to a bowl of ice water.

Return water to a boil, add barley, and simmer until tender (refer to packaging for timing); drain. Let cool on a baking sheet.

Heat oil in a small skillet over medium heat. Cook sunflower seeds, tossing occasionally, until golden brown, about 5 minutes. Let cool.

Toss green beans, barley, sunflower seeds, chickpeas, feta, dill, lemon juice and vinaigrette in a large bowl.

Toasted Spice Vinaigrette

1 tsp coriander seeds
1 tsp cumin seeds
1 tsp fennel seeds
½ cup olive oil
2 tbsp white wine vinegar
1 tsp Dijon mustard
kosher salt, freshly ground pepper

Toast coriander, cumin, and fennel seeds in a dry small skillet over medium heat, tossing until fragrant, about 3 minutes. Let cool, then chop. Whisk with oil, vinegar, and mustard in a small bowl; season with salt and pepper.

Vinaigrette can be made 4 days ahead. Cover and chill.

Basil Green Goddess Dressing

Source: Food Network, for Bibb Salad

Ingredients

- 1 cup good Mayonnaise
- 1 cup Scallions, chopped, white and green parts (6 to 7 scallions)
- 1 cup Fresh Basil Leaves, chopped
- ¼ cup Fresh Lemon Juice (2 lemons)
- 2 teaspoons Garlic, chopped (2 cloves)
- 2 teaspoons Anchovy Paste
- 2 teaspoons Kosher Salt
- 1 teaspoon Black Pepper, freshly ground
- 1 cup Sour Cream

Method

1. Place the mayonnaise, scallions, basil, lemon juice, garlic, anchovy paste, salt, and pepper in a blender and blend until smooth.
2. Add the sour cream and process just until blended.

Notes

If not using immediately, refrigerate the dressing until ready to serve.

Beet Salad

Servings: 8

Source: Seattle Times, Nov. 11, 2009

Ingredients

- 2 Sherry Vinegar
- 1 tablespoon pomegranate Molasses
- 1 Shallot, Minced
- 1 Garlic Clove, Minced
- ¼ cup Tangerine Juice
- ½ cup Salad Oil
- Kosher Salt And Pepper To Taste
- 3 medium Red Beets
- 3 medium Yellow Beets
- ¼ cup Pomegranate Seeds
- 4 ounces Rogue Bleu Cheese, Cut Into Wedges
- 2 Orange Oil or Flavorful Olive Oil
- Sea Salt To Taste
- Sprinkle Water Cress or Some Such on Top

Method

1. In a blender, combine sherry vinegar, pomegranate molasses, shallot, garlic, tangerine juice and salad oil. Season to taste. Set vinaigrette aside until ready to serve.
2. Scrub beets and trim tops (if any) ½ inch from beet root. Place red beets in a pot, place

yellow beets in another pot, half cover beets with salted water and cook beets, covered, over medium heat until tender when pierced with a fork, about 30 to 40 minutes.

3. Drain beets and when cool enough to handle, slip skins from beets, keeping the red and yellow beets separated to avoid staining. Refrigerate beets until ready to serve.
4. Slice beets 10 minutes before serving and toss each color of beets separately with vinaigrette; arrange on a platter, alternating colors.
5. Sprinkle beets with pomegranate seeds; top with bleu cheese wedges.
6. Drizzle salad with orange oil and season with sea salt to taste.

Notes

I used tbsp maple syrup instead of pomegranate molasses. I grated orange rind over salad instead of using orange oil.

Beets Roasted with Orange, Ginger, Gorgonzola, Pecans

Servings: 4

Source: Robust Roasting Class with Patrick Frank

Ingredients

- 4 large beets, different colors are nice
- 1 cup orange juice
- 1 finger ginger, peeled and chopped
- salt and pepper to taste
- 4 oz Gorgonzola Cheese
- 2 oz candied pecans

Method

Preheat oven to 350 degrees. (He used 350 convection)

Cut tops and tails from the beets. Make a small boat from aluminum foil and place O.J. in the bottom and place beets in boat, cut side down, and place chunks of ginger in with beets.

Crimp foil closed and place in preheated oven. Roast for approximately 2 hours or until tender in the center.

When beets are tender remove from oven and open foil. Be careful of the steam.

When beets are cooled enough to handle, rub the beets gently with a towel to remove the skin.

You can either slice the beets for a more refined presentation or cut into cubes for a more rustic presentation. (You can also add them to greens.)

Toss beets with a little olive oil, salt and pepper, place in center of plate, crumble gorgonzola and candied pecans on top.

Notes

He used store-bought pecans but gave the following recipe:

Toast pecans in oven at 350 degrees and keep an eye on them.
Melt butter, brown sugar, cinnamon in a frying pan, toss toasted pecans in this mixture and then spread them on a baking sheet. Return to oven for 10 to 15 minutes.

Beets with Hazelnut Vinaigrette and Burrata

Servings: 6

Source: Bon Appetit

Ingredients

- 2 tbsp Champagne vinegar or white wine vinegar
- 1 tbsp fresh lemon juice
- 2 tsp minced shallot
- 1 tsp whole grain mustard
- 6 tbsp hazelnut or grapeseed oil
- kosher salt and ground pepper
- 2 lbs. small golden or candy-stripe beets, tops trimmed
- 2 tbsp olive oil
- salt and pepper
- 2 8-oz round burrata, halved or quartered
- 4-5 large fresh basil or sorrel leaves, cut crosswise into ½″ ribbons
- ¼ cup coarsely chopped toasted hazelnuts

Method

Vinaigrette

Combine vinegar, lemon juice, and shallot in a small bowl. Stir in mustard. Gradually whisk in oil. Season to taste with salt and pepper.

DO AHEAD Can be made 1 day ahead. Cover and chill.

Salad

Preheat oven to 375. Toss beets with oil in a large bowl. Season with salt and cover tightly with foil, and roast beets until tender (a toothpick should slide through easily); about 40 minutes. Uncover (careful of the steam); let stand until cool enough to handle, about 10 minutes. Peel beets, then quarter them.

DO AHEAD Can be made a day ahead. Cover and chill.

Toss beets with ¼ cup vinaigrette in a medium bowl. Arrange burrata on a serving plate. Season with salt and pepper. Top burrata with beets; drizzle remaining vinaigrette from bowl over. Garnish with basil and hazelnuts.

Notes

I cut the beets into bite-size pieces. Put more beets near the side rather than on top of burrata because the color bleeds.
Regular beets take longer to bake.

Black Bean and Yellow Rice Salad

Servings: 10

Source: Foster's Market Cookbook - June 2004

Ingredients

- 2 cups Dried Black Beans, picked over and rinsed
- 2 Garlic Cloves
- 1 cup Long-Grain White Rice
- ½ cup Olive Oil
- 1 Yellow Onion, Diced
- ½ teaspoon Turmeric
- 2 Scallions, Trimmed And Minced
- 1 Red Bell Peppers, Cored, Seeded, Chopped
- 1 Jalapeno, Seed And Minced
- 1 Lime
- 1 teaspoon Red Pepper Flakes
- Salt And Black Pepper To Taste
- 1 Ripe Avocado
- 1 cup Foster's Salsa, Recipe Below
- 1 cup Corn Bread Croutons, optional, recipe below
- ¼ cup Fresh Cilantro

Method

1. Quick-soak the beans; Place the beans and garlic in a large pot with water to cover by 3 inches and bring to a boil. Reduce heat and simmer, uncovered, for 45 minutes. Remove from the heat, drain, rinse, and set aside. Discard the garlic.
2. Rinse the rice in a sieve under running water until the water runs clear, and set aside to drain.
3. Heat 2 tbsp of olive oil in saucepan over medium heat. Add the onion and cook and stir 4 to 5 minutes, until the onion is soft and translucent.
4. Add the rice and stir to mix. Add the turmeric and just enough water to cover the rice by ¼ inch. Reduce heat to low. Cover and simmer 20-25 minutes, until all the water is absorbed and the rice is flaky and tender. Remove from the heat and set aside to cool.
5. Combine the scallions, red bell pepper, jalapeno, lime juice, red pepper flakes, and remaining olive oil in a bowl and stir until mixed. Add half of this mixture to the beans and stir gently to mix. Add the remaining scallion mixture to the rice and stir gently to mix. Season with salt and pepper.
6. Just before serving, peel and pit the avocado, and cut into 1-inch slices.
7. Put the rice mixture on a platter and top with bean mixture. Place the salsa on top of the beans, top with the avocado, croutons, and cilantro. Serve immediately or

refrigerate until ready to serve. (If you are refrigerating, do not add the salsa, avocado, croutons, or cilantro until ready to serve.)

Foster's Salsa

7 tomatoes, cored and chopped One 14½ oz. can chopped tomatoes with juice One 4½ oz can mild green chili peppers, diced 1 red bell pepper, cored, seeded, and diced 1 red onion, diced 1 jalapeno, seeded and diced 3 garlic cloves, minced ¼ c olive oil ½ c chopped fresh cilantro Juice of 1 lemon Juice of 1 lime 2 tsp ground cumin 2 tsp salt 1 tsp freshly ground black pepper 1 tsp red pepper flakes

Combine all the ingredients in a large bowl and stir to mix well. Adjust seasonings, depending on how hot you like your salsa. This keeps 3-4 days in the fridge.

If tomatoes are in season, you can omit the canned tomatoes entirely and add 3 more large, chopped fresh tomatoes.

Corn Bread Croutons

4 c day-old or dry corn bread, cut into ½ inch cubes 4 tbsp (½ stick) unsalted butter, melted 2 tbsp olive oil 1 tsp salt ½ tsp black pepper

1. Preheat the oven to 400°F.
2. Mix the corn bread gently with the butter, olive oil, salt, and pepper in a bowl.
3. Spread out the corn bread cubes in one layer on a baking dish and bake, uncovered, 15 - 20 minutes, turning several times, until

golden brown and crispy. Remove from the oven and cool. Use immediately or store in an airtight container until ready to use.

Variation: Add 2 tsp ground chili powder or ground cumin or 2-3 tbsp chopped fresh herbs (such as thyme, rosemary, or parsley) when you toss the corn bread in the butter and olive oil.

Bleu Cheese Dressing

Ingredients

- ½ cup Mayonnaise
- ½ cup Sour Cream
- 2 to 3 tablespoons Orange Juice
- Bleu Cheese, crumbled, to taste

Method

1. Beat or process until almost smooth.

Makes about 1 cup.

Broccoli Salad

Source: Oma, Long Ago

Ingredients

- 5 cups broccoli flowerettes
- ¼ small red onion, diced
- 1 cup raisins
- 1 cup salted sunflower seeds
- 10 pieces crumbled bacon
- 1-2 cups shredded cheddar cheese
- ½ cup mayonnaise
- ¼ cup sour cream
- 3 tbsps sugar
- 1 tbsp vinegar
- ¼ tsp garlic salt or powder

Method

Mix dressing together and chill.

Blend with salad ingredients just before serving.

Broccoli Salad With Buttermilk Dressing

Servings: 4

Source: Food & Wine, cooking fast Feb. '02

Ingredients

- 1 small Garlic Clove, Smashed
- Kosher Salt
- 2 teaspoons Olive Oil
- 2 teaspoons Dijon Mustard
- ½ cup Buttermilk
- ¾ teaspoons Herbes De Provence
- Freshly Ground Pepper
- 1 lb. Broccoli, Peeled, Thin Slices, 1 Inch Flowerets
- 4 ounces Thickly Sliced Bacon, cut crosswise into ¼" strips
- 1 medium Sweet Onion, Vidalia, see note below
- ½ cup Roquefort Cheese 2 Oz
- Crumbled

Method

1. In a small bowl, mash the garlic with a large pinch of salt. Whisk in the olive oil and mustard, then whisk in the buttermilk in a thin stream. Add the herbes de Provence and

a pinch of pepper and let the dressing stand for 30 minutes.

2. Meanwhile, steam the broccoli florets until crisp-tender, about 5 minutes. Plunge the florets into a bowl of ice water. Drain well and pat dry.
3. In a medium skillet, cook the bacon over moderately high heat until browned, about 5 minutes; drain.
4. In a large bowl, toss the broccoli, florets and stems with the sliced onion and the dressing. Sprinkle with the Roquefort and bacon and serve.

Notes

Cut onions in half lengthwise and thinly slice crosswise.

Burrata with Sugar Snap Peas and Shiitake

Servings: 2

Source: New York Times Wed. July 18, 2012

Ingredients

- ¼ cup olive oil
- 1 lemon, Meyer if possible
- 5 fresh shiitake mushroom caps, thinly sliced - ⅛th inch thick
- Kosher salt
- 2 handfuls salad greens
- 1 ball burrata 4 oz.
- ½ cup sugar snap peas, strings removed and thinly sliced lengthwise to slaw-like texture
- Maldon or other flaky salt
- 2 tsp toasted pine nuts

Method

1. Put the olive oil in a small bowl. Zest the lemon directly over the olive oil so that zest falls in. If possible, do this an hour before serving.
2. Juice lemon and reserve separately.

3. Place your largest skillet over medium-high heat and add enough vegetable oil to generously coat the bottom. When oil is shimmering, add mushrooms in a single layer. (Work in batches if necessary.) Sprinkle mushrooms with a pinch of kosher salt. Cook until deep golden brown on one side, about 3 minutes, then flip and cook other side. Transfer to paper towels and allow to cool.
4. Strain lemon zest from olive oil. Put salad greens on serving plate and place the cheese on top. In a small bowl, toss snap peas with a generous tablespoon of lemon oil, 2 teaspoons lemon juice and ¼ tsp flaky salt. Pour the contents of the bowl over burrata. Scatter shiitakes over the top, the pine nuts and a few more flakes of salt.
5. Serve right away, before the mushrooms lose their crunch.

Notes

Recipe says this is for 2 appetizer servings.

I used very little more oil when making 8 individual salads as when making for two. I did multiply the tablespoons etc. by 4 but doing that to the original oil makes way too much.

I cut 4 Burrata balls in half to make 8 servings on individual plates.

This is time consuming but worth it. Delicious and fresh!

Cabbage, Date, Feta Salad (Date, Feta, and Red Cabbage Salad)

Source: Smittenkitchen.com/blog/2015

Ingredients

- 1 to 1¼ lbs. red cabbage (1 small or half a large one), sliced very thin
- 3 tbsps olive oil
- 2 tbsps lime or lemon juice (Barb uses lime)
- salt and red pepper flakes, suggested mild Aleppo variety to taste
- About ½ cup pitted dates, coarsely chopped or sliced
- 4 oz feta, crumbled into chunks
- 1 tbsp chopped flat-leaf, parsley
- 2 tsp well-toasted sesame seeds

Method

Toss cabbage with olive and first tbsps of lime juice, plus salt and pepper, coating leaves evenly. Taste and add more lime juice, salt and pepper to taste. I do this a few times, making sure I really get this base well seasoned because it will be hard to do it as well later.

Toss dressed cabbage gently with half of dates and feta. Sprinkle with remaining dates, then feta, then parsley and sesame seeds. Dig in.

Notes

DO AHEAD: The whole salad can sit assembled for at least an hour, if not longer in the fridge. Mine is going strong on the second day. You can also prepare the parts separately (feta, chopped dates, sliced cabbage) to assemble right before serving, if you're planning ahead for Thanksgiving or a dinner party.

Caesar Salad - Frank's

Ingredients

- A couple big squeezes of anchovy paste
- 2 garlic cloves
- A couple glugs of olive oil
- 30 grinds of fresh ground pepper
- 1 tsp. mustard
- 5 shakes (about 1 tbsp) Worcestershire sauce
- 10 or fewer shakes of Tabasco
- Juice of 1 lemon
- 1 whole egg, beaten
- Lettuce
- Tons of parmesan cheese
- Croutons

Method

1. Mix the anchovy paste, garlic, olive oil, pepper, mustard, Worcestershire, Tabasco, lemon juice, and beaten egg in a bowl and mix well.
2. Add to the lettuce as needed and toss until coated; refrigerate the rest of the dressing.
3. Add the cheese and croutons.

Charleston Caesar

Same ingredients as above, plus a little vinegar and less oil. Mix it all together first, then put it on the lettuce as needed.

Caesar Salad With Pancetta

Servings: 8

Source: Ina Garten's "Barefoot Contessa Parties!"

Ingredients

- ¾ lbs. Pancetta, Sliced ½" Thick
- 2 pints Cherry Tomatoes
- Olive Oil
- Salt And Fresh Pepper
- 2 large Romaine Lettuce
- 1 cup Parmesan Cheese, Freshly Grated
- 1 large Egg Yolk, At Room Temperature
- 2 teaspoons Dijon Mustard
- 2 large Garlic Cloves, Chopped
- 8 Anchovy Fillets, Optional
- ½ cup Lemon Juice (3 lemons), freshly squeezed
- 2 teaspoons Kosher Salt
- ½ teaspoon Black Pepper, Freshly Ground
- 1½ cups Mild Olive Oil
- ½ cup Parmesan Cheese, Freshly Grated

Method

Preheat the oven to 400°F.

Cut the pancetta into ½ inch cubes and cook it in a skillet over medium low heat for 10-15 minutes, until browned and crisp. Remove to paper towels and drain.

Place the tomatoes on a baking sheet and coat with olive oil. Sprinkle with salt and pepper. Roast for 15-20 minutes, until soft.

Wash the lettuce leaves carefully and spin-dry in a salad spinner. Stack the leaves on a cutting board and cut them crosswise into 1½ inch slices. Place them in a large mixing bowl.

For the dressing, place the egg yolk, mustard, garlic, anchovies, lemon juice, salt, and pepper into the bowl of a food processor fitted with a steel blade. Process until smooth. With the food processor running, slowly pour the olive oil through the feed tube (as though you were making mayonnaise) and process until thick. Add ½ c grated Parmesan and toss. Divide the lettuce among 6 to 8 plates and sprinkle with the pancetta and roasted tomatoes.

Caty's Vinaigrette

Source: Caty Strong, Bellingham, 2009 July

Ingredients

- ¼ cup Olive Oil
- ¼ cup Fresh Lime Juice
- 1 teaspoon Minced Garlic
- 1 Minced Chipotle Peppers In Adobo, Optional, Caty Didn't Use It
- ¼ cup Roughly Chopped Fresh Cilantro
- 2 teaspoons Ground Cumin
- Kosher and Freshly Cracked Black Pepper

Method

Whisk ingredients together in a medium bowl until blended.

Rest of Recipe

2 med zucchini, unpeeled, cut lengthwise into planks about 1-inch thick 2 med red onions, peeled and cut into circles about 1-inch thick ¼ c olive oil Kosher salt and pepper to taste 1 lb fresh pork sausage links or another type of your choice

1. Build a multi level fire in your grill: Leaving one quarter of the bottom free of coals, bank the coals in the remaining three quarters of the grill so that they are three times as high on one side as on the other. When the coals

are all ignited and the temperature has died down to medium (you can hold your hand about 5 inches above the grill grid, over the area where the coals are deepest, for 4 to 5 seconds) you are ready to cook.

2. Rub the zucchini planks and onions slices with a little oil and sprinkle them generously with salt and pepper.
3. Put the veggies and sausage on the grill and cook until the sausage is cooked through the veggies are golden brown and slightly charred, about 6 to 8 minutes for the onions, 8 to 10 minutes for the zucchini and 10 minutes for the sausage. If flare-ups occur under the sausage, move it to the side with no coals for a few moments to let the flames die down.
4. While sausage and veggies are grilling, whisk together vinaigrette.
5. Arrange zucchini planks on individual serving plates. Cut the sausage into thick slices and spread them on top. Separate the onion slices into rings and scatter them over the sausage. Drizzle the vinaigrette generously over the top, and serve immediately.

Notes

The zucchini/sausage part is from “Let the Flames Begin” by Chris Schlesinger and John Willoughby.

Cherry Chicken Salad

Source: UW Alumnae Club

Ingredients

- 2 cups Fresh Cherries, Pitted & Minced
- 1 can Mandarin Oranges, Drained
- 1½ cups Chicken, Cooked And Diced
- ½ cup Celery, Chopped
- ⅓ cup Slivered Almonds, Toasted
- ½ cup Mayonnaise
- 1 teaspoon Soy Sauce
- 1 Lemon Juice
- 1 teaspoon Ginger

Method

Mix dressing. Toss with salad. Serve on lettuce cups.

Chicken and Rice Noodle Asian Salad

Source: Fine Cooking Issue 129 (from Barbara Allen)

Ingredients

- ½ cup distilled white vinegar
- 3 tbsps sugar
- 2 fresh long red chiles, stemmed and minced (about ¼ cup)
- Kosher salt
- 2 medium carrots, coarsely grated
- 1 medium bulb fennel, trimmed (fronds reserved) cored, and thinly sliced
- 1 lb boneless, skinless chicken thighs
- canola oil for the grill
- freshly ground black pepper
- 4 oz thin rice noodles (vermicelli)
- 4 cups thinly sliced Napa cabbage, from ½ large head
- 1 tbsp Asian sesame oil; more to taste

Method

1. Prepare a medium-high (400 degree) gas or charcoal grill fire.
2. In a large bowl, stir the vinegar, sugar, chiles, and 1½ tsp salt until the sugar

dissolves. Reserve 2 tbsp dressing in a small bowl. Add the carrots and fennel to the large bowl and toss; set aside.

3. Pat the chicken dry and generously season with salt and pepper. Oil the grill grate. Grill the chicken, turning once, until cooked through, about 10 minutes. Transfer to a cutting board, and let rest for a couple of minutes.
4. Meanwhile, prepare the noodles according to package directions. Drain, rinse briefly under cold running water, and transfer to the large bowl. Add the cabbage and sesame oil, toss well, and season to taste with salt, pepper, and more sesame oil. Transfer the salad to a serving platter or plates. Slice the chicken thinly and arrange on top. Drizzle with reserved dressing, garnish with fennel fronds and serve.

Notes

We cooked chicken on a grill pan on the stove and it was dandy. There seemed a lot of dressing and I didn't use the reserved 2 tbsp. but I might have been short on the cabbage. No matter, it was just fine.

Chicken Salad-Ina Garten

Servings: 12

Source: Barefoot Contessa Parties! cookbook Nov. 02

Ingredients

- 8 Chicken Breasts, Bone In, Skin On
- Good Olive Oil
- Kosher Salt, Pepper
- 1 lb. Asparagus, Ends Cut Off, Cut In 3rds On Diagonal
- 2 Red Bell Peppers, Cored And Seeded
- 4 Scallions, Sliced Diagonally
- 2 White Sesame Seeds, Toasted
- 1 cup Vegetable Oil
- ½ cup Good Apple Cider Vinegar
- ⅓ cup Soy Sauce
- 3 Dark Sesame Oil
- 1 Honey
- 2 Garlic Cloves, Minced
- 1 teaspoon Fresh Ginger, Peeled, Grated
- 1 White Sesame Seeds, Toasted
- ½ cup Smooth Peanut Butter
- 4 teaspoons Kosher Salt
- 1 teaspoon Freshly Ground Pepper

Method

Preheat oven to 350°F.

Place the chicken breasts on a sheet pan and rub the skin with olive oil. Sprinkle liberally with salt and pepper. Roast for 35 to 40 minutes, until the chicken is just cooked. Set aside until cool enough to handle.

Remove the meat from the bones, discard the skin, and shred the chicken in large, bite-sized pieces.

Blanch the asparagus in a pot of boiling salted water for 3 to 5 minutes, until crisp-tender. Plunge into ice water to stop the cooking. Drain. Cut the peppers into strips, about the size of the asparagus pieces. Combine the shredded chicken, asparagus, and peppers in a large bowl.

Whisk together all of the ingredients for the dressing and pour over the chicken and vegetables. Add the scallions and sesame seeds and season to taste. Serve cold or at room temperature.

Chinese Chicken Salad

Source: BJ?

Ingredients

- 1 Cabbage, Chopped
- 8 Scallions, Sliced
- 3 large Chicken Breasts, Cooked And Cubed
- 8 tablespoons Almonds, sliced or slivered
- 4 tablespoons Sesame Seeds
- 4 tablespoons Sugar
- 1 teaspoon Pepper
- 1 teaspoon Salt
- 2 teaspoons Accent, Optional
- ½ cup Oil, Sesame & Canola
- 6 tablespoons Vinegar
- 2 packages Seasoning from Oriental Flavor Top Ramen Noodles

Method

Combine cabbage, scallions and chicken breasts.

Brown almonds and sesame seeds in small amount of oil.

Dressing: Combine sugar, pepper, salt, Accent, oil, vinegar.

Toss cabbage, scallions, chicken, almonds and sesame seeds with dressing. Crumble Top Ramen noodles into salad and toss.

Notes

She uses just a few drops of black sesame oil to combine with the canola oil, both in browning the nuts and seeds and in mixing the dressing. It gives a touch of that “real Chinese” flavor.

Chutney Chicken Salad

Servings: 4

Source: Sunset Magazine, May 2004

Ingredients

- ½ cup Raisins Or Dried Currants
- ½ cup Major Grey or Other Fruit Chutney
- ¾ cups Sour Cream, Yogurt or Creme Fraiche
- 2 Shallot, Minced
- 1 teaspoon Curry Powder
- 3 cups Basmati Rice, Warm Or Cold
- 2 cups Cooked, boned, Skinned Chicken, diced in ½ inch pieces
- Salt
- 3 cups Butter Lettuce Leaves (see note below)
- ½ cup Salted Almonds, Coarsely Chopped, Roasted
- 1 cup Bananas, Thinly Sliced Or Diced
- ¼ cup Fresh Cilantro, Chopped
- 2 Limes, Rinsed And Halved
- Hot Sauce, Optional

Method

1. In an 8-to 10-inch frying pan over medium-high heat, stir raisins until puffy, about 4 minutes; take care to avoid scorching. Pour into a small bowl.
2. With scissors, snip through ½ cup chutney to cut apart large pieces of fruit; scrape into a large bowl. Add sour cream, shallot, and curry powder; mix well. Add rice and chicken and mix well, adding salt to taste.
3. Line four wide, shallow bowls with lettuce leaves; mound chicken salad on lettuce and spread it out slightly.
4. Arrange raisins, almonds, bananas, and cilantro decoratively on chicken salad; set a lime half on the side of each salad. Serve with additional chutney, salt, and hot sauce to add to taste.

Notes

I used chopped Romaine as the lettuce and liked it a lot.

Cobb Salad

Servings: 6

Source: Food & Wine, March 2000 p. 102

Ingredients

- 2 bunches Watercress, Stemmed & Chopped
- 1 each Romaine And Boston Lettuce
- ¾ lbs. Cooked Chicken, Diced
- 8 slices Crisp Bacon, Crumbled
- 3 Hard-Cooked Eggs, Chopped
- 2 Tomatoes, Diced
- 1 Avocado, Diced
- 8 Chives, Chopped
- 2 ounces Roquefort Cheese, Crumbled
- 1 each Garlic, Minced
- 1 teaspoon Dijon Mustard
- 1 tbsp Mayonnaise
- 3 Red Wine Vinegar
- ¼ cup Olive Oil
- Salt And Pepper

Method

Chop 2 bunches of stemmed watercress and 1 medium head each of romaine and Boston lettuce.

Toss with ¾ lb diced cooked chicken, 8 slices crumbled crisp bacon, 3 chopped hard-cooked

eggs, 2 diced tomatoes, 1 diced avocado, 8 chopped chives and 2 oz. crumbled Roquefort cheese.

In a small bowl, mix 1 minced garlic clove, 1 tsp Dijon mustard and 1 tbsp mayonnaise. Add 3 tbsp red wine vinegar, ¼ c. olive oil and salt and pepper.

Pour the dressing over the salad, toss and serve immediately.

Cole Slaw - Chopped Honey-Mustard

Servings: 8

Source: Bon Appetit, July, 2005 (Tom Douglas recipe)

Ingredients

- 1 (2 lb) Head of Green Cabbage, quartered, cored, thinly sliced, chopped
- 1 Coarse Kosher Salt
- ¾ cups Mayonnaise
- 2½ tablespoons Honey
- 2 Dijon Mustard
- 1½ teaspoons Celery Seeds
- 1 teaspoon Grated Lemon Peel
- ½ teaspoon Hot Pepper Sauce

Method

Needs to start one day ahead, or else use Napa cabbage.

Place cabbage in large colander; set colander over large bowl. Sprinkle salt over cabbage and toss. Cover with plastic wrap and refrigerate overnight.

Whisk all remaining ingredients in small bowl to blend. (Dressing can be prepared 1 day ahead. Cover and chill.)

Discard all liquid accumulated in bowl from cabbage. Rinse cabbage under cold water to remove some of salt. Working in batches, squeeze out as much liquid as possible from cabbage. Transfer cabbage to large serving bowl. Pour ¾ cup dressing over and toss to coat.

Cover and refrigerate at least 1 hour. (Can be made 1 day ahead. Keep refrigerated.) Season with pepper.

Coleslaw (Pickle Coleslaw)

Servings: 6

Source: Food Network

Ingredients

- ½ cup honey
- ½ cup rice wine vinegar
- 2 tbsp mayonnaise
- 1 cup olive oil
- kosher salt and pepper
- 1 head (2 lbs) green cabbage, thickly sliced (about 12 cups)
- 1 small red onion, thinly sliced
- 1 cup Chinese celery or celery leaves, roughly chopped
- your favorite pickles, chopped, plus juice, optional

Method

1. Whisk together the honey, vinegar, mayonnaise, and mustard in a small bowl. Slowly drizzle in the oil, whisking to combine. Season well with salt and pepper. (You could also put everything in a lidded jar and shake.)
2. Combine the cabbage, red onion, Chinese celery, and pickles to taste in a large bowl.

Pour the dressing over the vegetables and mix well. Taste and season with salt and pepper. For an extra kick of flavor, mix in some pickle juice, if using, to taste. Refrigerate until ready to serve.

Notes

This makes a huge amount, so consider making half.

Coleslaw Dressing

Ingredients

- 5 tablespoons Mayonnaise
- 2 tablespoons Sugar
- 2 tablespoons Vinegar
- A splash of Milk

Method

1. Mix all the dressing ingredients together.
2. Add a splash of milk to make it runny.

Coleslaw New York Times (Pickleback Slaw) June, 2016

Source: New York Times May 2016

Ingredients

- 1 small head green cabbage
- 1 small head red cabbage
- 2 carrots, peeled and grated
- 2 tart apples, like granny smith, peeled and cut into matchsticks
- ½ cup mayonnaise
- 3 tbsps juice from a pickle jar, or of pickle relish
- 1 tbsp Dijon mustard
- 1 tbsp cider vinegar
- 2 tsp pepper sauce, like Frank's, or to taste
- Kosher salt
- ground black pepper

Method

1. Cut the cabbages in half and remove the core from each side. Cut each half in half and slice each resulting quarter into thin ribbons. Mix with carrots and apples in a large nonreactive bowl. (Or buy 2 bags of

mixed cabbage and a bag of shredded carrots at Trader Joe's!)

2. In a separate bowl, whisk together the remaining ingredients.
3. Pour the dressing over the cabbage and toss. Season to taste. The coleslaw may be covered with plastic wrap and refrigerated. Toss again before serving.

Corn And Rice Salad

Servings: 8

Source: Bon appetit, june, 2000

Ingredients

- 3 Red Wine Vinegar
- 1 Dijon Mustard
- ½ Olive Oil
- 3 large Corn, Husked
- 1 cup Green Onion, Chopped
- 2¼ cups Water
- 1½ cups Basmati Rice
- ½ teaspoon Salt
- 1¼ cups Pecans, Toasted, Coarsely Chopped
- 3 bunches Watercress, Stems Discarded

Method

Whisk red wine vinegar and mustard in large bowl to blend. Gradually whisk in ½ c oil. Season vinaigrette to taste with salt and pepper. Using large sharp knife, cut corn kernels from cobs. Heat 1 tbsp oil in heavy large skillet over medium heat. Add green onions; saute 30 seconds. Add corn; saute until corn is crisp-tender, about 5 minutes. Season with salt and pepper. (Vinaigrette and corn mixture can be prepared 1 day ahead. Cover separately; chill. Rewarm corn mixture over medium heat and rewhisk vinaigrette before using). Bring 2¼ c

water to boil in heavy medium saucepan. Rinse rice in strainer. Add rice and ½ tsp salt to boiling water. Reduce heat to low. Cover and cook until water is absorbed and rice is tender (do not stir), about 20 minutes. Remove from heat. Let stand 5 minutes. Fluff with fork. Mix rice, corn mixture and pecans in large bowl. Mix in vinaigrette and watercress.

Corn and Tomato Salad

Servings: 4

Source: New York Times, Mark Bittman, 8/19/09

Ingredients

- ¼ lb. Bacon, Chopped
- 1 small Red Onion, Chopped
- 4 Corn, stripped of their kernels
- 1 Lime, Or More To Taste
- 2 cups Cored And Chopped Tomatoes
- 1 medium Ripe Avocado, Pitted, Peeled And Chopped
- 2 Fresh Small Chilies - like Thai, seeded and minced
- Salt And Pepper
- ½ cup Chopped Fresh Cilantro, More Or Less

Method

1. Cook bacon in large skillet over medium-high heat until it begins to render fat; add onion and cook until just softened, about 5 minutes, then add corn. Continue cooking, stirring or shaking pan occasionally, until corn begins to brown a bit, about 5 more

minutes; remove from heat and let cool for a few minutes. Drain fat if you wish.

2. Put lime juice in a large bowl and add bacon-corn mixture; then toss with remaining ingredients. Taste, adjust the seasoning and serve warm or at room temperature.

Crunchy Noodle Salad

Servings: 6

Source: Ina Garten (Food Network - Episode IG0803)

Ingredients

- ½ lb. Thin Spaghetti
- 1 lb. Sugar Snap Peas
- 1 cup Vegetable Oil
- ¼ cup Rice Vinegar
- ⅓ cup Soy Sauce
- 3 Dark Sesame Oil
- 1 tablespoon Honey
- 2 Garlic Cloves, Minced
- 1 teaspoon Grated Fresh Ginger
- 3 White Sesame Seeds, Toasted
- ½ cup Smooth Peanut Butter
- 1 teaspoon Salt
- 1 teaspoon Black Pepper
- 2 Red Peppers, Cored And Seeded, Thin Slices
- 4 Scallions (white and green parts), sliced diagonally
- 3 Chopped Fresh Parsley Leaves

Method

Bring a large pot of salted water to a boil. Add the spaghetti and cook according to package directions. Drain and set aside.

Meanwhile, bring another large pot of salted water to a boil, add the sugar snap peas, return to a boil, and cook for 3 minutes, until crisp tender. Lift the sugar snap peas from the water with a slotted spoon and immerse them in a bowl of ice water. Drain.

For the dressing, whisk together the vegetable oil, rice vinegar, soy sauce, sesame oil, honey, garlic, ginger, 1 tbsp sesame seeds, peanut butter, salt, to taste, and the pepper, in a medium bowl.

Combine the spaghetti, sugar snap peas, peppers and scallions in a large bowl. Pour the dressing over the spaghetti mixture. Add the scallions and the parsley and mix again. Garnish with parsley and more sesame seeds.

Cucumber, Tomato, and Green Bean Salad

Source: Bon Appetit, Aug. 2021

Ingredients

- 1 lb Persian or English cucumbers, halved lengthwise, sliced on a steep diagonal ¼″ thick
- 6 oz cherry or grape tomatoes, halved or quartered
- 4 oz green beans, trimmed, sliced on a steep diagonal into ⅛″ thick strips
- 3 large garlic cloves, finely chopped
- 1 Fresno chile, seeds removed, finely chopped
- ¾ cup unsalted roasted peanuts, divided
- 3 tbsp or more fresh lime juice
- 1 tbsp or more light brown sugar
- 1 tbsp or more fish sauce

Method

1. Combine the cucumbers, tomatoes, green beans, garlic, and chile in a large bowl. Finely chop ½ cup of the peanuts to the size of lentils and add to the bowl.

2. Whisk the lime juice, brown sugar, and fish sauce in a small bowl until the sugar is dissolved.
3. Pour the dressing over the vegetables and toss with your hands, gently squeezing as you go, until well coated and the vegetables have wilted slightly, about 30 seconds. Taste the salad and season with more lime juice, brown sugar, or fish sauce if needed. The salad should be equal parts sour and salty, with sweet close behind.
4. Transfer the salad to a platter. Coarsely chop the remaining ¼ cup peanuts and scatter over the salad.

Emeril's Creole Tomato Salad

Servings: 6

Source: "Emeril's TV Dinners"

Ingredients

- ½ cup Olive Oil
- ¼ cup Balsamic Vinegar
- 1 teaspoon Garlic, Minced
- 2 Fresh Herbs (parsley, Basil, Chervil, etc.), chopped
- Salt And Pepper To Taste
- 2 lbs. Good Quality Tomatoes
- 1 large Sweet Onion
- 2 medium Avocados, Peeled And Pitted
- ¾ lbs. Fresh Mozzarella Cheese, Cut In Six ½" Slices

Method

In a small mixing bowl, combine the olive oil, vinegar, garlic and herbs. Whisk until well blended, then season with salt and pepper.

Cut the tomatoes into ½-inch thick slices. Cut the onion into thin slices or rings. Slice the avocados lengthwise into ½" thick slices. Season both sides of all of them with salt and pepper.

To serve, arrange the tomatoes, onion, and avocados on a large platter along with the cheese and drizzle with the dressing.

Farro, Corn, Plum Salad with Nuoc Cham Dressing

Source: Bon Appetit, Sept. 2021

Ingredients

Nuoc Cham

- juice of 2 limes
- 3 tbsp fish sauce
- 2 tbsp seasoned rice vinegar
- 1 tbsp light or dark brown sugar
- 2 cloves garlic, finely chopped

Salad

- ½ cup semi-pearled farro
- 1 tsp kosher salt
- 3 ears corn, husked
- 4 red plums, cut into wedges
- 2 red or green Thai chiles, thinly sliced
- ⅓ cup chopped mint
- ½ cup chopped Thai basil or cilantro, plus leaves for serving

Method

Nuoc Cham

1. Whisk the lime juice, fish sauce, vinegar, brown sugar, and garlic in a small bowl until the sugar is dissolved; set the dressing aside. The dressing can be made 1 day ahead — cover and chill.

Salad Assembly

1. Bring the farro, 1 tsp salt, and 1 quart water to a boil in a medium pot. Reduce the heat, cover, and simmer until the farro is tender but still chewy, 20 to 25 minutes. Drain off any excess liquid and let cool. (I use quick farro, so follow those directions.)
2. Prepare a grill for medium-high heat. Grill the corn, turning occasionally, until the kernels are charred, 10 to 15 minutes. Transfer to a cutting board and let sit until cool enough to handle. Cut the kernels from the cobs. (I used frozen kernels and fried them in a dry pan until bits of brown showed.)
3. Combine the farro, corn, plums, chiles, mint, and ½ cup Thai basil in a large bowl and drizzle the reserved dressing over; toss to coat. Taste and season the salad with more salt if needed. Transfer to a platter and top with more Thai basil leaves.

   DO AHEAD: Farro can be cooked 1 day ahead. Transfer to an airtight container; cover and chill.

Garlicky Palestinian Salad

Servings: 6

Source: From: Food & Wine Oct. 2000

Ingredients

- 2 medium Garlic Cloves, Smashed
- ½ teaspoon Salt
- 2 Fresh Lemon Juice
- ¼ cup Olive Oil
- 1 large Romaine Lettuce, torn to 2 inch pieces
- 3 medium Tomatoes, Cut In Wedges
- 1 large European Cucumber, Peeled, Seeded, Cut ¼″ Dice

Method

In a mortar, pound the garlic with salt to a smooth paste. Stir in the lemon juice, then gradually whisk in the olive oil.

In a large bowl, toss the romaine with the tomatoes and cucumber. Stir the lemon dressing. Pour the dressing over the salad, toss well and serve.

Gorgonzola Dressing

Ingredients

- ½ cup Buttermilk
- 1 teaspoon Vinegar
- ½ teaspoon Minced Garlic
- 1 teaspoon Dijon Mustard
- 1 ounce Gorgonzola or Bleu Cheese, crumbled
- Salt and Pepper, to taste

Method

1. Place the buttermilk, vinegar, garlic, mustard, and cheese in a blender and blend until smooth.
2. Season with salt and pepper and drizzle over salad.

Grain Salad with Tomatoes and Cucumbers

Servings: 8

Source: Bon Appetit, May 2018

Ingredients

- 2 cups semi-pearled farro or spelt
- kosher salt
- ⅓ cup pine nuts
- 3 medium Persian cucumbers, peeled, cut into ¾″ pieces
- 3 medium tomatoes, thinly sliced
- 1 pint Sun Gold and/or cherry tomatoes, halved crosswise
- 1 small red onion, very thinly sliced
- juice of 1 lemon, or more
- ⅓ cup olive oil
- 2 tbsp red wine vinegar
- black pepper
- 2 cups basil leaves, torn

Method

1. Preheat the oven to 350°F. Cook the farro in a large Dutch oven or other heat-proof pot over medium heat, stirring often, until

golden brown and toasted (it should start to smell like popcorn and some grains may pop), about 4 minutes. Remove the pot from heat and pour in cold water to cover the grains by 1″; throw in a healthy handful of salt. Set the pot over medium-high heat and bring the water to a boil. Reduce the heat and simmer, skimming foam occasionally from the surface, until the grains are tender but still have some bite, 25 to 35 minutes. Drain and transfer the farro to a large bowl. (Or buy farro that only takes about ten minutes to cook!)

2. Meanwhile, toast the pine nuts on a rimmed baking sheet, tossing once, until golden brown, about 5 minutes. Let cool. Add the pine nuts, cucumbers, both kinds of tomatoes, red onion, lemon juice, oil, and vinegar to the bowl with the farro and toss everything together to combine. Taste and season with salt, pepper, and lemon juice, if desired.
3. Top the salad with basil just before serving.

   DO AHEAD: Farro can be cooked 1 day ahead. Let cool; cover and chill.

Greek Salad (Family Style)

Servings: 12

Source: Bon Appetit, Sept. '01

Ingredients

- ½ cup Olive Oil
- ¼ cup Red Wine Vinegar
- 1 Garlic Powder
- 1 teaspoon Dried Oregano
- 1 large Iceberg Lettuce (Romaine Lettuce Better), Torn Into 1-Inch Pieces
- 2 medium Cucumbers, Peeled, Halved, Seeded, Thinly Sliced
- 4 large Tomatoes, Cut Into Thin Wedges
- 1 large Red Onion, Sliced Paper-Thin
- 12 ounces Feta Cheese, Crumbled
- ¾ cups Large Round Black Greek Olives
- ¼ cup Fresh Lemon Juice

Method

Whisk oil, vinegar, garlic powder and oregano in small bowl to blend. Season vinaigrette to taste with salt and pepper.

Combine lettuce, cucumbers, tomatoes, onion, cheese and olives in a very large bowl. Drizzle

with lemon juice and toss to combine. Add vinaigrette to salad and toss to coat.

Green Goddess Dressing

Source: James Beard (Adapted) from Barbara Allen

Ingredients

- ¾ cups Fresh French Tarragon Leaves, Gently Packed
- ¾ cups Snipped Fresh Chives
- ¾ cups Fresh Flat-Leaf Parsley, Gently Packed
- 6 Anchovy Fillets
- ¼ cup Lemon Juice, Freshly Squeezed
- ½ teaspoon Salt
- 6 Olive Oil
- ¾ cups Sour Cream Or Whole Milk
- Black Pepper

Method

Puree the herbs, anchovies, lemon juice and salt in food processor or blender. With machine running, add the oil in slow stream. Scrape down the sides. Add the sour cream and pepper; process until smooth. Store tightly covered in the refrigerator for up to 3 days.

Notes

This recipe is designed to go over grilled chicken sliced horizontally and placed over mixed greens (that are mixed with dressing). Avocado and tomatoes are added and other garnishes.

Grilled Chicken Salad

Servings: 6

Source: Sheila Lukins, Seattle Times Magazine, June 26, 2005

Ingredients

- 1 Asian Sesame Oil
- 1½ Soy Sauce
- Juice Of 1 Lemon
- ½ teaspoon Dried Red-Pepper Flakes
- 2 teaspoons Dijon Mustard
- ¼ cup Dry White Wine
- 1 large Clove Of Garlic, Minced
- 3 lbs. Chicken Breast Halves, Skinless And Boneless
- 1 each Garlic
- 1 Asian Sesame Oil
- 2 Soy Sauce
- 2 Sherry Vinegar
- ⅓ cup Olive Oil
- ½ cup Red Onion Rings, Thinly Sliced
- 1½ cups Sugar Snap Peas
- ¼ cup Dried Cranberries
- ½ teaspoon Black Pepper
- 1 bunch Arugula Leaves

Method

1. In a bowl, whisk together the marinade ingredients and pour over the chicken. Marinate, covered, for at least 3 hours or overnight in the refrigerator.
2. Grill chicken on a well-oiled grill over hot coals or under a broiler, turning the pieces until just cooked through, about 4 to 5 minutes per side. (Discard any leftover marinade.) Cut chicken into bite-sized strips and place in a large bowl.
3. Using a food processor, puree the dressing ingredients until smooth; pour over the chicken. Add onion rings, snap peas and cranberries. Season with pepper. Toss to blend. Add the arugula and toss lightly.

Notes

Need at least 3 hours before serving.

Grilled Sea Scallops With Corn Salad

Servings: 6

Source: Food and Wine, June 2002

Ingredients

- 6 Corn, Shucked
- 1 pint Grape Tomatoes, Halved
- 3 Scallions, White And Green Parts, Thinly Sliced
- ⅓ cup Basil Leaves, Finely Shredded
- Salt And Ground Pepper
- 1 small Shallot, Minced
- 2 Balsamic Vinegar
- 2 Hot Water
- 1 teaspoon Dijon Mustard
- ¼ Safflower Oil
- 1½ lbs. Sea Scallops (about 30)

Method

1. In a large pot of boiling salted water, cook the corn until tender, about 5 minutes. Drain and cool. Stand the corn in a large bowl and slice off the kernels. Add the tomatoes, scallions and basil and season with salt and pepper.

2. In a blender, puree the shallot with the vinegar, hot water and mustard. With the blender on, slowly add 6 tbsp of the safflower oil until combined. Season the vinaigrette with salt and pepper, then toss with the corn salad.
3. In a large bowl, toss the remaining 1 tbsp of oil with the scallops; season with salt and pepper. Heat a large grill pan. Add half of the scallops at a time to the pan and grill over moderately high heat, turning once, until browned, about 4 minutes per batch. Mound the corn salad on plates, top with the scallops and serve.

Herb Mustard Vinaigrette

Source: For Chopped Salad

Ingredients

- 1 teaspoon Minced Fresh Garlic
- 2 teaspoons Minced Fresh Shallot
- 2 tablespoons Dijon Mustard
- 1½ teaspoons Dried Oregano
- 2 teaspoons Dried Parsley
- ½ teaspoon Black Pepper
- ¼ teaspoon Kosher Salt
- ¼ cup Red Wine Vinegar
- 1⅓ cups Olive Oil
- 3 tablespoons Parmesan Cheese

Method

1. Process all ingredients except the oil and Parmesan using a hand-held, propeller-blade type mixer, or use a whisk.
2. Slowly blend in the oil. When all the oil has been incorporated, stir in the Parmesan. Set aside in the fridge.

Ina Garten's Cape Cod Chopped Salad

Source: Ina Garten "Back to Basics" Cookbook p. 78

Ingredients

- 8 oz thick-cut bacon
- 8 oz baby arugula
- 1 large Granny Smith apples, peeled and diced
- ½ cup toasted walnut halves, coarsely chopped
- ½ cup dried cranberries
- 6 oz bleu cheese, crumbled
- 3 tbsps good apple cider vinegar
- 1 tsp grated orange zest
- 2 tbsps freshly squeezed orange juice
- 2½ tsp Dijon Mustard
- 2 tbsps pure maple syrup
- Kosher salt
- ½ tsp freshly ground black pepper
- ⅔ cup good olive oil

Method

Cook bacon and toast the walnuts.

In a large bowl, toss together the arugula, apple, walnuts, cranberries, and bleu cheese.

Dressing

Whisk together the vinegar, orange zest, orange juice, mustard, maple syrup, 1½ tsp salt, and the pepper in a bowl. Slowly whisk in the olive oil.

Chop bacon in large pieces and add it to the salad. Toss the salad with just enough dressing to moisten. Sprinkle with ½ tsp salt and toss well.

Serve immediately.

Notes

This is a delicious salad with a yummy dressing, a nice surprise.

Indonesian Curried Chicken Salad

Servings: 20

Source: UW Alumnae Club

Ingredients

- 2 cups Chicken, Cooked, Cubed
- 1 large Granny Smith Apples, Diced
- 1 can Dark Red Kidney Beans Rinsed And Drained
- 1 cup Celery, Thinly Sliced
- ½ teaspoon Salt
- ½ teaspoon Pepper
- 2 Green Onions, Diced
- ½ cup Mayonnaise
- ½ cup Plain Yogurt
- 2 teaspoons Fresh Lemon Juice
- 1 teaspoon Curry Powder

Method

Combine salad ingredients and toss with dressing. Chill, arrange on lettuce leaves. Serve with condiments. Mix dressing. Toss with salad. Decorate with fresh strawberries and mint leaves.

Serves 20.

Israeli Couscous Salad Tabbouleh-Style

Servings: 4

Source: New York Times Alice Hart Wed. Sept. 14, 2011

Ingredients

- ½ cup olive oil, divided
- 1½ cups (220 grams) Israeli couscous
- salt
- 3½ cups finely chopped parsley and mint leaves
- 1 large garlic clove, very finely chopped
- 1 red onion, finely chopped
- 4 medium tomatoes, seeded and diced
- 2 lemons
- black pepper

Method

1. Heat a tbsp oil in a large skillet over medium-high heat. Add the couscous and stir until it turns a deep golden brown and smells toasted.
2. Add 2¾ cups of water and a pinch of salt and bring to a boil. Lower the heat to a simmer

and cook, stirring often, until all the water has been absorbed, 10 - 14 minutes. Let cool.

3. Stir the remaining olive oil into the couscous. Add the parsley and mint, garlic, onion, tomatoes and the finely grated zest of one lemon. Season to taste with salt and pepper. Add the juice of both lemons, or to taste.

Notes

Took longer than 14 minutes for all the water to be absorbed. Didn't use juice from both lemons because the one lemon I had was very juicy. I also used less olive oil in the couscous.

Jello Salad (!) Raspberry

Source: Francis Lembo

Ingredients

- 6 ounces Raspberry Jello
- 1 cup Boiling Water
- 2 packages Frozen Raspberries, Thawaed
- 1 can Crushed Pineapple, Drained
- 3 Bananas, Mashed
- 1 pint Sour Cream

Method

In a large kettle, combine gelatin with boiling water, stirring until gelatin is dissolved. Fold in raspberries with juice, drained pineapple and mashed bananas. Pour ½ of the jello mixture into 9x13 dish. Place in refrigerator until firm. Spread sour cream on top. Pour rest of mixture on top of sour cream layer and chill again. Can also top entire thing with more sour cream and sprinkle fresh raspberries.

Notes

This was originally a recipe for strawberry jello and frozen strawberries.

Jello Salad, My Old Favorite

Ingredients

- 2 pkg lemon jello
- 2 cups hot water
- 2 cups (16 oz bottle) 7-Up
- #2 can crushed pineapple
- miniature marshmallows
- 2-3 bananas
- ½ cup sugar
- 3 tbsp flour
- 2 tbsp butter
- 1 cup pineapple juice
- 1 cup whipping cream
- grated cheddar cheese

Method

Dissolve 2 pkg lemon jello into 2 cups hot water. Cool.

Add 2 cups (16 oz) 7-Up. Drain juice (and save) from #2 can crushed pineapple. Add pineapple, miniature marshmallow, and 2 or 3 sliced bananas. Chill until set.

Topping

½ c. sugar
3 tbsp flour
2 tbsp butter
1 c. pineapple juice (add water if you don't have enough)

Cook in double boiler until thickened. Chill.

Whip 1 cup whipping cream and fold together with rest of topping. Spread on jello.

Grate cheddar cheese on top.

Joyce's Chicken Salad

Servings: 10

Source: Joyce Straub (Tallahassee's "Thymes Remembered"?)

Ingredients

- 10 Chicken Breasts, Boned And Skinned
- 1 teaspoon Rosemary, Crushed
- 1 teaspoon Thyme
- 1 teaspoon Salt
- ¼ teaspoon Pepper
- 2 packages Italian Salad Dressing Mix
- 1 cup Bacon, Cooked And Crumbled
- About ½-¾ Lb
- ¼ cup Slivered Almonds
- 1⅓ cups Green Grapes, Halved
- 3 Mayo
- 2 teaspoons Mustard
- Lettuce Or Cantaloupes

Method

Cook chicken. Prepare Italian dressing according to pkg. and pour into 3 quart shallow dish. Place hot chicken in dressing and marinate for 3 hours. Remove and cube.

Discard dressing reserving 2 tbsp. Toss with chicken.

Combine chicken, bacon, almonds and grapes.

Stir mayo, mustard and add to salad, one tbsp at a time until holds together.

Serve over lettuce or in cantaloupe.

Notes

Joyce omits mayo, bacon and mustard.

Judy Talley's Chicken-Fruit Salad

Servings: 4

Source: Judy Talley

Ingredients

- 2 Cantaloupes, Scooped Into Balls
- 1½ Chicken Breasts
- 1 can Mandarin Orange Slices
- ½ cup Slivered Almonds
- ½ cup Thinly Sliced Celery
- ¼ cup Sour Cream
- ¼ cup Mayo
- 1 teaspoon Lemon Rind
- 2 Lemon Juice
- 2 Chopped Preserved Ginger (not Candied), Found In A Jar
- 2 Ginger Liquid
- ¼ teaspoon Salt
- ½ teaspoon Sugar

Method

1. Cook the chicken breasts: simmer in water to cover with peppercorns, celery, onions, salt, and thyme. (Freeze the broth.)
2. Cut 2 cantaloupes in half with a jagged edge. Scoop out into balls.

3. Cool and chop the chicken.
4. Add a can of mandarin orange slices and ½ cup thinly sliced celery.
5. Add the melon balls and, at the last minute before serving, add ½ cup slivered almonds.

Dressing

1. Moosh together all dressing ingredients and chill.
2. When chilled, add dressing to salad and serve in melon halves. Slice a bit off the bottom to keep from tipping.
3. Garnish with mint or parsley on a lettuce bed.

Notes

Poorly laid out recipe — think ahead. Make dressing first so it can chill. Chicken needs time to cook and cool.

Lemony Salad

Source: Idea from Barb and Joe

Ingredients

- Lettuce
- Fennel, thinly sliced
- Avocado
- 2 medium garlic cloves, smashed
- ½ teaspoon salt
- 2 tablespoons fresh lemon juice
- ¼ cup plus 2 tablespoons olive oil

Method

Dressing from "Garlicky Palestinian Salad."

1. In a mortar, pound the garlic with the salt to a smooth paste. Stir in the lemon juice, then gradually whisk in the olive oil.
2. Put some dressing in the bottom of a bowl and put the greens on top. Can stay in the fridge until needed — mix just before serving.

Make Ahead Tossed Green Salad

Source: UW Alumnae Club

Ingredients

- 2 tablespoons olive oil
- 2 cloves garlic, minced
- 2 tomatoes, cubed
- 1 head romaine lettuce
- 6-8 green onions, chopped
- ½ cup Parmesan cheese, shredded
- ½ lb bacon, cooked and chopped
- ¾ lb fresh mushrooms, sliced
- ½ cup olive or salad oil
- Juice of 1 lemon
- 3 teaspoons oregano
- Dash of pepper
- Caesar-style croutons, optional

Method

1. Place the olive oil, garlic, and tomatoes in the bottom of a bowl and stir.
2. Add in layers: the romaine lettuce, green onions, Parmesan cheese, bacon, and mushrooms.
3. Cover and refrigerate all day.

4. Whisk together the dressing ingredients (oil, lemon juice, oregano, and pepper). Add to the salad at the last minute and toss. Top with croutons if desired.

Notes

Very good salad, but try less oil in the dressing.

Nini's Boston Salad

Source: Nini, 2021

Ingredients

- soft, young lettuces
- sometimes spinach
- diced red pepper
- tomatoes, cut up
- beets
- avocado, cubed
- kalamata olives, 3 to 4 per serving
- sliced endive
- toasted pine nuts
- crumbled feta cheese
- anything else including peas, corn, or grains, as desired
- olive oil and balsamic vinegar

Method

1. Break up the lettuces and divide among individual plates or bowls.
2. Top with the rest of the veggies and feta.
3. Each person adds their own oil and balsamic.

Orzo Salad From Macrina

Servings: 6

Source: Macrina's Bakery and Cafe Cookbook (added Oct. '04)

Ingredients

- 1 cup Walnut Halves
- 1 Cucumber
- 1 Red Bell Pepper
- 1 Yellow Bell Pepper
- Kosher Salt
- 1½ cups Dry Orzo Pasta
- 1 Olive Oil
- ½ cup Kalamata Olives, Pitted And Halved
- ½ cup Scallions, Diced
- ¼ cup Fresh Basil, Chopped
- ¼ cup Fresh Italian Parsley Chopped
- 1¼ cups Crumbled Feta Cheese
- ⅓ cup Lemon Vinaigrette
- Freshly Ground Black Pepper

Method

Preheat oven to 350°F.

Spread walnuts on a rimmed baking sheet and toast on center rack of oven for about 10

minutes, or until golden brown. Let cool, then coarsely chop and set aside.

Peel and core cucumber and cut it into ½-inch cubes. Core the red and yellow peppers and cut them into ½-inch pieces. Set aside.

Fill a large saucepan two-thirds full of water. Add a pinch of salt and bring to a boil. Drop in pasta and simmer for 3 to 5 minutes, or until tender. Remove the pan from the heat and drain the pasta in a colander, then cool the pasta by running cold tap water over the colander for a few minutes. Shake the colander to remove excess water and transfer the cooled pasta to a medium bowl. Toss with olive oil to keep the pasta from sticking together.

Add the toasted walnuts, cucumber, peppers, olives, scallions, basil, parsley, and feta. Drizzle in Lemon Vinaigrette and toss well. Season to taste with salt and pepper. Cover and store in the refrigerator for up to 2 days.

Notes

If not serving all at once, I store salad and dressing separately and drizzle dressing only just before serving.

Lemon Vinaigrette (makes approx. 1¼ cups)

1 tbsp Dijon mustard, 2 tsp red wine vinegar, 1 tbsp freshly grated lemon zest, ⅓ cup freshly squeezed lemon juice, 1 tsp honey, 1 garlic clove,

finely chopped, 1 tsp kosher salt, ¼ tsp white pepper, ¾ cup olive oil

Combine mustard, vinegar, lemon juice, honey, lemon zest, garlic, salt, and pepper in a medium bowl. Mix well with a whisk. Add olive oil in a slow stream, whisking as you pour in the oil. Continue whisking until the dressing has emulsified, then cover and store in the refrigerator for up to 4 days.

Delicious but a little too salty for my taste. Beware!

Orzo Salad with Feta, Spinach and Mushrooms

Servings: 8

Source: Food and Wine, Oct. 2005 (from Barb)

Ingredients

- 2¼ cups Orzo
- 3 tablespoons Pine Nuts
- ⅓ cup Olive Oil
- 6 ounces Shiitake Mushrooms, Stemmed, Caps Cut Into 1-“ Pieces
- Salt And Pepper
- ¼ cup Red Wine Vinegar
- 2 Fresh Lemon Juice
- 2 cups Spinach Leaves, Cut Into Thin Strips
- 2 Celery Ribs, Cut Into ¼″ Dice
- 9 oz (1½ cups) Feta Cheese, Crumbled

Method

1. In a large pot of boiling salted water, cook the orzo until al dente. Drain and transfer to a large bowl; let cool.
2. Meanwhile, in a medium skillet, toast the pine nuts over moderate heat, shaking the skillet, until the nuts are golden brown,

about 3 minutes. Transfer to a plate. Add 2 tbsp olive oil to the skillet.

3. Add the shiitakes, season with salt and pepper and cook over moderate heat, stirring occasionally, until tender and browned, about 5 minutes. Set aside.
4. In a small bowl, whisk the vinegar, lemon juice and the remaining ⅓ cup olive oil; add to the orzo to loosen it up.
5. Add the spinach, celery, feta, pine nuts and mushrooms to the orzo and toss well. Season with salt and pepper. Serve at room temperature or lightly chilled.

Make Ahead

This salad can be refrigerated overnight.

Notes

Barb's modifications: she uses 1 cup orzo, lots more celery with leaves, more mushrooms - 1 lb whole pkg spinach, more pine nuts, less feta (although more would be delicious).

Pan-Grilled Shrimp On “Killed” Salad

Servings: 6

Source: Food and Wine, July 2000

Ingredients

- 5 tablespoons Butter, Melted
- 2 Sweet Paprika
- 1 Unsulphured Molasses
- 1 teaspoon Dry Mustard
- 1 teaspoon Lemon Pepper
- 1 teaspoon Onion Powder
- ½ teaspoon Cayenne Pepper
- ½ teaspoon Ground Cumin
- Coarse Salt
- 2 lbs. Large Shrimp, Deveined, Butterflied Thru Back
- ¼ cup White Wine Vinegar
- 2 tablespoons Honey
- 2 Yellow Mustard
- 2 tablespoons Parsley, Minced
- 1 clove Garlic, Minced
- 1 Anchovy Fillets, Finely Chopped
- ⅓ cup Olive Oil
- ½ lb. Bacon, Sliced

- 6 cups Mixed Greens, Torn To Bite-Size Pieces
- 2 Carrots, Coarsely Shredded
- Black Pepper, Freshly Ground
- ¼ cup Dry White Wine

Method

1. In a medium bowl, combine the butter, paprika, molasses, dry mustard, lemon pepper, onion powder, cayenne, cumin and 1 tsp salt. Lay the shrimp shell-side down on a baking sheet and brush with the paste. If necessary, separate layers of shrimp with wax paper. Cover and refrigerate for at least 1 hour.
2. In a blender, combine the vinegar, wine, honey, yellow mustard, parsley, garlic and anchovies and puree. With the machine on, add ⅓ c of olive oil in a thin stream and blend until emulsified. Transfer the dressing to a jar.
3. In a large skillet, cook the bacon over moderately high heat until browned and crisp, about 6 minutes; drain on paper towels. Crumble the bacon into a large bowl. Add the greens, carrots and 2 tbsp of the dressing, season with black pepper and toss. Arrange the salad on 6 large plates.
4. Heat a cast-iron grill pan or a large skillet and coat lightly with olive oil. Add the shrimp in batches and cook over high heat, drizzling occasionally with some of the dressing and turning once until bright pink

and blackened in spots, 4 to 5 minutes. Arrange the shrimp on the salads and serve immediately. Pass the remaining dressing at the table.

Notes

Make ahead: The recipe can be prepared through step 2 and refrigerated overnight.

Peach, Arugula and Fresh Mozzarella Salad

Servings: 4

Source: Metropolitan Market

Ingredients

- 2 tbsp balsamic vinegar
- ¼ cup olive oil
- salt and pepper, to taste
- 3 lbs peaches, firm but ripe, pitted and halved
- 5 cups baby arugula leaves
- 4 oz prosciutto, torn into pieces
- 2 balls fresh mozzarella or burrata
- ⅓ cup almonds, toasted, chopped
- fresh chives, basil, or mint, snipped or torn

Method

1. In a medium bowl, whisk together the balsamic vinegar, olive oil, and salt and pepper. Taste and adjust seasonings. Set aside.
2. Preheat the grill to medium. Brush the peach halves on both sides with olive oil and

grill, turning once, until grill marks develop, about 5 minutes total.

3. To serve, add the arugula and prosciutto to the bowl with the vinaigrette and toss to coat. Transfer the salad to a serving platter. Slice the grilled peach halves into thirds and arrange the peaches on the salad. Tear the fresh mozzarella or burrata into bite-sized chunks and arrange on the salad. Garnish with almonds and herbs.

Peaches and Fennel Salad

Servings: 8

Source: Bon Appetit, May 2018

Ingredients

- 5 large peaches, cut into ½″ thick wedges
- 3 tbsp white wine vinegar, divided
- 1 small fennel bulb, very thinly sliced, and coarsely chopped fennel fronds
- kosher salt
- 1 tbsp lemon juice
- olive oil, for drizzling
- Aleppo or other mild red pepper flakes, for serving

Method

1. Toss the peaches in a large bowl with 2 tbsp vinegar and a pinch of salt to coat. Arrange the peaches on a platter and spoon any juices left in the bowl over top.
2. Toss the fennel in the same bowl with the lemon juice and remaining 1 tbsp vinegar to coat; season with salt.
3. Scatter the dressed fennel and fennel fronds over the peaches on the platter and drizzle with oil. Sprinkle with some red pepper flakes.

Pear Salad (Honey Roasted)

Servings: 8

Source: Bon Appetit, Oct. '05

Ingredients

- ⅓ cup Verjus Or 3 Tbsp White Grape Juice, And 2 Tbsp Apple Cider Vinegar
- ⅓ cup Grapeseed Oil
- 1 large Shallot, Finely Chopped
- 2 teaspoons Fresh Thyme Leaves
- 3 bunches Fresh Thyme Sprigs
- 4 Ripe But Firm Bartlett Pears (2½ Lbs), Halved And Cored
- ¼ cup Honey
- 1 Butter Lettuce, Coarsely Torn
- 4 ounces Baby Arugula
- 6 ounces Bleu Cheese, Sliced Or Coarsely Crumbled
- ½ cup Hazelnuts, Toasted And Coarsely Chopped

Method

Dressing

1. Whisk all ingredients in small bowl to blend. Season dressing to taste with salt and pepper.

Pears and Salad

1. Preheat oven to 400°F. Scatter thyme sprigs on rimmed baking sheet. Place pear halves, cut side down, on work surface. Starting ½ inch from stem and leaving pear half intact, cut each lengthwise into scant ⅓ to ½ inch wide slices. Press pear gently to fan slices; place atop thyme sprigs. Drizzle pears with honey; sprinkle with salt and pepper. Bake until pears are tender, about 15 minutes. Let stand on baking sheet at least 30 minutes and up to 3 hours.
2. Combine lettuce and arugula in large bowl. Add dressing and toss to coat. Divide salad among plates. Place pear alongside greens. Garnish salads with cheese; sprinkle with nuts.

Pecan Veal Salad

Ingredients

- 1 lb. veal leg cutlets, cut into ¼″ slices. (I use beef or chicken)
- 1 bunch fresh spinach, torn into bite sized pieces
- 1 sweet red pepper, seeded, cut into strips
- 1 sweet yellow pepper, seeded, cut into strips
- 2 avocados, peeled, cut into strips
- 3 tbsp lemon juice
- 2 tbsp vegetable oil
- 1 cup heavy cream
- 2 tbsp Dijon Mustard
- 1 tsp ground pepper
- 1 cup pecan halves, toasted

Method

Place prepared spinach in large salad bowl. Place peppers, alternating colors, along outer edge of spinach. Toss avocados with lemon juice. Add to salad inside row of peppers.

Brown veal in oil in frying pan. Stir frequently while cooking. Remove from pan and place in middle of salad. Add cream and mustard to frying pan and cook, stirring, until sauce is thickened.

Add pepper. Pour over veal. Sprinkle with pecans.

Toss, serve immediately.

Notes

This is a huge recipe. Half is enough for 3 or 4 salads that accompany other dishes or two gigundo main course salad dinners.

Potato Salad with Cucumber

Servings: 8

Source: BJ Via Sunset Mag. June 2011

Ingredients

- 1½ lbs. small red thin-skinned potatoes
- ½ cup plain low-fat Greek yogurt
- ½ cup olive oil mayo or reg. mayo
- ½ cup roughly chopped fresh dill
- 2 tbsp red wine vinegar
- 1 tsp kosher salt
- ½ tsp pepper
- 1½ cups slivered red onion, rinsed and patted dry
- 1 English cucumber, very thinly sliced

Method

1. Bring 1 inch water to a boil in a saucepan. Set whole potatoes in a steamer basket and steam in pan, covered, until tender, 15 to 20 minutes. Cool in ice water, then pat dry.
2. Whisk yogurt, mayo, dill, vinegar, salt, and pepper in a small bowl to combine.
3. Quarter potatoes and put in a large bowl. Add onion, cucumber, and half the dressing;

gently stir to coat. Add more dressing if you like, or save to use as a dip.

Notes

Make ahead: Up to 2 days through step 2. Chill potatoes and dressing separately and slice cucumber just before serving.

For delicate, thin cucumber slices, use a mandoline.

Potato Salad with Pancetta

Servings: 8

Source: Bon Appetit

Ingredients

- 5 oz. pancetta, ¼″ thick, approx 5 slices
- ¼ cup fresh lemon juice
- 1 tbsp. minced fresh rosemary
- 2 tsp. finely grated lemon peel
- 1 garlic clove, pressed
- ⅔ cup olive oil
- 3 lbs. Yukon Gold potatoes
- 3 large celery stalks, thinly sliced
- 2 tbsp. chopped fresh parsley

Method

Cook pancetta until brown and crisp. Chop coarsely.

Meanwhile, whisk lemon juice, rosemary, lemon peel and garlic in small bowl. Gradually whisk in oil. Season dressing to taste with salt and pepper.

Place potatoes in pot and cover with cold water by 1″. Bring to a boil; reduce heat to medium. Simmer with lid ajar for 18 to 25 minutes,

depending on size. Drain, let stand until cool enough to handle, about 20 minutes.

Cut potatoes into ¼″ slices (remove skin if desired), place in large bowl, add celery. Drizzle dressing, toss gently to coat. Season with salt and pepper. Cover and chill until cold.

DO AHEAD: Pancetta and salad can be made one day ahead.

Sprinkle pancetta and chopped parsley over potato salad.

Roasted Red Pepper Salad with Bacon

Servings: 8

Source: Bon Appetit, July 2004

Ingredients

- 4 medium Red Bell Peppers
- 4 medium Yellow Bell Peppers
- 8 Bacon Slices (about 8 Oz)
- 2 Garlic Cloves, Minced
- ¼ teaspoon Dried Crushed Red Pepper
- 2 teaspoons Fresh Thyme, Chopped
- 1 Sherry Wine Vinegar
- ¼ teaspoon Coarse Kosher Salt
- ¼ cup Pine Nuts, Toasted

Method

Char peppers over open flame or in broiler until blackened on all sides. Transfer peppers to large bowl; cover tightly with plastic wrap. Let stand 15 minutes. Peel and seed peppers. Cut peppers into ⅓ inch wide strips; place in medium bowl. (Can be prepared 6 hours ahead. Cover and let stand at room temperature.)

Cook bacon in heavy large skillet over medium heat until crisp. Transfer bacon to paper towels to drain. Add garlic and crushed red pepper to

drippings in skillet and stir until garlic begins to brown, about 1 minute. Add thyme and stir 10 seconds. Stir in vinegar and ¼ tsp salt. Pour warm dressing over peppers in bowl. Crumble bacon and add to peppers along with pine nuts; toss to coat. Season to taste with additional salt and pepper and serve.

Roasted Tomato Caprese Salad

Servings: 6

Source: Back to Basics - Barefoot Contessa 3/09

Ingredients

- 12 Plum Tomatoes, Halved Lengthwise, Seeds (not Cores) Removed
- ¼ cup Olive Oil
- 1½ Balsamic Vinegar
- 2 Large Garlic Cloves, Minced
- 2 teaspoons Sugar
- Kosher Salt And Black Pepper
- 16 ounces Fresh Salted Mozzarella
- 12 Fresh Basil Leaves, Julienned

Method

Preheat the oven to 275°F.

Arrange the tomatoes on a sheet pan, cut side up, in a single layer. Drizzle with the olive oil and balsamic vinegar. Sprinkle with garlic, sugar, 1½ tsp salt, and ½ tsp pepper.

Roast for 2 hours until the tomatoes are concentrated and begin to caramelize. Allow the tomatoes to cool to room temperature.

Cut the mozzarella into slices slightly less than ½-inch thick. If slices of mozzarella are larger than the tomatoes, cut the mozzarella slices in half.

Layer the tomatoes alternately with the mozzarella on a platter and scatter the basil on top. Sprinkle lightly with salt and pepper and drizzle lightly with olive oil.

Serve at room temperature.

Roasted Vegetable Pasta Salad

Servings: 4

Source: April

Ingredients

- 2 large Red Peppers, Quartered & Seeded
- 1 Eggplant, Cut Into 1″ Chunks
- 4 Cloves Garlic, Chopped
- 2 medium Red Onions, Cut Into 1″ Wedges
- ⅓ cup Olive Oil
- 1 teaspoon Dried Thyme And Salt
- ¼ teaspoon Ground Black Pepper
- 250 g Bow Tie Pasta
- ½ cup Parsley, Coarsely Chopped
- 3 Red Wine Vinegar
- ½ cup Calamata Or Green Olives, Pitted And Halved

Method

Preheat oven to 425°F. In large pan combine peppers, eggplant, garlic, onion, olive oil, thyme, salt and pepper. Mix until all veggies are coated in oil. Roast in oven, turning often until slightly charred and tender, 35-40 min. Cook pasta al dente. Toss all ingredients and seasonings. Serve room temp.

Romaine with Apple, Red Onion

Servings: 10

Source: Bon Appetit, Nov. 2001

Ingredients

- 1¼ cups Vegetable Oil
- ⅓ cup Apple Cider Vinegar
- 3 Frozen Apple Juice Concentrate, Thawed
- 2 Red Onion, Minced
- 1¾ teaspoons Salt
- ½ teaspoon Ground Nutmeg
- ½ teaspoon Ground Ginger
- ¼ teaspoon Ground Black Pepper
- 1 cup Red Onion, Thinly Sliced
- 2 lbs. Gala Apples, Peeled, Cored, Cut Into ¼ Inch Dice
- 5 Romaine Lettuce Hearts Halved Lengthwise
- ¾ cups Pecans, Toasted, Coarsely Chopped

Method

Whisk first 8 ingredients in small bowl for dressing. (Can be made 1 day ahead. Refrigerate. Rewhisk before using.)

Place sliced onion in medium bowl. Cover with cold water; let stand 30 minutes. Drain well.

Place ⅓ cup dressing in another medium bowl. Add apples; toss to coat.

Trim off tips of romaine halves, leaving 5-inch lengths. Cut each romaine half lengthwise into 3 wedges. Fan wedges on large platter. Top with red onion slices. Drizzle salad with dressing, then sprinkle with apples and pecans.

Rosie's Autumn Salad

Source: Rosie's Friend, Anita

Ingredients

- ½ cup Walnut Oil
- ¼ cup Cider Vinegar
- 2 tbsp Chopped Shallots
- 2 tbsp Fresh Lemon Juice
- 1 teaspoon Maple Syrup
- ¼ teaspoon Salt
- ¼ teaspoon Pepper
- 1 cup Chopped Toasted Pecans
- Your Choice Salad Greens
- Bleu Or Feta Cheese, Crumbled Chopped Apple Or Pear

Method

Whisk together the walnut oil, cider vinegar, shallots, lemon juice, maple syrup, salt, and pepper. Toss with the salad greens, pecans, cheese, and apple or pear.

Rosie's Pasta Salad

Source: Rosie McLaughlin, Jan. 2001

Ingredients

- 1 Egg
- ½ cup Olive Oil
- ½ cup Corn Oil
- ⅓ cup Wine Vinegar
- ½ teaspoon Salt
- 1½ teaspoons Pepper
- ½ cup Parmesan Cheese
- ⅛ teaspoon Ground Cloves
- ⅛ teaspoon Tabasco
- 1½ teaspoons Garlic, Minced
- ½ lb. Uncooked Penne
- 1 Olive Oil
- 1 ounce Fresh Spinach
- ½ lb. Prosciutto, Thinly Sliced And Chopped
- 2 teaspoons Vegetable Oil
- ½ cup Roasted Red Peppers, Chopped
- 8 ounces Smoked Mozzarella, Diced Into ½″ Cubes
- Greens
- Additional Parma Cheese, Optional

Method

Creaming Parmesan Dressing: Whiz the egg in a food processor or whisk by hand until light-colored, gradually add the oils so that the mixture emulsifies, and then add the rest of the ingredients.

Salad: Cook the penne until al dente according to package instructions. Refresh under cold water and drain well. Toss with the olive oil to prevent sticking. Wash the spinach well, put it in a large skillet, and heat, while stirring, until it has just wilted (should not take more than a minute). Refresh under cold water, squeeze dry and coarsely chop. Briefly fry the prosciutto in the vegetable oil to frizzle it. Combine the penne with the spinach, half the prosciutto, the peppers, mozzarella and the dressing. Serve on greens. Sprinkle with additional parmesan cheese and scatter the remaining prosciutto on top.

Variation

- Creaming Parmesan Dressing (above)
- 2 cups blanched broccoli florets and stems
- 6 ounces salami, diced
- ¾ cup small whole pitted sweet black olives
- ½ lb medium pasta shells (uncooked), cooked until al dente
- Tomato wedges, for garnish
- Additional parmesan cheese

Combine the dressing with the broccoli, salami, olives, and pasta shells. Garnish with tomato

wedges and sprinkle with additional parmesan cheese.

Ruby Salad

Source: "Simply Classic", Seattle's Junior League Cookbook

Ingredients

- 1 small Radicchio
- 1 Red Leaf Lettuce
- 2 cups Cooked Beets, Julienned
- ½ cup Walnut Halves, Toasted
- ¼ cup Red Onion, Slivered
- g
- ¼ cup Tarragon Vinegar
- ¾ teaspoons Dry Mustard
- ½ teaspoon Salt
- ½ teaspoon Pepper
- ½ teaspoon Sugar
- ¾ cups Walnut Or Olive Oil
- ⅓ C. Roquefort Cheese, Crumbled

Method

For Vinaigrette: combine vinegar, mustard, salt, pepper and sugar in medium bowl and mix well. Slowly whisk in oil. Stir in Roquefort cheese.

Tear lettuce into bite-sized pieces and combine with beets, walnuts and onion in a large bowl. Add vinaigrette and toss gently. Serve immediately.

Notes

My first attempt turned too red. Mix all ingredients first and then put in beets and mix in lightly.

To cook beets. Leave the stem and root intact so they do not “bleed”. Wrap in foil and bake at 350°F 1 hour, or boil until tender. remove skin, stem and root when cool.

Salmon Salad with Chickpeas and Tomatoes

Servings: 6

Source: Bon Appetit, May 2007

Ingredients

- 6 tbsp Olive Oil, Divided
- 6 (5 oz) Salmon Fillets
- 2 cups Chickpeas, Drained, Rinsed
- 1½ cups Chopped Tomatoes
- ¼ cup Nicoise Olives Or Other Small Black Olives
- 2 Chopped Fresh Italian Parsley
- 2 Fresh Orange Juice
- 1 Fresh Lemon Juice
- 1 Capers, Drained
- 1 Grated Orange Peel
- 1 teaspoon Grated Lemon Peel
- 2 Fresh Basil Leaves, Torn If Large

Method

Heat 1 tbsp oil in each of 2 heavy large skillets. Sprinkle salmon with salt and pepper. Add 3 fillets to each skillet and cook until almost

cooked through, about 3 minutes per side. Cool slightly.

Heat remaining 4 tbsp oil in large skillet over medium-high heat. Add chickpeas and all remaining ingredients except basil. Stir until warm. Season with salt and pepper. Divide chickpea mixture among 6 plates. Tear salmon into 1 to 1½ inch pieces; scatter over chickpeas. Garnish with basil leaves and serve.

Notes

Try to find pitted olives. Being careful of every bite is a drag.

Also, I made half and can't imagine that a full recipe would really serve six people as the main deal. Maybe it is only the salad course but that doesn't seem just right.

Sea Scallops with Corn Salad

Servings: 6

Source: Food & Wine (Ann Chantal Altman) June, 2002

Ingredients

- 6 Corn, Shucked
- 1 pint Grape Tomatoes, Halved
- 3 Scallions, White & Lt Green Part, Thinly Sliced
- ⅓ cup Basil Leaves, Finely Shredded
- Salt And Pepper
- 1 small Shallot, Minced
- 2 Balsamic Vinegar
- 2 Hot Water
- 1 teaspoon Dijon Mustard
- ¼ cup Safflower Oil
- 1½ lbs. Sea Scallops (about 30)

Method

1. In a large pot of boiling salted water, cook the corn until tender, about 5 minutes. (See note.) Drain and cool. Stand the corn in a large bowl and slice off the kernels. Add the tomatoes, scallions and basil (see note) and season with salt and pepper.

2. In a blender, puree the shallot with the vinegar, hot water and mustard. With the blender on, slowly add 6 tbsp of the safflower oil until combined. Season the vinaigrette with salt and pepper, then toss with the corn salad.
3. In a large bowl, toss the remaining 1 tbsp of oil with the scallops; season with salt and pepper. Heat a large grill pan. Add half of the scallops at a time to the pan and grill over moderately high heat, turning once, until browned, about 4 minutes per batch. Mound the corn salad on plates, top with the scallops and serve.

Notes

Barb puts basil on just before serving. Otherwise, if mixed in, it gets wilted.

Joe leaves one layer of husk on the corn and puts corn in microwave 2 minutes, then turns over for 2 more minutes. Let rest for a few minutes before proceeding.

Shellie's Pear Salad

Servings: 4

Source: Shellie's Collection

Ingredients

- ¾ Cup sour cream
- ¼ cup raspberry preserves
- 3 tbsp red wine vinegar
- ⅛ tsp Dijon mustard
- 4 firm, ripe Pears
- 2 tbsp lemon juice
- 1 head Bibb lettuce, torn
- 1 small romaine lettuce, torn
- ½ cup freshly shredded Parmesan cheese
- 6 slices bacon, cooked and crumbled
- ½ cup fresh raspberries

Method

Whisk together first 4 ingredients. Set dressing aside.

Peel pears, if desired; quarter pears. Brush with lemon juice.

Arrange lettuce on 4 plates. Arrange pear quarters over lettuce. Drizzle with dressing; sprinkle with cheese, bacon, and raspberries.

4 servings.

Notes

Can use a bag of mixed greens.

I like pear slices thinner than recipe suggests.

Shellie's Vinaigrette

Source: Shellie, for Leeks in Vinaigrette

Ingredients

- ¼ cup Balsamic Vinegar (or 3 tablespoons Red Wine Vinegar)
- 2 tablespoons Dijon Mustard
- 1 Shallot or Green Onion, chopped
- ¼ teaspoon Salt
- ¼ teaspoon Pepper
- ½ cup Olive Oil

Method

1. Whisk the vinegar, mustard, shallot, salt, and pepper together in a bowl.
2. Gradually whisk in the oil. Set aside.

Slaw (Creamy Cilantro-Lime Slaw)

Servings: 8

Source: Bon Appetit July, 2010

Ingredients

- ½ cup Mayo
- ½ cup Sour Cream
- 1½ teaspoons Finely Grated Lime Peel
- 3 tbsp Lime Juice
- 1 Serrano Chile, Seeded, Minced
- 2 Garlic Cloves, Pressed
- ⅓ cup Chopped Fresh Cilantro
- 8 cups Thinly Sliced Green Cabbage
- 4 cups Green Onions, Minced

Method

Whisk mayonnaise, sour cream, 3 tbsp lime juice, lime peel, chile, and garlic in large bowl. Stir in cilantro. Add cabbage and green onions; toss to incorporate evenly. Season with salt and pepper.

Cover and chill one hour. Can be made one day ahead. Keep chilled.

Season slaw with more lime juice, salt and pepper, if desired, just before serving.

Slaw - Asian Slaw with Egg Roll Crackers

Servings: 6

Source: Southern Living July 2014

Ingredients

- ½ cup mayonnaise
- 1 tbsp sugar
- 1 tbsp loosely packed orange zest
- 1 tbsp rice vinegar
- 1 tbsp coarse-grained mustard
- 2 tsp soy sauce
- 2 tsp Asian hot chili sauce, such as Sriracha
- ½ tsp sesame oil
- ½ tsp finely grated fresh ginger
- 6 egg roll wrappers
- 4 cups shredded green cabbage
- 4 cups shredded red cabbage
- 2 red bell peppers, seeded and sliced
- 1 cup peeled and thinly sliced jicama
- ½ cup loosely packed fresh cilantro, chopped
- ½ cup fresh corn kernels, from 1 ear
- 2 green onions, sliced
- 2 tsp black or white sesame seeds

- 4 cups shredded cooked chicken or pulled pork, or about 1½ lb peeled cooked shrimp, optional

Method

1. Prepare Dressing: Whisk together mayonnaise, and next 8 ingredients. Cover and chill until ready to use (up to 1 week).
2. Prepare Crackers: Preheat oven to 350 degrees. Arrange egg roll wrappers in a single layer on a baking sheet. Coat generously with cooking spray, and sprinkle with desired amount of salt and pepper. Bake 9 minutes or until golden brown, rotating halfway through.
3. Meanwhile, prepare Slaw: Stir together green cabbage, next 7 ingredients, and, if desired, chicken. Toss with desired amount of dressing. Season with salt and pepper, if desired. Serve immediately on Egg Roll Crackers.

Notes

I think the crackers underneath are a bit unwieldy. I would try breaking them into shards or strips and placing on top of slaw next time.

Soba Noodle Salad with Salmon and Asparagus

Servings: 4

Source: Bon Appetit April, 2011

Ingredients

- 2 tbsp olive oil
- 2 tbsp soy sauce
- 2 tbsp unseasoned rice vinegar
- 1 tbsp honey
- 1 tsp finely grated peeled fresh ginger
- fine sea salt
- 5½ oz. soba noodles
- 1 tbsp vegetable oil
- 12 oz. wild salmon fillet, skinned
- 9 oz thick asparagus spears, trimmed, cut on diagonal into 1-inch pieces
- 3½ oz. baby spinach leaves, 5 to 6 cups
- 1 avocado, peeled, pitted, coarsely chopped
- 1 tsp sesame seeds

Method

Whisk first 5 ingredients in small bowl. Season dressing to taste with sea salt and freshly ground black pepper.

Cook soba noodles in large saucepan of boiling salted water until tender but still firm to bite, stirring occasionally. Drain. Transfer to bowl of ice water to cool. Drain well; transfer to large bowl. Pour dressing over; toss to coat.

Heat vegetable oil in heavy medium nonstick skillet over medium-high heat. Sprinkle salmon with sea salt and pepper. Cook until browned but still deep pink in center, about 3 minutes per side. Transfer salmon to plate; cool slightly.

Wipe skillet clean. Add enough water to skillet to reach depth of 1 inch. Bring to boil. Sprinkle sea salt over and add asparagus. Simmer until crisp-tender, 3 to 4 minutes. Drain.

Add spinach and asparagus to noodles; toss to incorporate evenly. Season to taste with sea salt and pepper. Divide noodle salad among plates. Break salmon into bite-sized pieces. Tuck salmon and avocado into noodles on plates. Sprinkle sesame seeds over and serve.

Soba Salad with Spinach, Edamame

Servings: 4

Source: New York Times, Mark Bittman, 9/23/09

Ingredients

- Salt And Pepper
- 3 Soba Noodles
- 1 Carrot, Peeled And Finely Chopped
- 2 cups Edamame, Frozen Are Fine
- 2 Soy Sauce
- Juice Of One Lime
- 2 White Or Light Miso
- 1 Mirin Or 1 Tsp Sugar, Or To Taste
- 1 (10 oz) Fresh Spinach, Washed And Trimmed
- ¼ cup Chopped Scallion
- 1 Freshly Grated Ginger

Method

1. Bring a large pot of water to a boil and salt it. Drop in the noodles and carrot and cook until tender, 2 to 4 minutes; add the edamame for about 15 to 30 seconds just to warm, then drain everything in a colander. Set aside.

2. In a large salad bowl, whisk together the soy sauce, lime juice, miso and mirin or sugar. Add spinach, noodles, carrot, edamame, scallion, and toss; then taste and season with salt and pepper as needed. Garnish with grated ginger at the table.

Notes

Goes together very fast and is delicious. The lime I used was big and juicy. That could make a big difference.

Spinach Salad

Source: Old Recipe From Interlochen

Ingredients

- 1 bag spinach, washed and snipped
- ½ Head iceberg lettuce, washed and torn
- 16 oz can mung bean sprouts, chilled
- 1 8 oz can water chestnuts, drained, sliced and chilled
- ¼ lb. bacon, fried and crumbled
- 2-3 hard boiled eggs, chopped or sliced
- ⅔ cup sugar
- ⅓ cup catsup
- 2 tsp salt
- 1 cup cooking oil
- 1 tbsp Worcestershire sauce
- ¼ cup cider vinegar
- ½ - 1 cup onion, chopped

Method

Mix all ingredients for salad.

Mix ingredients for dressing well, or put in blender 1 minute.

(Half a recipe of dressing is enough for the amount of salad given here.)

Spinach Salad From Melissa's

Source: Melissa's Restaurant in Thomasville, Georgia

Ingredients

(none recorded)

Method

bed of spinach, small triangles of green apple, crumbled bacon, grilled chicken cubes, bleu cheese, thin circles of red onion, ½″ wide mushroom pieces. Yummy dressing?!

Spinach Salad with Dates and Almonds

Source: Jerusalem Cookbook, Yotam Ottolenghi

Ingredients

- 1 tbsp white wine vinegar
- ½ medium red onion, thinly sliced
- 3½ oz pitted Medjool dates, quartered lengthwise
- 2 tbsp unsalted butter
- 2 tbsp olive oil
- 2 small pitas, about 3½ oz, roughly torn into 1½″ pieces
- ½ cup whole unsalted almonds, coarsely chopped
- 2 tsp sumac
- ½ tsp chile flakes
- 5 oz baby spinach leaves
- 2 tbsp freshly squeezed lemon juice
- salt

Method

1. Put the vinegar, onions, and dates in a small bowl. Add a pinch of salt and mix well with your hands. Leave to marinate for 20 minutes, then drain any residual vinegar and discard.

2. Meanwhile, heat the butter and half the olive oil in a medium frying pan over medium heat. Add the pita and almonds and cook for 4 to 6 minutes, stirring all the time, until the pita is crunchy and golden brown. Remove from the heat and mix in the sumac, chile flakes, and ¼ tsp salt. Set aside to cool.
3. When you are ready to serve, toss the spinach leaves with the pita mix in a large mixing bowl. Add the dates and red onion, the remaining olive oil, the lemon juice, and another pinch of salt. Taste for seasoning and serve immediately.

Spinach Salad with Strawberries

Servings: 6

Source: Cook's Illustrated

Ingredients

- 1 6-oz bag baby spinach (about 6 cups)
- 1 medium head frisee, washed, dried, and torn into 2-inch pieces
- ½ pint strawberries, washed, dried, stemmed, and quartered
- 2 tbsps chopped fresh basil leaves
- 7 tsp balsamic vinegar
- 1 tbsp shallots, finely minced
- ¾ tsp mayonnaise
- 1 tsp Dijon mustard
- ¼ tsp salt
- 4½ tbsp olive oil
- ground black pepper to taste

Method

Dressing

In small nonreactive bowl, combine vinegar, shallot, mayo, mustard, salt, pepper. Whisking constantly, very slowly drizzle olive oil into

mixture. Mixture should be glossy and lightly thickened.

Combine lettuces and basil in bowl and drizzle dressing over. Mix well, add strawberries and mix gently. Serve immediately.

Steak and Potato Salad

Servings: 4

Source: Sheila Lukins, Seattle Times Magazine, June 26th, 2005

Ingredients

Marinade

- ½ cup Red-Wine Vinegar
- ¼ cup Extra Virgin Olive Oil
- ¼ cup Soy Sauce

Salad

- 1 Sirloin Steak (about 2½ Lbs)
- 4 Red-Skinned New Potatoes, Scrubbed And Quartered
- 1 Scallion-3 Inches Of Green Left On, Thinly Sliced
- ⅓ cup Yellow Bell Peppers, Diced In ¼ Inch
- ⅓ cup Red Bell Peppers, Diced In ¼ Inch
- ¼ cup Red Onion, Diced ¼ Inch
- 5 Flat-leaf Parsley, Chopped
- Zest From 1 Orange, Finely Grated Zest
- Salt And Pepper, To Taste
- ⅓ cup Garlic Vinaigrette (recipe below), plus more if desired

- Boston Lettuce Leaves Rinsed And Dried

Garlic Vinaigrette (makes ¾ cup)

- ¼ teaspoon Coarse Salt
- 2 cloves Garlic, Crushed
- ¼ cup Red-Wine Vinegar
- 2 tablespoons Dijon Mustard
- Black Pepper, To Taste
- ½ cup Olive Oil

Method

1. Combine the marinade ingredients in a bowl. Coat the steak well and let rest at room temperature for 2 hours, turning twice.
2. While the steak marinates, cook the potatoes in a pot of boiling water until tender but still firm, 8 to 10 minutes. Drain and cool to room temperature.
3. Remove steak from the marinade and broil it, 7 inches from the heat source, for 4 minutes on the first side and 3 minutes on the second side for medium-rare meat. Let rest 10 minutes. Slice the steak ½ inch thick on the diagonal, then cut the slices in half lengthwise into thinner strips.
4. Combine the steak, potatoes, scallion, peppers, red onion, 4 tbsp parsley and the orange zest in a bowl. Season with salt and pepper. Toss with the Garlic Vinaigrette, adding more if desired.
5. To serve, arrange the lettuce leaves on a decorative platter. Spoon the salad atop and

sprinkle with the remaining tablespoon of chopped parsley.

Garlic Vinaigrette

1. Sprinkle the salt on the garlic and mince; place in a bowl with vinegar, mustard and pepper. Drizzle in oil, whisking until thickened.

Notes

Needs at least 2 hours before serving.

Steak Salad with Sweet Tomatoes and Onions

Servings: 6

Source: Seattle Times, Aug. 27, 2006

Ingredients

- 1½ lbs. Flank Steak
- 2 Peanut Or Other Veg Oil
- 1 Kosher Salt
- 1 teaspoon Black Pepper
- 1 teaspoon Paprika
- ¼ cup Fresh Lime Juice
- ¼ cup Sweet Thai Red Chili Sauce
- 2 Light Brown Sugar
- 1 Chopped Fresh Garlic
- 1 teaspoon Kosher Salt
- ½ teaspoon Black Pepper
- 2 Peanut Or Other Veg Oil
- 6 cups Baby Arugula Or Spinach Leaves
- ½ Sweet Onion, Thinly Sliced
- 24 small Cherry Tomatoes, Halved
- ½ cup Basil Leaves, Sliced Into Ribbons

Method

1. To grill the steak: Rub steak on both sides with peanut oil and sprinkle it with salt, pepper and paprika. Grill or broil the steak until it is well-browned on the first side, about 5 minutes. Turn the steak and broil it 5 minutes more or until an instant-read thermometer registers 120. Move the steak to a carving board and let it stand until it is cooled almost to room temp, at least 15 minutes.
2. For the dressing, whisk together the lime juice, chili sauce, sugar, garlic, salt and pepper, then whisk in the oil.
3. To assemble the salad. Cut the steak in half so the slices will be only half as wide as the steak, then slice the steak across the grain, into very thin, bite-size pieces. Transfer the sliced steak to a bowl and toss with about half the dressing. In a separate bowl, toss together the arugula and onion. Toss with the remaining dressing and distribute the mixture evenly between six serving plates. Distribute the dressed, sliced steak over the greens and top each service with halved cherry tomatoes and fresh basil leaves. Serve at once.

Steak Sandwich (or Salad) with Parmesan Dressing

Servings: 4

Source: Bon Appetit

Ingredients

- 1½ lb flank or skirt steak
- kosher salt and black pepper
- 1 tbsp Vegetable oil
- ½ small red onion, thinly sliced
- ¼ cup whole grain mustard
- 3 tbsps fresh lemon juice
- ½ cup olive oil, plus more for bread
- 1½ oz Parmesan Cheese, finely grated
- 1 Ciabatta, halved lengthwise
- 6 cups mature arugula leaves with tender stems

Method

Heat a dry large skillet, preferably cast iron, over medium-high. Using a sharp knife, lightly score steak on both sides in a crosshatch pattern. Season generously with salt and pepper, then rub all over with vegetable oil. Cook steak, turning once or twice to brown evenly, until

medium-rare and lightly charred, 8-10 minutes. Transfer steak to a cutting board and let rest at least 15 minutes; reserve skillet.

Meanwhile, place onion in a small bowl; cover with cold water. Set aside.

Blend mustard and lemon juice in a blender to combine. With motor running, stream in ½ cup olive oil, then gradually add Parmesan. Stream in 1 tbsp cold water and blend until dressing is smooth and thick. Season with salt and pepper.

Heat reserved skillet over medium. Drizzle cut sides of ciabatta with olive oil. Working with 1 half at a time, cook, cut side down, until golden brown and crisp, about 5 minutes each.

Place bread, cut side up, on a platter and drizzle with one-third of dressing. Top with arugula; drain reserved onion and scatter over arugula. Season with salt and pepper and drizzle with half of the remaining dressing. Thinly slice steak and arrange over dressed arugula. Drizzle with remaining dressing, season with more salt, then cut sandwiches crosswise into pieces.

Notes

I made this as a salad but over a piece of fried pizza dough. I dressed the arugula first, then added the onions and steak, drizzling more dressing on steak. Pretty and delicious.

Ciabatta instructions corrected, 2026-07-26.

Summer Fruit Salad

Servings: 4

Source: Southern Living Magazine June 2000

Ingredients

- 2 cups Blue Berries, Fresh Or Frozen
- 1 cup Fresh Strawberries, Halved
- 2 Nectarines, Sliced
- 8 cups Mixed Salad Greens
- Blue Berry Vinaigrette
- ½ cup Slivered Almonds, Toasted
- 2 cups Chicken

Method

Combine first 4 ingredients in large bowl. Cover and chill 1 hour.

Drizzle ⅓ c Blueberry Vinaigrette over blueberry mixture, tossing to coat. Sprinkle with slivered almonds if desired.

(Can add 2 cups of chopped, cooked chicken).

Vinaigrette

- ¼ cup Blueberry Chutney
- ¼ cup Minced Onion
- ⅓ cup Balsamic Vinegar
- 1 teaspoon Salt
- ½ teaspoon Pepper

- ⅔ cup Vegetable Oil

Whisk together first 5 ingredients. Gradually whisk in oil til blended. Refrigerate leftover vinaigrette up to 2 weeks.

1½ cups.

Tabbouleh Salad

Servings: 6

Source: Bon Appetit, March '02

Ingredients

- ¼ cup Olive Oil
- ¼ cup Fresh Lemon Juice
- 3 large Garlic Cloves, Minced
- 1 cup Bulgar
- 1 cup Boiling Water
- 1 cup Plum Tomatoes, Chopped And Seeded
- ½ cup Fresh Italian Parsley, Chopped
- 2 large Green Onions, Chopped
- 2 Fresh Mint, Chopped

Method

Whisk oil, lemon juice and garlic in small bowl to blend; set aside. Place bulgur in large bowl. Mix in 1 cup boiling water. Let stand until bulgur is tender and water is absorbed, about 15 minutes. Mix in tomatoes, parsley, green onions and mint. Add oil mixture; toss to blend. Season with salt and pepper. Let stand at least 30 minutes to blend flavors. (Can be made 1 day ahead. Cover; chill.)

Thai Chicken and Shrimp Noodle Salad

Servings: 6

Source: Bon Appetit, May, 2007

Ingredients

- 2 tablespoons Fresh Lime Juice
- 2 tablespoons Fish Sauce (Nam Pla Or Nuoc Nam)
- 2 tablespoons Asian Sweet Chili Sauce
- 1 tablespoon Vegetable Oil
- 1 tablespoon Sugar
- 9 oz Bean Thread Noodles
- 12 Cherry Tomatoes, Halved
- 12 Cooked Peeled Shrimp
- 1½ cups Shredded Cooked Chicken
- 1½ cups Bean Sprouts (about 3½ Oz), Rinsed
- ½ English Cucumber, Very Thinly Sliced
- ½ cup Lightly Packed Fresh Mint Leaves
- ½ cup Lightly Packed Fresh Basil Leaves, Torn If Large
- ½ cup Lightly Packed Fresh Cilantro Leaves
- ⅓ cup Thinly Sliced Shallots
- 1 Red Jalapeno Chile With Seeds, Sliced Into Thin Rings
- 2 tablespoons Chopped Toasted Peanuts
- 1 Lime, Cut Into 6 Wedges

Method

Whisk first 5 ingredients in large bowl to blend. DO AHEAD. Dressing can be prepared 2 hours ahead. Let stand at room temperature.

Place noodles in another large bowl. Cover with boiling water. Let stand until softened, about 4 minutes. Drain and rinse under cold water to cool; drain well. Insert scissors into noodles, cut several times. Transfer to bowl with dressing.

Add tomatoes and all remaining ingredients, except peanuts and lime wedges, to noodles; toss to coat.

Divide among 6 plates. Sprinkle with peanuts; garnish with lime wedges.

Notes

Clear dried noodles are also known as cellophane or transparent noodles.

Fixed using this link, 2026-07-26: http://www.dishmaps.com/thai-chicken-and-shrimp-noodle-salad/24476

Thousand Island Dressing

Source: Betty Till

Ingredients

- 1½ cups Chili Sauce
- ¼ cup Celery, finely ground
- ¼ cup Sour Pickles, finely ground
- 2 cups Mayonnaise
- 1 teaspoon Lemon Juice
- ½ teaspoon Worcestershire Sauce
- 1 teaspoon Horseradish

Method

1. Put all ingredients into a bowl and mix together until well blended.

Makes about 1 quart.

Notes

Can be used on any seafood salad, Crab Louis, etc. Keep in a cool place but not in the refrigerator — it will keep indefinitely.

Three Bean Salad

Source: Old Red Folder

Ingredients

- 1 can Garbanzo beans
- 1 can kidney beans
- 1 can green beans
- 1 red onion
- ½ cup sugar
- 1 cup vinegar
- ½ tsp salt
- ½ cup vegetable oil

Method

Drain well and mix all beans.

Add sliced red onion.

Bring the sugar, vinegar and salt to a boil, stirring to dissolve sugar. Remove from heat and add ½ cup salad oil. Add to beans, mix well, cool, and serve.

Tomato Vinaigrette

Servings: 8

Source: Trish Henry's Cuisinart book

Ingredients

- 1 medium head romaine lettuce (1½ lbs)
- ¼ cup parsley leaves, loosely packed
- 3 small shallots (½ oz total), peeled
- ¼ cup red wine vinegar
- ¾ cup safflower oil
- 1 tsp Dijon mustard
- 2 tsp sugar
- 1 tsp salt
- freshly ground pepper
- 5 firm but ripe tomatoes, cored, opposite ends cut flat

Method

Insert the slicing disc. Cut the lettuce into wedges to fit the feed tube. Put the pieces into feed tube and slice them, using light pressure. Transfer the sliced lettuce to a serving platter.

Insert metal blade. Put the parsley in work bowl. With machine running, drop the shallots through feed tube to mince. Add all remaining ingredients except tomatoes and combine by pulsing 4 times. Remove metal blade and insert slicing disc.

Slice tomatoes into the vinaigrette, using light pressure. Transfer contents of work bowl to the platter with sliced lettuce. Arrange slices in attractive pattern.

Tomato, Haricots Verts and Potato Salad

Servings: 6

Source: Food & Wine Sept. 2016

Ingredients

- 1½ lbs. mixed baby potatoes
- kosher salt and pepper
- ½ lb haricots verts, trimmed
- ¼ c. olive oil
- 2 tbsps balsamic vinegar
- 1 pint mixed cherry tomatoes, halved
- ¾ cup mixed pitted olives, halved
- ½ cup thinly sliced red onion
- 2 tbsps capers, drained and rinsed
- 1 cup lightly packed torn basil leaves
- ½ cup lightly packed parsley leaves

Method

1. In a medium saucepan, cover the potatoes with cold water and bring to a boil. Add a generous pinch of salt and simmer over moderate heat until the potatoes are tender, about 15 minutes. Drain and let cool slightly, then cut in half.

2. Bring a medium saucepan of water to a boil. Fill a large bowl with ice water. Add the haricots verts add a generous pinch of salt to the saucepan and blanch until crisp-tender, about 2 minutes. Drain and transfer to the ice bath to cool. Drain the beans again and dry thoroughly.
3. In a large bowl, whisk the olive oil with the vinegar. Add the potatoes, beans, tomatoes, olives, red onion and capers and toss gently. Fold in the basil and parsley, season with salt and pepper and serve.

Notes

This was very good although a bit sharp. Maybe fewer capers.

Tour Party Salad

Source: On Tour At Interlochen

Ingredients

- 1 head cauliflower
- 1 head Romaine lettuce
- 2 red onions
- 1 lb. bacon
- 2 cups mayonnaise
- ½ cup Parmesan Cheese
- salt and pepper

Method

Break cauliflower into flowerets.

Break up lettuce leaves.

Cut onion into fine rings.

Cut bacon into small pieces and fry. Drain.

Mix all together and place dressing over like icing a cake. Leave for 24 hours. Serve.

Two-Dressing Salad (Frenchie Salad)

Source: Food & Wine April 2015

Ingredients

- 2 tbsps yellow mustard seeds
- ¼ cup distilled white vinegar
- 4 oz cherry tomatoes
- ¾ cup plus 1 tbsp olive oil
- 1 tbsp red wine vinegar
- 1 tbsp Dijon mustard
- 1 tbsp fresh orange juice
- Kosher salt and pepper
- 4 slices thick-cut bacon, cut into 1″dice or strips
- 2 oz (⅓ cup) bleu cheese, crumbled
- ¼ cup creme fraiche
- 4 heads (1 lb) Little Gem or baby romaine lettuce, separated
- Kosher salt and pepper
- Chopped chives, for garnish

Method

Pickle Mustard Seeds

In a small saucepan, combine the mustard seeds and vinegar and bring to a boil. Remove the saucepan from the heat and let stand for 1 hour.

Make the Dressing

Preheat the oven to 450 degrees. In a small ovenproof skillet or baking dish, toss the tomatoes with 1 tbsp of the oil. Roast for 30 minutes, until the tomatoes have popped and are browned in spots. Transfer to a blender. Add the remaining ingredients; puree until smooth.

Make the Salad

In a small skillet, cook the bacon over moderate heat until browned and crisp, 5 to 7 minutes. Transfer to paper towels to drain.

In a small bowl, blend the bleu cheese with the creme fraiche until smooth. Dollop the mixture onto plates and spread slightly. In a large bowl, toss the lettuce with half of the dressing and season with salt and pepper. Arrange the lettuce on top of the bleu cheese mixture. Garnish with the picked mustard seeds, bacon and chives. Serve the remaining dressing on the side.

Notes

This is a very large dressing recipe and I had tons left over. Next time I think I would do only

half. Also my cherry tomatoes popped and got brown much sooner than 30 minutes so keep an eye on them. This is a fabulous recipe!!

MAKE AHEAD: The dressing can be refrigerated for 3 days.

Wilted Lettuce

Source: Al Vigelund from Michigan

Ingredients

- ½ cup Vinegar
- ½ cup Water
- ½ cup Sugar
- 1 Egg
- Bacon, fried and cut up
- Greens (spinach or lettuce)
- Onions, sliced

Method

1. Beat the vinegar, water, sugar, and egg together and heat over low heat, stirring constantly, until it comes to a boil.
2. Add the cut-up fried bacon and some of the drippings. Pour the warm dressing over the greens and sliced onions.

Notes

Red onions and slivered almonds are nice additions.

Soups

Barb's Autumn Soup (Polpette (Meatballs) and Orzo in Broth)

Source: Barbara Allen

Ingredients

- 3 cans Chicken Broth, (homemade is better)
- 1 slice Italian Bread
- ½ cup Low Fat Milk
- 1 lb. Ground Sirloin (hamburger!)
- ½ cup Minced Fresh Onion
- ½ cup Grated Fresh Parmesan Cheese, divided
- ¼ cup Chopped Fresh Italian Parsley
- ¼ teaspoon Salt
- ¼ teaspoon Black Pepper
- 1 cup Shredded Carrot
- 2 cups Hot Cooked Orzo, about 1 cup uncooked
- ¼ cup Parmesan Cheese
- ¼ cup Parsley

Method

Bring broth to a simmer in a Dutch oven (do not boil). Keep warm over low heat.

Soak the bread in milk for 5 minutes and squeeze moisture from the bread. Combine the bread, beef, minced onion, ¼ cup cheese, ¼ cup parsley, salt and pepper in a bowl. Shape meat mixture into 24 (1½- inch) meatballs.

Add meatballs and carrot to broth, and bring to a boil. Reduce heat and simmer 8 minutes. Stir in Orzo and cook 2 minutes. (See note below.)

Sprinkle with ¼ cup Parmesan cheese and ¼ cup plus 2 tablespoons parsley.

Notes

From Helen: I prefer to make the orzo separately and add it to each bowl as needed. Otherwise the orzo soaks up the liquid and the next day you have a big bowl of flavored orzo but no broth.

This is delicious and very fast!!

Broccoli-Leek Soup with Lemon-Chive Cream

Servings: 4

Source: Food & Wine, Nov. '02

Ingredients

- 1 Unsalted Butter
- 1 Olive Oil
- 2 medium Leeks, white & tender green parts, finely chopped
- 1½ lbs. Broccoli (stems peeled), cut in ½ inch slices, florets 1″ pieces
- 3 Garlic Cloves, Thinly Sliced
- 5 cups Chicken Stock
- ½ cup Sour Cream
- 1 Lemon, Zest And 2 Tbsp Juice
- ¼ cup Chives, Snipped
- ¼ cup Parmesan Cheese, Grated
- Salt And Pepper

Method

1. In a medium saucepan, melt the butter in the olive oil. Add the leeks and cook over moderately high heat, stirring, until softened, about 3 minutes. Stir in the

broccoli, garlic and stock, season with salt and pepper and bring to a boil. Cover partially and simmer until the broccoli is tender, 20 minutes.

2. Meanwhile, in a small bowl, stir the sour cream with the lemon zest, lemon juice, chives and Parmesan. Season with salt and white pepper.
3. Transfer the soup to a blender and puree in batches until smooth. Stir in half of the lemon-chive cream. Ladle the soup into shallow bowls and serve the remaining lemon-chive cream on the side.

Notes

I usually make 1½ recipes of the lemon-chive sour cream sauce because it is so DELICIOUS!

Butternut Soup

Source: Bill Barry May, 2002

Ingredients

- 3 ml Butter
- 2 Onions, Chopped
- 2 cups Cooked Butternut Squash
- 1 Apple, Chopped
- 3 tablespoons Flour
- 5 teaspoons Curry Powder
- pinch Nutmeg
- 3 cups Chicken Stock
- 1 Orange, Grated Rind & Juice
- 1½ cups Milk
- Salt & Pepper
- pinch Sugar
- Parsley, Chopped
- Cream

Method

Saute onions in butter, add butternut squash and apple, saute approx. 3 minutes.

Add flour, curry powder and nutmeg.

Add chicken stock, milk, orange peel and juice.

Simmer 15 - 20 minutes.

Liquidize in food processor.

Taste and add salt, pepper and sugar.

Serve with dollops of cream and parsley.

Cabbage Soup - Rice and Smothered Cabbage Soup

Source: Food 52 Adapted From Marcella Hazan

Ingredients

- 2 lbs. green or red cabbage
- ½ cup chopped onion
- ½ cup olive oil
- 1 tbsp chopped garlic
- salt
- black pepper
- 1 tbsp wine vinegar, white or red
- 3 cups homemade beef or chicken broth, or 1 cup canned broth diluted with 2 cups water
- ⅔ cup arborio rice
- 2 tbsps butter
- ⅓ cup freshly grated parmigiano-reggiano cheese, plus more for serving
- salt and pepper

Method

1. Detach and discard the first few outer leaves of the cabbage. The remaining head of leaves must be shredded very fine. If you are going to do it by hand, cut the leaves into fine

shreds, slicing them off the whole head. Turn the head after you have sliced a section of it until gradually you expose the entire core, which must be discarded.

2. If you want to use the food processor, cut the leaves off from the core in sections, discard the core and process the leaves through a shredding attachment.
3. Put the onion and olive oil into a large sauté pan and turn the heat on to medium. Cook and stir the onion until it becomes colored a deep gold, then add the garlic. When you have cooked the garlic until it becomes colored a very pale gold, add the shredded cabbage. Turn the cabbage over 2 or 3 times to coat it well, and cook it until it is wilted.
4. Add salt, pepper, and the vinegar. Turn the cabbage over once completely, lower the heat to minimum, and cover the pan tightly. Cook for at least 1½ hours, or until it is very tender, turning it from time to time. If while it is cooking, the liquid in the pan should becomes insufficient, add 2 tbsp water as needed. When done, taste and correct for salt and pepper. Allow it to settle a few minutes off heat before serving.

Rice and Smothered Cabbage Soup

1. Put the cooked cabbage and broth into a soup pot and turn on the heat to medium.
2. When the broth comes to a boil, add the rice. Cook uncovered, adjusting the heat so that the soup bubbles at a slow, but steady boil, stirring from time to time until the rice is

done. It must be tender but firm to the bite and should take around 20 minutes. If while the rice is cooking, you find the soup becoming too thick, add a ladleful of homemade broth. If you are not using homemade broth, just add water. Remember that when finished the soup should be rather dense but there should still be some liquid.

3. When the rice is done, before turning off the heat, swirl in the butter and the grated Parmesan, stirring thoroughly. Taste and correct for salt and add a few grindings of black pepper. Ladle the soup into individual bowls and allow it to settle just a few minutes before serving. Serve with more grated cheese.

Chicken, Corn And Lime Soup

Servings: 6

Source: Bon Appetit, March 2000

Ingredients

- 1½ teaspoons Vegetable Oil
- 1½ cups Onion, Finely Chopped
- 3 Garlic Cloves, Minced
- 5 cups Canned Chicken Broth
- 1 can Diced Tomatoes In Juice
- 2 cups Frozen Corn Kernels
- 4 teaspoons Serrano Or Jalapeno Chilies Minced And Seeded
- 1¼ teaspoons Ground Cumin
- 3 Skinless Boneless Chicken Thighs, fat trimmed, meat thinly sliced
- 6 Fresh Cilantro, Chopped
- 2 Fresh Lime Juice

Method

Heat oil in heavy large pot over medium heat. Add onion and garlic and saute until onion is tender, about 8 minutes. Add broth, tomatoes with juices, corn, chilies and cumin and bring to boil. Reduce heat and simmer until corn is tender and flavors blend, about 7 minutes. Add

chicken and simmer until chicken is cooked through, about 3 minutes. Stir in 4 tbsp cilantro and lime juice. Season soup to taste with salt and pepper.

Ladle soup into bowls. Sprinkle with remaining 2 tablespoons cilantro.

Coconut-Lime Chicken and Rice Soup

Servings: 6

Source: Sunset Magazine, Jan. '06

Ingredients

- 5 cups Chicken Broth
- ⅓ cup Fresh Lime Juice
- ¼ cup Fresh Ginger, Thinly Sliced
- 2 each Garlic, Peeled And Crushed
- 3 Soy Sauce
- 3 Brown Sugar, Firmly Packed
- 2 cans Coconut Milk
- 4 cups Cooked Chicken, Bite-Size Pieces
- 1 Fresh Red Or Green Jalapeno Chile, rinsed, stemmed, thinly sliced crosswise
- 3 cups Hot Cooked White Rice
- ½ cup Fresh Basil Leaves, thinly slivered
- Lime Wedges

Method

1. In a 4 to 5 quart pan, combine chicken broth, lime juice, ginger, garlic, soy sauce, and brown sugar. Bring to a boil over high heat,

then cover, reduce heat, and simmer until flavors are blended, about 20 minutes.

2. With a slotted spoon, lift out and discard the ginger slices and garlic cloves. Add coconut milk, chicken, and sliced jalapeno (if using) to broth mixture. Stir the soup over medium-high heat just until hot, 5 to 6 minutes; don't let the soup boil.
3. Divide rice among six soup bowls. Sprinkle with slivered basil and spoon soup over the top. Garnish with lime wedges to squeeze into soup to taste.

Notes

This is much better after the first day!

Crab or Salmon Chowder

Servings: 6

Source: Bon Appetit January, 2003

Ingredients

- 6 Fresh Yellow Corn
- 4 cups Chicken Broth
- 3 cups Whipping Cream
- 2 Olive Oil
- 7 Bacon Slices, Cut Crosswise ¼ Inch Strips
- 1½ cups Onion, Finely Chopped
- 1½ cups Leeks (white And Pale Green Parts Only), Finely Chopped, About 2 Medium
- ¾ cups Celery, Finely Chopped
- 1 teaspoon Fennel Seeds
- 1¾ lbs. White-Skinned Potatoes Peeled, Cut Into ½″ Cubes
- 2 tablespoons Butter
- 6 ounces Fresh Chanterelle Mushrooms, Thickly Sliced
- 2 Dry Sherry
- 1 teaspoon Fresh Thyme Leaves
- 1 lb. Fresh Crabmeat Or Salmon
- 2 Fresh Parsley, Chopped

Method

Cut kernels off corn cobs. Set kernels aside. Combine cobs, broth, and cream in heavy large saucepan. Simmer 5 minutes. Remove from heat.

Heat oil in heavy large pot over medium-high heat. Add bacon and saute until crisp, about 8 minutes. Transfer bacon to paper towels to drain. Pour off all but 3 tbsp pan drippings; add onion, leeks, celery, and fennel seeds to pot. Saute until vegetables are crisp-tender, about 4 minutes. Stir in potatoes. Discard cobs from cream mixture; strain cream mixture into potato mixture. Simmer until potatoes are almost tender, stirring occasionally, about 10 minutes. Stir in corn kernels. Simmer chowder until potatoes are tender, about 5 minutes longer.

Meanwhile, melt butter in heavy large skillet over medium heat. Add mushrooms and saute until tender, about 5 minutes. Stir in Sherry and thyme. Add mushroom mixture to chowder. Season to taste with salt and pepper.

Saute crabmeat in same large skillet over medium-low heat just until heated through, about 3 minutes. Divide crabmeat, reserved bacon, and parsley among bowls. Ladle chowder over and serve.

Serves 6-8.

Fish Chowder (Blushing New England Fish Chowder)

Servings: 4

Source: Food 52

Ingredients

- 1 tsp butter
- 1 tbsp olive oil
- 2 oz Spanish chorizo, skin removed and chopped
- 1 medium sweet onion, chopped
- 1 tsp smoked paprika
- 1 bay leaf
- 2 sprigs fresh thyme
- 1 large Russet potato, scrubbed and cut into ½″ dice
- 3- 3½ cups seafood stock
- 1 tsp salt
- ½ tsp freshly ground black pepper
- ½ c. roasted red peppers, chopped
- 1 lb white flake fish fillets, cod, haddock etc
- ½ - 1 cup cream , or half & half if you must
- 2 tbsps chopped chives, for garnish

Method

1. Heat butter and oil in a large saucepan. Add chorizo and cook until it's crisped up a bit. Use a slotted spoon to remove chorizo from the pan to drain on a paper towel.
2. Add onion to pot and saute in fat, until onion is softened. Add paprika, bay leaf, and potatoes. Use a piece of kitchen twine to tie the thyme sprigs together. Place the bundle of thyme in the pot and tie the loose end of the string to the handle of the pot.
3. Add stock, making sure there is enough to cover the potatoes by an inch. Bring chowder to a boil, then reduce the heat so it simmers until potatoes are soft enough to crush against the side of pot, about 10 to 15 minutes. Add salt and pepper to taste. Stir in chopped red pepper.
4. Gently slip whole fillets of fish into chowder. Cook on low heat until fish easily breaks apart in bite-sized pieces. For thinner fillets like haddock and Pollack this will take 4-5 minutes. For thicker fillets of cod etc. this will take 6-7 minutes. If the fish isn't completely submerged, flip the fillets midway through. When fish is cooked through, remove bay leaf and add cream, adjusting amount to your liking.
5. Ladle hot chowder into bowls, garnish with crispy chorizo and chopped chives.

Notes

Frank made this. Very good.

French Lentil Soup with Sausage

Servings: 6

Source: Gourmet, Oct. 2001 (from Epicurious)

Ingredients

- 3 Olive Oil
- 1 medium Onion, Finely Chopped
- 2 medium Carrots, Finely Chopped
- 1 Celery Rib, Finely Chopped
- 1¼ cups Lentils, preferably French (green)
- 6 cups Water
- 1½ teaspoons Salt
- ¼ teaspoon Black Pepper
- 4 ounces Smoked Sausage
- 1 Balsamic Vinegar, Or To Taste

Method

Heat 2 tbsp oil in a 4-quart heavy pot over moderately high heat until hot but not smoking, then saute onion, stirring occasionally, until golden brown, about 6 minutes. Add carrots and celery and cook, stirring, until softened, about 5 minutes. Add lentils, water, salt, and pepper and bring to a boiil, then reduce heat to moderate and cook, covered, until lentils are tender, about 30 minutes.

While lentils are cooking, heat remaining tablespoon oil in a 10-inch nonstick skillet over high heat until hot but not smoking, then brown sausage on all sides, about 5 minutes. Cool sausage slightly on a cutting board, then cut into ½-inch-thick pieces. Add sausage to soup and stir in vinegar.

French Onion Soup

Servings: 4

Source: Sandy Graff 1973?

Ingredients

- 4 Large Onions
- 1 tbsp Flour
- 4 cans Campbell's Beef Bouillon, undiluted
- Salt, Pepper, Worcestershire Sauce
- ½ cup Sauterne Wine
- Swiss, Mozzarella, Parma Cheese
- Garlic Bread, Toasted

Method

Peel and slice 4 large onions, saute until golden. Sprinkle 1 tbsp flour and when blended, add 4 cans beef boullion. Add salt, pepper and Worcestershire sauce.

Simmer for ½ hour and add ½ c. sauterne.

Grate huge amounts of Swiss, Mozzarella (or Skimorze) and Parmesan cheese. Put soup in crocks with loads of cheeses. Put lids on and bake in oven until boiling.

Take pieces of well toasted garlic bread (French bread toast until hard as rocks) and put a piece in each crock. Sprinkle with parmesan cheese. Put back in oven under the broiler for about 2 min.

Gazpacho

Servings: 10

Source: Can't remember. Maybe Pat Smith a million years ago.

Ingredients

- 1 Clove Garlic
- 3 lbs. Tomatoes, Very Ripe
- 2 medium Cucumbers, Peeled & Chopped
- ½ cup Green Pepper (optional) Minced
- ½ cup Onion, Minced
- 2 cups Tomato Juice (or Ice Water)
- ⅓ cup Olive Oil
- 3 tablespoons Vinegar
- Salt And Pepper To Taste
- dash Tabasco or 1 Small Hot Red Pepper

Method

Rub large bowl with cut garlic. Peel tomatoes, remove cores and chop in small pieces. Don't lose juice - pour it and tomatoes into bowl. Add prepared cucumbers along with green pepper and onions and tomato juice or water. Add olive oil, vinegar, plenty of salt and pepper and Tabasco or red pepper minced into infinitesimal pieces. Chill very thoroughly: serve with ice cube in each dish.

Gumbo

Source: Leslie's friend Leigh in Tallahassee

Ingredients

- 2 Butter
- 2 cups Flour
- 2 Chickens, Boiled Or Baked
- 3 Smoked Sausage, Longer Than 1 Foot (Tomato Land)
- 2 large Onions, Chopped
- 3 -4 Celery Stalks, Chopped
- 4 -6 Garlic Cloves, Pressed
- 1 bunch Green Onions, Chopped
- 1 bunch Parsley, Chopped
- 2 cans Rotel Tomatoes (Tom. & Chili Peppers), Diced
- 4 cans Chicken Broth (or Cubes)
- Okra - Small Package From Tomato Land
- 2 File Gumbo (look In Spice Aisle)

Method

Roux

Combine butter and flour in shallow pan and place in 275°F oven for 3 hours, stirring every 30 minutes until it turns caramel colored. Can be refrigerated for 2-3 days.

Gumbo

Heat roux and when hot throw some liquid in, then chopped stuff and then more liquid stuff.

File goes in close to serving.

Notes

LARGE AMOUNT!

Hungarian Goulash Soup

Servings: 6

Source: Bon Appetit, February, 202

Ingredients

- 3 Olive Oil
- 1 Onion, Chopped
- 1½ teaspoons Caraway Seeds
- 1 lb. Beef Shoulder Roast, Fat Trimmed, Cut In 1½" Pieces
- 3 Hungarian Sweet Paprika
- 10 cups Canned Beef Broth
- 1 ounce Russet Potato, Peeled, Cut In 1-Inch Pieces
- 1 Parsnips, Peeled, Chopped
- 1 Carrot, Peeled, Chopped
- 3 Garlic Cloves, Minced
- 2 Tomatoes, Chopped
- 1 Celery Stalk, Chopped
- 1 Green Bell Peppers, Cut Into Matchstick Size Strips
- ½ cup Fresh Parsley, Chopped
- 6 Sour Cream

Method

Heat oil in heavy large pot over medium heat. Add onion and caraway seeds and saute until onion begins to soften, about 8 minutes. Add beef and paprika; saute until meat is brown on all sides, about 15 minutes. Add broth. Bring to boil, scraping up browned bits at bottom of pot. Reduce heat to low; simmer until meat is just tender, about 40 minutes.

Stir potato, parsnip, carrot and garlic into soup. Simmer until vegetables are tender, about 15 minutes. Stir in tomatoes, celery and bell pepper. Simmer until vegetables and meat are very tender, about 15 minutes longer. Cool slightly.

Transfer 3½ cups soup to blender. Blend until smooth. Add to soup in pot. Stir in parsley. Season soup to taste with salt and pepper. (Can be made 2 days ahead. Cool slightly; chill uncovered until cold, then cover and refrigerate. Bring to simmer before serving.)

Ladle soup into 6 bowls. Top each with 1 tbsp sour cream

Italian Wedding Soup

Servings: 8

Source: Once Upon a Chef

Ingredients

Meatballs

- 1 large egg
- 3 tbsp chopped fresh chives
- 2 tsp chopped fresh sage leaves
- 2 cloves garlic, minced
- ¾ lb lean ground beef
- ½ lb sweet or hot Italian sausage, casings removed
- ½ cup Parmesan cheese
- ⅓ cup Italian seasoned bread crumbs
- ¼ tsp salt

Soup

- 2 tbsp olive oil
- 1 medium yellow onion, diced
- 2 large carrots, diced
- 2 stalks celery, diced
- 6 cups chicken broth, not low sodium
- 2 cups beef broth, not low sodium
- 2 cups water

- ½ cup dry white wine, optional
- 1 bay leaf
- ½ tsp salt
- ¼ tsp pepper
- 1 cup small pasta, such as ditalini
- 4 oz spinach, stems trimmed and roughly chopped (about 3 packed cups once chopped)
- Parmigiano Reggiano, for serving

Method

Meatballs

1. Preheat the oven to 350°F. Line a baking sheet with aluminum foil and set an oven-proof roasting rack over top. Spray the rack generously with nonstick cooking spray.
2. In a large bowl, beat the egg with the chives, sage, and garlic. Add the remaining meatball ingredients and mash with your hands until evenly combined. Roll the mixture into tablespoon-size balls (about 1 inch in diameter) and place on the prepared rack. Bake for 15 to 18 minutes, or until lightly browned and cooked through. Set aside.

Soup

1. Meanwhile, start the soup. In a large soup pot or Dutch oven over medium heat, heat the olive oil. Add the onions, carrots, and celery and cook, stirring frequently, until the vegetables are softened, about 8 minutes. Add the chicken broth, beef broth, water, wine, bay leaf, salt, and pepper and bring to

a boil. Add the pasta and cook, uncovered, at a gentle boil until the pasta is al dente, 8 to 10 minutes (or according to package directions). Taste the soup and adjust the seasonings, if necessary. Reduce the heat to low and add the spinach and meatballs. Simmer for a few minutes, until the spinach is wilted and the meatballs are warmed through. Ladle into bowls and serve with grated Parmesan.

FREEZER-FRIENDLY: The soup can be frozen for up to 3 months, but wait until you reheat the soup to add the pasta. Defrost the soup in the refrigerator for 12 hours, then reheat it on the stovetop over medium heat until simmering, add the pasta, and cook until the pasta is tender.

Jane Wing's Soup

Source: Jane Wing, 2001 Best if made the night before.

Ingredients

- 1 Onion, Chopped
- 2 Celery, Diced
- 1 Pepper, Diced
- 1 cup Carrot, Diced
- 1 cup Turnip, Diced
- 1 Olive Oil
- 1 Smoked Turkey Sausage, Cubed
- 1 teaspoon Fennel Seeds
- ½ teaspoon Basil
- ½ teaspoon Oregano
- 1 teaspoon Garlic, Minced
- 1 cup Tomato Sauce
- 2 cans Chicken Broth
- ½ bunch Swiss Chard Strips Or Frozen Spinach
- ½ cup Bowtie Pasta

Method

Saute the onion, celery, pepper, carrot, turnip in olive oil and simmer until onion is translucent.

Add turkey sausage, fennel seeds, basil, oregano, garlic, tomato sauce, chicken broth and Swiss chard or spinach. Continue cooking.

Add the pasta just before serving. Best if made the night before.

Lentil Soup By Emeril Lagasse

Servings: 8

Source: Food Network - Lentil Soup with a Curry Crema and Lentil Crackers (episode EE2C09)

Ingredients

For the Soup

- 3 strips bacon, cut into ½" pieces
- 1 large onion, minced (about 1 cup)
- 3 carrots, chopped into ¼" pieces (about ½ cup)
- 1 celery rib, finely chopped (about ½ cup)
- 4 garlic cloves, minced (about 1 tbsp)
- ½ tsp ground cumin
- 1½ tsp chopped fresh ginger
- 2¼ tsp salt
- ¼ tsp cayenne pepper
- 1 lb dried lentils
- 2 quarts chicken stock
- 1 tbsp fresh lime juice
- ¼ cup chopped parsley leaves

For the Curry Crema

- ½ cup creme fraiche or sour cream
- 1 tbsp curry powder

For the Lentil Crackers

- ½ cup cooked lentils, reserved from the soup
- ¼ cup lentil soup puree, reserved
- ¾ cup all-purpose flour
- 1½ tbsp extra-virgin olive oil
- 1¼ tsp kosher salt

For the Parsley Oil

- 1 bunch parsley, leaves picked and washed
- 3 garlic cloves
- ½ to ¾ cup olive oil
- 2 limes, juiced
- Salt to taste
- Freshly ground black pepper to taste

For the Fried Carrots

- ½ lb carrots, peeled
- ½ cup flour
- Salt to taste
- Freshly ground black pepper to taste

Method

1. Cook the bacon in a large pot over medium heat until it has rendered most of its fat, 4 to 5 minutes. Add the onion, carrots, and celery, and cook until softened, 4 to 6 minutes.
2. Add the garlic, cumin, ginger, salt, and cayenne, and cook until fragrant, 2 to 3 minutes.

3. Add the lentils and chicken stock, and bring to a boil. Skim off any foam, cover, reduce the heat to a simmer, and cook, stirring occasionally, until the lentils are very tender, about 30 to 35 minutes.
4. Reserve ½ cup of the cooked lentils and ¼ cup of the soup for the lentil crackers. Puree the remaining soup with an immersion blender until smooth, adjusting the consistency with water if needed. Stir in the lime juice and parsley.
5. For the curry crema, combine the creme fraiche (or sour cream) and curry powder in a small bowl.
6. For the lentil crackers, process the reserved lentils and soup in a food processor into a chunky puree. Gradually mix in the flour until the dough resembles clay. Freeze for 10 minutes, then divide into 6 portions. Flatten each portion and roll through a pasta machine, starting at setting #2 and finishing at #4. Brush with olive oil and sprinkle with kosher salt. Bake at 350°F for 20 minutes.
7. For the parsley oil, puree the parsley, garlic, olive oil, and lime juice together in a food processor or blender; season with salt and pepper to taste.
8. For the fried carrots, cut the carrots into thin strands (julienne), toss with the flour, and season with salt and pepper. Deep-fry at 350°F until golden, about 2 minutes.
9. Serve the soup garnished with a rounded tablespoon of curry crema, a drizzle of

parsley oil, and a handful of fried carrots. Serve the lentil crackers alongside.

Notes

Recipe filled in, 2026-07-26. https://www.cookingindex.com/recipes/44096/lentil-soup-with-a-curry-crema-and-lentil-crackers.htm

Lentil Soup, Hearty Lentil Soup with Fragrant Spices

Source: Cook's Illustrated, p. 87

Ingredients

- 3 slices bacon
- 1 large onion, chopped fine
- 2 large carrots, peeled and chopped
- 3 cloves garlic, minced
- 1 (14.5 oz) can diced tomatoes, drained
- 1 bay leaf
- 1 tsp fresh thyme leaves
- 1 tsp ground cumin
- 1 tsp ground coriander
- 1 tsp ground cinnamon
- ¼ tsp cayenne pepper
- 7 oz (1 cup) lentils, picked over and rinsed
- 1 tsp salt
- pepper
- ½ cup dry white wine
- 4½ cups low-sodium chicken broth
- 1½ cups water
- 1½ tsp lemon juice
- 3 tbsp minced cilantro

Method

1. Cook the bacon in a Dutch oven over medium-high heat, stirring occasionally, until the bacon is crisp, about 5 minutes. Add the onion and carrots and cook, stirring occasionally, until the vegetables begin to soften, about 2 minutes. Add the garlic, cumin, coriander, cinnamon, and cayenne and cook until fragrant, about 30 seconds. Stir in the tomatoes, bay leaf, and thyme and cook until fragrant, about 30 seconds. Stir in the lentils and salt and season with pepper to taste. Cover, reduce the heat to medium-low, and cook until the vegetables are softened and the lentils have darkened, 8 to 10 minutes.
2. Uncover, increase the heat to high, add the wine, and bring to a simmer. Add the chicken broth and water, bring to a boil, cover partially, and reduce the heat to low. Simmer until the lentils are tender but still hold their shape, 30 to 35 minutes.
3. Remove the bay leaf from the pot and discard. Puree 3 cups of the soup in a blender until smooth, then return to the pot. Stir in the lemon juice and heat the soup over medium-low heat until hot, about 5 minutes. Stir in 2 tbsp of the cilantro and serve, garnishing each bowl with the remaining cilantro. A dollop of sour cream is a great addition, too.

Notes

I typed the cumin, coriander, cinnamon, and cayenne in the wrong order in the ingredients list — they go in with the garlic. This sometimes throws me off. Doesn't take much!

Mexican Meatball Soup

Servings: 8

Source: Bon Appetit, Dec. 2000, 6-8 main course servings.

Ingredients

- 2 tbsp Olive Oil
- 2¾ cups Onions, Chopped
- 4 Garlic Cloves, Minced
- 2 small Bay Leaves
- 5 (14½ oz) cans Beef Broth
- 1 (28 oz) can Diced Tomatoes In Juice
- ½ cup Chunky Tomato Salsa, Medium-Hot
- ½ cup Fresh Cilantro, Chopped
- 1 lb. Lean Ground Beef
- ¼ lb. Bulk Pork Sausage
- 6 tbsp Yellow Cornmeal
- ¼ cup Whole Milk
- 1 large Egg
- ½ teaspoon Salt
- ½ teaspoon Black Pepper
- ½ teaspoon Ground Cumin
- ½ cup Long-Grain White Rice

Method

Heat oil in heavy large pot over medium-high heat. Add just 1¾ cups onions, 2 garlic cloves and bay leaves; saute 5 min. Add broth, tomatoes with juices, salsa and ¼ c. cilantro; bring to boil. Cover and simmer 15 minutes.

Meanwhile, combine ground beef, pork sausage, cornmeal, whole milk, egg, salt, pepper, cumin, then remaining 1 cup onions, 2 garlic cloves and ¼ c. cilantro in medium bowl. Mix well.

Shape meat mixture by generous tablespoonfuls into 1 - 1¼ inch balls.

Add rice and meatballs to soup and bring to boil, stirring occasionally. Reduce heat, cover and simmer until rice and meatballs are tender, stirring occasionally, about 20 minutes. Season to taste with salt and pepper. Ladle soup into bowls and serve.

Notes

I used chicken broth without MSG when I made it for you and that is good too. I think this is much better the second day. The rice plumbs up and the flavors just settle in better, I think, so it is a good thing to make ahead of time.

Moroccan Tomato Soup

Servings: 4

Source: Contributed by Preston Maring, MD — Kaiser Permanente Health & Wellness (kp.org)

This chilled soup is great to make on a hot summer night.

Chilled soups that need little or no cooking are great for summer. This recipe is excellent. It helps to have a food mill but, if you don't, the tomatoes can be skinned and pureed in a food processor or blender.

I follow the Joy of Cooking's advice for removing the skins from tomatoes. Put them in boiling water for 15 seconds to a minute, picking one up now and then to test whether or not the skin is starting to come loose. Then plunge them into ice water and slip the skins off.

The rest of the soup is very easy. The celery gives the soup a pleasing crunch. This goes well with crostini spread thinly with goat cheese.

Ingredients

- 5 medium cloves of garlic, minced
- 2½ teaspoon sweet paprika
- 1½ teaspoon ground cumin
- ⅛ teaspoon cayenne pepper

- 2 tablespoons olive oil
- 2½ pounds tomatoes, cored, and cut into 1″ pieces
- ¼ cup packed chopped cilantro leaves, plus extra for garnish
- 1 tablespoon white wine vinegar
- 2 tablespoons fresh lemon juice
- Kosher salt to taste
- 4 stalks celery, diced

Method

1. In a small saute pan, cook the oil, garlic, paprika, cumin, and cayenne for about 3 minutes, stirring constantly.
2. Remove from the heat and set aside.
3. Pass the tomatoes through the large-holed disk of a food mill (or skin and run through a food processor).
4. Stir in the cooked spice mixture, the cilantro, vinegar, lemon juice, about a teaspoon of salt, celery, and 2 tablespoons of water.
5. Adjust the seasoning and chill until cold.
6. Garnish with sprigs of cilantro.

Notes

Nutrition information (per serving): Calories 146, Total fat 8g, Saturated fat 1g, Trans fat 0g, Cholesterol 0g, Total carbohydrate 19g, Dietary fiber 6g, Sodium 342mg, Protein 4g.

Parsnip Soup with Chevre and Walnut Crostini

Servings: 6

Source: Seattle Times - special from Kathy Casey Food Studios

Ingredients

- 4 cups Parsnips, In ½″ Sliced Peeled Pieces
- 1 Olive Oil
- 2 tablespoons Butter
- ¼ cup Thinly Sliced Shallots
- 1 cup Celery, Chopped
- 3 each Garlic, Finely Minced
- ½ cup Dry White Wine
- 4 cups Chicken Broth
- 1 cup Heavy Cream
- ½ teaspoon Kosher Salt
- ⅛ teaspoon Cayenne Pepper
- Fresh Chives/Celery Leaves, Thinly Sliced

Method

1. Toss parsnips and olive oil together in a bowl to coat evenly. Spread out on a baking sheet and roast till golden and totally tender, about 30 minutes.

2. Heat butter in a large pot over medium-high heat. Saute shallots and celery until very tender, about 3 minutes; do not brown. Add the garlic and cook, stirring, for about 30 seconds more. Add wine and bring to a boil. Add chicken broth, cream and roasted parsnips and bring to a simmer. Reduce heat to medium or low to maintain a slow simmer. Cook for about 5 minutes, then add salt and cayenne.
3. In small batches, puree mixture in a blender. Return soup to pan and adjust seasonings if needed. Cool and refrigerate for up to 3 days before serving.

Croutons

Six ¼" thick slices baguette or French bread Olive oil 3 oz. chevre 3 tbsp chopped walnuts, lightly toasted

1. Preheat oven to 425 degrees
2. First, toast the bread for the croutons: Lay the bread on a baking sheet, brush slices lightly with oil and toast in the preheated oven for about 3 to 5 minutes, or until just lightly golden. Remove and let cool. (You can do this the day before and keep croutons in a tightly closed container after they cool.)

To Serve

Preheat oven to 375°F. Spread the cheese on the croutons, then top each one with 1½ tsp nuts. Press in slightly and bake for about 4 minutes or until cheese is warmed.

Meanwhile, heat the soup, stirring often, over medium heat till hot, making sure it does not stick on the bottom. Serve the hot soup in warm bowls. Top with chives or celery leaf, and serve a warm goat cheese crouton on the side.

Pasta Fazool (Pasta and Bean Soup)

Servings: 8

Source: New Best Cookbook p.60

Ingredients

- 1 tbsp Olive Oil, Plus More For Drizzling
- 3 ounces Pancetta Or Bacon (3 slices), chopped fine
- 1 medium Onion, chopped fine
- 1 Celery Rib, chopped fine
- 4 medium Garlic Cloves, minced
- 1 teaspoon Dried Oregano
- ¼ teaspoon Red Pepper Flakes
- 3 Anchovy Fillets, minced to a paste
- 1 28-oz can Diced Tomatoes
- 1 piece Parmesan Cheese Rind, 5 By 2 inches
- 2 15½ oz cans Cannellini Beans, drained and rinsed
- 3½ cups Chicken Broth
- 2½ cups Water
- Salt
- 8 ounces Small Pasta Shape Or Orzo, (½ cup is better)
- ¼ cup Chopped Fresh Parsley Leaves
- Ground Black Pepper

- 3 ounces (about 1½ cups) Parmesan Cheese, freshly grated

Method

1. Heat the oil in a large, heavy-bottomed stockpot or Dutch oven over medium-high heat until shimmering. Add the pancetta and cook, stirring occasionally, until it begins to brown, 3 to 5 minutes.
2. Add the onion and celery; cook, stirring occasionally, until the vegetables are softened, 5 to 7 minutes.
3. Add the garlic, oregano, red pepper flakes, and anchovies; cook, stirring constantly, until fragrant, about 1 minute.
4. Add the tomatoes with their liquid, scraping up any browned bits from the pan bottom.
5. Add the cheese rind and beans; bring to a boil, then reduce the heat to low and simmer to blend the flavors, 10 minutes. *
6. Add the chicken broth, water, and 1 tsp salt; increase the heat to high and bring to a boil.
7. Add the pasta and cook until tender, about 10 minutes.
8. Discard the cheese rind. Turn off the heat, stir in 3 tbsp parsley; adjust the seasonings with salt and pepper to taste. Ladle the soup into individual bowls; drizzle each serving with olive oil and sprinkle with a portion of the remaining parsley. Serve immediately, passing the grated Parmesan separately.

Notes

*You can stop at this point if not eating immediately. Cool and refrigerate. When ready, continue with liquids etc.

This soup gets very “sludgy” the longer the pasta is in, so if it is going to sit awhile before eating, consider adding pasta later.

Pea Soup (Sweet Pea Soup)

Servings: 8

Source: Food 52

Ingredients

- 2 lbs. frozen peas
- 1 large yellow onion, roughly sliced or chopped
- 2 cups chicken stock
- ¼ cup creme fraiche, (Frank used a little heavy cream instead)
- olive oil and salt as needed
- a few sprigs herbs if desired, basil, dill and tarragon all work nicely
- chopped hazelnuts and some flaky salt, added to individual bowls before serving, a Frank inspiration.

Method

1. Remove peas from the freezer so they can begin to thaw.
2. Add the onion and a sprinkle of salt and sauté the onions until soft.
3. Add the stock and bring to a boil. Add the peas and turn off the heat. Add enough water to just cover the peas.

4. Ladle the soup into a blender in batches. Add the creme fraiche and the herbs if you are using them. Puree until very smooth, and pass through a fine mesh sieve.
5. Check for seasoning.
6. The soup is done! You can move it to the fridge to chill, or return it to the stove to bring it back up to temperature before serving. It's great both hot and cold.

Notes

Don't re-cook peas, which are already blanched. This retains their flavor and vibrant color.

Frank used an immersion blender directly in the pan.

Frank added chopped hazelnuts and a sprinkle of flaky salt to each bowl before serving. A fab idea!

We served this cold in beautiful stemmed, shallow bowls with little spoons. Yes!

Posole (Classic)

Servings: 10

Source: Bon Appetit Jan. 2012

Ingredients

- 1 tbsp ground cumin
- 1 tsp garlic powder
- 1 tsp smoked paprika
- 1 (2 lb) boneless pork shoulder (Boston Butt)
- Kosher salt and black pepper
- ½ red onion, sliced
- ¼ cup veg. oil
- ½ red onion
- 3 garlic cloves, minced
- 2 plum tomatoes, diced
- 6 cups low-sodium chicken broth
- 1 28 oz can undrained pinto beans
- 1 28 oz can white hominy, drained
- 1 28 oz can diced tomatoes with juices, pureed in blender until smooth
- 1 tbsp oregano, preferable Mexican
- 2 tsp ground cumin
- kosher salt and black pepper
- shredded mild cheddar cheese
- chopped fresh cilantro
- lime wedges
- flour tortillas

Method

Pork

Preheat oven to 275 degrees. Line a small roasting pan with foil. Mix cumin, garlic powder, and smoked paprika in a small bowl. Rub spice all over pork. Sprinkle with salt and pepper. Place pork in pan and cover with sliced onion. Pour ½ cup water in the bottom of pan. Cover pan tightly with foil and roast until meat is very tender, 5-6 hours. Let pork rest until cool enough to handle.

Using two forks, shred pork into bite-sized pieces. Skim fat from juices in roasting pan; reserve meat.

(DO AHEAD) Can be made 2 days ahead. Cover and chill pork and juices separately.

Posole

Heat oil in a large pot over medium-low heat. Add onion and sauté until translucent, about 5 minutes. Add garlic and cook, stirring often, until fragrant, about 2 minutes.

Add diced fresh tomatoes and stir until softened, about 2 minutes longer. Stir in broth and next 5 ingredients. Bring to a boil and reduce heat to low. Cover; simmer, stirring occasionally, for 30 minutes.

Add reserved pork to posole. Simmer uncovered 30 minutes longer for flavors to meld. Season to taste with salt and pepper, adding reserved

juices from roast pork, if desired. Divide among bowls, garnish with shredded cheese, cilantro and lime wedges, and serve with flour tortillas.

Notes

Recipe says 8 to 10 servings. Filled my big yellow pot to the brim.

Be careful not to salt too much.

Potato Asparagus Soup

Source: Food.com, from Better Homes and Gardens' Christmas Comfort and Joy

Ingredients

- 4 tsp oil
- 1 large onion, chopped
- 3 tbsp flour
- 3 cups asparagus, cut into 1-inch pieces
- 2 cups milk
- 1 (14½ oz) can chicken broth
- 8 oz red potatoes, cubed
- ¼ tsp salt
- ⅛ tsp cayenne pepper
- 4 oz shredded cheddar cheese
- 1 small tomato, seeded and chopped
- ⅓ cup sour cream

Method

1. Heat the oil in a large saucepot, add the onion, and cook over medium heat until tender.
2. Add the flour and stir to coat the onions.
3. Add the asparagus, milk, broth, potatoes, salt, and pepper, increase the heat to

medium-high, and cook until thick and bubbling, stirring often.

4. Reduce the heat to low, cover, and simmer, stirring occasionally, 10 to 12 minutes or until the vegetables are tender.
5. Add the cheese, tomato, and sour cream and simmer until the cheese is melted.

Notes

Frank added chopped pancetta and chopped parsley, I think. Delicious!

Potato Cheese Soup

Servings: 6

Source: Silver Palate Cookbook

Ingredients

- 4 tbsps sweet butter
- 2 cups finely chopped yellow onions
- 2 cups peeled and chopped carrots
- 6 parsley sprigs
- 5 cups chicken stock
- 2 large potatoes, about 1½ lbs, peeled and cubed (3 to 4 cups)
- ¼ cup fresh dill
- salt and pepper, to taste
- 2 to 3 cups grated good-quality Cheddar cheese

Method

1. Melt the butter in a soup pot. Add onions and carrots and cook over low heat, covered, until vegetables are tender and lightly colored, about 25 minutes.
2. Add parsley, stock and potatoes, and bring to a boil. Reduce heat, cover, and simmer until potatoes are very tender, about 30 minutes.
3. Add dill, remove soup from the heat, and let it stand, covered, for 5 minutes.

4. Pour soup through a strainer and transfer the solids to the bowl of a food processor fitted with a steel blade, or use a food mill fitter with a medium blade. Add 1 cup of the cooking stock and process until smooth.
5. Return pureed soup to the pot and add additional cooking liquid, about 3 to 4 cups, until the soup reaches the desired consistency.
6. Set over low heat, add salt and pepper to taste, and gradually stir in the grated cheese. When all the cheese is incorporated and the soup is hot (not boiling), serve immediately.

Notes

I added more stock to get the consistency I wanted and also more cheese. I'm just saying….

Potato-Leek Soup

Servings: 6

Source: Once Upon a Chef

Ingredients

- 3 tbsp unsalted butter
- 4 large leeks, white and light green parts only, roughly chopped
- 3 cloves garlic, peeled and smashed
- 2 lbs Yukon Gold potatoes, peeled and roughly chopped into ½″ pieces
- 7 cups low sodium chicken or veggie broth
- 2 bay leaves
- 3 sprigs fresh thyme
- 1 tsp salt
- ¼ tsp black pepper
- 1 cup heavy cream
- chives, finely chopped, for serving

Method

1. Melt the butter over medium heat in a large soup pot. Add the leeks and garlic and cook, stirring regularly, until soft and wilted, about 10 minutes. Adjust the heat as necessary so as not to brown.
2. Add the potatoes, broth, bay leaves, thyme, salt, and pepper to the pot and bring to a boil. Cover and turn the heat down to low.

Simmer for 15 minutes, or until the potatoes are very soft.

3. Fish out the thyme sprigs and bay leaves, then puree the soup with a hand-held immersion blender until smooth. (Alternatively, use a standard blender to puree the soup in batches; see Notes.) Add the heavy cream and bring to a simmer. Taste and adjust seasoning with salt and pepper. If the soup is too thin, simmer until thickened. If it's too thick, add water or stock to thin it out. Garnish with fresh herbs, if desired.

Notes

If using a standard blender to puree the soup: be sure not to fill the jar more than halfway; leave the hole in the lid open and cover loosely with a dishtowel to allow the heat to escape; and pour the blended soup into a clean pot.

Red Lentil Soup with Lemon

Servings: 4

Source: New York Times, Jan. 9, 2008

Ingredients

- 3 tbsp Olive Oil, More For Drizzling
- 1 large Onion, Chopped
- 2 Garlic Cloves, Minced
- 1 tbsp Tomato Paste
- 1 teaspoon Ground Cumin
- ¼ teaspoon Kosher Salt, More To Taste
- ¼ teaspoon Ground Black Pepper
- pinch Ground Chili Powder Or Cayenne, More To Taste
- 1 qt Chicken Or Vegetable Broth
- 1 cup Red Lentils
- 1 large Carrot, Peeled And Diced
- ½ Lemon, More To Taste
- 3 Chopped Fresh Cilantro

Method

1. In a large pot, heat 3 tbsp oil over high heat until hot and shimmering. Add onion and garlic, and saute until golden, about 4 minutes. (more)

2. Stir in tomato paste, cumin, salt, black pepper and cayenne (or chili), and saute for 2 minutes longer.
3. Add broth, 2 cups water, lentils and carrot. Bring to a simmer, then partially cover pot and turn heat to medium-low. Simmer until lentils are soft, about 30 minutes. Taste and add salt if necessary.
4. Using an immersion or regular blender or a food processor, puree half the soup then add it back to pot. Soup should be somewhat chunky.
5. Reheat soup if necessary, then stir in lemon juice and cilantro. Serve soup drizzled with good olive oil and dust lightly with chili powder if desired.

Roasted Red Pepper Soup

Source: Debbie Miller, Tallahassee, Oct. '04

Ingredients

- large Roasted Peppers, Drained
- 1 Garlic Clove
- ¼ cup Sherry
- Chicken Stock
- Heavy Cream
- Fresh Basil

Method

No exact measurements, just the consistency and taste you want.

Blend all in a blender, and chill. Just before serving add some heavy cream and garnish with fresh basil

Senegalese Peanut Soup with Chicken

Servings: 4

Source: Food Network (courtesy Emeril Lagasse, 2006)

Ingredients

- ¾ lbs. Sweet Potatoes
- 5 tbsp Peanut Oil, Divided (three times)
- 8 Roma Tomatoes, Halved And Seeded
- 1 tablespoon Curry Powder
- 1 cup Onions, Julienned
- 1½ teaspoons Minced Garlic
- ¼ teaspoon Cayenne Pepper
- 1 qt Chicken Broth
- ½ cup Smooth Peanut Butter
- 1 cup Unsweetened Coconut Milk
- 1¾ teaspoons Salt, Divided
- ½ teaspoon Fresh Ground White Pepper
- 1½ lbs. Boneless, Skinless Chicken Breast, Diced Into 1-Inch Pieces
- 2 tablespoons Fresh Cilantro Leaves, Chopped
- 2 tablespoons Chopped, Roasted Peanuts

Method

Preheat oven to 400°F.

Coat the sweet potatoes with 1 tbsp peanut oil and place in oven-proof pie tin. Place tin in oven and roast sweet potatoes for 50 min. to 1 hour or until the potatoes are fully roasted and fork tender. Once potatoes are cook enough to handle, remove and discard skin. Reserve sweet potato flesh until ready to use.

Place tomatoes in small mixing bowl and coat with 1 tbsp peanut oil. Lay the tomatoes on baking sheet, skin side up, and season with salt and pepper. Place the pan in oven and roast the tomatoes until skins are caramelized and wilted, about 25-30 minutes. Remove the tomatoes from oven, discard skins, and set tomatoes aside until ready to use.

Set 1 gallon stockpot over a medium high heat and add 2 tbsp of peanut oil.

Add curry powder to the pot and toast for about 30 - 45 seconds, stirring constantly.

Add the onions and saute for 3 - 4 minutes.

Add minced garlic to pot and cook, stirring, for 30 seconds.

Add cayenne pepper and chicken stock and bring to boil. Reduce heat to a simmer.

Add roasted sweet potatoes and tomatoes to soup. Add peanut butter and coconut milk and stir to blend.

Let simmer for 10 minutes and blend with immersion blender until smooth. Season with ¾ tsp salt and, if necessary, more pepper.

Season the chicken pieces with the remaining tsp of salt and white pepper, and sear in hot saute pan with the remaining 1 tbsp peanut oil for 5 minutes. Add the seared chicken to pot. Cook until the chicken is tender, about 10 - 15 minutes.

TO SERVE: Ladle soup into bowls and garnish with cilantro and chopped peanuts.

Notes

Corrected, 2026-07-26.
https://tastingspoons.com/archives/254

Shrimp and Scallop Posole

Servings: 6

Source: Bon Appetit March, 2007

Ingredients

- 1 Olive Oil
- 1 cup Chopped Onion
- 3 Garlic Cloves, Minced
- 3 cups Bottled Clam Juice
- 1 (15 oz) can White Hominy, Drained, Rinsed
- 1 cup Salsa Verde (tomatillo Salsa), Medium Or Mild
- 2 Finely Chopped Sun-Dried Tomatoes In Oil
- 1 Finely Grated Lime Peel
- 1 lb. Uncooked Jumbo Shrimp Peeled, Deveined
- 1 lb. Large Sea Scallops, Halved Horizontally
- 4 tbsp Chopped Cilantro, Divided

Method

Heat oil in large deep skillet over medium-high heat. Add onion; saute until tender about 5 minutes. Add garlic; stir about 30 seconds. Add 3 cups clam juice and next 4 ingredients to skillet; simmer 5 minutes.

DO AHEAD Can be made 4 hours ahead. Cool slightly. Refrigerate uncovered until cold, then cover and chill. Bring to simmer before continuing.

Add shrimp, scallops, and 3 tbsp cilantro to simmering broth, adding more clam juice to thin if necessary. Simmer until seafood is just opaque in center, about 3 minutes. Season with salt and pepper. Divide among bowls; sprinkle with remaining cilantro.

Thai Chicken Soup

Servings: 4

Source: Seattle Times, Oct 3, 2004

Ingredients

- 4 Cloves Garlic
- 1 2 Fresh Ginger
- 2 Vegetable Oil
- 1 small Onion, Peeled And Thinly Sliced
- 1 medium Red Bell Peppers, Seeded And Sliced
- 1 medium Carrot, Peeled And Sliced
- 1 ounce Boneless Chicken Breasts, Thinly Sliced
- 1 can Chicken Broth
- 1 can Coconut Milk
- 4 Bok Choy Heads, Sliced
- Fresh Cilantro For Garnish
- 1 teaspoon Crushed Red Chilies
- Salt To Taste

Method

1. Rub the garlic and ginger through a very fine grater or put them in the blender with a couple of tablespoons of water and puree until smooth. Put the vegetable oil in a heavy-bottomed pot over medium-high heat

and saute the ginger and garlic for one minute or until the aroma fills the air.

2. Add the onion, pepper and carrot and saute one minute longer. Add the chicken and cook 5 minutes, turning the chicken pieces three or four times as they begin to brown.
3. Pour in the chicken broth and coconut milk and bring the soup to a boil. Add the baby bok choy and cook 2 minutes, or until the bok choy is tender. Transfer soup to serving bowls and top with cilantro leaves and crushed red chilies. Serve at once.

Notes

Chicken doesn't seem to brown when put in with veggies. If you want that, saute separately, then add.

Thai Chicken Soup with Rice Noodles

Servings: 4

Source: Once Upon a Chef

Ingredients

- 1 tbsp vegetable oil
- ½ cup thinly sliced shallots, from 1 to 2 large shallots
- 1 tbsp fresh ginger, minced
- 2 tbsp Thai green curry paste
- 4 cups low sodium chicken broth
- 1 can (13.5 oz) coconut milk
- 2 tbsp fish sauce
- 4 packed tsp light or dark brown sugar
- 2 tbsp fresh lime juice
- ½ tsp turmeric

For Serving

- 4 oz rice noodles
- 2 cups shredded cooked chicken, from rotisserie chicken
- handful fresh cilantro, chopped
- 3 scallions, thinly sliced
- Sriracha sauce
- lime wedges

Method

1. Heat the oil in a medium soup pot over medium-low heat. Add the shallots and ginger and cook, stirring frequently, until softened, 3 to 5 minutes. Add the green curry paste and cook, stirring constantly, for 1 minute more. Add the chicken broth, coconut milk, fish sauce, brown sugar, lime juice, and turmeric; bring to a gentle simmer. Continue simmering, uncovered, for 5 minutes.
2. Meanwhile, cook the rice noodles according to the package instructions.
3. When ready to serve, taste the soup and adjust the seasoning. Gently reheat the noodles in the microwave, if necessary. Divide the noodles and chicken into serving bowls. Ladle the broth over top and sprinkle with cilantro and scallions. Serve with Sriracha sauce and lime wedges.

Notes

As the soup sits on the stove, some of the fat may rise to the surface. Feel free to skim it, if necessary. Otherwise, you can put it back in.

Thai Soup (Tom Yum Soup with Mushrooms and Tofu)

Source: Real Vegetarian Thai by Nancie McDermott (Jan. '06) from Peggy

Ingredients

- 4 cups Vegetable Stock
- 3 large Stalks Lemongrass
- 12 Wild Lime Leaves (optional)
- 2½ Freshly Squeezed Lime Juice
- 3 Green Onions, Cut Crosswise In 1″ Lengths
- 1 Fresh Green Jalapeno Chili
- 8 ounces Firm Tofu (or Chicken), Cut Into 1″ Chunks
- 1 cup Canned Whole Straw Mushrooms *
- 2 Roasted Chili Paste
- 2 teaspoons Sugar
- ½ teaspoon Soy Sauce
- ½ teaspoon Salt

Method

In a large saucepan, bring the vegetable stock to a boil over medium heat. Meanwhile, trim the lemongrass stalks: Cut away and discard any hard, dried root portions, leaving a smooth, flat base just below the bulb. Trim away the tops, including any dried brown leaf portions; you should have handsome stalks about 6 inches long, including the bulbous base. Using the blunt edge of a cleaver blade or heavy knife or the side of an unopened can, bruise each stalk, whacking it firmly at 2″intervals and rolling it over to bruise on all sides. Cut into 2″ lengths.

When the stock is boiling, add the bruised lemongrass stalks and half of the lime leaves (if using), and reduce the heat to maintain a simmer. Cook until the stock is fragrant and the lemongrass has faded from bright green to a dull khaki, about 5 minutes.

While the soup simmers, combine the lime juice, the remaining lime leaves (if using) and the green onions in a serving bowl large enough to accommodate the soup. Remove the stem from the jalapeno and cut the chili crosswise into thick rounds; add 2 or more of the rounds to the serving bowl; the amount depends on your love of chili heat. Reserve any leftover chili for another use and set aside.

Scoop out the lemongrass from the stock and discard it. Raise the heat to high and add the tofu, straw or button mushrooms, chili paste, sugar, soy sauce, and salt and stir well. When the soup boils again, remove it from the heat and

quickly pour it into the serving bowl. Stir to combine the lime juice and herbs with the soup and serve at once.

Notes

This soup should be intensely and wonderfully sour, salty, and spicy hot. If you like, check the seasoning just before serving and fine tune to your liking. To make this soup in advance, hold the lime juice mixture aside until serving time and then gently reheat the soup, combine it with the lime juice mixture, and serve at once.

This can be served along with rice, either on the side or in the soup.

*or sliced fresh button mushrooms

Tortilla Soup (Best International)

Servings: 4

Source: Best International Cookbook p. 16

Ingredients

- 2 (about 1½ lbs) bone-in, skin-on split chicken breasts or 4 bone-in chicken thighs, skinned and trimmed
- 8 cups low-sodium chicken broth
- 1 very large, approx 1 lb. white onion, root end trimmed, quartered, and peeled (divided)
- 4 medium garlic cloves, peeled and chopped (divided)
- 2 large sprigs fresh epazote, or 8 to 10 sprigs fresh cilantro plus 1 sprig fresh oregano
- salt
- 8 6″ corn tortillas, cut into ½″ wide strips
- 2 tbsp vegetable oil
- 2 medium tomatoes, cored and quartered
- ½ medium jalapeno chile, seeds and ribs removed
- 1½ - 4 tsp minced chipotle chile in adobo sauce
- 1 lime, cut into wedges
- 1 ripe avocado, halved, pitted and diced

- 8 oz queso anejado, crumbled or Monterey Jack cheese, diced fine
- Cilantro leaves
- Minced jalapeno chili
- Mexican crema or sour cream

Method

1. Bring the chicken, broth, 2 onion quarters, 2 garlic cloves, epazote (or cilantro and oregano), and ½ tsp salt to a boil over medium-high heat in a large saucepan. Reduce the heat to low, cover and simmer until the chicken is just cooked through, about 20 minutes. Using tongs, transfer the chicken to a large plate. Pour the broth through a fine-mesh strainer, discarding the solids. When the chicken is cool enough to handle, shred into bite-sized pieces, discarding the bones.
2. Meanwhile, adjust an oven rack to the middle position and heat the oven to 425 degrees. Toss the tortilla strips with 1 tbsp oil, spread them out over a rimmed baking sheet and bake, stirring occasionally, until crisp and dark golden, about 14 minutes. Season with salt and transfer to a paper-towel lined plate.
3. Puree the tomatoes, 2 remaining onion quarters, 2 remaining garlic cloves, jalapeño, 1½ tsp of the chipotle, and ⅛ tsp salt in a food processor until smooth. Heat the remaining 1 tablespoon oil in a large saucepan over high heat until shimmering.

Add the pureed mixture and cook, stirring frequently, until the mixture has darkened in color, about 10 minutes. Stir in the strained broth and bring to a boil, then reduce the heat to low and simmer to blend the flavors, about 15 minutes. (Up to this point, the soup can be cooled and refrigerated for up to 4 days. Return to a simmer before continuing).

4. Stir in the remaining chipotle to taste. Add the shredded chicken and simmer until heated through, about 5 minutes. Place some tortilla strips in the bottom of individual bowls, ladle the soup over the top, and serve, passing the garnishes separately.

Notes

Corrected, 2026-07-26, per America's Test Kitchen's Sopa de Tortilla.

Tortilla Soup (Food Network)

Yield: 4 to 6 appetizer servings. (I served this to 7 people and had enough for about 1½ cups each. This was ok because we had heavy appetizers before)

Source: Food Network Kitchens

Ingredients

- 1 Spanish Onion, Cut Into 1-Inch Wedges
- 7 each Garlic, Smashed
- ½ Canned Chipotle Chile In Adobo, Seeded And Coarsely Chopped
- 1 28-oz can Whole, Peeled Tomatoes (with Puree), Roughly Chopped
- 5 cups Chicken Broth
- Vegetable Oil For Frying
- 6 White Corn Tortillas, Halved And Cut Into Thin Strips
- 2 Dried Pasilla Chile, Seeded, Cut Into Thin 3″ Long Strips
- 6 Freshly Squeezed Lime Juice
- Freshly Ground Black Pepper
- 1½ cups Grated Monterey Jack Cheese
- 1 Scallion (White And Green), Thinly Sliced On Diagonal
- 30 Fresh Cilantro Leaves, For Garnish

Method

Heat a large cast-iron skillet over high heat until hot. Arrange the onion and garlic in the skillet in a single layer and cook, turning once, until charred, about 7 minutes.

Working in batches, if necessary, combine the chipotle, tomatoes, charred onion and garlic in a blender and puree until smooth.

Transfer the tomato mixture to a large pot. Bring to a boil and cook, stirring, until the mixture has thickened, about 4 minutes. Pour in the broth, return to a boil, lower the heat, and simmer, covered, stirring occasionally, for 20 minutes.

Meanwhile, pour the oil for frying into a large heavy-bottomed pot to a depth of 2 inches. Place over medium heat and heat to 365°F. Add the tortilla strips and fry until golden brown, about 1 minute. Using a slotted spoon, transfer the strips to a paper towel-lined plate and sprinkle with salt. Repeat with the pasilla strips, frying them for 10 seconds, and transfer to the plate.

When ready to serve the soup, stir in the 2 tsp salt and the lime juice. Divide the tortilla strips and cheese among soup bowls and ladle the tomato broth over them. Garnish with the pasilla strips, scallion, and cilantro. Serve immediately.

Turkey Soup

Source: Oma with Additions Inspired By Barbara Allen - 2007

Ingredients

- 2 Turkey Legs
- 2 Carrots
- 2 Celery
- 1 Onion
- Salt And Pepper
- Spinach, Tomato, Scallions, Parmesan Cheese

Method

Put turkey legs in a deep pot and just cover with water. Add onion, chopped carrots, celery, salt and pepper and bring to a boil. Lower temperature and simmer for at least 2 hours...longer is better.

Remove meat from legs and put it back into soup. It is done when it tastes right.

Just before serving, add spinach to soup. Ladle into individual bowls and top with chopped tomato, scallions and grated parmesan cheese. It is beautiful and delicious.

Turkey Tortilla Soup

Servings: 8

Source: Tallahassee Democrat Nov. 1995

Ingredients

- 1 cup Onion, Chopped
- 1 teaspoon Olive Oil
- 1 can Chopped Green Chiles
- 1 package Taco Seasoning Mix
- 1 can Tomatoes, Undrained
- 6 cups Turkey Broth
- 1 package Frozen Corn
- 2 cups Cooked Turkey, Cut Into ½ Inch Cubes
- ⅓ cup Fresh Cilantro, Chopped
- 4 ounces Unsalted Tortilla Chips, Broken Into Pieces
- ½ cup Monterey Jack Cheese

Method

In 5-quart saucepan, over medium heat, saute onion in oil 3 to 4 minutes or until translucent. Stir in chilies and taco seasoning mix; cook 1 minute. Add tomatoes, breaking up with a spoon. Stir in turkey broth; bring to boil. Add corn and turkey, reduce heat to low and simmer 5 minutes. Add cilantro.

To serve, spoon 1⅓ cups of soup in each bowl. Top each serving with ½ oz. tortilla chips and 1 tbsp cheese.

Turkey Broth

1. In a large saucepan, cover two turkey legs with water. Add two carrots, cut into small cubes, two stalks of celery, chopped, and ½ to 1 whole onion, chopped. Bring to a boil, then reduce to a simmer and cook for two to three hours.
2. Add salt and pepper to taste. Cut the meat from the turkey legs and add it to the soup. Discard the bones.

White Bean and Chorizo Soup

Servings: 6

Source: Bon Appetit Feb. 2006

Ingredients

- 1 cup Dried Cannellini Or Great Northern Beans
- 8 cups Water
- 3 tablespoons 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 ¾ Cup)
- 2½ teaspoons Finely Chopped Fresh Thyme, Divided
- 4 cups Low-Salt Chicken Broth
- 1 lb. Fresh Chorizo Link Sausages, Casing Removed
- ¼ cup Whipping Cream

Method

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 tbsp 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 1½ 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 tbsp oil in heavy large pot over medium heat. Add onion, carrot, and celery. Sprinkle with salt and pepper. Saute until vegetables are beginning to soften, about 10 minutes. Add chopped garlic and 1 tsp thyme; saute 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, saute 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 1½ 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 1½ tsp 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.

White Bean and Kale Soup with Sausage

Source: Food52

Ingredients

- Olive Oil
- 2 shallots, chopped
- 2 minced garlic cloves
- ½ cup chopped carrots
- ½ cup chopped mushrooms
- ½ cup white wine
- 3 cups vegetable stock
- 1 15-oz can white beans, drained and rinsed
- 2 tbsps chopped rosemary
- 2-3 cups chopped kale
- 1 lb sausage, like Kielbasa or chorizo
- salt and pepper
- red pepper flakes, to sprinkle
- Parmesan cheese, to sprinkle

Method

1. Heat a few tablespoons olive oil in a pot over medium heat. Add shallots and a sprinkling of salt and pepper and cook down until almost transparent, about 5 minutes. Add

garlic, carrots, mushrooms, and additional salt and pepper. Cook, stirring occasionally, until the mushrooms are wilted.

2. Pour wine into pot and use it to scrape up all the awesome brown bits from the bottom. Cook until the liquid is reduced slightly.
3. Add stock, beans, and rosemary. Bring to a boil, and then add kale. Reduce to a simmer and cook for 15 to 20 minutes.
4. While the soup is cooking, brown the sausage in a medium pan. Slice into ¼-inch rounds, then add to soup and stir.
5. Serve with a sprinkling of red pepper flakes and Parmesan cheese! Plus bread!!

Notes

I cut the sausage up before browning it. That way each piece can be browned on the edges and you don't have to handle hot sausage.

You can leave out the sausage or keep it in a separate bowl if you need a vegetarian soup. Others can add sausage from the bowl if they wish.

This is a yummy recipe destined to be one of our new house specialities!

Breads

Apple Cinnamon Swirl Bread

Source: Once Upon a Chef

Ingredients

- ½ cup packed light brown sugar
- 1½ tsp ground cinnamon
- 2 large eggs
- ½ cup sugar
- 1 stick unsalted butter, melted and slightly cooled
- ½ cup milk
- 2 tsp vanilla
- 1½ cups flour
- ½ tsp salt
- 1½ tsp baking powder
- 1 cup tart baking apples, preferably Granny Smith, finely diced

Method

1. Preheat the oven to 350°F and set an oven rack in the middle position. Spray an 8.5 x 4.5 inch loaf pan lightly with nonstick cooking spray. Line the long side of the pan with a parchment paper "sling" and spray lightly with nonstick cooking spray again.
2. In a small bowl, mix the brown sugar and cinnamon until evenly combined. Set aside.

3. In the bowl of an electric mixer fitted with the paddle attachment or beaters, beat the eggs and sugar on medium speed until pale and creamy, about 2 minutes.
4. With the mixer on low, gradually add the melted butter followed by the milk and vanilla, and mix just until evenly combined.
5. Add the flour, salt, and baking powder to the batter and mix on low speed until evenly combined.
6. Add the apples to the batter and fold with a rubber spatula until evenly incorporated.
7. Spoon about ⅔ of the batter into the prepared pan. Sprinkle about ⅔ of the brown sugar-cinnamon mixture on top of the batter. Spoon the remaining batter over top, followed by the remaining brown sugar-cinnamon mixture. Using a butter knife, swirl the layers by making a zig-zag motion through the batter once in each direction (don't overdo it).
8. Bake for about 50 minutes, until the bread is golden brown and a cake tester or toothpick inserted into the center comes out clean. Let the bread cool on a rack for about 30 minutes, then use the parchment sling to lift the bread out of the pan and onto the rack. Let cool completely before slicing, a few hours or overnight. Store loosely covered with aluminum foil on the countertop for up to 4 days.

Banana Bread With Chocolate And Nuts

Servings: 1

Source: Bon Appetit, Feb. 2000

Ingredients

- 1½ cups All-Purpose Flour
- 1 teaspoon Baking Soda
- 1 teaspoon Baking Powder
- ¼ teaspoon Salt
- ¾ cups Semi-Sweet Chocolate Chips
- ¾ cups Walnuts, Toasted, Chopped
- ½ Unsalted Butter, Room Temperature
- 1 cup Sugar
- 2 Large Eggs
- 1 cup Ripe Bananas, Mashed
- 2 Fresh Lemon Juice
- 1½ teaspoons Vanilla

Method

Preheat oven to 350°F. Butter and flour 9x5x2½ inch metal loaf pan. (I used a glass one with these measurements and it overflowed!) Whisk first 4 ingredients in medium bowl to blend. Combine chocolate chips and walnuts in small bowl; add 1 tbsp flour mixture and toss to coat.

Beat butter in large bowl until fluffy. Gradually add sugar, beating until well blended. Beat in eggs 1 at a time. Beat in mashed banana, lemon juice and vanilla extract. Beat in flour mixture. Spoon ⅓ of batter into prepared pan. Sprinkle with half of nut mixture. Spoon ⅓ of batter over. Sprinkle with remaining nut mixture. Cover with remaining batter. Run knife through batter in zigzag pattern.

Bake bread until tester inserted into center comes out clean, about 1 hour and 5 minutes. Turn out onto rack and cool.

Banana-Sour Cream Coffee Cake

Source: Southern Living Magazine

Ingredients

- 1¼ cups Sugar, Divided
- ½ cup Pecans, Chopped
- 1 teaspoon Cinnamon
- ½ cup Butter, Softened
- 2 Large Eggs
- 1 cup Mashed Bananas
- ½ cup Sour Cream
- ½ teaspoon Vanilla
- 2 cups Flour
- 1 teaspoon Baking Powder
- 1 teaspoon Baking Soda
- ¼ teaspoon Salt

Method

Stir together ¼ c sugar, pecans and cinnamon; sprinkle half of mixture in a well-greased 12 cup Bundt pan. Set remaining mixture aside.

Beat butter at medium speed with mixer until creamy; gradually add remaining 1 cup sugar, beating 5 to 7 minutes. Add eggs, 1 at a time, beating just until yellow disappears.

Add banana, sour cream, and vanilla, beating at low speed just until blended.

Combine flour and next 3 ingredients; fold into butter mixture.

Pour ½ of batter into prepared pan; sprinkle with remaining pecan mixture. Top with remaining batter.

Bake at 350°F for 45 minutes or til pick comes out clean.

Cool in pan on rack for 10 minutes; remove from pan and cool on wire rack.

1-10" coffee cake.

Notes

BORING!!

Bread (No-Knead Bread)

Source: New York Times 11/8/06, Jim Lahey, Sullivan Street Bakery

Ingredients

- 3 cups All Purpose Or Bread Flour
- ¼ teaspoon Instant Yeast
- 1¼ teaspoons Salt
- Cornmeal or Wheat Bran, as needed

Method

1. In a large bowl combine flour, yeast and salt. Add 1⅝ cups water, and stir until blended; dough will be shaggy and sticky. Cover bowl with plastic wrap. Let dough rest at least 12 hours, preferably about 18, at warm room temperature, about 70°F.
2. Dough is ready when its surface is dotted with bubbles. Lightly flour a work surface and place dough on it; sprinkle it with a little more flour and fold it over on itself once or twice. Cover loosely with plastic wrap and let rest about 15 minutes.
3. Using just enough flour to keep dough from sticking to work surface or to your fingers, gently and quickly shape dough into a ball. Generously coat a cotton towel (not terry cloth) with flour, wheat bran or cornmeal;

put dough seam side down on towel and dust with more flour, bran or cornmeal. Cover with another cotton towel and let rise for about 2 hours. When it is ready, dough will be more than double in size and will not readily spring back when poked with a finger.

4. At least a half-hour before dough is ready, heat oven to 450°F. Put a 6-8 quart heavy covered pot (cast iron, enamel, Pyrex or ceramic) in oven as it heats. When dough is ready, carefully remove pot from oven. Slide your hand under towel and turn dough over into pot, seam side up; it may look like a mess, but that is O.K. Shake pan once or twice if dough is unevenly distributed; it will straighten out as it bakes. Cover with lid and bake 30 minutes, then remove lid and bake another 15 - 30 minutes, until loaf is beautifully browned. Cool on a rack.

One 1½-pound loaf.

Add option treats - raisins, apricots, rosemary, olives etc. just before the 15-minute rest time.

Notes

2½ cups regular flour and ½ cup whole wheat is a nice variation.

I used ½ tsp yeast and 2 tsps salt and found that an improvement.

If I want to make raisin, rosemary bread, I add enough raisins to be nicely distributed through the loaf and some chopped up rosemary just before adding the water, and then mix it all together. That way worked much better than what I had tried before. That way you don't have to soak the raisins to make sure they are soft. I also stick two twigs of rosemary in the top just before baking but I'm not sure that is a great idea. They burn away and later you find a toothpick-like stick inside the bread!

Also possible to put the oven at 500 degrees for the first half hour and lower it to 450 when you take off the lid.

Bread, Simple Crusty

Yield: 4 loaves

Source: New York Times, Nov. 21, 2007 Adapted from "Artisan Bread in Five Minutes a Day" by Jeff Hertzberg and Zoe Francois.

Ingredients

- 1½ packages Yeast
- 1½ Kosher Salt
- 6½ cups Unbleached, All-Purpose Flour, more for dusting
- Cornmeal

Method

1. TIME: About 45 minutes plus about 3 hours resting and rising.
2. In a large bowl or plastic container, mix yeast and salt into 3 cups lukewarm water (about 100 degrees). Stir in flour, mixing until there are no dry patches. Dough will be quite loose. Cover, but not with an airtight lid. Let dough rise at room temperature 2 hours (or up to 5 hours).
3. Bake at this point or refrigerate, covered, for as long as two weeks. When ready to bake, sprinkle a little flour on dough and cut off a grapefruit-sized with serrated knife. Turn dough in hands to lightly stretch surface,

creating a rounded top and a lumpy bottom. Put dough on pizza peel sprinkled with cornmeal; let rest 40 minutes. Repeat with remaining dough or refrigerate it.

4. Place broiler pan on bottom of oven. Place baking stone on middle rack and turn oven to 450 degrees; heat stone at that temperature for 20 minutes.
5. Dust dough with flour, slash top with serrated or very sharp knife three times. Slide onto stone. Pour one cup hot water into broiler pan and shut oven quickly to trap steam. (F. sprays top of loaf instead.) Bake until well browned, about 30 minutes. Cool completely. (F. cooks it a bit longer. Also says crust is better after it is warmed the 2nd day).

Notes

Variation: If not using a stone, stretch the rounded dough into an oval and place in a greased, nonstick loaf pan. Let rest 40 minutes if fresh, an extra hour if refrigerated. Heat oven to 450°F for 5 minutes. Place pan on middle rack.

For pita: Take very small balls and roll thin. Bake.

Fry bread: Take a smallish ball, pull into a circle, put a bit of olive oil in a frying pan and fry on both sides, adding salt, cheese, oregano, whatever.

For pizza: Do like fry bread, only a big circle. Put toppings on and bake in the oven approximately

8 minutes at 500°F. Put the dough on a pizza stone which has been heated for quite a while.

Brioche

Ingredients

- ⅓ cup Whole Milk, warm (100-110 deg)
- 2¼ teaspoons Active Dry Yeast
- 1 Large Eggs
- 2 cups Flour, Unbleached, All-Purpose
- ⅓ cup Sugar
- 1 teaspoon Salt
- 4 Eggs, Lightly Beaten
- 1½ cups Flour
- 1½ Butter, Room Temperature

Method

Sponge: Put milk, egg, 1 C. flour, yeast into mixer bowl. Mix with rubber spatula until just blended. Sprinkle over the remaining flour to cover the sponge. Let rest for 40 minutes. Flour coating will crack.

Dough: Add sugar, eggs, 1 C. flour, salt to sponge. Mix with dough hook on low for a minute, till ingredients start to come together. Add ½ C more flour. When incorporated increase speed to medium. Give a full 15 minutes. Soften butter by beating. Then add bit by bit on Low. Raise speed to Medium for 1 minute, then slower for 5 minutes. Scrape sides of bowl as necessary.

Rise 1: In buttered bowl, covered tight, until doubled in bulk - at least 2 hours.

Rise 2: Deflate by placing fingers under dough, lifting a section and letting it fall back in the bowl. Work around circumference. Cover and refrigerate over night.

Dough can now be frozen.

Notes

Use for pecan sticky buns.

Challah - Sharon's

Ingredients

- 1¼ tbsp yeast
- 1 tbsp sugar
- 1¼ cups warm water
- 1 lb 6 oz flour (just over 1.5 lbs)
- ⅔ cup sugar (use less)
- 1 tsp salt
- ⅓ cup vegetable oil
- 1 egg

Method

Combine yeast, 1 tbsp sugar and warm water and let sit for 5 minutes until bubbly and foamy.

Combine flour, sugar, salt, vegetable oil and egg.

Mix and knead in Kitchenaide with dough hook until it looks ok. (?!)

Place in a lightly oiled bowl and cover. Let rise in warm place for 1½ to 2 hours.

Braid into 2 loaves, brush with egg wash.

Bake at 350 degrees for 30 minutes.

Notes

Divide dough in half and then make 3 pieces for each loaf to braid. Braid, pinching ends under to seal.

Can bake in loaf pan or on cookie sheet. Could use alum. foil or a little corn meal to keep from sticking.

Chocolate Chip Coffee Cake

Servings: 9

Source: Southern Living Magazine

Ingredients

- ½ cup Butter, Softened
- ½ cup Sugar
- 2 Large Eggs
- 2 cups Flour
- 1½ teaspoons Baking Powder
- 1 teaspoon Baking Soda
- 1 ounce Sour Cream
- 1 teaspoon Vanilla
- 1 cup Semi Sweet Chocolate Chips
- 1 teaspoon Ground Cinnamon

Method

Beat butter at medium speed with mixer until creamy; gradually add sugar; beating well. Add eggs, 1 at a time, beating just until yellow disappears.

Combine flour, baking powder, and soda; add to butter mixture alternately with sour cream, beginning and ending with flour mixture. Beat at low speed until blended after each addition. Stir in vanilla.

Spread half of batter into a greased 9-inch square pan. Sprinkle with chocolate morsels and cinnamon. Spread remaining batter over chocolate layer.

Bake at 350°F for 35 minutes or until cake begins to leave sides of pan; cool in pan on a wire rack. Cut in squares.

Corn Bread

Servings: 8

Source: Pasta & Co. Cookbook

Ingredients

- 2 Eggs
- 1 cup Half And Half
- ¼ cup Melted Butter, Cooled
- 1 cup Coarse Cornmeal
- 1 cup Flour
- 4 teaspoons Baking Powder
- ¼ cup Sugar
- 1 teaspoon Salt
- ½ tbsp Butter

Method

Place a 9-inch pie plate in the oven. Preheat oven to 350°F.

While oven and pie plate are preheating, whisk eggs in a medium mixing bowl until well mixed but not frothy. Whisk in half-and-half and cooled butter.

Add dry ingredients to liquid mixture, stirring just until moist. Batter will be lumpy - do not overstir.

Remove pie plate from oven, drop ½ tbsp butter into pan and brush to coat all surfaces well. Pour batter into pan.

Bake in preheated oven for about 20 minutes, until top is golden brown and knife comes out clean when inserted into center.

Notes

MAKE AHEAD? Combine all dry ingredients ahead. Fold in the liquids and bake right before serving. Also can make in mini-muffin size. Adjust cooking time.

Cornbread with Farmer Cheese and Thyme

Servings: 6

Source: New York Times Sept. 3, 2008 (Brown Butter cornbread etc.)

Ingredients

- 1 cup Flour
- 1 cup Stone-Ground Yellow Cornmeal
- 1 Baking Powder
- ½ teaspoon Kosher Salt
- 1¼ cups Sour Cream Or Buttermilk
- ¼ cup Vegetable Oil
- 1 Egg
- 3 tablespoons Sugar
- ¼ teaspoon Baking Soda
- 1 Cooked Corn, Kernels Removed
- 4 ounces Farmer Cheese (or Ricotta), crumbled
- 1 Chopped Fresh Thyme Leaves
- ¼ cup Unsalted Butter

Method

1. Preheat oven to 375. In a large bowl, sift together flour, cornmeal, baking powder and salt.
2. In a separate bowl, whisk together sour cream, oil, egg, sugar and baking soda. Gently fold wet ingredients into dry ones til just combined. Fold in corn, cheese and thyme.
3. Melt butter in a 9-inch cast-iron skillet over medium-high heat, tilting pan to coat bottom and sides completely. Cook butter 2 to 3 minutes, until it starts to color and smell nutty. Scrape batter into skillet; smooth surface with a rubber spatula.
4. Bake until bread is golden and a toothpick inserted in center comes out clean, 30 to 35 min. Let cool 5 minutes. Cut into wedges and serve.

Notes

I didn't like the thyme.

Monkey Bread

Source: William Sonoma Monkey Bread Mix Box

Ingredients

- 1 batch sweet bread dough (Oma's)
- 1 stick (8 tbsp) butter, melted and divided
- 1 cup cinnamon and sugar mix, divided
- ⅔ cup chopped walnuts or pecans, optional
- ¼ cup maple syrup or corn syrup
- 1 tbsp. water

Method

Follow recipe for a sweet bread dough.

Butter a 10 to 12 cup Bundt pan or monkey bread baking mold. Removable-bottom pan leaks.
Mix 1 cup sugar (fine if possible) with cinnamon.

Turn some dough out onto a slightly greased surface and shape into a 8-inch square. Cut into 6 equal strips, then cut each strip crosswise into 8 pieces to form a total of 48 pieces. (Can soon judge how big to make balls of dough without cutting so precisely.)

Roll each dough bit into a ball. If the dough sticks, oil your hands.

Put 3 tbsp melted butter in a bowl. In another bowl put ⅓ cup sugar and the nuts. Dip each dough ball into the butter and roll in the sugar-

nut mixture. Stack the dough balls on top of each other in the prepared pan.

To prepare the glaze, put the remaining 5 tbsp melted butter in a small saucepan. Whisk in the remaining sugar mixture, maple syrup and water. Bring to a boil over medium heat and boil, stirring frequently, for 2 minutes. Pour the glaze over the dough, covering the surface completely.

Cover with plastic wrap and let rise in a warm place until puffy, 30 to 45 minutes. Alternatively, refrigerate the dough overnight, let rise at room temperature for 1½ hours before baking.

Position a rack in the lower third of an oven and preheat to 350 degrees. Remove the plastic wrap from the pan. Bake until the bread is golden brown and the top feels firm when tapped, 35 to 40 minutes. After 20 minutes, cover the pan loosely with foil to prevent over-browning.

Transfer the pan to a wire rack and let cool for 5 minutes. Place a plate that is at least 1 inch wider than the pan rim upside down on top of the pan. Using over mitts, gently invert the pan onto the plate. Let stand for 10 minutes, then lift off the pan. Serve warm or at room temperature.

Serves 8 (or more!)

Notes

I tried this and it was ok. I baked for 30 minutes and should have for at least 5 minutes more. My pan leaked so lost some goo.

Oma's dough tasted great. I think I could form balls right after making dough rather than doing a first rise as asked for on Williams Sonoma package. Maybe.

No removable-bottom pan!

I used more sugar mixture each time.

New York Crumb Cake

Source: Foster's Market in Raleigh-Durham, N.C. Via Martha Stewart TV Show.

Ingredients

- canola oil and flour, for pan
- 2½ c. flour
- 1 c. light brown sugar, firmly packed
- 1½ tsp cinnamon
- 2 sticks butter, melted and COOLED
- powdered sugar, for dusting
- 1½ c. flour
- ½ c. sugar
- 2½ tsp baking powder
- ½ tsp salt
- 1 large egg
- ½ c. milk
- 2 tsp vanilla
- ⅛ c. canola oil

Method

Place rack in center of oven, and preheat oven to 325. Lightly brush a 9 x 12½ inch baking pan with canola oil, dust with flour, and tap to remove excess. Set aside.

In a medium bowl, sift together 1½ c. flour, the granulated sugar, baking powder and salt; set aside. In a second bowl, whisk together the egg, milk, canola oil, and vanilla. Using a rubber spatula, fold dry ingredients into egg mixture. Spread batter evenly into prepared pan and set aside.

In a medium bowl, combine remaining 2½ c flour, brown sugar, and cinnamon. Pour melted butter over flour mixture, and toss with a rubber spatula until large crumbs form.

Sprinkle crumbs over batter and press gently into batter. Bake, rotating pan after 10 minutes. Continue baking until a cake tester comes out clean, about 10 minutes more.
Transfer pan to a wire rack to cool. Dust with confectioners' sugar. Using a serrated knife or bench scraper, cut into 3-inch squares, and serve. This cake can be stored, refrigerated, in an airtight container for up to 3 days.

This really does taste better once it is completely cooled.

Notes

Make topping first so butter can cool.

Nina's Olive Bread

Source: Nina Hoelz Gutweiler, May 2002

Ingredients

- 1 cup Flour
- 1 teaspoon Baking Powder
- 4 Eggs, Lightly Stirred
- 6⅔ dl Olive Oil
- 6⅔ dl White Wine, Drier Is Better
- ½ g Gruyère Cheese, Cut In Small Squares
- 20 each Black And Green Olives
- ½ g Cooked Ham, Cut In Little Squares
- Salt And Pepper To Taste
- Butter For Pan

Method

Mix flour and baking powder together in large bowl. Add eggs and half the olive oil and mix it up. Add rest of olive oil and wine and mix until it looks like dough. Add gruyère, olives and ham and mix.

Butter lightly the form -oops pan which is a loaf pan (24 cm. long) until about 1 inch from top.

Bake at about 375°F (190 degree) for about 40 minutes or until cake pulls away from pan. Take out right away.

Cool awhile before cutting.

Lecker!!!

Pecan Sticky Buns

Servings: 14

Ingredients

- 1 Chilled Brioche Dough
- 1½ Butter, Unsalted, Room Temperature
- ¼ cup Sugar
- ¼ teaspoon Cinnamon
- 1 Egg, Beaten
- 1 cup Pecans, Chopped
- 2 Butter, Unsalted, Room Temperature
- 1 cup Brown Sugar
- 42 Pecan Halves

Method

Dough: Use ½ dough, refrigerate other half. Roll into rectangle 11X13 inches. Dot surface with ½ of the softened butter, fold in thirds, roll out again. Fold in thirds, wrap and refrigerate 30 minutes. Do same with 2nd piece of dough and remaining butter.

Filling: Mix sugar and cinnamon in small bowl. Roll one piece of dough to 11X13. Brush with beaten egg, leaving top ¼ bare. Sprinkle half the cinnamon/sugar and chopped pecans. Press filling in lightly with rolling pin. Roll up into a log.

Chill: Wrap in plastic, chill in freezer 45 minutes. Repeat with second piece of dough. Can freeze for up to one month.

Topping: Prepare 2 9-inch round cake pans. press 1 stick of butter evenly over bottom. Sprinkle on brown sugar.

Cut logs into 7 1.5-inch slices. Flatten each a bit, press 3 pecans onto it, and place face down in pans. Seams of buns face outside of pans. Rest uncovered 2 hours.

Preheat oven to 350. Bake 35-40 minutes. Invert immediately onto serving dish.

Notes

See the recipe for Brioche. This dough needs to be prepared the night before you make the pecan sticky buns.

Pizza Dough (Basic)

Source: New York Times " "How to Cook Everything: The Basics" 4/18/12

Ingredients

- 3 cups all-purpose or bread flour
- 1 tsp fast-rising yeast, 2 tsps if you are in a hurry
- 2 tsp salt, plus more for sprinkling
- 2 tbsp olive oil
- rosemary, optional

Method

1. Put the 3 cups flour, yeast, 2 tsp salt and 2 tbsp of olive oil in a food processor. Turn the machine on and add 1 cup water through the feed tube. Process until the mixture forms a slightly sticky ball about 30 seconds.
2. If the mixture is too dry, add more water 1 tbsp at a time and process for 5 to 10 seconds after each addition. If the mixture refuses to come together, add more flour 1 tbsp at a time and process until it does.
3. Rub a little olive oil or sprinkle a little flour onto your hands and shape the dough into a ball: wrap in plastic. Let rest at room temperature until the dough doubles in size, 1 to 2 hours.
4. Or if time is tight, let it rest at least 20 minutes before proceeding. Or refrigerate for

several hours, deflating if necessary if it threatens to burst the plastic. Or divide in half, wrap each ball in plastic, slip into a plastic bag and freeze.) Let it return to room temperature before proceeding.

5. Reshape the dough into a ball and cut in half, forming 2 balls. (From here on, use olive oil if you're cooking on baking sheets, flour if on a pizza stone.) Put them on a lightly floured surface (a pizza peel is ideal), sprinkle with flour and cover with plastic wrap; or brush then with a bit of oil and place on a lightly oiled sheet. Let rest for about 20 minutes, while you heat the oven to 500 degrees.
6. Press a dough ball into a ½-inch-thick flat round, adding flour or oil to the work surface as necessary. Press or roll the dough until it's as thin as you can make it; let it rest a bit if it becomes too elastic. (Patience is your friend here.) You can do two baking sheets at once, or one after another, as you'll have if using a peel. If doing the latter, slide the dough from the peel onto the stone.
7. Sprinkle the pizzas with olive oil (just a little), salt and rosemary. Bake for at least 10 minutes, perhaps rotating once, until crust is crisp. Serve hot, warm or at room temperature.

2 pies, 4 to 6 servings.

Pizza with Roasted Cherry Tomatoes

Source: Bon Appétit

Roll or stretch the dough as thin as possible to get a classic thin and crispy crust.

Ingredients

- 2 teaspoons sugar
- 1½ teaspoon active dry yeast
- 7½ tablespoons extra-virgin olive oil, divided
- 1 teaspoon kosher salt, plus more
- 2¼ cups (or more) all-purpose flour
- 1½ pound cherry or grape tomatoes
- Freshly ground black pepper
- Semolina (for dusting)
- ⅔ cup freshly grated Parmesan, divided
- 2 cups grated mozzarella (about 8 ounces), or 6 ounces buffalo mozzarella, thinly sliced, divided
- Chopped fresh basil

Method

Combine ¾ cup warm water (105°-115°F), sugar, and yeast in a large bowl; let sit until spongy, 4-5 minutes. Mix in 1½ tablespoons oil and 1 teaspoon salt. Stir in 2¼ cups flour. Turn out onto a work surface; knead until smooth and

elastic, adding more flour if sticking, about 6 minutes. Grease a large bowl with 1 tablespoon oil. Add dough, cover bowl with plastic; let rise until doubled, about 1½ hours.

Meanwhile, position one rack in top third of oven and another in bottom third; place a pizza stone on top rack and preheat oven to 500°F. Scatter tomatoes on a large rimmed baking sheet. Add 1 tablespoon oil, toss, and season with salt and pepper. Place on lower rack; roast until skins split, 10-12 minutes. Let cool on rack. Continue heating pizza stone for 45 more minutes.

Sprinkle a pizza peel or rimless baking sheet with semolina. Divide dough in half; roll or stretch each into a 13x9″ rectangle. Cover with kitchen towels; let stand for 15 minutes. Transfer 1 rectangle to prepared pizza peel. Brush with 2 tablespoons oil, sprinkle with half of the Parmesan, then mozzarella, and top with half of the tomatoes. Season with salt and pepper.

Set front of peel at far edge of stone; gently jiggle peel side to side, sliding pizza onto stone as you remove peel. Bake until crust is browned and crisp, 9-10 minutes. Using peel, transfer pizza to work surface. Garnish with basil. Slice and Serve.

Repeat to make second pizza.

Raisin Praline Coffee Cake

Source: Lois's cookbook

Ingredients

- ½ cup Shortening
- ¾ cups Sugar
- 1 teaspoon Vanilla
- 3 Eggs
- 1½ cups Seedless Dark Raisins, Chopped
- 2 cups Flour, Presifted
- 1 teaspoon Baking Powder
- 1 teaspoon Baking Soda
- 1 teaspoon Salt
- 1 cup Sour Cream
- ⅓ cup Butter
- 1 cup Brown Sugar
- 2 teaspoons Cinnamon
- ¾ cups Pecans, Coarsely Chopped

Method

Heat oven to 350°F. Grease and flour 10″ tube pan.

Beat shortening, gran. sugar and vanilla until fluffy. Add eggs 1 at a time. Stir in raisins.

Sift together flour, baking powder, soda and salt. Stir alternately with sour cream into egg mixture.

In small bowl combine butter, brown sugar, cinnamon. Rub together until crumbled. Add pecans.

Spread half the batter in pan. Sprinkle half the crumbs. Add remaining batter, sprinkle remaining crumbs.

Bake approx. 50 min.

Cool in pan for 10 min. Remove, cool on rack.

Refrigerator Dough

Source: Oma

Ingredients

- 1½ cups lukewarm water or potato water
- ⅔ cup sugar
- 1½ tsp. salt
- 1 cake compressed yeast (or at least 2 pkg dry yeast dissolved in ½ c. water and pinch of sugar)
- ⅔ cup soft shortening
- 7 to 7½ cups flour, or until not sticky

Method

Mix water, sugar and salt together.

Crumble the yeast into mixture and stir until dissolved. Add 2 eggs and ⅔ c. soft shortening.

Mix with spoon then with hands, 1 c lukewarm mashed potatoes and 7 to 7½ cups flour, or until not sticky.

Knead until smooth.

Place in refrigerator (if wish to keep for several days) otherwise shape into desired rolls, cover and let rise until light (about 1½ to 2 hours). Bake 12 to 15 minutes at 400 degrees.

This dough is fabulous for all sorts of dinner rolls, crescent rolls etc. etc.

Cinnamon Rolls

I roll out part of this dough into a circle or oblong shape, spread with butter and cover with brown sugar, and sprinkle with cinnamon (and chopped nuts if desired). Roll this dough up, starting at the bottom into a long roll and cut into 1½ to 2-inch widths. Place in cake pan that has been buttered and sprinkled generously with brown sugar, cinnamon, nuts and drizzled with light Caro syrup. After it has baked turn upside down on a plate and divine gooey part will be on top. Eat and weep.

Wreath

Make roll as above and place on foil-covered cookie sheet (with sides) and shape into a circle or partial circle. With a scissors, make cuts part way through the roll, about 1½ to 2 inch apart and twist the rolls slightly to show insides. Bake. When cool top with powdered sugar frosting drizzle and top with half Maraschino cherries and nut pieces.

Notes

You will need more butter, light Caro syrup, cinnamon, nuts, cherries, brown sugar....depending on what you are making.

I think this dough might work to make Monkey Bread.

Sticky Buns

Servings: 12

Source: Ina Garten (Easy Sticky Buns) Jan. 09

Ingredients

- 12 tbsp. Butter, Room Temperature
- ⅓ cup Brown Sugar, Lightly Packed
- ½ cup Pecans, Chopped In Large Pieces
- 1 package Frozen Puff Pastry, Defrosted
- 2 tbsp. Butter, Melted And Cooled
- ⅔ cups Brown Sugar, Lightly Packed
- 3 teaspoons Cinnamon
- 1 cup Raisins

Method

Heat Oven to 400.

Place a standard 12-cup muffin tin on a sheet pan covered with parchment paper.

With electric mixer with paddle (I used hand mixer) combine 12 tbsp butter and ⅓ cup brown sugar. Place 1 round tablespoon mixture in each cup. Distribute pecans on top.

Flour board. Unfold one sheet puff pastry with folds going left to right. Brush with melted butter, leaving 1-inch border.

Sprinkle each sheet with ⅓ cup brown sugar, 1½ tsp cinnamon and ½ cup raisins.

Start near you and roll up jelly roll style, snugly, ending with seam side down. Trim ends ½″.

Slice into 6 equal pieces 1½″ wide. Place in 6 muffin cups. Repeat.

Bake for approximately 30 minutes until buns are golden to dark brown and firm. Cool 5 minutes ONLY. Invert onto parchment. Cool completely.

Van's Spoon Bread

Source: Ann Schoelles

Ingredients

- 2½ cups Milk
- 1 cup Yellow Corn Meal
- 3 Eggs
- 2 Brown Sugar
- 1¼ cups Butter, Melted
- ¼ teaspoon Herb Of Choice, Optional
- 1 teaspoon Baking Powder

Method

Heat 2 cups milk to simmer. Stir in corn meal - will be very thick. Beat eggs. Mix in remaining ½ c. milk, sugar, salt and melted butter. Combine with the corn meal.

Stir in baking powder and herb.

Pour into well buttered 1½ qt. baking dish.

Bake 400°F for 45 minutes.

Notes

Milk amount corrected from 2 cups to 2½ cups — the Method uses 2 cups to simmer the corn meal, then calls for "remaining ½ c. milk" mixed in later, which only adds up if the total is 2½ cups.

Zucchini Bread

Source: ?

Ingredients

- 3 Eggs
- 1 cup Oil
- 2 cups Sugar
- 2 cups Peeled And Grated Zucchini
- 1 teaspoon Vanilla
- 3 cups Sifted Flour
- 1 teaspoon Salt
- 1 teaspoon Soda
- 1½ teaspoons Cinnamon
- ½ teaspoon Ginger
- ½ teaspoon Nutmeg
- ½ teaspoon Baking Powder
- ¾ cups Nuts

Method

Beat eggs until light and fluffy. Add oil, sugar, grated zucchini and vanilla. Mix lightly but well.

Add flour, salt, soda, spices and baking powder (sift together first). Mix until blended.

Stir in chopped nuts.

Pour into 2-3 greased loaf pans (2- 9x5x2″).

Bake at 325°F for 1 hour. Let stand on rack 10-15 minutes. Remove from pans and cool on rack.

Breakfast

Bear Claws (Save the Polar)

Source: New York Times, 5-20-07 (adapted from Maury Rubin, the owner of Birdbath bakeries.) Courtesy of Seth Beckman.

Ingredients

- 4 cups Flour
- 1 teaspoon Salt
- 1 lb. Butter, Softened
- 1 cup Mascarpone
- 2 cups Unsulfured Dried Apricots
- ⅓ cup Apricot Preserves
- 1 large Egg Yolk
- 2 Heavy Cream
- 3½ Turbinado Sugar

Method

1. Place the flour and salt in the bowl of an electric mixer fitted with a paddle attachment. With the mixer on low, add the butter, 2 tablespoons at a time, until incorporated. Then add the mascarpone, 2 tbsp at a time, until blended.
2. Divide the dough into 3 equal balls. Flatten each ball into a disc, wrap in plastic and refrigerate for 2 hours or overnight.

3. Prepare the filling by bringing the apricots and 2½ cups water to a boil. Boil for 2 minutes. Let cool completely, then drain apricots and roughly chop.
4. Dust a work surface lightly with flour. Roll one disc of chilled dough into a 9x13-inch rectangle, ¼″ thick. Then cut the rectangle into 3 (9 x 4⅓″) smaller rectangles. Lay each rectangle vertically. Place 2½ to 3 tbsp apricots on the bottom half of the rectangle. Top with 1½ tsp of apricot preserves. Fold the top half of the dough over the fruit and press down along the edges to seal. Using a paring knife, cut away a small amount of the sealed edge to tighten the seal. Cut 4 (¾″ long) slits into the sealed end (opposite the fold) to make bear nails. Repeat with the remaining discs of dough. Refrigerate the bear claws for 30 minutes.
5. Preheat the oven to 375°F. Line 2 baking sheets with parchment paper. In a small bowl, whisk together the egg yolk, cream and a few drops of water. Place bear claws on the baking sheets 2 inches apart. Brush the top of each bear claw with the egg wash, then sprinkle with turbinado sugar.
6. Bake until golden brown, about 30 to 35 minutes. Remove bear claws from the oven and let cool.

Makes about (!) 9 bear claws, (or 49).

Unbelievable fabulous!!!!!

Blueberry Sour Cream Muffins

Servings: 12

Source: Food & Wine Magazine Dec. 2009

Ingredients

- ½ cup Light Brown Sugar
- ⅓ cup Flour
- 2 Unsalted Butter, Softened
- 1 teaspoon Cinnamon
- 1½ cups Flour
- 2 teaspoons Baking Powder
- ¼ teaspoon Baking Soda
- ½ teaspoon Salt
- 1 Large Egg
- ¾ cups Sugar
- 1 Unsalted Butter, Melted
- 1 cup Sour Cream
- 1 teaspoon Vanilla
- ¾ teaspoons Finely Grated Lemon Zest
- 1 cup Frozen Blueberries

Method

Topping

1. Preheat the oven to 375. In a medium bowl, combine the brown sugar, flour, butter and cinnamon. Rub with your fingers to form coarse crumbs. Refrigerate until ready to use.

Muffins

1. Butter a 12-cup muffin pan. In a medium bowl, whisk the 1½ cup flour with the baking powder, baking soda and salt.
2. In a large bowl, using a handheld mixer, beat the egg at medium speed until frothy. Add the sugar and melted butter and beat until pale yellow, 1 minute. Beat in the sour cream, vanilla and lemon zest until blended.
3. Add the dry ingredients and beat at low speed until almost blended. In a bowl, toss the blueberries with the remaining 1 tbsp of flour. Using a rubber spatula, fold the blueberries into the batter.

Assembly

1. Fill the muffin cups three-fourths full of batter and sprinkle with the topping. Bake for 25 minutes or until a cake tester inserted in the center of muffin comes out clean. Remove the muffins from the pan and let cool on a rack.

Notes

MAKE AHEAD The muffins can be stored in an airtight container for up to 3 days.

Blueberry Tea Muffins

Source: Sandy Graff

Ingredients

- ½ c. butter
- 1 c. sugar
- 2 eggs
- 1¾ c. flour
- 1 tsp baking powder
- ¾ tsp baking soda
- ¼ tsp salt
- ¼ tsp nutmeg or cinnamon
- dash cloves
- ¾ c. buttermilk
- rind of an orange
- ¾ c. blueberries

Method

Cream butter and sugar together til light. Add eggs, one at a time, beating well after each addition.

Sift together flour, soda, baking powder, nutmeg, cloves and salt; add to creamed mix alternately with butter milk. Beat well. Fold in blueberries.

Fill paper-lined 2 inch muffin pans ⅔ full. Bake in moderate oven (375) for 20 to 25 minutes.

Dip tops of muffins in melted butter and then in mixture of ½ c. sugar and grated orange peel.

Notes

Don't fill too high.

Make as coffee cake - bake about 35 - 40 minutes.

Buckwheat Crepes with Asparagus, Ham and Gruyere

Servings: 6

Source: New York Times April 20, 2016

Ingredients

- 1 cup buckwheat flour
- ½ cup all-purpose flour
- 2 eggs
- 2½ cups buttermilk
- ½ tsp salt, plus more as needed
- 2 tbsps butter, plus more for pan
- 1½ lbs. medium asparagus, trimmed
- 6 cooked ham slices
- 2 cups Gruyere or Comte cheese

Method

1. Make the batter: Whisk together flours, eggs, buttermilk and salt until well combined. Put the batter in the fridge for at least 2 hours or, preferably, overnight.
2. Heat a crepe pan or well-seasoned cast iron skillet, about 8 inches in diameter, over medium-high heat. Use a piece of paper towel to rub a little butter in the pan, then

quickly ladle in about ¼ cup of batter. Swirl the pan to spread the batter all the way to the perimeter. Let crepe brown on one side for a minute or so, until crisp. Flip it over with a spatula (or carefully with your fingers) and cook one minute more. Don't worry about browning the second side. Adjust heat if crepe browns too quickly; the pan needn't be scorching hot. Remove from heat if crepe is cooking quickly.

3. Remove the crepe from the pan and set it aside while you continue to make 5 more. Stack crepes on top of each other as they are finished. (Crepes may be made in advance.)
4. Bring a medium pot of generously salted water to a boil. Cook the asparagus for 2 minutes, or just until it is firm-tender, then drain and spread on a clean kitchen towel to cool.
5. Heat oven to 400 degrees. Fill the crepes by laying each on top-side down, place a slice of ham on top, sprinkle generously with cheese, and lay 3 asparagus spears on top, off to one side. Fold over to make a half-moon.
6. Put the filled crepes in one layer on a baking sheet. Drizzle with a little melted butter then bake until they are crisp and the cheese is melted, about 5-7 minutes. Serve immediately.

Notes

This makes enough batter for 12 crepes.

Buckwheat Pancakes with Blueberry Sauce

Servings: 4

Source: Williams-Sonoma Magazine

Ingredients

- 2 Eggs
- 1½ cups All-Purpose Flour, Sifted
- ½ cup Buckwheat Flour, Sifted
- 3 tablespoons Sugar
- 2 teaspoons Baking Powder
- 1 teaspoon Baking Soda
- 1 teaspoon Salt
- 2¼ cups Buttermilk
- 4 tablespoons Butter, Melted
- ½ teaspoon Vanilla
- 1 Vegetable Oil, For Griddle
- 2 cups Fresh Blueberries (or Frozen)
- ½ Lemon
- ¼ cup Sugar
- ½ cup Water
- 1 tablespoon Cornstarch
- 2 teaspoons Fresh Lemon Juice
- 1 tablespoon Water

Method

Heat griddle about 375°F. Preheat oven to 200°F if you need to keep pancakes warm.

In a bowl, using an electric mixer, beat the eggs on medium speed until frothy. Add the all-purpose and buckwheat flours, 3 tbsp of the sugar, the baking powder, baking soda, salt, buttermilk, butter and vanilla, and stir just until smooth.

Lightly grease the griddle with the vegetable oil. Ladle the batter onto the griddle. Cook until bubbles form on top of the pancakes and the batter is set, 1 to 2 minutes. Flip the pancakes and cook until golden brown on the other side, 2 to 3 minutes. Transfer to a baking sheet and keep warm in the oven while cooking the remaining pancakes.

In a saucepan over medium-high heat, combine the blueberries, the remaining ¼ cup plus 1 tbsp sugar, the lemon zest and ½ cup water, and stir to dissolve the sugar. Bring to a simmer. In a small bowl, stir together the cornstarch, 1 tbsp water and the lemon juice. Add to the berries and stir until the sauce is thickened, about 5 minutes. Serve the warm blueberry sauce over the pancakes.

Buttermilk Pancakes

Source: Food Network May 15, 2006 The Best Fluffiest Buttermilk Pancakes on the Planet!

This title also exists as a separate, genuinely different recipe in the database (not an edit of this one) — kept as two distinct files rather than versions of each other. (see also: buttermilk-pancakes-lindas.md)

Ingredients

- 2 cups flour
- 1 tsp baking soda
- 2 tsp baking powder
- 3-4 tablespoons sugar
- 1 tsp salt
- 2 large eggs
- 1¾ cups buttermilk
- ½ cup sour cream
- 5 tbsp melted butter
- 1 tsp vanilla, optional

Method

In a large bowl combine the flour, baking soda, baking powder, sugar and salt.

In another bowl whisk together eggs, buttermilk, sour cream, melted butter and vanilla (if using) add to the flour mixture; whisk until smooth (the batter will be thick!)

Let the mixture sit for 5 minutes at room temperature.

After 5 minutes whisk or mix again.

Drop about ¼ cup batter onto a medium-hot skillet; cook until lightly browned on the bottom, turn and cook until browned.

Notes

Truly delicious, light and fluffy!

Buttermilk Pancakes

Source: Linda Richards Oct. 1996

This title also exists as a separate, genuinely different recipe in the database (not an edit of this one) — kept as two distinct files rather than versions of each other. (see also: buttermilk-pancakes-food-network.md)

Ingredients

- 1 cup All-Purpose Flour
- 2 teaspoons Sugar
- ½ teaspoon Salt
- ¾ teaspoons Baking Powder
- ½ teaspoon Baking Soda
- 1 Egg, Separated
- 1 cup Buttermilk
- 2 Melted Butter

Method

Combine all dry ingredients in a bowl and mix. Add egg yolk, buttermilk and melted butter. Beat the egg white until stiff, fold into the batter. The egg white is the secret to fluffy pancakes.

Can add mini-chocolate chips to batter, serve with strawberries.

Can add mashed bananas and nuts to batter.

Buttermilk Pancakes - My Favorite Pancakes

Source: ???

Ingredients

- 2 cups flour
- 1 tsp baking soda
- 2 tsp baking powder
- 3-4 tbsps sugar
- 1 tsp salt
- 2 large eggs
- 1¾ cups buttermilk
- ½ cup sour cream
- 5 tbsps melted butter
- 1 tsp vanilla, optional

Method

In a large bowl combine the flour, baking soda, baking powder, sugar and salt.

In another bowl whisk together eggs, buttermilk, sour cream, melted butter and vanilla (if using) and add to the flour mixture; whisk until smooth (the batter will be thick!).

Let mixture sit for 5 minutes at room temperature.

After 5 minutes whisk or mix again.

Drop about ¼ cup batter onto a medium-hot skillet; cook until lightly browned on the bottom, turn and cook until browned.

Notes

Wonderful recipe!!

Can add berries or bananas and chocolate chips. Whipped cream makes a heavenly topping!

Buttermilk Scones

Servings: 12

Source: "Cooking with Julia"

Ingredients

- 3 cups All Purpose Flour
- ⅓ cup Sugar
- 2½ teaspoons Baking Powder
- ½ teaspoon Baking Soda
- ¾ teaspoons Salt
- 1½ sticks (6 oz.) Cold Butter, Cut Into Small Pieces
- 1 cup Buttermilk
- 1 tablespoon Orange Or Lemon Zest
- ½ stick (2 oz) Butter, Melted For Brushing
- ¼ cup Sugar, For Dusting
- Dried Fruit, Chocolate, etc. (see note below)

Method

Preheat the oven to 425°F.

In a medium bowl, stir the flour, sugar, baking powder, baking soda, and salt together with a fork. Add the cold butter pieces and, using your fingertips, work the butter into the dry ingredients until the mixture resembles coarse cornmeal. It's ok if some largish pieces of butter remain - they will add flakiness

Pour in 1 cup buttermilk, toss in the zest, and mix with the fork only until ingredients are just moistened. If dry, add another tablespoon buttermilk. Add any dried fruit, chocolate that you would like. Gather the dough into a ball, pressing it gently so that it holds together, turn it out onto a lightly floured work surface, and knead very briefly - a dozen turns should do it. Cut dough in half.

Roll one piece of dough into a ½ inch-thick circle that is about 7 inches across. Brush the dough with half of the melted butter, sprinkle with 2 tablespoons sugar, and cut the circle into 6 triangles. Place the scones on an ungreased baking sheet and set aside while you roll out the rest of the dough.

Bake the scones for 10 to 12 minutes, until both the tops and bottoms are golden. Transfer the scones to a rack to cool slightly. These are best served warm but are just fine at room temperature.

STORING: If you are not going to eat the scones the day they are made, wrap them airtight and freeze; they'll stay fresh for a month. They can go from freezer to oven for 5-10 minutes and will be ready to go. I actually prefer them after they have been frozen and reheated.

Notes

My favorite additions are dried, chopped dates with orange zest. Also chocolate chips with

either orange or lemon zest. Raisins, dried cranberries.....whatever strikes you.

ENJOY!!!

Buttermilk Scones (Cream Also)

Source: Baking with Julia Cookbook (first made 2/28/97)

Ingredients

- 3 cups all-purpose flour
- ⅓ cup sugar
- 2½ tsp baking powder
- ½ tsp baking soda
- ¾ tsp salt
- 1½ sticks (12 tbsp) cold unsalted butter, cut into small pieces
- 1 cup buttermilk (I use cream)
- 1 tbsp orange or lemon zest
- ½ stick butter, melted, for brushing
- ¼ cup sugar, for dusting
- 4 tbsp jam, jelly, or diced fruit, chocolate chips, optional

Method

1. Position the oven racks to divide the oven into thirds, and preheat the oven to 425°F.
2. In the bowl of a food processor, mix the flour, sugar, baking powder, baking soda, and salt together. Add the cold butter pieces and pulse 12 times until the mixture resembles coarse cornmeal. It's ok if some largish

pieces of butter remain — they'll add flakiness. (You can do this by hand if necessary.)

3. Pour in the buttermilk (or cream), toss in the zest, and mix with a fork only until the ingredients are just moistened. If dry, add another tbsp buttermilk. (Add chocolate chips, etc. at this point.) Gather the dough into a ball, pressing it gently so that it holds together, turn it out onto a lightly floured work surface, and knead very briefly — a dozen turns should do it. Cut the dough in half.

Triangular-Shaped Scones

1. Roll one piece of dough into a ½" thick circle about 7 inches across. Brush the dough with half of the melted butter, sprinkle with 2 tbsp sugar, and cut the circle into 6 triangles. Place the scones on an ungreased baking sheet and set aside while you roll out the rest of the dough.
2. Bake for 10 to 12 minutes, until both the tops and bottoms are golden. Transfer the scones to a rack to cool slightly. These are best served warm but are just fine at room temperature. (My preference is to freeze them and then reheat in a 325°F oven for about 12 minutes.)

Rolled Scones

1. Roll one piece of dough into a strip 12 inches long and ½ inch thick. Spread the strip with half of the melted butter and dust with half

the sugar. If you want to spread the roll with jam or sprinkle it with dried fruit, now's the time; leave a narrow border on the long edge bare. Roll the strip up from the long side like a jelly roll; pinch the seam closed and turn the roll seam side down. Cut the roll in half and cut each piece into six 1-inch-wide roll-ups. Place on an ungreased baking sheet.

2. Bake 10 to 15 minutes, until golden.

Notes

These can be frozen and will stay fresh for a month.

Buttery French Croq-Tele

Servings: 2

Source: New York Times, Wed. Dec. 17, 2008

Ingredients

- ¾ cups Blanched Almonds or Hazelnuts, lightly toasted/cooled to room temperature
- ½ cup Sugar
- ½ teaspoon Kosher or Flaky Sea Salt (regular salt, use ⅜ tsp)
- 1 cup Flour
- 7 Cold Unsalted Butter, cut into ½ inch pieces

Method

1. Position 2 oven racks in top third and bottom third of oven. Preheat oven to 325°F. Line two cookie sheets with parchment paper.
2. In a food processor, grind nuts, sugar and salt to a fine meal. In a mixer, beat flour and butter together on low speed until texture is sandy.
3. Add nut mixture and mix on low until dough starts to form small lumps; keep mixing until dough just holds together when pinched between fingers. Do not use wet fingers; the cookies will collapse.

4. Pinch off about a tsp of dough and place in palm of your hand. With tips of fingers, pinch and press dough together until cookie has a flat bottom and pointed top, like a rough pyramid. Cookies need not be perfectly smooth or equal size. Place on parchment about 1 inch apart.
5. Bake about 15 minutes, rotating cookie sheets halfway through. Cookies should be turning golden brown on edges. Cool on sheets 5 minutes, then transfer to wire racks and cool completely before storing in airtight containers up to 1 week.

Notes

One should refresh one's memory about the actual shape of a pyramid, otherwise you might do a "Helen" and end up with the "wonton" shape. Small pyramids taste best, crispy throughout.

Caramel-Apple Muffins

Source: New York Times Oct. 6, 2010

Cook apples long enough for sugar to start to carmelize and get brown. This takes longer than 15 minutes. Be patient.

Ingredients

- 3 apples (about 1½ lbs), peeled, cored, sliced ¼″ thick
- ½ cup brown sugar
- 4 tbsp butter
- pinch salt
- ½ cup walnuts, optional
- 2 cups flour
- ¾ cup brown sugar
- 1 tbsp baking powder
- ½ tsp cinnamon
- ¼ tsp salt
- ¼ cup butter
- 2 eggs
- ¾ cup sour cream
- 1 tsp vanilla

Method

1. Heat the oven to 375 degrees. Generously grease a 12-cup muffin tin.

2. In a large skillet over medium-high heat, stir together the apples, ½ cup brown sugar, 4 tbsp butter and pinch salt. Cook, stirring occasionally, until apples are tender, about 15 minutes. Distribute the apple slices among the muffin cups. Add walnuts, if using, on top of the apple slices.
3. To make the muffins, in a large bowl, whisk together flour, ¾ c brown sugar, baking powder, cinnamon and ¼ tsp salt.
4. In a separate bowl, whisk together ¼ cup butter, eggs, sour cream and vanilla. Pour the wet ingredients into the dry and fold together until smooth. Distribute the batter on top of the apples. Bake until the muffins are slightly puffed, about 20 to 25 minutes.
5. Allow the muffins to cool partly in the pan; turn onto a platter and serve warm or at room temperature.

Cottage Cheese Pancakes

Servings: 8

Source: Betty Weinzirl Via Osterizer Blender Cook Book Printed 2/69

Ingredients

- ½ cup Sifted Flour
- ½ teaspoon Baking Soda
- ½ teaspoon Salt
- 2 Eggs
- ⅓ cup Cottage Cheese
- ¾ cups Sour Cream

Method

Put all ingredients into blender and process at "mix" until well blended. Let stand 10 minutes.

Bake on a buttered moderately hot griddle until brown. Turn only once.

8-10 cakes.

Notes

Betty's note: Make small cakes, rather than larger amounts of batter.

Creamy Eggs

Servings: 1

Source: April Dec. 02

Ingredients

- 2 Eggs
- 2 tbsp Heavy Cream
- Salt And Pepper
- Grated Cheese Etc., Optional

Method

Preheat oven to 425 degrees.

Butter small ramekin. Crack 2 eggs into ramekin (don't break!). Grated cheese on top is optional. Add 2 tbsp heavy cream, pepper (salt after).

Bake for 20 minutes for hard yolk.

Crepes - Basic Batter

Servings: 12

Source: Crepes & Flaming Desserts Book

Ingredients

- ¾ cups All-Purpose Flour
- pinch Salt
- 1¼ cups Milk
- 1 Egg Yolk
- 1 Egg
- 1 Melted Butter Or Light Oil

Method

Sift the flour into a mixing bowl. Add a pinch of salt, the egg yolk and whole egg and half of the milk. Stir with a wire whip until smooth. Add the remainder of the milk and the melted butter or oil.

All of the ingredients may be put in the blender for 10 seconds. If batter is made in blender, it may be used immediately. If it is prepared by hand, allow it to rest for 1 hour so that the milk and flour will be well combined.

The batter may be prepared for later use and will keep in the refrigerator all day. If it is left until the next day it may need to be thinned with 2 more tbsp of milk.

Notes

Beer may be substituted for milk in same proportion for entree crepes.

Put 1 tbsp oil in pan and heat until hot. Tip out the oil. Return pan to moderate heat. Find a spoon the right size so batter just coats pan. As soon as batter appears dull and edges have begun to brown, use spatula and flip it over. Second side will cook more quickly. Throw first crepe away!

Do not add more oil. Place each cooked crepe on tea towel in a pile. If batter gets too thick, thin with milk. Should be consistency of light cream.

Crepes Suzettes

Source: Crepes & Flaming Desserts Cookbook

Ingredients

- 6 cubes Sugar
- 2 Oranges
- 1 Lemon
- ¼ cup Grand Marnier, Triple Sec, Or Curacao
- 12 Prepared Crepes
- ¼ cup Brandy

Method

Rub 6 cubes of sugar over the rind of the oranges and lemon and combine it on a plate with 1 stick of soft sweet butter.

Place the flavored butter in the chafing dish and add the juice of one orange and 1 lemon and ¼ cup of one of the above liqueurs.

When the contents of pan are hot and bubbling, add the crepes one at a time. Coat each crepe with the sauce, fold it into a triangle and push it to the side of the dish. When all the crepes are coated with sauce, arrange them over the surface of the dish and allow them to heat through. Flame the crepes with ¼ cup brandy and serve immediately.

Put brandy in a small pot. Place over heat. Light brandy with match.

G’s Tortilla Eggs

Servings: 1

Ingredients

- 1½ Corn Tortilla, Torn Up
- 1 Plum Tomato, Chopped
- ½ Onion, Chopped
- Butter
- Salt, Pepper, Cumin
- 2 Eggs
- Grated Cheese

Method

Put a little oil in frying pan and fry tortilla pieces until pretty brown and crunchy.

Add (?) chopped onion, chopped tomato, butter, salt, pepper and cumin and cook for a while until squishy and soft.

Add 2 eggs, lots of grated cheese and cook until eggs are well cooked.

Good with hot sauce.

Notes

This is for one person. Just multiply for more.

Granola

Source: “Baked, new frontiers in baking”

Ingredients

- 2 cups Rolled Oats
- 1 teaspoon Cinnamon
- 1 teaspoon Salt
- 3 teaspoons Vegetable Oil
- ¼ cup Honey
- ¼ cup Firmly Packed Light Brown Sugar
- 1 teaspoon Vanilla Extract
- ⅓ cup Whole Almonds
- ⅓ cup Whole Hazelnuts
- ⅓ cup Golden Raisins
- ⅓ cup Dried Cherries

Method

Preheat oven to 325. Line a baking sheet with parchment paper.

In a large bowl, toss the oats with cinnamon and salt.

In medium bowl, stir together oil, honey, brown sugar, vanilla. Whisk until completely combined.

Pour the honey mixture over the oats mixture and use your hands to combine them; Gather up some of the mixture in each hand, and make a

fist. Repeat until all of the oats are coated with honey mixture.

Pour the mixture onto the prepared baking sheets. Spread it out evenly, but leave a few clumps here and there for texture.

Bake for 10 minutes, then remove from the oven and use a metal spatula to lift and flip the granola. Sprinkle the almonds over the granola and return the baking sheet to the oven.

Bake for 5 minutes, then remove from the oven and use a metal spatula to lift and flip the granola. Sprinkle the hazelnuts over the granola and return the baking sheet to the oven.

Bake for 10 minutes, then remove from the oven. Let cool completely. Sprinkle the raisins and cherries over the granola and use your hands to transfer it to an airtight container. The granola will keep for 1 week.

Notes

We encourage you to stir the granola twice while baking; however, if you are the type of person who really craves a clumpy granola, stir and flip a little less vigorously throughout the cooking process.

Grilled Cheese (Herb Croque-Monsieur)

Servings: 4

Source: Seattle Times

Ingredients

- 1½ tbsp each butter, flour
- ¾ cup whole milk
- ¼ cup cream cheese, softened
- 2 tsp finely chopped fresh chives or scallion tops
- ⅛ tsp each finely chopped or dried rosemary and thyme
- ⅛ tsp each salt and pepper
- 12 oz Gruyère, Comté, Fontina or Munster cheese, rind removed
- 8 slices hearty whole grain bread, ½ inch thick
- 12 oz thinly sliced ham
- 3 tbsps butter, melted
- whole grain mustard, optional
- small or sliced pickles, optional

Method

1. For the white sauce, put butter and flour into a small saucepan. Set over medium heat; stir until smooth and melted.

Gradually whisk in milk until smooth. Cook, stirring constantly, until thickened, about two minutes. Remove from heat and stir in cream cheese, chives, herbs, salt and pepper. Let cool.

2. For the sandwiches, use the large holes on a four-sided grater to shred the cheese. Lay the 8 slices out on a work surface. Spread one side of each with about 1 tbsp of the sauce. Top 4 of the slices each with a quarter of the shredded cheese. Top each with a quarter of ham slices. Place a dressed slice of bread on top to make a sandwich. Smear the tops of the sandwiches with a little melted butter. Flip the whole sandwich and spread with more melted butter. Sandwiches can be assembled an hour or so in advance; cover tightly with plastic wrap.
3. Heat the oven to 200 degrees, and place a baking sheet in the oven. Heat a panini press or large nonstick griddle over medium heat until hot.
4. Spray the hot cooking surface, and add the sandwiches, working in batches as needed to accommodate your equipment. Cook until cheese is melty and bread is nicely golden and crisp, 5-6 minutes. Turn sandwiches so they cook evenly. Transfer the sandwiches to the baking sheet in the hot oven until ready to serve.
5. To serve, cut the sandwiches in half. Put onto heated serving plates. Accompany with a small dish of whole grain mustard and the pickles.

Notes

We added tomato slices inside the sandwiches, which was great.

Ham and Eggs au Gratin

Servings: 6

Source: ?? Long ago Easter Brunch tradition

Ingredients

- 4 tablespoons Butter
- 4 tablespoons Flour
- 2 cups Milk
- 1½ teaspoons Mustard
- 1½ teaspoons Worcestershire Sauce
- 1 cup Cheddar Cheese
- 1¼ cups Cooked Ham
- 6 Hard Boiled Eggs, Halved

Method

Mix butter and flour in saucepan, add milk, stirring constantly, simmer 3 minutes.

Add mustard, Worcestershire and cheese until latter is melted - add ham and eggs.

Turn into serving dish* and garnish with crumbs and brown in oven. *(I seem to remember this as a 9 x 12 baking dish.)

Suitable for brunch or supper.

Shrimp and/or crab can be used instead of ham.

Heavenly Hots (Pancakes)

Servings: 55

Source: New York Times, 1/17/10? Recipe originally from 1987 from Bridge Creek Restaurant in Berkeley, Ca

Ingredients

- 4 Large Eggs
- ½ teaspoon Salt
- ½ teaspoon Baking Soda
- 4 Cake Flour
- 2 cups Sour Cream
- 3 tablespoons Sugar

Method

1. Whisk together all the ingredients in a large bowl; beat until smooth. This can also be done in a blender. Chill the batter OVERNIGHT. (The batter will keep, refrigerated, for up to one week.)
2. The next day, heat the griddle or skillet over medium-high heat. Beat the batter to re-emulsify it. Lightly coat the griddle or skillet with butter. Drop small spoonfuls - I use ¾ tbsp - batter onto the griddle, making sure that when they spread out they measure less than 3 inches in diameter. When a few

bubbles appear on top of the pancakes and the bottoms are browned, turn and cook the second side briefly. (You don't want to cook the pancakes all the way through because you want the center to remain creamy.)

Notes

Serve with syrup or honey. I prefer blackberry jam.

Herbed-Baked Eggs

Servings: 2

Source: Ina Garten - Barefoot in Paris Cookbook (and Food Network Episode IG1C20)

Ingredients

- ¼ teaspoon Minced Fresh Garlic
- ¼ teaspoon Minced Fresh Thyme Leaves
- ¼ teaspoon Minced Fresh Rosemary Leaves
- 1 Minced Fresh Parsley
- 1 Freshly Grated Parmesan
- 6 Extra Large Eggs
- 2 Heavy Cream
- 1 Unsalted Butter
- Kosher Salt And Ground Pepper

Method

Preheat the broiler for 5 minutes and place the oven rack 6 inches below the heat.

Combine the garlic, thyme, rosemary, parsley, and Parmesan and set aside.

Carefully crack 3 eggs into each of 2 small bowls without breaking the yolks. (It's very important to have all the eggs ready to go before you start cooking.)

Place 2 individual gratin dishes on a baking sheet. Place 1 tbsp cream and ½ tbsp of butter in

each dish and place under the broiler for about 3 minutes, until hot and bubbly. Quickly, but carefully, pour 3 eggs into each gratin dish and sprinkle evenly with the herb mixture, then sprinkle liberally with salt and pepper. Place back under the broiler for 5 to 6 minutes, until the whites of the eggs are almost cooked. (Rotate the baking sheet once if they aren't cooking evenly.) The eggs will continue to cook after you take them out of the oven. Allow to set for 60 seconds and serve hot with toasted bread.

Notes

I did 5 min. under broiler and it was almost too much. The whites were firm and the yolk had a bit of run but not much. Be careful.

Jacques Pepin's Popover with Apricot Jam

Servings: 6

Source: Jacques Pepin Online

Ingredients

- ½ cup flour
- 2 tbsp sugar
- salt
- 2 eggs
- ½ cup milk, divided
- ¼ cup sour cream
- 3 tbsp butter
- apricot jam & cognac

Method

Preheat oven to 425 degrees.

Melt 3 tbsp butter in medium frying pan. Set aside.

In medium bowl combine flour, sugar, salt, eggs, milk (half of the amount first to avoid lumps, then remainder). Mix well.

Mix in sour cream. Add butter and blend.

Pour batter into the frying pan that has the traces of butter from melting and pop into the oven. Bake about 20 minutes or until edges and center are browned.

Meanwhile, heat some apricot jam in the microwave, 30-40 seconds, add cognac and stir until blended.

Slide “pancake” out of pan onto plate. Spread jam over the bottom and up the sides. Sprinkle edges with powdered sugar, if desired. Serve warm.

Lemon Ricotta Pancakes with Blueberry Syrup

Source: New York Times

Ingredients

Pancakes

- ¾ cup flour
- 1½ tsp baking powder
- ¾ tsp salt
- ¼ cup granulated sugar
- 1 lemon
- 1½ tsp vanilla
- 3 large eggs
- ¾ cup whole-milk ricotta
- ¼ cup buttermilk, preferably whole milk
- 2 tbsp unsalted butter, melted, plus more for serving

Blueberry Syrup

- 2 cups blueberries
- 1 tbsp fresh lemon juice
- ⅓ to ½ cup pure maple syrup

Method

Pancakes

1. Whisk the flour, baking powder, and salt in a small bowl. Heat a griddle or large nonstick pan or well-seasoned skillet over medium-low.
2. Add the sugar to a large bowl, then finely grate the zest of the lemon directly over the sugar. Using your fingers, gently rub the zest into the sugar. Add the vanilla and whisk to evenly moisten. Add the eggs and whisk until foamy on top, then add the ricotta, buttermilk, and butter, and whisk until well blended. Add the flour mixture and gently stir until no traces of flour remain.
3. Generously butter the griddle, then drop a scant ¼ cup batter onto it. Repeat, spacing the rounds at least an inch apart. Cook until the bottoms are golden brown and the tops are bubbling, 2 to 3 minutes. Flip and cook until the other sides are golden brown, about 2 minutes more. Repeat with more butter and the remaining batter. Serve warm, slathered with butter and blueberry syrup or other toppings, if you'd like.

Blueberry Syrup

1. Combine 1 cup of the blueberries and the lemon juice in a medium saucepan. Cook over medium heat, stirring often, until some berries begin to pop, about 2 minutes. Reduce the heat to medium-low and cook, stirring occasionally, until about half the

berries have burst and the liquid has thickened, about 5 minutes.

2. Stir in ⅓ cup maple syrup for a compote consistency, or ½ cup for a thinner sauce. Add the remaining 1 cup blueberries, raise the heat to medium, and simmer, stirring occasionally, until slightly thickened and some whole berries remain, about 5 minutes. Use immediately or refrigerate in an airtight container for up to 1 week.

Notes

Reheat the syrup until warm to spoon over pancakes, waffles, French toast, scones, oatmeal, or other hot breakfast treats, or grilled pork, chicken, or steak. Serve it cold over yogurt, ice cream, sorbet, pudding, custard, cheesecake, or ricotta toast.

Mushroom Crepes with Ham

Source: Crepes & Flaming Desserts Book

Ingredients

- 3 tablespoons Butter
- 3 Shallots Or ½ Onion, Finely Chopped
- 1½ cups Mushrooms
- 2 Lemon Juice
- ½ cup Chicken Broth
- 8 Thin Slices Of Boiled Ham
- ½ cup Grated Swiss Or Gruyere Cheese
- ¼ cup Whipping Cream
- 1 tablespoon Cornstarch, Dissolved In 2 Tbsp Cold Water

Method

Saute the onion in the butter until soft. Add the thinly sliced mushroom.

Sprinkle mushrooms with lemon juice to prevent discoloration. Cook the mushrooms for one minute. Add chicken stock and cook over a high heat, uncovered, for one more minute.

Lower the heat and add the grated cheese and cream. Do not heat the cheese too quickly or it will spin into threads. Add the cornstarch dissolved in water and the mixture will thicken

immediately. It should be thick enough to hold its shape in the rolled crepe. Adjust the seasoning, adding salt and pepper to taste.

Lay a piece of boiled ham on each crepe. Put about 3 tbsp of the mushroom mixture over the ham and roll the crepes. Place in a buttered ovenproof dish and dot the crepes with butter. Bake in a preheated 400°F oven for 15 minutes and serve immediately.

Overnight Orange French Toast

Servings: 4

Ingredients

- 5 Eggs
- 1¾ cups Orange Juice
- 1 teaspoon Orange Peel
- 8 Challah Slices
- 4 tablespoons Butter, Divided
- Confectioners Sugar

Method

In medium bowl, beat together eggs, orange juice and peel.

Place bread slices in a single layer in 9x12 jelly roll pan or shallow dish. Pour over egg mixture; turn bread to coat both sides; cover with plastic wrap and refrigerate overnight, turning occasionally.

Heat a large skillet over medium heat and melt 2 tbsp butter. Brown challah on both sides about 10 minutes or until golden and cooked through, adding butter as needed.

Keep toast heated in preheated 200°F oven. Sprinkle with sugar

Can be frozen - single layer on cookie sheet. Wrap individually in foil. To reheat, place frozen in toaster oven 10 minutes or until heated through.

Pancakes (Oven Apple)

Source: Maybe Ann Schoelles

Ingredients

- ¼ cup flour, sifted
- ¼ tsp baking powder
- ⅛ tsp salt
- 3 eggs, separated
- ½ cup sugar
- ¼ cup + 1 tbsp milk
- ½ tsp vanilla
- 1½ cups diced apple
- ⅛ cup lemon juice
- ¼ cup butter
- 1 cup sour cream
- 3 tbsp powdered sugar
- 1 tsp vanilla

Method

Dice apples and pour lemon juice over them.

Sift together the flour, baking powder and salt. (⅓ c. wheat germ is optional).

Beat egg whites and ½ c sugar until stiff and foamy.

Beat milk, vanilla and 3 egg yolks.

Beat milk mixture into flour mixture.

Fold in whites and sugar mixture.

Gently fold in apples.

Melt butter in 10-12″ frying pan or dutch oven. Pour dough in. Sprinkle with sugar and ½ tsp cinnamon.

Bake at 375 for 10-15 min. or until set and light brown.

Serve hot or cold with whipped cream or sour cream.

Pancakes - Double Berry

Servings: 4

Source: Sunset Magazine, Jan. 2005

Ingredients

- 1½ cups Flour
- 2 tablespoons Sugar
- 1½ teaspoons Baking Powder
- 1 teaspoon Baking Soda
- ½ teaspoon Salt
- 2 large Eggs, Separated
- 2 cups Buttermilk
- ¼ cup Butter, Melted
- 1 cup Blueberries And Raspberries (See Notes)
- Maple Syrup

Method

1. In a large bowl, stir together flour, sugar, baking powder, baking soda, and salt. In another bowl, mix egg yolks, buttermilk and butter until well blended. Stir egg-yolk mixture into flour mixture just until well blended.
2. In another large bowl, with a mixer on high speed, beat egg whites until soft peaks form.

Gently fold into batter until no white streaks remain.

3. Place a nonstick griddle or a 12-inch nonstick frying pan over medium heat (350); when hot, coat lightly with butter and adjust heat to maintain temperature. Spoon batter in ⅓ cup portions onto griddle and gently spread into 4-inch rounds; sprinkle evenly with about 1 tbsp each blueberries and raspberries. Cook until pancakes are browned on the bottom and edges begin to look dry, 2 to 3 minutes; turn with a wide spatula and brown other sides, 1½ to 2 minutes longer. As pancakes are cooked, transfer to baking sheets and keep warm in a 200°F oven. Serve warm with maple syrup.

Makes about 15-16 pancakes; 4 to 6 servings.

Notes

If using frozen berries, do not thaw before dropping onto pancakes as they cook.

Rinse fresh raspberries; do not rinse blueberries

Prep and cooking time: about 25 minutes

Polish Pancakes With Cheese

Source: Josh's Polish Cookbook, Frankfurt, May 2002

Ingredients

- 1 cup Milk
- 2 Eggs
- 1 cup Flour
- ½ cup Water
- Salt
- 1 cup Cottage Cheese, Creamed
- ¼ cup Sugar
- 1 teaspoon Vanilla
- 1 Grated Orange Or Lemon Rind
- 2 Salad Oil
- ½ cup Sour Cream
- ⅓ cup Powdered Sugar

Method

Combine batter in a mixer. Combine stuffing in a blender.

Heat skillet 6 inches in diameter. Brush with oil. Pour in ¼ c. of the batter and tilt pan immediately so the batter will spread over entire bottom of pan. Cook pancake on both sides.

Repeat until all are cooked, stacking them on a plate.

Stuff each pancake and fold in fourths. Reheat in a hot 450°F oven.

Serve with sour cream mixed with powdered sugar.

Yields 10 pancakes.

Serves 3-4.

Potato Pancakes with Pear Sauce

Source: Bob and Joan Barris (also in red bound book.)

Ingredients

- ½ cup Minced Shallots
- ¼ cup Butter
- 2 Eggs
- 1 Medium Potato, Grated, Squeeze Excess Moisture Out
- 1 Medium Sweet Potato, Same As Above
- ¼ teaspoon Nutmeg
- ¼ cup Flour
- ¼ teaspoon Baking Powder
- 2 tbsp Oil
- Sour Cream And Pear Sauce

Method

1. Saute shallots in 2 tbsp butter until tender (five minutes).
2. Cool and transfer mixture to bowl; beat in eggs and add potatoes. Stir in nutmeg, salt, and pepper to taste.
3. Combine ¼ c. flour and baking powder and add to mixture. If potatoes are too watery to hold their shape when dropped from spoon into oil, add up to another ¼ cup flour.

4. Heat remaining 2 tbsp butter and 2 tbsp oil in large skillet. Drop batter by heaping tbsp into hot oil and brown on both sides.
5. Serve with pear sauce and sour cream.

Pear Sauce

1 large unpeeled pear, cored and diced, ½ tbsp minced ginger root, ½ tbsp honey, 1 tbsp cider vinegar, 2 tbsp raisins, light or dark, 1 cinnamon stick

Combine all ingredients in small pan and simmer covered 20-30 minutes or until pear pieces are tender and liquid has almost evaporated. Remove cinnamon stick before serving.

Potato-Bacon Frittata

Servings: 6

Source: Southern Living Nov. 1995

Ingredients

- 3 tablespoons Butter Or Margarine
- 2 cups Frozen Potatoes With Onions And Peppers
- 6 Large Eggs
- 2 tablespoons Milk
- ¼ teaspoon Salt
- ¼ teaspoon Pepper
- 1 cup Shredded Cheddar Cheese
- 6 slices Bacon, Cooked And Crumbled
- Diced Fresh Tomato Or Picante Sauce

Method

Melt butter in a 10-inch nonstick skillet over med. heat; add frozen potatoes, and cook 10 minutes or until browned.

Combine eggs and next 3 ingredients, stirring with a wire whisk; pour over potatoes. As mixture starts to cook, gently lift edges of frittata with a spatula, and tilt pan so uncooked portion flows underneath. If center remains

uncooked, carefully turn frittata over and cook 5 minutes or until center is done.

Place frittata on serving platter, and sprinkle with shredded cheese. cover with alum. foil and let stand 5 minutes.

Sprinkle with bacon; garnish, if desired. Serve immediately.

Quiche (From Silver Palate)

Source: Silver Palate

Ingredients

- 2 cups Filling, Such As Mushrooms, Cheese, Bacon
- 3 Eggs
- 1½ cups Cream
- Nutmeg
- Salt And Pepper
- 1 Pate Brisee Crust

Method

You need a 10″ quiche pan.

Beat eggs and cream together and season. Add fillings. (A nice one is sauteed mushrooms finished with vermouth or sherry and a cup of shredded Swiss Cheese).

Pour into prepared Pate Brisee crust and cook until set, about 30 minutes. Keep an eye on it.

Pate Brisee Crust

1 to 1½ cups all-purpose flour (do not use unbleached) 7 tbsp unsalted butter, chilled and cut into pieces ⅛ tsp salt 3 tbsp ice water

Place 1 cup flour, the butter and salt in a food processor. Process just until the mixture resembles coarse crumbs, about 10 seconds. Add the ice water and pulse just until the pastry begins to hold together, about 6 to 8 times. Do not let it form a ball.

Transfer the pastry to waxed paper; flatten the dough into a disk. If the dough seems too sticky, sprinkle it with additional flour, incorporating 1 tbsp at a time. Wrap pastry in waxed paper. Refrigerate for at least 1 hour.

On lightly floured surface, roll out the dough to a 12-inch circle. Transfer the dough to a 10½ inch, loose-bottomed tin tart pan. (I use deep quiche pan). With your fingertips, carefully press the pastry into the pan and up the side, trying not to stretch it. Trim the overhang, leaving about a 1″ edge. Tuck this overhang inside the pan, pressing against the side to create a sturdy, double-sided shell. Prick the bottom of the shell. Chill for at least 20 minutes or wrap well and chill for up to 24 hours.

Preheat oven to 375.

Line shell with foil, and fill with rice or beans to weigh it down. For partially baked shell bake about 20 minutes or until browned a bit. (I like it more done than not.) Cool at least 10 minutes before filling.

Quiche Lorraine

Source: Quiche and Pie from Potpourri Press (Little Green Book)

Ingredients

- 1 partially cooked pie crust (I used Marie Callender frozen crust and it was fine — no pre-baking, though the crust doesn't cook easily)
- 4 eggs
- ¾ cup milk
- ¾ cup cream
- 2 tbsp melted butter
- 1 tbsp flour
- pinch salt
- pinch nutmeg, freshly grated if possible
- ½ lb bacon, fried and crumbled
- 1 cup grated Swiss cheese

Method

1. Prebake the crust.
2. Fry the bacon and grate the cheese.
3. Beat all the other ingredients together with a wire whisk until blended.
4. Scatter the bacon and cheese over the bottom of the crust. Pour the custard over all and bake the quiche in a preheated 375°F oven for 40 minutes, or until the custard is firm and puffy and lightly browned. Serve warm,

or let the quiche cool and take it on a picnic with a bottle of cool white wine.

Notes

Put the pie pan on a cookie sheet in the oven in case of spills — it might also help cook the bottom crust.

Quick Cheese Danish

Servings: 16

Ingredients

- 1 package Cream Cheese, Room Temperature
- 2 Eggs
- ¼ cup Sugar, Divided
- ½ teaspoon Lemon Peel
- 1 package Frozen Puff Pastry Strips
- ½ cup Cherry Preserves, Optional

Method

In medium size bowl, beat cream cheese with 1 egg, ¼ cup sugar and lemon peel until fluffy light; set aside.

Preheat oven to 400°F.

Let the pastry warm up at room temp. following pkg directions. Unfold one pastry strip and cut in 8 equal squares. Repeat with second strip.

Place equal amounts of cheese filling in center of each square (about 2 tsp). Bring 2 opposite corners together over filling; pinch to seal.

In a small cup, beat remaining egg slightly. Brush over pastry; sprinkle with 2 tbsp sugar. Place on ungreased baking sheet.

Bake 10 minutes or until pastry is golden. Cool on wire rack. If desired, top centers of Danish with dollop cherry preserves.

Raisin Bran Muffins

Servings: 4

Source: Mt Gretna Joan

Ingredients

- 5 cups Flour
- 3 cups Sugar
- 5 teaspoons Baking Soda
- 1½ teaspoons Baking Soda
- 1½ teaspoons Salt
- 7½ cups Post Natural Raisin Bran, Or Just Bran Flakes Plus Own Raisins
- 1 qt Buttermilk
- 1 cup Veg Oil
- 4 Eggs, Beaten

Method

Blend flour, sugar, baking soda and salt in large mixing bowl. Stir in cereal. Add buttermilk, oil and eggs and blend until dry ingredients are moistened.

DO NOT STIR BATTER AGAIN. (Mixture may be stored, covered, in a non-metal bowl in fridge for up to six weeks)

As needed, fill lightly greased muffin pan ⅔ full. Bake at 400°F for 15-20 minutes. If desired, lightly brush melted butter over batter and sprinkle with cinnamon sugar before baking.

Recipe may be halved.

Sausage Quiche

Source: Peggy, May, '04

Ingredients

- 8 ounces Breakfast Sausage Links
- 1 Unbaked Pie Pastry
- 4 ounces Cheddar Cheese, Shredded
- 4 Eggs
- 1 pint Heavy Cream
- ⅛ teaspoon Ground Nutmeg

Method

In a skillet, brown sausages until done. Drain and cut into small pieces; place in the bottom of pie shell. Sprinkle with cheese. In a mixing bowl, beat eggs; add cream and nutmeg. Pour over cheese. Bake at 350°F for 55-60 minutes or until a knife inserted near the center comes out clean.

Scones (Cream Scones)

Servings: 8

Source: Best International Recipe p. 105 (Winter 2009)

Ingredients

- 2 cups Unbleached All Purpose Flour
- 1 tbsp Baking Powder
- 3 tbsp Sugar
- ½ teaspoon Salt
- 5 tbsp Cold Unsalted Butter, Cut Into ¼" Cubes
- ½ cup Currants
- 1 cup Heavy Cream

Method

1. Adjust an oven rack to the middle position and heat the oven to 425°F.
2. Place the flour, baking powder, sugar, and salt in a large bowl or the workbowl of a food processor fitted with the metal blade. Whisk together or process with six 1-second pulses.
3. If making by hand, use two knives, a pastry blender, or your fingertips and quickly cut in the butter until the mixture resembles coarse meal with a few slightly larger butter lumps.

4. If using food processor, remove the cover and distribute the butter evenly over the dry ingredients. Cover and process with twelve 1-second pulses. Add the currants and quickly mix in or pulse one more time. Transfer the dough to a large bowl.
5. Stir in the heavy cream with a rubber spatula or fork until the dough begins to form, about 30 seconds.
6. Transfer the dough and all dry flour bits to a countertop and knead the dough by hand just until it comes together into a rough, slightly sticky ball, 5 to 10 seconds. Gently pat the dough into a ¾ inch-thick circle and using a bench scraper or chef's knife cut the scones into 8 wedges. Place the wedges on an ungreased baking sheet.
7. Bake until the scone tops are light brown, 12 to 15 minutes. Cool on a wire rack for at least 10 minutes. Serve warm or at room temperature.

Variations

Glazed scones - Brush tops of scones with 1 tbsp heavy cream and then sprinkle them with 1 tbsp sugar just before baking them.

Ginger scones - substitute ½ cup chopped crystallized ginger for the currants.

Cranberry-Orange scones - add 1 tsp grated orange zest with the butter and substitute ¾ cup dried cranberries for the currants.

ETC.

Swedish Pancakes

Source: G

Ingredients

- 3 Eggs
- 2 cups Milk
- 2 tablespoons Butter, Melted
- 1½ cups Flour
- 2 tablespoons Sugar
- ½ teaspoon Salt

Method

Beat eggs until fluffy. Add milk. Add melted butter.

Mix and add flour, sugar and salt.

Pour a thin layer of batter onto hot griddle.

Tilt to make pancakes very thin.

Brown and then turn over.

Roll to serve.

Syrup, lemon curd/blueberry/whipped cream, strawberries/blueberries etc. etc.

Toasted Coconut Muffins

Servings: 12

Source: Bon Appetit, Nov. 1999

Ingredients

- 1½ cups Flour
- 1 cup Sweetened, Shredded Dried Coconut, Toasted
- ½ cup Sugar
- ⅓ cup Toasted Almonds, Chopped
- 1½ teaspoons Baking Powder
- ¾ teaspoons Orange Peel
- ½ teaspoon Baking Soda
- ¼ teaspoon Salt
- ¾ cups Canned, Unsweetened Coconut Milk
- 2 large Eggs
- ¼ cup Unsalted Butter, Melted
- 1 teaspoon Vanilla

Method

Preheat oven to 400°F. Butter 12⅓-cup muffin cups. Combine flour, toasted coconut, sugar, almonds, baking powder, orange peel, baking soda and salt in large bowl.

Whisk coconut milk, eggs, butter and vanilla in medium bowl to blend. Add egg mixture to flour mix and stir til combined.

Divide batter among muffin cups. Bake until tester inserted in center comes out clean, about 15 minutes. Turn onto rack and cool slightly.

Can be prepared 1 week ahead. Cool completely and put into resealable plastic bags to freeze.

Zucchini Quiche

Source: Sandy Graff

Ingredients

- 1 recipe piecrust
- ¾ c. grated parmesan cheese, divided
- ¾ c. grated cheddar cheese, divided
- ½ c. dry breadcrumbs
- 1½ to 2 lbs. fresh zucchini, cut in ¼″ slices
- 2 eggs, separated
- 1½ c. sour cream
- ¼ c. chopped scallions
- 1 tbsp flour
- salt and pepper to taste
- butter

Method

I use prepared piecrust stick. Otherwise, recipe will follow. Add ⅓ c. of each cheese and press into piecrust.

Take remaining portions of each parmesan and cheddar cheeses and mix with breadcrumbs. Set aside.

Boil a pot of water with salt. Wash and slice zucchini in ¼″ slices. Drop in boiling water for 5 minutes, drain.

Mix sour cream, egg yolks, salt, pepper, flour and scallions. Beat egg whites until stiff but not dry. Fold into sour cream mixture.

Arrange a layer of zucchini, layer of sour cream mixture. Start with zucchini and end with sour cream. (I usually have about 4 layers, 2 of each).

Top with the cheese and breadcrumbs. Dot top with butter. Bake at 450 degrees for 10 minutes. Then at 325 degrees for 40 minutes.

Pie Crust Recipe

- 1⅓ c. flour
- 1 tbsp sugar
- 1 tsp salt
- 1 tsp baking powder
- 1 stick butter
- 1 egg yolk
- 1 tbsp whiskey
- 2 tbsp milk or cream

Cut dry ingredients into butter until crumbly. Mix liquid ingredients together and add to flour mixture.

Can press ⅓ c each parmesan and cheddar into crust.

Press the crust into a pie pan with your fingers. It's a moist crust and pressing is easier than using a rolling pin.

Main Dishes: Poultry

Barb's White Chicken Chili

Source: Barbara Allen (Oct. 2007)

Ingredients

- 1 lb. Great Northern Beans Or Small White Bean
- 1 lb. Ground Chicken
- 2 Olive Oil, Divided
- 1 teaspoon Ground Cumin
- 1 medium Onion, Minced
- 1 medium Green Pepper, Seeded And Finely Chopped
- 2 Garlic Cloves, Minced
- 1 4 can Chopped Green Chiles
- 6 cups Low Sodium Chicken Broth
- ½ teaspoon Salt
- ¼ teaspoon White Pepper
- ¼ teaspoon Tabasco
- ¼ teaspoon Cayenne Pepper
- ½ teaspoon Water
- ½ cup Plain Low-Fat Yogurt
- 1 Minced Cilantro Or Parsley
- ½ cup Medium Hot Salsa

Method

Boil beans for 15 minutes and let sit for 4 hours (or overnight).

Grind chicken and heat oil in 6-quart pot or Dutch oven. Add the chicken and half the cumin. Saute until cooked through breaking up the chicken as it cooks. Remove from the pan.

Add the remaining oil to the pan and heat over medium heat. Add the onion, green pepper and garlic and saute 5 minutes. Add the beans, chicken, cumin, chilies and chicken broth. Bring to boil and reduce heat, and simmer 1½ hours or so, stirring occasionally. Add a little water if chili becomes too thick. Season with salt, pepper and Tabasco 30 minutes before the end.

Stir the cayenne and water together and let sit 5 minutes to thicken slightly. Swirl into the yogurt.

Ladle the chili into bowls and garnish with a little yogurt, a sprinkling of cilantro and some salsa.

Notes

I like things pretty well seasoned so may add more of everything. Sometimes I put in minced jalapeños without the seeds, too.

She grinds chicken breasts in food processor. Also thinks that hot or mild Italian chicken sausage would be good.

Bistro Chicken

Source: Bistro Cooking by Patricia Wells, p. 181 ("Fricassee de Poulet Aux Champignons Chez Rose")

Ingredients

- 6 Olive Oil
- 2 Garlic Cloves, Minced
- 1 Chicken, 2½ Lbs, Cut In 8 Pieces
- ¼ cup Flour
- 1 lb. Fresh Mushrooms
- 1 large Plum Tomatoes, Well Drained And Halved
- Salt And Pepper
- Chopped Parsley, For Garnish

Method

1. Heat 3 tbsp olive oil in skillet over medium heat until hot but not smoking. Add the garlic; reduce the heat to low. Saute the garlic, stirring frequently, until soft but not browned, about 2 minutes.
2. Lightly dredge the chicken pieces with flour. Increase the heat under the skillet to medium. Add the chicken pieces. Saute until well browned on both sides, about 20 minutes. Carefully regulate the heat to avoid scorching the skin.

3. Meanwhile, heat the remaining 3 tbsp of oil in separate skillet over medium heat until hot but not smoking. Add the mushroom caps and stems; saute, stirring occasionally, until lightly browned, 5 to 6 minutes. (See note.)
4. When the chicken is browned, stir in the tomatoes and mushrooms; season with salt and pepper. Reduce the heat to medium-low. Cook the chicken, covered, for 20 minutes. Uncover and cook for another 10 minutes, or until the chicken is tender.
5. To serve, arrange the chicken pieces on a warmed platter. Ladle the sauce and vegetables over all. Garnish with the parsley and serve immediately.

4 servings.

Notes

For mushrooms: separate caps and cut mushrooms into ¼ or ½ pieces.

Black Bean and Chicken in Tortilla

Servings: 4

Source: Old red binder from Interlochen and before (also says Tallahassee Democrat Jan. 10, 1991)

Ingredients

- 3 Boneless, Skinless Chicken Breast Halves
- 4 Flour Tortillas
- 2½ teaspoons Olive Oil, Divided
- 1 medium Clove Garlic, Peeled, minced
- 1 medium Shallot (scallions Ok, Too) Peeled, Minced
- 1 Jalapeno Peppers, Seeded, Finely Chopped
- 1 15 can Black Beans, Drained, Rinsed Drained Again
- 1 large Ripe Tomatoes, cut into ½ inch cubes
- ¾ teaspoons Ground Cumin, Divided
- ¼ teaspoon Cayenne Pepper, Divided
- ½ teaspoon Salt, Divided
- 2 teaspoons Finely Chopped Cilantro
- 1 medium Red Onion, Thinly Sliced
- 4 teaspoons Lime Juice
- ¼ cup Plain Low-Fat Yogurt

Method

Cover chicken with cold water, bring just to boil, reduce heat and simmer 10 minutes or until no longer pink inside. Cool, shred with your fingers and refrigerate.

Wrap tortillas in foil; place in preheated 200°F oven while preparing remaining ingredients.

Heat 1 tsp oil in medium pan over medium heat. Add garlic, shallot and jalapeno; saute 1 minute.

Add black beans, tomato, ½ tsp cumin, ⅛ tsp cayenne pepper, ¼ tsp salt and the cilantro. Heat through; keep warm over low heat.

Heat remaining 1½ tsp oil over medium heat. Add red onions; saute until they begin to soften. Stir in chicken, ¼ tsp cumin, ⅛ tsp cayenne; ¼ tsp salt. Heat through 3 minutes.

Remove chicken from the heat and stir in 2 tsp lime juice; stir 2 tsp lime juice into black beans. Spoon chicken and bean mixture into warm tortillas; top with a little yogurt.

Serves 4 (or two of us!)

Cashew Chicken

Source: Interlochen days, some magazine, can't remember

Ingredients

- 3 Chicken Breasts, Boned
- ¼ lb. Chinese Pea Pods, or 2 pkgs frozen
- ¼ lb. Mushrooms
- 4 Green Onions
- 1 can Bamboo Shoots
- 1 Chicken Stock Base, added to 1 c. water
- ¼ cup Soy Sauce
- 2 tablespoons Cornstarch
- ½ teaspoon Salt And Sugar
- 4 Salad Oil
- 4 ounces Cashew Nuts

Method

Cut chicken, mushrooms, onion. Pour chicken stock into small bowl, add soy sauce, corn starch, sugar, salt. Heat 1 tbsp oil in frying pan, add nuts. Remove after 1 minute.

Add remaining oil to pan. Add chicken - cook quickly turning until it turns opaque. Add peas and mushrooms, pour in stock, cover and cook 2 minutes. Add shoots, stir in mixture, cook until thickened - simmer 1 minute. Mix in green onions. Sprinkle with nuts and serve immediately.

Chicken Alexander

Servings: 9

Source: Pasta & Co. Cookbook

Ingredients

- 1½ lbs. Boneless Chicken Breasts
- 1½ cups Chicken Stock
- ⅓ cup Sherry Wine Vinegar
- 1 Tarragon
- 2 White Wine Vinegar
- ¼ cup Olive Oil
- 2 Oil
- 1½ tablespoons Mustard (grainy French)
- 1 Lemon Juice
- 1 teaspoon Brandy
- ⅛ teaspoon Cloves, Ground
- ⅛ teaspoon White Pepper
- ⅛ teaspoon Cinnamon
- ⅛ teaspoon Ginger, Ground
- ⅛ teaspoon Nutmeg
- ½ lb. Broccoli, Flowerets - 1 Inch Or Less
- ½ Red Onion, ¼ inch wide half-moons

Method

Gently poach chicken breasts in stock, just until pink is gone. Remember that the chicken will continue cooking after you remove it from the

broth, so be careful not to overcook it. Remove chicken to cool. Reduce the stock to ¾ cup. Set aside to cool.

Skin chicken and cut across the grain into strips about ½ inch wide. Whisk together dressing ingredients and add cooled broth. Add chicken and broccoli to mixture. Garnish with red onions.

Chicken Basil Curry with Coconut Rice

Servings: 4

Source: Food & Wine, Sept 2002 (I didn't try it until June 2015)

Ingredients

- 1½ cups Basmati rice
- 2¼ cups water
- 1 tsp Canola Oil
- salt
- ½ cup shredded unsweetened coconut
- 2 tbsps olive oil
- 2 tbsps minced fresh ginger
- 1½ lbs. skinless, boneless chicken breasts, cut into 3x ½″ strips
- Freshly ground pepper
- 1 medium onion, chopped
- 1 14-oz can coconut milk
- 1 cup chicken stock
- 1½ tbsps Thai green curry paste
- ⅓ cup plus 2 tbsp coarsely chopped basil leaves
- 3 tbsps minced cilantro leaves
- 3 scallions, cut into 2″ lengths, white and light green parts only
- pepper

- ½ cup chopped dry-roasted peanuts
- Sliced avocado and mango, for serving

Method

1. In a saucepan, bring the rice, water, canola oil and a pinch of salt to a boil; cover. Simmer over low heat for 15 minutes.
2. Meanwhile, in a medium skillet, toast the coconut over moderately low heat, stirring, until golden, about 5 minutes. Transfer to a plate and let cool.
3. In a large skillet heat 1 tbsp olive oil. Add 1 tbsp ginger and cook over moderately high heat until fragrant, about 30 seconds. Add the chicken, season with salt and pepper and cook until lightly browned, about 5 minutes. Transfer to a bowl.
4. Add the remaining 1 tbsp of olive oil to the skillet. Add the onion and the remaining 1 tbsp of ginger; cook over moderate heat for 5 minutes, stirring frequently. Add the coconut milk, stock and curry paste and bring to a boil, stirring. Simmer the sauce for 5 minutes, until thickened. Add the chicken, ⅓ cup basil, 2 tbsp cilantro and the scallions; simmer until the chicken is cooked through, 5 minutes. Season with salt and pepper.
5. Transfer the rice to a bowl; sprinkle with coconut. Spoon chicken and sauce over the rice and garnish with the remaining 2 tbsp basil, 1 tbsp cilantro and the peanuts.
6. Serve avocado and mango on the side.

Chicken Breasts, Artichokes, LEMONS, CAPERS

Servings: 4

Source: The Foster's Market Cookbook

Ingredients

- 4 boneless, skinless chicken breasts, about 6 oz each
- salt and pepper to taste
- 2 tbsps fresh thyme or 2 tsp dried thyme
- ⅓ cup flour
- 3 tbsps unsalted butter
- 1 tbsp olive oil
- 1 14-oz can artichokes hearts (packed in water), drained and cut in half
- ¼ cup drained capers
- 1 lemon, sliced into paper-thin rounds
- 6 bay leaves
- 1 cup dry white wine

Method

1. Rinse the chicken and pat dry. Flatten each chicken breast half by placing it between 2 sheets of wax paper or plastic wrap and pounding it with the flat bottom of a heavy

pan until the chicken is about ⅓ inch thick in all places. Season with salt, pepper, and thyme, pressing them into the breast meat.

2. Dust the breast lightly with the flour, shaking off any excess flour.
3. Heat the butter and olive oil in a large skillet over medium-high heat. Add the chicken breasts; top with artichokes, capers, and lemon slices. Cook the breasts 4 to 5 minutes per side, turning once, until light brown and crispy. (Reduce the heat if the breasts are browning too quickly.)
4. Add the bay leaves and wine and reduce heat to a simmer, as you scrape the bottom of the pan to loosen any brown bits. Simmer about 5 minutes longer, stirring occasionally, until the sauce is slightly reduced and thickened. Discard the bay leaves.
5. Season with additional salt and pepper if desired and serve immediately, topped with the artichokes, capers, lemon slices, and the sauce.

Notes

You can leave out the dusting with flour if you want to avoid gluten.

Chicken Coconut Curry

Source: Bon Appetit, March 2000 (special advertising section) 4 - 6 servings

Ingredients

- 1½ lbs. Boneless Chicken Breast, Cut Into Chunks
- Chile Powder
- ¼ cup Vegetable Oil
- 2 Carrots, Diced
- 1 Red Bell Peppers, Diced
- 2 Plum Tomatoes, Diced
- 2 Cloves Garlic, Minced
- 1 cup Chicken Stock
- 1 Soy Sauce
- 2 Curry Powder
- 1 can Coconut Milk
- 6 Scallions, Chopped
- 1 bunch Cilantro, Roughly Chopped
- Salt And Pepper
- Rice, optional

Method

Season the chicken with salt, pepper and chili powder.

Heat half the oil in medium saucepan. Add chicken and brown on all sides, then remove from pan and place on plate. Add the remaining oil, then add carrots and red pepper and saute for 5 minutes.

Add the tomatoes, garlic, chicken stock, soy sauce and curry powder.

Simmer for several minutes, then add the chicken and any juice from the plate. Cover and simmer for 10 minutes.

Add the coconut milk and increase the heat slightly. Cook uncovered for 10 minutes.

Garnish with scallions and cilantro; serve.

Chicken Enchiladas

Source: Cindy Hoxie long ago in Tallahassee

Ingredients

- 12 Tortillas
- ½ cup Monterey Jack Cheese
- 1 can Cream of Chicken/Mushroom Soup
- 1 cup Sour Cream
- 1 small Green Chili Peppers, Chopped
- ½ teaspoon Salt
- ¼ teaspoon Cayenne
- ½ teaspoon Ground Cumin
- 2 cups Boned, Chopped Chicken
- ¼ cup Onion, Chopped
- 2 cups Monterey Jack Cheese

Method

Preheat oven to 350.

Combine filling and set aside. Mix all sauce ingredients and heat.

Put thin layer of sauce in baking dish.

Roll filling into tortillas and place in baking dish in a row. Cover with sauce. Top with remaining cheese.

Bake for 35 - 45 minutes.

Chicken Francese

Servings: 4

Source: New York Times, Dec. 12, 2018

Ingredients

- 2 eggs
- 2 tbsp whole milk
- 1 tsp salt, plus more for seasoning
- ½ tsp black pepper, plus more for seasoning
- 1 cup flour
- ⅓ cup olive oil
- ⅓ cup vegetable oil
- 4 to 6 boneless, skinless chicken breasts, sliced horizontally into thin cutlets
- 3 to 6 tbsp unsalted butter, divided
- 1 lemon, thinly sliced, seeds removed
- ½ cup white balsamic vinegar
- juice of 1 lemon, more to taste
- 2 cups chicken stock
- 3 to 4 tbsp minced parsley

Method

1. In a wide, shallow bowl, whisk the eggs, milk, salt, and pepper until blended. Place the flour in a separate bowl. Line a baking sheet with paper towels.
2. In a wide skillet, heat the olive and vegetable oils over medium heat until shimmering.

3. Working in batches to avoid crowding the pan, lightly dredge the chicken in flour and shake off any excess. Dip into the egg batter, let excess batter drip back into the bowl, and place in the skillet. Fry, turning once, until golden brown on both sides, about 4 minutes per side. Adjust the heat as the cutlets cook so they brown slowly and evenly with a steady bubbling. Transfer to the paper-towel-lined pan and repeat with the remaining cutlets.
4. When all cutlets are browned, remove the pan from the heat and pour off the oil. Wipe out the pan with paper towels. Return the pan to low heat.
5. If using the lemon slices, melt 3 tbsp of the butter, then scatter the lemon slices over the bottom of the pan. Cook, stirring gently occasionally, until the lemon slices are golden and browning around the edges, about 3 minutes. Scoop out the lemon slices and set them aside.
6. Add 3 tbsp butter, the vinegar, and lemon juice and bring to a boil. Boil until the liquid is syrupy, 3 to 4 minutes. Pour in the stock, bring to a boil, and cook until thickened into a sauce, about 5 minutes. (It will thicken more when you add the cutlets.) Taste and adjust the seasonings with lemon, salt, and pepper; it should be quite lemony and not too salty.
7. Reduce the heat, tuck the cutlets into the pan, and simmer very gently until the sauce is velvety and the chicken pieces are heated through, about 4 minutes. Turn the cutlets

over occasionally in the sauce. Place the browned lemon slices on top. Sprinkle with chopped parsley and serve, spooning some of the sauce over each serving.

Chicken Greek Style Tomato, Feta

Source: New York Times Mark Bittman May 11, 2014

Ingredients

- chicken pieces
- garlic
- lemon zest
- fresh oregano
- olive oil
- feta cheese

Method

Heat oven to 450.

Make a paste of minced garlic, fresh oregano, lemon zest and olive oil; slide it underneath the chicken skin.

Drizzle the chicken with olive oil, surround with cherry tomatoes and olives and roast, skin side up, basting occasionally with pan drippings, until the juices run clear, about 30 minutes.

Sprinkle with a little crumbled feta and oregano and serve.

Chicken in a Pot

Servings: 4

Source: The Best International Recipe p.181

Ingredients

- 1 Whole Roasting Chicken (4½ - 5 lbs), wings tucked, giblets out
- Salt And Pepper
- 1 Olive Oil
- 2 large Shallots, Halved And Sliced Thin
- 6 medium Garlic Cloves, Peeled And Trimmed
- ½ cup Dry White Wine
- ½ cup Low-Sodium Chicken Broth
- 2 Bay Leaves
- 1 teaspoon Minced Fresh Thyme Leaves
- 2 Unsalted Butter, Cut Into 2 Pieces And Chilled

Method

1. Adjust an oven rack to the lower middle position and heat the oven to 375°F. Pat the chicken dry with paper towels and season with salt and pepper. Add the oil, shallots, and garlic cloves to a large Dutch oven, and lay the chicken on top, breast side up. Cover and bake until an instant-read thermometer registers 160°F in the center of the breast, about 1 hour.

2. Tip the chicken to drain the juices from the cavity into the pot. Transfer the chicken to a carving board, tent loosely with foil, and let rest while finishing the sauce. Pour all the cooking juices into a fat separator and set aside to settle, about 3 minutes.
3. Pour the defatted juices back into the pot and stir in the wine, broth, bay leaves and thyme. Bring to a boil over medium-high heat, and cook until the liquid has reduced to about 1 cup, 5 to 10 minutes.
4. Off the heat, remove the bay leaves, whisk in the butter, and season with salt and pepper to taste; transfer the sauce to a bowl or gravy boat. Carve the chicken and serve, passing the sauce separately.

Chicken Lettuce Wraps

Source: Spice to Plate Cookbook, P. 26

Ingredients

- ⅓ cup soy sauce
- ⅓ cup fish sauce
- 3 tbsps mirin
- 3 tbsps honey
- 2 tbsps Barrier Reef Caribbean Style Seasoning
- 1½ lbs. boneless, skinless chicken thighs or breasts
- 4 oz very thin rice sticks, also called Maifun rice noodles
- 1 head Bibb or Boston lettuce, whole leaves plucked, rinsed and dried
- 1 mango, peeled, pitted, and diced
- ½ cucumber, quartered lengthwise and thinly sliced
- 4 scallions, white and green parts sliced
- ½ cup chopped peanuts (optional)

Method

For Sauce

Whisk together soy sauce, fish sauce, mirin, honey, and Barrier Reef until honey is

incorporated. Place chicken in a zip top storage bag. Pour half of the sauce over chicken, seal bag and refrigerate for at least 30 minutes or up to 2 hours. Reserve remaining sauce.

For Chicken

Preheat grill to medium-high, making sure it is well oiled. Remove chicken from refrigerator and shake off any excess marinade. Grill until cooked through, 10 to 20 minutes depending on grill heat and size of chicken. Turn chicken over halfway through to get an even char on all pieces. (The chicken can also be pan seared on the stovetop over medium-high with a little canola oil.) Remove chicken from grill and mince into small pieces. Transfer to a serving bowl and toss with 1 to 2 tbsp of reserved sauce.

For Garnishes and to Serve

Place noodles in a medium saucepan or heatproof bowl and cover with boiling water. Steep for 10 minutes or until noodles are soft. Drain, rinse with cold water, transfer to a serving bowl and toss with 1 to 2 tbsp of reserved sauce. Stack lettuce leaves on a serving plate. Place remaining reserved sauce, mango, cucumber, scallions, and peanuts in separate serving bowls. Serve family-style so everyone can assemble to taste. Build a wrap starting with 1 lettuce leaf topped with a small pile of noodles. Add a scoop of chicken and scatter remaining garnishes on top to taste. Serve with extra sauce.

Chicken Marabella

Servings: 10

Source: Jane Lukatah

This is a big recipe so reduced marinade if using less chicken. I tend to use chicken thighs exclusively.

Ingredients

- 4- 2½ lb. Chickens
- 1 head Garlic
- ¼ C. Dried Oregano
- Coarse Salt And Pepper
- ½ C. Red Wine Vinegar
- ½ C. Olive Oil
- 1 C. Prunes, Pitted
- ½ cup Spanish Green Olives
- ½ cup Capers And Juice
- 6 Bay Leaves
- 1 cup Brown Sugar
- 1 cup White Wine
- ¼ cup Cilantro, Chopped

Method

Originally from Silver Palate Cookbook

Mix marinade ingredients and marinate chicken OVERNIGHT.

Set oven at 350°F. Arrange chicken in pan, sprinkle with 1 c. brown sugar, add 1 c. wine.

Bake an hour or so, basting frequently.

With a slotted spoon transfer chicken, prunes, olives and capers to a serving platter. Moisten with a few spoonfuls of pan juices and sprinkle generously with parsley or cilantro. Pass remaining pan juices in a sauceboat.

Chicken Marbella

Servings: 10

Source: Jane Lukatah originally Silver Palate Cookbook

This is a BIG recipe so reduced marinade if using less chicken. I tend to use chicken thighs exclusively.

I love this recipe!

Ingredients

- 4- 2½ lb. Chickens
- 1 head Garlic
- ¼ C. Dried Oregano
- Coarse Salt And Pepper
- ½ C. Red Wine Vinegar
- ½ C. Olive Oil
- 1 C. Prunes, Pitted
- ½ cup Spanish Green Olives
- ½ cup Capers And Juice
- 6 Bay Leaves
- 1 cup Brown Sugar
- 1 cup White Wine
- ¼ cup Cilantro, Chopped

Method

1. In a large bowl combine chicken quarters, garlic, oregano, pepper and coarse salt to

taste, vinegar, olive oil, prunes, olives, capers and juice, and bay leaves. Cover and let marinate, refrigerated, OVERNIGHT.

2. Preheat oven to 350 degrees.
3. Arrange chicken in a single layer in one or two large, shallow baking pans and spoon marinade over it evenly. Sprinkle chicken pieces with brown sugar and pour white wine around them.
4. Bake for 50 minutes to 1 hour, basting frequently with pan juices. Chicken is done when thigh pieces, pricked with a fork at their thickest, yield clear yellow (rather than pink) juice.
5. With a slotted spoon transfer chicken, prunes, olives and capers to a serving platter. Moisten with a few spoonfuls of pan juices and sprinkle generously with parsley or cilantro. Pass remaining pan juices in a sauceboat.
6. To serve Chicken Marbella cold, cool to room temperature in cooking juices before transferring to a serving platter. If chicken has been covered and refrigerated, allow it to return to room temperature before serving. Spoon some of the reserved juice over chicken.

Chicken Marsala

Servings: 4

Source: Once Upon a Chef

Ingredients

- 1½ lbs boneless, skinless chicken breasts, pounded ¼″ thick
- 3 tbsp flour
- salt and pepper
- 1 tbsp olive oil
- 3 tbsp unsalted butter, divided
- 1 (8 oz) package bella or button mushrooms
- 3 tbsp finely chopped shallots, from 1 medium shallot
- 2 cloves garlic, minced
- ⅔ cup chicken broth
- ⅔ cup Marsala wine
- ⅔ cup heavy cream
- 2 tsp chopped fresh thyme
- 2 tbsp chopped fresh Italian parsley, for serving, optional

Method

1. Place the flour, ¾ tsp salt, and ¼ tsp pepper in a ziplock bag. Add the chicken to the bag; seal tightly and shake to coat the chicken evenly. Set aside.

2. Heat the oil and 2 tbsp butter in a large skillet over medium-high heat. (Use a stainless steel pan for the best browning. Nonstick will work too, but you won't get that nice golden color on the chicken.) Place the flour-dusted chicken in the pan, shaking off any excess first, and cook, turning once, until the chicken is golden and just barely cooked through, about 5 to 6 minutes total. Transfer the chicken to a plate and set aside.
3. Melt the remaining tbsp butter in the pan. Add the mushrooms and cook, stirring frequently, until the mushrooms begin to brown, 3 to 4 minutes. Add the shallots, garlic, and ¼ tsp salt; cook for 1 to 2 minutes more. Add the broth, wine, heavy cream, thyme, ¼ tsp salt, and ⅛ tsp pepper; use a wooden spoon to scrape any brown bits from the pan into the liquid. Bring the liquid to a boil, then reduce the heat to medium and gently boil, uncovered, until the sauce is reduced by about half, slightly thickened, and darkened in color, 10 to 15 minutes (you're going for a thin cream sauce; it won't start to thicken until the very end of the cooking time). Add the chicken back to the pan, along with any juices that accumulated on the plate. Reduce the heat to low and simmer until the chicken is warmed through and the sauce has thickened a bit more, 2 to 3 minutes. Sprinkle with parsley, if using, and serve.

Notes

If your chicken breasts are large, it's best to first cut them horizontally to form four flat fillets, then pound them to an even ¼″ thickness.

Chicken Milanese with Tomato, Mozzarella and Basil Salad

Source: New York Times, June 13, 2018

Ingredients

- 1½ lbs chicken cutlets, pounded ¼″ thick
- kosher salt and pepper, as needed
- ⅔ cup olive oil
- ⅔ cup basil leaves
- 1 fat garlic clove, finely grated or minced
- 1 lb cherry or grape tomatoes, halved
- 8 oz mozzarella cheese, cut into ½″ pieces
- ½ cup flour
- 2 large eggs, beaten
- 1¾ cups panko
- ¼ cup Parmesan
- 4 tbsp olive oil
- 2 tbsp unsalted butter
- lemon wedges, for serving

Method

1. Lightly season the chicken cutlets all over with salt and pepper; let rest while you make the basil oil.
2. In a blender or food processor, combine the oil, basil, garlic, and salt to taste; puree until smooth.
3. In a medium bowl, toss the tomatoes and mozzarella with about half of the basil oil and salt to taste. Set aside.
4. Place the flour in a shallow bowl or plate. Pour the eggs into another shallow dish; combine the panko and Parmesan in a third dish.
5. In a large skillet, melt the oil and butter over medium heat. As it heats, dip a chicken cutlet in flour, shake off excess, then dip in eggs. Shake off excess, then dip both sides in the panko mixture and transfer to a rimmed baking sheet. Repeat with the remaining cutlets.
6. When the oil is hot, fry 2 cutlets at a time until the bottoms are golden, about 3 minutes. Flip and fry until golden and crispy all over, about another 3 minutes. Transfer to a paper-towel-lined plate. Sprinkle immediately with salt.
7. Taste the tomato-mozzarella salad and add more salt and/or basil oil if needed. Serve the cutlets topped with a squeeze of lemon, a drizzle of the remaining basil oil, and the tomato-mozzarella salad.

Chicken Monterey

Source: Silver Palate Cookbook p.92

Ingredients

- 5 Olive Oil
- 1 lb. Chicken, Quartered (I Use Pieces)
- Salt And Pepper To Taste
- 1 cup Yellow Onions, Finely Chopped
- 2 Carrots, Peeled And Chopped
- 4 Garlic Cloves, Peeled And Minced
- 1 cup Chicken Stock Or Broth
- ½ cup Fresh Orange Juice
- ½ cup Canned Crushed Tomatoes
- 1 Dried Rosemary
- 1 medium Sweet Red Pepper, Stemmed, Cored, Julienned
- ½ large Zucchini, Cleaned, Sliced Diagonally
- ½ large Yellow Summer Squash, cleaned, sliced diagonally
- ⅓ cup Italian Parsley, Chopped
- 1 Orange Zest

Method

1. Heat 3 tbsp olive oil in a large skillet. Pat the chicken pieces dry, season them with salt and pepper, and cook gently in the oil for 5 minutes. Turn the chicken, season again, then cook for another 5 minutes. Do not

attempt to brown chicken or you will overcook it; it should be pale gold. Remove chicken from skillet and reserve.

2. Add the onions, carrots and garlic to the oil remaining in the skillet and cook, covered, over low heat until vegetables are tender, about 25 minutes.
3. Uncover skillet and add the stock, orange juice, tomatoes and rosemary. Season to taste with salt and pepper and simmer the mixture, uncovered, for 15 minutes.
4. Return chicken pieces to the pan and simmer further, 20 to 25 minutes, or until chicken is nearly done. Baste the pieces with the sauce and turn them once at the 15-minute mark. (If you wish, you may complete the recipe to this point the day before serving. Refrigerate chicken in the sauce and reheat gently before proceeding.)
5. Heat remaining 2 tbsp of olive oil in another skillet and saute the pepper julienne for 5 min. Add sliced zucchini and yellow squash and season with salt and pepper. Raise the heat and toss the vegetables in the oil until they are tender but still firm, another 5 minutes or so.
6. With a slotted spoon, transfer vegetables to the skillet with the chicken and simmer together for 5 minutes. Sprinkle with the chopped parsley and orange zest and serve immediately.

Serves 2 to 4 portions. (I used about 8 thigh pieces and 10 legs and doubled the recipe for 9 people)

Chicken Picatta

Servings: 4

Source: Once Upon a Chef

Ingredients

Chicken

- 1½ lbs boneless, skinless chicken breasts
- 3 tbsp flour
- salt and pepper
- 2 eggs
- 1 cup Italian bread crumbs
- ¼ cup olive oil

Sauce

- 1 cup chicken stock
- 1 tbsp fresh lemon juice
- 3 tbsp brined capers, drained and rinsed
- 3 tbsp unsalted butter
- salt and pepper
- ¼ cup chopped fresh Italian parsley

Method

1. Preheat the oven to 350°F. Line a baking sheet with aluminum foil.
2. Using a very sharp knife, slice each chicken breast in half horizontally. One at a time, place the chicken breasts in a large sealable

plastic bag and, using a meat mallet or rolling pin, pound them to an even ¼-inch thickness. (If your chicken breasts are very small, you can skip the step of cutting them in half horizontally. I use two ¾-lb breasts to make 4 portions.) Save the bag.

3. To the bag, add the flour, ¾ tsp salt, and ¼ tsp pepper; seal and shake to combine. Add the chicken to the bag; seal and shake to coat the chicken evenly. Beat the eggs in a large, shallow bowl. In another large, shallow bowl, mix the breadcrumbs with ¼ tsp salt. Using tongs (or your hands), dip each chicken breast first in the egg mixture, turning to coat evenly and letting any excess egg drip off, and then into the breadcrumbs, turning to coat evenly.
4. Heat the oil in a large saucepan over medium-high heat. When the oil is hot and shimmering, add the chicken to the pan and cook until the first side is golden brown, 2 to 3 minutes. Flip the chicken and cook until the second side is golden, about 2 minutes more. Transfer the chicken to the prepared baking sheet and place in the oven while you make the sauce. (Note: the chicken should be almost fully cooked at this point. Don't leave it in the oven for more than 5 minutes or it will overcook.)
5. Discard any excess oil from the pan. Add the stock, lemon juice, and capers and bring to a boil, scraping up any brown bits from the pan. Gently boil for about two minutes, until slightly reduced. Off the heat, swirl in the butter, followed by the parsley. Taste and

adjust seasoning with salt and pepper, if necessary. Remove the chicken from the oven and transfer to plates. Spoon the sauce over top.

FREEZER-FRIENDLY: The breaded cutlets can be frozen for up to 3 months. Freeze the chicken on the baking sheet for about 1 hour, then transfer to a resealable freezer bag or layer in an airtight container with sheets of parchment between the cutlets. Defrost in the refrigerator before cooking.

Chicken Piccata

Servings: 2

Source: Ina Garten Food Channel Episode IG0910 (Friday, Dec. 7, 2008)

Ingredients

- 2 each Boneless, Skinless Chicken Breasts
- Kosher Salt And Black pepper
- ½ cup Flour
- 1 large Egg
- ½ tbsp Water
- ¾ cups Seasoned Dry Bread Crumbs Or Panko
- Good Olive Oil
- 3 Unsalted Butter, Room Temperature, Divided
- ⅓ cup Lemon Juice, lemon halves reserved
- ½ cup Dry White Wine
- Sliced Lemon And Parsley For Serving

Method

Preheat the oven to 400°F. Line a sheet pan with parchment paper.

Place each chicken breast between 3 sheets of parchment paper or plastic wrap and pound out to ¼ inch thick. Sprinkle both sides with salt and pepper.

Mix the flour, ½ tsp salt, and ¼ tsp pepper in a shallow plate. In a second plate, beat the egg and ½ tbsp water together. Place the bread crumbs on a third plate. Dip each chicken breast first in the flour, shake off the excess, and then dip in the egg and bread crumb mixtures.

Heat 1 tbsp olive oil in large saute pan over medium to medium-low heat. Add the chicken breasts and cook for 2 minutes on each side, until browned. Place them on the sheet pan and allow them to bake for 5 to 10 minutes while you make the sauce.

For the sauce, wipe out the saute pan with a dry paper towel. Over medium heat, melt 1 tbsp butter and then add the lemon juice, wine, the reserved lemon halves, ½ tsp salt and ¼ tsp pepper. Boil over high heat until reduced in half, about 2 minutes. Off the heat, add the remaining 2 tbsp of butter and swirl to combine. Discard the lemon halves and serve 1 chicken breast on each plate. Spoon on the sauce and serve with a slice of lemon and a sprinkling of fresh parsley.

Chicken Roulade with Mushroom Stuffing

Servings: 4

Source: Robust Roasting Class with Patrick Frank

Ingredients

- 1 whole chicken, boned
- 1 tbsp olive oil
- 1 lb. mushrooms, any kind, quartered
- 1 shallot, peeled and diced
- 1 tbsp garlic, chopped
- 1 tbsp fresh thyme, chopped
- ½ cup bread crumbs
- 2 whole eggs
- salt and pepper to taste

Method

Preheat oven to 350 (He used 350 convection).

Have your butcher bone your chicken starting from the back, leaving a little chicken “cardigan”, unless you know the method he showed! Put chicken in fridge.

In large saute pan over high heat, add olive oil and saute mushrooms. When they start to color, add shallots and garlic and continue to saute until fragrant. Salt when slightly brown and caramelized, not before.

Remove from heat and add thyme. Place in bowl of food processor and pulse quickly. (He just mixed it in bowl for more rustic texture. Do in processor if you want smooth stuffing.)

Add bread crumbs and mix again. Season with salt and pepper add eggs and mix quickly.

Place chicken flesh side up and liberally season with salt and pepper. Place mushroom filling in thin layer on about ½ the flesh side.

Roll chicken and form into a roulade. Truss with butcher's twine or silicone bands.

Salt and pepper outside generously.

Roast for 45-60 minutes or until the internal temp is 165 degrees.

Let rest for 10 minutes, then slice into rounds and serve.

Notes

He also made a little sauce by pouring drippings into saute pan and adding butter, sliced mushrooms, salt and pepper, and a little flour to make a roux. Pour just a bit over rounds of chicken.

To Bone the Chicken

Draw a line with knife down back bone and make another cut right next to that. Cut skin away from back and ribs, keeping in one piece.

Legs - cut edge of meat away from bone and then pull bone up, like a corkscrew, and cut off the attached bit.

Put knife under collarbone to remove wing.

Butterfly breast so it lie flatter for rolling

Can put saran wrap over chicken and pound flat but not necessary if rustic is ok.

Chicken Shawarma

Source: New York Times Feb. 1, 2015

Ingredients

- 2 lemons, juiced
- ½ cup + 1 tbsp olive oil
- 6 cloves garlic, peeled, smashed and minced
- 1 tsp kosher salt
- 2 tsp black pepper
- 2 tsp ground cumin
- 2 tsp paprika
- ½ tsp turmeric
- ground cinnamon
- red-pepper flakes, to taste
- 2 lbs. boneless, skinless chicken thighs
- 1 large red onion, peeled and quartered
- 2 tbsps chopped fresh parsley

Method

1. Prepare a marinade for the chicken. Combine the lemon juice, ½ cup olive oil, garlic, salt, pepper, cumin, paprika, turmeric, cinnamon and red-pepper flakes in a large bowl, then whisk to combine. Add the chicken, and toss well to coat. Cover, and store in fridge for at least 1 hour and up to 12.

2. When ready to cook, preheat oven to 425. Use the remaining tbsp of olive oil to grease a rimmed sheet pan. Add the quartered onion to the chicken and marinade, and toss once to combine. Remove the chicken and onion from the marinade, and place on the pan, spreading everything evenly across it.
3. Put the chicken in the oven, and roast until it is browned, crisp at the edges and cooked through, about 30 to 40 minutes. Remove from the oven, allow to rest 2 minutes, then slice into bits.
4. Scatter the parsley over the top and serve with tomatoes, cucumbers, pita, white sauce, hot sauce, olives, fried eggplant, feta, rice - really anything you desire.

White Sauce

Yogurt cut with mayo and lemon juice, flecked with garlic.

Can be arranged on a platter but I just arranged each plate, starting with rice, then chicken and with the toppings spread over the top or along the sides. Looks great and tastes yummy!

Chicken Tagine With Green Olives And Preserved Lemon

Servings: 6

Source: London Evening Standard, Friday May 17, 2002

Ingredients

- 15 Chicken Thighs
- 5 large Garlic Cloves
- Salt
- 2 large Onions
- 4 Olive Oil
- 25 G Butter
- ½ teaspoon Ground Paprika
- ½ teaspoon Ground Cumin
- pinch Saffron Stamens, Softened In
- 1 tablespoon Boiling H2O
- 1 Cinnamon Stick
- 4 Belazu Beldi Pickled Lemons
- 100 G Green Olives
- 40 G Flat-Leaf Parsley, Chopped
- 40 G Coriander, Chopped

Method

Trim excess fat and skin from the chicken thighs. Slash the skin in two or three places. Crush the garlic with one tsp salt to make a juicy paste. Stir in 2 tbsp olive oil and smear the mixture over the chicken pieces, rubbing it in down the slashes.

Peel and halve the onions. Finely slice one and finely chop the other. Heat the rest of the oil in a large frying pan and add the onion, two tbsp of water and the butter. Cook briskly, stirring often, for about 20 minutes until soft but uncoloured.

Add the paprika, cumin, saffron and cinnamon stick to the pan. Stir well and add 500 ml. water. Bring to the boil, then tip the sauce into a large, heavy-bottomed, lidded pan. Now add the chicken and return the liquid to the boil. Reduce the heat immediately, cover the pan and cook for 40 minutes.

Quarter the lemons lengthways. Scrape out the pith and finely slice the skin into batons. Smack the olives with something heavy and remove the stones. When the 40 minutes are up, remove the lid and stir the herbs, lemon skin and olives into the stew.

Simmer for 15 minutes to reduce the liquid slightly, concentrate the flavours and finish cooking the chicken. Taste and adjust the seasoning with salt. Leave to rest for 15 minutes before serving. The tagine reheats perfectly.

Chicken Thighs with Potatoes, Porcini and Dried Cherries (Braised)

Servings: 4

Source: Food and Wine May 2015

Ingredients

- 1 tbsp plus 1 tsp canola oil
- 11 large garlic cloves, 8 whole and 3 crushed
- 1 cup sour cream or creme fraiche
- ½ cup (½ oz) dried porcini mushrooms
- kosher salt
- 2 lbs. large chicken thighs
- 2 medium Yukon Gold potatoes, peeled and sliced ⅛″ thick
- ½ cup (about 2 oz) unsweetened dried sour cherries
- celery leaves for garnish

Method

1. In a medium saucepan, heat 1 tsp of oil. Add the whole garlic cloves and cook over low heat, stirring, until golden and fragrant, 5 minutes. Add 4 cups water and bring to a

boil. Cover and simmer over low heat until reduced to 2 cups, about 1 hour. Strain the garlic broth into a bowl.

2. In another bowl, whisk 1 cup of the garlic broth with the sour cream and porcini and season with salt; reserve the remaining garlic broth for another use.
3. Preheat the oven to 350 degrees. In a large cast-iron skillet, heat the remaining 1 tbsp of oil. Season the chicken with salt and cook over moderate heat until golden all over, about 10 minutes total. Transfer the chicken to a plate. Pour off all but 1 tbsp of oil in the skillet.
4. Arrange the potato slices in the pan, overlapping them slightly. Set the chicken skin side down on top of the potatoes. Scatter the cherries and crushed garlic around the chicken and pour the garlic sauce with porcini on top.
5. Roast chicken for 20 minutes. Reduce the oven temperature to 300 and roast for about 45 minutes longer, until the potatoes are tender and the chicken is cooked through.
6. Preheat the broiler and arrange the rack 6 inches from the heat. Turn the chicken skin side up and broil until the skin is golden and crisp, about 8 minutes. Garnish with celery leaves and serve.

Notes

Fabulous recipe!

Chicken with 40 Cloves of Garlic

Servings: 6

Source: Barb Allen April, 2008

Ingredients

- 1 Olive Oil
- 4 lbs. Bone-In Chicken Pieces, either skinned or not
- 40 large Cloves Garlic, Unpeeled
- 1¾ cups White Wine
- 4 teaspoons Thyme
- 1 teaspoon Rosemary
- 2 Cognac, (she leaves this out)
- Chopped Parsley

Method

Heat oil in big casserole over medium heat. Season chicken pieces (well) with salt and pepper and saute until golden brown - in two batches if necessary. If the bottom scorches a little don't worry as it won't affect the flavor.

Remove the chicken and add the cloves except for one and saute until beginning to brown. I cut off the tops of garlic and remove from the stem and take off papery outside.

Spread out garlic in single layer and put chicken on top in one layer if possible. Add wine, thyme and rosemary and cover tightly. Check in 45 minutes. I usually plan on an hour (and bring the casserole to a simmer on the stove top first) and then I turn off the oven and let sit until ready to use.

If you want to use cognac heat in a small saucepan and light with a match. Pour over the chicken and shake the casserole until the flames die down. Adjust seasonings and sprinkle with parsley.

Chicken with Apricots and Currants

Source: Zora Miller, May, '04

Ingredients

- 2 Chickens, Cut Up
- Salt, Pepper, Powdered Ginger
- 1 cup Bitter Orange Marmalade
- ½ Orange Juice
- 1 cup Apple Juice
- 6 ounces Dried Apricots
- 5 ounces Currants Or Cranberries
- ¼ cup Brown Sugar

Method

Preheat oven to 375.

Season chicken and place in baking dish. Spread marmalade over chicken. Mix orange juice and apple juice and pour over chicken.

Bake 20-30 minutes

Add the apricots and currants. Sprinkle with brown sugar. Bake 45 minutes, uncovered, basting twice.

Cool.

Store in refrigerator in juice overnight.

Reheat to serve.

Chicken With Artichokes

Servings: 4

Source: New York Times, 9/19/93

Ingredients

- 1 (13¾ oz) can Artichoke Hearts, drained
- 2 each Garlic
- 1 Olive Oil
- ½ teaspoon Salt, Or To Taste
- Freshly Ground Pepper
- 3.5 lbs. Roasting Chicken
- ½ Lemon, quartered
- 3 Rosemary
- 1 (14.5 oz) can Tomatoes, drained, chopped
- 1 Green Pepper, Roasted, peeled, cored, deribbed
- ⅛ teaspoon Cayenne

Method

450 oven. Place about ⅔ of the artichokes in a food processor with the garlic, 2 tsp olive oil, ½ tsp salt, and pepper. Process until smooth.

Carefully loosen the skin over the breast of the chicken forming two pouches. Stuff with artichoke mixture. Rub the skin with the remaining tsp olive oil and season with salt and

pepper. Fill the cavity with lemon, rosemary, and remaining artichoke hearts. Place in a roasting pan and roast for 35 minutes, running a spatula under the chicken once or twice to prevent sticking.

Combine tomato, roasted pepper, and cayenne and spoon the mixture over the chicken. Continue roasting until the juices run clear when pricked, about 35 minutes, basting every ten minutes. Remove from oven and let stand 10 minutes.

Chicken with Asparagus and Mustard

Source: Mark Bittman New York Times May 11, 2014

Ingredients

- Chicken pieces
- asparagus
- 1 tbsp mustard
- lemon juice
- ½ cup white wine or chicken broth
- shallots, optional

Method

Use butter to brown the chicken well in a large skillet. Cover and cook over medium-low heat, turning occasionally, until the internal temperature is 155-165 degrees, or the juices run clear, 15 to 20 minutes. Can add shallots along the way, if desired.

About five minutes before removing chicken, add chopped asparagus to the pan; leave the asparagus when you remove the chicken. Add tbsp mustard and a squeeze of lemon juice to the pan along with the wine; if you like, stir in a splash of cream before serving.

Notes

Bittman's article says to use 3 to 4 lbs whole chicken cut up or 2 or more pounds of parts. I used 4 large chicken thighs and it worked with the amount of sauce. Certainly could do another piece or two with a bit more stock or wine.

I added a bit of salt to chicken while cooking.

Chicken with Black Olives and Feta Cheese

Servings: 6

Source: Bon Appetit Nov. 2000 p. 244

Ingredients

- 2 lbs. Chicken Thighs W/skin & Bone
- 1 Olive Oil
- 1 cup Onion, Chopped
- 2 large Garlic Cloves, Chopped
- 1 can Diced Tomatoes In Juice
- ¾ cups Kalamata Olives, Pitted, Sliced
- ½ cup Dry Red Wine
- 2 teaspoons Dried Oregano, or 1½ tbsp fresh
- ⅔ cups Feta Cheese, Crumbled

Method

Sprinkle chicken with salt and pepper. Heat oil in large skillet over medium-high heat. Add chicken and saute until brown, about 4 min per side. Transfer chicken to plate. Pour off all but 2 tbsp drippings from skillet.

Add onion to drippings in skillet. Saute over medium heat 3 min. Add garlic and stir until fragrant, about 1 minute. Add tomatoes with

juices, olives, wine and oregano. Return chicken and any accumulated juices to sauce; bring to boil. Reduce heat to medium-low, cover and simmer until chicken is tender and cooked through, about 25 min.

Transfer chicken and sauce to platter. Sprinkle with feta cheese and serve.

Chicken with Clementines and Arak

Source: "Jerusalem" cookbook, p. 179

Ingredients

- 6½ tbsps Pernod
- 4 tbsps olive oil
- 3 tbsps freshly squeezed orange juice
- 3 tbsps freshly squeezed lemon juice
- 2 tbsps grain mustard
- 3 tbsps light brown sugar
- 2 medium fennel bulbs
- 6-8 bone-in chicken thighs
- 4 unpeeled clementines, (he used satsumas) cut horizontally into ¼" slices
- 1 tbsp thyme leaves
- 2 1.2 tsps fennel seeds, lightly crushed with back of knife
- salt and pepper
- Italian Parsley, to garnish

Method

Put the first six ingredients in a large mixing bowl and add 2½ tsp salt and 1½ tsp black pepper. Whisk well and set aside.

Trim fennel and cut each bulb in half lengthwise. Cut each half into 4 wedges. Add the fennel to the liquids, along with the chicken pieces, clementines slices, thyme, and fennel seeds. Stir well with your hands, then leave to marinate in the fridge for a few hours or overnight (skipping the marinating stage is also fine, if you are pressed for time.)

Preheat the oven to 475 degrees. Transfer the chicken and its marinade to a baking sheet large enough to accommodate everything comfortably in a single layer (roughly 12 x 14½ inch).The chicken skin should be facing up. Once the oven is hot enough, put the pan in the oven and roast for 35 to 45 minutes, until the chicken is colored and cooked through. Remove from the oven.

Lift the chicken, fennel, and clementines from the pan and arrange on a serving plate; cover and keep warm. Pour the cooking liquid into a small saucepan, place over medium-high heat, bring to a boil, and then simmer until the sauce is reduced by one-third, so you are left with about ⅓ cup. Pour the hot sauce over the chicken, garnish with some parsley, and serve.

Notes

This is great with Basmati rice and orzo, p. 103 in Jerusalem.

Chicken with Corn and Sausage Fricassee

Servings: 6

Source: Food and Wine Sept 2015 (Rosemary Chicken Etc.) P. 125

Ingredients

- ½ cup kosher salt
- 12 chicken drumsticks
- ½ cup olive oil
- 4 large garlic cloves, chopped
- 2 tbsps finely chopped rosemary
- 1 tbsp finely grated lemon zest
- 1 tsp crushed red pepper flakes
- 6 scallions
- 3 tbsps olive oil
- 1 medium sweet onion, halved and thinly sliced lengthwise
- salt
- 4 oz hot Italian sausage, casing removed
- 3 cups fresh corn kernels, from 4 ears
- 2 cups cherry tomatoes (10 oz), halved
- ¼ lb sugar snap peas, halved lengthwise then crosswise, seeded, peeled, cut crosswise into ½″ thick strips

- ½ cup torn basil leaves

Method

1. Make the chicken. In a large bowl, whisk the salt and 6 cups of cold water until dissolved. Add the chicken and refrigerate for 45 minutes. Remove the chicken and pat dry with paper towels. Wipe out the bowl.
2. In the same bowl, whisk the olive oil with the garlic, rosemary, lemon zest and crushed red pepper. Add the chicken and turn to coat, rubbing some of the marinade under the skin. Marinate the chicken at room temperature for 45 minutes.
3. Light a grill or preheat a grill pan. Grill the chicken over moderate heat, turning occasionally, until lightly charred and an instant-read thermometer inserted in the thickest part of each leg registers 165 degrees, about 25 minutes.
4. Meanwhile, make the fricassee. In a large cast-iron skillet, cook the scallions over high heat until charred on the bottom, about 3 minutes. Transfer to a work surface and cut into 1-inch lengths. In the same skillet, heat the olive oil. Add the onion and a generous pinch of salt and cook over moderately high heat, stirring occasionally, until softened and lightly browned, about 6 minutes. Add the sausage and cook, breaking up the meat with a wooden spoon, until nearly cooked through, 6 to 8 minutes.
5. Add the corn and tomatoes and cook, stirring occasionally, until the corn is crisp-tender

and the tomatoes are softened, about 5 minutes. Stir in the snap peas and cook until crisp-tender, about 2 minutes longer. Stir in the basil and scallions and season with salt. Transfer the fricassee to a platter, top with the chicken and serve.

Notes

Frank made this. It was beautiful, colorful and yummy. Next time he would try it with thighs instead of legs.

Chicken with Lebanese Rice

Servings: 6

Source: Food and Wine, March 2004

Ingredients

- Olive Oil
- 2 lbs. Chickens
- 1½ teaspoons Ground Allspice, Divided
- Kosher Salt And Ground
- Pepper
- 1½ cups Medium Grain Rice, I.e.
- Arborio
- 4 tablespoons Butter
- ½ cup Pine Nuts
- ½ cup Slivered Almonds
- ½ lb. Lean Ground Lamb Or Beef
- ½ teaspoon Cinnamon
- 3 cups Chicken Stock, Divided
- ½ Pomegranate Molasses

Method

1. Preheat the oven to 350. Lightly oil a large roasting pan and set the chickens in it. Rub the outside of each chicken with ½ tsp of the allspice and season the cavities with salt and pepper.

2. Roast the chickens for 30 minutes. Add 1 cup of water to the roasting pan and roast for 40 minutes longer, or until an instant-read thermometer inserted in the thickest part of a thigh without touching the bone registers 165. Transfer the chickens to a large platter and cover loosely with foil.
3. Meanwhile, in a fine-mesh sieve, rinse the rice under cold water until the water runs clear. Drain well.
4. Melt the butter in a medium saucepan. Add the pine nuts and almonds and cook over moderate heat, stirring until golden, about 3 minutes. Using a slotted spoon, transfer the nuts to a plate.
5. Add the ground meat to the saucepan and cook, stirring and breaking it up with a wooden spoon, until no pink remains, about 3 minutes.
6. Stir in the rice, cinnamon, 1½ tsp of salt, ¼ tsp pepper, three- fourths of the toasted nuts and the remaining ½ tsp of allspice.
7. Add 2½ cups of the chicken stock and bring to a boil. Cover the rice and cook over low heat for 10 minutes. Stir, then cover and continue cooking until the stock has been absorbed and the rice is tender, about 5 minutes longer.
8. Remove the rice from the heat and let stand, covered, for 10 minutes. Fluff with a fork, transfer to a large bowl and sprinkle the remaining toasted nuts on top.
9. Meanwhile, pour the roasting pan juices into a small saucepan and skim off the fat. Set

the roasting pan over 2 burners and heat until sizzling. Add the remaining ½ cup of stock and cook over moderately high heat, scraping up any browned bits stuck to the bottom and side of the pan with a wooden spoon. Strain into the saucepan and whisk in the pomegranate molasses. Season with salt and pepper and transfer to a warmed gravy boat.

10. Carve the chickens and serve with the rice and pomegranate jus.

Chicken with Peach, Burrata and Prosciutto

Servings: 4

Source: Half Baked Harvest

Ingredients

- 4 cutlets or 2 breasts chicken cutlets or boneless chicken breasts, sliced in half horizontally
- kosher salt and black pepper
- 4 tsp fig preserves or chopped dried figs
- 8 thin slices prosciutto
- 2 small shallots, halved
- 4 cloves garlic, smashed
- 2 peaches, cut into 10 to 12 wedges
- 2 tbsp fresh thyme leaves
- 2 tbsp olive oil
- 1 tbsp salted butter
- 1 pinch crushed red pepper flakes
- ½ cup balsamic vinegar
- ¼ cup dry white wine
- 2 balls burrata, at room temperature
- ½ cup fresh basil

Method

1. Preheat the oven to 425°F. Grease an oven-safe skillet with olive oil.
2. Season the chicken with salt and pepper. Spread each cutlet with 1 tsp fig preserves, then wrap 2 pieces of prosciutto around each cutlet. Transfer the chicken to the prepared skillet. Arrange the shallots, peaches, and thyme around the chicken. Drizzle olive oil over the peaches, season with salt and pepper.
3. Transfer to the oven and roast for 15 to 20 minutes, until the chicken is cooked.
4. Switch the oven to broil. Remove the peaches from the skillet to a plate. Return the chicken to the oven and broil for 1 to 2 minutes, until the prosciutto is crisp. WATCH CLOSELY. Remove from the oven and place the chicken on the plate with the peaches.
5. Place the skillet with the shallots and garlic over medium heat. Add the butter and a pinch of red pepper flakes. Add the balsamic vinegar and wine. Bring to a boil over high heat. Boil 3 to 5 minutes, until reduced by half. Slide the chicken and peaches back into the skillet, simmer for 1 minute. Remove from the heat.
6. Serve the chicken topped with peaches, burrata, and the fresh basil. Drizzle over any remaining pan sauce. Serve alongside orzo and crusty bread for soaking up the sauce.

Chicken with Peanuts, Cabbage and Red Peppers

Source: Can't remember

Ingredients

- 1 Whole Chicken Breast (approx 1 lb)
- 1 tbsp Cornstarch
- 1 tablespoon Rice Wine Or Dry Sherry
- 1 tablespoon Soy Sauce
- ½ teaspoon Salt
- ½ cup Crushed Peanuts, omit salt if using salted nuts
- 3-4 Fresh or Dried Red Peppers (hot)
- ¼ head Round Cabbage
- 2-3 tablespoons Fresh Ginger, finely chopped
- 1 tbsp Garlic, Finely chopped
- 1 tbsp Hot Bean Sauce
- 2-3 Scallions
- 1 tbsp Cornstarch
- 1 tbsp Rice Wine Or Dry Sherry
- 2 tbsps Soy Sauce
- 1½ teaspoons Salt, (Omit If Using Salted peanuts)
- 1 teaspoon Vinegar
- 1 teaspoon Sugar

- 2 teaspoons Sesame Oil
- ⅔ cups Oil

Method

To Prepare

1. Bone the chicken breast and cut into ½ - ¾ inch pieces. Make the marinade by mixing the cornstarch with the wine and soy sauce and then adding the salt. Mix with the chicken and marinate at least 15 minutes.
2. Crush the peanuts with the side of the cleaver. Should be reduced to the size of grains of rice but not powdered.
3. Cut the fresh or dried red peppers in half lengthwise and remove seeds with the tip of a knife. Cut the peppers into slivers. Set aside together with the peanuts.
4. Chop the ginger and garlic finely and the green onion coarsely. Core the cabbage and cut into pieces about 1 inch by 1 inch.
5. Mix the seasonings, first mixing the cornstarch with the wine and vinegar, then adding the other ingredients.

To Cook

1. Heat 6 tbsp of cooking oil in a wok or large frying pan until very hot. Add the cabbage and a pinch of salt and stir-fry very quickly. Remove and drain when the cabbage starts to soften and looks slightly cooked. Arrange the cabbage on both ends of a serving platter leaving a space in the center.

2. Heat 4-5 tbsps of the oil in the wok until very hot. Add the chicken pieces and cook quickly. (If necessary use more oil and drain later, or cook the chicken a few pieces at a time). When the chicken is white, add the ginger, garlic, green onion, peanuts and red peppers. Stir briefly, then add the hot bean sauce. Cook, stirring, for another 10-15 seconds, or until the hot bean sauce is well distributed and you can smell ginger and hot bean sauce. Then stir the SEASONINGS and add them to the wok. Cook for a few more seconds, stirring, then remove the contents of the wok to the center of the serving dish between the piles of fried cabbage. Serve hot.

Notes

I like broccoli, mushrooms and regular red peppers more than cabbage.

I mix veggies and chicken together as the last step.

I use chili pepper or dried Szechwan peppers

Can also use steak or pork strips instead of chicken

Chicken with Tarragon

Servings: 4

Source: French Farmhouse Cookbook, p. 131

Ingredients

- 1 (3 lb) Chicken with Giblets
- Sea Salt and Ground Black Pepper
- 1 large Fresh Tarragon Sprigs, plus ⅓ cup loosely packed tarragon leaves
- ½ cup Dry White Wine, such as Sancerre or Aligoté
- ⅓ cup Creme Fraiche or Heavy Whipping Cream
- 2 teaspoons Dijon Mustard
- Tarragon Or Parsley Leaves To Garnish

Method

1. Preheat the oven to 450.
2. Remove the giblets from the cavity of chicken. Season the cavity with salt and pepper, return the giblets, and stuff the tarragon sprigs into the cavity. Truss the chicken and place in a roasting pan. Roast until the skin is golden, puffed, and crisp, and the thigh joint moves easily in the socket, 1 hour to 1 hour and 20 minutes, depending on the size of the bird.

3. Remove the chicken from the oven. Season it all over with salt and pepper, transfer it to a cutting board, and let it rest, breast side down, for at least 20 minutes.
4. Meanwhile, make the sauce: Remove all but 1 tbsp of the fat from the roasting pan, and place the pan over medium-high heat. Add the wine and deglaze the pan, scraping up any browned bits. Cook until the wine is reduced by one third, about 5 minutes. Then reduce the heat to medium, whisk in the creme fraiche and mustard, and cook until reduced by one third, about 4 minutes. Remove from the heat and set aside.
5. Cut the chicken into serving pieces and arrange them nicely on a warmed platter. Cut the giblets into small pieces and add them to the platter. Cover the chicken loosely with aluminum foil to keep it warm while you finish the sauce.
6. Mince the ⅓ c tarragon leaves. Return the sauce to medium heat, and when it is hot but not boiling, stir in the tarragon. Adjust the seasoning, and pour the sauce over the chicken. Garnish with additional tarragon or parsley. Serve immediately.

Chicken, Bengali Roast Chicken Tray Bake

Servings: 6

Source: Savory Spice Club, Recipe #2016

Ingredients

- 4 tbsps vegetable oil, divided
- 2 tbsps Bengal Bay “Panch Phoron”
- 3-inch piece fresh ginger root, grated
- 6 cloves garlic, Minced
- 2½ tsp ground coriander
- 2 tsp salt, plus more to taste
- 1¼ cups plain yogurt
- 6 bone-in, skin-on chicken thighs
- 1 small butternut squash, peeled, large dice
- 1 red onion, large dice
- 1 fennel bulb, large dice
- 1 poblano chile, deseeded, large dice
- 1 15 oz can garbonzo beans, drained

Method

For tray bake: Heat 2 tbsp oil in skillet over medium heat. Add Bengal Bay and stir for 30 seconds. Add ginger, garlic, coriander, and salt; cook for 2 minutes, stirring constantly.

Remove skillet from heat and add yogurt, stirring to loosen browned bits in pan. Transfer mixture to a gallon size zip top bag. Trim any excess skin from chicken thighs. Add thighs to bag and coat in marinade. Add squash and distribute marinade. Seal and refrigerate for 2 hours or up to overnight.

Preheat oven to 450 degrees and line a large baking sheet with foil. Toss onion, fennel, chile, and marinated squash together on the sheet and drizzle with 1 tbsp oil.

Nestle marinated chicken on top of veggies, skin side facing up. Roast for a total of 45 minutes, turning chicken over every 15 minutes. For the last 15 min. with skin side facing up, drizzle chicken with remaining 1 tbsp oil and scatter the beans among the veggies. Tray bake is done when veggies are fork tender and chicken has reached an internal temp. of 165 degrees on a meat thermometer. Remove from oven and sprinkle with additional salt to taste. Serve warm with yogurt sauce.

Yogurt Sauce

¾ cup plain yogurt
½ tsp ground coriander
grated zest and juice of ½ lemon

Mix all ingredients together and chill until ready to serve.

Chicken, Garlicky with Lemon-Anchovy Sauce

Servings: 4

Source: New York Times Melissa Clark

Ingredients

- 1¼ lbs. (4 to 5) boneless, skinless chicken thighs
- 1 tsp coarse kosher salt
- Freshly ground black pepper
- 6 cloves garlic, divided, smashed and peeled
- ¼ c. olive oil
- 5 anchovy filets
- 2 tbsp drained capers, patted dry
- 1 large pinch chile flakes
- 1 lemon , halved
- fresh chopped parsley, for serving

Method

1. Heat oven to 350 degrees. Season the chicken thighs with salt and pepper and let rest while you prepare the anchovy-garlic oil. Mince one of the garlic cloves and set it aside for later.

2. In a large, ovenproof skillet over medium-high heat, add the oil. When the oil is hot, add the 5 smashed whole garlic cloves, the anchovies, capers and chile. Let cook, stirring with a wooden spoon to break up the anchovies, until the garlic browns around the edges and the anchovies dissolve, 3 to 5 minutes.
3. Add the chicken thighs and cook until nicely browned on one side, 5 to 7 minutes. Flip the thighs, place the pan in the oven and cook another 5 to 10 minutes, until the chicken is cooked through.
4. When chicken is done, transfer thighs to a plate (be careful, as the pan handle will be hot). Place skillet back on the heat and add minced garlic and the juice of one lemon half. Cook for about 30 seconds, scraping up the browned bits on the bottom of the pan. Return chicken to the pan and cook it in the sauce for another 15 to 30 seconds.
5. Transfer everything to a serving platter. Squeeze the remaining lemon half over the chicken and garnish with chopped parsley. Serve.

Notes

I just had anchovy paste so used that and it was fine. Whole anchovies might be better but the paste was very good.

I used 6 thighs and there was enough sauce.

Chicken, Island Broiled

Ingredients

- 1 cup vegetable oil
- ⅓ c. lemon juice
- 3 tbsp soy sauce
- 1 clove garlic, minced
- 1 tsp oregano
- ½ tsp salt
- ¼ tsp pepper
- 2 (2 lbs each) broiler chickens, split in half (or use pieces)

Method

Combine ingredients except chicken. Chill chicken in sauce 4 or 5 hours.

Place skin side down in broiler pan (no rack). Broil 5 to 7 inches from heat, about 25 minutes or till lightly browned. Brush occasionally with sauce.

Turn; broil 15 to 20 minutes longer. When drumstick moves easily and thickest part of chicken feels very soft, chicken is done.

Makes 4 servings if using 2 whole chickens.

Notes

This cooks faster when using individual pieces so just keep an eye on things.

Coq au Vin Bianco

Servings: 4

Source: The New Basics Cookbook, p. 398

Ingredients

- 2 cups Tiny Pearl Onions
- 2 Unsalted Butter
- 1 cup Onion, Coarsely Chopped
- ¾ cups Flour
- ½ teaspoon Paprika
- ½ teaspoon Salt
- ½ teaspoon Freshly Ground Pepper
- 1 lb. Chicken, Cut Into 8 Serving Pieces
- 2 Olive Oil
- 6 slices Bacon, Cut Into 1-Inch Pieces
- 1 teaspoon Sugar
- 1 lb. Mushrooms, Stems Discarded, Caps Quartered
- 1 Bay Leaf
- 2 cups Dry Italian White Wine, like Soave or Orvieto
- 1 cup Chicken Stock
- ½ teaspoon Dried Thyme
- 2 Italian Parsley, chopped (for garnish)

Method

1. Using a sharp knife, make a small X in the root end of each pearl onion. Bring a saucepan of water to a boil, add the pearl onions, lower the heat, and simmer about 10 minutes. Drain, rinse under cold water, and peel.
2. Melt the butter in a large flame-proof casserole. Add the chopped onion, and saute over low heat, until soft and translucent, about 10 minutes. Using a slotted spoon, remove the onions and set aside.
3. Combine the flour, paprika, salt and pepper in a mixing bowl. Dredge the chicken in the flour, shaking off any excess.
4. Add the olive oil to the casserole, and brown the chicken on all sides. Return the chopped onions to the pot.
5. Cook the bacon in a skillet over medium-low heat until it is lightly colored and the fat is rendered. Remove the bacon with a slotted spoon, and add it to the chicken.
6. Add the pearl onions to the skillet and cook them, over medium heat, tossing constantly, until lightly browned. Sprinkle them with the sugar, and continue cooking until the onions are caramelized, 3 to 5 minutes. Add them to the chicken.
7. Add the mushrooms to the skillet, and cook over medium heat until tender, about 5 minutes; add them to the chicken.
8. Add the bay leaf, wine, stock, and thyme to the casserole. Cover, and bring to a boil.

Reduce to a simmer and cook until the juices run clear when the meat is pierced with a fork, 30 minutes.

9. Transfer the chicken and vegetables to a warmed platter. Bring the remaining liquid to a boil and reduce until it is slightly thick, about 10 minutes. Pour the sauce over the chicken, and serve garnished with the chopped parsley.

David Lebovitz's Wine Harvester's Chicken

Servings: 4

Source: David Lebovitz

Ingredients

- 1 whole chicken, cut into pieces (Frank used 8 chicken thighs)
- 1½ tsp kosher salt
- 1½ tbsp olive oil, plus more for frying the bacon
- 1 cup diced, thick-cut bacon
- 2 shallots (or 1 small onion), minced
- 3 cloves garlic, minced
- 1½ cups dry white wine
- 1½ cups chicken stock
- ¼ cup red wine vinegar or cider vinegar
- ½ tsp black pepper
- 2 (1″) strips fresh orange zest
- 10 branches fresh thyme (or 2 tsp dried thyme)
- 10 allspice berries, lightly crushed with the back of a knife
- 2 cups grapes, stemmed (use the most flavorful grapes you can find — muscat,

Niagara, or Concord are great; regular grapes are fine too; seedless is nice)

Method

1. Season the chicken with salt and let sit overnight in the fridge. (This step is not imperative, but it does make the meat more succulent.)
2. Heat 1½ tbsp olive oil over medium-high heat in a Dutch oven, large wide casserole, or roasting pan that has a lid.
3. Sear the chicken pieces so they are brown on both sides, about 5 to 8 minutes per side. Depending on the size of your Dutch oven, you may need to do them in batches. Remove the pieces of chicken to a bowl once they are browned.
4. Preheat the oven to 350°F.
5. Saute the bacon in the pot. If necessary, add a tablespoon or so of olive oil. Stir the bacon until it's mostly cooked, then add the shallots or onion and garlic, and cook, stirring constantly, until the onions are translucent, about 2 minutes.
6. Add the wine, stock, and vinegar to the pot, and bring to a boil. Turn off the heat and add the black pepper, orange zest, thyme, and allspice. Put the chicken pieces in the pot, skin side down, cover, and bake in the oven for 30 minutes.
7. Remove the pot from the oven. Turn the chicken pieces over, so they are skin side up. Bake, uncovered, adding the grapes to the

pot midway during cooking, until the liquid in the pot is thick and reduced to the point where the chicken pieces are about halfway submerged in sauce, and the chicken is browned (about 30 to 45 minutes).

Notes

The chicken would go well with mashed potatoes, another root vegetable puree, or wide noodles tossed in a little butter.

The next day, it can be reheated in a gratin dish in the oven (350°F), then finished under the broiler to give the chicken some color.

Duck Breasts with Honey and Mustard

Servings: 8

Source: New York Times 11/23/03

Ingredients

- 4 lbs. Magret Duck-Breast Halves, skin scored
- Salt
- Long Peppercorns (see note), coarsely grated
- 1½ Black-Olive Mustard or Dijon Mustard, see note
- 4 tablespoons Honey

Method

1. Preheat the oven to 350°F. Season duck generously with salt and pepper. Heat two ovenproof skillets over medium-high heat and add the breasts, skin-side down. Sear until the skin is golden and begins to render its fat, 5 to 8 minutes. Pour off excess fat and transfer the skillets to the oven. Roast until desired doneness, about 16 minutes for medium.
2. Remove duck from the pans and set aside. Pour off excess fat and add the mustard and honey to one pan. Stir over low heat for a few minutes. Remove from heat and add the breasts and any juices. Turn to coat with

sauce. Let sit for 2 more minutes, slice, drizzle with remaining sauce and serve.

Notes

Available from specialty stores or from Oliviers & Co. www.oliviers-co.com

Can serve on a nest of pasta and mushrooms underneath or just as they are.

Enchiladas Suizas

Source: Saveur Magazine, originally from Sanborns in Mexico City

Ingredients

- 1½ lbs tomatillos, husks removed, rinsed
- 2 serrano chiles, stemmed
- 1 cup roughly chopped cilantro
- 1 cup sour cream
- ½ tsp cumin seeds, toasted
- 4 garlic cloves, roughly chopped
- 2 poblano chiles, roasted, peeled, seeded, and roughly chopped
- kosher salt and black pepper, to taste
- 1 cup canola oil
- 3 cups cooked shredded chicken
- 1½ cups shredded queso Oaxaca or mozzarella
- 8 (6″) corn tortillas

Method

1. Arrange an oven rack 4″ from the broiler and heat the broiler to high. Place the tomatillos and serranos on a foil-lined baking sheet and broil, turning as needed, until blackened all over, about 10 minutes. Let cool for about 10 minutes, then peel and discard the skins. Transfer to a blender along with the cilantro, sour cream, cumin, garlic, poblanos, and 1

cup boiling water; season with salt and pepper, and puree until smooth. Set the enchilada sauce aside.

2. Heat the oil in a 12″ skillet over medium-high heat. Working in batches, grasp the tortillas with tongs and fry in the oil until pliable, about 1 minute. Transfer the tortillas to a work surface. Place the chicken in a bowl and toss with 1 cup of the enchilada sauce until evenly coated. Divide the sauced chicken evenly among the tortillas, and roll the tortillas tightly around the chicken. Pour about 1 cup of the enchilada sauce in the bottom of a 9 x 13 baking dish, and place the tortilla rolls in the dish, seam side down, creating one row down the center of the dish. Pour the remaining enchilada sauce over the rolls, and cover evenly with the cheese.
3. Heat the oven to 375°F. Bake the enchiladas until the sauce is bubbling and the cheese is melted on top, 25 minutes. Remove from the oven, and let cool for 10 minutes. Serve with plenty of sauce.

Flat Roasted Chicken

Source: The Splendid Table American Public Media by Lucinda Scala Quinn

Ingredients

- 1 3 to 4 lb whole chicken , backbone removed
- coarse salt and black pepper
- ¼ cup olive oil
- 2 tbsp unsalted butter
- 3 tbsp fresh lemon juice
- ¼ tsp crushed red pepper flakes, optional
- 2 garlic cloves, smashed and peeled, optional

Method

1. Preheat the oven to 400 degrees. Using kitchen shears, cut along both sides of the backbone to remove. Reserve it for broth. Open the chicken's legs and spread the bird down flat, skin side up. Press down firmly on the breastbone to flatten it. Pat it dry with paper towels. Salt and pepper generously on both sides.
2. Heat a large ovenproof skillet such as cast iron on high heat. Add 1 tbsp olive oil and 1 tbsp butter. Immediately add the chicken, skin side down. Allow to brown (without moving) for 3 minutes. Turn the chicken

over, careful not to break the skin, and transfer the skillet to the oven.

3. The chicken is done when it is golden brown and cooked through, 40 to 45 minutes. An instant-read thermometer inserted in the thickest part, not touching bone, should read 165 degrees. Remove the chicken to a cutting board to rest for 10 minutes. Add 1 tbsp of the lemon juice and the remaining tbsp of butter to the pan drippings and swirl around.
4. Meanwhile, if you want to make the lemon sauce, whisk together the remaining 3 tbsp of olive oil, 2 tbsp of lemon juice, the red pepper flakes, garlic, and a pinch of salt. Cut the chicken into pieces, drizzle with the pan sauce and the optional fresh lemon sauce, and serve immediately.

Notes

Excerpted from “Mad Hungry” by Lucinda Scala Quinn. (Artisan Books).

Jambalaya Dressing

Source: Cuisine Magazine, Nov. 1980

Ingredients

- 1¼ cups long-grain rice
- 2 (about ¼ lb) sweet Italian sausages
- 1 tsp vegetable oil
- 1 cup chopped onion
- 2 cloves garlic, minced
- 2 tbsps unsalted butter
- ½ cup diced green pepper
- ½ cup diced red pepper
- 2 cups peeled seeded chopped tomatoes
- ⅓ tsp sugar
- ¼ cup chicken broth
- 1 tbsp minced fresh basil or 1 tsp dried
- ½ tsp grated lemon zest
- ¼ tsp chili powder
- dried thyme, crumbled
- 1 cup diced cooked ham
- ½ lb tiny shrimp, shelled
- salt and pepper

Method

1. Cook rice according to pkg. until firm-tender, not soft; you should have about 3½ cups.

2. Saute sausages in oil in medium skillet, over medium heat, turning frequently, until browned on all sides. Cool. Cut into ¼" slices.
3. Saute onion and garlic in butter in large skillet over medium heat until golden, about 6 minutes. Add tomatoes; sprinkle with sugar. Add broth, basil, lemon zest, chili powder and thyme. Cook 5 minutes, transfer to large bowl.
4. Stir in ham, shrimp, sausages and rice. Season to taste with salt and pepper. Cool completely before stuffing turkey.

   TIP: Larger shrimp can be used; cut into ½" dice.

Notes

This is great with the Turkey with Maple Syrup/black pepper butter from Food & Wine, Nov. 1995

Lemon Chicken

Servings: 4

Source: Martha Stewart (Margot's Lemon Chicken, March 2002)

Ingredients

- 10 Chicken Thighs (about 2½ Lbs)
- ⅓ cup Lemon Juice, Freshly Squeezed
- 2 Fresh Rosemary, Coarsely Chopped
- 1½ teaspoons Freshly Ground Pepper
- 1 Lemon, Cut Into 12 Chunks
- 3 Small Brined Capers
- 3 Olive Oil
- Coarse Salt

Method

1. Preheat oven to 425°F. Place chicken in a non-reactive container. Add lemon juice, rosemary, and pepper. Turn to coat. Squeeze juice from lemon chunks over chicken, then add them to the container. Cover with plastic wrap, and let marinate at room temperature for 20 minutes.
2. Place a small skillet over medium heat, and add capers. Cook, shaking pan frequently, until capers dry out, about 6 minutes. Remove from heat; set aside.
3. Heat a grill pan over medium-high heat until very hot. Rub with oil. Remove chicken from

marinade, and season generously with salt. Working in batches, place chicken thighs on grill, skin side up, along with lemon chunks. Cook until clearly marked, about 3 minutes. Turn and cook until skin is brown and crisp and lemons are charred, about 3 minutes more. (Can do this under the broiler, too).

4. Transfer to a baking pan, and drizzle with oil. Bake until juices run clear and an instant-read thermometer reads 170°F when inserted in the thickest part of the thigh, 20 - 25 minutes. Sprinkle with capers. Serve hot or at room temperature.

Moroccan Chicken (Instant Pot)

Servings: 4

Source: Food Network Magazine

Ingredients

- about 3 lbs skin-on, bone-in chicken thighs
- kosher salt and black pepper
- 2 tbsp vegetable oil
- 1 large onion, sliced
- 4 large garlic cloves, smashed
- 4 carrots, cut into 1-inch chunks
- 1 tsp paprika
- 1 tsp coriander
- 1 tsp cumin
- ½ tsp turmeric
- ½ tsp ground ginger
- ¼ tsp cayenne pepper
- 1 tbsp tomato paste
- 1 stick cinnamon
- ¼ preserved lemon, roughly chopped (seeds discarded)
- ¼ cup pitted prunes, halved
- ¼ cup dried apricots, halved
- ½ cup small pimiento-stuffed olives, plus 1 tbsp brine

- ¼ cup chopped fresh cilantro
- ¼ cup chopped fresh parsley, plus more for topping
- 1 tsp distilled white vinegar
- cooked couscous, for serving
- harissa, for serving

Method

1. Season the chicken thighs generously with salt and pepper. Set an Instant Pot to saute on high. When the pot registers hot, add the vegetable oil. Working in two batches, add the chicken skin-side down and cook until well browned, about 10 minutes. Remove to a plate.
2. Add the onion, garlic, carrots, paprika, coriander, cumin, turmeric, ginger, and cayenne to the pot. Cook, stirring, until the onion softens, about 5 minutes. Stir in the tomato paste to coat the vegetables, scraping up the bottom of the pot. Stir in the cinnamon stick, preserved lemon, prunes, and apricots, then turn off the pot.
3. Add ⅔ cup water and the olive brine to the pot and stir well, scraping up the bottom of the pot. Return the chicken skin-side up to the pot in a single layer. Put on and lock the lid; make sure the steam valve is in the sealing position. Set the pot to pressure-cook on high for 8 minutes. When the time is up, let the pressure release naturally for 10 minutes, then carefully turn the steam valve to the venting position to manually release

the remaining pressure. Turn off the pot and remove the lid.

4. Transfer the chicken to a platter, leaving the liquid in the pot; discard the cinnamon stick. Stir the olives, cilantro, parsley, and vinegar into the pot. Season with salt and pepper. Serve the chicken and sauce over couscous; top with more parsley and serve with harissa.

Olive-Stuffed Chicken with Almonds

Servings: 4

Source: Gourmet, April 2001

Ingredients

- 4 Boneless Chicken Breast Halves, With Skin
- 1 cup Brine Cured Green Olives, Pitted And Chopped
- 2 tbsp Unsalted Butter
- ¼ cup Whole Almonds With Skins
- 2 Fresh Flat-Leaf Parsley, Chopped

Method

Pat chicken breast dry, then cut a 2-inch long horizontal slit in thickest part of each. Stuff each chicken breast with 1½ tsp olives, then season with salt and pepper.

Heat 1 tbsp butter in 12-inch nonstick skillet over moderate heat until foam subsides, then toast almonds, stirring often, until a few shades darker, 5 to 8 minutes. Transfer with a slotted spoon to a cutting board to cool (do not clean skillet).

Increase heat to moderately high, then add chicken breasts, skin sides down, to butter remaining in skillet and sprinkle with remaining olives. Saute chicken breast until skins are golden brown, 8 to 10 minutes. Turn chicken breasts over and cook, covered, over moderate heat until just cooked through, 5 to 7 minutes more, then transfer with tongs to plates.

While chicken is cooking, chop almonds.

Add remaining tbsp butter and 3 tbsp water to skillet and heat, stirring, until butter is melted. Stir in almonds, parsley, and pepper to taste. Spoon sauce over chicken.

Parmesan Chicken

Servings: 6

Source: Ina Garten from Food Network

Ingredients

- 4 Boneless, Skinless Chicken Breasts
- 1 cup Flour
- 1 teaspoon Kosher Salt
- ½ teaspoon Black Pepper
- 2 Extra-Large Eggs
- 1 tbsp Water
- 1¼ cups Seasoned Dry Bread Crumbs Or Panko
- ½ cup Freshly Grated Parmesan, More For Serving
- Unsalted Butter
- Olive Oil
- Salad Greens For 6, Washed And Spun
- 1 Lemon Vinaigrette

Method

Pound the chicken breast until they are ¼" think. You can use either a meat mallet or a rolling pin.

Combine the flour, salt, and pepper on a dinner plate. On a second plate, beat the eggs with 1 tbsp of water.

On a third plate, combine the bread crumbs and ½ cup grated Parmesan.

Coat the chicken breasts on both sides with the flour mixture, then dip both sides into the egg mixture and dredge both sides in the bread-crumb mixture, pressing lightly.

Heat 1 tbsp butter and 1 tbsp olive oil in a large saute pan and cook 2 or 3 chicken breasts on medium-low heat for 2 to 3 minutes on each side, until cooked through. Add more butter and oil and cook the rest of the chicken breasts. Toss the salad greens with lemon vinaigrette. Place a mound of salad on each hot chicken breast. Serve with extra grated Parmesan.

Lemon Vinaigrette

¼ cup freshly squeezed lemon juice (2 lemons), ½ cup good olive oil, ½ tsp kosher salt, ¼ tsp freshly ground black pepper

In a small bowl, whisk together the lemon juice, olive oil, salt, and pepper.

Sheet-Pan Chicken with Roasted Plums and Onions

Source: Melissa Clark, New York Times Cooking

Ingredients

- 2 tsp fennel seeds
- 2 tbsp fresh lemon juice
- 1 tsp grated lemon or orange zest
- 4 cloves garlic, finely grated
- 2 tsp honey
- ¼ tsp ground allspice
- large pinch red-pepper flakes, or to taste
- 1 (about 3½ lb) chicken, cut into parts
- kosher salt and black pepper
- 2 cups ripe, soft plums, pitted and cut into ¾ ″ pieces
- 6 sprigs fresh thyme
- 1 medium red onion, peeled and sliced from root to stem into ½″ wedges
- olive oil, for drizzling
- ⅔ cup torn mint, basil, or cilantro leaves, or a combination
- flaky sea salt, for serving

Method

1. Toast the fennel seeds in a small skillet over medium heat, stirring, until fragrant, about 2 minutes. Pour the seeds into a mortar and pound with a pestle until coarsely crushed (or lay the seeds on a cutting board and pound them with a can or jar).
2. Put the seeds into a large bowl and stir in the lemon juice, zest, garlic, honey, allspice, and red-pepper flakes.
3. Season the chicken generously all over with salt and pepper and add to the bowl, turning the pieces to coat them with the marinade. Mix in the plums and thyme sprigs. Refrigerate for at least 2 hours or up to 24 hours.
4. When ready to cook, heat the oven to 425°F. Put the chicken pieces, plums, and thyme sprigs on a rimmed baking pan. Add the onions, spreading them out around the chicken and plums. Season the plums and onions lightly with salt. Drizzle everything with olive oil.
5. Roast until the chicken is golden and cooked through, 30 to 45 minutes, removing the white meat if it's done before the dark meat.
6. Transfer the chicken pieces to a platter as they are done. Spoon the plums and onions around the chicken. Drizzle a little of the pan drippings over the chicken and serve, garnished with the herbs and flaky salt.

Notes

I used all thighs because I like that best. The first time I made this, I used Italian plums cut into quarters, which felt too small and they almost completely disappeared — cut them in half instead.

Singapore Chicken Stew

Servings: 4

Source: Sunset Magazine April 2003

Ingredients

- lb Chicken Breasts, Boned, Skinned
- 2 Flour
- ½ teaspoon Salt
- ½ teaspoon Hot Chili Flakes
- ½ teaspoon Chinese Five Spice, SEE NOTE*
- 1 Vegetable Oil
- 2 each Garlic, Peeled And Minced
- 1 Fresh Ginger, Grated
- 1 can Coconut Milk
- 1 can Chicken Broth
- 2 cups Baby Spinach Leaves
- 1 can Baby Corn, Drained
- 2 Roma Tomatoes (about 8 Oz), Cored And Chopped
- ¼ cup Canned Water Chestnuts Sliced
- ¼ cup Green Onions, Thinly Sliced
- 1 Lime Juice
- 3 Fresh Cilantro Leaves Chopped

Method

1. Rinse chicken, pat dry, and cut into 1-inch chunks. In a bowl, mix flour, salt, chili flakes, and five spice. Add chicken pieces and mix to coat.
2. Pour oil into a 4-5 quart pan over medium-high heat. Add chicken mixture, garlic, and ginger. Stir frequently until chicken is cooked on the outside but still pink in the center (cut to test), about 3 minutes. Add coconut milk and broth and bring to a simmer. Adjust heat to maintain a simmer, cover and cook to blend flavors, about 5 minutes.
3. Stir in spinach, corn, tomatoes, water chestnuts, green onions, and lime juice and cook, stirring often, until spinach is wilted, about 3 minutes. Sprinkle with cilantro before serving from pan.

Notes

NOTE * If you can't find Chinese five spice, substitute equal parts ground cinnamon, ground cloves, ground ginger, and anise seeds.

Skillet Pizza Chicken

Source: Posie (Harwood) Brien, Food52

Ingredients

- 1½ lbs bone-in chicken thighs, or other bone-in pieces
- 2 strips bacon, cut into pieces
- 1 tbsp olive oil
- 2 cloves garlic, thinly sliced
- 2 tbsp capers, drained
- ¼ tsp red chile flakes, or to taste
- 14 oz canned whole plum tomatoes
- 2 pints fresh cherry tomatoes (Frank used 1 pint)
- 1 tsp dried oregano
- ¼ cup fresh basil, chopped, plus 1 large sprig
- 4 oz fresh mozzarella cheese
- small bag fresh spinach

Method

1. Preheat the oven to 425°F.
2. Add the chopped bacon (or pancetta) to a large oven-proof skillet (a 10″ works well for a two-person meal) and cook over medium-high heat until crisp and golden brown. Transfer the bacon to a paper-towel-lined plate.

3. If the pan is a little dry, add the 1 tbsp of olive oil.
4. Add the chicken thighs to the skillet and cook, turning occasionally, for about 10 minutes — they should be well-browned on all sides but not cooked through. Transfer the chicken thighs to the plate with the bacon. (Don't drain the pan at any point!)
5. Add the garlic, capers, and chile flakes to the pan. Cook, stirring frequently, for about 1 minute.
6. Add the tomatoes, the large sprig of basil, and the oregano and season with salt and pepper. Cook for about 10 minutes, until the tomatoes break down and the sauce thickens a bit. It helps to smash the tomatoes a bit with the back of a spatula or spoon as they cook.
7. Add the bacon and chicken thighs back to the pan, and transfer the skillet to the oven. Bake for about 25 minutes, until the chicken is cooked through.
8. Remove the skillet from the oven. Turn the broiler on high. Tear the mozzarella into small pieces and sprinkle them over the top of the skillet. Place the skillet under the broiler for about 2 minutes — watch carefully! Take it out as soon as the cheese bubbles and browns. Sprinkle the chopped fresh basil over the skillet. Serve over fresh baby spinach or other greens.

Slow-Cooked Duck

Servings: 4

Source: Food and Wine, December 2001 -- serve with Grilled Polenta

Ingredients

- 2 Onions, Large, Coarsely Chopped
- ¼ cup Plus 2 Teaspoons Parsley, Chopped
- 4 teaspoons Thyme, Chopped
- 8 each Garlic, Halved
- 2 Bay Leaves
- 1 Celery Rib, Sliced ¼ In. Thick
- 1 Duck, 5½ Lb, Halved, Backbone, Wing Tips Removed
- Kosher Salt, Pepper
- Herbes De Provence
- 1 tablespoon Tomato Paste
- ½ cup White Wine
- 3 cups Water
- 1 cup Chicken Stock
- pinch Sugar
- 1½ cups French Green Olives, Rinsed, Pitted

Method

1. Preheat oven to 475. In a small roasting pan, spread half the onions and ¼ C. parsley, 1 Tbs thyme, garlic, bay leaves, celery. Prick duck skin with a fork, and rub with 2 tsp

salt, 1 tsp pepper, 1 tsp herbes de provence. Set the duck halves on the vegetables, cut side down, and roast for 10 minutes. Prick duck skin again, cover pan with foil and turn oven down to 275. Roast for 3 hours or more, until meat is very tender and most of the fat has rendered.

2. Meanwhile, in a large skillet, cook the back, neck, and wing tips over low heat until well browned all over. Add remaining onions and cook over moderate heat until browned, about 4 minutes. Pour off fat from skillet and add tomato paste. Cook, stirring, until beginning to brown, about 3 minutes. Add wine and bring to a boil. Add the water, stock, and sugar and simmer until reduced to 1 Cup, about 1 hour. Strain the stock, and skim off the fat.
3. When duck is tender transfer halves to a work surface. Remove and discard vegetables, fat, and loose bones. Halve each half and transfer duck to a rimmed baking sheet. Strain pan juices into a saucepan and skim off fat. Boil until reduced to ¼ Cup.
4. Add strained stock and the olives to the pan juices and simmer for 10 minutes. Season the sauce with salt, pepper, and herbes de Provence.
5. Preheat the broiler. Season the duck with herbes de Provence, salt and pepper. Broil 10 inches from heat for 5 minutes, or until the duck is hot and skin is crisp. Pour the sauce onto a platter and set the duck on top. Sprinkle with the remaining 2 tsps of parsley and 1 tsp of thyme and serve.

MAKE AHEAD: The recipe can be prepared through step 3 up to 2 days ahead. Refrigerate the duck and sauce separately. Bring the duck to room temperature before broiling.

Notes

Also can be served with pan juices instead of the olive sauce. Instead of olives, one could use sauteed baby onions, caramelized root vegetables, glazed dried fruits, etc.

Corrected, 2026-07-26.
https://www.justapinch.com/recipes/slow-cooked-duck-with-green-olives-and-herbes.html

Spiced Chicken Couscous With Cinnamon Onions

Servings: 4

Source: Bon Appetit, Dec. '02

Ingredients

- 6 tbsp Olive Oil
- 6 cups Onions, Chopped
- 1½ Brown Sugar
- 2 teaspoons Ground Cinnamon
- 1 small Onion, Quartered
- ¼ cup Fresh Lemon Juice
- 1 teaspoon Ground Cumin
- ¾ teaspoons Ground Ginger
- ½ teaspoon Hungarian Sweet Paprika
- 4 Chicken Breast Halves, Boneless And Skinless
- 1½ cups Canned Diced Tomatoes, Undrained
- ½ cup Chicken Broth
- ¼ cup Cilantro, Chopped
- 1 (10 oz) Couscous, Freshly Cooked

Method

Heat 4 Tbsp oil in heavy large skillet over medium-high heat. Add chopped onions and stir to coat. Season with salt. Saute 20 min., stirring occasionally. Reduce heat to medium and cook until onions are very soft, stirring frequently, about 10 min. Stir in sugar and cinnamon; saute until onions are brown, about 5 min. (Cinnamon onions can be made 1 day ahead. Cover and refrigerate.)

Coarsely puree quartered onion, lemon juice, cumin, ginger, and paprika in blender. Pour into heavy-duty resealable plastic bag. Add chicken; seal bag and turn to coat. Refrigerate chicken for at least 30 min. and up to 1 hour.

Heat 2 tbsp oil in another large skillet over medium heat. Add chicken with marinade; cook until chicken is brown, about 3 minutes per side. Transfer to plate. Add tomatoes with juices and broth to skillet; boil until sauce thickens, about 6 minutes. Return chicken to skillet; spoon sauce over. Reduce heat, cover, and simmer until chicken is cooked through, about 15 minutes. Transfer chicken to plate and tent with foil. Boil sauce until slightly thickened, about 3 minutes. Stir in cilantro. Season to taste with salt and pepper.

Rewarm cinnamon onions. Mound couscous on 4 plates. Top with chicken, sauce and onions and serve.

Tabbouleh with Chicken

Servings: 6

Source: Ina Garten - "Barefoot Contessa Parties!" on Food Network

Ingredients

- 1½ cups Boiling Water
- 1 cup Bulgur Wheat
- ¼ cup Lemon Juice
- ¼ cup Olive Oil
- 3½ teaspoons Kosher Salt
- 1 each Chicken Breast, Bone In, Skin On
- Freshly Ground Black Pepper
- 1 cup Minced Scallions, White And Green Parts
- 1 cup Chopped Fresh Mint Leaves, No Stems
- 1 cup Chopped Italian Parsley
- 1 English Cucumber, Halved Lengthwise, Seeded, Diced
- 2 cups Halved Cherry Tomatoes

Method

Preheat the oven to 350°F.

In a heat-proof bowl, pour the boiling water over the bulgur wheat. Add the lemon juice, ¼ cup olive oil, and 1½ tsp salt. Stir. Cover the bowl

with plastic wrap and allow the bulgur to stand at room temperature for about 1 hour.

Place the chicken breast on a baking sheet and rub it with olive oil. Sprinkle liberally with salt and pepper. Roast for 35 to 40 minutes, until just cooked. Set aside until cool enough to handle.

Remove the chicken meat from the bones and discard the skin. Cut the chicken (crosswise) into medium dice and add to the tabbouleh. Add the scallions, mint, parsley, cucumber, tomatoes, 2 tsp salt and 1 tsp pepper. Season, to taste, and serve immediately or cover and refrigerate. The flavors will improve as it sits.

Thai Chicken, Mushrooms, Green Beans, Basil

Servings: 4

Source: Food & Wine March, 2001

Ingredients

- 1½ tablespoons Oyster Sauce
- 1 tablespoon Asian Fish Sauce
- 1 teaspoon Sugar
- 2½ tablespoons Vegetable Oil
- ½ lb. Green Beans, Cut Into 2-Inch Lengths
- 3 Scallions, White & Light Green Only, Cut Into 1″ Pieces
- 2 large Garlic Cloves, Minced
- ½ teaspoon Salt
- ¾ lbs. Skinless, boneless Chicken Breast Cutlets, Pounded
- ¼ lb. Small Mushrooms, Stemmed And Quartered
- ½ cup Drained Canned Baby Corn Cut Into 1″ Pieces
- 2 large Jalapenos, Halved, Seeded, Thickly Cut Lengthwise
- 1 cup Basil, Torn

Method

1. In a small bowl, mix the oyster sauce with the fish sauce and sugar.
2. In a wok, heat ½ tbsp of the oil over high heat until smoking. Add the green beans and cook, stirring occasionally, until crisp-tender, about 5 minutes. Transfer the beans to a plate.
3. Add the remaining 2 tbsp of oil to the wok and heat until smoking. Add the scallions, garlic and salt and stir-fry until the garlic is lightly golden, about 45 seconds. Add the chicken in 3 batches, waiting a few seconds between additions, and stir-fry until the chicken just barely turns white, about 2 minutes. Add the mushrooms, corn, jalapenos and beans and stir-fry until the vegetables are crisp-tender, 2 to 3 minutes. Add the oyster sauce mixture and stir-fry until the chicken is cooked through, about 2 minutes longer. Stir in the basil, transfer to a platter and serve.

Thai Red Curry Chicken

Servings: 4

Source: Once Upon a Chef

Ingredients

- 1 tbsp vegetable oil
- 1 small bunch scallions, thinly sliced, light and dark green parts divided
- 3 cloves garlic, chopped
- 1 jalapeno pepper, seeded and diced
- 1 (14 oz) can coconut milk (unsweetened)
- 2 tbsp Thai red curry paste
- 2 tbsp fish sauce
- 2½ tbsp dark brown sugar, packed
- 1½ lbs chicken tenderloins, cut into 1-inch cubes
- 1 tbsp lime juice, from one lime
- ¼ cup chopped cilantro

Method

1. Heat the oil over medium-low heat in a large nonstick pan. Add the light scallions, garlic, and jalapeno and cook, stirring frequently, until softened, 3 to 4 minutes. Do not brown.
2. Add the coconut milk, red curry paste, fish sauce, and brown sugar and whisk together.

Bring to a gentle boil, then reduce heat and simmer until thickened, a few minutes. Add the chicken and simmer, uncovered, stirring occasionally to promote even cooking, until the chicken is cooked through, 5 to 6 minutes. (Do not let the sauce boil; the idea is to cook the chicken gently so that it is tender.) Stir in the lime juice, dark scallion greens, and cilantro. Taste and adjust seasoning with more lime, if necessary.

3. Serve with jasmine rice.

Notes

It is important to wait until you are ready to eat to cook the chicken. If you want to get a head start, prepare the sauce up until the point when the chicken is added. Take it off the heat and then poach the chicken right before serving. If the chicken sits in the hot curry sauce for too long before serving, it will overcook.

Turkey Chili

Source: G

Ingredients

- 1 small onion, chopped
- 1 lb. ground turkey
- 1 bell pepper, diced
- 2 small zucchinis, sliced
- 12 oz sliced mushrooms
- 1 carrot, sliced
- 2 ears corn, cooked and cut off cob
- 1 8 oz can kidney beans, rinsed and drained
- 2 8 oz cans black beans, rinsed and drained
- 1 6 oz can tomato paste
- 6 cloves garlic
- 3 tbsp chili powder
- ½ tsp cayenne
- 1 tsp salt
- 1 tsp black pepper
- 1 tbsp cumin
- 1 tsp red pepper flakes
- 1 tsp oregano

Method

Cook onions, garlic and spices. Then add meat and brown. Then add everything else.

Simmer for 1 - 3 hours or until veggies are tender.

Notes

First time I made this it wasn't "hot" enough. Be generous with spices.

Turkey Lasagna

Servings: 8

Source: Barefoot Contessa Family Style, 2002 courtesy of Judy Talley

Ingredients

- 2 tablespoons Olive Oil
- 1 cup Chopped Yellow Onion
- 2 Garlic Cloves, Minced
- 1½ lbs. Sweet Italian Turkey Sausage, Casings Removed *See Note
- 1 28-oz can Crushed Tomatoes In Puree
- 1 6-oz can Tomato Paste
- ¼ cup Chopped Fresh Flat-Leaf Parsley, Divided
- ½ cup Chopped Fresh Basil Leaves
- 2 teaspoons Kosher Salt
- ¾ teaspoons Freshly Ground Black Pepper
- ½ lb. Lasagna Noodles, **NOTE
- 15 ounces Ricotta Cheese
- 3 ounces Creamy Goat Cheese, Crumbled
- 1 cup Grated Parmesan Cheese, Plus ¼ Cup For Sprinkling
- 1 large Egg, Lightly Beaten
- 1 lb. Fresh Mozzarella (Best You Can Find), Thinly Sliced

Method

Preheat oven to 400°F.

Heat the olive oil in a large (10-12-inch) skillet.

Add the onion and cook for 5 minutes over medium-low heat, until translucent. Add the garlic and cook for 1 more minute.

Add the sausage and cook over medium-low heat, breaking it up with a fork, for 8 to 10 minutes, or until no longer pink. Add the tomatoes, tomato paste, 2 tbsp parsley, the basil, 1½ tsp of the salt, and ½ tsp pepper. Simmer, uncovered, over medium-low heat, for 15 to 20 minutes, until thickened.

Meanwhile, fill a large bowl with hottest tap water. Add the noodles and allow them to sit in the water for 20 minutes. Drain.

In a medium bowl, combine the ricotta, goat cheese, 1 cup Parmesan, the egg, the remaining 2 tbsp parsley, remaining ½ tsp salt and ¼ tsp pepper. Set aside.

Ladle ⅓ of the sauce into a 9 x 12 x 2-inch rectangular baking dish, spreading the sauce over the bottom of the dish. Then add the layers as follows:

Half the pasta, half the mozzarella, half the ricotta, ⅓ of the sauce.

Add the rest of the pasta, mozzarella, ricotta, and the final ⅓ of the sauce.

Sprinkle with ¼ cup Parmesan.

Bake for 30 minutes, until the sauce is bubbling.

Notes

*Judy used ground turkey and added 2 tsp Baron's Hot Italian Seasoning (Whole Foods).

**Judy used fresh pasta from Pasta & Co. She also got fresh mozzarella at Whole Foods.

Corrected, 2026-07-26.
https://insanelygoodrecipes.com/ina-garten-lasagna/

Turkey-Maple-Pepper Butter

Source: Food & Wine November, 1995

Ingredients

Maple-Pepper Butter and Glaze

- 2 sticks butter, softened
- ½ c. plus 2 tbsp pure maple syrup
- 2 tsp grated lemon zest
- ¼ c. fresh lemon juice
- 1 tbsp coarsely ground black pepper
- coarse salt

Marinade

- 1 cup fresh lemon juice
- ¾ cup pure maple syrup
- ½ cup corn oil
- 6 medium shallots, thinly sliced
- 6 large garlic cloves, thinly sliced
- 4 sprigs fresh thyme
- 3 bay leaves
- 2 tsp grated lemon zest
- 1 tsp black pepper
- 1 10-pound turkey

Turkey and Gravy

- 3 medium onions, cut into 1″ pieces
- 3 medium celery ribs, cut into 1″ pieces
- 1 tbsp flour
- 2 cups chicken stock or broth
- coarse salt and black pepper

Method

Maple-Pepper Butter and Glaze

In food processor, combine the butter, 6 tbsp maple syrup, 3 tbsp lemon juice, the lemon zest, coarsely ground pepper and salt. Process until blended and transfer to a bowl.

In another bowl, combine the remaining ¼ cup maple syrup, 1 tbsp lemon juice and finely ground pepper. (Can be refrigerated covered for 1 day; let butter return to room temp. before using.)

Marinade

In a sturdy 2 gallon plastic bag, combine the lemon juice, maple syrup, corn oil, shallots, garlic, thyme, bay leaves, lemon zest and pepper. Add the turkey to the bag. Squeeze out as much air as possible and seal the bag. Distribute the marinade evenly over and inside the turkey. Set the turkey, breast side down, in a bowl in the fridge and marinate for 24 hours, turning occasionally.

Preheat oven to 450 degrees. Position the oven rack near the bottom of the oven. Wipe off the shallots and garlic from turkey and pat dry. Strain the marinade into a bowl, skim off oil and reserve. Set the herbs, garlic and shallots aside separately.

Using fingers, carefully loosen turkey skin over the breast and thighs. Put all but 3 tbsp of maple-pepper butter under the skin and smooth it around evenly.

Put ⅓ each of diced onions and celery in cavity. Tie legs together with string and set turkey, breast side up, on a rack in large roasting pan. Rub the breast and thigh skin with remaining maple butter and roast for 30 minutes, basting twice. The skin may appear dark in patches because the syrup in marinade and butter caramelize as turkey cooks. Cover it loosely with foil to keep skin from burning.

Turkey and Gravy

Lower oven temp to 350 degrees. Spread remaining onions and celery around the turkey and roast for about 1½ hours, or until instant-read thermometer inserted in thickest part of breast just above the wing joint reaches 165 degrees and juices run clear.

During last 30 minutes, add the reserved shallots, garlic and herbs to pan, remove the foil from turkey and brush twice with glaze. Transfer to carving board and let stand, loosely covered with foil, for 30 minutes.

Remove whole legs from the turkey, cutting them off at the hip joint. Cut off the wings from breast. Return the legs and wings to pan and roast for about 30 minutes longer, until thermometer inserted in thickest part of thigh reaches 180 degrees and juices run clear.

Transfer legs and wings to turkey on carving board, cover with foil and let stand for 15 minutes before carving.

Meanwhile, make the gravy: Set the roasting pan over 2 burners over high heat and cook the vegetables, stirring, until golden brown. Carefully pour off all but 2 tbsp of fat. Add the flour and whisk for 1 minute. Add the reserved marinade and the chicken stock and bring to a boil, scraping up any browned bits. Simmer, whisking constantly, for 3 minutes. Strain the gravy into a saucepan and boil over high heat until reduced by half, about 10 minutes. Season with salt and pepper, pour into a sauceboat and serve alongside the turkey.

Notes

Serve with Jambalaya Dressing from CUISINE, Nov. 1980.

This is our 1995 turkey winner!!!

Walnut Chicken Skillet

Source: April, Jan. 2000

Ingredients

- 2 teaspoons Cornstarch, divided
- 3 Soy Sauce, Divided
- 1 lb. Boneless Skinless Breasts Cut Into ¼ Inch Strips
- 1 Water
- 1½ teaspoons Vinegar
- 1½ teaspoons Sugar
- ds Hot Pepper Sauce
- ½ cup Walnuts Halves
- 3 Veg. Oil
- 1 Green Pepper, Cut Into 1-Inch Pieces
- ½ teaspoon Ground Ginger
- Hot Cooked Rice

Method

In a bowl, combine 1 tsp of cornstarch and 1 tbsp soy sauce until smooth, add chicken and toss to coat. Cover and refrig for 30 min. Combine water, vinegar, sugar, hot pepper sauce and remaining cornstarch and soy sauce; set aside. In a skillet, saute walnuts in oil until toasted. Remove with slotted spoon and set aside. In the same skillet stir-fry chicken until juices run

clear. Add green pepper and ginger to skillet; cook and stir for 3 min, or until pepper is crisp tender. Stir cornstarch mixture; add to skillet.

Main Dishes: Meat

Baby Back Ribs

Servings: 4

Source: Food Network Barb and Joe

Ingredients

- 2 racks baby back ribs about 2½ lbs

Method

Sauce

Stir all ingredients together in a small bowl until sugar is dissolved. The sauce will keep in the refrigerator for up to 2 weeks.

Yields 1½ cups.

Heat oven to 350 degrees.

Cut the racks of ribs in half crosswise. Rub the ribs, paying special attention to the meaty side, with ½ cup of the sauce. Lay the rib pieces meat side down in an 11 by 13-inch baking dish. The pieces will overlap slightly.

Cover the dish tightly with aluminum foil and bake until the meat begins to pull away from the ends of the bones and the ribs are just tender, about 1½ hour. You can bake the ribs up to a day before and keep them refrigerated. Bring refrigerated ribs to room temperature about 1 hour before you grill them.

Preheat an outdoor grill to medium-high heat. Grill the ribs brushing them with about half the remaining sauce, until they are crispy and heated through, about 10 minutes. Move the ribs around as they grill, the sugar in barbecue sauce makes it easy for them to burn. Let the ribs rest for 5 to 10 minutes before cutting them into 1 or 2 bone pieces. Put out the rest of the sauce for dipping or brush it over the ribs.

Notes

I baked the ribs at least 1½ hours. Original recipe says 1 hour. Joe cooks the ribs 3 minutes on each side and an additional 3 minutes on the first side.

Barbecued Ribs

Source: Bon Appétit July 2012

Ingredients

- 2½ tablespoons kosher salt
- 1 tablespoon dry mustard
- 1 tablespoon paprika
- ½ teaspoon cayenne pepper
- ½ teaspoon freshly ground black pepper
- 8 lbs. baby back pork ribs (8 racks) or St. Louis-style spareribs (4 racks)
- Low-salt chicken broth (optional)
- 1½ cups store-bought or homemade barbecue sauce plus more
- 1 12-oz can Coca-Cola
- 1 cup ketchup
- ¼ cup apple cider vinegar
- 2 tbsp mild-flavored (light) molasses
- 1 tbsp Worcestershire Sauce
- 2 tsp English mustard powder
- 1 tsp chili powder
- ¼ tsp cayenne pepper

Method

Preheat oven to 350°F. Combine first 5 ingredients in a small bowl. Place each rack of ribs on a double layer of foil; sprinkle rub all

over ribs. Wrap racks individually and divide between 2 baking sheets.

Bake ribs until very tender but not falling apart, about 2 hours for baby backs and 3 hours for spareribs. Carefully unwrap ribs; pour any juices from foil into a 4-cup heatproof measuring cup; reserve juices. Let ribs cool completely. DO AHEAD: Ribs can be baked up to 3 days ahead (the flavor will be more developed, and the cold ribs will hold together better on the grill as they heat through). Cover and chill juices. Rewrap ribs in foil and chill.

Build a medium-hot fire in a charcoal grill, or heat a gas grill to high. Add broth or water to rib juices, if needed, to measure 1½ cups. Whisk in barbecue sauce to blend.

Grill ribs, basting with barbecue sauce mixture and turning frequently, until lacquered and charred in places and heated through, 7-10 minutes. Transfer to a cutting board; cut between ribs to separate. Transfer to a platter and serve with additional barbecue sauce.

All-American Bbq Sauce

Bring all ingredients to a boil in a large saucepan over medium heat. Reduce heat to low and simmer, stirring often, until sauce is thickened and begins to turn dark red, about 20 minutes. Let cool.

Notes

DO AHEAD Can be made 2 weeks ahead. Cover and chill.

Beef Daube Arlesienne

Servings: 4

Source: Food & Wine, Oct. 2001, p. 102 It is a Jacques Pepin recipe.

Ingredients

- 8 small Red Potatoes, Peeled
- 2½ cups Water
- 1 cup Pearl Onions or 8 Small Boiling Onions, peeled
- 16 Baby Carrots, Peeled
- 2 Olive Oil
- 2 lbs. Boneless Beef Shoulder-Blade Steaks, cut in half
- Salt And Pepper
- 1 medium Onion, Finely Chopped
- 1 cup Dry White Wine
- 1 teaspoon Herbes De Provence
- 20 Hazelnuts, toasted
- 1¾ inch slice Country Bread (1 ounce), toasted and cut into 1-inch
- ½ cup Flat Leaf Parsley Leaves
- 2 Garlic Cloves
- ¼ cup Nicoise Olives, Pitted & Sliced
- 2 tablespoons Capers, drained
- 1 medium Tomato, Seeded And Diced

Method

1. In a medium saucepan, cover the potatoes with the water and bring to a boil over high heat. Reduce the heat to low, cover tightly and cook for 15 minutes. Add the pearl onions and carrots, cover and cook until tender, 5 to 8 minutes. Drain the vegetables, reserving the cooking liquid.
2. Heat the olive oil in a medium enameled cast-iron casserole. Season the steaks with salt and pepper. Add half of the meat to the casserole and cook over moderately high heat, turning once, until well browned, about 10 minutes; transfer to a plate. Repeat with the remaining meat.
3. Return all of the meat to the casserole. Add the onion and cook for 2 minutes, stirring occasionally. Stir in the reserved vegetable cooking liquid, the wine and the herbes de Provence. Season lightly with salt and pepper and bring to a boil. Cover tightly, reduce the heat to very low and simmer until the beef is tender, 2 to 2½ hours.
4. Preheat the oven to 400°F. Spread the hazelnuts in a pie plate and roast in the oven for 10 minutes, or until lightly toasted. Transfer the hazelnuts to a plate and let cool completely. In a food processor, combine the hazelnuts with the toast, parsley and garlic and process until finely chopped.
5. Stir the hazelnut mixture and the cooked vegetables into the daube. Cover and simmer gently for 5 minutes. Stir in the olives, capers and tomato and cook for 1 minute

longer. Season with salt and pepper and serve.

MAKE AHEAD The recipe can be prepared through Step 4 and refrigerated overnight. Bring the stew to a simmer before proceeding.

Notes

Pepin uses shoulder-blade steaks, sometimes called top blade, underblade or flatiron blade steak. Shank meat and chuck steaks, cut in large pieces, are good, readily available substitutes.

Corrected, 2026-07-26.
https://www.kqed.org/bayareabites/270/daube-de-boeuf-arlesienne-beef-stew-from-arles

Braised Boston Butt

Servings: 8

Source: Seth Beckman Nov. 2009

Ingredients

- 1 approx 4 lbs Boston Butt - Pork Shoulder
- 1-2 Onions
- 1 can or bottle Beer
- 1 bottle BBQ Sauce, my favorite “Bone-Sucking Sauce” (Hot)

Method

Heat a little olive oil in an oven-proof Dutch-oven type pot. Season meat with salt and pepper and brown on all sides. Remove meat to a plate and brown onions in same pot. Return meat to pot, pour in one bottle of beer and one jar of BBQ sauce and place in covered pot in a 300°F oven for 3-4 hours or until meat is falling off the bone. Slice and serve.

Notes

This is good served with egg noodles.

Braised Lamb with Prunes and Pine Nuts

Servings: 4

Source: Food and Wine Oct. 2007

Ingredients

- 3 Olive Oil
- 2 lbs. Boneless Lamb Shoulder, Cut In 1½" Cubes
- Salt And Pepper
- 3 Garlic Cloves, Minced
- 1 medium Onion, Finely Chopped
- ½ cup Dry Red Wine
- ½ cup Water
- 1 Lemon Zest, Minced
- pinch Of Ground Clove
- pinch Of Ground Ginger
- 1 cup Pitted Prunes
- 1 cup Boiling Water
- 2 Medium Carrots, Thinly Sliced
- ¼ cup Pine Nuts

Method

1. In a large saucepan, heat the olive oil. Add half of the lamb, season with salt and pepper and cook over moderately high heat until browned on 2 sides; about 3 minutes per side. Transfer to a plate and repeat with the remaining lamb.
2. Add the garlic and onion to the saucepan and cook over moderately low heat, stirring, until softened, 5 minutes. Stir in the wine, ½ cup of water, lemon zest, cloves and ginger. Return the lamb to the saucepan and bring to a boil. Cover and simmer over low heat until very tender, about 1½ hours.
3. Meanwhile, in a heatproof bowl, cover the prunes with the boiling water. Let stand until softened, about 10 minutes. Add the prunes with their cooking liquid and the carrots to the stew. Cover and simmer until the carrots are tender, about 20 minutes.
4. In a medium skillet, cook the pine nuts over moderate heat, shaking the pan a few times, until the nuts are toasted, about 4 minutes. Let cool.
5. Season the stew with salt and pepper and spoon into bowls. Sprinkle with the toasted pine nuts and serve.

Braised Pork Belly with Pickled Radishes

Servings: 6

Source: Food & Wine Jan. 2010

Ingredients

- ½ cup Low-Sodium Soy Sauce
- ½ cup Mirin
- ½ cup Fresh Lime Juice
- ¼ cup Light Brown Sugar
- ¼ cup Thinly Sliced Fresh Ginger
- 2 Garlic Cloves, Thinly Sliced
- 3 lbs. Pork Belly, Skin Removed
- 1 Vegetable Oil
- 1 Large Onion, Coarsely Chopped
- Salt
- 2 cups Low-Sodium Chicken Broth
- 2 Scallions, Thinly Sliced
- Pickled Radishes And Steamed Rice

Method

1. In a large resealable plastic bag, combine the soy sauce, mirin, lime juice, brown sugar, ginger and garlic. Cut the pork belly in half crosswise, roughly into two 6-inch squares.

Add the pork belly to the marinade and seal the bag, pressing out any excess air. Refrigerate OVERNIGHT.

2. Preheat the oven to 325. Remove the pork from the bag and pat dry with paper towels; reserve the marinade. In a large enameled cast-iron casserole, heat the oil. Add the pork and cook over moderately low heat, turning occasionally, until browned all over, about 10 minutes: transfer to a plate.
3. Pour off all but 1 tbsp of fat from the casserole. Add the onion, season lightly with salt and cook over moderate heat, stirring, until softened, about 5 minutes. Add the marinade and chicken broth and scrape up any bits stuck to the bottom of the casserole. Return the pork to the casserole and bring to a boil. Cover and braise in the oven for 2 hours, until the meat is nearly tender. Uncover and braise for 1 hour longer, until the meat is very tender.
4. Transfer the pork to a baking sheet fat side up. Strain the broth into a heatproof bowl and spoon off the fat. Return the broth to the casserole and simmer until reduced to 2 cups, about 5 minutes.
5. Preheat the broiler. Broil the pork 8 inches from the heat until crisp, about 2 minutes: cut it into twelve ½-inch thick slices and arrange in shallow bowls. Spoon the broth all around and garnish with the scallions.
6. Serve with Pickled Radishes and rice.

Notes

MAKE AHEAD The pork can be prepared through step 3 and refrigerated in the broth for up to 4 days. Reheat before proceeding.

Butter Beans with Parsley, Tomatoes, Chorizo

Servings: 4

Source: Food & Wine, May, 2007

Ingredients

- 1 can Butter Beans, with their liquid
- ½ lb. Chorizo, halved lengthwise and sliced ¼″ thick
- 3 Olive Oil
- 1 Sherry Vinegar
- 1 pint Cherry Tomatoes, Halved
- ¼ Medium Red Onion, Thinly Sliced
- 1 cup Coarsely Chopped Flat-Leaved Parsley
- Salt And Pepper

Method

1. In a small saucepan, heat the butter beans in their liquid. In a large skillet, cook the chorizo over high heat until it is lightly browned and most of the fat is rendered, about 2 minutes.
2. In a medium serving bowl, whisk the oil and vinegar. Stir in the tomatoes, onion and parsley. Drain the beans and chorizo and add

them to the bowl. Season with salt and pepper and toss. Serve warm.

Notes

This would make 4 small-medium sized servings so have other things on menu.

Cannellini Beans and Sausages

Servings: 6

Source: William Sonoma Catalogue April 2011

Ingredients

- 6 oz baby spinach
- 2 lbs. kielbasa sausages
- 1 yellow onion, diced
- 3 celery stalks, diced
- 2 red peppers, seeded & diced
- 1 tbsp tomato paste
- 3 garlic cloves, thinly sliced
- red pepper flakes, to taste
- 2 cups chicken broth
- 2 cups water
- 1 bay leaf
- 1 sprig fresh Thyme
- 1 sprig rosemary
- 1 sprig fresh sage
- 1½ lbs. cannellini beans, rinsed, soaked overnight, drained
- 1 can 14½ oz diced tomatoes, drained
- 1 cup fresh bread crumbs
- 1 tbsp unsalted butter, melted
- salt and pepper, to taste

- ¼ cup chopped fresh flat-leaf parsley

Method

Preheat oven to 350 degrees

Melt 1 tbsp oil in big oven-proof pot and brown sausages 8-10 minutes. Transfer to plate. Cut 2 links into large dice; leave other links whole. (My kielbasa came in 1 lb links each)

Warm 1 tbsp oil in same pot and cook onion, celery and bell peppers 5 - 7 minutes. Add tomato paste garlic and red pepper flakes; cook 1 minute.

Stir in stock, water, bay leaf, thyme, rosemary sage, beans and diced sausages; place sausage links on top. Put cover on pot and put it in a preheated 350 degree oven until beans are tender, about 3 hours. Add tomatoes during LAST 30 MINUTES.

Meanwhile, in small bowl; combine bread crumbs, 1 tbsp oil, 1 tbsp butter, salt and black pepper. Transfer to saute pan; toast over medium heat until crispy, 8-10 minutes. Let cool; stir in parsley.

Transfer sausage links to cutting board; tent with foil. Skim fat off cooking liquid; season beans with salt and black pepper. Fold in spinach until just wilted. Slice sausages on bias. Ladle beans and broth into warmed bowls; top with slice sausages. Serve with toasted bread crumbs.

Nice with crostini.

Serves 6-8.

Notes

Couldn't add the spinach in the proper spot in ingredient list. It goes almost last.

I put crumbs butter etc. directly into saute pan, skipping small bowl part.

I tied herbs together with string. Removed before serving.

Chili Pat's Famous Beef and Pork Chili

Servings: 6

Source: Food Network Patrick and Gina Neely

Ingredients

- 6 slices thick-cut smoked bacon, cut into ½ inch pieces
- 4 cloves garlic, finely chopped
- 2 medium onions, finely chopped
- 1 red bell pepper, chopped
- 1 yellow bell pepper, chopped
- 3 tbsps chili powder
- 1 tbsp ground cumin
- 1 tbsp chipotle chili powder
- 2 tsp dried oregano
- 1 tbsp smoked paprika
- salt and freshly ground black pepper
- 1 lb 85% lean ground beef
- 1 lb ground pork
- 1 cup beer, recommended Budweiser
- 1 15 oz can black beans, drained and rinsed
- 1 15 oz can kidney beans, drained and rinsed
- 1 24 oz can crushed tomatoes
- 1 24 oz can diced tomatoes with juice

- lime wedges, cheddar cheese, scallions etc, for garnish

Method

In large heavy-bottomed Dutch oven, cook the bacon over medium heat until lightly crisp, stirring occasionally. Once the bacon is browned, add the garlic, onions, bell peppers, chili powder, cumin, chipotle chili powder, oregano, and smoked paprika and season with salt and pepper, to taste.

Cook until the vegetables are tender and seasonings are aromatic. Add the beef and break it up with a wooden spoon. Once beef is broken up and beginning to brown, add the pork. Break up with wooden spoon like the beef, and brown, until no longer pink, roughly 4 minutes.

Stir in the beer and beans. Toss together, then add the crushed and diced tomatoes. Turn the heat down to low and simmer for 1½ hours. Taste for seasoning and add salt and pepper, if necessary. Transfer the chili to serving bowls and garnish with lime wedges, sour cream, shredded cheese, and sliced scallions.

Notes

Frank made this one. Because our Dutch oven was not quite big enough, he browned the meats separately, fearing they wouldn't brown if all done together. This worked but added time.

This is a delicious, very hearty recipe. We served it over rice the first night and then in individual

casserole bowls the second night, covered with cheddar cheese with a few tortilla chips standing upright in the bowls and baked in the oven. Very fun eating and very filling. I think this would be a great taco filler or base for Nachos, too.

Estouffade of Beef

Servings: 8

Source: Food & Wine, Dec. 03

Ingredients

- ½ lb. Dried Apricots
- 1½ cups Boiling Water
- 4½ lbs. Boneless Beef Shanks (or Tip Roast), cut into 1½ inch cubes
- Salt And Pepper
- ¾ teaspoons Cinnamon
- ½ cup Olive Oil
- 2 large Onions, Finely Chopped
- 6 Garlic Cloves, Minced
- 2 teaspoons Ground Cumin
- 1 teaspoon Ground Coriander
- ¼ teaspoon Ground Cloves
- ½ cup Dry White Wine
- 2 cups Canned Crushed Tomatoes With Liquid
- 3½ cups Beef Stock
- 2 Bay Leaves
- ½ cup Raisins
- ½ cup Slivered Blanched Almonds For Garnish
- 2 Flat Leaf Parsley Leaves, finely chopped - garnish
- Egg Noodles, cooked, for serving

Method

1. In a medium bowl, soak the dried apricots in the boiling water until plumped, about 30 minutes. Drain.
2. In a large bowl, toss the beef cubes with 1 tsp salt, 1 tsp pepper and the cinnamon. In a large heavy skillet, heat 4 tbsp of olive oil until almost smoking. Add half the beef cubes to the pan and cook over high heat, turning, until well browned on all sides, 8 - 10 minutes. Transfer the beef to a large plate. Add 1 more tbsp of oil and brown the remaining beef.
3. Add the remaining 3 tbsp oil to the pan. Add the onions and cook over moderate heat until softened, about 10 minutes, scraping up any browned bits from the bottom of the pan. Add the garlic, cumin, coriander and cloves and cook, stirring, until the spices are aromatic, about 3 minutes. Add the white wine and cook until almost all the liquid is evaporated, about 2 minutes. Stir in the crushed tomatoes with their liquid and the beef stock. Add the apricots to the pan, reserving 8 for garnish. Simmer the sauce for 2 minutes.
4. Working in batches, puree the sauce in a food processor until smooth, about 20 seconds. Transfer the puree to an enameled cast-iron casserole. Add the beef and bay leaves and bring to a simmer over moderate heat. Cover and cook over low heat, stirring occasionally, for 1¾ hours. Uncover and simmer for 15 minutes. Add the raisins and simmer until

the meat is very tender and the sauce is thick, about 15 minutes longer. Discard the bay leaves and season with salt and pepper.

5. Toast the slivered almonds on a baking sheet for about 7 minutes, until golden. Slice the reserved apricots. Garnish the estouffade with the apricots, almonds and parsley. Serve with egg noodles.

Filet of Beef with Mustard & Herb Crust

Servings: 10

Source: Fine Cooking 30, pp.32-37 (FineCooking.com)

Ingredients

- ¼ cup Whole-Grain Mustard
- 3 Olive Oil
- 1 Dried Savory, finely crumbled
- 1 Dried Thyme, Finely Crumbled
- 1 lb. Whole Filet Of Beef
- Vegetable Oil
- Coarse Salt
- Freshly Ground Black Pepper

Method

1. In a small bowl, mix together the mustard, olive oil, savory, and thyme.
2. Trim the meat of all excess fat and silverskin. Cut the filet in half to make two equal pieces about 7 inches long. You'll have one piece with the broad double-pieced butt portion and a thinner piece that tapers to a small tip. Tuck the tapered tip under and tie

with twine to fashion two equally thick roasts. Tie each roast at 2-inch intervals.

3. Heat the oven to 450°F. (If meat is already trimmed you only need 5-6 lbs.) Heat a heavy-duty roasting pan or large Dutch oven or skillet over medium-high heat. Pour in enough vegetable oil to just cover the bottom of the pan. Pat the filets dry, salt them generously, and lay them in the pan; cook without disturbing them until the bottoms are a rich brown. Turn the beef and sear the other sides. It will take about 4 minutes, per side (there are three or four sides per roast) to get a good sear.
4. When the filets are seared, transfer them to a cutting board, brush them with the mustard and herb mix, and then generously grind fresh pepper over them. Put a rack in the roasting pan, lay the meat on the rack, and roast until the internal temperature reaches 120°F for medium rare, about 20 min. (Check after 15 min; roasting time will vary depending on searing time.) Remove the filets from the oven and let them rest in a warm spot for at least 15 minutes before slicing. Serve warm or at room temp.

Frank's Beef Stew

Ingredients

(none recorded)

Method

Cut chuck roast into rather large chunks, at least 2 x 2 inches. I season them with salt and pepper, put them in a bag with a scoop of flour, and shake it all up. Brown fairly high and thoroughly in olive oil.

Then I put them in a large pot, brown a whole mess 'o onions, and add those to the pot. Then it's a little celery, a can of tomatoes with juices, a cup or more of red wine, some herbs, a bay leaf, and some chicken stock if it seems the liquid isn't sufficient. The liquid shouldn't completely cover the stuff.

Oven at 325 or very slowly simmering, just a bubble or two of motion, on the stove. Covered in the oven, or mostly covered on the stove, to help regulate the slow simmer. It always takes longer to cook than I expect. The meat should be really tender.

Notes

Helen's note: No rosemary!

Frank's Spicy Sausage

Source: Charcuterie, p. 122 by Michael Ruhlman and Brian Polcyn

Ingredients

- 4½ lbs. boneless pork shoulder butt, diced
- 8 oz pork back fat, diced
- 1½ oz kosher salt (about 3 tbsp)
- 2 tbsps sugar
- 1 tbsp fennel seeds, toasted
- 1 tbsp coriander seeds, toasted
- 3 tbsps Hungarian paprika
- ½ tsp cayenne pepper
- 4 tbsps fresh oregano leaves
- 4 tbsps fresh basil leaves
- 2 tbsps hot red pepper flakes
- 2 tsp coarsely ground black pepper
- ¾ cup ice water
- ¼ cup red wine vinegar, chilled

Method

1. Combine all the ingredients except the water and vinegar and toss to distribute the seasonings. Chill until ready to grind.
2. Grind the mixture through the small die into a bowl set in ice.

3. Add the water and vinegar to the meat mixture and mix with the paddle attachment (or sturdy spoon) until the liquids are incorporated and the mixture has developed a uniform, sticky appearance, about 1 minute on medium speed.
4. Saute a small portion of the sausage, taste, and adjust the seasoning if necessary.
5. Stuff the sausage into the hog casings, and twist into 6″ links. Refrigerate or freeze until ready to cook.
6. Gently saute or roast the sausage to an internal temperature of 150 degrees F.

Ginger-Soy Grilled Steak

Ingredients

(none recorded)

Method

(none recorded)

Ham with Apricot-Pineapple Glaze

Servings: 12

Source: Seattle Times (around Easter 2009)

Ingredients

- 1 8 lb Fully Cooked Ham, Bone In
- Whole Cloves
- ½ cup Madeira Wine
- 2 Dijon Mustard
- 1 ounce Apricot-Pineapple Jam

Method

1. With a sharp knife, trim ham's outer skin starting at the wide end and within 3 inches from the shank end of the ham, exposing the fat underneath. Score fat in a diamond pattern and stud each diamond with a clove.
2. Put ham on a rack in a shallow roasting pan and cover with aluminum foil. Bake in a preheated 325°F oven 18 to 25 minutes per pound, or until the internal temp reaches 140°F on an instant-read thermometer for ham that is bought vacuum-packaged from the plant or 165°F if the ham was repacked in any location outside the plant.
3. In a small bowl, mix wine, mustard and jam. Uncover ham. Baste ham every 15 minutes

with jam mixture during the last 40 minutes of baking.

Lamb Burgers with Feta Sauce

Servings: 4

Source: New York Times 12-14-08

Ingredients

- 4 cloves garlic, unpeeled
- 14 ounces ground lamb
- 6 ounces ground pork
- ¼ cup diced charred onion
- 2 scallions, green parts only, thinly sliced
- 2 tsp Dijon mustard
- 2 tsp minced parsley
- 1 tsp minced mint
- 1 tsp dried Greek oregano
- 1 tsp minced dill
- ½ tsp crushed coriander seeds, toasted
- ½ tsp cumin, toasted
- 4 Brioche buns, toasted
- olive oil
- salt and pepper
- 3 tbsp feta
- 1½ tsp dill
- 1½ tsp mint
- 6 pitted green olives, chopped
- 1½ tbsp olive oil

- 4 slices sweet onion
- 16 arugula leaves
- 2 tsp lemon juice
- 2 tsp olive oil

Method

1. Preheat a grill or grill pan to medium high. Grill the garlic and ¼ cup onion until soft and blackened. Peel and mince garlic. Place in a large bowl with the remaining burger ingredients (except the buns and olive oil). Season with salt and pepper. Quickly mix until combined, then refrigerate.
2. Make the feta sauce: In a food processor, puree the feta, dill, mint and olives. Drizzle in the olive oil. Season to taste.
3. Divide the meat into 4 half-inch-high patties. Brush with oil and grill to medium rare, about 3 minutes per side.
4. Grill the onion slices until limp. Cool and put in a bowl with the arugula. Toss with lemon juice and olive oil and season to taste.
5. Place each burger on a bun, spread with sauce and top with arugula and an onion slice.

Notes

I didn't have coriander seeds so used powder, no fresh dill so used dried. That worked just fine.

I used another tbsp of Feta because the olives seemed big. That was a good idea.

Lamb Meatballs in Greek-Inspired Tomato Sauce

Servings: 4

Source: New York Times Dec. 22, 2013 Mark Bittman

Ingredients

- 1½ lbs. ground lamb
- 1 large egg
- ½ cup crumbled feta cheese
- ⅓ cup bread crumbs
- 3 tbsps chopped parsley
- 2 tbsps tomato paste
- 2 tbsps milk or water
- ½ tsp salt
- ½ tsp garlic powder
- 1 to 2 tbsp olive oil
- 1 cup chopped onions
- 1 medium green pepper, seeded and coarsely chopped
- ½ cup dry red wine or dry vermouth
- ½ cup water
- 1 28 oz. can crushed tomatoes in puree, see note
- ½ to 1 tsp garlic powder

- ⅓ cup pitted, chopped kalamata olives
- ¼ cup crumbled feta cheese, plus more for garnish
- ¼ cup chopped parsley
- ¼ to ½ tsp crushed red pepper
- 1 tsp dried oregano
- ⅛ to ¼ tsp ground cinnamon
- 1 to 2 tsp sugar, optional
- salt and pepper to taste

Method

1. In a large bowl, blend the first 9 ingredients for the meatballs. Moisten our palms with water, and shape the mixture into meatballs about 1 inch in diameter.
2. In a 4 quart or larger cooker, heat 1 tbsp of the oil. Add the onions and green pepper, and cook over medium high heat, stirring frequently, until the onions begin to soften, about 1 minute.
3. Stir in the wine, scraping up any browned bits sticking to the bottom of the cooker. Boil until the wine is reduced by half, about 1 minute. Stir in the water, and add the meatballs in one or two layers. Pour the tomatoes over the meatballs. (do not stir). Sprinkle on the garlic powder.
4. Lock the lid in place. Over high heat, bring to high pressure. Reduce the heat just enough to maintain high pressure, and cook for 5 minutes.

5. Turn off the heat. Quick-release the pressure by setting the cooker under cold running water. Remove the lid, tilting it away from you to allow the steam to escape.
6. Split a meatball in half to check for doneness. If necessary, cover the cooker, and simmer until done.
7. Gently stir in the olives, feta, parsley, crushed red pepper, oregano, cinnamon and a tbsp of olive oil, if needed, to give the sauce a rich finish. Simmer a few minutes. Season to taste with sugar, salt and pepper (go easy on the salt, as the olives and feta have plenty). Serve in shallow bowls, garnished with feta.

Notes

I don't like green pepper so I left it out.

If you don't have crushed tomatoes in puree you can substitute a 28-oz can of plum tomatoes, including liquid, combined with a 6-oz can of tomato paste.

I didn't use a pressure cooker. I made this in a big skillet, covered the meatballs with tomato sauce without stirring and let it simmer until meatballs were cooked through. This does not take long. A few minutes before serving I add the rest of the things as described.

I think this is good over something although it is probably fine alone. I used egg noodles because I had an open bag but any rice, pasta, polenta etc. would be great.

This has a very deep, interesting (in a good way!) taste. I consider it a keeper.

Lamb Pita Sandwiches

Servings: 4

Source: The Best International Recipe Cookbook p.428

Ingredients

- 1 cup plain whole milk yogurt
- 1 tbsp minced fresh cilantro or mint leaves
- 1 small garlic, minced or pressed through garlic press
- salt
- cayenne pepper
- 4 8″ pita breads
- ½ medium onion, chopped coarse (about ½ cup)
- 4 tsp lemon juice
- 2 medium garlic cloves, minced or pressed (about 2 tsps)
- ½ tsp salt
- ¼ tsp black pepper
- 1 lb. ground lamb
- 2 tbsp minced fresh cilantro leaves
- 2 tsp vegetable oil
- 1 large tomatoes, sliced thin
- 2 cups shredded iceberg lettuce

Method

1. For the sauce, combine the yogurt, cilantro, and garlic in a small bowl; season with salt and cayenne to taste and set aside. (The sauce can be refrigerated in an airtight container for up to 2 days.)
2. For the sandwich, adjust an oven rack to the middle position and heat the oven to 350 degrees. Trim the top quarter off of each piece of pita, reserving the trimmed pieces, then stack the pitas and tightly wrap them with foil. Tear the reserved pita trimmings into ½″ pieces; you should have about ¾ cup.
3. Process the torn pita pieces, onion, lemon juice, garlic, salt and pepper together in a food processor to a smooth, uniform paste, about 30 seconds, stopping to scrape down the sides of the bowl as needed. Transfer the onion mixture to a large bowl, add the lamb and cilantro and mix until uniform. Divide mixture into 12 equal pieces (¼ cup each) and roll them into balls. Gently flatten the balls into round disks, about ½″ thick and 2½″ in diameter.
4. Place the foil-wrapped pitas directly on the oven rack and heat for 10 minutes. Meanwhile, heat the oil in a 12″ nonstick skillet over medium-high heat until just smoking. Add the patties and cook until well browned and crusty, 3 to 4 minutes. Flip the patties, reduce the heat to medium and cook until well browned and crusty on the second side, about 5 minutes longer. Transfer the patties to a paper towel-lined plate.

5. Spread ¼ cup sauce inside the warm pitas. Divide the patties evenly among the pitas and top with the tomato slices and shredded lettuce. Serve, passing the remaining sauce at the table.

Notes

I made the whole batch of lamb but because there is just one of me I froze all but three patties for later use. I also made the sauce ahead of time so assembly was easy and fast, and I was ready to eat this quickly.

Cutting the top ¼ off the pita and stuffing everything in from the top is a great idea. Much less messy and you can get more stuff inside, always a good thing! I also heated a pita in a pan on the stove instead of heating the oven for one puny pita. It worked perfectly.

Lamb Shanks with Lemon Risotto

Servings: 6

Source: Bon Appetit Oct. 2010

Ingredients

- 6 lamb shanks, 6 to 7 lbs
- all-purpose flour
- 2 tbsp. olive oil
- ⅔ cup chopped peeled carrots
- ⅔ cup chopped onion
- ⅔ cup chopped celery
- 4 cups low-salt chicken broth
- 4 cups low-salt beef broth
- 3 cups dry white wine
- 1½ cups chopped fresh tomatoes
- ¼ cup honey
- 5 garlic cloves
- 4 whole cloves
- 3 bay leaves
- 1 tsp. ground cinnamon
- 1 tsp. ground allspice
- 4 sprigs each fresh thyme, rosemary, and Italian parsley
- 1 lemon, halved

Method

Preheat oven to 325 degrees. Sprinkle lamb with salt and pepper; coat with flour. Heat oil in large ovenproof pot over medium heat. Working in batches, brown lamb on all sides, about 12 minutes.

Transfer to large bowl. Add carrots, onion, and celery to pot; saute until light brown, about 12 minutes. Add both broths and wine; stir, scraping up browned bits. Add next 7 ingredients and herb sprigs. Squeeze in juice from lemon halves; add lemon halves and lamb. Bring to simmer, cover tightly, and transfer to oven.

Braise lamb until very tender, about 2½ hours. Transfer to large plate. Boil juices until reduced to 2½ cups, about 45 minutes. Return lamb to pot to rewarm.

DO AHEAD Can be made 2 days ahead. Refrigerate uncovered until cool, then cover and keep chilled. Rewarm over medium heat. Top lemon risotto on each plate with 1 lamb shank. Spoon some of sauce from pot over lamb. Sprinkle chopped parsley over and serve.

Notes

This is a wonderful recipe and it gets better with time. It looks good with the colors from the Lemon Risotto. Sometimes I take the meat from the bone and put it, with sauce, over risotto. Easy to eat.

Lamb Stew with Lemons and Figs

Servings: 6

Source: Bon Appetit, Feb. 2006

Ingredients

- 1½ cups Plain Whole-Milk Yogurt
- 3 Chopped Fresh Mint
- ½ cup Warm Water
- ¼ teaspoon Saffron Threads, Crumbled
- 1 2½ lb Boneless Lamb Shoulder, Trimmed, Cut Into 1 To 1½" Cubes
- 2 Olive Oil
- 2 Onions (about 1 Lb), Thinly Sliced
- 1 small Lemon (preferably Meyer), Ends Trimmed, Quartered Lengthwise
- 4 Garlic Cloves, Minced
- 1 teaspoon Minced Peeled Fresh Ginger
- ¼ teaspoon Ground Cinnamon
- ⅛ teaspoon Cayenne Pepper
- 1 (14 oz) can Diced Tomatoes In Juice
- 1 cup Dried Figs - Stems Trimmed, Quartered Lengthwise
- 2½ cups Chicken Broth

Method

Set strainer lined with double layer of cheesecloth over medium bowl. Place yogurt in strainer; cover and chill 3 to 5 hours to drain. Transfer yogurt to small bowl. Stir in mint; season with salt and pepper. (Can be made 1 day ahead. Chill.)

Place ½ cup warm water and saffron in small bowl; let stand at least 20 minutes to infuse.

Sprinkle lamb with salt and pepper. Heat 2 tbsp oil in heavy large pot over medium-high heat. Working in batches, cook lamb until brown on all sides, adding more oil as needed, about 5 minutes per batch.

Transfer lamb to large bowl. Pour all but 1 tbsp fat from pot (or add 1 tbsp oil if dry); heat pot over medium heat. Add onions; sprinkle with salt and pepper. Saute until beginning to brown, about 5 minutes. Add lemon, garlic, ginger, cinnamon, and cayenne. Stir 1 minute. Add saffron mixture; stir, scraping up browned bits. Add tomatoes with juice, figs, and lamb with any juices to pot. Stir to coat. Add 2½ cups broth.

Bring stew to boil. Reduce heat to medium-low, then cover with lid slightly ajar and simmer until meat is tender, stirring occasionally and adding more broth by ¼ cupfuls as needed if dry, about 1½ hours. Season to taste with salt and pepper. (Can be made 2 days ahead. Cool slightly. Refrigerate uncovered until cold, then cover and chill.)

Bring stew to simmer, thinning with more chicken broth if necessary. Divide stew among 6 plates; top each serving with dollop of minted yogurt. Place wedge of Crispy Noodle Cake alongside each and serve.

Crispy Noodle Cake - 6 Servings

12 oz fresh linguine, 3 tbsp olive oil, divided, ¼ c chopped fresh Italian parsley

Cook pasta in large pot of boiling salted water until tender but still firm to bite, stirring occasionally. Drain. Transfer pasta to medium bowl, toss with 1 tbsp oil and parsley. Season generously with salt and pepper. (Can be prepared 1 hour ahead. Let pasta stand at room temperature, tossing occasionally.)

Lightly oil large plate. Heat 1 tbsp oil in heavy medium skillet over medium heat. Add pasta to skillet, spreading evenly, flattening top, and pressing down with spatula to compress.

Cook until brown and crisp, about 3 minutes. Carefully invert cake onto prepared plate. Return skillet to medium heat. Add remaining 1 tbsp oil. Slide noodle cake into skillet and cook until brown and crisp on bottom, about 3 minutes. Transfer cake to cutting board, cut into wedges, and serve.

Moroccan Meatballs with Yogurt Sauce

Servings: 4

Source: Once Upon a Chef

Ingredients

Meatballs

- 1 large egg
- 3 cloves garlic, minced
- 1 tsp ground cumin
- 1 tsp allspice
- ¼ cup chopped fresh cilantro, optional
- 1¼ tsp kosher salt
- ½ tsp black pepper
- 1¼ lb lean ground beef
- ⅓ cup panko
- vegetable oil, for grilling

Yogurt Sauce

- ½ English cucumber, peeled, halved lengthwise, seeded and finely diced
- 1 cup Greek yogurt, not non-fat
- 2 tbsp fresh lemon juice, from one lemon
- 1 tbsp chopped fresh dill
- kosher salt, to taste
- ¼ tsp black pepper

Method

Meatballs

1. Preheat the grill to medium-high heat (about 500°F).
2. Mix together the egg, garlic, cumin, allspice, cilantro, salt, and pepper in a medium bowl. Add the ground beef and panko and mix with your hands until well combined.
3. Using a ⅓ cup measure, form 8 disc-shaped meatballs. (They will dome slightly on the grill, forming nicely rounded meatballs.)
4. Lightly dip a wad of paper towels in vegetable oil and, using tongs, carefully rub over the grates several times until glossy and coated. Grill the meatballs, covered, for about 4 minutes per side, or until they are nicely browned on the exterior and no longer pink in the center. Transfer the meatballs to a serving plate and let rest for 3 minutes. Serve with the yogurt sauce and couscous, if desired.

Yogurt Sauce

1. Combine all of the sauce ingredients in a small bowl and mix well. Refrigerate until ready to serve.

   FREEZER-FRIENDLY: The meatballs can be frozen for up to 3 months. When you're ready to serve them, reheat them tightly covered in a 300°F oven, until hot in the center.

Oven Barbequed Ribs

Servings: 4

Source: Better Homes and Gardens Cookbook p.250

Ingredients

- 3 lbs. Spareribs Or Loin Ribs, Cut In Pieces
- 1 Lemon, Thinly Sliced
- 1 large Onion, Thinly Sliced
- 1 cup Catsup
- ⅓ cup Worcestershire Sauce
- 1 teaspoon Salt
- 2 ds Tabasco Sauce
- 1½ cups Water

Method

Salt ribs: place in shallow roasting pan, meaty side up. Roast at 450°F about 30 minutes. Drain excess fat from pan. Top each piece of ribs with a slice of unpeeled lemon and a slice of onion.

Basting Sauce

Combine remaining ingredients; bring to a boil. Pour over ribs. Lower temperature to 350; bake until well done, about 1½ hours. Baste ribs with

the sauce every 15 minutes. If sauce gets too thick, add more water.

Picadillo

Servings: 6

Source: New York Times September 21, 2014

Ingredients

- 2 tbsps olive oil
- 2 medium yellow onions, peeled and chopped
- 2 oz dried chorizo, diced
- 4 cloves garlic, peeled and chopped
- 1½ lbs. ground beef
- salt and pepper
- 4 ripe tomatoes or 28 oz can tomatoes
- 2 tbsp red-wine vinegar
- 1 tbsp ground cinnamon
- 2 tsp ground cumin
- 2 bay leaves
- pinch ground cloves
- nutmeg
- ⅔ cup raisins
- ⅔ cup pitted stuffed olives

Method

1. Put the olive oil in a large, heavy pan set over a medium-high flame, and heat until it begins to shimmer. Add onions, chorizo and garlic, stir to combine and cook until the onions have started to soften, approximately 10 minutes.

2. Add the ground beef, and allow it to brown, crumbling the meat with a fork as it does. Season to taste with salt and black pepper.
3. Add tomatoes, vinegar, cinnamon, cumin, bay leaves, cloves and nutmeg and stir to combine. Lower the heat, and let the stew simmer, covered, for approximately 30 minutes.
4. Uncover the pan, and add the raisins and the olives. Allow the stew to cook for another 15 minutes or so, then serve, accompanied by white rice.

Pork (Soy Ginger) with Noodles and Greens (Instant Pot or Not)

Source: Food52

Ingredients

- 3 to 3½ lbs pork shoulder or country-style pork ribs, cut into 1½″ chunks and excess fat trimmed
- ¼ cup soy sauce
- ⅓ cup rice vinegar (unseasoned)
- 1 tbsp fish sauce
- 2 tsp chile-garlic sauce
- 2 tbsp brown sugar (light or dark)
- 1 cup water
- 1 piece (about 4 inches or 3 oz) unpeeled ginger, scrubbed well and cut into 3 chunks
- 3 whole green onions, trimmed and washed well

For Serving

- 12 oz noodles, such as lo mein, Chinese egg noodles, or even spaghetti
- 1 bunch kale, ribs removed and chopped (about 5 to 6 cups total)

- 1 tbsp sesame oil
- thinly sliced green onions, toasted sesame seeds, and more chile-garlic sauce, if desired, to garnish

Method

1. Add the pork and the rest of the ingredients (soy sauce through whole green onions) to the pressure cooker.
2. Cover and cook on high pressure for 45 minutes. Allow the pressure to release naturally.
3. Using a slotted spoon, transfer the pork to a bowl and cover with foil to keep warm. Discard the ginger and green onions. Use a fat separator to separate the fat from the broth, or just spoon the fat off the top. Taste the broth, and adjust spiciness to taste. Pour the broth back over the pork. (Can be made up to two days in advance and refrigerated.)
4. When ready to serve, warm the pork and broth in a saucepan, if needed. Cook the noodles in a large pot of generously salted water. Add the kale to the pot during the last two minutes of cook time. Drain well and return to the pot. Immediately toss the noodles and kale with sesame oil, then add the pork and about a cup of broth (can make the noodles more or less brothy). Garnish with sesame seeds, slivered green onions, and more chile-garlic sauce, if desired.

Pork and Ricotta Meatballs in Parmesan Broth

Source: Food & Wine March 2015

Ingredients

- 1 cup (8 oz) fresh Ricotta
- ¼ cup grated Parmigiano-Reggiano cheese, plus more for grating
- 1 large egg
- ½ cup dry breadcrumbs
- ½ tsp grated nutmeg
- Kosher salt and pepper
- 1¼ lb ground pork
- 2 tbsps olive oil
- 1 qt chicken broth - homemade if possible
- 1 3x1″ piece Parma-Reggiano cheese
- 1 c. thawed frozen peas
- 2 cups baby spinach
- Egg noodles, for serving

Method

1. In a large bowl, stir the ricotta and ¼ cup Parma cheese with the egg, breadcrumbs, nutmeg, 1 tsp salt, ½ tsp pepper and ¼ cup

of water. Add the pork and combine. Form into 12 meatballs.

2. In a large enameled cast-iron casserole, heat the olive oil. Add the meatballs and cook over moderate heat, turning until golden all over, about 10 minutes. Stir in the broth and the piece of cheese. Cover and simmer gently over moderate heat, stirring occasionally, until the meatballs are cooked through and the broth is slightly reduced, about 20 minutes.
3. Stir in the peas and spinach, season with salt and pepper and simmer until the peas are warmed through.
4. In shallow bowls, spoon the meatballs and broth over egg noodles. Garnish with grated Parmigiano and serve.

Notes

This is an easy, attractive dish. I put more broth in each bowl (for two of us) so wouldn't have had enough for the six helpings of meatballs. Use just enough broth to cover bottom of bowl and warm the egg noodles.

Homemade chicken broth would be best here as it isn't masked by other flavors.

Pork Shoulder Al'diavolo

Servings: 8

Source: Bon Appetit Dec. 2013

Ingredients

- About 6 lbs Skinless, boneless pork shoulder (Boston Butt)
- kosher salt
- 1 tbsp black peppercorns
- 1 tbsp coriander seeds
- 1 tbsp crushed red pepper flakes
- 1 tablespoon dried oregano
- 1 tbsp yellow mustard seeds
- ½ cup olive oil
- 6 garlic cloves, peeled and crushed
- 1 tbsp finely grated lemon zest
- 2 tsp paprika

Method

Using the tip of a knife, lightly score fatty side of pork; season all over with salt.

Coarsely grind peppercorns, coriander, red pepper flakes, oregano, and mustard seeds in spice mill or with mortar and pestle; set spice mixture aside.

Heat oil in a small saucepan over low heat; add garlic and cook, stirring, until fragrant and barely golden, about 5 minutes. Stir in lemon zest, paprika, and reserved spice mixture. Let marinade cool.

Rub marinade all over pork, working some marinade into interior of roast. Tie pork at 1-inch intervals with kitchen twine. Wrap tightly in plastic and chill at least 8 hours.

Let pork sit at room temperature 1 hour.

Preheat oven to 375. Unwrap pork, place on a rack set inside a roasting pan, and roast until golden brown and fat has just started to render, 40-50 minutes. Reduce oven temperature to 300 and continue to roast until meat is very tender, 1½-2 hours longer.

Transfer pork to a cutting board and let rest 30 minutes before slicing.

DO AHEAD: Marinade can be made 1 week ahead; cover and chill. Pork can be seasoned 3 days ahead; keep chilled.

Amazingly delicious!

Pork Tenderloin (Dates and Figs)

Source: ? Frank found it somewhere...

Ingredients

(none recorded)

Method

425 oven.

Saute to brown in clarified butter. Transfer to another pan - roast 6-8 minutes.

Deglaze pan with cider vinegar, brown sugar, add dates, fresh figs.

Serve with mixed veggies - julienne different peppers, mushrooms, asparagus, purple basil at end.

Pork Tenderloin (Garlic Rosemary)

Source: Frank

Ingredients

- 1 lb. pork tenderloin
- 2 garlic cloves, minced
- 2 tsp chopped rosemary leaves
- ¼ tsp cumin
- ½ tsp kosher salt
- ¼ tsp pepper
- 2 tbsp olive oil

Method

Heat oven to 425 degrees.

Cut tenderloin in half crossways. Mix garlic, rosemary, etc. Rub mix over pork.

Heat oil in frying pan on high heat. Add pork and cook, turning until outside completely seared, about 3 minutes. (more).

Put pan in oven and roast until done the way you like, about 10 minutes for medium, 150 degrees internally.

Let rest 5 minutes before slicing.

Pork Tenderloin a la Broome

Source: Frank

Ingredients

(none recorded)

Method

Heat oven to 425 degrees.

Brown pork tenderloins in clarified butter in heavy pan. Transfer to roasting pan and roast in oven 8-10 minutes.

Meanwhile, deglaze the pan with cider vinegar, brown sugar. Add chopped dates and fresh figs.

Serve with mixed vegetables - julienne different peppers, mushrooms, asparagus, with purple basil at end.

Pork Tenderloin Medallions with Port, Dried Cherries and Rosemary

Servings: 3

Source: The New Best Cookbook, p. 468

Ingredients

- 1 teaspoon Salt
- ½ teaspoon Pepper
- 1 lb. Pork Tenderloin, Trimmed Of Silver Skin
- 2 Olive Oil

Method

Cut tenderloin into 1-inch slices and pound to ¾-inch with flat side of chef's knife blade.

Sprinkle the salt and pepper over both sides of the pork slices. Heat the oil in a large, heavy-bottomed skillet until shimmering. Working in batches of no more than six slices to avoid overcrowding, sear the medallions without moving them until browned on one side, about 80 seconds (the oil should sizzle but not smoke). Turn the medallions with tongs to avoid scraping off the sear; sear until the meat is

mostly opaque at the sides, firm to the touch, and well browned, about 80 seconds. Transfer the pork to a plate; continue with one of the pan sauce recipes that follow, using the drippings in the pan as the base for the sauce.

Port, Dried Cherries and Rosemary Sauce

⅓ c. port, ½ c. dried cherries, ⅔ c. chicken broth, 2 tsp. minced fresh rosemary leaves, salt and pepper

1. Prepare the pork as directed and transfer to a plate.
2. Set the now-empty skillet used to cook the pork over medium-high heat and add the port and cherries. Cook, scraping the pan bottom with a wooden spatula to loosen the browned bits, until the liquid reduces to about 2 tbsp, 2 to 3 minutes. Increase the heat to high and add the broth, rosemary, and any accumulated pork juices from the plate. Cook until the liquid reaches the consistency of maple syrup, about 2 minutes. Add salt and pepper to taste.
3. Reduce the heat to medium and return the pork to the pan, turning the meat to coat. Simmer to heat the pork through, about 3 minutes. Season with salt and pepper to taste. Transfer the pork to a serving plate and spoon the sauce over the meat. Serve immediately.

Cream, Apples and Sage Sauce

1 tbsp unsalted butter, 1 Granny Smith apple, peeled, cored, and cut into 12 slices, ½ medium onion, sliced thin (about ½ cup), ⅓ cup apple cider, 3 tbsp applejack or brandy, ½ c chicken broth, 2 tbsp fresh sage leaves, ¼ c heavy cream, salt and pepper

1. Prepare tenderloin as directed and transfer to a plate.
2. Set the now-empty skillet used to cook the pork over medium-high heat and add the butter. Swirl the pan until the butter melts. Add the apple and onion and saute until the apple starts to brown, about 4 minutes. Add the cider and applejack and simmer, scraping the pan bottom with a wooden spatula to loosen the browned bits, until the liquid reduces to a glaze, about 2½ minutes. Increase the heat to high and add the broth, sage, and any accumulated pork juices from the plate. Cook until the liquid reaches the consistency of maple syrup, about 3 minutes. Add the cream and cook until reduced by half, about 2 minutes.
3. Reduce the heat to medium and return the pork to the pan, turning the meat to coat. Simmer to heat the pork through and blend the flavors, about 3 minutes. Adjust the seasonings with salt and pepper to taste. Transfer the pork to a serving plate and spoon the sauce over the meat. Serve immediately.

Pot Roast (Red-Wine and Porcini Sauce)

Servings: 6

Source: Bon Appetit Feb. 2006

Ingredients

- 1 cup Low Salt Chicken Broth Or Beef Broth
- ½ ounce Dried Porcini Mushrooms
- 1 (4 lb) Boneless Beef Chuck Roast, Trimmed
- 2 Olive Oil
- 1 Large Onion, Coarsely Chopped
- 2 Celery Stalks With Some Leaves, Cut Into ½″ Slices
- 3 Garlic Cloves, Smashed
- 1 Chopped Fresh Marjoram Plus Sprigs
- 1 (28 oz) can Whole Peeled Tomatoes, Drained
- 1 cup Dry Red Wine

Method

Preheat oven to 300°F. Bring broth to simmer in saucepan. Remove from heat; add mushrooms, cover, and let stand until soft, about 15 minutes. Using slotted spoon, transfer mushrooms to cutting board. Chop coarsely. Reserve mushrooms and broth separately.

Sprinkle beef with salt and pepper. Heat oil in heavy large ovenproof pot over medium-high heat. Add beef and cook until brown on all sides, about 15 minutes. Transfer beef to large plate. Pour off all but 1 tbsp drippings from pot. Place pot over medium heat. Add onion and celery. Sprinkle with salt and pepper and saute until beginning to brown, about 8 minutes. Add garlic, chopped marjoram, and reserved porcini mushrooms; saute 1 minute. Using hands, crush tomatoes, 1 at a time, into pot. Cook 3 minutes, stirring frequently and scraping up browned bits from bottom of pot. Add wine; boil 5 minutes. Add reserved mushroom broth, leaving any sediment behind. Boil 5 minutes.

Return beef and any accumulated juices to pot. Cover; transfer to oven. Cook 1½ hours. Turn beef and continue cooking until tender, about 1½ hours longer. (can be made 2 days ahead. Cool slightly. Refrigerate uncovered until cool. Cover and keep refrigerated.)

Transfer beef to cutting board; tent with foil. Spoon fat from surface of juices in pot. Bring juices to boil; cook until liquid is reduced to 4 cups, about 7 minutes. Season with salt and pepper (if needed).

Cut beef into ½″ thick slices. Transfer to platter. Spoon juices over, garnish with marjoram sprigs, and serve.

Pot Roast with Orange and Dates

Servings: 8

Source: Bon Appetit, April, 2007

Ingredients

- 2 lbs. Boneless Beef Chuck Roasts, Each Approx 7x4x2″
- 4 teaspoons Sugar
- 3 tbsp Olive Oil
- 1 lb. Onions, Thinly Sliced
- 6 Red Wine Vinegar
- ½ teaspoon Ground Allspice
- 2 cups Chicken Broth
- 1 cup Orange Juice
- ½ cup Tomato Sauce
- 2 cups Pitted Dates
- ½ cup Chopped Fresh Italian Parsley

Method

Preheat oven to 350. Sprinkle roast on each side with salt, pepper, and 1 tsp sugar.

Heat 2 tbsp oil in heavy wide ovenproof pot over medium-high heat. Add roasts.

Cook until brown, about 8 minutes per side; transfer to plate.

Add 1 tbsp oil and onions to pot. Saute until dark brown, stirring often, about 10 minutes. Mix in vinegar and allspice; boil until reduced to glaze, scraping up browned bits.

Add broth, orange juice, and tomato sauce; bring to boil. Return roasts and accumulated juices to pot. Scatter dates around roasts; sprinkle with parsley.

Cover pot; place in oven. Braise roasts 1 hour. Turn roasts over, cover, and braise until tender, about 1 hour. Tilt pot; spoon off fat from top of sauce. Cool uncovered 1 hour.

DO AHEAD: Can be made 2 days ahead. Chill uncovered until cold; cover and keep chilled.

Preheat oven to 350. Transfer roasts to board, scraping sauce into pot. Cut crosswise into ½-inch thick slices; overlap slices in baking dish. Spoon sauce over. Cover; rewarm about 25 minutes.

(Good with spiced carrot and zucchini quinoa)

Sausage And Kraut Skillet

Source: Back of a package of "Krrrrispy Kraut" Oct. '02

Ingredients

- 2 tablespoons Butter
- 1 medium Onion, Chopped
- ¼ cup Green, Red Or Yellow Pepper Chopped
- 1 large Apple, Peeled, Cored, Grated
- 2 Brown Sugar
- ½ teaspoon Caraway Seeds
- 12 small Red Potatoes, Cleaned
- 1½ cups Sauerkraut, Drained, Rinsed, Packed
- 1 lb. Smoked Beef Sausage Or Kielbasa, Cut In 3″ Pieces

Method

Melt butter in skillet; add onion and green pepper and cook until tender. Add apple, brown sugar, caraway seeds, potatoes, and sauerkraut; mix well. Place sausage on top of sauerkraut mixture. Cover and cook over medium-low heat for 30 minutes.

Short Ribs (Dan Barber's Braised Short Ribs)

Servings: 6

Source: Food52

Ingredients

- 5 lbs. short ribs
- kosher salt
- freshly ground black pepper
- 1 tbsp vegetable oil
- 1 large onion, chopped
- 1 carrot, peeled and chopped
- 1 celery rib, chopped
- 2 garlic cloves, skin left on
- 2 tbsps light brown sugar
- 1 tbsp Worcestershire Sauce
- 1 tbsp tamarind concentrate or paste
- 2 fresh or dry bay leaves
- ½ cup Madeira Wine
- 1 cup red wine vinegar
- 2 to 3 cups chicken broth

Method

1. Heat the oven to 225 degrees. Season the ribs with salt and pepper. Heat a large heavy Dutch oven over medium high heat. Add the oil, then the short ribs (add them in batches if necessary) and brown on all sides. Transfer the ribs to a plate as they finish browning. Pour off all but 1 tbsp fat.
2. Add the onion, carrot, celery, and garlic to the pot, reduce the heat to medium, and cook until the vegetables are soft and all the browned bits in the base of the pot have been loosened. Put the short ribs (and any juices that have collected on the plate) back in the pot.
3. Add the light brown sugar, Worcestershire sauce, tamarind paste, and bay leaves. Pour in the Madeira and red wine. Add enough chicken broth to just cover the ribs. Bring the liquid to a boil, then cover the pot and transfer to the oven.
4. Braise the short ribs until they are very tender when pierced with a fork, about 4 hours (longer if the short ribs are big). Using a slotted spoon, transfer the short ribs to a plate. Let the cooking liquid settle; spoon off as much fat as possible (ideally, you'd do this over the course of two days and would, at this point, put the liquid in the fridge overnight and peel off the layer of fat in the morning). Set the pot on the stove over medium high heat. Bring the cooking liquid to a boil and reduce to a syrupy consistency.

5. Lay a short rib or two in each of 4 wide shallow bowls. Spoon over a little sauce.

Notes

Frank served this over polenta. Perfect! See The Splendid Table's recipe for Double-boiler polenta, the kind you don't have to stand over and stir.

Good to make the day before you serve it.

We bought about 4 lbs of short ribs from Whole Foods. They were big and had a lot of meat on each rib so 4 lbs was enough. Short ribs at the other stores we went to didn't have nearly the amount of meat and would, therefore, probably require the 5 lbs.

Skirt Steak with Chimichurri Sauce

Servings: 8

Source: Food & Wine, Sept '04

Ingredients

- 2 cups Chopped Parsley
- ⅔ cups Olive Oil
- 6 Fresh Lemon Juice
- 2 Minced Garlic
- 2 teaspoons Crushed Red Pepper
- Salt And Pepper
- 4 lbs. Skirt Steak

Method

1. Light a grill. In a bowl, mix the parsley, olive oil, lemon juice, garlic and crushed red pepper; season with salt and pepper.
2. Season the skirt steak with salt and pepper and grill over a hot fire until the meat is charred on the outside and rare within, about 2 minutes per side. Transfer to a carving board and let rest for 5 minutes. Thinly slice the steak across the grain. Serve right away, passing the chimichurri sauce at the table.

Skirt Steak with Salsa Verde Salad

Servings: 4

Source: New York Times

Ingredients

- 1½ lbs skirt steak
- ½ cup olive oil
- ¼ cup red wine vinegar
- ¼ cup thinly sliced scallions (about 2)
- 2 tbsp capers, drained and roughly chopped
- 1 tbsp minced garlic (about 2 large cloves)
- ½ tsp kosher salt, plus more to taste
- ½ tsp black pepper, plus more to taste
- 2 tbsp fresh flat-leaf parsley, chopped
- 2 tbsp fresh mint, chopped
- ¼ cup toasted pine nuts
- 2 romaine hearts
- ½ cup (about 3 oz) crumbled feta cheese

Method

1. If necessary, cut the steak crosswise into large pieces that will fit into a shallow, nonreactive dish. Transfer the steak to the dish. In a glass measuring cup or bowl, whisk together the olive oil, vinegar, scallions, capers, garlic, ½ tsp salt, and ½ tsp

pepper. Pour about ⅓ of the dressing (about ⅓ cup) over the steak and turn to coat both sides.

2. Add the parsley and 1 tbsp mint to the reserved dressing, stir, and set aside until ready to use. Cover and refrigerate the steak for at least 30 minutes or up to 24 hours. (If marinating the steak overnight, cover and refrigerate the reserved dressing as well.)
3. In a small saucepan set over medium heat, toast the pine nuts, tossing often, until golden brown, about 3 minutes. Set aside.
4. Set the grill to medium-high heat, or heat a grill pan on the stovetop over medium-high. Pat the steak dry with a paper towel and grill for 3 to 5 minutes on each side for medium-rare. Transfer to a plate, sprinkle with salt, and allow to rest for 10 minutes.
5. While the steak rests, cut the romaine hearts lengthwise into quarters. Arrange the romaine hearts in one layer on a large platter, leaving room on one side for the steak. Sprinkle the feta, pine nuts, and the remaining 1 tbsp mint over the romaine. Slice the steak crosswise into 3-inch pieces, then slice against the grain to cut the steak into wide strips. Arrange the sliced steak on the platter, then drizzle the reserved dressing over the romaine and steak. Serve immediately.

Spicy Jalapeno Beef Tips

Servings: 4

Source: Rick Bayless' "Salsas That Cook"

Ingredients

- 2 Bacon Drippings, Or Olive Oil
- 1¼ lbs. Sirloin, Strip, Rib-Eye, Or Tenderloin, Cut Into 1″ Cubes
- Salt
- 1 large White Onion, Thinly Sliced
- ⅓ cup Red Wine Or 1 Tbsp Worcestershire Sauce
- 1 (15 oz) can Diced Tomatoes, Drained
- 2 cups Roasted Jalapeno-Tomato Salsa, See "Appetizer List"
- ½ Sliced Pickled Jalapenos, Well Drained (optional)
- ⅓ Fresh Cilantro, Chopped

Method

1. In a large heavy skillet, heat the bacon droppings, lard or oil over medium-high. Sprinkle the meat liberally with salt. When the fat is quite hot, lay in the meat cubes in an uncrowded layer and quick-fry, stirring and turning them all regularly, until nicely browned, 4-5 minutes. Remove with a slotted

spoon to a plate. (If you cut into a cube of meat, it should be cooked no more than about medium-rare).

2. With the skillet still on the heat, add the onion and cook, stirring, for 4-5 minutes until golden, then add the wine or Worcestershire and stir as it quickly evaporates. Next add the tomatoes and stir regularly for 2 to 3 minutes as they darken and any liquid they lose evaporates (this will sweeten them considerably). Lastly add the salsa, optional pickled jalapenos and cilantro. Bring to a simmer, then reduce the heat to medium. Taste the sauce and season with salt if necessary.
3. Return the meat to the pan along with any juice that has accumulated on the plate. Heat through or simmer for a couple of minutes if you like your meat more done, then spoon onto a warm platter and garnish with herb sprigs. Dinner is ready.

Steak with Provencal Butter

Source: Ina Garten "Back to Basics" Cookbook p. 122

Ingredients

- 1 large garlic clove, minced
- 4 anchovy fillets, drained and chopped
- 1 tbsp capers, drained
- 2 tbsps minced fresh chives
- 1 tsp fresh thyme leaves
- 1 tsp grated lemon zest
- ½ tsp ground black pepper
- 6 tbsps (¾ stick) unsalted butter, at room temperature
- 4 8-10 oz each* hanger steaks
- 4 tbsps olive oil
- 4 tsp herbes de Provence
- kosher salt and black pepper

Method

Provencal Butter

Place the garlic, anchovies, capers, chives, thyme, lemon zest, and pepper in a food processor and pulse a few times to combine. Add the butter and process briefly to combine the ingredients.

Place the butter mixture on a piece of parchment or wax paper and roll it into a log 1½″ in diameter and 5 inches long, twisting the ends. Store the butter in the refrigerator.

Heat a gas or charcoal grill. I did it on a grill pan on top of stove.

Place the hanger steaks on a platter and drizzle each one with 1 tbsp of the olive oil. Sprinkle each steak with 1 tsp of herbs de Provence and season generously with salt and pepper. Set aside at room temperature for 10 to 15 minutes.

When grill is hot, grill the steaks for 4 to 5 minutes on each side, turning once, for medium-rare. Place the steaks on a platter, cover tightly with aluminum foil, and allow to rest for 15 minutes. Slice the steaks crosswise diagonally and serve hot with one or two slices of Provencal butter on top.

Notes

Thin French Fries are heavenly with this!!

Maybe hanger steaks are cut differently on the East Coast. I used one long steak and we cut slices from it. After the steak rested it didn't seem hot enough to melt the butter so we tossed it in the microwave for a blast.

Stir-Fry

Servings: 4

Source: Mark Bittman - New York Times

Ingredients

- 2 tbsp vegetable oil
- 2 tbsp minced garlic
- 1 tbsp minced fresh ginger
- 4 scallions, chopped
- 1 lb. broccoli, trimmed, bite-size pieces
- 8 oz button mushrooms, cleaned, trimmed and sliced
- salt
- 8 oz boneless, skinless chicken, cut into ½-¾″ pieces
- 2 tbsp soy sauce
- freshly ground black pepper

Method

1. Put a large, deep skillet over medium-high heat. When it's hot, add half the oil, swirl it around, and immediately add half the garlic and ginger.
2. Cook for 15 seconds, stirring, then add the broccoli, mushrooms and all but a sprinkling of the scallions.
3. Raise heat to high, and cook, stirring, until mushrooms release their water and broccoli

is bright green and beginning to brown, 3 to 5 minutes.

4. Sprinkle with salt; add 1 cup water. Stir and cook until almost all liquid evaporates and broccoli is almost tender, another minute or two more, then transfer everything to a plate.
5. Turn heat to medium, add remaining oil, then remaining garlic and ginger.
6. Stir, then add chicken and turn heat to high. Cook, stirring occasionally, until chicken has lost its pink color, 3 to 5 minutes.
7. Turn heat to medium. Return broccoli and juices to the pan, and stir. Add the soy sauce, sprinkle with more salt and some pepper; add a little more water if mixture is dry.
8. Raise heat to high and cook, stirring occasionally, until liquid is reduced slightly and you've scraped up all the bits of chicken. Taste and adjust seasoning, garnish with remaining scallion and serve.

Notes

You can use just about any meat, fish or veggie for this recipe, beef, fish, tofu etc.. cabbage, cauliflower, asparagus, green beans, snow peas.....

Use fish sauce instead of soy and finish with squeeze of lime for Southeast Asian flavor.

Olive oil, skip the ginger, use onion instead of scallion and substitute 1 tbsp chopped rosemary or thyme to give Mediterranean flavor.

Use coconut milk instead of stock; 1 tbsp curry powder instead of soy sauce for Indian flavor.

Vietnamese-Style Meatballs with Chili Sauce

Servings: 6

Source: Once Upon a Chef

Ingredients

Meatballs

- 2 large eggs
- 3 tbsp fish sauce
- 2 cloves garlic, minced
- 1 tbsp fresh ginger, finely grated
- ¼ tsp crushed red pepper flakes
- 3 scallions, finely chopped (about ¼ cup), plus a few more for serving
- 2 tsp lime zest, from 2 limes
- 3 tbsp fresh cilantro leaves, plus more for serving
- 3 tbsp fresh mint, chopped, plus more for serving
- ¾ lb lean ground beef
- ¾ lb ground pork
- 1 cup panko
- ½ cup unsalted peanuts, for serving

Sauce

- 2 tbsp Asian chili sauce, such as Sambal Oelek or Asian chile garlic sauce
- ¼ cup soy sauce
- 2 tbsp fish sauce
- ¼ cup lime juice, from 2 to 3 limes
- ¼ cup sugar

Method

1. Preheat the oven to 400°F and set an oven rack in the middle position.
2. In a large bowl, combine the eggs, fish sauce, garlic, ginger, red pepper flakes, scallions, lime zest, cilantro, and mint. Whisk to combine. Add the beef, pork, and panko. Using your hands, mix until evenly combined. Roll the mixture into golf-ball-sized balls and arrange on an unlined baking sheet. The mixture will be a bit sticky; dampen your hands every so often while rolling the balls if necessary. Bake for 25 minutes, flipping once with a metal spatula halfway through the cooking time, until the balls are browned and cooked through. (If the meatballs stick a bit to the pan, simply slide the metal spatula underneath them and they should release.)
3. Meanwhile, make the sauce by whisking all of the sauce ingredients together in a medium bowl. Be sure the sugar is completely dissolved and not stuck to the bottom of the bowl. Taste and add more chili if desired.

4. Serve the meatballs drizzled with the sauce and sprinkled with scallions, cilantro, mint, and peanuts. (Be judicious with the sauce; it's very strong in flavor.)

   MAKE-AHEAD: The meatballs can be made completely ahead of time and refrigerated in a tightly sealed container for 2 to 3 days. Reheat in the microwave.

   FREEZER-FRIENDLY: The meatballs can be frozen for up to 3 months. When you're ready to serve them, reheat them in the microwave.

White Chili

Servings: 8

Source: Lynne Rossetto Kasper

Ingredients

- 1 lb. boneless, skinless chicken, cut up into small chunks
- ¼ cup olive oil
- 1 onion, chopped
- 1 fresh poblano chile, seeded and finely chopped
- 6 cloves garlic, finely chopped
- 4 cups chicken broth
- 2 tsp whole cumin seeds, (ground will not withstand long cooking)
- 1 tbsp finely chopped fresh oregano leaves, or 1 tsp dried
- 4 15-oz cans cannellini beans, drained
- 4 oz bag Monterey Jack cheese, shredded, optional
- 2 tomatoes, chopped, optional
- 2 avocadoes, sliced and tossed with lime juice - optional
- some lime juice
- 1 package tortilla chips, broken - optional
- hot sauce, optional

Method

1. Combine the olive oil, chicken, onions, poblano chile, and garlic in a large pot and saute over medium-high heat until the chicken is cooked through, about 12 to 15 minutes. Use two forks to shred the chicken in the pot.
2. Add the chicken broth, cumin, oregano, and beans, and simmer until the chicken is tender and the flavors have blended, 30 minutes.
3. Ladle the chili into individual bowls, and top each serving with shredded Monterey Jack, chopped tomatoes, sliced avocados, and/or broken tortilla chips, if desired.

Notes

Boneless, skinless chicken breast deliver the least fat, but boneless, skinless thighs can take the abuse of longer cooking than you intended, more reheats than planned.

I think “Frank’s Hot Sauce” is a very needed addition.

Fish & Seafood

Clam Sauce with Linguine

Servings: 6

Source: Food Network (Anne Burrell)

Ingredients

- olive oil
- 9 cloves garlic, divided, smashed
- 5 doz littleneck clams, divided, scrubbed under cold running water
- 1 cup white wine
- ½ cup water
- 1 large pinch crushed red pepper flakes
- 1 lb. linguine
- 2 tbsp butter
- 2 tbsp chopped Italian parsley leaves
- 2 tbsp chopped oregano leaves
- 1 cup grated Parma-Reggiano, optional, plus shavings
- kosher salt

Method

Coat a large saute pan with olive oil and add half the garlic cloves. Bring pan to med-hi heat and cook until the garlic becomes golden brown. When garlic is golden brown and very aromatic, remove it and discard.

Put 3½ dozen clams in pan with wine and ½ c. water. Cover the pan and bring it to a boil over medium heat. Cover and cook until clams open, about 10 minutes. Remove clams from pan and reduce cooking liquid. Let the clams cool slightly, then remove them from the shells and reserve. Discard the shells. Pour cooking liquid into a measuring cup.

Bring large pot of well-salted water to boil over medium heat.

Coat same saute pan again with olive oil and add the remaining garlic cloves and a large pinch of crushed pepper flakes. Bring pan to med-hi and cook until garlic becomes golden brown and then discard. Add the remaining raw clams and reserved clam cooking liquid to pan. When adding reserved clam liquid, be sure to check for sand in bottom. Cover and cook until the clams open.

While clams are cooking, drop the linguine into the salted boiling water and cook until pasta is very “al dente”, maybe a minute or so less than box directs.

Remove the cooked clams in their shells from pan and keep warm. Add the butter and cooked clams that have been removed from their shells back to the pan. Bring the liquid to a boil and toss in the cooked pasta and the herbs. Cook the pasta together with sauce until sauce clings to pasta. Turn off heat and toss in grated Parma-Reggiano, if using, and finish with a drizzle of oil.

Toss or stir vigorously to combine.

Notes

Watch out, Helen. Two ingredients are divided!

Cod Gratin with White Beans - Marmite de Cabillaud aux Haricots Blancs

Servings: 4

Source: Backroad Bistros, Farmhouse Fare by Jane Sigal

Ingredients

- 1¼ cups Dried White Beans - Cannellini etc., or canned
- 2 Fresh Thyme, Or 1 Tsp Dried
- 2 Bay Leaves
- Salt And Pepper
- 3 Unsalted Butter
- 2 Medium Onions, Chopped
- 3 Garlic Cloves, Chopped
- 3 lbs. Ripe Medium Tomatoes, peeled, seeded & chopped
- ¾ cups Creme Fraiche or Heavy Whipping Cream
- 1½ lbs. Skinned Cod Fillet

Method

Frank used canned cannellini beans and it was dandy. OR

Soak the beans in plenty of cold water for at least 6 hours or overnight.

After soaking, pour off the water. Put the beans in a large saucepan and cover generously with fresh water. Bring them to a boil and boil vigorously, skimming, for 5 minutes. Drain and rinse.

Return the beans to the pan with half the thyme and 1 bay leaf, cover again with cold water and bring to a boil. Lower the heat and gently simmer the beans, uncovered, until tender, 1 to 1½ hours, depending on the age of the beans. Toward the end of the cooking time, add 1 tsp salt. Drain the beans and set aside.

Melt the butter in a large saucepan or Dutch oven. Add the onions and garlic and cook, covered, over low heat until softened, about 10 minutes.

Add the tomatoes and the remaining thyme and bay leaf and cook, uncovered, stirring occasionally, until the tomatoes have broken down, about 30 minutes.

Stir in the cooked beans and half the creme fraiche or cream; season to taste with salt and pepper.

Preheat the oven to 450°F. Transfer the bean mixture to a gratin dish. Season the cod fillets

with salt and pepper and nestle them into the beans. Spoon the remaining creme fraiche or cream over the top.

Bake until the cod is cooked through and the top is lightly browned and bubbly, 10 to 15 minutes. Serve directly from the dish.

Coquilles St. Jacques A La Parisienne

Servings: 6

Ingredients

- 1 cup White Wine
- ½ teaspoon salt
- pinch Pepper
- ½ Bay Leaf
- 2 tablespoons Shallots, Minced
- 1 lb. Scallops, Washed
- ½ lb. Mushrooms, Sliced
- 3 tablespoons Butter
- 4 tablespoons Flour
- ¾ cups Milk
- 2 Egg Yolks
- ½ cup Heavy Cream, More If Needed
- Salt And Pepper
- Lemon Juice Drops
- 6 Scallop Shells or Porcelain Cups
- 1 tablespoon Butter
- 6 tablespoons Gruyere Cheese, Grated
- 1½ tablespoons Butter, In 6 Pieces

Method

Simmer wine and flavorings for 5 minutes in a 2-quart sauce pan.

Add scallops and mushrooms to the wine and pour in enough water to barely cover the ingredients. Bring to the simmer. Cover and simmer slowly for 5 minutes. Remove scallops and mushrooms with a slotted spoon and set aside in a bowl. Rapidly boil down the cooking liquid until it has reduced to 1 cup.

Make Sauce Parisienne: cook butter and flour together slowly for 2 minutes. Off heat blend in boiling cooking liquid, then the milk. Boil 1 minute. Blend egg yolks and cream in a bowl, then beat the hot sauce into them by driblets. Return the sauce to the pan and simmer, stirring for 1 minute. Thin out with more cream if necessary. Season to taste with salt, pepper, and lemon juice. Strain.

Final Assembly: Cut the scallops into crosswise pieces about ⅛ inch thick. Blend two thirds of the sauce with the scallops and mushrooms. Butter the shells/ramekins. Spoon the scallops and mushrooms into them, and cover with the rest of the sauce. Sprinkle with cheese and dot with the butter. Arrange the shells on a broiling pan. Set aside or refrigerate until ready to gratine.

15 minutes before serving, set scallops 8 or 9 inches under a moderately hot broiler to heat through gradually, and to brown the top of the sauce. Serve as soon as possible.

Notes

Scallops and mushrooms in white wine sauce.

Fish Cheeks with Polenta and Parma Crust

Servings: 4

Source: Patricia Wells ("We've Always Had Paris....")

Ingredients

- 2 Egg Whites
- ¼ cup Instant Polenta
- ¼ cup Parmesan Cheese, Freshly Grated
- ¼ teaspoon Ground Espelette Pepper
- 8 lbs. Fish Cheeks, Halibut, Monkfish, Or Skate
- 2 Olive Oil
- Fleur De Sel
- Lemon Wedges, Salt and Pepper, for garnish

Method

1. Place the egg whites in a shallow bowl. Combine the polenta and cheese in another shallow bowl. Season the polenta mixture with pepper.
2. Dredge the fish in the egg whites. Dredge them in the polenta mixture. Place on a large plate.

3. In a large shallow frying pan, heat the oil over moderate heat. When hot but not smoking, add the coated fish cheeks, cooking them until golden and cooked through, about 2 minutes per side.
4. Season with fleur de sel. Serve immediately, with fresh lemon wedges for garnish.

Gretchen's Asian Tuna

Servings: 4

Ingredients

- ½ cup dry white wine
- ⅓ cup freshly squeezed lemon juice
- 2 cups Teriyaki sauce
- 2 tbsp sesame oil
- 2 cloves garlic, minced
- ¼ cup minced peeled fresh ginger
- 2 tsp dried red pepper flakes
- 4 tuna steaks, about 10 oz each and 2″ thick
- ⅓ cup soy sauce
- ⅓ cup rice wine vinegar
- 1 tbsp sesame oil
- 2 cups water
- 2 tbsp soy sauce
- 2 tsp sherry
- 1 tsp minced peeled fresh ginger
- ¼ tsp freshly ground black pepper
- 2 tsp sesame oil
- 1 cup orzo
- 2-3 heads Baby Bok Choy, sliced
- some thinly sliced scallions, for garnish

Method

Marinade

In a large bowl, combine the wine, lemon juice, teriyaki sauce, sesame oil, garlic, ginger, and pepper flakes. Add the tuna and marinate in the fridge 30-60 minutes, turning several times.

Sauce

In a small bowl, combine the soy sauce, vinegar and sesame oil. Set aside.

Broth

Put all ingredients for the broth in a small saucepan, bring to a boil. Set aside until ready to re-heat and serve.

Orzo

Bring lightly salted water to a boil, add orzo and cook until tender, 8-10 minutes. Drain well.

Chop the white and green parts of the bok choy separately and steam the white parts for 5 minutes by themselves before adding the green parts and steaming for another 2-3 minutes.

Prepare the grill. Remove tuna from the marinade and brush with olive oil. Cook over the hottest part of the grill. Quickly searing all sides of the tuna about 2 minutes each side.

Ladle the broth into four bowls, and divide the orzo evenly among them. Place a portion of steamed bok choy over each. Place the grilled

tuna on top and drizzle with the sauce (reheat sauce before doing so). Garnish with chopped scallions.

Notes

Basically nothing difficult about this recipe but there are lots of steps so I felt a bit overwhelmed the first time. Would surely improved with practice. Probably smart to start early enough that all prep stuff is done way before final steps.

This is delicious and makes me feel healthy when I eat it.

Kung Pao Shrimp with Cashews

Servings: 4

Source: Food & Wine March 2002

Ingredients

- ¼ cup Fresh Orange Juice
- 3 Red Wine Vinegar
- 1½ Soy Sauce
- 1 tablespoon Sugar
- 1½ teaspoons Cornstarch
- 2 Vegetable Oil
- 8 small Dried Red Chiles, 4 Halved
- ½ teaspoon Salt
- 1 small Onion, Cut Into 1-Inch Pieces
- 1½ teaspoons Fresh Ginger, Minced
- 2 large Garlic Cloves, Minced
- ½ Red Bell Peppers, Cut In 1″ Pieces
- ½ Yellow Or Green Bell Pepper, Cut In 1″ Pieces
- 1 lb. Large Shrimp, Shelled And Deveined
- 1 can Roasted Cashews
- ½ teaspoon Asian Sesame Oil

Method

1. In a bowl, mix the orange juice, vinegar, soy sauce, sugar and cornstarch.
2. In a wok, heat the oil over high heat until smoking (sort of). Add the chiles and salt; stir-fry until browned, 45 seconds.
3. Add the onion, ginger and garlic; stir-fry until fragrant, 15 seconds.
4. Add the peppers and cook until crisp-tender, 30 seconds.
5. Add the shrimp and stir-fry until nearly cooked through, about 5 minutes.
6. Stir the sauce, add to the wok and cook until thickened slightly, 30 seconds.
7. Stir in the cashews and sesame oil; serve.

Linguine with Shrimp Scampi

Servings: 3

Source: Barefoot Contessa, Food channel episode IG0511 Nov. 21, 2006

Ingredients

- 1 Kosher Salt
- ¾ lbs. Linguine
- 3 tablespoons Butter
- 2½ Olive Oil
- 1½ each Minced Garlic
- 1 lb. Large Shrimp, Peeled And Deveined
- ¼ teaspoon Black Pepper
- ⅓ cup Chopped Parsley Leaves
- ½ Lemon, Zest Grated
- ¼ cup Lemon Juice
- ¼ Lemon, Thinly Sliced In Half Rounds
- ⅛ teaspoon Hot Red Pepper Flakes

Method

Drizzle some oil in a large pot of boiling salted water, add 1 tbsp salt and the linguine, and cook for 7 to 10 minutes, or according to the directions on the package.

Meanwhile, in another large (12-inch), heavy-bottomed pan, melt the butter and olive oil over

medium-low heat. Add the garlic. Saute for 1 minute. Be careful, the garlic burns easily!

Add the shrimp, 1½ tsp salt, and the pepper and saute until the shrimp have just turned pink, about 5 minutes, stirring often. Remove from the heat, add the parsley, lemon zest, lemon juice, lemon slices, and red pepper flakes. Toss to combine.

When the pasta is done, drain the cooked linguine and then put it back in the pot. Immediately add the shrimp and sauce, toss well, and serve.

Poached Salmon With Caper Sauce

Servings: 8

Source: "One Magnificent Cookbook" (from Bob and Joan)

Ingredients

- 1 4 lb Salmon, Boned With Head And Tail Intact
- Salt And Fresh Pepper
- ⅓ cup Minced Parsley
- ¼ cup Minced Fresh Dill
- 6 Shallots, Finely Chopped
- 1 Lemon, Thinly Sliced
- 2 Limes, Thinly Sliced
- 1¼ cups Clam Juice
- ⅓ cup Dry White Wine
- 1 Garlic Clove, Minced
- 2 teaspoons Chopped Fresh Thyme
- 2 Cucumbers, Sliced As Garnish
- 1 Pimentos, Thinly Sliced As Garnish
- Fresh Parsley Sprigs
- 1 Egg Yolk
- 1 Freshly Squeezed Lemon Juice
- 2 teaspoons Dijon Mustard
- 1 teaspoon Minced Parsley

- 1 teaspoon Finely Chopped Chives
- 2 teaspoons Chopped Fresh Dill
- ½ teaspoon Salt
- 4 teaspoons Capers, Rinsed And Drained
- White Pepper To Taste
- ⅔ cups Vegetable Oil
- 1 Cucumber, Peeled, Seeded, Finely Chopped
- ½ cup Whipping Cream

Method

Preheat oven to 450°F. Rinse fish under cold water and pat dry. Season with salt and pepper.

Line a large roasting pan with heavy-duty foil. Place ½ of the parsley, dill, shallots and lemon and lime slices in the cavity of the fish. Place fish in pan.

Combine clam juice, wine, garlic and thyme. Pour over fish.

Cover fish with remaining parsley, dill, shallots and lemon and lime slices.

Place pan with fish over medium heat and bring liquids to a boil. Cover fish loosely with foil. Transfer pan to oven and bake for 40-45 minutes or until fish feels firm to the touch. Remove fish from oven and place on serving platter to cool. Remove skin from top side of fish.

Sauce

In a food processor combine egg yolk, lemon juice, mustard, parsley, chives, dill, salt, 2 tsp of

capers and pepper. Process for 15 seconds. With motor running gradually add oil. Transfer mixture to a bowl. Stir in cucumber. Whip cream until stiff. Carefully fold whipped cream into cucumber mixture. Fold in remaining 2 ts of capers.

Spread a thin layer of Caper Sauce over fish. Garnish with cucumber, pimento and parsley. Serve with remaining sauce.

Prawns, Scallops and Clams with Tomato and Feta

Source: Jerusalem Cookbook by Yotam Ottolenghi

Ingredients

- 1 cup white wine
- 2¼ lb clams, scrubbed
- 3 cloves garlic, thinly sliced
- 3 tbsp olive oil, plus extra to finish
- 3½ cups peeled and chopped Italian plum tomatoes, fresh or canned
- 1 tsp superfine sugar
- 2 tbsp chopped oregano
- 1 lemon
- 7 oz tiger prawns, peeled and deveined
- 7 oz large scallops, cut in half horizontally if very large
- 4 oz feta cheese, broken into ¾″ chunks
- 3 green onions, thinly sliced
- salt and black pepper

Method

1. Place the wine in a medium saucepan and boil until reduced by three-quarters. Add the clams, cover immediately with a lid, and cook

over high heat for about 2 minutes, shaking the pan occasionally, until the clams open. Transfer to a fine sieve to drain, capturing the cooking juices in a bowl. Discard any clams that don't open, then remove the remainder from their shells, leaving a few with their shells to finish the dish, if you like.

2. Preheat the oven to 475°F. In a large frying pan, cook the garlic in the olive oil over medium-high heat for about 1 minute, until golden. Carefully add the tomatoes, clam liquid, sugar, oregano, and some salt and pepper. Shave off 3 zest strips from the lemon, add them, and simmer gently for 20 to 30 minutes, until the sauce thickens. Taste and add salt and pepper as needed. Discard the lemon zest.
3. Add the prawns and scallops, stir gently, and cook for just a minute or two. Fold in the shelled clams and transfer everything to a small ovenproof dish. Sink the feta pieces into the sauce and sprinkle with the green onion. Top with some clams in their shells, if you like, and place in the oven for 3 to 5 minutes, until the top colors a little and the prawns and scallops are just cooked (see Notes). Remove the dish from the oven, squeeze a little lemon juice on top, and finish with a drizzle of olive oil.

Notes

Frank put the dish under the broiler for a couple of minutes instead of just in the oven, so it would get a bit brown.

Salmon Recipe From Interlochen

Source: Better Homes and Gardens Cookbook, p. 276 "Salmon Steaks“

Ingredients

(none recorded)

Method

Place six 1-inch salmon steaks in greased shallow baking dish. Melt ⅓ cup butter; add ½ tsp salt, ¼ tsp paprika, 1 tsp Worcestershire sauce; brush over salmon. Sprinkle each steak with 1 tsp grated onion. Bake in moderate oven (350 degrees) about 20-25 minutes.

Salmon Tacos

Servings: 4

Source: Sunset Mag, March 2003

Ingredients

- 1½ lbs. Salmon Fillet, Boned, Skinned
- 1 cup Flour
- ¾ cups Beer
- 1 large Egg
- 1 Dijon Mustard
- Vegetable Oil
- Salt
- 8 Flour Tortillas
- 2 cups Green Cabbage, Finely Shredded
- Chiptle Mayo
- Tomatillo Salsa
- Lime Wedges

Method

1. Rinse salmon and pat dry; cut the fillet crosswise into ½ inch wide strips (cut any longer than 6 in. in half). In a bowl, whisk flour, beer, egg, and mustard until well blended.
2. Pour ½ inch frying pan over high heat. When surface is rippling, one at a time, dip salmon strips in beer batter, turn to coat all sides (or spoon batter over fish), and lay slightly apart

in a single layer in hot oil. Cook, turning pieces once with a wide spatula, until batter is golden brown on all sides and salmon is just opaque but still moist-looking in center of thickest part (cut to test), about 3 minutes total. As cooked, transfer to a paper towel-lined 12x17 inch baking pan and keep warm in a 200°F oven. As there's room in frying pan, coat and cook remaining salmon strips. Add to fish in baking pan and sprinkle all with salt. Discard remaining batter and oil in pan; wipe pan clean with paper towels.

3. Set frying pan over medium-high heat. One at a time, lay tortillas in pan and heat, turning once, just until warm, about 30 seconds total for each tortilla. As heated, transfer to a platter or plates and fill each with an eighth of the salmon and ¼ cup shredded cabbage. Add chipotle mayonnaise and tomatillo salsa as desired.
4. Serve with lime wedges to squeeze over tacos and remaining mayonnaise and salsa to add to taste.

Chipotle Mayo

1 c mayo, 1-2 canned chipotle chilies (to taste), 3 tbsp water

Whirl mayo, chilies and water until well blended and smooth.

Makes about 1¼ cups.

Tomatillo Salsa

8 oz fresh tomatillos, 6 oz fresh California or New Mexico chilies, 2 fresh jalapeno chilies, ½ c coarsely chopped onion, ½ c coarsely chopped cilantro, 2 tbsp lime juice, salt

Peel, rinse, and quarter 8 oz fresh tomatillos. Rinse, stem, seed, and coarsely chop 6 oz fresh California or New Mexico chilies and 2 fresh jalapeno chilies (2 oz total).

In a food processor, whirl tomatillos, California chilies, jalapenos, ½ cup coarsely chopped onion, and ½ cup coarsely chopped cilantro until finely ground.

Scrape into a 2½ to 3 qt. pan. Stir over medium-high heat until mixture releases some juice and is boiling, then reduce heat and simmer, stirring occasionally, to blend flavors, about 3 minutes. Let cool, then stir in 2 tbsp lime juice and salt to taste.

Makes about 1¾ cups.

Salmon with Jalapeno Lime Sauce

Servings: 4

Source: "One Magnificent Cookbook" (from Bob and Joan)

Ingredients

- 4 Salmon Fillets
- 2 Freshly Squeezed Lime Juice
- 3 teaspoons Butter, Melted
- Salt And Pepper
- Chopped Chives And Lime Wedges, As Garnish
- 3 teaspoons Butter
- 4 Jalapeno Peppers, Seeded And Chopped
- ⅔ cups Sour Cream
- 1½ teaspoons Freshly Squeezed Lime Juice
- Salt And Pepper

Method

Preheat oven to 500 degrees.

Butter a shallow baking dish. Place salmon in dish with skin side down.

Mix lime and butter. Brush mixture over salmon. Sprinkle with salt and pepper. Let stand 20 minutes.

For Sauce:

Melt butter in saucepan over medium heat. Add peppers and cook until tender. Add sour cream and stir until thoroughly heated. Do not boil. Stir in lime juice, salt and pepper. Keep warm.

Bake fish until almost opaque, approximately 12 minutes.

Serve with Jalapeno Lime Sauce garnished with chives and lime wedges.

Salmon with Orange Butter

Servings: 4

Source: "One Magnificent Cookbook" (from Joan and Bob)

Ingredients

- ½ cup Freshly Squeezed Orange Juice
- ½ cup Dry White Wine
- 12 Unsalted Butter
- 2 Whipping Cream
- 1 teaspoon Orange Zest
- Salt To Taste
- 1½ lbs. Salmon, Cut In ¼ Inch Slices
- Salt And Pepper
- Watercress Sprigs, As Garnish

Method

Preheat oven to 400°F.

In a saucepan bring orange juice and wine to a boil and reduce by half. Remove from heat and gradually whisk in butter. Stir in cream, zest and salt to taste.

Place salmon in buttered baking dish, add salt and pepper to taste and bake for 3 minutes or until opaque. Top with orange butter and garnish with watercress.

Salmon With Roasted Asparagus And Lemon Caper Sauce

Servings: 4

Source: Bon Appetit, February 2001

Ingredients

- 2 Fresh Lemon Juice
- 2 Red Onion, Minced
- 1 Olive Oil
- 1 Capers, Drained & Chopped
- 1 teaspoon Fresh Thyme, Chopped
- ½ teaspoon Lemon Peel, Grated
- 1 lb. Skinless Salmon Fillet, 1¼ To 1¾″ Thick
- 1 lb. Asparagus, Trimmed
- 1 Olive Oil

Method

Whisk first 6 ingredients in a small bowl to blend. Season sauce with salt and pepper.

Preheat oven to 450°F. Cut three ½ inch deep slits crosswise in top of salmon (as if dividing into 4 equal pieces but do not cut through).

Arrange asparagus in even layer on rimmed baking sheet. Drizzle with oil and turn to coat. Sprinkle with salt and pepper. Place salmon atop asparagus; sprinkle with salt and pepper. Roast until salmon is just opaque in center, about 20 minutes.

Transfer asparagus and salmon to platter. Spoon sauce over salmon. Cut into 4 pieces along slits and serve.

Salmon with Soba Noodles

Servings: 4

Source: New York Times Melissa Clark

Ingredients

- 6 oz bag soba noodles
- ¼ cup pine nuts
- 2 cloves garlic, minced
- 1 tsp kosher salt
- ¼ tsp pepper, plus more for seasoning
- ½ tsp finely grated Meyer lemon zest
- 2 tsp fresh Meyer lemon juice
- 6 tbsp olive oil
- 1 tbsp cumin seeds
- 2 salmon or artic char fillets, preferably center cut, skin removed
- Meyer lemon wedges, for serving
- chopped fresh cilantro or mint, for serving

Method

1. Cook the noodles according to the package instructions. Rinse under cold water; drain.
2. Pulse the pine nuts in a food processor until finely ground. Scrape them into a large bowl.
3. Add the garlic, ½ tsp salt, pepper and lemon zest.

4. Whisk in the lemon juice. Slowly whisk in 3 tbsp oil. Toss noodles with the dressing.
5. Heat the oven to 450 degrees. Line a large baking sheet with foil.
6. Set a small skillet over medium-high heat and allow to heat up, about 1 minute. Add the cumin seeds and sizzle until fragrant, about 30 seconds. Turn off the heat and add remaining oil. Allow to cool slightly.
7. Season both sides of the fish with remaining salt and a pinch of pepper and place on the baking sheet. Spoon the cumin and oil evenly over the fillets. Roast to desired doneness, about 10 minutes for medium rare.
8. Divide the noodles among four plates and place the fish over the noodles. Garnish with the lemon wedges and cilantro or mint.

Notes

A simpler idea -

salmon fillets
soba noodles
lemon, zest and juice
pine nuts
sesame oil
chicken broth
scallions

Prepare soba noodles. Toast pine nuts. Bake salmon. Add zest, pine nuts, a bit of chicken broth, sesame oil, lemon juice to the noodles. Put salmon on top. Sprinkle with scallions.

Salmon with Tomato Vinaigrette

Servings: 4

Source: Food & Wine March, 2007

Ingredients

- 1 pint Grape Tomatoes, Halved
- 1 medium Shallot, Thinly Sliced
- 1 Drained Capers
- 2 Red Wine Vinegar
- Salt
- 3 Olive Oil
- 4 Center-Cut Salmon Fillets With Skin, About 7 Oz Each
- Freshly Ground Pepper
- ½ teaspoon Ground Cumin
- 2 Canola Oil
- 1 Minced Parsley
- 1 Chopped Basil

Method

1. Preheat the oven to 425°F. In a bowl, toss the tomatoes with the shallot, capers, vinegar and ½ tsp of salt.
2. In a medium ovenproof skillet, heat 1 tbsp of olive oil. Season the salmon with salt and pepper and add it to the skillet, skin side up.

Cook over moderately high heat until well-browned on the bottom, about 3 minutes. Carefully flip the fillets. Transfer the skillet to the oven and roast until the salmon is cooked through, about 7 minutes. Transfer the fish to plates and pour off any fat in the skillet.

3. Place the skillet over moderate heat and add the tomato mixture along with the cumin, canola oil and the remaining 2 tbsp olive oil. Cook, scraping up any bits stuck to the skillet, until the tomatoes just soften, about 2 minutes. Pour the sauce over the salmon, sprinkle with the parsley and basil and serve right away.

Sea Bass with Citrus and Soy

Servings: 4

Source: Bon Appetit March 2002

Ingredients

- ½ cup Pineapple Juice
- ½ cup Orange Juice
- ⅓ cup Soy Sauce
- 3 Fresh Ginger, Finely Chopped Peeled
- 2 Sesame Oil
- ⅛ Cayenne Pepper
- 4 (6 oz.) Sea Bass Fillets
- Green Onions, Chopped

Method

Mix first 6 ingredients in 8x8x2 inch glass baking dish. Add fish; turn to coat. Chill 2 hours, turning fish occasionally.

Place steamer rack in large skillet. Arrange fish on rack. Pour marinade into skillet under rack and bring to boil. Cover skillet and steam fish until just opaque in center, about 8 minutes. Transfer fish to plates. Remove steamer rack from skillet. Boil marinade until reduced enough to coat spoon, about 6 minutes; spoon over fish. Top with green onions.

Seared Scallops with Roasted Garlic Sabayon

Servings: 4

Source: Bon Appetit, Jan. '03

Ingredients

- 2 heads Garlic
- 4 teaspoons Olive Oil
- 1¼ lbs. Sea Scallops Or Bay Scallops
- ½ cup Bottled Clam Juice
- 3 Dry Vermouth
- 1 Fresh Lemon Juice
- 4 large Egg Yolks
- 1 teaspoon Fresh Parsley, Chopped
- 1 teaspoon Fresh Tarragon, Chopped
- 1 teaspoon Fresh Chives, Chopped
- 3 cups Lightly Packed Arugula

Method

Preheat oven to 400. Cut top ¼ inch off heads of garlic to expose cloves. Place garlic heads on large sheet of foil. Drizzle 1 tsp oil over garlic and wrap loosely but completely in foil; place packet directly on oven rack and roast until very soft, about 45 minutes. Cool. Squeeze garlic from

skins into bowl. Using fork, mash roasted garlic until smooth.

Heat 3 tsp oil in heavy large skillet over medium-high heat. Sprinkle scallops with salt and pepper. For sea scallops, sear half at a time until brown and just opaque in center, about 1 minute per side. For bay scallops, saute half at a time until opaque, stirring frequently about 1½ minutes per batch. Transfer to plate. Tent with foil to keep warm.

Meanwhile, bring clam juice and vermouth to boil in small saucepan; remove from heat. Stir in lemon juice. Whisk egg yolks and 2 tbsp roasted garlic puree in large metal bowl to blend. Gradually whisk in clam juice mixture. Place bowl over saucepan of simmering water (do not allow bowl to touch water) and whisk until sabayon is thick and creamy and thermometer registers 160°F, about 3 minutes. Remove bowl from over water. Whisk in parsley, tarragon, and chives. Season sabayon with salt and pepper.

Divide arugula among 4 warm plates; place scallops atop arugula. Spoon sabayon over scallops and serve.

Shrimp - Florence Fabricant's

Source: The New Basics Cookbook, p. 29

Ingredients

- 8 Unsalted Butter
- 2 teaspoons Ground Turmeric
- 1½ Ground Cumin
- 1 teaspoon Ground Coriander
- 1½ teaspoons Salt (use Less)
- Juice Of 2 Lemons
- 2 lbs. Large Shrimp, Shelled And Deveined

Method

Preheat the broiler. (Can be sauteed instead.)

Melt the butter in a saucepan. Stir in the turmeric, cumin, coriander, salt and lemon juice.

Arrange the shrimp in a single layer in a shallow broiling pan. Spread the butter mixture over them.

Broil under high heat until the shrimp are glazed and golden brown, about 8 minutes. Skewer with toothpicks and serve immediately.

Notes

Mary Kay made this and added 4+ garlic cloves and some Louisiana hot sauce. Also could add plain yogurt to extend and soften flavors.

Shrimp - Garlic-Chile

Servings: 4

Source: Food and Wine Magazine March 2005

Ingredients

- 2 Garlic Cloves, Chopped
- 2 small Red Thai Chiles, Chopped
- 2 tbsp Olive Oil
- ½ lb. Medium Shrimp, Shelled And Deveined
- ¼ cup Flat-Leaf Parsley
- Lemon Wedges, Salt And Pepper

Method

1. In a mortar, pound the garlic and chiles to make a paste. Cover and set aside.
2. In a large skillet, heat 2 tbsp olive oil. Add the shrimp, season with salt and pepper and cook over high heat until the shrimp are almost pink throughout, about 2 minutes. Add the chile-garlic paste and cook, stirring, for 1 minute. Stir in the parsley.

Notes

I used one habenero pepper instead of the Thai peppers. It was dandy but really hot!

It is suggested that this be served over lemon risotto.

Shrimp Gianni

Servings: 6

Source: Sphere Magazine, 1978 p.50

Ingredients

- ½ cup Olive Oil
- ½ cup Chopped Onion
- 1½ cups Canned Italian Plum Tomatoes, Drained
- 1 cup White Wine
- ½ cup Snipped Fresh Parsley
- ½ cup Finely Chopped Celery
- 1 Bay Leaf, Crumbled
- ½ teaspoon Cumin
- Salt And Pepper
- 1 lb. Fresh Large Shrimp In Shells
- 1 each Garlic, Crushed
- 2 tbsp Olive Oil
- ½ lb. Feta Cheese

Method

Heat ½ c. olive oil in large skillet over medium-high heat until almost smoking. Add onion; saute until translucent.

Add tomatoes. Heat, stirring constantly to boiling; reduce heat. Simmer covered 5 minutes.

Stir in wine, parsley, celery, bay leaf and cumin; season to taste with salt and pepper. Simmer covered 30 minutes.

Meanwhile, saute shrimp in shells in garlic and 2 tbsp olive oil just until shrimp begin to curl; remove from heat. Cool slightly; remove shell.

Stir shrimp into sauce; simmer 1 minute. Crumble feta cheese over top.

Notes

Although there may be more flavor if you keep shrimp in shells to cook, I find them too hot and too messy that way, so I peel them first.

Shrimp Tacos with Corn, Bacon and Lime Crema

Source: Once Upon a Chef

Ingredients

Lime Crema

- 1 cup sour cream
- 1 tbsp fresh lime juice, from 1 lime
- salt

Shrimp Tacos

- 4 slices (6 oz) thick-cut bacon, diced
- 4 corn cobs, uncooked kernels removed
- 1 bunch scallions, white and green parts, thinly sliced
- 3 cloves garlic, finely chopped
- 2 lbs large shrimp, peeled and deveined
- 1 tsp ground cumin
- 1 tsp ancho chili powder
- salt
- ¼ cup chopped fresh cilantro
- 1 to 2 tbsp fresh lime juice
- 12 small tortillas

Method

1. For the lime crema: in a small bowl, stir together the sour cream, fresh lime juice, and salt.
2. In a large nonstick skillet over medium-high heat, fry the bacon, stirring frequently, until crispy and golden, 7 to 8 minutes. Using a slotted spoon, transfer the bacon to a paper-towel-lined plate, leaving the bacon fat in the skillet.
3. Add the corn to the fat in the skillet and season with ¼ tsp salt. Cook the corn, stirring frequently, until crisp, about 2 minutes. Spoon the corn into a bowl and set aside.
4. Add the shrimp, scallions, garlic, cumin, chili powder, and ⅛ tsp salt to the skillet. Cook, stirring frequently, until the shrimp are opaque and cooked through, 3 to 4 minutes.
5. Add the corn, bacon, cilantro, and 1 tbsp lime juice to the shrimp. Stir to combine, then taste and adjust the seasoning with more lime juice or salt, if necessary. Remove from the heat and cover to keep warm while you heat the tortillas.
6. Warm the tortillas in the microwave or in a skillet, according to the package instructions. Place the tortillas on serving plates and top with the shrimp mixture and generous spoonfuls of the lime crema. Serve the rest of the crema on the side.

   MAKE-AHEAD: The lime crema can be made up to four days ahead of time and stored in a

covered container in the refrigerator. The shrimp mixture can be made one day ahead of time and refrigerated; just keep the cooked bacon and cilantro separate until you reheat the dish. Reheat the shrimp mixture in a skillet over medium heat until just heated through.

Shrimp with Orzo

Servings: 6

Source: Barefoot Contessa (Roasted Shrimp and Orzo 2006 Episode IG0806)

Ingredients

- Kosher Salt
- Olive Oil
- ¾ lbs. Orzo Pasta
- ½ cup Freshly Squeezed Lemon Juice
- Black Pepper
- 2 lbs. Shrimp, Peeled And Deveined
- 1 cup Minced Scallions, White And Green Parts
- 1 cup Chopped Fresh Dill
- 1 cup Fresh Flat-Leaf Parsley
- 1 Hothouse Cucumber, Unpeeled, Seeded, Med. Dice
- ½ cup Small-Diced Red Onion
- ¾ lbs. Good Feta Cheese, Crumbled

Method

Preheat oven to 400 degrees.

Fill a large pot with water, add 1 tbsp salt and a splash of oil, and bring water to a boil. Add orzo and simmer for 9 to 11 minutes, stirring occasionally, until it's cooked al dente. Drain and pour into a large bowl.

Whisk together the lemon juice, ½ cup olive oil, 2 tsp salt and 1 tsp pepper. Pour over the hot pasta and stir well.

Meanwhile, place the shrimp on a sheet pan, drizzle with olive oil, and sprinkle with salt and pepper. Toss to combine and spread out in a single layer. Roast for 5 to 6 minutes, until the shrimp are cooked through. Don't overcook!

Add the shrimp to the orzo and then add the scallions, dill, parsley, cucumber, onion, 2 tsp salt and 1 tsp pepper. Toss well.

Add the feta and stir carefully. Set aside at room temperature for 1 hour to allow the flavors to blend, or refrigerate overnight. If refrigerated, taste again for seasonings and bring back to room temperature before serving.

Sole Fillet, Mushrooms, Wine

Servings: 8

Source: Bon Appetit, May, 2001

Ingredients

- ⅔ cups Flour
- 2 teaspoons Salt
- ½ teaspoon Black Pepper
- 8 (6-7 oz) Sole Fillets
- 1½ cups Onions, Finely Chopped
- 12 ounces Button Mushrooms, Sliced
- 2 cups Dry White Wine
- ½ cup Bottled Clam Juice
- 6 Fresh Lemon Juice
- 4 teaspoons Fresh Tarragon, Chopped
- 4 teaspoons Fresh Parsley, Chopped
- 4 teaspoons Fresh Chives, Chopped

Method

Preheat oven to 450°F. Butter two 13x9x2 glass baking dishes. Mix flour, salt and pepper in shallow bowl. Lightly coat sole fillets on both sides with flour mixture. Arrange fish in prepared dishes. Sprinkle onions, then mushrooms atop fish, dividing equally. Add half of wine, clam juice and lemon juice to each dish.

Sprinkle 1½ tsp each of tarragon, parsley and chives atop fish in each dish. Cover dishes with foil and bake fish 10 minutes. Remove foil and bake until fish is cooked through, about 5 minutes longer. Transfer fish with cooking liquid, onions and mushrooms to plates. Sprinkle with remaining 1 tsp each of tarragon, parsley and chives.

Sole with Brown Butter, Lemon and Tarragon

Servings: 4

Source: David Tanis, New York Times, Oct. 3, 2018

Ingredients

- 1 cup flour
- salt and pepper
- a pinch of cayenne pepper
- 1 tbsp olive oil
- 4 fillets sole, about 6 to 8 oz each
- 3 tbsp unsalted butter, cut into chunks
- 1 tbsp lemon juice
- 2 tbsp roughly chopped parsley
- 1 tsp roughly chopped tarragon
- lemon wedges and tarragon leaves, for garnish

Method

1. Put the flour in a low bowl or pie plate and stir in a generous amount of salt and pepper and a pinch of cayenne.

2. Place a large cast-iron skillet over medium-high heat. Add the olive oil and tilt the pan to coat the bottom.
3. Season the fillets lightly with salt and pepper. Dip each fillet quickly into the flour mixture, shaking off excess flour.
4. Lay the fillets in the skillet in one layer. Cook for about 2 minutes per side, until golden. Transfer the cooked fish to a warm platter.
5. Leave the heat at medium-high and add the cold butter. Let the butter sizzle until foamy and brown, but do not let it burn. Add the lemon juice, parsley, and chopped tarragon and swirl to incorporate.
6. Spoon the butter sauce over the fish. Garnish with a few tarragon leaves and serve immediately with lemon wedges.

Notes

This can also be made with flounder.

Sole with Herbed Wine Sauce

Source: Food & Wine April 2015

Ingredients

- 2 medium tomatoes, cored and scored on bottom with X
- 3 tbsps unsalted butter
- 2 large shallots, thinly sliced
- ½ cup dry white wine
- ⅓ cup fish stock or clam juice
- ¾ cup heavy cream
- ⅓ cup chopped herbs, like parsley, basil, chives and chervil
- 2 tbsps dry vermouth
- freshly grated nutmeg
- salt and pepper
- 1¼ lbs. sole fillets

Method

1. In a saucepan of boiling water, blanch the tomatoes until skins just wrinkle, 30 seconds. Drain and cool under running water, then peel and cut into ¼″ dice.
2. Wipe out the saucepan and melt the butter in it. Add the shallots and cook over moderate heat, stirring, until softened, about 2 minutes. Add the wine and simmer over

moderately high heat until reduced by half, about 3 minutes.

3. Add the fish stock and simmer until the liquid is reduced to ½ cup, about 3 minutes. Stir in the diced tomatoes, herbs, vermouth and nutmeg. Season the sauce with salt and pepper.
4. Preheat the broiler and position the rack 8 inches from the heat. Season the sole lightly with salt and pepper and transfer to a 2-quart flameproof baking dish. Spoon the sauce on top and broil for 8 to 10 minutes, until the sauce is bubbling and the fish is just cooked through. Let stand for 5 minutes before serving with crusty bread.

Notes

Very delicate and delicious recipe.

We put it in an oval ramekin over a tad of pasta rather than with bread.

Stone Crab Sauce (Joe's)

Source: Tallahassee Democrat?

Ingredients

- 4 tsp Colman's dry English mustard
- 1 cup mayo
- 2 tsp Worcestershire sauce
- 1 tsp A-1 Steak Sauce
- 2 tbsp half & half
- ⅛ tsp salt
- A pinch cayenne pepper

Method

Combine all ingredients in mixing bowl and whisk until smooth. Correct seasonings, adding salt or dry mustard to taste. Cover and refrigerate until serving time.

Sauce will keep for one week.

Sweet and Sour Fish

Source: House of Rice, University District, Seattle (late Sixties?)

Ingredients

- 1 lb. Halibut, Cut Into Strips
- 1 Egg, Beaten
- 1 teaspoon Salt
- 1 teaspoon Sherry
- 5 tablespoons Flour
- 2 tablespoons Cornstarch
- ¼ cup Rice Vinegar
- ⅓ cup Sugar
- 2 Soy Sauce - Light
- 2 Cornstarch In ⅓ Cup Water
- 1 can Pineapple Chunks (8 Oz)
- 2 ounces Chinese Pickles
- ½ Green Pepper, Cut In Chunks
- 1 Tomato, Sectioned

Method

Pat halibut dry with paper towels. Dip halibut in mixture of beaten egg, salt and sherry. Roll in combination of flour and cornstarch; deep fry until gold brown. Set fish aside.

Mix juice from canned pineapple, vinegar, sugar, soy sauce and cornstarch. Bring to boil. Add pineapple chunks, Chinese pickles, green pepper

and cook for 1 to 2 minutes; add sectioned tomato.

Pour sweet and sour sauce over deep fried fish just before serving.

Thai-Style Spicy Shrimp and Noodles

Servings: 6

Source: Bon Appetit, March '05

Ingredients

- ½ cup Peanut Oil
- 36 Extra-Large Shrimp, Peeled, Deveined
- 6 large Garlic Cloves, Minced
- 3 tablespoons Hot Chili Paste (i.e. Sambal Oelek), Divided
- 2 cups Sliced Stemmed Shiitake Mushrooms
- 2 cups Asparagus, Diagonally Sliced In 1½" Pieces
- 2 cups Thinly Sliced Red Cabbage
- 1 cup Matchstick-Size Strips Peeled Carrots
- 1 cup Chopped Green Onions, Divided
- 12 oz Wide Thai Rice Noodles, Cooked & Drained As Per Pkg
- ½ cup Canned Unsweetened Coconut Milk
- ¼ cup Fresh Lime Juice
- 3 tablespoons Fish Sauce (i.e. Nam Pla or Nuoc Nam)
- 1 tablespoon Sugar
- ½ cup Chopped Roasted Peanuts
- ½ cup Chopped Fresh Cilantro
- 1 Lime, Cut Into 6 Wedges

Method

Heat ¼ cup oil in heavy large wok or deep skillet over high heat until just beginning to smoke. Add half of shrimp and garlic; saute until shrimp turns pink, about 1 minutes per side.

Stir in 1 tbsp hot chili paste. Transfer to large bowl. Repeat with remaining oil, shrimp, garlic, and 1 tbsp hot chili paste.

Add mushrooms, asparagus, cabbage, carrots, and ½ cup onions to wok. Stir 3 minutes. Transfer to bowl with shrimp. Add noodles to wok; stir to heat through. Return shrimp and vegetables to wok with noodles. Add coconut milk, lime juice, fish sauce, sugar, and remaining 1 tbsp hot chili paste; stir until heated through, about 3 minutes. Season with salt and pepper.

Divide mixture among 6 bowls. Sprinkle with peanuts, cilantro, and ½ cup onions. Garnish with lime wedges.

Notes

Don't overcook the noodles or they will fall apart during the next part — separate them immediately upon putting them in the water.

Corrected, 2026-07-26.
https://www.cdkitchen.com/recipes/recs/435/Thai-Style-Spicy-Shrimp-And-No105279.shtml

Tomato-Poached Fish with Chile Oil and Herbs

Servings: 4

Source: Alison Roman, New York Times, June 19, 2019

Ingredients

- ¼ cup olive oil, plus more for drizzling
- 4 cloves garlic, thinly sliced
- 1 small shallot, thinly sliced
- 1 tsp red-pepper flakes
- 1 lb cherry tomatoes, halved
- kosher salt and pepper
- 1 tsp fish sauce, optional
- 1¼ lb cod, halibut, or fluke, cut into 4 equal pieces
- 1 cup cilantro, tender leaves and stems
- ½ cup mint leaves, tender leaves and stems
- limes, halved, for serving
- tortilla, toast, or rice, for serving, optional

Method

1. Heat the olive oil in a large skillet (one with a lid) over medium-high heat. Add the garlic and shallots and cook, swirling the skillet

constantly, until they start to toast and turn light golden brown, 2 minutes or so. Add the red-pepper flakes and swirl to toast for a few seconds. Remove from heat and transfer all but 1 tbsp of the chile oil to a small bowl.

2. Add the tomatoes to the skillet and season with salt and pepper. Cook, tossing occasionally, until they burst and start to become saucy and jammy, 5 to 8 minutes. Add the fish sauce (if using) and 1½ cups water, swirling to release any of the bits stuck on the bottom of the skillet.
3. Cook until the sauce is slightly thickened but still nice and brothy, 3 to 5 minutes. Season with salt and pepper.
4. Season the fish with salt and pepper and gently lay the pieces in the brothy tomatoes. Cover the skillet and cook until the fish is opaque and just cooked through, 4 to 6 minutes (slightly longer for a thicker piece of fish, like halibut).
5. To serve, transfer the fish and brothy tomatoes to a large shallow bowl, or divide among four bowls. Drizzle with the reserved chile oil, more olive oil, and the crispy shallot and garlic. Top with cilantro and mint, and serve with limes for squeezing over the top. Serve with tortillas, toast, or rice, if you like.

Valerie's Marinated Shrimp

Source: "River Road Recipes Ii" by way of Valerie Ohlsson

Ingredients

- 2 lbs. Shrimp, Boiled, Peeled And Cleaned
- 1 Lemon, Thinly Sliced
- 1 Onion, Thinly Sliced
- ½ cup Sliced Pitted Olives
- 2 Chopped Pimiento
- ½ cup Fresh Lemon Juice
- ¼ cup Oil
- 1 Wine Vinegar
- 1 each Garlic
- ½ Bay Leaf
- 1 Dry Mustard
- ¼ teaspoon Cayenne
- 1 teaspoon Salt
- Freshly Ground Black Pepper, To Taste

Method

Boil shrimp. Drain, peel and clean. Add lemon and onion slices, olives and pimiento. Toss.

In second bowl, combine remaining ingredients and pour over shrimp. Refrigerate overnight,

stirring occasionally. Serve in marinade and have toothpicks for spearing the shrimp.

Pasta & Grains

April's Lasagne

Source: April Winn, Jan. '06

Ingredients

- 1 Fresh Lasagne Noodles
- 3 Italian Sausage, Cut Up And Sauteed
- 1 Roasted Red Pepper, Sliced
- Fresh Ricotta
- Fresh Parmesan, Grated
- 1 Sun-Dried Tomato Pesto
- Fresh Mushrooms, Chanterelle, sauteed

Method

In a pan or individual pans (ramekins):

1 layer of noodles - drizzle with olive oil sausage 1 layer noodles pepper, ricotta, pesto, parmesan cheese, mushrooms 1 layer noodles - drizzle with olive oil and lots of parmesan and a little pesto if you want.

Bake about 45 minutes at 375°F. May need to cover with foil half way through.

Notes

DO NOT PRE-COOK NOODLES

Fresh lasagna normally at Whole Foods or Metropolitan Market in refrigerated section

Sundried tomato pesto from Whole Foods

Basmati Rice and Orzo

Servings: 6

Source: "Jerusalem" cookbook, p. 103

Ingredients

- 1⅓ Cups Basmati rice
- 1 tbsp melted ghee or unsalted butter
- 1 tbsp sunflower oil
- scant ½ cup orzo
- 2½ cups chicken stock
- 1 tsp salt

Method

Wash basmati rice well, then place in a large bowl and cover with plenty of cold water. Allow it to soak for 30 minutes, then drain.

Heat the butter and oil over medium-high heat in a medium heavy-bottom saucepan for which you have a lid. Add the orzo and saute for 3-4 minutes, until the grains turn dark golden. Add the stock, bring to a boil, and cook for 3 minutes. Add the drained rice and salt, to bring to a gentle boil, stir once or twice, cover the pan, simmer over very low heat for 15 minutes. Don't be tempted to uncover the pan; you'll need to allow the rice to steam properly.

Turn off heat, remove the lid, and quickly cover the pan with a clean tea towel. Place the lid back on top of the towel and leave for 10 minutes. Fluff the rice with a fork before serving.

Couscous With Black Beans

Servings: 2

Source: Pasta & Co. Cookbook

Ingredients

- 1¼ cups Black Beans, Picked Over And Rinsed
- 2 Garlic Cloves, Peeled
- 1 Bay Leaf
- Salt
- ⅓ cup Olive Oil
- 1½ Sherry Wine Vinegar
- ½ Worcestershire Sauce
- 1 teaspoon Salt
- ¼ teaspoon Pepper, Freshly Cracked
- 1 Garlic Clove, Pressed
- 1 teaspoon Cumin
- 3 Sherry Wine Vinegar
- ½ cup Olive Oil
- 1 Garlic Clove, Pressed
- ½ teaspoon Oregano
- ½ teaspoon Cumin
- ½ teaspoon Salt
- ⅛ teaspoon Black Pepper
- 1 Lemon, Juiced

- ¾ cups Chicken Stock
- 2 Olive Oil
- ½ Instant Couscous (1½ cups)
- ½ Red Bell Peppers (small) Diced
- ½ Green Bell Peppers, Diced
- ½ Yellow Bell Peppers, Diced
- ¾ cups Parsley, Chopped
- ½ cup Green Onion, sliced diagonally, ⅛ inch thick

Method

Beans

1. Cook the beans with garlic, bay leaf, and salt, according to directions on page 65. While beans cook, mix together in a large bowl the olive oil, sherry vinegar, Worcestershire sauce, salt, pepper, garlic, and cumin. As soon as the beans are cooked, drain and be sure to rinse thoroughly with cold water. When well drained, toss with the dressing. Reserve.

Couscous

1. In a large bowl, whisk together sherry vinegar, olive oil, garlic, oregano, cumin, salt, pepper, and lemon juice. In a 1-quart saucepan, heat stock and olive oil until simmering. Stir in couscous, cover pan, and remove from heat. Let stand 3 minutes, then stir well with a fork to remove any lumps in the couscous. Fold into the dressing and let cool to room temperature.

Assembly

1. Toss marinated beans with couscous and vegetables, reserving ⅓ of the vegetables for the top of the salad. Place in serving bowl, top with remaining vegetables, and serve at room temperature.

Eggplant Pasta

Source: Good Eats

Ingredients

- 2 medium-large eggplants
- Kosher salt, for purging
- 4 tablespoons olive oil
- 1 teaspoon garlic, minced
- ½ teaspoon chile flakes
- 4 small tomatoes, seeded and chopped
- ½ cup cream
- 4 tablespoons basil chiffonade
- ¼ cup freshly grated Parmesan
- Freshly ground pepper

Method

Peel each eggplant leaving 1-inch of skin at the top and bottom unpeeled. Slice the eggplant thinly lengthwise, about ¼-inch thick. Evenly coat each slice with the salt and purge on a sheet pan fitted with a rack for 30 minutes. Rinse with cold water and roll in paper towels to dry. Slice the pieces into thin strips to resemble pasta.

In a large saute pan heat the oil. Add the garlic and chili flakes and toast. Add the eggplant "pasta" and toss to coat. Add the tomatoes and cook for 3 minutes. Add the cream and increase heat to thicken sauce. Finally add the basil and Parmesan and toss to combine. Season with

pepper, no salt needed as the eggplant will have residual salt from the purge. Serve immediately.

Fettuccine with Vodka and Lemon

Servings: 6

Source: Patricia Wells, (We've Always Had Paris...")

Ingredients

- 3 Coarse Sea Salt
- 1 lb. Fresh Or Dried Fettuccine
- ¼ cup Lemon Juice (+ zest from 2 lemons)
- ¼ cup Lemon-Flavored Vodka
- 1 cup Light Cream
- ½ cup Pecorino Cheese, freshly grated
- 1 cup Pasta Cooking Water
- Black Pepper

Method

1. Boil pasta and reserve about 1 cup pasta water.
2. Warm lemon juice, vodka and cream in large nonstick frying pan. Add drained fettuccine and toss to evenly coat.
3. Add pasta cooking water, tbsp by tbsp, until the pasta stops absorbing liquid.
4. Add half the cheese and toss once more. Taste for seasoning. Cover and let rest for 1 to 2 minutes to allow pasta to thoroughly

absorb sauce. Toss again. Taste for seasonings.

5. Transfer to individual warmed shallow soup bowls. Season with lemon zest and freshly ground pepper. Serve immediately, passing the remaining cheese and the pepper mill at the table.

Fusilli Alla Puttanesca Versione Cruda

Servings: 4

Source: Barbara Allen

Ingredients

- 2½ lbs. Ripe Tomatoes
- ½ cup Olive Oil
- 4 large Cloves Of Garlic, peeled and coarsely chopped
- ⅓ cup Nicoise Or Kalamata Olives, pitted and sliced
- 1½ tbsp Capers
- 1 tbsp Balsamic Vinegar
- ¼ teaspoon Dried Hot Pepper To Taste, or chopped fresh to taste
- 1½ teaspoons Salt
- 12-14 Fresh Basil Leaves, torn into small pieces
- 2 teaspoons Salt For Cooking Pasta
- 1 lb. Fusilli (rotini or pennette ok too)

Method

Blanch tomatoes for 30 seconds in 4 - 5 quarts boiling water to facilitate peeling. Remove skin,

cut in half horizontally, pull out seeds with fingers, and remove tough core near the stem. Chop coarsely.

In a large bowl in which the pasta will be served, toss all ingredients except the pasta and the salt for cooking it. Taste mixture for salt and hot pepper, adjust as needed. Set aside, covered with plastic film.

When ready to serve, bring a large pot of water to a rapid boil. (You can re-use water you blanched the tomatoes in). Add the salt and pasta and stir immediately, continuing to stir for 30 - 45 seconds to prevent pasta pieces from sticking together. Cook pasta until al dente, then drain and toss the hot pasta with the room-temp sauce. Serve immediately with crusty Como or Ciabatta bread.

Notes

*Barb says she adds more olives, capers, and balsamic vinegar. Also less olive oil. She also suggests ⅓ to ½ lb pasta for two people.

Gorgonzola Polenta

Yield: 6 FIRST COURSE OR SIDE DISHES

Source: Bon Appetit, Feb. 2000

Ingredients

- 4 cups Milk
- ½ cup Whipping Cream
- 1 cup Polenta
- 1½ cups Crumbled Gorgonzola Cheese
- ½ cup Toasted Walnuts, Coarsely Chopped, Toasted

Method

Bring milk and whipping cream to boil in heavy large saucepan over medium heat. Gradually whisk polenta into milk mixture in slow steady stream. Reduce heat to medium-low. Cook polenta until creamy and tender, stirring frequently, about 20 minutes. Season to taste with salt and pepper.

Preheat broiler. Transfer cooked polenta to 9-inch glass pie dish. Sprinkle Gorgonzola cheese over polenta. Broil until cheese melts. Sprinkle with chopped toasted walnuts and serve immediately.

Grilled Polenta

Servings: 4

Source: Food and Wine, December 2001 -- Serve with Slow-Cooked Duck

Ingredients

- 1 ounce Medium/coarse Cornmeal
- 3½ cups Water
- 1½ Tbs Unsalted Butter
- Kosher Salt, Pepper
- Olive Oil, For Brushing

Method

1. Preheat the oven to 350. Grease an 8-inch wide heavy ovenproof saucepan. Add cornmeal, water, 1 Tbs butter, 1½ tsp salt and stir well. Bake uncovered for 45 minutes. Stir the polenta and bake 25 minutes longer.
2. Remove polenta from the oven. Stir in remaining ½ Tbs butter and season with salt and pepper. Let stand for 5 minutes. Pour the polenta into an 8-by-4-inch loaf pan and let cool. Cover and refrigerate till firm.
3. Light a fire or heat a grill pan. Unmold the polenta onto a work surface and cut loaf crosswise into 8 slices. Lightly brush the slices with olive oil and grill over low heat to crisp slowly, turning once, about 15 minutes per side. transfer polenta to a platter and serve.

Notes

MAKE AHEAD: The polenta can be prepared through step 2 and refrigerated for up to 4 days.

Hoppin John

Servings: 4

Source: Gourmet 1998 via Epicurious

Ingredients

- 1 cup dried black-eyed peas
- 6 oz bag smoked kielbasa sausage
- 1 medium onion
- 2 cloves garlic
- 2 ribs celery
- ½ fresh jalapeno chile
- 1 bay leaf
- 1½ tbsp vegetable oil
- 1¾ cups chicken broth
- 3 tbsp chopped fresh cilantro
- cooked rice

Method

Quick-soak black-eyed peas.

Quarter kielbasa lengthwise and cut quarters crosswise into ½″ pieces. Chop onion and mince garlic.

Cut celery crosswise into ½″ thick slices. Seed and mince jalapeno.

In a 3-quart heavy kettle cook kielbasa, onion, garlic, celery, jalapeno, and bay leaf in oil over moderate heat, stirring, until onion is softened.

Add peas and broth and simmer, covered, 20 minutes, or until peas are tender. Discard bay leaf and stir in cilantro and salt and pepper to taste.

Serve Hoppin John over rice.

Hot sauce of some kind is essential.

Israeli Couscous with Olives and Roasted Tomatoes

Servings: 6

Source: Epicurious (Gourmet Mag. Sept. 2002)

Ingredients

- 2 pints (1½ lbs) red grape or cherry tomatoes, divided
- 3 large garlic cloves, left unpeeled
- ¼ cup olive oil
- ¼ cup warm water
- 1 tsp lemon juice
- 1 tsp salt
- ¼ tsp black pepper
- 2¾ cups chicken broth
- 2¼ cups pearl (Israeli) couscous
- 1 tbsp olive oil
- ½ cup Kalamata or other black brine-cured olives, pitted and chopped
- ⅓ cup fresh flat-leaf parsley
- ¼ cup fresh mint
- 1 tsp chopped fresh thyme

Method

Roast Tomatoes and Make Dressing

Preheat oven to 250 degrees.

Halve tomatoes through stem ends and arrange, cut sides up, in 1 layer in a large shallow (1-inch deep) baking pan.

Add garlic to pan and roast in middle of oven until tomatoes are slightly shriveled around edges, about 1 hour.

Cool in pan on a rack 30 minutes.

Peel garlic and puree with oil, water, lemon juice, salt, pepper, and ½ cup roasted tomatoes in a blender until dressing is very smooth.

Make Couscous

Bring broth to a boil in a 3-qt. heavy saucepan and stir in couscous, then simmer, uncovered, for 6 minutes.

Cover pan and remove from heat. Let stand 10 minutes.

Spread couscous in 1 layer on a baking sheet and cool 15 minutes.

Transfer couscous to a bowl and stir in remaining ingredients, dressing, roasted tomatoes, and salt and pepper to taste.

Notes

Roasted tomatoes, dressing, and couscous can be made 1 day ahead and kept separately, covered and chilled. Bring to room temp before proceeding.

Lasagne

Servings: 10

Source: Vegetarian Epicure

Ingredients

- 1½ qt Tomato And Wine Sauce
- 1½ lbs. Spinach, Chopped/packed (2 C)
- 1 Onion, Chopped
- 2 tablespoons Olive Oil
- 2 each Garlic, Minced
- 1 lb. Ricotta
- ¼ lb. Parmesan, Grated
- 3 Eggs, Beaten
- 3 tablespoons Fresh Parsley, Chopped
- ½ lb. Mozzarella, Coarsely Grated
- 1 lb. Lasagne Noodles

Method

Saute onion and garlic in oil.

Combine Ricotta, parmesan, spinach, sauteed onion, eggs. Mix well. Season with salt/pepper/parsley.

Cook lasagna noodles to “al dente”.

Butter a large oblong baking dish, or two smaller square ones. Arrange a layer of lasagna noodles in the bottom, then Ricotta mixture,

mozzarella, and cover with tomato and wine sauce.

Repeat layers until all ingredients are used up. Be sure to end up with sauce on top, regardless of whatever is directly beneath it.

Cover with foil, bake at 350 for 40 minutes. Remove foil and bake another 10-15 minutes. Serve very hot, with garlic bread, followed by green crisp salad.

Tomato Wine Sauce

1 cup vegetable broth
1 onion, chopped
2 garlic cloves, minced
3 tbsp olive oil
basil
oregano
parsley
1 bay leaf
salt and pepper
2½ cups tomato puree
1 lemon peel twist
1 cup red wine
a few drops Worcestershire sauce

Saute onion and garlic in olive oil. Add some crushed herbs. Add all other ingredients except Worcestershire sauce.

Simmer on low heat for 15-20 minutes if used in lasagna recipe, or an hour if intended for spaghetti.
Discard bay leaf and lemon peel, add a few drops of Worcestershire.

Notes

I have never made this recipe.

Lasagne Al Forno

Servings: 5

Source: Craig Grossmann from Moosewood, I think.

Ingredients

- 3 cups Tomato Sauce
- ¾ lbs. Whole Wheat Lasagne Noodles, boil until tender
- ½ cup Walnuts (or Almonds or Sunflower Seeds), Chopped
- 1 bunch Spinach, chopped coarsely
- 12 slices Mozzarella
- 1 cup Cottage Cheese Or (Ricotta)
- 4+ tablespoons parmesan cheese

Method

Preheat oven to 350. Toast nuts or seeds in oven, stirring frequently.

Spread ¾ C sauce in bottom of 8x8 baking dish. Place ⅓ of noodles on top, then ⅓ of spinach, ¼ of nuts, ¼ C cottage cheese, 1 T parmesan cheese, and a layer of mozzarella slices.

Repeat layers twice. Spread last cup of sauce, remaining nuts, and cheeses on top.

Bake 40 minutes, let stand 10 minutes before cutting.

Tomato Sauce

12 onion, chopped
1 clove garlic
1 carrot, grated
2 tbsp green pepper, chopped
1 bay leaf
1 tsp oregano
½ tsp thyme
¼ tsp basil
2 tbsp parsley, chopped
2 cups tomato, canned or fresh
1 6-oz can tomato paste
1 tsp salt
¼ tsp brown sugar
⅛ tsp pepper

Saute onion and garlic clove in oil until onion is soft. Discard garlic.

Add carrot, green pepper, bay leaf, and herbs. Stir well and then add the tomatoes, tomato paste, and seasonings. Simmer ½ hour. Remove bay leaf.

Notes

Use “Tomato Sauce for Al Forno” recipe -- use a larger pan.

Old note (2000) says to double lasagna amount and triple the sauce. Can’t remember what my thinking was, but there you have it. Oh, it says the triple sauce to make a double recipe

Lebanese Rice

Ingredients

(none recorded)

Notes

See the recipe for Chicken with Lebanese Rice.

Lemon Risotto

Servings: 6

Source: Bon Appetit Oct. 2010

Ingredients

- 1 12-oz package cherry tomatoes
- 3 tbsp. olive oil, divided
- 5 cups (about) low-salt chicken broth
- 2 tbsp. butter, divided
- ½ (about 1 c.) medium white onion, finely chopped
- 2 cups arborio rice
- 2 garlic cloves, chopped
- 1 cup dry white wine
- 2 cups loosely packed baby arugula
- ½ cup finely grated Parmesan cheese
- ½ tsp. finely grated lemon peel
- 1½ tbsp. fresh lemon juice
- 2 tsp. chopped fresh Italian parsley
- 1½ tsp. chopped fresh thyme
- 1 tsp. chopped fresh rosemary

Method

Preheat oven to 350 degrees. Place tomatoes on rimmed baking sheet. Drizzle with 1 tbsp oil; sprinkle with salt and pepper. Toss to coat. Roast until skins begin to wrinkle, about 12 minutes. Set aside.

Pour 5 cups broth into small saucepan; bring to simmer. Cover and keep warm.

Melt 1 tbsp butter with 2 tbsp oil over medium heat in large saucepan. Add onion; saute until translucent, about 4 minutes. Add rice and garlic; sprinkle with salt and pepper. Stir 2 minutes.

Add wine; stir until almost all liquid is absorbed, about 3 minutes. Stir in 1 cup broth. Cook until almost all liquid is absorbed, stirring frequently and adjusting heat if necessary to maintain gentle simmer, about 5 minutes.

Continue to add broth by cupfuls, stirring often, until rice is tender, about 25 minutes total. Remove from heat. Stir in 1 tbsp butter and all remaining ingredients. Fold in tomatoes. Season with salt and pepper.

Mushroom Risotto

Source: Brit, adapted from a Moosewood Cookbook (Jan. 2002)

Ingredients

- 1½ Olive Oil
- 1½ Butter
- 1½ cups Chopped Onion
- 1½ lbs. Chopped Mushrooms (Portabello, Shiitake, Oyster, Etc.)
- 1½ cups Aborio Rice
- 1½ cups Dry White Wine
- 1½ teaspoons Salt
- 7 cups Vegetable Stock
- 1 Lemon
- Fresh Rosemary
- 2 cups Parmesan Cheese, Grated

Method

Simmer 7 cups of vegetable broth in separate pan.

Saute onion in olive oil and butter in large, deep pan until translucent. Add mushrooms and continue to cook just until softened (5 minutes). Add salt and rosemary. Stir in rice and gently toss until coated with oil and butter. Add wine and continue to stir until completely absorbed.

Add stock, one ladleful at a time, and stir until absorbed (approx 1 ladleful every three minutes).

When about ½ c. stock remains, remove risotto from heat and stir in 1½ c. cheese (reserve rest for passing at table) plus juice from ½ lemon (slice remaining ½ into wedges and place one on each plate), then stir in last of stock.

Transfer to serving dish, top with sprigs of fresh rosemary and ground black pepper.

Serve immediately.

Orzo with Tomatoes, Basil and Gorgonzola

Servings: 4

Source: Food & Wine, June 2001

Ingredients

- 3 tbsp Olive Oil
- 1 ounce Orzo
- ½ Medium Onion, Finely Chopped
- 3 each Garlic, Minced
- 1¼ cups Chicken Stock
- Salt And Pepper
- 1 pint Red & Yellow Cherry Tomatoes, Halved
- 12 Basil Leaves, Coarsely Chopped
- 2 ounces Gorgonzola Cheese, Crumbled

Method

Heat 2 tbsp of olive oil in a medium saucepan. Add the orzo and cook over moderate heat, stirring with a wooden spoon, until lightly browned, about 3 minutes. Add the onion and cook, stirring, for 1 minute. Add half the garlic and cook, stirring, until fragrant, about 30 seconds. Add the stock and season with salt and pepper, then cover and simmer over low heat until the stock has been absorbed and the orzo is tender, about 12 minutes.

Meanwhile, in a bowl, toss the tomatoes with the remaining 1 tbsp of olive oil, the remaining garlic and half of the basil. Season with salt and pepper.

Mound the orzo in the middle of plates or a platter. Spoon the tomatoes around the orzo, scatter the Gorgonzola and the remaining basil over the top and serve.

Pasta with Fried Lemons and Chile Flakes

Source: New York Times Dec. 31, 2014

Ingredients

- 4 lemons
- 1 lb linguine or spaghetti
- 4 tbsps olive oil, more for drizzling
- 3 tbsp butter
- 1 tsp kosher salt, more as needed
- Pinch sugar
- ¾ tsp chile flakes, more to taste
- ⅔ cup Parmigiano-Reggiano, more to taste
- black pepper, as needed
- ½ cup celery leaves, coarsely chopped (optional)
- ⅓ cup parsley, coarsely chopped (optional)
- flaky sea salt, for garnish

Method

1. Bring a large pot of salted water to a boil.
2. Finely zest 2 of the lemons and set aside. Trim the tops and bottoms off the other 2 lemons and cut lengthwise into quarters; remove seeds.

3. Thinly slice the quarters crosswise into triangles. Blanch the lemon pieces in the boiling water for 2 minutes, then transfer with a slotted spoon to a dish towel. Blot dry.
4. In the boiling water, add pasta and cook until just barely al dente. Drain, reserving ½ cup of the pasta cooking water.
5. Meanwhile, in a large skillet, heat 1 tbsp of the oil over high heat. Add the dried lemon pieces and season with a pinch each of salt and sugar. Cook until the lemons are caramelized and browned at the edges, 3 to 5 minutes. Transfer to a plate.
6. Melt the 3 tbsp butter with the remaining oil in the pan over medium heat. Add the chile flakes and zest of both lemons; cook until fragrant. Whisk in the reserved pasta water.
7. Toss in the pasta, juice of 1 lemon, cheese, pepper and the remaining salt. Cook until pasta is well coated with sauce.
8. Toss in the caramelized lemon and the celery leaves and parsley if using. Taste and add lemon juice if needed. Serve, topped with a drizzle of oil, more cheese if you like, and a sprinkle of sea salt.

Notes

I didn't use quite a lb of linguine for fear of making it too dry. You can always add a bit more pasta water.

It got a bit wild at the end so do everything you can do ahead of time, measured out, standing by. This is delicious but not slimming!

Stick to the JUST al dente because the pasta gets cooked again when adding the sauce.

Pasta with Tomato and Walnut Pesto

Servings: 4

Source: Bon Appetit July 2016

Ingredients

- ⅔ cup walnuts
- 2 pints cherry tomatoes, halved
- 2 tbsps plus ⅓ cup olive oil, plus more for drizzling
- kosher salt
- 6 oil-packed anchovies, coarsely chopped
- 2 garlic cloves, coarsely chopped
- 1 tsp finely grated lemon zest
- ¼ tsp crushed red pepper flakes
- ½ oz (about ½ cup) Parmesan Cheese, finely grated plus more for serving
- 1 tsp freshly ground black pepper
- 12 oz spaghetti
- ½ cup, packed basil leaves

Method

Preheat oven to 350. Toast walnuts on a rimmed baking sheet, tossing once, until slightly darkened, 8-10 minutes. Let cool.

Heat broiler. Toss tomatoes with 2 tbsp oil on a rimmed baking sheet; season with salt. Broil,

tossing once, until tomatoes are blistered and have released some of their liquid, 5-7 minutes. Let cool.

Pulse anchovies, garlic, lemon zest, red pepper flakes, and ½ oz Parmesan in a food processor until finely ground.

Add walnuts and half of tomatoes, then, with motor running, stream in ⅓ cup oil; process just until combined. Season with salt. Transfer pesto to a large bowl and stir in black pepper.

Cook pasta in a large pot of boiling salted water, stirring occasionally, until al dente. Drain, reserving ½ cup pasta cooking liquid.

Transfer pasta to bowl with pesto and add a splash of pasta cooking liquid. Toss, adding more cooking liquid as needed, until sauce coats pasta. Add basil and remaining tomatoes.

Divide among bowls; top with more Parmesan and black pepper and drizzle with oil.

Notes

Pesto can be made 1 day ahead. Cover and chill.

Pastalaya (One-Pot Pastalaya)

Servings: 6

Source: Food 52

Ingredients

- 1 tbsp olive oil
- 1 lb andouille sausage, cut into ¼″ thick rounds
- ¾ lbs. boneless, skinless chicken thighs, cut into ¾″ dice
- 1 cup finely diced onion
- ¾ cup finely diced celery
- ¾ cup finely diced green bell pepper
- 2 cloves minced garlic
- 2 tsp Hungarian sweet paprika
- ½ tsp dried thyme leaves
- ½ tsp dried oregano
- ½ tsp dried basil
- ¼ tsp cayenne, optional
- 1 28 oz can Italian plum tomatoes, preferably San Marzano
- 1-1½ cups water
- 10 oz dried pasta, recipe says Penne
- ¾ lb peeled and deveined shrimp, the 21/25 per pound size
- thinly sliced green onion, for garnish

Method

1. Coat a very large skillet (about 14 inches in diameter) with a lid with the olive oil. On medium heat, warm the oil and add the sliced sausage. After the sausage begins to render some of its fat, raise the heat and add the chicken. Saute until the sausage and chicken just begin to brown a bit.
2. Stir the onion, celery, bell pepper, garlic, paprika, thyme, basil, oregano, and cayenne (if using) into the sausage and chicken and sauté over medium heat until the vegetables soften. Crush the tomatoes and add them, along with their juices, to the pan. Simmer for about 10 minutes, partially covered.
3. Add one cup of the water, bring up to a low boil, and stir in the pasta.
4. The pasta should take about 12 minutes to cook, so at the 7-minute mark, add the shrimp and continue to simmer until the pasta is al dente and the shrimp is just cooked through. If you need to loosen the dish up a bit, add the extra ½ cup water during last few minutes.
5. Serve in bowls and garnish with green onions.

Notes

This is a good one-pot dinner, very flavorful, and spicy if using the cayenne.

Be sure the pan is big. Mine was right to the brim and that made the pasta harder to cook. I

also had to move some to another pan while I cooked the shrimp and then returned everything to the big pot. A bigger pot would have solved that.

Pearl Couscous with Creamy Feta and Chickpeas

Servings: 4

Source: New York Times, Jan. 23, 2019

Ingredients

- 1 pint grape tomatoes, halved
- ¼ cup scallions
- 2 tbsp olive oil, plus more for serving
- 1 tbsp balsamic vinegar, plus more for serving
- 2 fat garlic cloves, finely grated or minced
- 1½ tsp kosher salt, plus more as needed
- ½ tsp pepper, plus more for serving
- 3 sprigs oregano, rosemary, or sage
- 2 cups vegetable stock or water
- ⅓ cup cilantro, dill, or parsley, plus more for serving
- ½ tsp lemon zest
- ¾ tsp ground cumin
- 1½ cups (8 oz) pearl couscous
- 1 (15 oz) can chickpeas, drained and rinsed
- 1 cup (about 4 oz) feta cheese
- ⅓ cup (1½ oz) grated Parmesan cheese

Method

1. Heat the oven to 450°F. In a 9-inch baking dish, cake pan, or gratin dish, toss together the tomatoes, scallions, 2 tbsp oil, 1 tbsp vinegar, garlic, ½ tsp salt, pepper, and the herb sprigs. Roast until the tomatoes are tender, about 15 minutes.
2. While the tomatoes roast, heat the stock until it boils, then stir in the remaining 1 tsp salt, adding more to taste. (You want a well-seasoned broth here to flavor the couscous.) Stir in the cilantro, lemon zest, and cumin.
3. Remove the tomatoes from the oven and fold in the couscous, chickpeas, and hot stock mixture. Cover the pan tightly with foil and return to the oven for 20 minutes.
4. Remove the foil and fold in about ¾ of the feta (save the rest for garnish) and the Parmesan. Bake uncovered until the feta starts to melt, another 5 minutes.
5. To serve, pull out and discard the herb sprigs if you like, and spoon the couscous into bowls. Top with the remaining feta, lots more herbs, pepper, and a drizzle of olive oil and balsamic vinegar.

Pesto-Green Spaghetti

Source: Molly Katzen "Pretend Soup" (Owen and Leo's cookbook)

Ingredients

- ½ lb. Uncooked Spaghetti
- 3 cups Basil
- 1 small Garlic Clove
- ¼ cup Grated Parma Cheese
- ¼ cup Olive Oil
- 6 Salt
- 3 Pepper
- Oil And Cheese

Method

Take leaves off basil - put in processor.

Smash and peel garlic

Add to bowl and blend.

add cheese, oil, salt and pepper and blend to thick paste

Put on spaghetti and mix

Extra oil and cheese as desired.

Polenta (Simple Polenta)

Servings: 6

Source: New Best International Recipe

Ingredients

- 6 Cups water
- salt
- 1½ cups polenta
- 1½ oz parmesan cheese, grated (¾ cup)
- 3 tbsp unsalted butter, cut into large chunks
- ground black pepper

Method

1. Bring the water to a boil in a heavy-bottomed 4-quart saucepan over medium-high heat. Once boiling, add 1½ tsp salt and pour the polenta into the water in a very slow stream from a measuring cup, all the while stirring in a circular motion with a wooden spoon.
2. Reduce the heat to the lowest possible setting and cover. Cook, vigorously stirring the polenta once every 5 minutes, making sure to scrape clean the bottom and corners of the pot, until the polenta has lost its raw cornmeal taste and becomes soft and smooth, about 30 minutes. Stir in the Parmesan and

butter and season with salt and pepper to taste.

3. Serve immediately.

Variation

- 1 recipe simple polenta
- 3 tbsp olive oil
- 2 medium garlic cloves, peeled and sliced thin
- Pinch of red pepper flakes
- Pinch of sugar
- 2 pints cherry tomatoes, halved
- salt and black pepper
- 6 oz fresh mozzarella, cut into ⅓″ cubes (about 1 cup)
- 2 tbsp shredded fresh basil leaves

Follow recipe for simple polenta. During the final 5 minutes of cooking the polenta, heat the oil, garlic, pepper flakes, and sugar in a 12-inch nonstick skillet over medium-high heat until fragrant and sizzling, about 1 minute.

Stir in the tomatoes and cook until they just begin to wilt, about 1 minute; season with salt and pepper to taste and set the skillet aside off the heat.

Spoon polenta into individual bowls and top with the mozzarella. Spoon the tomato mixture with any accumulated juices over the top and sprinkle with the basil before serving.

Polenta, Herbs, Cheese

Source: Bon Appetit, Sept. '99

Ingredients

- 6⅔ cups Chicken Broth
- 2 teaspoons Fresh Marjoram, Minced
- 2 teaspoons Fresh Thyme, Minced
- 2 teaspoons Fresh Sage, Minced
- 1 each Garlic, Minced
- 1 teaspoon Salt
- 1⅔ cups Polenta (coarse Cornmeal)
- 1½ cups Sharp White Cheddar Cheese Grated (about 6 Oz)

Method

Combine broth, all herbs, garlic and salt in heavy large saucepan and bring to boil over med-high heat.

Gradually sprinkle in polenta, whisking constantly. Reduce heat to med-low, simmer until polenta is thick and creamy and begins to pull away from sides of pan, whisking often, about 25 minutes.

Add cheese; stir until cheese melts. Season with salt and pepper and serve.

Quinoa (Autumn Quinoa)

Servings: 4

Source: New York Times Cooking

Ingredients

- 3 TBSP Olive oil
- 1 cup quinoa
- 2 cups water
- 1 tbsp white cooking wine
- ½ sweet onion, diced
- 1 clove garlic, minced
- rosemary
- 1 tsp lemon juice
- 2 tbsps balsamic vinegar
- 1 cup sharp cheddar, cubed
- 1 cup baby spinach, raw
- 1 crisp, sweet apple, cored and diced

Method

1. Heat the olive oil in a medium-sized saucepan. Saute the garlic and onions with the olive oil and rosemary, until tender. About 3 minutes. Add quinoa and lemon juice to the pan. Saute the quinoa for 2-3 minutes, stirring occasionally to evenly toast the quinoa.

2. Pour on the white wine and allow it to cook off, continuing to cook the quinoa for another minute. Add two cups of water and bring the quinoa to a boil, then simmer on low with the pan covered for 20 minutes or until the quinoa looks fluffy and there is no extra water.
3. Add chopped apple, baby spinach, cubes of cheddar and balsamic vinegar and mix together until cheddar has melted and the greens wilted. Remove from heat and serve.

Raviolo with Hand-Grated Tomato Sauce

Source: Food and Wine, Sept. 2016

Ingredients

- 2 large eggs
- 4 large egg yolks
- 2 cups 00 flour
- 8 oz soft sheep-milk feta, such as Bulgarian or Spanish
- 8 oz whole-milk ricotta
- ½ cup (1 oz.) Pecorino Romano cheese, freshly grated
- ½ tsp grated orange zest
- 1 tbsp chopped parsley
- 2 tsp chopped oregano
- Kosher salt
- 4 lbs. ripe tomatoes, halved
- 6 tbsps olive oil
- 1 garlic clove, minced
- 1 pinch crushed red pepper flakes
- Kosher salt
- semolina, for dusting
- 8 large egg yolks
- 3 large whites, beaten

- 1 cup torn basil leaves, plus small leaves for garnish
- Shaved Pecorino Romano cheese, for garnish

Method

Pasta Dough

1. In a small bowl, whisk the eggs with the egg yolks and ¼ c of water. Mound the flour on a work surface, make a well in the center and add the eggs. Using a fork, gradually draw in the flour until a dough forms. Gather and knead the dough until smooth. Form into a ball, cover in plastic wrap and refrigerate for 1 hour.

Filling

1. Meanwhile, in a food processor, pulse the feta until smooth. Scrape into a medium bowl and add the next 5 ingredients. Mix until well blended and season with salt. Refrigerate until ready to use.

Tomato Sauce

1. Grate the tomato halves on the large holes of a box grater set in a bowl until only the skins remain; discard the skins. In a large saucepan, heat the olive oil. Add the garlic and cook over moderate heat, stirring, until fragrant, about 2 minutes. Add the grated tomatoes and crushed red pepper and season with salt. Cook over moderate heat, stirring occasionally, until the sauce has thickened and reduced to 3 cups, about 20 minutes.

Ravioli

1. Divide the pasta dough into 4 pieces. Work with 1 piece at a time, keeping the rest covered. Press the dough to flatten it slightly. Run the dough twice through a pasta machine at the widest setting. Run the dough through 4 successively narrower settings, twice per setting, until the dough is about 1/16-inch thick. Dust a work surface with semolina and lay the pasta sheet on top; dust the pasta generously with semolina and cover with a damp kitchen towel. Repeat with the remaining 3 pieces of pasta dough, keeping the rolled-out sheets covered.
2. Lay one of the pasta sheets on a work surface and brush off the semolina. Spoon four ¼-cup mounds of the cheese filling onto the pasta sheet about 4 inches apart. Spread the mounds of filling into 3-inch rounds and make a small well in the center of the filling. Slip 1 egg yolk into each well. Brush around the filling with the beaten egg whites. Drape another sheet of pasta on top and press around the fillings to push any air pockets out of the ravioli. Using a 4-inch fluted cookie cutter, stamp out the ravioli. Press the edges to make sure they are sealed. Transfer the ravioli to a semolina-dusted baking sheet. Repeat to form another 4 ravioli; reserve any remaining filling for another use.
3. Bring a large pot of water to a boil and season generously with salt. Reheat the tomato sauce in the saucepan. Using a slotted spoon, add 4 of the ravioli to the boiling water and cook until the pasta is al

dente, about 3 minutes. Using a slotted spoon, transfer the ravioli to the tomato sauce. Add half of the torn basil and cook, stirring gently, until nicely coated, about 1 minute. Transfer the ravioli to plates and spoon some of the sauce on top. Repeat with the remaining 4 ravioli and torn basil. Garnish with Pecorino Romano and basil leaves and serve.

MAKE AHEAD The filling and tomato sauce can be stored separately in the fridge for 3 days. The formed ravioli can be covered and refrigerated for 3 hours.

Notes

This was unbelievably good and I didn't want another thing in my mouth after. We each had two ravioli and that, plus a green salad, was a perfect meal. I would never attempt this myself and that is another reason why it is so amazing to have a Frank.

Rice Pilaf

Servings: 8

Source: Barbara Allen

Ingredients

- 4 cups Wild Rice (or Brown), Cooked (1 C Uncooked)
- 2 cups Quinoa, Cooked, (1 C Uncooked)
- 1 large Red Onion, Finely Diced
- 4 each Garlic, Minced
- 1 Bell Pepper
- 1 small Hot Red Pepper (or Jalapeno), Chopped
- ½ cup Celery, Diced
- 1 Carrot, Grated
- ½ lb. Fresh Mushrooms, Sliced
- 1 ounce Shitake Mushrooms, Soaked And Chopped
- 4 tbsp Pine Nuts, Toasted
- 1 Tart Apple, Chopped
- 2 tbsp Raisins
- 2 tbsp Oil
- 3 tbsp Fresh Herbs, Parsley, Rosemary, Cilantro Chopped

Method

Roast pine nuts in oven or top of stove. Rinse uncooked wild rice and quinoa thoroughly with

cold water in strainer. Drain. Bring 6 c water to boil. Add a small amount of salt, if desired. Add rinsed grains to rapidly boiling water. Reduce heat to simmer and cook covered 45 min.

While grains are cooking, heat oil in skillet. Saute onions until nearly transparent. Add garlic, peppers, chopped herbs, raisins and apples. Combine all ingredients with cooked wild rice and quinoa. Toss gently, taste for seasoning and serve hot.

Notes

This dish may be prepared up to 4 hours ahead, then reheated gently.

Roasted Tomatoes and Farro (Slow Roasted Tomatoes Etc)

Servings: 4

Source: Food52

Ingredients

- 2 (28 oz) cans whole peeled tomatoes
- 1 head garlic, cloves peeled and smashed
- ¼ cup olive oil
- 3 sprigs basil, thyme, or rosemary, optional
- 1½ cups farro
- 1 handful Parmesan cheese

Method

1. Heat the oven to 300°F. Drain and roughly chop the tomatoes, then toss with the olive oil, garlic, and optional herbs. Salt to taste. Spread the mixture in a large baking dish or a rimmed half-sheet pan — the more cramped it is, the longer it will take to roast — and roast for approximately 2 hours, turning occasionally, or until the tomatoes are sweet and rich and just beginning to dry out.

2. Bring a pot of salted water to a boil. Add the farro and cook it until al dente. Drain the farro and then toss it with the roasted tomatoes and garlic; add more olive oil if necessary. Shower with Parmesan cheese and serve.

Spaghetti - Asparagus, Mushroom, Lemon, Chive

Servings: 4

Source: Bon Appetit, April, 2006

Ingredients

- 12 ounces Spaghetti
- 4 tbsp Olive Oil (and 4 Tbsp Butter, Divided)
- ½ cup Thinly Slice Shallots
- 1 lb. Fresh Shiitake Mushrooms, Stemmed, Sliced
- 6 tbsps Lemon Juice
- 1¾ cups Vegetable Broth
- 1 Grated Lemon Peel
- 1 lb. Asparagus, Tough Ends Off, Cut Cross Into 3rds
- ¼ cup Chopped Fresh Chives
- 4 ounces Shaved Asiago Cheese

Method

Cook spaghetti in large pot of boiling salted water until tender but still firm to bite, stirring

occasionally. Drain. Transfer pasta to large wide bowl.

Meanwhile, melt 2 tbsp butter with oil in heavy large skillet over medium heat. Add shallots; saute 1 minute. Add shiitake mushrooms; sprinkle with salt and pepper. Saute shiitake mixture until soft, about 6 minutes. Add lemon juice; cook 1 minute. Add vegetable broth and lemon peel and bring to boil. Reduce heat to medium and simmer until liquid is reduced by half, about 6 minutes. Add asparagus to shiitake mixture; simmer until asparagus turns bright green, about 2 minutes. Add chives and remaining 2 tbsp butter and stir until butter melts. Season sauce to taste with salt and pepper.

Pour sauce over pasta; toss to coat. Top with shaved Asiago and serve.

Spiced Carrot and Zucchini Quinoa

Servings: 8

Source: Bon Appetit, April, 2007

Ingredients

- 4 cups Water
- 2 cups Quinoa, Rinsed Well & Drained
- 2 tablespoons Dried Currants
- ½ teaspoon Salt
- ¼ cup Olive Oil
- 2 medium Carrots, Peeled, Cut Into Small Cubes
- 2 medium Zucchini, Trimmed, Cut Into Small Cubes
- 1 tablespoon Hungarian Sweet Paprika
- 1 teaspoon Ground Cinnamon
- ½ cup Chopped Fresh Cilantro

Method

Combine first 4 ingredients in heavy large saucepan. Bring to boil over medium-high heat. Reduce heat to medium-low, cover, and simmer until water is absorbed and quinoa is tender, about 20 minutes.

Meanwhile, heat oil in heavy large skillet over medium heat. Add carrots, saute until tender, about 5 minutes.

Add zucchini; saute until tender, about 3 minutes. Mix in paprika and cinnamon.

Add quinoa to skillet, toss to blend. Season with salt and pepper.

Do Ahead

Can be made 1 day ahead. Transfer to baking dish. Cover and chill. Rewarm, covered, in 350 oven about 15 minutes. Mix in cilantro and serve.

Notes

Corrected, 2026-07-26.
http://shazaminthekitchen.blogspot.com/2008/04/spiced-carrot-and-zucchini-quinoa.html

Tagliatelle with Prosciutto and Orange

Source: Bon Appétit

Two seemingly disparate ingredients pair perfectly in this
brightly flavored and creamy sauce.

Ingredients

- 12 ounces egg tagliatelle or fettuccine (preferably fresh)
- 2 tablespoons (¼ stick) unsalted butter
- 2 ounces thinly sliced prosciutto, torn into 1″ pieces
- Zest and juice of 1 orange
- ½ cup heavy whipping cream
- Freshly ground black pepper
- ¼ cup finely grated Parmesan

Method

Bring a large pot of water to a boil. Season with salt; add pasta and cook, stirring occasionally, until 1 minute before al dente, about 2 minutes for fresh pasta, longer for dried. Drain, reserving ¼ cup pasta water.

Meanwhile, melt butter in a large heavy nonstick skillet over medium-high heat. Add prosciutto; sauté until browned, about 3 minutes.

Add reserved pasta water, orange juice, half of zest, and cream; bring to a boil. Add pasta; cook, stirring, until sauce coats pasta and pasta is al dente, about 1 minute. Season with salt and pepper. Stir in cheese and divide among warm bowls.

Tomato Sauce with Pasta

Source: Seattle Times - Lynne Rossetto Kasper 9/09

Ingredients

- Olive Oil
- 1 small Onion, Cut Into ¼ Inch Dice
- pinch Hot Red-Pepper Flakes
- Salt And Freshly Ground Black Pepper
- 3 large Cloves Garlic, Sliced Thin
- 2 lbs. Small Tomatoes, Halved
- 8 Fresh Basil Leaves, Torn
- 12 ounces Linguine Or Spaghetti
- 5 qt Boiling, Salted Water

Method

1. Generously film the bottom of a 12-inch straight-sided saute pan with the oil. Set it over medium-high heat and add the onion, red pepper, a generous sprinkling of salt and about six grinds of black pepper. Cook a few minutes, or until the onions soften.
2. Raise heat to high and add the garlic and tomatoes, using the back of a wood spatula to press the tomatoes (squashing them if necessary) into the hot oil so they sizzle. Let them saute a few moments until they are

almost sizzling and then stir them. Press down again so they almost brown (caramelization is what you want, but do watch for burning).

3. Stir again and cook another few minutes until thick and robust-tasting. Stir in the basil leaves, take the pan off the heat and cover it. Let it rest at room temperature from 15 minutes to 1½ hours. The flavors will mellow.
4. Cook the pasta. Drain.
5. Reheat the sauce, stirring in a little of the pasta water, to extend it (about ¼ cup). Add the hot pasta to the pan, toss to coat with the sauce and serve.

   Sauce holds in fridge for four days, and freezes up to six months. If doubling recipe, use two pans.

Tomatoes, Cream, & Tarragon Pasta

Source: Can't remember

Ingredients

- 7 ounces Dried Pasta Shapes (Or Equal Amount Fresh)
- 2 Tomatoes, About 1½ Lbs
- 1½ cups Heavy Or Light Cream
- 2 Shallots, Finely Diced
- 1 tablespoon Parsley, Chopped
- 1 tablespoon Tarragon, Chopped
- Salt
- Pepper
- Parmesan Cheese

Method

Bring a small pan of water to a boil, immerse the tomatoes to a count of ten; remove them and immediately rinse them in cool water. Cut out the cores, peel and halve them, and gently squeeze out the juice and seeds. Cut the tomatoes into ½ inch squares and set them aside. (Or drain a can of Hunt's Diced Tomatoes and give yourself a break. Must be Hunt's, however.)

Bring a large pot of water to a boil. While it is heating, prepare the sauce. Heat the cream with

the shallots in a wide skillet. Bring to a slow boil, and when it begins to thicken (after 30 seconds) add half the herbs and the tomatoes. Allow it to reduce to the thickness you want; then turn off the heat and season to taste with salt.

When the pasta water comes to a boil, add salt, then the pasta. Stir, then cook until done. Scoop out the pasta and add directly to the cream. Heat for 1 minute, while turning over the strands of pasta with a pair of tongs to coat them with the cream. Add the rest of the herbs and several twists of black pepper. Serve the pasta in warm shallow bowls and top it with the cheese.

Serves 2 to 4.

Vegetables

Asparagus (Barb's)

Source: Barbara Allen 5/6/06

Ingredients

- Thick Asparagus
- Olive Oil
- Salt
- Dusting Of Sugar
- Tarragon, Optional

Method

Heat oven to 200°F. (Recipe says 175°F but Barb did 200)

Buy thick asparagus and break off the ends. Try and break as far down as possible because the slow cooking helps with the toughness.

Peel two or three inches of the stem.

Line the asparagus up on parchment paper no more than two thick. Sprinkle with olive oil, salt and a dusting of sugar. If you have tarragon, put some on top.

Wrap the asparagus, rolling or folding in the paper and then tie with string.* Put in the oven and slowly roast for 3 HOURS.

*Barb used a lot of asparagus and put another piece of parchment on top and then folded it in and she did it in two packages.

Sauce

2 tbsp mayo 2 tbsp half-and-half 12 capers, chopped tarragon, optional

Asparagus with Sesame Vinaigrette

Servings: 7

Source: Seattle Times (around Easter, 2009)

Ingredients

- 2 lbs. Asparagus
- 2 teaspoons Toasted Sesame Oil
- 2 teaspoons Olive Oil
- ⅛ teaspoon Salt
- 1 Soy Sauce
- 2 tablespoons Rice Vinegar
- 1½ teaspoons Toasted Sesame Oil
- 1 teaspoon Sugar

Method

1. Preheat oven to 400°F.
2. Snap end from the asparagus and rinse very well to remove any dirt and grit. Pat dry with paper towels. Spread in a shallow baking pan or jelly roll pan.
3. Combine the sesame and olive oils. Drizzle over the asparagus and sprinkle lightly with salt. Shake pan lightly to coat asparagus. Roast 10 to 12 minutes, or until tender when pierced with the tip of a paring knife. Shake pan once during cooking time.

4. Vinaigrette: In a small jar, combine the soy sauce, rice vinegar, sesame oil and sugar. Close jar and shake well to combine.
5. Serve the asparagus warm, at room temperature, or cold with sesame vinaigrette drizzled over the top.

Asparagus with Walnuts in Wok

Servings: 4

Source: New York Times April 17th, 2013

Ingredients

- 1½ lbs. asparagus, pencil sized or medium
- 2 tbsps vegetable oil
- salt
- ½ tsp ground Sichuan peppercorns, or use black peppercorns
- ¼ tsp five-spice powder
- 1 tsp grated garlic
- 2 tsp grated ginger
- 1 tbsp palmsugar or dark brown sugar
- 1-2 bird's eye chiles, thinly sliced, or use serrano or Fresno chiles
- 2 tsp soy sauce
- ½ cup toasted walnut halves
- 1 tsp toasted sesame oil
- 3 green onions, slivered
- cilantro sprigs

Method

1. Snap off and discard bottoms of asparagus, then cut into 2-inch pieces. (Halve thicker pieces lengthwise first.)

2. Set a wok over high heat and add vegetable oil. When oil is hot, add asparagus and season lightly with salt. Stir-fry for a minute or so, then add Sichuan pepper, five-spice powder, garlic, ginger, sugar, chiles, soy sauce and walnuts. Continue cooking over high heat for 1 to 2 minutes, tossing to coat well, until asparagus is cooked but still firm and bright green. (It will continue to cook a bit off the heat.)
3. Transfer asparagus to a serving platter and drizzle with sesame oil. Sprinkle green onions over the top and garnish with cilantro sprigs.

Notes

To make your own five-spice powder, combine ground Sichuan pepper, fennel, clove, star anise and cinnamon in equal parts.

Baked Potatoes

Source: Cook's Illustrated Jan. 2016

Ingredients

- 4 7 to 9 oz Russet potatoes, unpeeled, each lightly pricked with fork in 6 places
- salt and pepper
- 1 tbsp vegetable oil

Method

1. Adjust oven rack to middle position and heat oven to 450 degrees. Dissolve 2 tbsp salt in ½ cup water in large bowl. Place potatoes in bowl and toss so exteriors of potatoes are evenly moistened. Transfer potatoes to wire rack set in rimmed baking sheet and bake until center of largest potato registers 205 degrees, 45 minutes to 1 hour.
2. Remove potatoes from oven and brush tops and sides with oil. Return potatoes to oven and continue to bake for 10 minutes.
3. Remove potatoes from oven and, using paring knife, make 2 slits, forming X, in each potato. Using clean dish towel, hold ends and squeeze slightly to push flesh up and out. Season with salt and pepper to taste. Serve immediately.

Black Beans

Servings: 4

Source: Back of a Goya Black Bean Can

Ingredients

- 2 Olive Oil
- ½ cup Onion, Finely Chopped
- ¼ cup Green Pepper, Chopped
- 2 each Garlic, Minced
- 1 can Goya Black Beans, Undrained
- 4 cups Water
- 1 teaspoon Oregano
- 1 Sazon Goya Without Annatto
- 1 Tbsp White Cooking Wine or Cider Vinegar

Method

Heat oil in a medium saucepan over medium heat. Add onion, pepper and garlic; cook until tender, about 8-10 minutes. Stir in remaining ingredients. Bring to a boil. Reduce heat and simmer 10 minutes. Serve over hot white rice.

Notes

I usually serve this over rice with chopped tomato, diced avocado and chopped red onion, and serve with Louisiana Hot Sauce. Also good with hot Italian sausage.

Broccoli - Parmesan-Roasted

Servings: 6

Source: Back to Basics -Barefoot Contessa 3/09

Ingredients

- 4 lbs. Broccoli
- 4 Garlic Cloves, Peeled And Thinly Sliced
- Good Olive Oil
- 1½ teaspoons Kosher Salt
- ½ teaspoon Black Pepper
- 2 teaspoons Grated Lemon Zest
- 2 Lemon Juice
- 3 Pine Nuts, Toasted
- ⅓ cup Grated Parmesan Cheese
- 2 Julienned Fresh Basil Leaves

Method

Preheat the oven to 425°F.

Cut the broccoli florets from the thick stalks, leaving an inch or two of stalk attached to the florets, discarding the rest of the stalks.

Cut the larger pieces through the base of the head with a small knife, pulling the florets apart. You should have about 8 cups of florets.

Place the broccoli florets on a sheet pan large enough to hold them in a single layer. Toss the garlic on the broccoli and drizzle with 5 tbsp olive oil. Sprinkle with the salt and pepper. Roast for 20-25 minutes, until crisp-tender and the tips of some of the florets are browned.

Remove the broccoli from the oven and immediately toss with 1½ tbsp olive oil, the lemon zest, lemon juice, pine nuts, Parmesan, and basil. Serve hot.

Notes

Watch the timing. I found 20-25 minutes way too long although I never made the full recipe.

Brussel Sprouts

Source: Richard Sias

Ingredients

- Brussel sprouts
- 4-6 cloves garlic
- ½ medium onion
- sprinkle salt and pepper
- ¼ tsp marjoram
- ½ cup Port or Reisling
- chunk butter

Method

Rinse Brussel sprouts, cut off end, take off any sad outer leaves, cut in half.

In a medium frying pan soften garlic and onions in 2 tbls olive oil. Sprinkle with salt, pepper and marjoram, cover and watch/test/look. Let them brown, and move them around so they don't burn.

Just when you think they are ready - this side of tender and not mushy - add ½ c Port or Riesling, cover, watch/stir for a couple of minutes. Serve with a chunk of butter.

Brussel Sprouts - Roasted

Servings: 4

Source: Robust Roasting Class with Patrick Frank

Ingredients

- 2 lbs. brussel sprouts
- 1 tbsp olive oil
- 2 lemons, zest and juice
- 1 tsp chili flakes
- 2 oz butter
- salt and pepper to taste

Method

Preheat oven to 350 degrees. (He used 350 convection)

Pull off outer leaves if necessary and cut sprouts in half.

In large saute pan over high heat, add olive oil and place brussels cut side down.

Reduce heat to medium.

Cook sprouts until golden brown. Salt and pepper after they have color.

Add lemon juice and zest, toss quickly.

Add chili flakes and place pan in preheated oven.

Roast brussels for approximately 10 minutes (or less) until tender. Remove pan from oven.

Add butter to pan off heat and incorporate it with lemon juice to make a sauce. Season with salt and pepper and serve immediately.

Notes

You could add a bit of chicken stock, especially if you increase the recipe.

Carrot Confit And Baked Lemons

Servings: 4

Source: Food & Wine, March 2001

Ingredients

- 1 cup Fresh Orange Juice
- ¼ cup Olive Oil
- 1 teaspoon Orange Zest, finely grated
- 1 teaspoon Cumin Seeds
- 1 teaspoon Minced Garlic
- Salt
- 1 lb. Medium Carrots
- 1 teaspoon Fresh Lemon Juice
- 2 Lemons
- 4 teaspoons Sugar

Method

For the carrots:

In a medium skillet, combine the orange juice with ¼ c. olive oil, the orange zest, cumin seeds, garlic and a generous pinch of salt and simmer over moderate heat for 3 minutes. Reduce the heat to low and add the carrots, then cover and cook until the carrots are very tender but still hold their shape, about 45 minutes. Transfer the carrots to a plate and keep warm. Increase the

heat to high and simmer the sauce until reduced to a syrupy glaze, about 3 minutes. Remove the skillet from the heat and stir the lemon juice and 1 tbsp of olive oil into the orange sauce.

For the lemons:

Preheat oven to 450°F. Cut end off lemons and slice in half crosswise. Stand the lemon halves on their ends in a small ovenproof dish. Sprinkle each lemon half with 1 tsp. sugar and bake for about 20 minutes or until the sugar is melted and the lemon pulp is soft. Remove the dish from oven and cover the lemons with foil to keep them warm.

These two things are great with fish. Can be garnished with cilantro.

Cauliflower with Lemon-Parsley Dressing

Servings: 4

Source: Bon Appetit Nov. 2013

Ingredients

- 1 head cauliflower (about 2 lbs.), cut into florets, including tender leaves
- 6 tablespoons olive oil, divided
- kosher salt and pepper
- 1 cup fresh flat-leaf parsley leaves
- ½ tsp grated lemon zest
- 2 tbsp lemon juice

Method

Preheat oven to 425 degrees. Toss cauliflower and 4 tbsp oil on a rimmed baking sheet; season with salt and pepper. Roast, tossing occasionally, until tender and golden brown, 25-30 minutes.

Meanwhile, pulse parsley, lemon juice, and remaining 2 tbsp oil in a food processor until very finely chopped; season with salt and pepper. Toss cauliflower with lemon-parsley mixture and top with lemon zest.

Do Ahead

Lemon-parsley mixture can be made 4 hours ahead. Cover and chill.

Notes

Delicious, considering it is cauliflower, and very easy.

Corn - Charred and Raw Corn with Chile and Cheese

Servings: 4

Source: Bon Appetit July 2014

Ingredients

- 4 ears corn, husked
- 1 large shallot, thinly sliced into rings
- ½ red chili (i.e. Holland or Fresno), thinly sliced into rings
- ¼ cup fresh lime juice
- Kosher and freshly ground black pepper
- 2 tbsps vegetable oil, divided
- 2 oz fresh Cotija cheese or queso fresco, crumbled
- ¼ cup cilantro leaves with tender stems

Method

1. Prepare grill for medium heat. Cut kernels from 1 corn cob and toss with shallot, chile, and lime juice in a large bowl; season with salt and pepper and set aside.
2. Brush remaining 3 ears of corn with 2 tbsp oil and grill, turning occasionally until very tender and charred in spots, 10-12 minutes. Let cool.

3. Cut kernels from cobs and add to reserved corn mixture along with cheese, cilantro, and remaining 2 tbsp oil. Toss to combine; season with salt and pepper.

Notes

We charred some corn on grill pan and used frozen corn for the rest because we didn't have a grill. It was dandy.

Corn Pudding-Sweet

Servings: 8

Source: Daniel Pullen

Ingredients

- 4 cups Frozen Corn Kernels (about 19 oz), thawed
- 4 Large Eggs
- 1 cup Whipping Cream
- ½ cup Whole Milk
- 6 tablespoons Sugar (I Use 5)
- ¼ cup Butter, Room Temperature
- 2 All Purpose Flour
- 2 teaspoons Baking Powder
- 1 teaspoon Salt

Method

Preheat oven to 350°F. Butter 8x8x2 inch glass baking dish.

Blend all ingredients in food processor or blender until almost smooth. Pour batter into prepared dish.

Bake pudding on center rack until brown and center is just set, about 45 minutes. Let cool 10 minutes.

Serves 8 as side dish.

Corn with Bacon and Chipotle

Servings: 4

Source: New York Times, Sept. 3, 2008 (Spicy Fried Corn with Bacon and Chipotle)

Ingredients

- 4 Corn, Shucked
- ¼ lb. Bacon, Roughly Chopped
- 1 teaspoon Chipotle in Adobo Sauce, seeded if desired, finely chopped
- ½ teaspoon Kosher Salt
- 3 Fresh Chopped Cilantro
- Sour Cream, For Serving, Optional

Method

1. Slice corn kernels off cob. Fry bacon in large skillet over medium- high heat until crisp, about 5 minutes. If pan looks very greasy, spoon off some bacon fat if desired.
2. Stir corn into skillet and cook for 3 minutes. Stir in chipotle and salt. Add 2 tbsp water and cook, scraping up browned bits from bottom of pan, and simmering until thickened. Stir in cilantro and serve, topped with a dollop of sour cream if you like.

Eggplant, Braised with Pine Nuts

Servings: 5

Source: New York Times Wed. Aug. 3, 2011

Ingredients

- 1 large eggplant, about 1 pound
- 2 tsp salt
- ½ cup olive oil, divided
- 2 medium onions, roughly chopped
- 3 tbsp pine nuts
- 1 large tomato, peeled, cored, roughly chopped
- ¼ cup raisins
- 1 tsp cinnamon
- 1 tsp cumin
- black pepper
- ½ cup roughly chopped parsley thick yogurt, for serving
- lemon wedges, for serving

Method

1. Trim ends off the eggplant. With a vegetable peeler, cut off alternating strips of skin. Cut eggplant into 1-inch cubes, place in a colander over a large bowl and toss with salt. Let sit for 30 minutes to 3 hours, rinse well

and squeeze to remove as much liquid as possible; do not break cubes up.

2. In a large skillet or saucepan, heat ¼ cup olive oil over medium-high heat until hot but not smoking. Add the eggplant cubes and move them around occasionally, until they are rather tender and somewhat browned, about 7 minutes. Remove from the pan with tongs, leaving as much oil as possible in the pan. Set aside.
3. Add remaining oil to the pan with the onions and pine nuts and stir occasionally, until the onions are transparent and some pine nuts are lightly browned, 7 to 8 minutes.
4. Return eggplant to the pan with the tomato, raisins, sugar, cinnamon, cumin and pepper. Mix well, then turn heat to low. Cover the pan and cook until the eggplant is very tender but still in distinct pieces, about 30 minutes. Uncover and continue cooking, stirring once or twice, until the liquid is somewhat thickened, 5 to 10 minutes.
5. Remove the pan from heat and let sit uncovered until it is at room temperature, about 45 minutes. Stir in the dill and parsley, adjust the seasonings to taste and serve, accompanied by yogurt and lemon wedges for squeezing.

Eggplant, Tomato, Yogurt

Servings: 10

Source: Taunton's Fine Cooking Magazine, Dec/Jan 1995 No. 6

Ingredients

- Vegetable Oil
- 2 Yellow Onions (about 2 C.) Sliced Thin
- 1 teaspoon Turmeric
- 32 ounces Canned Crushed Tomatoes
- 6 ounces Tomato Paste
- 1½ teaspoons Salt
- 1 Green Pepper, Cored, Seeded Into 4″ bits
- 16 ounces Plain Yogurt
- 4 each Garlic, Minced
- 2 large Unpeeled Eggplants, Sliced Into ½″ Rounds
- 2 Dried Mint, Crushed

Method

Heat ¼ c oil in large saucepan until hot. Add the onions and saute them, stirring occasionally, until light brown, about 20 minutes. Sprinkle in the turmeric and stir to coat the onions. Add the crushed tomatoes, tomato paste and 1½ tsp salt then lower the heat to a simmer. Cook, stirring

often to prevent the sauce from sticking to the bottom of the pan and burning, until all the water evaporates and the mixture thickens, about 30 minutes. Keep the sauce warm while you proceed.

Whisk together the yogurt and garlic in a bowl, add the remaining 1 tsp salt and set aside.

Cook the eggplant by frying or broiling. To fry, heat ½ c of oil in a large frying pan. When the oil is hot, slide in as many eggplant slices as can fit in single layer. Cook til bottom is soft and brown, about 4 minutes per side. Once browned, remove from pan and add to tomato sauce. Repeat til all eggplant is done. If broiling, brush with oil, arrange in single layer on baking sheet. Broil til browned and soft on top, flip, brush with oil and brown about 4 minutes per side. When all eggplant is in sauce, shake til covered. Can remove the green pepper if desired. Keep warm over low heat.

To assemble, spread ¼ of yogurt mixture on bottom of deep, flat serving dish or platter. Using flat spatula, dish out the eggplant and sauce mixture and spread over the yogurt. Drizzle the rest of the yogurt mixture on top. Sprinkle the dried mint over the yogurt and serve.

Ginger Candied Carrots

Servings: 6

Source: Silver Palate Cookbook p.162

Ingredients

- 12 medium Carrots, Peeled, Cut In 1″ Pieces
- 4 tablespoons Butter, Melted
- ¼ cup Brown Sugar
- 1½ teaspoons Ground Ginger
- ½ teaspoon Caraway Seeds

Method

Place carrot pieces in a saucepan and add cold water to cover. Cook carrots until tender, 25 to 30 minutes.

Melt butter in a small saucepan. Add brown sugar, ginger and caraway seeds. Mix and set aside.

When carrots are done, drain and return to the pot. Pour butter mixture over them and cook over low heat for 5 minutes, stirring occasionally.

Transfer to a serving dish and serve immediately.

Glazed Carrots

Servings: 4

Source: New Best Cookbook, p.149

Ingredients

- 1 lb (about 6 medium) Carrots, peeled and sliced ¼ inch thick on the bias
- ½ teaspoon Salt
- 3 tbsps Sugar
- ½ cup Low-Sodium Chicken Broth
- 1 tbsp Unsalted Butter, cut into 4 pieces
- 2 teaspoons Lemon Juice
- Ground Black Pepper

Method

1. Bring the carrots, salt, 1 tbsp sugar, and the broth to a boil in a 12-inch nonstick skillet, covered, over medium-high heat. Reduce the heat to medium and simmer, stirring occasionally, until the carrots are almost tender when poked with the tip of a paring knife, about 5 minutes. Uncover, increase the heat to high, and simmer rapidly, stirring occasionally, until the liquid is reduced to about 2 tbsp, 1 to 2 minutes.
2. Add the butter and remaining 2 tbsp sugar to the skillet. Toss the carrots to coat and cook, stirring frequently, until the carrots are completely tender and the glaze is light

gold, about 3 minutes. Off the heat, add the lemon juice and toss to coat. Transfer the carrots to a serving dish, scraping the glaze from the pan into the dish. Season with pepper to taste. Serve immediately.

Green Bean and Red Pepper Dressing

Source: For Green Bean and Red Pepper Salad

Ingredients

- 3 tablespoons Red Wine Vinegar
- 1 tablespoon Dijon Mustard
- 1 clove Garlic, minced or pressed
- ½ teaspoon Sugar
- ½ teaspoon Salt
- ½ teaspoon Dry Basil
- ⅓ cup Olive Oil

Method

1. In a small bowl, combine the vinegar, mustard, garlic, sugar, salt, and basil.
2. Using a fork or wire whisk, gradually beat in the oil until well blended.

Green Beans - Slow-Cooked with Tomatoes

Servings: 4

Source: New York Times, Wednesday, 8-3-11

Ingredients

- 6 tbsp olive oil
- 2 medium onions, chopped
- 2 cloves garlic, chopped
- 1 lb. green beans, trimmed and cut in half widthwise
- 2 medium tomatoes, peeled, cored, and chopped
- 1 tbsp sugar
- 1 tsp salt
- black pepper
- ¼ cup roughly chopped mint
- Thick yogurt, for serving
- lemon wedges, for serving

Method

1. In a large saute pan or heavy pot, heat the oil over medium-high heat until hot but not smoking. Add the onions and stir occasionally, until softened, about 5 minutes.

Add the garlic and continue to cook, stirring frequently, 2 minutes.

2. Add the beans, tomatoes, 1 cup water, sugar, salt and pepper and bring just to a boil.

Reduce heat to low, then cover and simmer until the beans are very tender, about 45 minutes.

3. Remove from heat, adjust the seasoning to taste and cool to room temperature, uncovered, about 45 minutes. Stir in the mint and serve, with thick yogurt and lemon wedges.

Notes

This is in the Turkish tradition.

Green Beans with Garlic and Miso

Servings: 6

Source: Bon Appetit July 2016

Ingredients

- 3 garlic cloves, finely chopped
- 3 tbsps fresh lime juice
- 3 tbsps white miso
- 1 tbsp coconut or agave nectar, i used simple syrup
- 3 tbsps virgin coconut oil, i used veg oil
- 1½ lbs. haricots verts or green beans, trimmed
- pinch crushed red pepper flakes
- sea salt, freshly ground pepper
- ⅓ cup coarsely chopped cilantro

Method

Mix garlic, lime juice, miso, and coconut nectar in a small bowl to combine. Set garlic mixture aside.

Heat oil in a large skillet over medium-high. Add green beans and cook, undisturbed, until beginning to blister, about 2 minutes. Toss and continue to cook, tossing often, until tender and blistered in spots, 8-12 minutes.

Remove skillet from heat, pour in garlic mixture, and toss green beans to coat. Add red pepper flakes; season with sea salt and black pepper. Transfer to a platter and top with cilantro.

Green Beans with Lemon and Pine Nuts

Source: Gourmet

Ingredients

- 1½ lbs. green beans, trimmed and cut diagonally into ½-inch pieces
- ¼ cup pine nuts, toasted
- 2 tablespoons finely chopped fresh flat-leaf parsley
- 1½ teaspoons finely grated fresh lemon zest
- 4 teaspoons extra-virgin olive oil

Method

Cook beans in a 4-quart saucepan of boiling salted water until just tender, about 5 minutes, then drain well in a colander.

Transfer to a bowl and toss with nuts, parsley, zest, oil, and salt and pepper to taste.

Notes

Cooks' note: Green beans can be cut 6 hours ahead and chilled, wrapped in dampened paper towels in a sealed plastic bag.

Haricots Verts with Pine Nuts

Servings: 8

Source: Epicurious

Ingredients

- 2 lbs. haricots verts, trimmed
- 5 tbsp unsalted butter
- ¾ cup pine nuts
- 1½ tbsp fresh oregano, chopped
- ½ tsp kosher salt
- ¼ tsp black pepper

Method

Have ready large bowl ice water. In large pot boiling salted water. Blanch haricots verts until crisp-tender, 2 to 3 minutes. Drain, then plunge into ice water to stop cooking. Drain again and pat dry.

(Haricots verts can be blanched 1 day ahead, drained and patted dry, and refrigerated until ready to use.)

In large skillet over moderately high heat, melt butter. Cook, uncovered, until dark golden and fragrant, 2 to 3 minutes. Stir in pine nuts and toast, stirring, until golden, about 30 seconds. Add haricots verts, oregano, salt, and pepper;

toss until heated through. Serve warm or at room temperature.

Makes 8 to 10 servings.

Notes

Can substitute green beans and cook them for an extra minute or two.

Can substitute mint for oregano.

Latkes

Source: Mark Bittman - New York Times

Ingredients

- 2 lbs. (roughly 4 medium to large potatoes) potatoes, preferably Yukon Gold
- 1 onion, grated
- 2 eggs, lightly beaten
- 2 tbsp breadcrumbs
- oil, for frying
- sour cream and applesauce

Method

To the grated potatoes, add 1 grated onion, 2 lightly beaten eggs and 2 tbsp breadcrumbs.

Heat oil in frying pan and spoon mixture into the oil to form pancakes; fry until brown and crisp on both sides.

Serve with sour cream and applesauce.

Notes

Good, easy, fast.

If you are going for the genuine latkes experience this may not be it but it is yummy and easy.

Maple Smashed Sweet Potato Bake with Spiced Pecan Streusel

Source: Jane Wing (Seattle Times, Nov. 3, 2004)
Serves 8- 10

Ingredients

- 6 large Sweet Potatoes (4 Lbs) Peeled And Quartered
- 6 tablespoons Butter
- ¾ teaspoons Salt
- ⅓ cup Milk
- ½ cup Real Maple Syrup
- 2 Eggs, Beaten
- 6 tablespoons Butter, Softened
- ¾ cups Brown Sugar, Packed
- ½ cup Flour
- 1¼ cups Pecans, Chopped
- ¼ teaspoon Ground Cloves
- ¼ teaspoon Cinnamon
- ¼ teaspoon Nutmeg
- ½ teaspoon Salt

Method

Potatoes

Preheat oven to 350. Grease a 9x13 baking dish, set aside. In a large pot of water, bring potatoes to a boil. Reduce the heat and simmer 25- 30 minutes until tender. Drain well.

Transfer potatoes to a mixer and add butter and salt. Mix until butter is melted. In succession, add milk, syrup and beaten eggs, beating potatoes between additions and scraping down sides of bowl. Mix potatoes until smooth.

Transfer potato mixture to reserved baking dish and smooth the top.

Topping

In a small bowl, mix butter, brown sugar, flour, pecans, cloves, cinnamon, nutmeg and salt well, then sprinkle evenly over potatoes.

Bake, uncovered, in preheated oven for about 25-30 minutes until potatoes are hot through and streusel is toasty and crunchy.

Marinated Grilled Veggies

Servings: 6

Source: Rogers Gray Italian Country Cookbook

Ingredients

- 1 lb. Eggplant
- 1 lb. Zucchini
- 1 lb. Red And Yellow Bell Pepper Peeled (see Note)
- Sea Salt And Black Pepper
- ⅞ cups Extra-Virgin Olive Oil
- 2 Lemons
- 2 Garlic Cloves, Peeled & Crushed In Sea Salt
- 1 Fresh Basil Or Marjoram

Method

Cut the eggplant lengthwise into eighths and place in a colander with some sea salt. Cut zucchini lengthwise into sixths or eighths depending on size, add some salt, and place in a separate colander. Leave both to drain of any bitter juices, for a minimum of 30 minutes. Rinse and dry well.

Break the peeled peppers into sixths, and place on a dish.

Place the eggplant and zucchini pieces on the hottest part of a charcoal grill and grill on both sides, seasoning at the same time with salt and pepper. The eggplant in particular requires care - it needs to be cooked, but should not be allowed to burn. To test, gently press with a finger; if it resists, it is not done. When it is cooked, keep separate with the zucchini.

Mix the olive oil with the lemon juice and garlic and pour over the individual vegetables, gently lifting to coat them. Combine all the seasoned vegetables in a large bowl with the basil leaves, turn over once, and taste for seasoning - it should be robust.

Notes

Char-grill the whole peppers on all sides under the broiler or on a charcoal grill. When the skins are entirely black, place the peppers in a plastic bag and seal.

When cool, remove the blackened skin by rubbing the peppers in your hands. Do not worry if they fall apart. Remove the seeds and cores.

Peas and Asparagus

Servings: 6

Source: Barb Allen April, 2008

Ingredients

- 1 large Shallot, Finely Chopped
- 3 Unsalted Butter
- 2 lbs. Asparagus, Trimmed, Cut Into 1″ Pieces
- 1 package Frozen Or Fresh Peas
- ½ teaspoon Sea Salt
- ¾ cups Torn Basil Leaves

Method

Cook shallots in butter until tender over medium heat. Stir in asparagus, peas, salt and ¼ tsp pepper and then seal skillet with foil (or just cover). Cook over medium heat until veggies are tender but still slightly al dente, about 8 minutes (too long??) Stir in basil and salt to taste.

Peppers With Feta And Almonds

Source: Nigella Bites

Ingredients

- 8 Red Or Yellow Peppers, Or A Mixture Of Both
- 4 ounces Feta Cheese
- Lemon Juice
- 1 Extra-Virgin Olive Oil
- ⅓ cup Blanched Or Sliced Almonds
- 2 Flat Leaf Parsley, Freshly Chopped

Method

Easiest to use prepared peppers in a bottle from the store.

Cut or tear peppers into into wide chunks/strips and arrange on a large plate. Crumble over the feta, then squeeze over lemon juice and drizzle with oil. Scatter over the almonds and sprinkle on the parsley - and that, frankly, is it.

Leftovers can be stuffed into pita breads or added to pasta (better without the almonds).

Potato Chips

Servings: 8

Source: Ina Garten's "Barefoot Contessa Parties!"

Ingredients

- Good Olive Oil
- 4 Baking Potatoes
- Kosher Salt
- Freshly Ground Pepper

Method

Preheat the oven to 325°F. Spread each of 2 baking sheets with 1 tbsp of oil and put them in the oven to preheat for 10 minutes.

Slice the potatoes on the narrow side lengthwise on a mandoline so they are thin and flexible, about 1/16 inch thick. Place slices on the hot sheet pans, making sure that they don't overlap at all. Sprinkle with salt and pepper.

Bake the chips for 10 minutes, rotate the pans in the oven, and bake for another 10 minutes. Flip each chip and then bake for another 5 to 6 minutes or until golden brown. Remove the chips to a paper towel to cool.

Repeat with the remaining potato slices.

To store the chips, cool completely and place in a plastic zipper-lock bag. They will stay crisp for several days.

Potatoes (Roasted) with Paprika Mayo

Servings: 4

Source: Molly Yeh, Food52

Ingredients

- kosher salt and black pepper
- 2 lbs red potatoes, cut into ½″ cubes
- 2 tbsp unsalted butter, melted
- 1 cup mayonnaise
- ¼ cup white vinegar
- 1 tbsp paprika
- 2 tsp sugar
- 1½ small shallots, finely chopped
- chives, chopped, for garnish

Method

1. Heat the oven to 450°F.
2. Bring a large pot of heavily salted water to a boil (Molly uses about 3 tbsp salt). Add the potatoes and cook until slightly tender, 6 minutes. Drain and pat dry with a clean towel. Tossing the potatoes back into the drained, still-hot pot briefly can also help some of the excess moisture steam away.
3. Scatter the potatoes on a baking sheet and season with the salt and pepper. Drizzle with

the melted butter and toss to coat using tongs or a thin spatula. Roast until the potatoes are dark brown and crispy, 30 to 45 minutes, tossing halfway through. If the potatoes are sticking stubbornly, don't fuss with them too much — let them keep browning and crisping until they release from the pan.

4. Meanwhile, in a bowl, whisk together the mayonnaise, vinegar, paprika, sugar, and shallots.
5. You have two choices for serving: you can either serve it warm right away, or, if you want to be able to set it out at a party and have it stay creamy and crunchy for longer, let the potatoes cool before dressing. When ready to serve, toss the warm or cooled potatoes with half of the paprika mayonnaise (save the rest for dipping or another use). Taste and adjust the seasonings as needed. Top with chives and enjoy!

Red Cabbage with Apple (Wintery Braised Red Cabbage, Plus Some Jelly)

Servings: 6

Source: Food 52

Ingredients

- 1 medium red cabbage, about 2 pounds
- 4 tbsps butter, melted
- ¼ cup wine vinegar
- 2 apples, relatively tart, peeled and sliced
- ¼ cup red or black currant jelly, We used cranberry relish from New Best Cookbook

Method

1. Heat the oven to 325 degrees. Oil a large baking dish (9 by 13 inch, ideally) with half of the melted butter.
2. Peel the outer leaves from the cabbage and cut it into 8 wedges. Nestle the wedges in the baking dish, more or less in a single layer. Salt liberally and drizzle the remaining

butter and ¼ cup water over the top. Cover tightly with foil and braise for an hour.

3. After an hour, gently turn over each wedge and slide the sliced apples in among the cabbage. Drizzle the red wine vinegar over the top.
4. Cover again with foil and braise for another hour.
5. Take the cabbage out of the oven and remove the foil. It should be so tender it nearly melts. Increase the heat of the oven to 425 degrees.
6. While the oven is warming up, drizzle the ¼ cup currant jelly over the cabbage and gently incorporate it. Then slide the cabbage back in the oven and cook for another 15 minutes or so, until the wedges have started to brown. Serve warm or at room temperature.

Notes

Food 52's note: I like to take the browning a little too far — I want the edges slightly crisp and charred, which plays beautifully off the rest of the tender long-braised cabbage.

This was such a wonderful surprise! So totally delicious that I almost ignored the wonderful chicken dish we served with it!

Roasted Red Peppers

Source: Jack Freiberg, Nov. 2003

Ingredients

- Red Peppers
- Olive Oil
- Garlic
- Hot Chili Flakes

Method

Roast red peppers in 200°F oven for 2 hours. They probably will not be burned looking but skin will slide off.

Peel and cut into strips.

Drizzle with good olive oil, and add thinly sliced garlic and a bit of hot pepper flakes.

Roasted Tomatoes With Garlic

Servings: 40

Ingredients

- 20 Tomatoes, Halved (through Equator)
- ½ cup Olive Oil
- Fresh Thyme
- 40 each Garlic, (Whole, Peeled)

Method

Combine all ingredients and mix gently. Place tomatoes cut side down on parchment-lined pan. Bake at 350 20 minutes. Remove skins and discard. Pour off juice and save. Lower oven to 275. Bake, and keep pouring off juices for 3 or 4 more hours. Store tomatoes, juice, and garlic separately.

Root Beer Baked Beans

Servings: 8

Source: Bon Appetit, July 2010

Ingredients

- 4 Slices Smoked Bacon, Cut Into 1-Inch Pieces
- 3½ cups Chopped Onions
- 2 Garlic Cloves, Minced
- 4 (16 oz) cans Cannellini Beans, Rinsed, Drained
- 1½ cups Root Beer (preferably Artisanal)
- 3 Apple Cider Vinegar
- 3 Mild-Flavored (light) Molasses
- 2 Tomato Paste
- 2 Dijon Mustard
- 1½ teaspoons Chili Powder
- 1 teaspoon Coarse Kosher Salt
- 1 teaspoon Freshly Ground Black Pepper

Method

Preheat oven to 400°F.

Cook bacon in large ovenproof pot over medium heat until crisp, stirring occasionally. Using slotted spoon, transfer bacon to paper towels. Add onions to drippings in pot, cook until

beginning to brown, stirring often, about 8 minutes.

Add garlic; stir 1 minute. Add beans, root beer, vinegar, molasses, tomato paste, mustard, chili powder, 1 tsp salt, and 1 tsp pepper; mix. Stir in bacon; bring to boil.

Transfer to oven; bake uncovered until liquid thickens, about 30 minutes.

Rosti (Potatoes)

Servings: 4

Source: New York Times, March 18, 2007

Ingredients

- 1½ lbs. Russet Or Yukon Gold Potatoes, Peeled
- ⅔ cups Diced Bacon
- Salt
- ⅓ cup Olive Oil, Divided

Method

1. Over a large bowl, coarsely grate the potatoes. Cover with water and stir vigorously to remove excess starch. Drain. Wipe the bowl dry.
2. Transfer half the potatoes to a kitchen towel, gather the ends together and twist as tightly as possible to remove water. Place in the bowl and repeat with the remaining potatoes. Add bacon and 1 tsp salt and mix well.
3. Place a 10″ cast-iron skillet over medium heat. When the pan is hot, add ¼ cup of oil. When the oil is hot, add the potato mixture and toss to coat. Cover and cook until the bacon has cooked through, about 6 minutes. Gather the potatoes into a low, cakelike shape. Increase heat to high and cook, uncovered, until a golden crust forms

underneath, 3 or 4 minutes more. Slide out onto a plate, crust side down.

4. Reduce heat to medium-high. Add the remaining 2 tbsp oil and return rosti to the pan, crust side up (by flipping it into the pan with a spatula, much as you would a pancake). Cook until the underside is browned, about 8 minutes more. Let cool for 5 minutes in the pan. Serve warm.

Scalloped Potatoes

Servings: 6

Source: New Best Cookbook p.193

Ingredients

- 2 Unsalted Butter
- 1 Medium Onion, Minced
- 2 Medium Garlic Cloves, Minced Or Pressed
- 1 Chopped Fresh Thyme Leaves
- 1¼ teaspoons Salt
- ¼ teaspoon Ground Black Pepper
- 2½ lbs. Russet Potatoes, Peeled And Sliced ⅛ ″ Thick
- 1 cup Low-Sodium Chicken Broth
- 1 cup Heavy Cream
- 2 Bay Leaves
- 4 oz Cheddar Cheese, Shredded

Method

1. Adjust oven rack to middle position and heat the oven to 425°F.
2. Melt the butter in a dutch oven over medium-high heat. When the foaming subsides, add the onion and cook, stirring occasionally, until soft and lightly browned, about 4 minutes.
3. Add garlic, thyme, salt and pepper and cook until fragrant, about 30 seconds. Add the

potatoes, broth, cream, and bay leaves and bring to a simmer. Cover, reduce the heat to medium-low and simmer until the potatoes are almost tender (a paring knife can be slipped into and out of a potato slice with some resistance), about 10 minutes. Discard the bay leaves.

4. Transfer the mixture to an 8-inch square baking dish (or other 1½ quart gratin dish). Sprinkle evenly with the cheese. Bake until the cream is bubbling around the edges and the top is golden brown, about 15 minutes. Cool 10 minutes before serving.

Variation

Scalloped Potatoes with Chipotle Chile and Smoked cheddar Cheese

Follow the recipe for Scalloped Potatoes, adding 1 large chipotle chile in adobo sauce, minced (about 1½ tbsp), along with the garlic and substituting smoked cheddar cheese for the regular cheddar.

Scalloped Potatoes (Janssons Temptation Potatoes)

Source: Mkf Via Food Network

Ingredients

- 8 medium all-purpose potatoes, peeled, halved lengthwise
- 2 large yellow onions, peeled and halved lengthwise
- 1 2-oz tube anchovy paste
- 3 tbsps unsalted butter, at room temperature
- 1 tbsp all purpose flour
- ¼ tsp freshly ground black pepper
- 1 cup heavy cream, at room temperature
- 1½ cups milk, at room temperature

Method

Preheat oven to 425 degrees F. Lightly coat a shallow 3-qt baking dish with nonstick cooking spray and set aside.

Equip the food processor with the slicing disk (the thin slicing disk, if you have one). Stand as many pieces of potato in the feed tube as will fit, then exerting gentle pressure on the pusher, pulse the potatoes through the slicing disk. Repeat until all potatoes have been sliced. As the

work bowl fills, scoop the potatoes onto a large piece of waxed paper. Scoop the last batch of sliced potatoes onto the waxed paper and reserve.

Slice the onions just as you did the potatoes, transfer to a second sheet of waxed paper and reserve. Remove the slicing disk from the processor and insert the chopping blade.

Add the anchovy paste, butter, flour, pepper, and ½ cup of cream to the processor and churn 3 to 5 seconds until smooth. Add the remaining cream and the milk and pulse 4 to 5 times to incorporate.

Layer ⅓ of the potatoes in the prepared casserole, spreading evenly, top with ⅓ of the onions and ⅓ of the anchovy mixture. Repeat twice. The anchovy mixture should just be visible in the casserole; it should not cover the onions and potatoes.

Bake uncovered on the middle rack until bubbling and nicely browned, about 1 hour. Remove from the oven and let stand 10 minutes before serving.

Notes

If your food processor has a thin slicing disk, by all means use it. Otherwise, the medium disk will do. Also, because of the saltiness of the anchovy paste, this recipe needs salt.

I had this recipe at the Julebord, Swedish dinner. Fabulous!

Spinach Madeleine

Source: Cousin Marce

Ingredients

- 2 pkgs frozen chopped spinach
- 4 tbsps butter
- 2 tbsps flour
- 2 tbsps finely chopped onion
- ½ cup evaporated milk
- ½ cup vegetable liquid, reserved from cooking spinach
- ½ tsp black pepper
- ¾ tsp celery salt
- ½ tsp garlic salt
- 6 oz roll Jalapeno cheese (Kraft)
- 1 tsp Worcestershire sauce

Method

Cook spinach according to pkg directions. Drain and reserve ½ cup of liquid.

Melt butter in saucepan over medium heat. Add onion and sauté for few minutes. Add flour, stirring until blended and smooth.

Combine veg. liquid and ½ cup canned milk in measuring cup and then add to mixture slowly to avoid lumps. Cook until thick and smooth.

Add seasonings and cheese which has been cut into small pieces. Stir until blended and cheese has melted. Add spinach and mix well.

This may be served immediately or refrigerated overnight to enhance the flavor. Reheat in oven at 350 degrees about an hour, give or take.

Notes

I don't think I have ever made this but it is a tradition at our big family Thanksgiving dinners.

Squash and Apples

Source: Sandy Graff

Ingredients

- 1 Butternut squash
- ½ stick (2 oz) butter, plus more for dotting
- brown sugar
- cinnamon, nutmeg and ginger, to taste
- Approx 3 apples

Method

Boil Butternut Squash until it is soft. Remove from water and scoop out squash into a casserole dish.

Add ½ stick butter, brown sugar, cinnamon, nutmeg and ginger (to taste). Slice about 3 apples in circles.

Divide squash in half and move ½ of it to a bowl. Line squash in casserole with apples (sprinkle with brown sugar and spices - dot with butter). Put the rest of the squash back in over the apple layer and add another layer of apples (with sugar, spices and butter). Use VERY MODERATE amounts of ginger and nutmeg.

Cover with foil and bake for about an hour at 350 degrees.

Sweet Corn Pudding

Servings: 8

Source: Daniel via Bon Appetit, Dec. 1999 via epicurious.com (May, 01)

Ingredients

- 4 cups Frozen Corn Kernels (19 Oz), Thawed
- 4 large Eggs
- 1 cup Whipping Cream
- ½ cup Whole Milk
- 6 tablespoons Sugar (Daniel Uses 5)
- ¼ cup Butter, Room Temperature
- 2 All Purpose Flour
- 2 teaspoons Baking Powder
- 1 teaspoon Salt

Method

Preheat oven to 350°F. Butter 8 x 8 x 2-inch glass baking dish.

Blend all ingredients in food processor or blender until almost smooth. Pour batter in to prepared dish.

Bake pudding on center rack until brown and center is just set, about 45 minutes. Let cool 10 minutes.

Serves 8 as a side dish.

Sweet N' Sour Beans

Servings: 15

Source: Mickey Sweeney July, 2001

Ingredients

- 8 slices Bacon
- 4 large Onions
- 1 cup Brown Sugar
- 1 teaspoon Dry Mustard
- ½ teaspoon Garlic
- 1 teaspoon Salt
- ½ cup Cider Vinegar
- 1 can Butter Beans, Drained
- 1 can Lima Beans, Drained
- 1 can Red Kidney Beans, Drained
- 1 can New England Baked Beans, Undrained

Method

Cook bacon, drain and crumble. (Mickey used dripping from baby back ribs.) Brown onions in drippings. Add seasonings and simmer 20 minutes. Combine with beans and bacon. Bake 350°F for 1 hour.

Sweet Potato Gratin with Ginger and Orange Zest

Source: New York Times (Wed. Nov. 19, 2008 The Minimalist, Mark Bittman)

Ingredients

- ½ cup Butter, More For Greasing Pan
- 1 cup Cream
- 2 Grated Ginger
- Zest From 1 Orange
- 2 cups Sweet Potatoes, Peeled, Grated
- ½ cup Hazelnuts Or Walnuts (optional)
- Salt And Pepper

Method

1. Preheat oven to 400°F.
2. Grease a 6 - 8 cup gratin dish with butter. In a small pan, gently heat remaining butter with cream, ginger and orange zest, stirring once or twice, until butter has melted and mixture is just steaming. Remove from heat.
3. Spread potatoes and nuts evenly into baking dish and sprinkle with plenty of salt and pepper.

4. Drizzle cream mixture over all and press down on potatoes with fork to settle them into dish and at least partly submerge them.
5. Bake until potatoes are tender and cream thickens, about 4 minutes. Serve hot or warm.

4 to 6 servings.

Sweet Potatoes - Stir-Fried

Servings: 4

Source: New York Times Oct. 15, 2010

Ingredients

- 4 scallions, trimmed and cut into one-inch pieces
- 2 garlic cloves
- 1 piece ginger (an inch long), peeled, cored, cut into ½" wedges
- 1 small fresh hot chili (like jalapeno or Thai), stem and seeds removed
- 1½ pounds sweet potatoes, peeled and cut into one to two-inch chunks
- 3 tbsp. peanut oil
- salt and pepper
- 1 tbsp. soy sauce, more for serving

Method

1. Put scallions in food processor and pulse until finely chopped; remove. Add garlic, ginger and chili to the processor and pulse until minced; remove to a separate bowl. Fit the processor with grating blade and grate sweet potatoes.
2. Put oil in a large nonstick or well-seasoned cast-iron skillet over medium-high heat.

When hot, add garlic-ginger-chili mixture and fry for 30 seconds. Add half the scallions and all the potatoes and sprinkle with salt and pepper. Cook, stirring or tossing, until the potatoes are lightly browned, about 10 minutes; the potatoes need not be fully tender.

3. Add soy sauce, toss once, and transfer potatoes to serving platter. Garnish with remaining scallions and serve immediately with additional soy sauce, if desired.

Notes

I didn't have fresh hot chili so sprinkled hot red pepper flakes into garlic-ginger mix. It was dandy.

I prefer yams to sweet potatoes.

Sweet Potatoes with Brown Butter and Sage

Source: New York Times, (Nov.19, 2008) The Minimalist Mark Bittman

Ingredients

- 4 tablespoons Olive Oil
- 2 cups Sweet Potatoes, Peeled, Grated
- Salt And Pepper
- ½ stick Butter, More To Taste
- 4 each Garlic, Crushed
- 20 Sage Leaves

Method

1. Put oil in a large skillet over medium-high heat. When hot, add sweet potatoes and sprinkle with salt and pepper. Cook, stirring only occasionally, until they change color and begin to brown, then stir more frequently until they are tender but not at all mushy.
2. Meanwhile, heat butter in a small saucepan over medium heat. Add garlic and sage; shake pan occasionally. When butter turns brown, turn off heat.
3. Use tongs to remove sage and garlic from butter. Serve potatoes drizzled with butter

and garnished with a few sage leaves. Garlic can be served alongside though it will not be super-soft.

4 to 6 servings.

Tomatoes, Roasted Winter Tomatoes

Source: New York Times, Feb. 10, 2016

Ingredients

- 2½ lbs. tomatoes, any kind
- 5 garlic cloves, peeled
- 2 slices peeled ginger, about ⅛-inch thick
- 2-3 sprigs fresh basil
- 5-6 cups olive oil

Method

1. Heat oven to 250 degrees. If using later tomatoes, such as beefsteak or plum tomatoes, slice them in half; if using cherry tomatoes, leave them whole.
2. Combine tomatoes, garlic, ginger and basil in a 9 x 12-inch baking dish. Add enough olive oil to cover. Transfer to oven and bake for 2 hours; the tomatoes should have started to collapse and have a few brown spots. Return them to the oven if necessary.
3. Remove baking dish from oven and let tomatoes cool. Drain the oil and reserve. (You can use it as you would any normal olive oil.) Refrigerate or freeze your tomatoes for later use; they will last in the fridge up to 1 week. The oil will keep for 2 weeks in the fridge.

Yams with Amaretti Crumble Topping

Servings: 8

Source: Food & Wine Nov. '85

Ingredients

- 5 large Yams Or Sweet Potatoes
- 1½ sticks Unsalted Butter
- ⅓ cup Brown Sugar, To Taste
- ¼ cup Amaretto Liqueur Or Dark Rum
- ¼ cup Orange Marmalade
- 2 teaspoons Powdered Ginger, Omit If Using Gingersnaps (See Below)
- ½ teaspoon Salt
- 24 Amaretti Cookies Or 20 Gingersnaps

Method

1. Preheat the oven to 375°F. Bake the yams for 1 to 1½ hours, until very tender. Let stand until cool enough to handle.
2. Peel the yams. Mash well with 4 tbsp of butter, the brown sugar, liqueur, marmalade, ginger and salt.
3. Pulverize the cookies in a food processor or blender. Add the remaining 8 tbsp butter and process until well mixed. (The recipe can be prepared to this point 1 day ahead.

Refrigerate the yam and amaretti topping separately, covered).

4. Preheat the oven to 400°F. Generously butter a large shallow baking dish. Spread the mashed yams evenly in the dish.
5. Pinch or cut the cookie topping into small pieces and scatter evenly over the yams.
6. Bake for about 30 minutes, until the yams are heated through and the topping is melted. Transfer to the broiler and cook for 1 to 2 minutes to crisp and brown the topping.

Sauces, Condiments & Miscellaneous

Aioli Sauce

Source: Lulu's Provencal Table by Richard Olney p.124

Ingredients

- Large pinch coarse sea salt
- 1 head garlic, more or less to taste, cloves separated, crushed and peeled
- 2 egg yolks, at room temperature
- 2 cups olive oil, at room temperature
- 1 to 2 tsp water, at room temperature

Method

In a marble mortar with a wooden pestle, pound the salt and garlic to a smooth, liquid paste. Add the egg yolks and stir briskly with the pestle until they lighten in color. Begin to add the oil in a tiny trickle, to the side of the mortar so that the oil flows gradually into the yolk and garlic mixture while turning constantly with the pestle.

As the mixture begins to thicken, the flow of oil can be increased to a thick thread, always to the side of the mortar. Never stop turning the pestle, with a rapid, beating motion.

When the aioli is quite thick, add a teaspoon or two of water to loosen it, while turning, and continue adding oil until you have obtained the

desired quantity and consistency. Cover and refrigerate until serving.

Applesauce, Chunky Homemade

Source: Once Upon a Chef

Ingredients

- 10 apples (McIntosh and Golden Delicious), peeled, cored, and cut into 1-inch chunks
- 3 tbsp unsalted butter, cut into ¼″ chunks
- ¼ cup plus 2 tbsp light or dark brown sugar, packed
- ground cinnamon, for serving, optional

Method

1. Preheat the oven to 400°F.
2. Place the apples in a 9 x 13″ baking dish. Scatter the brown sugar and chunks of butter evenly over top. Cover tightly with aluminum foil and bake for 45 to 50 minutes, tossing once halfway through, until the apples are very tender.
3. Mash the apples with a potato masher or fork. Taste; if the applesauce is too tart, add more brown sugar little by little until the flavors are balanced. (NOTE: no two batches will ever be the same — the flavor depends on the tartness of the apples used.)

Notes

The applesauce can be frozen in an airtight container for up to 3 months.

Barbara’s Puttenesca Sauce

Source: Barbara Allen

Ingredients

- 2½ lbs. Vine Ripe Tomatoes, Peeled, Deseeded And Coarsely Chopped
- ¼ Olive Oil
- 3 large Garlic Cloves, Crushed
- 1 Balsamic Vinegar
- 10 Fresh Basil Leaves, Torn
- ⅓ cup Kalamata Olives, Cut Up
- 1 Capers
- Red Pepper Flakes, Or Fresh
- Jalepeno
- Salt

Method

Combine in a bowl, 0 to 24 hours ahead. Serve over pasta.

Caramel Sauce

Source: Once Upon a Chef

Ingredients

- 1 cup sugar
- 2 tbsp water
- ⅛ tsp lemon juice
- 2 tbsp corn syrup
- ½ cup heavy cream, plus more if necessary
- 1 tbsp unsalted butter

Method

1. Stir the sugar, corn syrup, water, and lemon juice together in a 2-cup microwave-safe measuring cup or glass bowl. Microwave until the caramel is pale yellow, about 4 to 8 minutes. It's fine to stop and open the microwave to check often; just don't let it get too dark or it will burn.
2. Let the caramel sit for about 5 minutes and it will gradually turn a rich amber color. (If after five minutes it's not dark enough, place it back in the microwave for thirty seconds or so, then let it darken again. If it gets too dark, start over.)
3. In the meantime, heat the cream in the microwave until hot. Once the caramel reaches the right color, immediately stir in the hot cream a few tbsp at a time. It will bubble up intensely, but it won't overflow.

After you've added all the cream, stir to incorporate, then add the butter. Add more cream if the mixture seems too thick. Once the caramel cools you can store it in the fridge.

Notes

Made to go with pumpkin cheesecake.

Caramel Sauce (Salted)

Source: Bobby Flay, New York Times, Jan. 2019

Ingredients

- 1 cup sugar
- ½ cup heavy cream
- 2 tbsp unsalted butter
- ¾ tsp kosher salt, or to taste

Method

1. In a medium saucepan set over medium-high heat, combine the sugar with ¼ cup cold water and stir to combine. Cook, without stirring, until the sugar has turned a deep amber hue, approximately 10 to 12 minutes.
2. Meanwhile, warm the cream in a small saucepan. When the caramel is ready, slowly whisk in the warm cream and continue simmering the mixture until it is smooth, another 2 to 3 minutes. Remove from heat, then whisk in the butter, and then the salt, to taste. Serve warm.

Chimichurri Sauce - Frank's

Source: Food Network (Get Grilling, Meredith 2005)

Ingredients

- 6 cloves garlic, sliced
- 2 shallots, sliced
- 2 cups packed fresh flat-leaf parsley
- ¼ cup fresh oregano leaves
- 1 heaping tbsp kosher salt
- 1 tsp crushed red pepper flakes
- 1 cup olive oil
- ½ cup red wine vinegar
- ¼ cup water

Method

Pulse the garlic, shallots, parsley, oregano, salt, and red pepper in a food processor until roughly chopped.

Add the oil, vinegar, and water and pulse to make a textured sauce. Transfer to a serving bowl.

Notes

Make sure to pluck the oregano leaves off the stems - hard stems make the sauce a little too textured. Toss the herb stems on the fire to flavor whatever you are grilling.

Cranberry Citrus Relish

Source: Josh

Ingredients

- 1 Navel orange
- 1 lemon wedges
- 1 lime juice
- 1 cup sugar
- 3 cups fresh cranberries
- ¼ cup Grand Marnier

Method

1. Using a vegetable peeler, strip the zest from the orange, lemon and lime. Cut the zests into very thin 1 12″long strips.
2. Peel the citrus fruits using a sharp paring knife, making sure to remove all the bitter white pith. Working over a bowl, cut in between the membranes to release the sections; squeeze the juice from the membranes into the bowl.
3. Put the sugar in a non-reactive medium saucepan and cook over moderate heat, stirring with a wooden spoon, until a clear amber syrup forms, 3 to 4 minutes. Immediately add the citrus zests and stir constantly for 30 seconds, then stir in the

citrus fruits and juices and cook for 30 seconds more.

4. Add the cranberries and bring to a gentle boil. Cook, stirring occasionally, until the relish is jam like, about 12 minutes.
5. Remove from the heat and stir in the Grand Marnier. Let cool completely, then refrigerate.

   MAKE AHEAD Can refrigerate for up to 1 week. Serve at room temperature.

Notes

Josh used Brandy instead of Grand Marnier.

Cranberry-Orange Sauce (New Best)

Source: New Best Cookbook P.373

I think this is my favorite cranberry sauce yet!

Ingredients

- ¾ cup water
- 1 cup sugar
- 1 tbsp grated orange zest
- ¼ tsp salt
- 1 12 oz bag cranberries, picked over
- 2 tbsp Triple Sec or Grand Marnier

Method

Bring the water, sugar, orange zest and salt to a boil in a medium nonreactive saucepan over high heat, stirring occasionally to dissolve the sugar. Stir in the cranberries; return to a boil. Reduce the heat to medium; simmer until saucy, slightly thickened, and about two thirds of the berries have popped open, about 5 minutes.

Off the heat, stir in 2 tbsp orange liqueur.

Transfer to a nonreactive bowl, cool to room temperature, and serve. (The sauce can be covered and refrigerated for up to 7 days; let stand at room temperature 30 minutes before serving.)

Notes

If you have frozen cranberries, do not defrost them before use; just pick through them and add about 2 minutes to the simmering time.

Creme Fraiche

Source: The New Basics Cookbook

Ingredients

- ½ c. heavy or whipping cream
- ½ cup sour cream

Method

Whisk the creams together in a small bowl. Pour the mixture into a jar, cover, and let stand in a warm place for 12 hours. Then stir, and refrigerate for 24 hours.

Notes

Can also use 1 cup heavy cream and 1-2 tsp buttermilk. Sit for 24 hours.

Emeril's Creole Seasoning

Servings: 23

Source: Emeril's New New Orleans cooking

Ingredients

- 2½ tablespoons Paprika
- 2 tablespoons Salt
- 2 Garlic Powder
- 1 Black Pepper
- 1 Onion Powder
- 1 Cayenne Pepper
- 1 Dried Leaf Oregano
- 1 Dried Leaf Thyme

Method

Combine all ingredients thoroughly and store in an airtight jar or container.

Fajita Marinade

Source: A little slip of paper in Frank's handwriting.

Ingredients

- ½ cup Olive Oil
- ¼ cup Vinegar
- ½ cup Lemon Or Lime Juice
- ⅓ cup Onion, Chopped Superfine
- pinch Sugar
- 1 teaspoon Oregano
- 1 teaspoon Salt
- ½ teaspoon Pepper
- ½ teaspoon Cumin
- Garlic

Method

(none recorded)

Horseradish Cream Sauce

Source: Food Network (Alton Brown 2004)

Ingredients

- 1 cup sour cream
- ¼ cup grated fresh horseradish
- 1 tbsp Dijon mustard
- 1 tsp white wine vinegar
- ½ tsp kosher salt
- ¼ tsp freshly ground black pepper

Method

Place all of the ingredients into a medium mixing bowl and whisk until the mixture is smooth and creamy.

Place in the refrigerator for at least 4 hours or overnight to allow flavors to meld.

Sauce can be stored in the refrigerator in an airtight container for 2 to 3 weeks.

Huli Huli Sauce

Source: BBQ USA by Steven Raichlen (415 fiery recipes from across America) p. 388 by way of Christopher.

Ingredients

- ⅓ cup Dark Brown Sugar, Packed
- ⅓ cup Soy Sauce
- ⅓ cup Ketchup
- ⅓ cup Sherry
- 1 tablespoon Rice Vinegar Or Distilled White Vinegar
- 2 slices Peeled Fresh Ginger, Gently Crushed
- ½ teaspoon Freshly Ground Pepper
- 2 each Garlic, Peel And Gently Crushed
- 1 Trimmed Scallion, White Part Crushed, Green Chopped

Method

Place brown sugar, soy sauce, ketchup, sherry, vinegar, ginger, pepper, garlic and scallion WHITE in heavy non-reactive saucepan and whisk to mix.

Add 2 tbsp water. Bring to simmer over medium heat, then simmer gently until thick and syrupy, about 5 minutes, whisking to prevent scorching. If too thick add water - should be pourable.

Strain into clean non-reactive sauce pan and set aside. Garnish with chopped green end of scallion

Hawaiian. Chris serves with BBQ chicken

Julia Child's Blender Hollandaise

Source: The Art of French Cooking (?) from Christopher

Ingredients

- 3 Egg Yolks
- ¼ teaspoon Salt
- pinch Pepper
- 1 Lemon Juice
- 4 ounces Butter

Method

Place egg yolks, seasonings, and 1 tbsp lemon juice in the blender jar. (You can beat in more when sauce is done and will know what proportions you like for the next time.)

Cut the butter into pieces, and heat it to foamy hot in small saucepan.

Cover jar and blend egg yolk mixture at top speed for 2 seconds. Uncover, and still blending at top speed, immediately start pouring on the hot butter in a thin stream of droplets. (You may need to protect yourself with a towel during the operation.)

By the time ⅔ of butter has gone in, the sauce will be a thick cream. Omit the milky residue at

bottom of butter pan. Taste sauce and blend in more seasonings if necessary.

Lemon Curd

Source: BJ Stephenson (1996)

Ingredients

- 1⅓ cups sugar
- ¼ lb. butter
- 3-4 lemons, (¾ cup juice)
- 6 eggs

Method

Grate rind and strain juice. Put rind, juice, sugar and butter in top of double boiler and heat until sugar is dissolved and butter melted.

Beat eggs well. When first ingredients have dissolved and melted, add eggs. Stir until mixture coats a spoon.

2 pints.

Lukatah's Caramel Sauce

Source: Loose, over the phone description from Jane and Majed, Oct. 2000

Ingredients

- 12 C. Sugar
- 1 cup Cream, About Room Temperature
- dr Lemon Juice
- Enough Water To Cover Sugar

Method

Their huge recipe is:

12 c. sugar, 1 gallon (16 cups) room temperature cream(keeps splatter to minimum), a little lemon and a little water.

In a big, HEAVY saucepan put sugar and just cover with water and a few drops of lemon juice. Bring to a boil and as liquid begins to turn brown, swirl pan to get all crystals. Do this until mixture is pretty dark brown because it will lighten when you add cream.

Pull it off stove, having cream ready, and pour rather quickly into sugar mixture. Stand back as it flies. This is why you need a deep pot. Continue stirring while you pour in cream.

Can refrigerate.

Sugar-to-cream ratios for scaling the recipe:

- 12 c. sugar to 16 c. cream (the full/huge recipe)
- 6 c. sugar to 8 c. cream
- 3 c. sugar to 4 c. cream
- 1½ c. sugar to 2 c. cream

Huge recipe takes about ½ hour. Much less for smaller.

Mayonnaise Nicoise

Yield: 1½ cups

Source: Silver Palate Cookbook

Ingredients

- 1 cup Mayonnaise (recipe follows; regular Mayo OK, too)
- 1 Capers, Drained
- 1 Tomato Paste
- 1 Anchovy Paste
- 1 Garlic Clove, Peeled And Minced
- large Dried Oregano

Method

Combine all the ingredients in a food processor until smooth, then stir in additional capers to taste.

Homemade Mayonnaise

- 2 egg yolks
- 1 whole egg
- 1 tbsp Dijon mustard
- Pinch of salt
- Freshly ground black pepper, to taste
- ¼ cup fresh lemon juice
- 2 cups corn oil or other vegetable oil, or best-quality olive oil

Method

1. Use very high quality, fresh eggs. Combine the egg yolks, whole egg, mustard, salt, freshly ground black pepper, and half of the lemon juice in a food processor. Process for 1 minute.
2. With the motor running, dribble in the oil in a slow steady stream. When you have added all the oil, shut the motor off and scrape down the sides of the bowl with a spatula.
3. Taste the mayonnaise. Correct the seasoning, if necessary; if you are using vegetable oil, you will probably need the remaining lemon juice.
4. Scrape the mayonnaise into a storage container, cover and refrigerate until ready to use. The mayonnaise will keep safely, if refrigerated, for at least 5 days. Let it return to room temperature before stirring and using.

Makes 3 cups.

Notes

Great with artichokes and asparagus.

Oma’s Cranberry Relish

Source: Oma

Ingredients

- 2 cups Fresh Cranberries
- 1 Whole Orange
- Sugar To Taste

Method

Grind cranberries and grind entire orange that has been cut into sections. Sugar to taste. That’s it!

Onion Confit

Ingredients

- 2 tablespoons Oil
- 6 Onions, Sliced (12 Cups)
- 1 cup Chicken Stock
- 2 tablespoons White Wine Vinegar
- 2 tablespoons Fresh Thyme
- 4 Anchovy Fillets, Mashed

Method

Cook oil, onions, salt/pepper over medium heat 30 minutes until soft, not brown. Add stock, vinegar. Simmer till dry. Add thyme, anchovies (optional) and mix.

Pesto

Source: The Art of Food Processor Cooking by Jane Salzfass Freiman Makes 1-½ cups

Ingredients

- 2 ounces Parmesan Cheese (See Note), Cut Into 1-Inch Chunks
- 1 ounce Romano Cheese, Cut Into 1-Inch Chunks
- 2 each Medium Garlic Cloves, Peeled
- 3 tablespoons Pine Nuts
- ¼ teaspoon Salt Or More To Taste
- ½ cup Olive Oil Or Safflower Oil
- 2 cups Firmly Packed Basil Leaves Rinsed & Patted Dry
- ¼ cup Whipping Cream Or Plain Yogurt

Method

1. Insert the metal knife blade. Process Parmesan and Romano cheese chunks together until powdery; set aside. With machine running, drop garlic through food chute. Scrape down sides of container. Add pine nuts and salt. With machine running, pour oil through food chute within 15 seconds. Scrape down sides of container.
2. Add basil leaves to container; push down as necessary to fit. Puree 30 seconds or until a fine paste forms. Mix in whipping cream and cheese by processing 5 seconds. Use within 4

hours by tossing with hot or room temperature pasta, or as a dip for Crudites.

Variation

If pesto is to be frozen, prepare but omit salt, cheeses and cream. Freeze in an airtight container. Defrost overnight in refrigerator. Add grated cheese, cream, salt and adjust seasonings.

Notes

Total amount of cheese is ¾ - 1 cup

Made an educated guess on pine nut unit of measurement.

Pickled Radishes

Servings: 6

Source: Food & Wine Jan. 2010 to accompany Braised Pork Belly

Ingredients

- 1 cup Very Hot Water
- ¼ cup Sugar
- 1 Kosher Salt
- 1 cup Distilled White Vinegar
- 8 Small Radishes, Thinly Sliced
- 1 lb. Medium Daikon, Peeled And Thinly Sliced
- 2 Garlic Cloves, Thinly Sliced

Method

In a quart-size glass jar with a tight-fitting lid or in a large resealable plastic container, combine the water, sugar and salt; cover and shake until dissolved. Add the vinegar along with the radishes, daikon and garlic. Cover and refrigerate OVERNIGHT. Drain the pickled radishes before serving.

Notes

MAKE AHEAD The DRAINED radishes can be refrigerated for up to 1 week.

Ricotta

Yield: about 1 pound of cheese, and halves or doubles easily. If possible use organic dairy here. Anticipate this recipe taking 90 minutes from start to finish.

Source: Seattle Times, Lynne Rossetto Kasper (2009)

Ingredients

- 2½ qt Whole Milk
- ¾ cups Heavy Whipping Cream, Not Ultrapasteurized If Possible
- 5 Fresh Lemon Juice
- ⅛ teaspoon Salt
- Cheesecloth
- Instant-Read Thermometer

Method

Stir all the ingredients together in a 6-quart, nonreactive saucepan over medium-low heat. Cook until the milk reaches 170°F, about 40 minutes.

Turn the heat up to medium, and slowly bring the milk's temperature up to 205-206°F (6 to 8 minutes). Avoid stirring to keep the developing curds large. The curds should mound on a spatula like soft-cooked scrambled eggs.

Turn off the heat, and let the ricotta rest in the pan another 10 minutes. Line a sieve with

cheesecloth (I like to wet it to keep it in place) and turn out the contents of the pot and allow to drain 10 minutes. Add more salt if desired.

Keep it covered in the refrigerator.

Shellie's Teriyaki Marinade

Source: Shellie, May 2001

Ingredients

- ½ cup Soy Sauce
- 4 Cloves Garlic, Pressed
- 2 teaspoons Fresh Ginger, Grated
- 2 teaspoons Lime Juice
- 2 teaspoons Honey
- ¼ teaspoon Red Pepper Flakes
- ¼ teaspoon Sesame Oil

Method

Whisk all ingredients together and marinate meat at least 30 minutes.

Tomato and Wine Sauce for Pasta

Servings: 1

Source: Vegetarian Epicure

Ingredients

- 1 ounce Dried Dark Italian Mushrooms
- 1 cup Potato Peel Broth Or Water
- 1 Onion, Chopped
- 2 each Garlic, Minced
- 3 Olive Oil
- Basil
- Oregano
- Parsley
- 1 Bay Leaf
- 2½ cups Tomato Puree
- 1 Lemon Peel
- 1 cup Red Wine
- Worcestershire

Method

Simmer dried mushrooms in broth or water for about 20 minutes. Strain the broth through musin or cheese cloth (save the broth), and wash the mushrooms one by one very thoroughly. Chop coarsely and return to strained broth.

Saute onion and garlic in olive oil. Add some crushed herbs. Add all other ingredients except worcestershire. Simmer on low heat for 15 - 20 minutes if used in lasagne recipe, or an hour if intended for spaghetti. Discard bay leaf and lemon peel, add a few drops of worcestershire.

Notes

Use for lasagne (remember to adjust quantities!).

Tomato Sauce For Al Forno

Servings: 2

Ingredients

- 1 Onion, Chopped
- 1 each Garlic
- 2 tablespoons Oil
- 1 Carrot, Grated
- 2 tablespoons Green Pepper, Chopped
- 1 Bay Leaf
- 1 teaspoon Oregano
- ½ teaspoon Thyme
- ¼ teaspoon Basil
- 2 tablespoons Parsley, Chopped
- 2 cups Tomato, Canned Or Fresh
- 1 6-oz can Tomato Paste
- 1 teaspoon Salt
- ¼ teaspoon Brown Sugar
- ⅛ teaspoon Pepper

Method

Saute onion and garlic clove in oil until onion is soft. Discard garlic. Add carrot, green pepper, bay leaf, and herbs. Stir well and then add the tomatoes, tomato paste, and seasonings. Simmer ½ hour. Remove bay leaf.

Notes

Use for “Lasagne al Forno”.

Tzatziki Sauce

Source: New York Times, Mark Bittman's "Greek Nachos" 6/24/09

Ingredients

- 4 ounces Feta Cheese
- ½ cup Whole-Milk Yogurt
- ½ cup Chopped Fresh Mint
- Zest And Juice Of 1 Lemon
- Salt And Pepper
- ¼ cup Olive Oil

Method

In a blender or food processor, combine feta, yogurt, ¼ c. olive oil, mint, and zest and juice of lemon; sprinkle with salt and pepper. Blend until smooth.

Notes

I think meat and sauce would be good for Christmas Day pitas.

Tzatziki Sauce #2 (Cucumber, Garlic, and Yogurt Sauce)

Servings: 2

Source: Best International Recipe

Ingredients

- 1 Medium Cucumber, Peeled, Halved Lengthwise, Seeded
- 1 cup Greek Yogurt
- 2 Olive Oil
- 2 Minced Fresh Mint Or Dill Leaves
- 1 Small Garlic Clove (about ½ Tsp), Minced Or Pressed
- Salt And Pepper

Method

Shred the cucumber on the large holes of a box grater. Whisk the yogurt, oil, mint, and garlic together in a medium bowl. Stir in cucumbers and season with salt and pepper to taste.

Cover and refrigerate until chilled, about 1 hour. (Can be refrigerated for up to 2 days.)

Notes

Can make thickened yogurt (Greek-style) by putting double layer of cheesecloth in a fine-mesh strain over container that can hold at least 1 cup of liquid. Spoon 2 cups (16 oz) yogurt into strainer, cover tightly with plastic wrap and refrigerate until yogurt has released about 1 cup liquid and has a creamy, thick texture, 10 - 12 hours. (It can stay in strainer up to 2 days).

Transfer yogurt to clean container, discarding drained liquid, and refrigerate for up to a week.

Tzatziki Sauce #3 (Chunky Minted Yogurt Sauce from Red Binder)

Source: Old Red Binder From Interlochen and Before

Ingredients

- 1 pint Plain Yogurt
- ¼ cup Finely Diced Cucumber
- ¼ cup Thinly Sliced Radishes
- 2 medium Scallions, Minced
- 2 Minced Fresh Mint
- 1 Minced Flat-Leaf Parsley
- 1 Garlic Clove, Minced
- ½ teaspoon Salt
- ¼ teaspoon Freshly Ground Black Pepper

Method

Combine all the ingredients in a medium bowl and mix well. Cover and refrigerate until serving time.

Makes 2 cups.

Whole Orange Ginger Cranberries

Source: Tallahassee Democrat Parade section

Ingredients

- 16 ounces Fresh Cranberries
- 2 cups Sugar
- 1 cup Fresh Orange Juice
- 1 Orange Zest
- 1 Fresh Ginger, Peeled, Finely Minced

Method

Combine ingredients in a saucepan. Cook over medium heat until the berries pop open, about 10 minutes. Cool. Refrigerate, covered.

Desserts

5-Minute Chocolate Mug Cake

Servings: 1

Source: Sue Chapo April, 2009

Ingredients

- 4 tablespoons Flour
- 4 tablespoons Sugar
- 2 tablespoons Cocoa
- 1 Egg
- 3 tablespoons Milk
- 3 tablespoons Oil
- 3 Chocolate Chips (optional. Right.)
- A Small Splash Of Vanilla Extract
- 1 large Coffee Mug (MicroSafe)

Method

Add dry ingredients to mug, and mix well. Add the egg and mix thoroughly.

Pour in the milk and oil and mix well.

Add the chocolate chips (if using) and vanilla extract, and mix again.

Put your mug in the microwave and cook for 3 minutes at 1000 watts.

The cake will rise over the top of the mug, but don't be alarmed!

Allow to cool a little, and tip out onto a plate if desired.

EAT! (This can serve 2 if you want to feel slightly more virtuous).

HELEN

Notes

This seemed too spongy to me when I first had a few bites soon after it was cooked. It was much better a few hours later.

Pouring half-and-half on top of it doesn't seem to hurt it at all and I imagine ice cream could only add.

Almond Cake with Strawberries

Servings: 8

Source: MK Feather via Seattle Times - Sara's Almond Cake with Fresh Strawberries and Summer Cream Dec. 2005

Ingredients

- 1 Cup cake flour
- 1 tsp baking powder
- ¼ tsp salt
- 8 oz almond paste (see note)
- 10 tbsp (1¼ sticks) butter, room temperature
- 1¼ cups granulated sugar, preferably superfine
- 6 eggs, room temperature
- 1 tsp almond extract
- 1 qt fresh strawberries
- ¾ cup powered sugar
- 2 tsp lemon juice
- 1 qt fresh strawberries
- granulated sugar as needed
- 1 tsp rose water or more to taste
- ½ pint whipping cream
- 3 tsp granulated sugar
- 1 tsp rose water or more to taste
- ½ cup strawberry sauce

Method

Cake

1. Preheat oven to 325 degrees. Use nonstick cooking spray to lightly grease the bottom and sides of a 9-inch springform pan or 9″ cake pan with 2-inch sides; lightly dust with flour. Line the bottom with parchment or wax paper. Grease paper with cooking spray and lightly dust with flour.
2. In a small bowl, sift together the cake flour, baking powder and salt; set aside.
3. In a stand mixer set on medium-low speed, beat the almond paste and butter until blended. Add the sugar and beat until well combined. Add the eggs one at a time and beat on medium speed after each addition, scraping down the sides and bottom of the bowl after every two eggs (you can briefly increase the speed to medium-high after each egg is first incorporated to make sure it's really blended). Beat in the almond extract until blended. Add the flour mixture, in two additions, and beat until smooth and just blended, scraping the sides and bottom of the bowl. The batter should be light in texture and color.
4. Pour the batter in the prepared pan, using a spatula to evenly spread the batter. Bake until the cake is golden or until toothpick inserted into the center comes out clean, about 50 minutes. Let the cake cool in the pan. Gently loosen the edges with a thin knife before inverting the layer onto a wire

rack. Let the cake cool thoroughly before carefully peeling off the paper. Meanwhile, prepare sauce, garnish and Summer Cream as directed below.

Strawberry Sauce

1 quart fresh strawberries
¾ c. powdered sugar
2 tsp lemon juice

Wash and hull the strawberries. Add to the bowl of a food processor with the powdered sugar and lemon juice. Puree and set aside for 30 minutes.

Makes about 2⅔ cups.

Garnish

1 quart fresh strawberries
granulated sugar, as needed
1 tsp rose water, or more to taste

Wash, hull and slice the strawberries. Place them in a bowl and sweeten with sugar as needed; set aside. Right before serving sprinkle with rose water, if desired, and lightly toss.

Summer Cream

½ Pint whipping cream
3 tsp granulated sugar
1 tsp rose water, or more to taste
½ cup Strawberry Sauce

In a medium mixing bowl, whip the cream until soft peaks form. Add the sugar and rose water, if

desired, and continue to whip until stiff peaks just begin to form. Fold ½ c. strawberry sauce, ¼ c. at a time, into the whipped cream, using a rubber spatula to make a swirling pattern. Leave some "ribbons" of sauce visible.

To Assemble and Serve

For each slice of cake, spoon 1 to 2 tablespoons of sauce over the top, followed by a dollop of Summer Cream. Spoon the strawberry garnish next to the cake and serve.

Notes

Sara Perry says she prefers almond paste by Solo, instead of the Odense almond paste that comes in a tube. The Solo brand is moister and seems to give the cake a more even finish. (Remember, almond paste is not marzipan.)

If you forget to take the butter out of the refrigerator, simply grate the chilled butter into the mixing bowl. Let stand for 15 minutes and continue as directed.

Almond Fallen Angel Cake with Lemon Curd and Raspberries

Servings: 8

Source: New York Times

Ingredients

- 2 teaspoons Unsalted Butter, Melted
- ½ cup Ground Almonds
- 8 Egg Whites
- ½ teaspoon Salt
- 1 teaspoon Cream Of Tartar
- 2 teaspoons Almond Extract
- 1¼ cups Sugar
- 1 cup Cake Flour, Sifted
- ½ cup Sliced Almonds
- Confectioners Sugar For Garnish
- 3 Eggs
- ¾ cups Sugar
- 2 teaspoons Grated Lemon Zest
- ½ cup Fresh Lemon Juice
- 3 Unsalted Butter
- 2 cups Fresh Raspberries

Method

1. To make the cake, preheat the oven to 325°F. Brush a 10-inch tube pan with the butter and coat the bottom and sides with the ground almonds. Set aside. In a large, clean bowl, beat the egg whites with an electric mixer on low speed until foamy. Add the salt and the cream of tartar, increase the speed and beat until soft peaks form. Add the almond extract.
2. Continue beating the egg whites while gradually adding the sugar. Beat until stiff peaks form. With a large spatula, carefully fold the flour into the whites. Spoon the batter into the pan and smooth out the top. Sprinkle the sliced almonds evenly over the top. Bake until a tester inserted into the center of the cake comes out clean, about 45 minutes. Immediately turn the cake out of the pan and place on a cake plate, with the sliced almonds on top. Cool.
3. To make the lemon curd, place the eggs and the sugar in a medium- size, nonreactive saucepan and whisk until thickened and light in color. Whisk in the lemon zest and juice. Place over low heat and cook, whisking constantly, until thick, about 6 minutes; do not let the mixture come to a boil. Remove from the heat and whisk in the butter. Cool. Refrigerate until cold.
4. To serve, sift the confectioners' sugar lightly over the top of the cake and cut into slices. Serve, passing the lemon curd and the raspberries in separate bowls.

Amaretto Souffle

Ingredients

- Butter And Sugar For Dish
- 3 tablespoons Butter
- 3 tablespoons Flour
- 1¼ cups Milk
- ⅓ cup Sugar
- 4 Egg Yolks
- 4 Amaretto Liqueur
- 4 Amaretti Biscuits, Crushed
- 6 Egg Whites
- dr Lemon Juice
- Amaretto Chocolate Or Whiskey Sauce

Method

Preheat oven to 400°F. Place rack in lower third of oven. Butter an 8-cup souffle dish. Sprinkle with sugar. Turn dish to coat evenly. Pour off excess. In a medium saucepan, melt butter over low heat. Whisk in flour until smooth. Whisk in milk. Increase heat to medium.

As mixture starts to thicken, whisk in sugar. Cook 2 to 3 minutes until boiling, stirring to avoid sticking or scorching. Cool slightly. Whisk in yolks, one at a time. Then whisk in amaretto liqueur. Whisk in crushed amaretti.

In a mixer bowl, beat whites with lemon juice until frothy. Beat until stiff but not dry. Stir ¼ of the whites into sauce. Gently and quickly fold in remaining whites until mixture is smooth. Transfer to prepared dish. Bake 30 minutes until puffed, golden and slightly wet inside. Serve immediately with Amaretto Chocolate sauce or Whiskey Sauce.

Amaretto Chocolate Sauce

1 c heavy cream ½ c sugar 6 oz. imported bittersweet chocolate 2 tbsp butter 2 tbsp amaretto liqueur

In a small saucepan, stir cream, sugar, chocolate and butter over low heat until thick and smooth. Stir in Amaretto. Serve immediately.

Whiskey Sauce

6 yolks ½ c sugar 2 c cream vanilla bean

Beat yolks and sugar until fluffy

Heat 2 c cream and vanilla and blend into yolk mixture stirring constantly and return to heat. Heat until hot but do NOT boil. Mixture should cling to back of wooden spoon. Chill over ice and add amaretto.

Ann’s Lemon Sour Cream Pie

Servings: 8

Source: Ann Jaeger in Cass City Cookbook

Ingredients

- 1 cup Sugar
- 3 Tbsp Cornstarch
- ¼ C. Butter
- ½ C. Lemon Juice
- Grated Rind Of 1 Lemon
- ¾ cups Whole Milk
- 1 cup Sour Cream
- ½ cup Heavy Cream, Whipped
- 3 Egg Yolks

Method

Bake pie shell in a 350°F oven until light brown; cool. Meanwhile, combine sugar and cornstarch in a saucepan. Add butter, lemon juice, egg yolks, lemon rind and milk. Cook over medium heat, stirring constantly until thickened and smooth; chill. Fold sour cream into chilled mixture and spoon into baked pie shell. Chill well; serve with whipped cream.

Apfelkuchlein

Source: New York Times Sunday Paper 1990

Ingredients

- 2¼ c. flour, divided
- 4 eggs, separated
- salt
- 1 tbsp sugar
- 1 tbsp vegetable oil
- 1¼ c. light beer
- 4 apples, preferably Granny Smith or Golden Delicious, uniform in size
- 1 tbsp freshly squeezed lemon juice
- 2-3 tbsps light rum or kirschwasser
- dash cinnamon
- 4 tbsps powdered sugar, divided
- 1 c. sunflower oil

Method

1. In a large bowl, combine 1¾ cups of the flour, the egg yolks, salt, sugar and 1 tbsp vegetable oil. Slowly pour in the beer. Beat to a smooth consistency by hand.
2. In a separate bowl, place the egg whites and a dash of salt. Beat until the whites form stiff peaks. Fold them into the beer batter and set aside.

3. Peel and core the apples and slice them into ½-inch rings. Sprinkle them with lemon juice, the rum or kirsch, a dash of cinnamon and 2 tbsp of the powdered sugar. (Do not add more than a dash of cinnamon because it can be overpowering.) Let the apple slices marinate for 30 minutes.
4. In a large skillet, pour the sunflower oil to a depth of about ¼ inch. (You may have to use more or less than 1 cup, depending on the size of your skillet.) Heat the oil. Dredge both sides of the apple rings in the remaining flour, then dip them into the beer batter. Fry the rings over medium-high heat for about 1½ to 2 minutes on each side, or until golden brown and puffy. Drain them on paper towels. Sprinkle with the remaining powdered sugar and serve hot.

Eight servings, about 16 apple rings.

Notes

Apfelkuchlein can be garnished with raspberries and mint leaves and served with vanilla ice cream.

Apple Buckle (Autumn Apple Buckle)

Source: Food & Wine Oct. 2002 (I Tried It in 2015)

Ingredients

- 1½ cups flour
- ¾ cup dark brown sugar
- 1 tsp cinnamon
- ¾ tsp finely grated lemon zest
- salt
- 1 stick (4 oz) butter, softened
- 2 cups flour
- 2 tsp baking powder
- ¼ tsp ground ginger
- ¼ tsp salt
- 1½ (6 oz) sticks butter, softened
- ½ cup sugar
- ¼ cup honey
- 1 tsp finely grated lemon zest
- 1 tsp vanilla
- 2 large eggs
- ½ cup half & half
- 2 lbs. Granny Smith Apples, peeled, cored and cut into ½″ dice

Method

1. Preheat the oven to 350. Butter and flour a 10-inch springform pan.

Crumb Topping

1. In a food processor, pulse the flour with the brown sugar, cinnamon, lemon zest and salt. Add the butter and process until the mixture resembles moist sand. Add the walnuts and pulse 3 times. Transfer the mixture to a bowl and press into large crumbs.

Batter

1. In a medium bowl, whisk the flour with baking powder, ginger and salt. In a large bowl, using a handheld electric mixer, beat the butter until creamy. Add the sugar and beat until light and fluffy, about 3 minutes.
2. Beat in the honey. Add the lemon zest, vanilla and eggs and beat until smooth.
3. Add the dry ingredients in 2 batches, alternating with the half & half and beat at low speed until smooth. Fold in the apples.

Assembly

1. Scrape the batter into the prepared pan and smooth the top. Sprinkle with the crumb topping. Bake the buckle in the center of the oven for 1 hour and 15 minutes, or until the topping is golden and a toothpick inserted in the center comes out clean.
2. Let cool for at least 1 hour before unhinging the springform and removing the ring. Cut

the buckle into wedges and serve with sweetened sour cream, whipped cream or ice cream.

Notes

I baked for one hour and the topping was a bit too brown and the center was fine. Watch it.

Apple Bundt Cake

Source: Rose Kowalsky's Friend, Maxine Goldman Dec. 1990

Ingredients

- 2 cups Apples
- 3 tbsp Sugar
- 1 teaspoon Cinnamon (I Like 2 Tsp)
- 2 cups Sugar
- 1 cup Oil
- 4 Eggs
- ¼ cup Orange Juice (And Grated
- Orange Rind)
- 2 teaspoons Vanilla
- 3 cups Sifted Flour
- 1 tablespoon Baking Powder
- ½ teaspoon Salt

Method

Preheat oven to 325°F and grease and flour a 12-cup bundt pan. See NOTE

Peel, core, and chop apples into small pieces. Mix with 3 tbsp sugar and cinnamon and set aside.

In a large bowl, cream together 2 c sugar, 1 c oil, 4 eggs, ¼ c orange and zest, 2 tsp vanilla

Sift together in another bowl 3 c flour, 1 tbsp baking powder, ½ tsp salt, and add to the creamed mixture.

Stir apple mixture lightly.

Pour ⅓ batter into pan, then ½ apples, ⅓ batter, ½ apple and, finally ⅓ batter.

Use greased and floured 12 cup Bundt pan. Bake at 325°F for 60 minutes or until cake is brown and tests done. Cool in pan 10 to 15 minutes. Turn out on wire rack or plate to complete cooling.

Notes

I have an 8-cup bundt pan. I made ½ a recipe and it was great. I used 2 Granny Smith apples and 1 Macintosh. Good choice.

Apple Cake

Source: Jane Lukatah

Ingredients

- ½ cup Butter, Room Temperature
- 1 cup Sugar
- 1 Egg
- 1 teaspoon Vanilla
- Salt
- 1 cup Flour
- 1 teaspoon Baking Soda
- ½ teaspoon Cinnamon
- ½ teaspoon Fresh Nutmeg
- 3 large Apples (Grannies, MacIntosh) Peeled, Cored, Diced
- ½ cup Nuts, Chopped

Method

Butter and dust with flour one 9″ square cake pan. Preheat oven to 350°F.

Cream butter and sugar. Add egg. Add vanilla.

Sift flour, salt, soda, cinnamon and nutmeg together and add to creamed mixture.

Add peeled and diced apples and chopped nuts.

Pour batter into prepared pan. Cook for approx. 45-50 minutes.

Serve warm with whipped cream.

Apple Cake (Santori)

Source: Pasta & Co. by way of Gourmet Mag. Sept. 1998

Ingredients

- 3 cups Sugar
- 2 teaspoons Baking Soda
- 1½ teaspoons Cinnamon
- 1¼ teaspoons Salt
- ¾ cups Vegetable Oil
- 3 Large Eggs
- 1½ teaspoons Vanilla
- 4 large Granny Smith Apples
- 1½ cups Walnuts
- 3 cups Flour

Method

Preheat oven to 300°F and butter a 13 x 9 x 2 inch glass baking dish.

Into a large bowl sift together sugar, baking soda, cinnamon, and salt and whisk in oil, eggs, and vanilla until smooth.

Peel and core apples and slice about ¼ inch thick (there should be about 6 cups).

Coarsely chop walnuts.

Add apples and walnuts to batter and stir until coated well. Stir in flour just until combined well and spread batter evenly in baking dish.

Bake cake in middle of oven 1 hour and 40 to 50 minutes, or until a tester comes out clean, and cool completely in baking dish on a rack. Cooks a bit faster in metal baking dish.

Cake keeps, wrapped in plastic wrap and chilled, 1 week.

Cut apple walnut cake into squares and serve at room temp. with ice cream or whipped cream.

Apple Cake From Barb

Servings: 8

Source: Food52

Ingredients

- 1½ cups vegetable oil
- 2 cups sugar
- 3 eggs
- 3 cups flour, and more for dusting
- 1 tsp salt
- 1 tsp cinnamon
- 1 tsp baking soda
- 1 tsp vanilla
- 3 cups Granny Smith or Honeycrisp Apples, peeled, cored, thickly sliced
- 1 cup chopped walnuts
- 1 cup raisins
- vanilla ice cream or whipped cream

Method

1. Preheat oven to 350 degrees. Butter and flour a 9″ tube pan.
2. Beat the oil and sugar together in a mixer (fitted with a paddle attachment) while assembling the remaining ingredients. After about 5 minutes, add

eggs and beat until the mixture is creamy.

3. Sift together 3 cups of flour, the salt, cinnamon and baking soda. Stir into the batter. Add the vanilla, apples, walnuts and raisins and stir until combined.
4. Transfer the mixture to the prepared pan. Bake for 1 hour and 15 minutes, or until a toothpick inserted in the center comes out clean. Cool in the pan before lifting out. Serve at room temperature with vanilla ice cream or whipped cream, if desired. You can also sprinkle powdered sugar on the top.

Notes

This batter is super thick and rather hard to stir or cover apples. Don't worry, everything seems to work out in the end.

This is a fabulously delicious cake. Don't under cook it or it can be gooey in the center. If it gets a bit drier on the outside, it only seems more wonderful.

Apple Crisp

Servings: 6

Source: Betty Crocker Cookbook

Ingredients

- 4 cups Apples, Sliced
- 1 teaspoon Cinnamon
- 1 teaspoon Salt
- ¼ cup Water
- ¾ cups Flour
- 1 cup Sugar
- ⅓ cup Butter

Method

Place in buttered 10x6x2 baking dish, 4 c. Sliced apples. Sprinkle with 1 tsp cinnamon, 1 tsp salt, ¼ c. Water. Rub together ¾ c flour, 1 c. Sugar and ⅓ c. Butter. Drop mixture over apples. Bake for 40 minutes in 350°F oven. Serve warm with cream.

Apple Galette

Servings: 6

Source: Sunset Magazine, Sept. '03

Ingredients

- 1½ cups Flour
- 1 Sugar
- ¼ teaspoon Salt
- ½ cup Cold Butter
- 1 large Egg Yolk, Lightly Beaten
- ½ cup Walnuts
- 2 lbs. Tart Apples, Pink LadyOr
- Granny Smith
- ½ cup Brown Sugar, Firmly Packed
- ¼ teaspoon Nutmeg
- 1 large Egg (see Note), Beaten W/ 1
- Tbsp Water

Method

1. In a food processor or large bowl, combine flour, sugar and salt. Cut ½ c butter into pieces and add to flour mixture; pulse motor, cut in with pastry blender, or rub in with your fingers until mixture resembles coarse meal. With motor running (or stirring with a fork after each addition), add egg yolk and 3 to 4 tbsp cold water, 1 tbsp at a time; process or stir just until mixture comes together in a

ball. Form dough into a flat disk, wrap in plastic wrap, and chill until firm but still pliable, about 1 hour.

2. Meanwhile, spread walnuts in a baking pan and bake in a 375 oven until barely golden under skins, 6-8 minutes (leave oven on). Coarsely chop nuts.
3. Peel and core apples; cut each into eight wedges. In a 10 - 12 inch nonstick frying pan over medium heat, melt remaining 2 tbsp butter. When it's foamy, add apples and stir often until slightly softened and brown at edges, 10-12 minutes. Sprinkle brown sugar and nutmeg over fruit and stir until liquid is syrupy and bubbling, about 5 minutes. Stir in walnuts. Remove from heat.
4. Unwrap dough. On a lightly floured surface, with a lightly floured rolling pin, roll into a round about 15 inches in diameter. Line a 12 x 15 inch baking sheet with cooking parchment (or butter the sheet well) and carefully transfer dough round to sheet (edges will hang over sheet).
5. Pour apple mixture onto center of pastry, mounding wedges in a circle about 8 inches wide and 2 inches high. Gently fold edges of dough over apples, pleating as you go, leaving an opening about 4 inches wide in the center. Brush pastry all over with beaten egg.
6. Bake in 375 oven until pastry is golden brown and apples are tender when pierced, 40 - 45 minutes. Transfer galette (with parchment, if using) to a wire rack to cool.

Transfer to a large plate, gently pulling parchment from under tart. Serve slightly warm or at room temperature, cut into wedges.

7. Serve with vanilla ice cream.

Notes

I used just the white of the egg (whose yolk was used for the dough) for brushing the pastry and it was fine. A sprinkle of coarse sugar on top would be dandy.

REMEMBER: Dough takes about an hour to chill.

Apple Lady's Cake

Servings: 8

Source: Patricia Well's the Paris Cookbook

Ingredients

- ½ cup all purpose flour
- ⅓ cup sugar
- 1 tbsp baking powder
- ⅛ tsp fine sea salt
- ½ tsp vanilla
- 2 large eggs, lightly beaten
- 2 tbsps vegetable oil
- ⅓ cup whole milk
- 4 about 2 lbs baking apples, McIntosh, Cortland, Gala or Gravenstein suggested, cored, peeled, and cut into thin wedges
- ⅓ cup sugar
- 1 large egg, lightly beaten
- 3 tbsps unsalted butter, melted

Method

1. Preheat the oven to 400 degrees.
2. Butter a 9-inch springform pan and set it aside.
3. In a large bowl, combine the flour, sugar, baking powder, and sea salt, and stir to blend. Add the vanilla extract, eggs, oil, and milk, and stir until well blended. Add the

apples and stir to thoroughly coat them with the batter.

4. Spoon the mixture into the prepared cake pan. Place the pan in the center of the oven and bake until fairly firm and golden, about 25 minutes.
5. Meanwhile, prepare the topping: In a small bowl, combine the sugar, egg, and melted butter, and stir to blend. Set it aside.
6. Remove the cake from the oven and pour the topping mixture over it. Return the cake to the oven and bake until the top is a deep golden brown and the cake feels quite firm when pressed with a fingertip, about 10 minutes.
7. Transfer the cake pan to a rack and allow to cool for 10 minutes. Then run a knife around the sides of the pan, and release and remove the springform side, leaving the cake on the pan base. Serve at room temperature, cut into thin wedges.

Apple Pie (Classic)

Servings: 8

Source: The New Best Recipe Cookbook p. 887

Ingredients

- 1 Basic Pie Dough
- 2 tablespoons Flour
- 3 large Granny Smith Apples, about 1½ lbs
- 4 large McIntosh Apples, About 2 Lbs
- 1 teaspoon Grated Lemon Peel
- 1 Lemon Juice
- ¾ cups Sugar
- ¼ teaspoon Nutmeg
- ¼ teaspoon Cinnamon
- ⅛ teaspoon Allspice
- ¼ teaspoon Salt
- 1 large Egg White, Beaten Lightly

Method

1. Adjust an oven rack to the lowest position, place a rimmed baking sheet on it, and heat the oven to 500°F. Remove one piece of dough from the refrigerator (if refrigerated longer than 1 hour, let stand at room temp until malleable).
2. Roll the dough on a lightly floured work surface or between 2 large sheets of parchment paper or plastic wrap to a 12-inch

circle. Transfer the dough to a 9-inch pie plate by rolling the dough around the rolling pin and unrolling it over the pan. Working around the circumference of the pan, ease the dough into the pan corners by gently lifting the edge of the dough with one hand while pressing it into the pan bottom with the other hand. Leave any dough that overhangs the lip of the pie plate in place; refrigerate the dough-lined pie plate.

3. Peel, core, and quarter the apples; cut the quarters into ¼-inch slices and toss with the lemon juice and zest. In a medium bowl, mix the ¾ cup sugar, the flour, spices, and salt. Toss the dry ingredients with the apples. Turn the fruit mixture, including the juices, into the chilled pie shell and mound it slightly in the center.
4. Roll out the second piece of dough to a 12-inch circle; place it over the filling. Trim the edges of the top and bottom dough layers to ½ inch beyond the pan lip. Tuck this rim of dough underneath itself so that the folded edge is flush with the pan lip. Flute the edge or press with the tines of a fork to seal. Cut 4 slits in the dough top. If the pie dough is very soft, place the pie in the freezer for 10 minutes. Brush the egg white on the top crust and sprinkle evenly with the remaining 1 tbsp sugar.
5. Place the pie on the baking sheet and lower the oven temperature to 425°F. Bake the pie until the top crust is golden, about 25 minutes. Rotate the pie from front to back and reduce the oven temp to 375; continue

baking until the juices bubble and the crust is deep golden brown, 30 - 35 minutes longer.

6. Transfer the pie to a wire rack; cool to room temp, at least 4 hours.

Apple Pie (Grandmother's Mile-High Pie)

Servings: 8

Source: Cook's Magazine, Sept. 1988

Ingredients

- ¼ lb. Chilled Unsalted Butter
- 2 cups Flour
- ½ teaspoon Salt
- ¼ teaspoon Sugar
- 3 Vegetable Shortening, Chilled
- 5 Cold Water
- 5 large Pie Apples, About 2½ Lbs
- 1 Lemon
- 1½ cups Flour
- 1 cup Sugar
- 1 teaspoon Cinnamon, (original Calls For 1 Tbsp!)
- ⅛ teaspoon Grated Nutmeg
- ½ teaspoon Vanilla
- ⅛ teaspoon Salt
- 1½ Unsalted Butter, With Which To Dot!

Method

For the Pastry: Cut the chilled butter into ¼ inch pieces. To make dough by hand, put the flour, salt, and sugar in a medium bowl. Cut butter and shortening into dry ingredients with a pastry blender, or work quickly with fingertips until mixture resembles a coarse meal with some pea- sized pieces remaining. Add ¼ c. cold water, tossing with a fork. Add 1 more tbsp water, if necessary, so that the dough just holds together. Or, put flour, salt, sugar, butter and shortening into the workbowl of a food processor fitted with the metal blade and pulse until mixture resembles a coarse meal. Add water and pulse until dough holds together. Divide the dough into two discs, one slightly larger than the other. Wrap in plastic and chill for at least 20 minutes. (can wrap and refrigerate overnight, or freeze up to 1 month).

For Filling: Peel, core, and slice the apples over a large bowl. Grate the zest from the lemon into the bowl and squeeze in 1 tbsp lemon juice. Sprinkle the apples with the flour, sugar, cinnamon, nutmeg, vanilla, and salt and toss to combine.

Cooking: Adjust oven rack to middle position and heat oven to 425. In a small bowl, beat the egg lightly. On a lightly floured work surface, roll out the larger disc of dough to an 11-inch round and ease it into a 9- inch pie pan. Pile the apple filling into the pie shell and DOT WITH BUTTER. Roll out the remaining dough and put it over the apples. Seal, trim, and flute the crust.

Cut decorative slashes in the top pastry and brush with the beaten egg.

Transfer pie to a foil-lined sheet and bake for 15 minutes. Reduce heat to 350 and continue baking until pie crust is golden and apples are tender, about 50 minutes. (Can cool, cover, and refrigerate pie up to 3 days. Reheat for 20 minutes in a 300 oven).

Apple Tart (Rustic French Apple Tart)

Servings: 8

Source: Once Upon a Chef

Ingredients

- 1½ cups flour, spooned and leveled
- ½ tsp salt
- 2 tbsp sugar
- 1½ sticks (12 tbsp) unsalted butter, very cold, cut into ½″ pieces
- ¼ cup water, very cold
- ¾ lb (3 large) baking apples (I used 2 Granny Smith and 1 Honey Crisp)
- ⅓ cup sugar
- 1 tsp vanilla extract
- 1 tsp cinnamon
- 2 tbsp unsalted butter, melted
- ⅛ tsp salt
- 1 tbsp flour
- 1 egg, beaten
- 2 tbsp turbinado sugar
- 1 tbsp apricot preserves, optional

Method

Crust

1. Line a baking sheet with parchment paper. In a food processor fitted with the steel blade, combine the flour, salt, and sugar. Pulse briefly to combine.
2. Add the cold butter and process just until the butter is the size of peas, about 5 seconds. Sprinkle the ice water over the mixture and process just until moistened and very crumbly, about 5 seconds.
3. Transfer the dough to a slightly floured work surface and knead a few times, just until it comes together into a cohesive ball. Pat the dough into a disk. Flour your work surface again and dust the dough with flour, as well. Using a rolling pin, roll into a circle 8 to 10″ in diameter, turning and adding more flour as necessary so the dough doesn't stick.
4. Transfer the dough to the parchment-lined baking sheet and refrigerate while you prepare the filling (you'll roll the dough out further on the parchment paper, so go ahead and clean your work surface).

Filling

1. Peel, core, and cut the apples into ⅛″-thick slices (you should have about 4 cups) and place in a large bowl. Add the sugar, vanilla, cinnamon, melted butter, and salt; toss to combine.

Assembly

1. Take the dough from the fridge and slide the parchment paper onto the countertop. Roll the dough, directly on the parchment paper, into a 14″ circle about ⅛″ thick. It's fine if the edges are a little ragged. Place the parchment and dough back on the baking sheet — the pastry should curve up the sides of the pan.
2. Sprinkle the flour evenly over the pastry. Arrange the apple slices on top in overlapping concentric circles to within 3 inches of the edge. Don't worry about making it look perfect! It doesn't make much difference in the end, and you don't want the dough to get too warm. Fold the edges of the dough over the apples in a free-form fashion, working your way around and creating pleats as you go. Patch up any tears by pinching a bit of dough from the edge.
3. Using a pastry brush, brush the pleated dough evenly with the beaten egg. Sprinkle half of the turbinado sugar over the top crust and half over the fruit. Chill the assembled tart in the fridge for 15 to 20 minutes.
4. Meanwhile, preheat the oven to 350°F and set an oven rack in the center position.
5. Bake for 55 to 65 minutes, or until the apples are tender and the crust is golden and cooked through. (It's ok if some of the juices leak from the tart onto the pan. The juices will burn on the pan but the tart should be fine — just scrape any burnt bits away from

the tart once it's baked.) Transfer the pan to a rack and let cool.

6. While the tart cools, make the optional glaze. In a small bowl, mix the apricot preserves with 1½ tsp water. Heat in the microwave until bubbling, about 20 seconds. Using a pastry brush, brush the apples with the apricot syrup.
7. Using two large spatulas, transfer the tart to a serving plate or cutting board. Slice and serve warm or at room temperature. The tart is best served on the day it is made, but leftovers will keep, loosely covered on the countertop, for a few days.

   MAKE AHEAD: The dough can be made up to 3 days in advance and refrigerated. Allow it to sit at room temperature for about 15 minutes before rolling, or until pliable.

   FREEZER-FRIENDLY: The assembled tart may be frozen for up to 3 months. To freeze, place the baking sheet in the freezer until the tart is frozen, then wrap tightly. Bake directly from the freezer.

Apple Tarts Poilane

Servings: 8

Source: Bon Appetit, May 2001

Ingredients

- 1 17.3 oz package Frozen Puff Pastry (2 sheets), thawed
- 2 (6 oz) Golden Delicious Apples, peeled, quartered
- 4 Golden Brown Sugar, Packed
- 4 teaspoons Unsalted Butter, Melted
- 1 Egg, Beaten To Blend, For Glaze

Method

Position rack in top third of oven and preheat oven to 400°F. Unfold 1 pastry sheet on lightly floured work surface. Using 9-inch tart pan bottom as aid, cut out 9-inch round from pastry sheet. Leaving 1-inch plain border, overlap slices from 1 apple atop pastry round. Sprinkle apple slices with 2 tbsp sugar; drizzle with 2 tsp butter. Fold up plain border around edge of apples, pressing so pastry will stay in place. Brush pastry edge with glaze. Transfer to ungreased baking sheet. Repeat with remaining pastry sheet, apple, sugar and butter. Bake tarts until apples are tender and pastry browns, piercing with toothpick if pastry bubbles, about 28 minutes. Serve warm.

Apple Torte with Breadcrumb-Hazelnut Crust

Servings: 8

Source: Bon Appetit Oct. 2010

Ingredients

- 2 lbs. tart apples, cored and cut into ½-inch wedges
- ⅓ cup sugar
- 1 cup hard apple cider or dry white wine
- 8 cups fresh breadcrumbs made from crustless Italian or French bread, finely ground in processor
- 1 cup hazelnuts, toasted and husked
- 10 tbsp sugar, divided
- 4 tsp finely grated lemon peel
- ¼ tsp salt
- ¾ cup whole milk
- 6 tbsp unsalted butter, cut into 1-inch pieces
- powdered sugar, for dusting
- whipped cream, for serving

Method

Apple Filling

Arrange apples in even layer in heavy large skillet. Sprinkle with sugar, then pour apple cider over. Cover and cook over medium heat until apples are tender, gently turning apples occasionally, 8-10 minutes. Uncover; cook until juices evaporate, frequently but carefully turning apples to keep wedges intact, about 10 minutes. Remove from heat. Let apples cool completely in skillet.

DO AHEAD Can be made 1 day ahead. Transfer to bowl. Cover; chill.

Crust

Preheat oven to 350 degrees. Spread breadcrumbs on large rimmed baking sheet. Bake until dried and light golden, stirring occasionally, about 20 minutes. Cool.

Finely grind hazelnuts and 6 tbsp sugar in processor. Add 3 cups breadcrumbs; process 5 seconds. Transfer mixture to large bowl. Stir in 4 tbsp sugar, lemon peel, and salt. Combine milk and butter in small saucepan. Stir over medium heat just until butter melts. Pour milk-butter mixture over breadcrumb mixture; stir until moistened (dough will be sticky). Let dough rest in bowl until liquid is absorbed, about 15 minutes. Transfer 1 cup dough to floured work surface. Gather into ball; flatten into disk. (Put ball on saran wrap before pressing to disc). Press out to 9-inch round; wrap in plastic. Chill at

least 1 hour for top crust. Transfer remaining dough to work surface. Gather into ball; flatten into disk. Press disk onto bottom and up sides of 9″ tart pan with removable bottom, pushing crust up to extend ½″ above sides. Cover; chill at least 1 hour.

DO AHEAD Can be made 1 day ahead. Keep chilled.

Preheat oven to 375. Fill crust with apple mixture. Place top crust over filling. Fold bottom crust overhang up over top crust edges pressing together to seal.

Bake torte until crust is deep golden and crust begins to separate from sides of pan (top crust may crack), about 1 hour. Cool in pan on rack at least 2 hours. Carefully remove sides from tart pan. Transfer to platter. Dust with powdered sugar. Cut into wedges. Serve with whipped cream.

Notes

My first attempt the apples had turned to mush in 10 minutes. Be careful! At every step this recipe seems doomed to horrible failure but it turns out to be quite amazing. Best on the first day, ok after but diminishing.

This recipe happens over hours. Take notice.

Apple Walnut Cake - Judy Talley

Servings: 12

Source: Judy Talley 3/09

Ingredients

Cake

- 4 large Coarse Chopped /Shredded Peeled Apples
- 2 cups Sugar
- 2 Eggs
- ½ cup Vegetable Oil
- 2 teaspoons Vanilla
- 2 cups Sifted Flour
- 2 teaspoons Baking Soda
- 2 teaspoons Cinnamon
- 1 teaspoon Salt
- 1 cup Chopped Walnuts

Brown Sugar Frosting

- ½ cup Brown Sugar
- ½ cup White Sugar
- 2 heaping tablespoons Flour
- 1 cup Water
- ⅓ cup Butter
- 1 teaspoon Vanilla

- ½ cup Chopped Nuts

Method

Cake

1. Preheat oven to 350°F. Grease and flour a 10-inch tube or Bundt pan.
2. Combine apples and sugar, and set aside. In a large mixing bowl, beat eggs slightly, then beat in oil and vanilla. Sift together the flour, baking soda, cinnamon, and salt. Gently, but thoroughly, stir into egg mixture, then add walnuts and sugared apples.
3. Pour into prepared pan and bake 1 hour.

Brown Sugar Frosting (prep time: 5 minutes)

1. With a whisk, combine the sugars, flour, water, butter, and vanilla in a medium saucepan over medium heat. Stirring constantly, boil until slightly thickened. Cook, then add nuts. Drizzle over cake.

   (I am not sure about this frosting. It makes a lot. Maybe I was disappointed with my first try at this cake. It is the "oil" problem, I think.)

Apricot and Basil Tart

Servings: 6

Source: Food & Wine Oct. 2009

Ingredients

- 1 cup Whole Milk
- 5 Sugar
- ¼ cup Packed Basil Leaves With Stems
- 2 large Egg Yolks
- 2½ Cornstarch
- 2 Unsalted Butter
- 1 large Hard-Boiled Egg Yolk
- 1 Unsalted Butter
- ½ cup Confectioners' Sugar
- 1½ cups All-Purpose Flour
- ¼ cup Potato Starch
- 1¼ teaspoons Kosher Salt
- 6 lbs. Apricots, Halved
- 3 Sugar
- ⅓ cup Apricot Jam, Melted

Method

Pastry Cream

1. In a saucepan, combine ¾ cup of milk with the sugar and basil; bring to a simmer. Remove the milk from the heat and let stand for 15 minutes. Remove the basil and squeeze any milk back into the pan; discard the basil.
2. In a small bowl, whisk the remaining ¼ cup of milk with the yolks and cornstarch until smooth. Slowly whisk the egg yolk mixture into the warm milk; bring to a simmer over moderate heat, whisking constantly until very thick, 2 minutes. Remove from the heat and whisk in the butter until melted. Scrape the cream into a bowl. Press a piece of plastic wrap directly on the surface and refrigerate until chilled, 2 hours.

Pastry

1. Preheat the oven to 375°F. Spray a 14 x 4½ inch rectangular tart pan with a removable bottom with nonstick cooking spray. In the bowl of a standing mixer, beat the hard-boiled egg yolk with the butter and sugar at medium speed until smooth, about 2 minutes. Add the flour, potato starch and salt and beat at low speed until just combined. Using lightly floured hands, press the dough evenly over the bottom and up the side of the tart pan. Refrigerate the crust for 30 minutes, or until chilled.

2. Bake the crust for about 25 minutes until golden. Transfer the crust to a rack and let stand until cooled, about 1 hour.

Topping

1. Increase the oven temperature to 450°F. Line a baking sheet with parchment paper. Arrange the apricot halves cut side up on the paper and sprinkle all over with the sugar. Roast for about 20 minutes, until the apricots are tender and lightly browned. Let the apricots stand until completely cooled, about 30 minutes.

Assembly

1. Unmold the crust and transfer it to a serving plate. Using a small offset spatula, spread the cream evenly in the crust. Arrange the apricots on the cream, cut sides down, and brush with the melted jam. Cut the tart crosswise into strips and serve at once.

Notes

To make a 9-inch round tart, press the dough into a 9-inch round fluted tart pan with a removable bottom. Use 10 apricots and ¼ cup of sugar for sprinkling. Bake for 40 minutes. Double the pastry cream.

Apricot, Almond, and Cream Cheese Crostata

Servings: 6

Source: Bon Appetit August 2006 (called Almond, Apricot etc,)

Ingredients

- ½ ounce Almond Paste
- 3½ tablespoons Sugar, Divided
- 3 ounces Cream Cheese, Cut Into ½″ Cubes
- 1 large Egg Yolk
- 1 teaspoon Vanilla
- 1 Refrigerated Pie Crust
- (half Of 15 Oz Pk, Room Temperature
- 5 Large Apricots, Quartered, Pitted
- ¼ cup Apricot Jam, Heated
- 3 Amaretti Cookies, Crushed

Method

Preheat oven to 400 degrees. Blend almond paste and 3 tbsp sugar in processor until finely chopped.

Add cream cheese, egg yolk, and vanilla and blend until filling is smooth.

Unroll crust on heavy rimmed baking sheet. Spread filling over crust, leaving 1½″ plain border. Arrange apricot quarters, rounded side down, in spoke pattern in 2 concentric circles atop filling.

Fold dough border up over edge of filling. Brush exposed apricots with warm jam. Sprinkle with remaining 1½ tsp sugar.

Bake crostata until crust is golden brown and apricots are tender and slightly browned, about 43 minutes. Sprinkle with crushed amaretti. Cool 20 minutes. Serve warm or at room temperature.

April's Mini-Cheesecakes

Servings: 12

Source: April Youderian

Ingredients

- 12 Vanilla Wafers
- 2 8-Oz. Pkg Cream Cheese
- ½ cup Sugar
- 1 teaspoon Vanilla
- 2 Eggs

Method

Line muffin tin with foil liners.

Place one vanilla wafer in each liner. Mix cream cheese, vanilla and sugar on medium speed until well-blended.

Add eggs. Mix well.

Pour over wafers, filling ¾ full. Bake 25 minutes at 325°F.

Remove from pan when cool. Chill. Top with fruit, preserves, nuts or chocolate.

Notes

April drizzles caramel topping and chopped nuts on top.

Arroz Dulce

Source: Tallahassee Democrat

Ingredients

- 1 cup Rice
- ½ cup Raisins
- 1½ sticks Cinnamon
- 1 Ginger Root, Grated
- 1 cup Canned Coconut Cream
- 1 cup Sugar
- ½ teaspoon Vanilla
- ¼ cup Unsalted Butter
- 2 cups Milk
- Ground Cinnamon

Method

Soak rice and raisins in water to cover for half an hour. Bring 2 cups water to boil in a large saucepan. Drain rice and raisins and add to boiling water along with cinnamon sticks and ¼ cup sugar. Cook over low heat until rice is tender.

Boil ginger root in ½ cup water for 5 minutes. Then strain liquid into a bowl and blend with remaining ¾ cup sugar, coconut cream, milk and vanilla. Add this mixture and the butter to the rice. Cover and cook over low heat until milk is absorbed, stirring every 5 to 10 minutes. Spoon

into serving dish or individual custard cups; sprinkle with cinnamon. Chill.

Baklava

Source: Old Recipe From Interlochen

Ingredients

- 1 package phyllo leaves (frozen food section)
- 4 cups (1 lb.) finely ground nuts, walnuts or pecans
- ½ cup sugar
- ½ tsp cinnamon
- 1 cup butter
- 12 oz honey

Method

Butter a 9x13 pan. Preheat oven to 300 degrees.

Mix nuts with sugar and cinnamon. Melt butter. Lay 1 sheet of phyllo in the pan. Using a pastry brush, brush leaf with butter. Layer 5 leaves of phyllo, brushing with butter each time.

Spread 1 cup of nut mixture over phyllo. Layer 5 more leaves, then alternate with 1 cup of remaining nut mixture at a time. Finish with 5 leaves of phyllo.

Cut through top layers of phyllo in a diamond shape with a very sharp knife. Bake in a 300 degree oven for 1 hour and 20 minutes.

After done, pour 12 oz. honey over Baklava and let sit 2 hours before cutting and serving.

Banana Blondies

Source: New York Times April 17th, 2013

Ingredients

- 2½ sticks (plus more for greasing pan) butter
- 3 cups (200 grams) chocolate wafer cookies crumbs
- ¼ cup (55 grams) light brown sugar
- ½ tsp (3 grams) plus a pinch fine sea salt
- 2 ripe bananas, mashed
- 2 large eggs
- 2½ cups (455 grams) dark brown sugar
- 2 tbsp dark rum or 1 tsp vanilla extract
- 1 cup (130 grams) all-purpose flour
- ½ cup (130 grams) toasted walnuts, chopped
- Flaky sea salt, for sprinkling, optional

Method

1. Heat oven to 375 degrees. Line a 9 x 13 baking pan with parchment, and grease with butter.
2. Melt 1 stick of butter in a saucepan over low heat or in microwave. Put the chocolate wafer cookies in the bowl of food processor and process to make fine crumbs. Add the light brown sugar, melted butter and a pinch of salt. Process until mixture is consistency of damp sand. Dump the mixture into the pan and press it into an even layer. Bake for

7 to 10 minutes, or until the surface is firm. Remove the pan and set aside.

3. Reduce oven heat to 350 degrees. In a large skillet over medium heat, melt 12 tbsp butter, then let it cook until foam subsides and butter turns a deep nut brown, about 5 minutes. Cool.
4. In a large bowl, whisk together bananas, eggs, dark brown sugar and rum. Whisk in brown butter. In a separate bowl, whisk together flour and fine salt. Fold into batter along with the toasted walnuts. Pour the mixture over the prepared crust and spread evenly. Sprinkle top with flaky salt if using.
5. Put pan in oven and bake until top is firm and toothpick inserted in center emerges with a few crumbs attached (or clean) but not wet, 45 to 55 minutes. Cool fully on wire rack; cut into 24 bars.

Notes

Do not undercook.

Bananas With Rum

Source: Oma?

Ingredients

- 2 tbsp Butter
- 2 Bananas, Split And Cut In Small Sections
- 2 Brown Sugar
- 2 tbsp Rum

Method

In skillet melt 2 tbsp butter.

Add 2 bananas, split and cut in small sections

Add 2 to 3 tbsp brown sugar and 2 tbsp rum

Stir gently until syrup is smooth. Taste and add more of anything to suit your taste.

Serve warm over ice cream.

Serves 4 to 6.

Notes

Chopped nuts can be added, also whipped cream on top if desired.

Bavarian Topfenknodel

Source: Nina's Cookbook, Feb. '04

Ingredients

- 50 g Butter
- Salt
- 1 tablespoon Rum Or Whatever
- 2 Sugar
- 1 package Vanillasugar
- 1 small Baking Powder
- 250 g Flour
- 250 g Topken (very Dry Quark)
- 3 Eggs
- Fine Bread Crumbs
- Butter And Sugar
- Fruit Sauce Or Fresh Berries

Method

Mix butter with 3 eggs, some salt, the rum, sugar, vanillasugar, baking powder, flour and Topken. The dough will hold together so you can form equal size knoedeln.

Boil in saltwater until finished (?) (hopefully you will know when it is cooked). Put fine breadcrumbs with butter and a little sugar in a

frying pan until slightly caramelized or brown. Put dumplings in pan and roll around.

Can be served with berry sauce or fresh sugared berries.

Berries in a Puff

Servings: 4

Ingredients

- 3 tablespoons Butter
- 2 Eggs
- ½ cup Milk
- ½ cup Flour
- ½ teaspoon Orange Peel
- ¾ cups Fresh Blueberries, Raspberries, Strawberries
- Mint Sprigs
- Yogurt, Sour Cream Or Ricotta

Method

Preheat oven to 475°F.

Place butter in 9-inch pie pan; set in oven to melt butter and heat dish.

In medium bowl, whisk together eggs, milk, flour and orange peel.

Remove pie pan from oven. Pour in egg mixture. Immediately return to oven.

Bake 10-12 minutes or until very puffy and golden.

Remove from oven. Leave puff in pie plate or gently remove to serving platter. Fill with berries. Garnish with mint sprigs. Serve

immediately cut in wedges. Top with sour cream etc.

Berry Dessert

Ingredients

- 2 (3 oz) packages cream cheese
- 1 cup sour cream
- 2 tbsp brown sugar
- 1 quart strawberries
- ¼ cup brown sugar, packed

Method

1. Slice the berries into an ovenproof dish (souffle-style, for example).
2. Mix the cream cheese, sour cream, and 2 tbsp brown sugar together and pour over the berries.
3. Top with the remaining ¼ cup brown sugar and place under the broiler until the sugar is melted and the top is slightly browned.

Best-Ever Brownies

Servings: 12

Source: Baking With Julia. recipe by Rick Katz

Ingredients

- 1¼ cups All-Purpose Flour, Sifted
- 1 teaspoon Salt
- 2 sticks Butter (unsalted)
- 4 ounces Unsweetened Chocolate, coarsely chopped
- 2 ounces Bittersweet Chocolate, coarsely chopped
- 2 cups Sugar
- 1 teaspoon Vanilla
- 4 Eggs (large)

Method

Preheat oven to 350.

Sift flour and salt together and set aside.

Melt butter and chocolate in a medium saucepan over low heat, stirring. Add 1 C sugar and stir for ½ minute. Remove from heat and stir in vanilla. Pour mixture into a bowl.

Put remaining cup of sugar and eggs in mixer bowl and mix by hand with a whisk just to combine. Slowly pour half of the sugar-and-eggs into the chocolate mixture. Stir constantly but

gently with rubber spatula so that eggs don't set from the heat. Fit whisk attachment to mixture, and whip the remaining sugar and eggs until thick, pale, and doubled in volume, about 3 minutes. Using rubber spatula, fold eggs into chocolate mixture. When eggs are almost incorporated fold in dry ingredients.

Pour into unbuttered 9-inch square pan -- glass is good. Bake 25 - 28 minutes. Cut into the top after 25 minutes. It should be barely set and still pretty gooey. Cool brownies in the pan on a rack. (Cool completely).

Beverly Hills Cheesecake

Servings: 10

Source: Cook's Magazine, May '89

Ingredients

- 4 ounces Graham Crackers
- 2 Melted Butter
- 1 Sugar
- ⅛ teaspoon Cinnamon
- 1 small Lemon, Juice And Zest
- 19 ounces Softened Cream Cheese
- ½ cup Sugar
- 1 teaspoon Vanilla Extract
- 3 Eggs
- 2 cups Sour Cream
- 1 teaspoon Vanilla Extract
- ½ cup Sugar

Method

For the crust, break graham crackers into the workbowl of a food processor and process to crumbs (1 c). Add butter, sugar and cinnamon and process to combine. Press crumb mixture evenly over bottom of 9- inch springform pan; freeze crust 10 min.

For filling, grate 1 tsp lemon zest into a medium bowl. Add the cream cheese and beat until smooth. Gradually add sugar and vanilla; beat until light and fluffy. Beat in eggs, 1 at a time.

For sour cream glaze, mix sour cream, vanilla, and sugar in a small bowl; set aside.

Cooking: Adjust oven rack to middle position and heat oven to 350. Pour filling into the crustlined pan, using a spatula to smooth the top surface. Bake until cake is set about 25 min. Transfer pan to wire rack; cool 30 min. Spread glaze over cake. Return pan to oven and bake until glaze is set, about 10 min. Turn off heat, open oven door about 8 inches and let cake stand for 30 min.

Transfer pan to wire rack; cool to room temperature. Run a knife around the edge of cake to loosen it. Carefully remove pan rim. Refrigerate cake for 2 hours. Cover cake loosely with plastic wrap; refrigerate until completely chilled, at least 6 hours. (Can refrigerate up to 3 days or freeze 1 month.) Cut into slices and serve.

Biscotti with Pistachio and Dried Cherries

Source: Bon Appetit May, 2011

Ingredients

- 2 cups unbleached flour
- 1 cup sugar
- ½ cup old-fashioned oats
- 1 tsp baking powder
- ½ tsp baking soda
- ½ tsp kosher salt
- 2 large eggs
- 3 tbsp vegetable oil
- 1 tablespoon orange zest
- 2 tsp lemon zest
- 1½ tsp vanilla extract
- ½ tsp almond extract
- 1 cup dried cherries
- 1 cup unsalted, shelled pistachios

Method

Preheat oven to 350 degrees. Line a large rimmed baking sheet with parchment paper.

Combine first 6 ingredients in the bowl of a stand mixer fitted with a paddle. Blend on low speed for 30 seconds.

Meanwhile, in a separate bowl, whisk together eggs and next 5 ingredients. Add egg mixture to flour mixture; beat until combined. Fold in cherries and pistachios.

Transfer dough to a lightly floured surface; divide in half. Using floured hands, shape each dough half into a 16″ log.

Brush off excess flour; transfer logs to prepared sheet, spaced 5″ apart. Flatten each log into a 2″ wide strip.

Bake, rotating sheet halfway through, until browned and set, about 30 minutes. Transfer to a rack; let cool for 15 minutes. Reduce oven temp. to 250 degrees. and arrange 1 rack in top third of oven and 1 rack in bottom third.

Line a second baking sheet with parchment paper. Transfer biscotti to a work surface. Using a serrated knife, cut each strip diagonally into ⅓ ″ thick slices. Arrange slices, cut side down, on baking sheets.

Bake biscotti, rotating baking sheets halfway through, until crisp, about 40 minutes. Transfer baking sheets to racks; let cool. DO AHEAD Can be made 3 days ahead. Store in an airtight container at room temperature.

Notes

Dough is very dry and crumbly, tricky to work with, and difficult to keep all the fruit and nuts smooshed together.

Also tricky to move a 16″ log to the baking sheet. Do-able but tricky.

Biscotti, Pistachio

Source: Food and Wine Magazine July 1997

Ingredients

- 1 ounce Butter, Softened
- 1 cup Light Brown Sugar
- 6 tablespoons Granulated Sugar
- 1 teaspoon Vanilla
- ¾ teaspoons Orange Zest, Finely Grated
- 1 large Egg
- 1½ cups Flour
- ⅔ cups Ground Almonds (about 4 Oz)
- 1 teaspoon Baking Powder
- ½ teaspoon Cinnamon
- ¼ teaspoon Salt
- 1 cup Shelled Unsalted Pistachios (about 5 oz)

Method

1. Line a large heavy baking sheet with parchment paper. In a large bowl, using a wooden spoon, beat the butter with the sugars, vanilla and orange zest until creamy. Beat in the egg. Mix in the flour, almonds, baking powder, cinnamon and salt. Stir in pistachios.
2. Form the dough into two 12-inch logs and wrap in wax paper. Place on a small baking sheet and refrigerate until chilled, about 2

hours. (MAKE AHEAD: the logs can be refrigerated overnight or wrapped in foil and frozen for up to 1 month. Thaw before baking.)

3. Preheat the oven to 325°F. Unwrap the logs and set them on the prepared baking sheet at least 3 inches apart. Bake for about 35 minutes, or until golden and dry to the touch. Let cool for about 30 minutes, then cut the logs on the diagonal into ¾ inch slices. Line the baking sheet with fresh parchment and arrange the biscotti on the paper without touching each other. Bake for about 25 minutes, or until golden. Cool on a rack. (MAKE AHEAD: the biscotti can be stored in a covered cookie tin for up to 5 days.)

Black Bottom Cupcakes

Source: Joyofbaking.com

Ingredients

Cream Cheese Filling

- 8 oz cream cheese, at room temperature
- ⅓ cup white sugar
- 1 large egg, at room temperature
- ½ tsp vanilla extract

Chocolate Cupcakes

- 1½ cups flour
- 1 cup sugar
- ¼ cup unsweetened cocoa powder
- 1 tsp baking powder
- ½ tsp baking soda
- ¼ tsp salt
- 1 cup water, at room temperature
- ⅓ cup vegetable oil
- 1 tbsp lemon juice or cider vinegar
- 1 tsp vanilla extract
- ½ tsp pure coffee extract, optional

Method

1. Preheat the oven to 350°F and line 12 muffin cups with paper liners.
2. For the cream cheese filling, in an electric stand mixer fitted with the paddle attachment, beat the cream cheese on medium-low speed until smooth. Add the sugar, egg, and vanilla extract and beat on medium-low speed just until creamy and smooth. (Do not over-mix.) Set aside while you make the chocolate cupcake batter.
3. In a large bowl, whisk or sift together the flour, sugar, cocoa powder, baking powder, baking soda, and salt. In a separate bowl, mix the water, oil, lemon juice (or vinegar), vanilla extract, and coffee extract (if using). Make a well in the center of the dry ingredients and stir in the wet ingredients until smooth. Evenly divide the batter among the 12 muffin cups. Then spoon two tablespoons (an ice cream scoop works well) of the cream cheese filling into the center of each cupcake.
4. Bake for 22 to 25 minutes, or until the cream cheese filling has set and the cupcakes feel springy to the touch (a toothpick will come out clean). Remove from the oven and place on a wire rack to cool. The cupcakes can be covered and stored in the refrigerator for about 3 to 4 days, or they can be frozen.

Black Forest Cherry Cake

Servings: 12

Source: Ladies Home Journal or McCalls from the 60's

Ingredients

Cake

- 6 eggs, at room temperature
- 1 cup sugar
- 1 tsp vanilla
- ½ cup sifted flour
- ½ cup unsweetened cocoa
- ⅔ c. sweet butter, melted

Syrup

- ⅓ cup sugar
- ½ cup water
- 3 tbsp Kirsch or Cointreau

Glazed Cherries

- 1 cup canned pitted Bing cherries, drained
- 2 tbsp Kirsch or Cointreau
- 1 tbsp cornstarch
- ⅔ cup cherry juice

Assembly

- 3 cups heavy cream
- ½ cup powdered sugar
- 1 8 oz milk chocolate bar

Method

Cake (see note below)

1. Preheat oven to 350 degrees. Grease well and flour three (8 x 1½ inch) layer-cake pans.
2. In large bowl of electric mixer, at high speed, beat eggs until light and fluffy. Beat in 1 cup granulated sugar gradually; continue beating until very thick - about 10 minutes. Add vanilla.
3. Sift flour with cocoa. Then fold into egg mixture in fourths, using a wire whisk or rubber scraper. Also fold in butter, in fourths, just until combined. Gently turn into prepared pans. Bake 15 minutes, or until surface springs back when gently pressed with finger.
4. Let layers cool in pans on wire rack 5 minutes. Then loosen edges with metal spatula; turn out on wire rack to cool completely.

Syrup

1. In small saucepan, combine ⅓ c. sugar with ½ cup water. Stir over medium heat to dissolve sugar. Then bring to boiling; uncovered, 5 minutes. Set aside to cool; add kirsch.

Glazed Cherries

1. In small bowl, combine cherries and kirsch; let stand about ONE HOUR!
2. Meanwhile, in small saucepan, combine cornstarch and ⅓ cup cherry juice; stir to dissolve cornstarch. Stir in remaining juice.
3. Bring to boiling, stirring; reduce heat and simmer 5 minutes, or until thickened and translucent. Let cool completely.
4. Add cherries in kirsch to cooled cornstarch mixture; mix well. Use as filling.

Assembly

1. Place layers on cookie sheets. Make several holes with toothpicks; spoon syrup over cake layers.
2. Beat cream with powdered sugar until stiff. Invert one cake layer on cake plate for bottom. Spread glazed cherries over bottom layer. Then spread with 1 cup whipped cream.
3. Place second layer on top; spread with 1 cup whipped cream. Place third layer on top. Spread top and sides with remaining whipped cream, making 12 whipped-cream rosettes around top edge. You may use a spoon or put some of the whipped cream through a pastry tube with a number 5 tip. Refrigerate.
4. Let chocolate bar soften slightly. Using vegetable parer, scrape across chocolate to make curls; refrigerate.

5. To serve, place chocolate curls around side of cake, covering completely. Place cherry on each rosette.

Notes

Since glazed cherries need to soak at least one hour, do that step first.

Blackberries, Meringue, Devonshire Cream

Servings: 6

Source: Seattle Times Sept 3, 2000

Ingredients

Assembly

- 6 Crisp Meringues
- Devonshire Cream
- 2 pints Ripe Blackberries
- ¼ cup Sugar (+ For Topping)
- 2 Lemon Juice
- Mint Sprigs For Garnish

Meringues (about 12 5-inch circles)

- 1¼ cups Sugar
- ¼ cup Powdered Sugar
- ¾ cups Egg White (about 6 Large)
- 1 teaspoon Lemon Juice
- ½ teaspoon Salt

Devonshire Cream (about 3 cups)

- 1 cup Whipping Cream
- ¼ cup Powdered Sugar

- 1 cup Sour Cream
- ¼ cup Granulated Sugar
- 1 ounce Triple Sec
- 1 teaspoon Fresh-Squeezed Lemon Juice

Method

Meringues

1. Line 2 baking sheets with parchment.
2. Whisk together sugar and powdered sugar in a large bowl and set aside. In the bowl of an upright electric mixer, whip egg whites with lemon juice and salt until foamy. Very slowly stream in half of the sugar mixture and continue whipping until egg whites hold stiff peaks and are very smooth and glossy.
3. With a rubber spatula, fold the whipped egg whites into the remaining sugar, then pile the mixture into a large pastry bag fitted with a straight steel tip. Pipe the mixture onto lined baking sheets, forming whirled 5-inch circles.
4. Bake in an oven preheated to 180°F (or lowest possible setting) for 6 to 12 hours, or overnight. The meringue should be dry and crisp but still white. Extra meringues will stay crisp, in cool dry place for several days.

Devonshire Cream

1. Whip cream with powdered sugar until stiff. Fold in sour cream, granulated sugar, triple sec and lemon juice. Keep cold until serving time.

Blackberry Cobbler

Servings: 10

Source: Simply Whidbey

Ingredients

- 4 cups Wild Blackberries
- ¾ cups Sugar
- ½ cup Butter, Softened
- ⅛ teaspoon Salt
- 1 cup Flour
- 1 teaspoon Baking Powder
- ½ cup Milk
- 1 cup Sugar
- 1 tbsp Cornstarch
- 1 cup Boiling Water

Method

Spread berries evenly in 9 x 13 pan.

In a large mixing bowl cream together sugar and butter. Add salt, flour and baking powder, alternately, with milk.

Drop this batter by spoonfuls over berries.

Mix together 1 cup sugar and 1 tbsp cornstarch and sprinkle over batter. Pour boiling water evenly over all.

Bake at 375°F for 45- 60 minutes or until top is light brown and berry juice is starting to set.

Notes

Berries very runny. Use all cornstarch and less sugar. I often use bags of frozen mixed berries.

Blueberry, Almond and Lemon Cake

Servings: 8

Source: New York Times, July 5, 2017

Ingredients

Cake

- ⅔ cup all-purpose flour
- 1¼ tsp baking powder
- ⅛ tsp salt
- 1 cup almond flour
- ½ cup (1 stick) unsalted butter, at room temperature, plus extra for the pan
- 1 scant cup granulated sugar
- 1 tsp lemon zest
- 1 tsp vanilla
- 3 large eggs
- 1½ cups fresh blueberries

Icing

- ⅔ cup powdered sugar
- 1 tbsp lemon juice, plus more zest, optional

Method

1. Heat the oven to 375°F. Grease a 9 or 8″ loaf pan with butter, line it with a parchment

paper sling, and butter the paper. Set the pan aside.

2. In a separate bowl, whisk together the flour, baking powder, salt, and almond flour.
3. Place the butter, sugar, lemon zest, and vanilla extract in the bowl of a stand mixer fitted with the paddle attachment. Beat on high speed for 3 to 4 minutes, until light, then lower the speed to medium. Add the eggs in three additions, scraping down the sides of the bowl a few times as necessary. The mixture may split a little, but don't worry — it will come back together once you add the dry ingredients. With the stand mixer on low, add the dry ingredients in three additions, mixing just until no white specks remain. Fold in about ¾ of the blueberries by hand, then scoop the batter into the prepared loaf pan.
4. Bake for 15 minutes, then sprinkle the remaining blueberries over the top of the cake. Return to the oven for another 15 to 20 minutes, until the cake is golden brown but still uncooked in the center. Cover loosely with foil and continue to bake for another 25 to 30 minutes, or until risen and cooked through, and a knife inserted into the middle of the cake comes out clean. Remove from the oven and set aside in its pan to cool for 10 minutes before removing the cake from the pan and placing it on a wire rack to cool completely.
5. When the cake is cool, make the icing: whisk the lemon juice and powdered sugar together in a bowl until smooth, adding a bit more

juice if necessary, just until the icing moves when you tilt the bowl. Pour over the cake and gently spread out. The blueberries on top of the cake may bleed into the icing a little, but this will add to the look. Let the icing set (about 30 minutes), then slice and serve.

Notes

Baba's note: she added lemon juice to both the cake batter and the icing.

Blueberry-Pecan Galette

Servings: 10

Source: Bon Appetit July 2015

Ingredients

- ½ cup pecans
- 1 cup plus 2 tbsp flour
- 2 tsp sugar
- ½ tsp kosher salt
- ¼ tsp cinnamon
- ½ cup (1 stick) butter, cut into pieces
- 12 oz blueberries , about 2 cups
- 1 tablespoon cornstarch
- 1½ tsp fresh lemon juice
- ¼ cup sugar, plus more for sprinkling
- flour for surface
- 2 tbsps milk, half & half, or heavy cream

Method

Dough

1. Preheat oven to 350 degrees. Toast pecans on a rimmed baking sheet, tossing once, until fragrant and slightly darkened, 10-15 minutes; let cool. Pulse pecans in a food processor until the consistency of coarse

meal. Add flour, sugar, salt and cinnamon and pulse just to combine. Add butter and pulse until mixture resembles coarse meal with a few pea-size pieces remaining.

2. Transfer to a large bowl; drizzle with 4 tbsp ice water and mix, adding another tablespoonful of water if needed, just until mixture comes together. (I added the water to the food processor, mixed it there and it was fine.) Gently pat dough into a 6″diameter disk. Wrap in plastic and chill at least 1 hour.

   DO AHEAD: Dough can be made 2 days ahead. Keep chilled, or freeze up to 1 month.

Filling and Assembly

1. Preheat oven to 375 degrees. Toss blueberries, cornstarch, lemon juice, and ¼ cup sugar in a large bowl.
2. Roll out dough on a lightly floured surface to a 12″ round. Carefully transfer to a parchment-lined baking sheet. Mound blueberries in center of dough, leaving a 2″ border. Fold edges over, overlapping slightly. Brush dough with milk and sprinkle with sugar.
3. Bake galette until crusts dark golden brown and filling is bubbling, 45-50 minutes. Let cool before serving.

   DO AHEAD: Galette can be baked 1 day ahead. Store tightly wrapped at room temperature.

Notes

I covered the galette overnight with saran wrap and the crust got soft and it tasted nothing like the day I made it. I heated in the oven again and it was miraculously restored to its original glory. This is so delicious and great with vanilla ice cream!! This is easy, fabulous and you will dazzle your company with it.

It says it serves 10 but I think those would be very small pieces. I would say 8 unless it is Frank and me and then it would be 4!

Boiled Orange Cake

Source: Barbara Allen

Ingredients

- 2 large oranges
- 1 orange , for zesting
- 1½ cups almond flour or ground up almonds
- 1 cup sugar
- 6 eggs
- 1 tsp baking powder
- 1 pinch salt
- 1 tbsp butter
- 2 tbsp grated orange rind
- ¼ cup brown sugar
- ½ cup chopped nuts

Method

Butter a 9″ Springform pan and sprinkle with sugar. Heat oven to 375 degrees.

Boil the whole oranges (uncut, peel and all) for half an hour until soft, or longer if you think necessary. Cut up oranges skin and all into quarters removing any seeds and chop up in a blender or food processor.

Beat the eggs (I beat them for awhile, until well combined) and then add the other ingredients and mix together and pour into the greased cake pan.

Mix together the topping ingredients and spread over cake. Bake for about 45-50 minutes or until it pulls away a bit from pan and bounces back when you tap the center.

Cool on rack for about 10 minutes then release sides of the pan and cool completely.

Notes

My cake got quite brown so do keep an eye on it at the end and adjust baking time so that it works for you.

I boiled the oranges for an hour, just because I was nervous. I also used Valencia oranges rather than Navel because the skin is not as thick but I doubt it matters since the food processor will take care of it as long as the skin is soft.

You can leave off the topping and sprinkle powdered sugar on top when cake has cooled. Good with whipped cream or ice cream!

Bourbon Pecan Pie

Servings: 8

Source: Tallahassee Democrat

Ingredients

- 9 Inch Pie Pastry
- 5½ Butter
- ½ cup Dark Brown Sugar, Packed
- 3 large Eggs
- ¼ teaspoon Salt, If Desired
- 1 cup Dark Corn Syrup
- 1 Bourbon
- 1 cup Chopped Pecans
- 1 Flour
- 8 Whole Pecans, In Halves For Garnish
- ½ cup Whipping Cream
- 2 Sugar
- 2 Bourbon

Method

Heat oven to 350°F. Roll out pie pastry and fit into a 9-inch pie pan. Trim and flute edges.

Cream the butter and add the brown sugar slowly, beating constantly until all is absorbed and the mixture is fluffy. Add the eggs, 1 at a time, beating continuously after each addition; then add the salt, corn syrup and bourbon. Toss

the pecans in the flour, then fold them into the filling. Pour filling into crust.

Place in oven and bake 35 minutes, or until the filling is firm. Decorate the top by making a border of pecan halves and bake 5 minutes more.

Garnish the pie with whipped cream flavored with sugar and bourbon.

Serves 8.

Bourbon Pecan Pie #2

Servings: 8

Source: New York Times, Sunday, 12/14/03

Ingredients

- 3 Eggs, Lightly Beaten
- 1 cup Sugar
- ½ cup Light Corn Syrup
- ½ cup Dark Corn Syrup
- ⅓ cup Unsalted Butter, Melted
- 2 tablespoons Bourbon
- 1 teaspoon Vanilla
- ¼ teaspoon Salt
- 1 Unbaked 9-Inch Pie Shell
- 1¼ cups Chopped Pecans

Method

1. Preheat oven to 375°F. Mix together eggs, sugar, corn syrups, butter, bourbon, vanilla and salt until well blended.
2. Prick the sides and bottom of the pie shell with a fork at ½ inch intervals. Spread the pecans on the bottom and pour the mixture over them. Bake for 35 to 45 minutes, until just set around the edges but still slightly

loose in the center. (It will continue to set as it cools.)

3. Place on a rack to cool slightly.

Bozena's Chocolate Nut Torte

Source: Bozana Kijanka 10/12

Fabulous and gluten free!

Ingredients

- 12 oz walnuts, finely chopped, like powder
- pinch salt
- 3 tbsp bread crumbs, normal fine
- 8 eggs
- 1 cup sugar, more is desired. She uses 1 cup
- 4 tsp instant espresso or coffee powder and tiny bit of water
- 3-4 sticks butter, room temperature
- 1 cup powdered sugar, sifted
- 4-5 oz powdered unsweetened Dutch-processed cocoa, dark is best
- approx 1 jigger Brandy or dark Rum (80 proof), add slowly, don't get too strong

Method

Preheat oven to 350 degrees. Butter springform pan - can put little bread crumbs in pan, too.

Cake

Mix walnuts, salt, bread crumbs together and set aside.

Beat eggs and sugar til very thick.

Fold crumb mixture into egg mixture.

Cook 45-50 minutes. Cool completely. Split cake in half horizontally.

Butter Cream

Dissolve coffee in tiny bit of water.

Mix butter with sugar. Add coffee, cocoa and Brandy.

Put half of butter cream between the layers, half on top and sides.

Sprinkle with nuts on top or nut pieces.

The cake is served cold.

Notes

Best to use nut grinder rather than food processor. It keeps nuts fluffier.

I know it says cake should be served cold but I think eating this cake right out of the fridge or freezer is too soon, cake seems hard and dry. 10 minutes was better but 20 minutes was better still.

Keeps well in the freezer. Oh so yummy with ice cream!

Brit's Praline Pecan Therapy (Pudding Cake)

Source: Brit (2000?)

Ingredients

- ¾ cups Dark Brown Sugar, Packed
- 1¼ All Purpose Flour, Divided
- ½ cup Granulated Sugar
- ½ cup Pecans
- 1 Baking Powder
- ¼ teaspoon Salt
- ½ cup Milk
- 2 tablespoons Butter, Melted
- 1½ cups Boiling Water
- ¼ cup Dark Rum
- 1 teaspoon Vanilla

Method

1. Preheat oven to 350°F. Butter 8″, deep pie dish.
2. Combine Brown sugar and 1 tbsp flour in small bowl; set aside.
3. Combine milk, butter and vanilla in a bowl.
4. Mix flour, sugar, pecans, baking powder and salt in medium bowl. Make well in flour

mixture and add milk mixture to it, stirring just until moist.

5. Spread batter in prepared pan and sprinkle with brown sugar mixture.
6. Pour boiling water and rum combo over all (do not stir).
7. Bake at 350°F for 35 - 40 minutes, until pudding is bubbly and cake springs back when lightly touched.
8. Cool completely before cutting or it will be soupy. Garnish with whipped cream and extra pecans.

Notes

The rum is my addition. The recipe actually calls for 1¾ cup boiling water, but I've tried it and it works.

Brownies

Source: Katharine Hepburn, via New York Times

Ingredients

- 1 stick (8 tbsp) butter
- 2 squares unsweetened chocolate (2 oz)
- 1 cup sugar
- 2 eggs
- ½ tsp vanilla extract
- ¼ cup flour
- ¼ tsp salt
- 1 cup walnuts, chopped

Method

1. Heat the oven to 325°F. Grease an 8x8 inch square pan.
2. Melt the butter in a saucepan with the chocolate and stir until smooth. Remove from heat and allow to cool for a few minutes, then transfer to a large bowl. Whisk in the eggs, one at a time. Stir in the vanilla.
3. In a separate bowl, combine the sugar, flour, nuts, and salt. Add to the chocolate-butter mixture. Stir until just combined.
4. Pour into the greased 8x8 pan. Bake 30 to 35 minutes. Do not overbake; the brownies should be gooey. Let cool, then cut into bars.

Brownies - Sandy's Fudge Brownies

Source: Sandy Graff

Ingredients

- 1 stick butter
- 2 oz (3 squares) baking chocolate
- 1 cup sugar
- ½ tsp vanilla
- dash salt
- 2 beaten eggs
- ½ cup flour
- ½ cup chocolate chips
- 1 cup minature marshmallows
- 1 cup chopped walnuts

Method

In top of double boiler melt:
1 stick butter
3 squares baking chocolate

Add 1 cup sugar and mix well. Add ½ tsp vanilla, dash salt and 2 beaten eggs.

Then add ½ cup flour and mix well. Mix in by hand ½ c chocolate chips, 1 cup miniature marshmallows, and 1 cup chopped walnuts.

Bake at 350 degrees in a well-greased 9x9″ pan for about 30 minutes but check them a little earlier. (Marshmallows will melt in oven, not in pot.)

Cool - do not cut for several hours if you can avoid digging in. DO NOT overcook...the knife will come out wet.

Buckeyes

Source: Once Upon a Chef

Ingredients

- 1 cup creamy peanut butter
- 6 tbsp unsalted butter, softened
- 2¼ cups powdered sugar
- ½ tsp vanilla
- heaping ¼ tsp salt
- 8 oz semisweet chocolate, chopped or broken into small pieces
- 1 tsp vegetable oil

Method

1. Line a baking sheet with parchment paper. In the bowl of an electric mixer, beat together the peanut butter and butter until evenly combined. Add the powdered sugar, vanilla, and salt and beat until well combined — the mixture will seem dry and crumbly, and you should be able to knead it like play dough.
2. Scoop 2-teaspoon mounds of dough, roll into balls, and arrange on the prepared baking sheet. Cover and refrigerate until firm, 30 minutes or overnight.
3. In a medium microwave-safe bowl, combine the chocolate and oil. Microwave in 30-second increments, stirring in between, until the mixture is about 75% melted, then remove from the microwave and stir until

completely melted and smooth. The residual heat in the bowl should be enough to melt the chocolate completely, but if not, place the bowl back in the microwave and heat for 10 seconds or so, then stir again (it's very important not to overheat the chocolate, or it will seize up). *(Alternatively, if you don't have a microwave, combine the oil and chocolate in a heat-proof bowl and set over a pan of simmering water. Stir occasionally until melted.)* Transfer the melted chocolate to a smaller bowl so that the chocolate is deeper; this makes it much easier to dip.

4. Stick a toothpick into the top center of each peanut butter ball. Dip the balls into the melted chocolate, leaving a circle of peanut butter visible on top. Let the excess chocolate drip off, then return the buckeye to the baking sheet. Repeat with the remaining peanut butter balls and chocolate. Chill the buckeyes until firm, about 30 minutes. Remove the toothpicks and smooth out the hole with your pinky finger. Serve the buckeyes at room temperature or chilled.

   MAKE-AHEAD/FREEZER-FRIENDLY: The buckeyes will keep in an airtight container in the fridge for up to a week. They can also be frozen for up to 3 months; defrost in the fridge before serving.

Notes

The first time I did these I used only 1 toothpick for all the balls and it worked very well. After that I used a toothpick for each ball. Whatever. I

did put them in the freezer for a little while because they weren't firm enough to stay on the toothpick otherwise.

I like these best from the fridge. They are very rich, so room temperature seems to emphasize that.

Butter Tarts

Source: New York Times

Ingredients

Pastry

- 1½ cups flour
- pinch fine sea salt
- ½ cup unsalted butter, cubed
- ¼ cup ice water
- 1 large egg yolk
- 1 tsp white vinegar

Filling

- ¼ cup raisins, optional
- 1 cup brown sugar, packed
- ½ tsp sea salt
- ¼ cup unsalted butter, softened
- 1 tsp vanilla
- 1 large egg

Method

1. Make the pastry: in a large mixing bowl, combine the flour and salt. Using a pastry blender or your fingertips, rub the butter into the flour until the mixture is in pea-size pieces.

2. In a small bowl, mix the water, egg yolk, and vinegar until well combined. Add the liquid to the flour mixture, using a fork to combine. Add 1 tbsp more water if it looks dry.
3. Knead the dough several times by hand to bring it together and shape into a flat square. Wrap with plastic and refrigerate for at least 30 minutes.
4. Once chilled, roll out the dough into a 16″ x 12″ rectangle about ⅛ to ¼″ thick. Flour the work surface and rolling pin as you work with the dough.
5. Use a circular 4″ cookie cutter to cut 12 pieces. Reroll the dough if needed to cut more circles, but try to cut as many pieces on the first pass. With your fingertips, press each circle into the cup of a standard muffin tin, so that the edge of the dough is flush with the pan. Refrigerate while you make the filling.
6. In a bowl, cover the raisins with hot tap water to plump. Heat the oven to 425°F.
7. Make the filling: in a bowl, mix the brown sugar and salt, then beat the butter into the sugar by hand until smooth. Add the vanilla and egg and mix until combined. Do not use an electric mixer; it will add too much air to the filling.
8. Drain the raisins and place seven or eight raisins in each chilled tart shell.
9. Divide the filling evenly among the tart shells, filling each one about halfway. Place the muffin tin on a baking sheet. Bake 13 to

15 minutes for a runnier tart (see Notes) and 17 to 19 minutes for a firmer one.

10. A few minutes after removing the tarts from the oven, run a knife or offset spatula around the edge of each tart to loosen. Let cool completely in the tin. To remove, run a butter knife or offset spatula around and under each tart to pop it out of the tin.

Notes

For a runnier tart, use ⅓ cup maple syrup, corn syrup, or golden syrup, plus ⅔ cup brown sugar.

Buttermilk Cake with Bay Creme Fraiche and Brandied Bing Cherries

Servings: 8

Source: Tom's Big Dinners

Ingredients

- 4 Large Egg Yolks
- ⅔ cups Buttermilk, Divided
- 1½ teaspoons Vanilla Extract
- 2 cups Sifted Cake Flour
- 1 cup Sugar
- 1 Baking Powder
- ½ teaspoon Salt
- 8 Unsalted Butter, Softened, Plus More For Pan
- Bay Creme Fraiche, optional (home made, takes days!)
- Brandied Bing Cherries, optional

Method

A STEP AHEAD: Make cake early in day. Wrap with plastic wrap when cake is completely cool and leave at room temperature. Sprinkle with confectioners' sugar right before serving.

Buttertart Squares

Source: Tallahassee Democrat Dec. 6th, 2006 Cookie and Candy Exchange (first made on 12/21/08)

Ingredients

- 1 cup Flour
- ¼ cup Sugar
- ½ cup Butter, Room Temperature
- 2 Butter, Melted
- 2 Eggs, Lightly Beaten
- 1 cup Brown Sugar
- 2 Flour
- ½ teaspoon Vanilla
- ½ teaspoon Baking Powder
- pinch Salt
- 1 cup Raisins and/or ½ C. Chopped Pecans, both optional

Method

Preheat oven to 350°F.

For Base

In a bowl, combine flour and sugar. Cut in butter until crumbly. Press into 9x9 inch pan. Bake at 350°F for 15 minutes.

For Topping

In a bowl, mix together butter and eggs. Blend in sugar, flour, baking powder, vanilla and salt. Stir in raisins and pecans, if using. Pour over baked base. Bake in 350°F oven for 20 - 25 minutes or until top springs back when touched lightly.

Let cool on wire rack before cutting into small squares.

These remind me of Oma's butterscotch-y squares. Delicious.

Cappuccino Cream Cake

Servings: 16

Source: “Pure Chocolate” by Fran Bigelow

Ingredients

- 6 ounces Bittersweet Chocolate (70% cacao is good), finely chopped
- 6 Large Eggs, Separated
- ½ cup Sugar
- 3 Brewed Espresso, Cooled
- Cappuccino Whipped Cream
- Dark Dutch-Processed Cocoa Powder, for dusting

Method

Position a rack in the middle of the oven and preheat the oven to 325°F.

Lightly butter a 9 x 13 or quarter-sheet pan and line with parchment paper. Lightly butter the parchment paper.

In a double boiler melt the chocolate over low heat. Remove when nearly melted and continue stirring until smooth. Set aside.

In a mixer fitted with the whisk attachment or using a hand mixer, combine the egg yolks and half the sugar and start whipping on medium-

high speed. Once combined, scrape the sides of the bowl and increase the speed to high. Continue whipping until the mixture becomes thick, pale yellow in color, and the sugar has dissolved, 5 to 6 minutes.

Clean the whisk and in another clean bowl, begin whipping the egg whites on medium-high speed, increasing the speed until frothy. Slowly add the remaining sugar and continue whipping until the peaks are stiff but not dry.

Pour the cooled coffee into the melted chocolate all at once and quickly stir together to prevent seizing. If it does thicken and start to separate, don't worry. Constant stirring will make it smooth and creamy.

Lighten the chocolate mixture by folding in one-third of the yolks. Then add the lightened chocolate mixture to the remaining yolks and gently fold. The mixture will become light and airy with large air bubbles where some traces of yolk remain. That is okay.

Lighten the yolk mixture by quickly folding in one-quarter of the whites, then gently fold in the remaining whites in 3 parts, trying not to overmix and lose the volume.

Pour the glossy dark chocolate batter into the prepared pan, smoothing the top. The pan will be more than three-quarters full. Bake for 20 - 25 minutes, until the top is domed in the center and dry to the touch. A tester inserted in the center will come out dry and clean with a few crumbs. Let cool in the pan at room

temperature. The layer will pull away from the sides of the pan as it cools.

To Finish the Cake

Have ready the Cappuccino Whipped Cream filling in the refrigerator.

To remove the cooled cake, run a thin-bladed knife around the edges of the pan. Place the bottom of a baking sheet lined with parchment over the cake and invert. Peel the parchment paper.

Using a ruler and the tip of a paring knife to mark the cake, divide into 3 equal sections across the width. Cut the cake with a serrated blade to make 3 layers about 4 inches wide.

Place one chilled cake layer on a serving plate. With a metal spatula, spread one third of the filling over the layer, generously overlapping the edges. Repeat with second layer and a layer of filling. (The layers of filling should be equal in height to a cake layer.) Top with the last chilled cake layer. Being careful not to overwork the cream, frost the top and sides with the remaining cappuccino cream, swirling the top. Refrigerate at least 4 to 6 hours to set the cake and meld the flavors. Before serving, dust with cocoa powder. Can be stored in the refrigerator for up to 2 days.

Cappuccino Whipped Cream

¼ cup plus 2 tbsp sugar 3 tbsp brewed espresso or 2 tbsp water mixed with 2 tbsp instant freeze-dried coffee 2 cups heavy, cream, chilled

Either by hand or using a mixer, whisk together the sugar and coffee until frothy. The sugar will begin to dissolve. Add the cream and whisk until thoroughly combined and soft peaks form. Take care not to overwhip the cream as it may begin to lose its creamy texture. Store in the refrigerator.

Makes 3½ cups.

Caramel-Dark Chocolate Truffles with Salt

Servings: 32

Source: Bon Appetit, Jan. 2004

Ingredients

- 20 ounces Bittersweet or Semisweet Chocolate, finely chopped, divided
- ⅓ cup Sugar
- 2 tbsp Water
- ⅔ cups Whipping Cream
- ¼ teaspoon Fleur De Sel
- ½ cup Unsweetened Cocoa Powder
- Additional Fleur De Sel

Method

Place 8 oz. chocolate in metal bowl over saucepan of barely simmering water (do not allow bottom of bowl to touch water); stir until chocolate is smooth. Remove chocolate from over water.

Combine sugar and 2 tbsp water in small saucepan. Stir over medium heat until sugar dissolves, occasionally brushing sides of pan with wet pastry brush. Increase heat; boil until syrup is deep amber color, brushing down sides

and swirling pan occasionally, about 4 minutes. Add cream (mixture will bubble). Stir over very low heat until caramel is smooth. Mix caramel and ¼ tsp fleur de sel into melted chocolate. Chill until truffle filling is firm, at least 3 hours. (See note below.)

Place cocoa in bowl. Using 1 tbsp truffle filling for each truffle, roll into balls, then roll in cocoa. Arrange on baking sheet. Cover; chill overnight.

Line 13 x 9x2 baking sheet with foil. Place remaining 12 oz. chocolate in medium metal bowl over saucepan of barely simmering water (do not allow bottom to touch water); stir until chocolate is melted and smooth and thermometer inserted into chocolate registers 115°F. Remove bowl from over water. Working quickly, submerge 1 truffle in melted chocolate. Using fork, lift out truffle and tap fork against side of bowl to allow excess coating to drip off. Transfer truffle to prepared sheet. Repeat with remaining truffles. Sprinkle truffles lightly with additional fleur de sel. Let stand until coating sets, at least 1 hour. (Can be made 1 week ahead. Cover and chill. Bring to room temperature before serving.)

Notes

Truffle mixture needed to warm up a little bit before they would form balls.

Caro Carrot Cake

Source: Cass City, Mi.

Ingredients

- 2 cups Flour
- 2½ teaspoons Baking Soda
- 2 teaspoons Cinnamon
- 1 teaspoon Salt
- 1 cup Oil
- 2 cups Sugar
- 3 Eggs
- 1 cup Crushed Pineapple With Syrup
- 2 cups Grated Carrots
- 1⅓ cups Coconut
- ½ cup Chopped Nuts

Method

Beat oil, sugar, eggs. Add dry ingredients and beat until smooth.

Add pineapple, carrots, coconut and nuts. Pour into greased and floured 10″ bundt pan.

Bake at 350°F for 1 hour 10 minutes.

Frosting

Cream 3 oz. cream cheese with ¼ cup butter. Alternately add 3 cups powdered sugar, 1 tbsp milk and ½ tsp vanilla. Beat until smooth.

(Optional - add 1 cup coconut or sprinkle on top). Frost.

Carrot Cake

Source: New Best Cookbook, p.835

Ingredients

- 2½ cups Flour
- 1¼ teaspoons Baking Powder
- 1 teaspoon Baking Soda
- 1¼ teaspoons Ground Cinnamon
- ½ teaspoon Freshly Grated Nutmeg
- ⅛ teaspoon Ground Cloves
- ½ teaspoon Salt
- 1 lb. Carrots, Peeled
- 1½ cups Granulated Sugar
- ½ cup Packed Light Brown Sugar
- 4 Large Eggs
- 1½ cups Veg. Oil
- 1 cup Raisins
- 1½ cups Toasted Chopped Pecans Or Walnuts

Method

1. Adjust an oven rack to the middle position; heat the oven to 350°F. Spray a 13 by 9-inch baking pan with nonstick cooking spray (or rub with Crisco). Line the bottom of the pan with parchment paper and spray parchment.

2. Whisk together the flour, baking powder, baking soda, spices, and salt in a medium bowl; set aside.
3. In a food processor fitted with the large shredding disk, shred the carrots (should have about 3 cups); add the carrots to the bowl with the dry ingredients and set aside. Wipe out the food processor and fit with the metal blade. Process both sugars with the eggs until frothy and thoroughly combined, about 20 seconds. With the machine running, add the oil through the feed tube in a steady stream. Process until the mixture is light in color and well emulsified, about 20 seconds longer. Scrape the mixture into a large bowl. Stir in the carrots and dry ingredients until incorporated and no streaks of flour remain. Pour into the prepared pan and bake until a toothpick or skewer inserted into the center of cake comes out clean, 35 to 40 minutes, rotating the pan from front to back halfway through the baking time. (10 or 12 minutes more if using raisins and nuts).
4. Cool the cake to room temp. in the pan on a wire rack, about 2 hours.

Frosting

8 oz cream cheese, softened but still cool 5 tbsp unsalted butter, softened but still cool 1 tbsp sour cream ½ tsp vanilla extract 1¼ cu (5 oz) confectioners' sugar

1. When the cake is cool, process the cream cheese, butter, sour cream, and vanilla in a

clean food processor until combined, about 5 seconds, scraping down the workbowl with a rubber spatula as needed. Add the confectioners' sugar and process until smooth, about 10 seconds.

2. Run a paring knife around the edge of the cake to loosen it from the pan. Invert the cake onto a wire rack, peel off the parchment, and invert the cake onto a serving platter. Using an offset spatula, spread frosting evenly over the surface of the cake. Cut into squares and serve.

Notes

If using nuts and/or raisins, add them with carrots. If using both, cake will need an additional 10 - 12 minutes in the oven.

Cheesecake

Source: New York Times Classic Craig Claiborne Recipe Wed. June 17, 2015

Ingredients

- 1 cup flour
- ¼ tsp sugar
- 1 tsp grated lemon rind
- ½ cup (1 stick) butter, cold
- 1 egg yolk, lightly beaten
- ¼ tsp vanilla
- 5 8 oz pkg (40 oz) cream cheese, room temperature makes it easier
- ¼ tsp vanilla
- 1 tsp lemon zest
- 1¾ cups sugar
- 3 tbsps flour
- ¼ tsp salt
- 5 eggs
- 2 egg yolks
- ¼ cup heavy cream

Method

1. Heat oven to 400 degrees. To prepare CRUST, combine flour, sugar and lemon rind. Cut in butter until mixture is crumbly. Add egg yolk and vanilla. Mix.

2. Pat ⅓ of dough evenly over bottom of a 9-inch springform pan with sides removed. Bake the pan bottom about 6 minutes, or until golden. Cool.
3. Butter sides of pan and attach to bottom. Pat remaining dough around sides to a height of 2 inches. Increase heat to 475 degrees.
4. To prepare FILLING, beat cream cheese until fluffy. Add vanilla and lemon zest.
5. Combine sugar, flour and salt. Gradually blend into cheese mixture. Beat in eggs and egg yolks, one at a time, and the cream. Beat well.
6. Pour mixture into prepared pan. Bake 8 to 10 minutes and reduce oven heat to 200 degrees. Bake 1 hour longer, or until set.
7. Turn off oven heat and allow cake to remain in the oven with the door ajar for 30 minutes. Cool on a rack. Chill.

Notes

This got very brown very quickly in my oven so I put alum. foil on top after that happened. Frank likes his cheesecake dry, NY style, so don't undercook. Tastes great and seems to get better over time. Freezes very well.

Nice with strawberries, a bit of water, and sugar boiled down for topping.

Cherries Jubilee

Ingredients

- 2 lbs. Canned Dark Pitted Cherries
- ¼ teaspoon Cinnamon
- 3 tablespoons Sugar
- 2 Red Currant Jelly
- 1 Orange, Rind And Juice
- 1 Grand Marnier
- 1 tbsp Cornstarch
- ¼ cup Brandy

Method

Drain the cherries from the jar, reserving the juice. Combine 1 tbsp cornstarch with ¼ cup of cherry juice.

In a chafing dish (I use big frying pan) stir together the drained cherries, cinnamon and sugar. Some juice will be released from the cherries so do not worry that it will burn. When the sugar has dissolved, add the red currant jelly, the juice and rind of the orange and the liqueur. Continue to heat until the mixture is hot and bubbling. Push all of the cherries to one side and thicken the juices with cornstarch dissolved in ¼ cup of thee remaining cherry juice. The mixture will thicken immediately. If it is not a perfect consistency, add more cornstarch.

In a little pot, heat about ¼ cup brandy and ignite. Pour the flaming brandy over the cherries.

Spoon the cherries over individual dishes of vanilla ice cream.

Cherry Almond Cake

Servings: 12

Source: Karen Erler

Ingredients

- 1 cup Flour
- 1¼ teaspoons Baking Powder
- 1 Butter
- 1¼ cups Sugar
- 2 Eggs
- 1 teaspoon Almond Extract
- 1 (15 oz) can Tart Red (Bing) Cherries, pitted and drained
- Powdered Sugar

Method

Preheat the oven to 350°F. Butter an 8 to 10″ springform pan.

In a medium bowl, combine the flour and baking powder. Set aside.

In a large bowl, using an electric mixer on medium speed, beat the butter and sugar until light and fluffy, about 3 minutes. Add the eggs, 1 at a time, mixing until combined after each addition. Add the almond extract and mix until combined. Add the flour mixture and, using a wooden spoon, mix just until thoroughly incorporated. The batter should be very thick.

Scrape the mixture into the prepared pan and, using a rubber spatula, smooth the surface. Spread the drained cherries evenly over the batter.

Bake the cake for 60 to 70 minutes, until golden brown and a tester inserted in the center comes out clean. Transfer the pan to a wire rack to cool for about 10 minutes. Carefully remove the side of the pan and set the cake aside to cool slightly.

Serve warm or at room temperature. If desired, dust the top of the cooled cake with confectioners' sugar just prior to service.

Notes

Do not use cherry pie filling.

Cherry Delight

Source: Oma

Ingredients

- 1 10 pk Cream Cheese
- 1 cup Powdered Sugar
- ½ Milk
- 1 Graham Cracker Crust
- 1 cup Chopped Nuts
- 1 Dream Whip
- 1 teaspoon Vanilla
- 1 can Wilderness Cherry Pie Filling

Method

Beat together the cream cheese, pwd sugar and milk. Pour over graham cracker crust. Sprinkle 1 c chopped nuts over cheese layer.

Mix one envelope of Dream whip according to directions on box and add 1 tsp vanilla.

Fluff this over the top.

Cover with Cherry Pie filling. (½ can is enough for small pie)

Crust

12 graham crackers, crushed 2 tbsp sugar ¼ lb butter, melted

Combine ingredients and press into 7″ pie pan

Chewy Fudge Brownies

Servings: 24

Source: New York Times, May 26, 2010 (Adapted from "Cakewalk" by Kate Moses)

Ingredients

- 1½ cups Unsalted Butter Plus More For Pan
- 1½ cups Walnut Halves, Optional
- 9 ounces Unsweetened Chocolate Chopped Or Broken Into Small Pieces
- 3 Large Eggs
- 1 teaspoon Salt
- 2¾ cups Sugar
- 1 Vanilla
- 1½ cups Unbleached All Purpose Flour

Method

1. Heat oven to 350°F. Butter a 13 x 9-inch glass baking pan. If using walnuts, spread on a baking sheet and toast in oven until fragrant and lightly browned, 8 to 10 minutes. Let cool.
2. Melt butter in a small saucepan over low heat. Remove from heat, add chocolate, and cover pan until chocolate is melted, about 10 minutes. In a mixing bowl, whisk the eggs,

salt, sugar and vanilla just until thick, creamy and beginning to lighten in color.

3. Whisk the butter and chocolate until smooth, then mix into the sugar-egg mixture just until well combined. Using a spatula, fold in the flour, using as few strokes as possible, until it disappears. Fold in the walnuts, if using. Spread the batter evenly in the baking pan.
4. Bake for 25 to 30 minutes, checking after 22 minutes to avoid over- baking. When the tip of a knife inserted in the center comes out with moist crumbs, but not liquid, remove brownies from the oven.
5. Allow to cool to room temperature, then cover and leave in the pan for several hours or overnight before cutting into squares. Store in an airtight container.

Chocolate Amnesia (Nanaimo Bars)

Servings: 25

Source: Oma (also Joyofbaking.com by Stephanie Jaworski)

Ingredients

- ½ cup unsalted butter, room temperature
- ¼ cup Granulated White Sugar
- ⅓ cup Unsweetened Cocoa, Dutch-processed
- 1 large Egg, beaten
- 1 teaspoon Vanilla Extract
- 2 cups Graham Cracker Crumbs
- 1 cup Coconut, Sweet or unsweet
- ½ cup Walnuts Or Pecans, coarsely chopped
- ½ cup Unsalted Butter, room temperature
- 4-5 tbsp Milk (or Cream, ½&½)
- 4 tbsp Vanilla Custard Powder, Bird's or vanilla pudding
- 1 teaspoon Vanilla Extract
- 4 cups Powdered Sugar
- 8 ounces Semisweet Chocolate, chopped
- 2 tbsp Unsalted Butter

Method

Butter (or use cooking spray) a 9 x 13 inch pan.

Bottom Layer

In a saucepan over low heat, melt the butter. Stir in the sugar and cocoa powder and then gradually whisk in the beaten egg. (See Note) Cook, stirring constantly, until the mixture thickens (1-2 minutes). Remove from heat and stir in the vanilla extract, graham cracker crumbs, coconut, and chopped nuts. Press the mixture evenly into the prepared pan. Cover and refrigerate until firm (about an hour).

Filling

In your electric mixer cream the butter. Beat in the remaining ingredients. If the mixture is too thick to spread, add a little more milk. Spread the filling over the bottom layer, cover, and refrigerate until firm (about 30 minutes).

Top Layer

In a heatproof bowl over a saucepan of simmering water, melt the chocolate and butter. Spread over the filling and refrigerate.

To Serve

To prevent the chocolate from cracking, using a sharp knife, bring the squares to room temperature before cutting.

Makes about 25 squares. (I cut them quite small, like 1½" square, and that makes a lot more cookies. They are rich and small is good, plus you can eat two and feel justified.)

Notes

Original recipe calls for the same crust ingredients but half as much filling and top layer. I think the crust amount is too much for a 9x9 pan so I put it in bigger rectangular pan and doubled the other parts. Probably could keep original amounts but it is luscious this way.

Add a bit of hot chocolate mixture to egg before adding egg to mix.

Take time between layers.

I cut more than 25 cookies because they are very rich.

Chocolate Cake (Lisbon Chocolate Cake)

Source: Dorie Greenspan, New York Times Cooking

Ingredients

Cake

- ½ cup (1 stick) unsalted butter, cut into chunks, plus more for greasing the pan
- ⅓ cup unsweetened cocoa powder
- 1½ tbsp cornstarch
- ¼ tsp baking powder
- ¼ tsp fine sea salt
- 5 oz dark chocolate, coarsely chopped
- ½ cup sugar
- 3 large eggs, chilled

Ganache

- 1¾ cups heavy cream
- 6 oz semisweet or bittersweet chocolate, finely chopped
- 3 tbsp unsweetened cocoa powder (I think this is way too much)

Method

Cake

1. Center a rack in the oven, and heat the oven to 325°F. Butter a 9-inch pan, line with parchment paper, and butter the paper.
2. Sift together the cocoa powder, cornstarch, baking powder, and salt in a medium bowl. Whisk to blend.
3. Put the ½ cup butter in a large heatproof bowl set over a saucepan of simmering water. Scatter the dark chocolate on top, and heat, stirring often, until the mixture is smooth and glossy. Remove the bowl from the pan, and stir in the sugar. One by one, energetically stir in the eggs, beating for 1 minute after the last egg is added. The mixture will look like pudding. Stir in the dry ingredients. Scrape the mixture into the cake pan, and give the pan a couple of good raps against the counter to settle the batter.
4. Bake for 18 to 20 minutes, or until a tester inserted into the center comes out clean (or with only a tiny streak of chocolate). Transfer to a rack, cool for 5 minutes, then unmold the cake. Peel off the paper, invert the cake, and cool to room temperature. Wash and dry the cake pan.

Ganache and Assembly

1. Pour 1¼ cups cream into a small saucepan; refrigerate the rest. Scald the cream over medium heat, turn off the heat, and stir in the semisweet or bittersweet chocolate until

fully incorporated. Transfer to a heatproof bowl. Refrigerate the ganache for 10 minutes, whisk it, then refrigerate again for 10 minutes. Repeat the chilling and whisking steps until the ganache is thick enough to make tracks when you stir it, 50 to 60 minutes.

2. Cut two 3 by 16-inch pieces of parchment or foil, and crisscross them in the cake pan. Carefully return the cake to the pan.
3. Whip the remaining ½ cup cream until it holds medium peaks. Using a whisk, gently beat the ganache until it's soft and spreadable. With a spatula, fold in the whipped cream. Spread over the cake, and refrigerate for 2 hours (or cover and keep for up to 2 days). The cake is best served cool or at room temperature, so take it out of the fridge about 20 minutes before serving.
4. To finish, put the cocoa powder in a fine-mesh strainer and shake it over the top of the cake. Run a table knife along the edges of the pan. Using the parchment or foil handles, carefully lift the cake out of the pan and onto a serving plate. Discard the strips. Cut the cake using a long knife that has been run under hot water and wiped dry between each cut.

Chocolate Cake (Margaret Fox's Amazon Choc. Cake)

Source: Food 52 Best recipes from 2013

Ingredients

- 1½ Cups flour
- ⅓ cup unsweetened cocoa
- 1 tsp baking soda
- 1 cup sugar
- ½ tsp salt
- 5 tbsps neutral oil, like corn, canola or vegetable
- 1 cup cold water
- 1½ tsp vanilla
- 1 tbsp cider or white vinegar
- Confectioners' sugar, for dusting, optional

Method

1. Heat the oven to 350 degrees.
2. Mix together the flour, cocoa, baking soda, sugar, and salt. Sift.
3. In a separate bowl, whisk together the water, oil, vanilla, and vinegar.
4. Whisk together the wet and dry mixtures. If lumpy, whisk until smooth, or pour through

strainer in to a bowl and break up lumps, pressing them through.

5. Mix again and pour into a greased 9-inch round cake pan. Tap the edge of the pan against the edge of the counter, or drop from 6 inches to the floor several times to pop air bubbles. Bake from 25-30 minutes, or until the top springs back when pressed gently.
6. Cool before removing from the pan and dusting with confectioners' sugar, or frosting if desired.

Notes

My favorite part of this amazingly easy recipe is dropping it 6″ onto the floor.

Chocolate Cherry Bars

Source: Pillsbury's Silver Anniversary Bake Off Cookbook

Ingredients

- 1 package Fudge Cake Mix
- 1 (21 oz) can Cherry Fruit Filling
- 1 teaspoon Almond Extract
- 2 Eggs, Beaten
- 1 cup Sugar
- 5 tablespoons Butter Or Margarine
- ⅓ cup Milk
- 6 ounces Semi-Sweet Chocolate Pieces

Method

Preheat oven to 350°F. Using solid shortening or margarine (not oil) grease and flour 10 x 15 inch jelly roll pan or 9 x 13 inch pan.

In a large bowl, combine first four ingredients. By hand, stir until well mixed. Pour into prepared pan. Bake jelly roll pan 20 to 30 minutes; 9 x 13 pan 25 - 30 minutes or until toothpick inserted in center comes out clean.

While bars cool, prepare Frosting. In small saucepan, combine sugar, butter and milk. Boil, stirring constantly, 1 minute. Remove from heat;

stir in chocolate pieces until smooth. Pour over partially cooled bars.

Makes about 4 dozen bars.

Chocolate Cherry Chunk Cake

Source: Toby Saks, summer, '03

Ingredients

- 1 Chocolate Cake Mix
- 1 can Cherry Pie Filling
- 2 Eggs
- ¾ cups Chocolate Chips
- ¾ cups Chopped Nuts
- ½ cup Brown Sugar

Method

Preheat oven to 350°F.

Combine cake mix, cherries and eggs. Grease 9 x 13 pan. Pour in batter. Combine (?) chips, nuts and brown sugar and sprinkle over top of cake.

Bake 30 - 35 minutes.

Chocolate Chip Bars

Source: Oma

Ingredients

- ½ Vegetable Oil
- 2 cups Brown Sugar
- 2 Eggs
- 1½ cups Flour
- 2 teaspoons Baking Powder
- 1 teaspoon Salt
- 1 teaspoon Vanilla
- 1 cup Chopped Nuts
- 6 ounces Chocolate Chips

Method

Mix everything but chocolate chips and spread in pan (9x13). Sprinkle with chocolate chips.

Do not overbake as these should be “chewy” - about 12-15 minutes in moderate oven.

Chocolate Chip Cookies (Toll House)

Source: Nestle's bag of semi-sweet chocolate morsels (with a couple of adjustments)

Ingredients

- 2¼ cups Flour
- 1 teaspoon Baking Soda
- ½ teaspoon Baking Powder
- 1 teaspoon Salt
- 1 cup Butter, Softened
- ¾ cups Granulated Sugar
- ¾ cups Brown Sugar, Packed
- 1 teaspoon Vanilla
- 2 Eggs
- 2 cups Semi-Sweet Chocolate Chips
- 1 cup Chopped Nuts

Method

Combine flour, soda, baking powder and salt in small bowl. Beat butter, granulated sugar, brown sugar and vanilla in large mixer bowl. Add eggs one at a time, beating well after each addition; gradually beat in flour mixture. Stir in morsels and nuts. Drop by rounded tablespoon onto ungreased baking sheets.

Bake in preheated 375°F oven for 9-11 minutes or until golden brown. Let stand for 2 minutes; remove to wire racks to cool completely.

Variation

Prepare dough as above. Spread into greased 15x10 jelly roll pan. Bake in preheated 375°F oven for 20-25 minutes or until golden brown. Cool in pan or wire rack.

Notes

Do not overcook! Take out of oven just after the "shine" has gone off the cookies. Ignore this advice if you like crispier cookies. Mixing with hand mixer (as opposed to Kitchen Aid) is good.

Making dough the day before baking seems to keep baked shapes more regular.

Chocolate Chocolate-Chunk Ice Cream with Cashews

Servings: 2

Source: New York Times, April 23, 2008

Ingredients

- 11 ounces Bittersweet Chocolate
- 3 cups Whole Milk
- 1 cup Heavy Cream
- 1 tbsp Coffee Beans, lightly crushed with back of knife
- 8 large Egg Yolks
- 1 cup Granulated Sugar
- Salt
- 5 oz (about 1 cup) Roasted Salted Cashews, coarsely chopped

Method

1. Finely chop 6 oz chocolate. Break 5 remaining oz into small chunks. Place finely chopped chocolate in a bowl.
2. In a large, heavy saucepan, combine milk, cream and coffee beans. Bring to a simmer and cook 3 minutes; pour over chopped chocolate and whisk until smooth.

3. In a large bowl, whisk together the yolks, sugar and salt. Whisking constantly, slowly whisk in the chocolate mixture until fully incorporated.
4. Return custard to saucepan and cook, stirring constantly, over medium-low heat, until it thickens just enough to coat the back of a spoon, about 3 minutes. Do not let mixture reach a simmer. Strain mixture through a fine sieve and let cool to room temperature. Refrigerate, covered, until very cold, about 3 hours or up to 2 days.
5. Churn custard in an ice cream machine according to manufacturer's instructions. Add chocolate chunks and cashews during final 5 minutes of churning. Transfer ice cream to an airtight container. Freeze for 3 hours before serving.

Chocolate Date-Nut Cake

Ingredients

- 1 cup Dates, Chopped
- 1½ cups Boiling Water
- 1 teaspoon Baking Soda
- ½ cup Shortening
- 1 cup Sugar
- 2 Eggs, Well Beaten
- 1¼ cups Flour
- ¼ teaspoon Salt
- ¾ teaspoons Baking Soda
- 1 package Chocolate Chips
- ½ cup Walnuts
- ½ cup Sugar

Method

Preheat oven to 350 degrees

Pour boiling water over dates and 1 tsp soda. Cool.

Cream shortening and sugar; add eggs. Add date mixture. Sift flour, soda and salt together. Combine with creamed mixture. Mix well. Pour in prepared 9 x 13 pan.

Topping

1 package chocolate chips ½ cup nuts (walnuts)
½ cup sugar

Mix together and sprinkle over top of cake. Bake at 350°F for 45 minutes.

Chocolate Dipped Amaretti

Source: Jane Lukatah at the cookie exchange, Dec. 2000

Ingredients

- 8 ounces Almond Paste
- ¾ cups Sugar
- 2 Egg Whites
- Chocolate, Melted

Method

In a food processor mix paste and sugar til it is a fine crumble. Lightly whisk up whites and slowly add to crumble. Do not over beat!! Spoon onto parchment lined baking sheet. Press flat and bake at 325 til light brown. Cool. Melt chocolate and dip cookies on one end (about half way up).

Chocolate Dulce De Leche Bars

Source: Gourmet

Ingredients

For shortbread crust

- 1 stick unsalted butter, softened
- ⅓ cup packed light brown sugar
- ½ teaspoon pure vanilla extract
- ½ teaspoon salt
- 1 cup all-purpose flour

For chocolate dulce de leche

- 1 cup heavy cream
- 1 cup dulce de leche
- 4 large egg yolks
- 5 ounces 60%-cacao bittersweet chocolate, finely chopped (preferably in a food processor)

Method

Make shortbread crust:
Preheat oven to 375°F with rack in middle. Butter a shallow 9- to 9½-inch square baking pan (1 to 1½ inches deep). Line bottom and 2 sides with parchment paper, leaving an overhang. Butter parchment.

Blend together butter, brown sugar, vanilla, and salt in a bowl with a fork. Sift in flour and blend with fork until a soft dough forms.

Spread dough evenly in baking pan using an offset spatula or back of a spoon, then prick all over with fork.

Bake until golden, 15 to 20 minutes, then cool completely in pan on a rack, about 30 minutes.

Make chocolate dulce de leche:

Bring cream and dulce de leche to a simmer in a small heavy saucepan, stirring with a wooden spoon until dulce de leche has dissolved.

Whisk together yolks in a bowl, then slowly whisk in hot cream mixture. Return to pan and cook over medium heat, stirring constantly, until pan is visible in tracks of spoon and mixture registers 170°F on an instant-read thermometer. Remove from heat and whisk in chocolate until melted.

Make bars: Pour chocolate mixture over cooled shortbread and chill, uncovered, until cold and set, about 2 hours.

Run a small knife around edges to loosen, then transfer to a cutting board using parchment. Cut with a hot clean knife (dip in hot water and wipe clean between cuts) into 24 bars. Chill until ready to serve.

Notes

Cooks' note: Chocolate dulce de leche bars can be chilled in an airtight container up to 1 day.

Chocolate Fondue

Source: ??

Ingredients

- 6 (1 oz) Squares Unsweetened Chocolate
- 1½ cups Sugar
- 1 cup Half And Half
- ½ cup Butter
- ¼ teaspoon Salt, Not Sure, May Be ⅛ Tsp

Method

Melt chocolate over low heat

Add cream, sugar, butter, salt

Stir constantly 5 minutes or until thick.

Serve with a variety of fruits, pound cake, banana bread, marshmallows, whatever your imagination conjures up.

Chocolate Fondue with Fresh Fruit

Servings: 2

Source: Tallahassee Democrat

Ingredients

- 1 cup Whipping Cream
- 1 lb. Semi Sweet or Bittersweet Chocolate, chopped
- 1 Vanilla, Rum or Orange Flavored Liqueur, optional
- Assorted Fruits, see below

Method

Heat cream to boil in small saucepan. Reduce heat and stir in chocolate. Remove from heat. Transfer warm chocolate to fondue pot. Stir in optional liqueur.

Put prepared fruit on large serving platter. Dip.

Makes about 2½ cups fondue.

Fruit suggestions: 1 pint strawberries, hulled fresh pineapple, trimmed, cored cubed 2 seedless tangerines or clementines, peeled, sectioned 2 banana, peeled, sliced, tossed in lemon juice 1 small bunch seedless red or green grapes 1 cup dried apricots, optional

Chocolate Guinness Cake

Source: Nigella Lawson, New York Times

Ingredients

Cake

- 1 cup Guinness stout
- 10 tbsp (1 stick plus 2 tbsp) unsalted butter
- ¾ cup unsweetened cocoa
- 2 cups superfine sugar
- ¾ cup sour cream
- 2 large eggs
- 1 tbsp vanilla extract
- 2 cups all-purpose flour
- 2½ tsp baking soda

Topping

- 1¼ cups confectioners' sugar
- 8 oz cream cheese, at room temperature
- ½ cup heavy cream

Method

1. For the cake: heat the oven to 350°F. Butter a 9-inch springform pan and line with parchment paper. In a large saucepan, combine the Guinness and butter. Place over

medium-low heat until the butter melts, then remove from heat. Add the cocoa and superfine sugar, and whisk to blend.

2. In a small bowl, combine the sour cream, eggs, and vanilla; mix well. Add to the Guinness mixture. Add the flour and baking soda, and whisk again until smooth. Pour into the buttered pan, and bake until risen and firm, 45 minutes to one hour. Place the pan on a wire rack and cool completely in the pan.
3. For the topping: using a food processor or by hand, mix the confectioners' sugar to break up lumps. Add the cream cheese and blend until smooth. Add the heavy cream, and mix until smooth and spreadable.
4. Remove the cake from the pan and place on a platter or cake stand. Ice the top of the cake only, so that it resembles a frothy pint of Guinness.

Notes

Although the cake was good as is, we thought it might be good to add a bit of salt, say ½ to ¾ tsp. Also, I used regular, not superfine, sugar — no problem.

Chocolate Meringue Cookies - no gluten

Source: Bon Appétit

These rich treats aren't cookie-jar cookies—they're best the day they're made.

Ingredients

- Nonstick vegetable oil spray
- 1 cup bittersweet chocolate chips (do not exceed 61% cacao; about 6 ounces), divided
- 1½ cups powdered sugar, divided
- ⅓ cup unsweetened cocoa powder
- 2 teaspoons cornstarch
- 2 large egg whites, room temperature
- ½ teaspoon vanilla extract
- ⅛ teaspoon cream of tartar

Method

Position 1 rack in top third and 1 rack in bottom third of oven and preheat to 350°F. Coat 2 large rimmed baking sheets with nonstick spray. Place ½ cup chocolate chips in small microwave-safe bowl. Cook in 15-second intervals until chocolate softens; stir until melted and smooth. Cool chocolate to lukewarm, about 10 minutes. Whisk ½ cup sugar, cocoa, and cornstarch in small bowl to blend.

Using electric mixer, beat room-temperature egg whites, vanilla, ⅛ teaspoon salt, and cream of tartar in medium bowl until soft peaks form. Add remaining 1 cup sugar in 4 additions, beating just to blend after each addition. Continue to beat until meringue is thick and glossy like marshmallow creme, about 2 minutes longer. Beat in cocoa mixture. Fold in melted chocolate, then ½ cup chips.

Drop batter by rounded tablespoonfuls onto prepared sheets, spacing 3 inches apart. Bake cookies 7 minutes. Reverse sheets and bake until dry-looking and cracked, about 6 minutes. Cool cookies on sheets 5 minutes. Transfer cookies to racks and cool completely.

Chocolate Meringue Truffle Cake

Servings: 12

Source: “Feast” - Nigella Lawson

Ingredients

- 1 Egg White
- ¼ cup Superfine Sugar
- 2 teaspoons Unsweetened Cocoa Powder
- dr Wine Vinegar
- 14 ounces Bittersweet Or Semisweet
- Chocolate
- ¼ cup Rum
- ¼ cup Light Corn Syrup
- 2 cups Heavy Cream
- Cocoa To Decorate

Method

Preheat the oven to 350°F. Line an 8-inch springform pan with parchment paper and oil the sides with some flavorless oil.

Whisk the egg white until foamy peaks form and then whisk in the sugar a little at a time to make a thick, glossy mixture. Sieve over the cocoa and sprinkle with the vinegar, and whisk again to combine everything. Spread as evenly as you can over the bottom of the prepared cake

pan and then put in the oven to bake for 15-20 minutes. Leave to cool while you make the truffle filling.

Melt the chocolate with the rum and syrup in a bowl over a pan of barely simmering water. Remove the bowl from the saucepan and let it sit off the heat for 5 minutes or so.

Whisk the cream until it thickens slightly - it should be slightly aerated and have the consistency of thick pouring custard, no thicker. Pour into the chocolate mixture, beating gently until everything is amalgamated.

Pour into the meringue-bottomed pan and cover the springform with plastic wrap, and put in the fridge for a night or day, or for up to two days.

A short time before you are ready to serve the cake, take it out of the fridge and let it lose its chill. It will be easier to spring open if the chocolate truffle filling has become less fridge cold, although you don't want soft room temperature chocolate.

Remove the sides of the pan and transfer the cake to a plate without removing the base unless you think you can with ease (and have one of those big round spatulas). Smooth the sides with a spatula if you want a smarter look, and push the cocoa through a sieve to dust the top of the cake.

Notes

If you can get hold of almond oil, its delicacy and non-intrusive sweetness would work well for oiling the spring-form pan. Also, if you don't want to bother with the meringue fandango, you could crumble some bought meringue in a bowl, sprinkle with cocoa, mix well and then press this into the base of the cake tin (much as you do with graham cracker crumbs, when making a cheesecake). Pour the chocolate truffle mixture on top and refrigerate.

Chocolate Peanut Butter Bars with Hot Fudge Sauce

Source: Gourmet

Ingredients

For chocolate layer

- Vegetable oil for greasing pan
- 7 ounces fine-quality bittersweet chocolate (not unsweetened), chopped
- 1 stick (½ cup) cold unsalted butter, cut into pieces
- ¼ cup granulated sugar
- ¼ teaspoon salt
- 3 large eggs, lightly beaten
- 1 teaspoon vanilla
- 1 cup salted dry-roasted peanuts (4 oz)

For peanut butter layer

- 4 ounces cream cheese, softened
- ½ cup creamy peanut butter (not “natural”)
- ¾ cup confectioners sugar
- ¼ teaspoon salt
- ½ cup chilled heavy cream
- 1 teaspoon vanilla

For hot fudge sauce

- ⅓ cup heavy cream
- 3 tablespoons light corn syrup
- 3 tablespoons packed brown sugar
- 2 tablespoons Dutch-process unsweetened cocoa powder
- ¼ teaspoon salt
- 3½ ounces fine-quality bittersweet chocolate (not unsweetened), chopped
- ½ teaspoon vanilla

Method

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 ¼ inch from edges of cake and discard, then cut into 8 bars. Peel off foil and serve bars with sauce.

Notes

Cooks' notes: Hot fudge sauce can be made 1 week ahead and cooled completely, then chilled in an airtight container or jar. Reheat before using.

Leftover bars can be frozen, individually wrapped in plastic wrap, up to 4 days.

Chocolate Peanut Butter Sandwich Cookies

Source: Bon Appetit Feb. 2006

Ingredients

- 1¾ cups Flour
- 1 teaspoon Baking Powder
- ½ teaspoon Baking Soda
- ½ teaspoon Coarse Kosher Salt
- ½ cup Powdered Sugar
- ½ cup Packed Dark Brown Sugar
- 6 Butter, Room Temperature
- ½ cup Creamy Peanut Butter
- ½ cup Vegetable Oil
- 1½ teaspoons Vanilla
- 1 Large Eggs
- 1⅓ cups Milk Chocolate Chips
- 3 ounces High-Quality Milk Chocolate Chopped
- ¼ cup Creamy Peanut Butter
- 2 Powdered Sugar
- ¼ teaspoon Coarse Kosher Salt
- 6 Whipping Cream

Method

For Cookies

Preheat oven to 350°F. Whisk first 4 ingredients in medium bowl. Using electric mixer, beat powdered sugar, dark brown sugar, and butter in large bowl to blend. Add peanut butter; beat until creamy. Gradually beat in vegetable oil and vanilla extract, then egg. Add dry ingredients; mix just until blended. Stir in milk chocolate chips.

Drop cookie dough by level tablespoonfuls onto ungreased baking sheets, spacing about 1½″ apart. Bake cookies until puffed and golden brown, about 12 minutes. Cool slightly, then transfer cookies to rack to cool completely.

For Filling

Place chocolate, peanut butter, powdered sugar, and kosher salt in medium bowl. Bring whipping cream to boil in heavy small saucepan. Pour hot cream over chocolate mixture; stir until mixture is melted and smooth. Chill until filling is thick and spreadable, about 1 hour.

Spread about 1 rounded teaspoonful chocolate-peanut butter filling on flat side of 1 cookie. Top with second cookie, forming sandwich. Repeat with remaining filling and cookies. (Cookie sandwiches can be made 1 day ahead. Store in airtight container at room temperature.)

Chocolate Spoons

Source: Better Homes and Gardens Holiday Cooking, 1996

Ingredients

- 6 ounces Semisweet Chocolate Pieces
- 4 ounces Milk Chocolate Pieces, Or White Baking Bar
- 20 Plastic Spoons

Method

Place semisweet chocolate pieces in a heavy saucepan over low heat, stirring constantly till the chocolate begins to melt. Immediately remove from heat; stir til smooth. Dip spoons into chocolate, tapping handle of spoon against side of pan to remove excess chocolate. Place spoons on waxed paper; refrigerate for 30 min. to allow chocolate to set up.

Place milk chocolate pieces or white baking bar in a heavy saucepan over low heat, stirring constantly til chocolate begins to melt. Immediately remove from heat; stir til smooth. Place the melted milk chocolate or white baking bar in a small, heavy self-sealing bag. Using scissors, make a small cut in the corner of the bag; drizzle one or both sides of chocolate-coated spoons with the melted milk chocolate or white baking bar.

Refrigerate spoons for 30 minutes to allow chocolate to set up. Wrap each spoon separately and store in a cool dry place for 2-3 weeks til ready to give as gifts.

Makes 20 - 24 spoons.

Chocolate Toffee Bars

Source: Nadeen Fankhause - Frank's Student

Ingredients

- 1 package Saltines
- 2 Butter
- ¾ cups Brown Sugar
- 1 (12 oz) package Chocolate Chips
- 1 cup Pecans, Moderately Chopped

Method

Preheat oven to 400°F. Spread foil completely over cookie sheet. Spread crackers on foil in a single layer. Boil sugar and butter for 3 minutes. Pour butter mixture over crackers evenly, and bake for 5 minutes. Spread chocolate chips over crackers, and as they melt, sprinkle nuts. I press the nuts down into the chocolate a bit.

Place in freezer for ½ hour to harden. Break into pieces.

Chocolate Upside Down Souffles

Servings: 8

Source: New York Times Feb. 2, 2003 (recipe from Francois Payard)

Ingredients

- 1½ ounces Unsalted Butter
- ⅓ cup Sugar
- 6 ounces Unsweetened Chocolate, Cut Into Small Pieces
- 4 large Eggs, Separated
- 2 teaspoons Fresh Lemon Juice
- Whipped Cream Or Vanilla
- Ice Cream

Method

1. Preheat oven to 375 degrees. Butter 8 4-oz souffle cups or ceramic ramekins and dust them with enough sugar to completely coat bottoms and sides.
2. Melt 1½ sticks butter over medium heat. Remove from heat and add the chocolate pieces. Stir with a whisk until the chocolate is melted and smooth. Set aside.
3. Beat the egg yolks at medium speed with a mixer, gradually adding ⅓ cup sugar. Beat until thick and pale yellow, about 5 to 6

minutes. Pour in the butter and chocolate mixture and mix at low speed just until blended, making sure the chocolate mixture is well incorporated.

4. Beat the egg whites in a separate bowl until foamy and add the lemon juice. Continue beating until soft peaks form. Add the remaining tbsp of sugar and beat until peaks are stiff and shiny. Stir ¼ of the egg whites into the chocolate mixture. Gently fold in the rest and spoon into prepared cups. Set the cups in a baking pan.
5. Place the pan in the oven and pour in boiling water until it reaches 1 inch up the sides of the cups. Bake 10 to 15 minutes or until the top is firm and a knife inserted near the center comes out almost clean. Remove the pan from the oven and the cups from the pan. Let souffle sit for 2 minutes.
6. Turn the cups upside down onto individual dessert plates and unmold souffles. Top with whipped cream or vanilla ice cream.

Chocolate Whoppers

Source: Foster's Market Cookbook, P. 249

Ingredients

- 6 ounces Semisweet Chocolate, Such As
- Valrhona Or Callebaut
- 2 ounces Unsweetened Chocolate Chopped Into Large Chunks
- 6 tbsp Unsalted Butter
- 2 Large Eggs
- 1 teaspoon Instant Espresso Powder
- 2 teaspoons Vanilla Extract
- ¾ cups Sugar
- ⅓ cup All Purpose Flour
- 1 teaspoon Baking Powder
- ½ teaspoon Salt
- 2 cups Walnuts, Coarsely Chopped
- 1 cup Semisweet Chocolate Chips

Method

1. Preheat oven to 325°F.
2. Lightly grease 2 baking sheets and set aside. (Or use parchment paper)
3. Melt together the semisweet chocolate, unsweetened chocolate chunks, and butter in a double boiler over low heat until just melted, stirring occasionally. (Note: Do not overheat; remove from the heat as soon as

chocolate has melted.) Stir to blend the chocolate and butter, and set aside.

4. Cream together the eggs, espresso powder, and vanilla in a large bowl with an electric mixer. Add the sugar and mix until thick and creamy.
5. Sift together the flour, baking powder, and salt in a separate bowl and stir to mix. Set aside.
6. Add the chocolate mixture to the egg mixture and blend until well combined. Add the flour mixture and stir just until the dry ingredients are moist.
7. Fold in the walnuts and chocolate chips. (Note: The batter will be very moist - similar to the consistency of cake batter.)
8. Scoop the batter with a ¼ cup (2-oz.) ice cream scoop or by the heaping tbsp and drop onto the prepared baking sheets about 3 inches apart. (Note: Bake right away, before the chocolate begins to cool and harden.)
9. Bake 10-12 minutes, turning the baking sheets once during the cooking time. The cookies will still be very gooey inside and soft, but do not overcook or the cooled cookies will be dry. Cool about 10 minutes on the baking sheets before gently removing the whoppers to a baking rack to cool completely.

Variation

Pecans can be substituted for walnuts, or use a combination of pecans and walnuts.

Chocolate World Peace Cookies

Source: Dorie Greenspan on Food 52 Blog

Ingredients

- 1¼ cups flour
- ⅓ cup unsweetened cocoa powder
- ½ tsp baking soda
- 1 stick plus 3 tbsp unsalted butter, room temperature
- ⅔ cup packed light brown sugar
- ¼ cup granulated sugar
- ½ tsp fleur del sel or ¼ tsp fine sea salt
- 1 tsp vanilla
- 5 oz bittersweet chocolate, chopped into chips, or a generous ¾ cup mini chocolate chips

Method

1. Sift the flour, cocoa and baking soda together.
2. Working with a stand mixer, preferably fitted with paddle attachment or with hand mixer, beat the butter on medium speed until soft and creamy. Add both sugars, the salt and vanilla and beat for 2 minutes.
3. Turn off the mixer. Pour in dry ingredients and pulse mixer at low speed about 5 times.

If there is still a lot of flour on surface of dough, pulse a couple of times more. Continuing at low speed, mix for about 30 seconds more, just until flour disappears into the dough - for best texture, work the dough as little as possible once the flour is added, and don't be concerned if the dough looks a little crumbly. Toss in the chocolate pieces and mix only to incorporate.

4. Turn the dough out onto a work surface, gather it together and divide it in half. Working with one half at a time, shape the dough into logs that are 1½″ in diameter. Wrap the logs in plastic wrap and refrigerate them for at least 3 hours. (The dough can be refrigerated for up to 3 days or frozen for up to 2 months. If frozen you needn't defrost it before baking - just slice the logs into cookies and bake 1 minute longer.)
5. Center a rack in the oven and preheat the oven to 325 degrees. Line two baking sheets with parchment.
6. Using sharp thin knife, slice the logs into rounds that are ½″ thick. The rounds are likely to crack as you are cutting them - don't be concerned, just squeeze the bits back into each cookie.) Arrange the rounds on baking sheets, leaving about 1″ between them.
7. Bake cookies one sheet at a time for 2 minutes - they won't look done, nor will they be firm, but that's just the way they should be. Transfer the baking sheet to a cooling rack and let rest until cookies are only just warm, at which point you can serve them or let them reach room temperature.

Chocolate-Caramel Macadamia Nut Tart

Servings: 10

Source: Bon Appetit, Dec. 2009

Ingredients

- 1 cup All Purpose Flour
- ⅓ cup Powdered Sugar
- ¾ teaspoons Salt
- ½ cup Chilled Unsalted Butter, Cut Into ½" Cubes
- 1 Ice Water
- ⅓ cup Heavy Whipping Cream
- 8 ounces Bittersweet Chocolate - not over 61% cacao, chopped
- 1½ cups Unsalted Macadamia Nuts, toasted, coarsely chopped
- 1¼ cups Sugar
- ⅓ cup Water
- ½ cup Heavy Whipping Cream
- ¼ cup Unsalted Butter
- 1 teaspoon Vanilla
- ½ teaspoon Salt
- Vanilla Ice Cream, Optional

Method

Crust

Blend flour, powdered sugar, and salt in processor. Add butter and cut in using on/off turns until mixture resembles coarse meal.

Add 1 tbsp ice water and blend just until moist clumps form, adding more ice water by teaspoonfuls if mixture is dry. Transfer dough to 9″ diameter tart pan with removable bottom. Using lightly floured fingers, press dough firmly and evenly onto bottom and up sides of pan. Chill crust 1 hour.

Position rack in center of oven and preheat to 375°F. Line crust with foil; fill with dried beans or pie weights. Bake crust until pale golden around edges and sides are set, about 20 minutes. Remove foil and beans; bake until crust is golden and cooked through, about 14 minutes. Transfer to rack and cool crust completely in pan.

Ganache

Bring cream to simmer in heavy small saucepan. Remove from heat. Add chocolate; stir until smooth.

Spoon 3 tbsp ganache into 1 corner of small resealable plastic bag and seal; set aside at room temperature for piping. Spread remaining ganache evenly over bottom of crust. Sprinkle chopped macadamia nuts evenly over ganache

layer in crust. Freeze crust while preparing caramel filling.

Caramel Filling

Combine sugar and ⅓ cup water in heavy medium saucepan. Stir over medium-low heat until sugar dissolves. Increase heat and boil without stirring until syrup is golden amber, occasionally brushing down sides of pan with wet pastry brush and swirling pan, about 8 minutes. Remove pan from heat. Add cream and butter, stir until any caramel bits dissolve and mixture is smooth. Attach candy thermometer to side of pan and bring mixture to boil over medium-high heat. Boil without stirring until thermometer registers 240°F, about 2½ minutes longer. Remove from heat. Whisk in vanilla and salt.

Remove crust from freezer. Working quickly, pour caramel filling into crust. Gently shake tart pan to allow filling to settle evenly in crust. Cool completely at room temperature, about 3 hours.

Place reserved resealable plastic bag with chocolate ganache in microwave and heat in 5-second intervals just until smooth and pourable. Using scissors, cut off very small tip from corner of bag with ganache. Pipe ganache decoratively over caramel filling in crosshatch pattern. Chill until chocolate is set, about 20 minutes.

Do Ahead

Can be made 2 days ahead. Cover and keep chilled. Bring tart to room temperature before serving.

Remove sides from tart pan. Place tart on platter. Cut into wedges and serve with vanilla ice cream, if desired.

Chocolate-Espresso Brownies

Servings: 16

Source: Bon Appetit, June 2000 p.160

Ingredients

- ¾ Unsalted Butter
- 5 ounces Unsweetened Chocolate, Chopped
- 1 Instant Espresso Powder
- 2 cups Sugar
- 1 teaspoon Vanilla Extract
- 4 large Eggs
- ¾ cups Flour
- ½ cup Whipping Cream
- 6 ounces Bittersweet Chocolate, chopped (or use semi-sweet)

Method

Position rack in center of oven and preheat to 325. Line bottom and sides of 8-inch square baking pan with 2-in-high sides with foil. Butter foil. Stir ¾ c butter, unsweetened chocolate and espresso powder in heavy medium saucepan over low heat until melted and smooth. Pour chocolate mixture into large bowl and cool 10 minutes.

Using electric mixer, beat sugar and vanilla into chocolate mixture. Add eggs 1 at a time, beating well after each. Add flour; beat on low speed just until blended. Pour batter into pan. Bake until just firm to touch and tester inserted into center comes out with some thick wet batter still attached, about 45 minutes. Cool brownies in pan on rack 10 minutes. Press down on top crust to level; cool completely.

Bring cream to simmer in heavy medium saucepan. Reduce heat to low. Add bittersweet chocolate; whisk until smooth. Pour glaze over brownies in pan. Chill until firm, about 3 hours. Using foil as aid, lift from pan. Fold down foil sides. Cut brownies into 16 squares; remove from foil. Serve cold or at room temperature. (Can be made 2 days ahead. Keep refrigerated.)

Chocolate-Mayonnaise Cake

Source: Melissa Clark, New York Times Cooking

Ingredients

- ¼ cup unsweetened cocoa powder
- 1 to 2 oz bittersweet chocolate, optional
- ¾ cup boiling water, hot coffee, or Earl Grey tea
- ⅔ cup mayonnaise
- ¼ tsp kosher salt
- 1½ tsp baking soda
- ¾ cup sugar
- 1 tsp vanilla, or a dash of bourbon or whiskey, optional
- 1½ cups flour
- powdered sugar, for finishing

Method

1. To a large mixing bowl, add the cocoa powder and chopped bittersweet chocolate (if using). Pour in the boiling liquid, and let it sit for a few minutes, then whisk until smooth. The chocolate will have melted, if you used it, and the cocoa dissolved.
2. Whisk in the mayonnaise, salt, baking soda, and ¾ cup sugar until smooth. Then whisk in a teaspoon of vanilla extract, if you have it

(or a dash of bourbon or brandy, or just leave it out entirely). Finally, whisk in 1½ cups flour, mixing vigorously to eliminate any lumps.

3. Grease an 8 or 9″ pan (square, round, any shape is good). Pour the batter into the pan, and bake at 350°F for 22 to 40 minutes, until the top springs back when the center is lightly pressed. The deeper the pan, the longer it will take to bake through.
4. Let cool, and sprinkle with powdered sugar to finish.

Notes

You can use cream cheese frosting, fudge icing, or a glaze, but the powdered sugar is really enough. This is wonderful with a blob of whipped cream.

Chocolate-Orange Cookie Stacks

Servings: 8

Source: Bon Appetit March, 2007

Ingredients

- 1 cup Heavy Whipping Cream
- ⅔ cups Frozen Orange Juice Concentrate, partially thawed
- 40 Chocolate Wafer Cookies
- Finely Grated Orange Peel

Method

Using electric mixer, beat cream and orange juice concentrate in medium bowl until stiff peaks form.

Place 8 cookies on rimmed baking sheet, spacing apart. Spoon about 1 level tablespoon whipped orange cream atop each cookie, then top each with second cookie and another tbsp cream. Repeat 2 more times with cookies and cream, creating 8 stacks of 4 cookies with 4 layers of orange cream. Top each stack with fifth cookie.

Transfer remaining orange cream to small bowl; cover and chill cream. Cover and chill stacks at least 6 hours or overnight (cookies will soften).

Carefully transfer 1 stack to each of 8 plates. Rewhisk reserved orange cream, if necessary, until stiff peaks form. Spoon dollop of orange cream atop each stack, sprinkle with grated orange peel, and serve.

Chocolate-Toffee Speckled Cake

Source: G, Christmas, 2000

Ingredients

- 3 cups Flour
- 1¾ teaspoons Baking Powder
- ½ teaspoon Baking Soda
- ½ teaspoon Salt
- 1 Butter
- 1½ cups Light Brown Sugar
- ¼ cup Sour Cream
- 6 large Egg Yolks
- 2 teaspoons Vanilla
- ¾ Milk, room temperature
- 6 ounces Semisweet Chocolate, finely grated

Frosting

- 18 ounces Milk Chocolate
- 1½ cups Cream
- 1 cup Toffee, chopped

Method

Preheat to 350°F.

Butter 2 - 9″ cake pans - wax paper on bottom - butter and flour.

Mix flour, baking soda, baking powder, salt. In a large bowl, cream butter and sugar with electric mixer, add sour cream. Beat in yolks one at a time. Add vanilla.

In 3 additions, alternately stir in flour and milk. Fold in grated chocolate. Put batter in pans bake for 30-35 minutes.

Cool 20 minutes. Remove from pans.

Frosting

Put milk chocolate in bowl. Bring cream to a boil and pour over chocolate. Let stand covered for 5 minutes. Stir until smooth. Chill for 1 hour. Beat with a mixer until smooth. Use as filling and frosting. Sprinkle with Toffee.

Cocoa Nib, Chocolate, and Citrus Dacquoise

Source: Bon Appétit

Ingredients

Meringues

- Nonstick vegetable oil spray
- 1 cup powdered sugar
- 1 tablespoon cornstarch
- ¾ cup cocoa nibs* (about 2½ to 3 ounces), finely ground in spice mill or small coffee grinder
- ½ teaspoon coarse kosher salt
- ¾ cup egg whites (about 6 large)
- ¼ teaspoon cream of tartar
- ¼ cup sugar

Chocolate chiffon cake

- Nonstick vegetable oil spray
- ½ cup sugar, divided
- ¼ cup all purpose flour
- ¼ cup unsweetened cocoa powder
- ¼ teaspoon baking powder
- ⅛ teaspoon baking soda

- ⅛ teaspoon coarse kosher salt
- ⅓ cup canola oil or other vegetable oil
- 2 large eggs, separated
- 2 tablespoons water

Mascarpone whipped cream

- 1¼ cups chilled heavy whipping cream
- 1 8-ounce container mascarpone cheese**
- ¼ cup powdered sugar
- 2 teaspoons vanilla extract

Glaze

- 6 ounces bittersweet chocolate, chopped
- ¾ cup heavy whipping cream
- 3 tablespoons water
- 3 tablespoons unsweetened cocoa powder
- 2 tablespoons light corn syrup
- 3 tablespoons unsalted butter, room temperature
- Blood Orange Marmalade
- Blood orange segments (for garnish)

Method

For Meringues: Preheat oven to 300°F. Line bottoms of two 9-inch-diameter cake pans with 1½-inch-high sides with parchment paper; spray parchment with nonstick spray. Sift powdered sugar and cornstarch into medium bowl; whisk in ground cocoa nibs and ½ teaspoon coarse salt. Beat egg whites and cream of tartar in large bowl until thick and foamy. Adding 1 tablespoon

sugar at a time, beat until stiff but not dry. Fold in cocoa nib mixture. Divide meringue between prepared pans, spreading evenly.

Bake meringues 1 hour. Turn off heat. Keeping oven door closed, leave meringues in oven overnight to dry (meringues will deflate slightly).

Chocolate chiffon cake: Preheat oven to 325°F. Line bottom of 9-inch-diameter cake pan with 2-inch-high sides with parchment paper; spray parchment with nonstick spray. Combine ¼ cup sugar and next 5 ingredients in medium bowl; whisk to blend.

Whisk ⅓ cup oil, egg yolks, and 2 tablespoons water in large bowl to blend. Stir in dry ingredients. Beat egg whites in another medium bowl until soft peaks form. Gradually add remaining ¼ cup sugar, beating until stiff but not dry. Fold whites into yolk mixture. Transfer batter to prepared pan.

Bake cake until tester inserted into center comes out clean, about 25 minutes. Cool in pan 15 minutes. Turn cake out onto rack; peel off parchment. Cool completely. DO AHEAD: Can be made 1 day ahead. Wrap in foil; store at room temperature.

For mascarpone whipped cream: Combine all ingredients in large bowl. Beat just until mixture holds soft peaks (do not overbeat or mixture will curdle). Cover and chill at least 1 hour and up to 2 hours.

For glaze: Place chocolate in large microwave-safe bowl. Combine heavy whipping cream, 3 tablespoons water, unsweetened cocoa powder, and light corn syrup in heavy medium saucepan. Whisk over medium heat until blended and just beginning to boil. Pour mixture over chopped chocolate; let stand 1 minute, then stir until smooth. Whisk in butter. Let glaze stand until thick enough to spread, 15 to 20 minutes.

Place 1 meringue on platter, flat side down; spread ½ cup glaze over. Refrigerate until chocolate is firmly set, about 30 minutes. Spread half of mascarpone cream (about 1½ cups) over chilled chocolate. Refrigerate 10 minutes. Place cake layer on work surface; spread with ½ cup marmalade, then remaining mascarpone cream. Carefully place cake layer atop meringue on platter. Top assembled cake with second meringue, flat side up. Spread ⅓ of glaze over top and sides of cake in thin even layer. Refrigerate until coating sets, about 30 minutes.

Heat remaining glaze in microwave just until pourable but not hot, 5 to 10 seconds. Carefully pour glaze over cake, spreading to coat evenly. Chill cake until glaze sets, at least 1 hour. DO AHEAD: Cake can be made 3 days ahead. Cover with cake dome and keep refrigerated.

Cut cold cake into wedges. Serve with blood orange segments.

* Bits of shell-roasted cocoa beans; available at many specialty foods stores and from chocosphere.com.

** An Italian cream cheese; sold at many supermarkets and at Italian markets.

Coconut Cake

Servings: 12

Source: Ina Garten Barefoot Contessa (Food Network) Episode IG0806

Ingredients

- ¾ lbs. Unsalted Butter, Room Temp + For Greasing Pan
- 2 cups Sugar
- 5 large Eggs, Room Temperature
- 1½ teaspoons Vanilla Extract
- 1½ teaspoons Almond Extract
- 3 cups Flour
- 1 teaspoon Baking Powder
- ½ teaspoon Baking Soda
- ½ teaspoon Kosher Salt
- 1 cup Buttermilk
- 4 ounces Sweetened shredded Coconut
- 1 lb. Cream Cheese, Room Temperature
- ½ lb. Unsalted Butter, Room Temperature
- ¾ teaspoons Vanilla Extract
- ¼ teaspoon Almond Extract
- 1 lb. Powdered Sugar, Sifted
- 6 ounces Sweetened Shredded Coconut

Method

Preheat the oven to 350°F Grease 2 (9-inch) round cake pans, then line them with parchment paper. Grease them again and dust lightly with flour.

In bowl of electric mixer fitted with a paddle attachment, cream butter and sugar on medium-high for 3 to 5 minutes, until light yellow and fluffy. Crack the eggs into a small bowl. With mixer on medium, add the eggs 1 at a time, scraping down the bowl once during mixing. Add vanilla and almond and mix well. Mixture might look curdled; don't be concerned.

In separate bowl, sift together the flour, baking powder, baking soda and salt. With mixer on low, alternately add the dry ingredients and the milk to the batter in 3 parts, beginning and ending with dry ingredients. Mix until just combined. Fold in the 4 oz coconut with a rubber spatula.

Pour the batter evenly into the 2 pans and smooth the top with a knife. Bake in the center of the oven for 45 to 55 min, until the tops are browned and a cake tester comes out clean. Cool on a baking rack for 30 minutes, then turn the cakes out onto a baking rack to finish cooling.

For the frosting, in the bowl of an electric mixer fitted with a paddle attachment, combine the cream cheese, butter, vanilla and almond extract on low speed. Add the confectioners' sugar and mix until just smooth (don't whip!).

To assemble, place 1 layer on a flat serving plate, top side down, and spread with frosting. Place

the second layer on top, top side up, and frost the top and sides. To decorate the cake, sprinkle the top with coconut and lightly press more coconut onto the sides. Serve at room temperature.

Notes

I think I should have paid attention to the “do not whip” the frosting. It was fine but maybe too buttery.

Variation: I split the cake layers in half horizontally, put frosting between two layers and lemon curd in the the middle between layers 2 and 3. Nice, sharp contrast.

This is the most luscious cake batter ever!

Coconut Pudding With Lemon Syrup

Source: Nina Hoelz May, 2002 in Gutweiler

Ingredients

- ½ Lemon, juice and zest, peel zest in long, very thin strips
- 8.8 g Sugar
- 170 cc Water
- 4 Milk
- pinch Salt
- 8 ounces Coconut, Very Finely Grated
- ¼ ounce Sugar
- 3½ g Cornstarch
- 1 Egg Yolk

Method

For Syrup

Cook the zest, sugar and 170 ccm water for 3 minutes. Add lemon juice.

For Pudding

In a pot, cook 2 cups milk, a pinch of salt, the coconut and sugar. Mix together the rest of the milk , cornstarch and egg yolk and SLOWLY add

to the cooking mixture. Lower heat and cook 3 more minutes.

Rinse 8 little forms (like demi tasse cups) with cold water before adding pudding. Still tricky to get out. Pour pudding into the 8 little forms and cool completely. Put some lemon syrup on each plate. Loosen and turn pudding upside down til it comes out. Put rest of syrup over top. Can garnish with a bit of mint.

Cream Puffs

Servings: 12

Source: "Chocolate" by Christine McFadden and Christine France

Ingredients

- 1 cup All Purpose Flour
- 2 Cocoa Powder
- 1 cup Water
- ½ teaspoon Salt
- 1 tablespoon Sugar
- ½ cup Unsalted Butter, Diced
- 4 Eggs

Method

1. Preheat oven to 425°F. Lightly grease two large baking sheets. Sift the flour and cocoa powder into a bowl. In a saucepan over medium heat, bring the water, salt, sugar and butter to a boil.
2. Remove from the heat and add the flour and cocoa mixture all at once, stirring vigorously until the mixture is smooth and leaves the sides of the pan clean. Return the pan to the heat to cook the mixture for 1 minute, beating constantly. Remove from the heat.
3. With a hand-held electric mixer, beat in the eggs, one at a time, beating well after each addition, until each is well blended. The

mixture should be thick and shiny and just fall from a spoon. Spoon the mixture into a large piping bag fitted with a plain nozzle (or drop from teaspoon). Pipe 12 mounds about 3 inches across at least 2 inches apart on the baking sheet.

4. Bake for 35-40 minutes until puffed and firm. Remove the puffs. Using a serrated knife, slice off and reserve the top third of each puff; return the opened puffs to the oven for 5-10 minutes to dry out. Remove to a wire rack to cool.

Notes

I make very small puffs and serve them "open-faced" with whipped cream and a raspberry or two and with a drizzle of chocolate sauce. Shorten cooking time.

Chocolate Sauce (makes about 2 cups)

- 1 cup heavy or whipping cream
- ½ cup sugar
- 6 oz bittersweet chocolate
- 2 tablespoons unsalted butter
- 2 tablespoons amaretto liqueur (very optional)

Combine the cream, sugar, chocolate, and butter in a small saucepan, and stir over low heat until thick and smooth. Remove the pan from the heat, and stir in the amaretto. Cover and keep warm until ready to serve.

Cream Puffs - Just The Puffs

Servings: 12

Source: "Chocolate" by Christine McFadden and Christine France

Ingredients

- 1 cup All Purpose Flour
- 2 Cocoa Powder
- 1 cup Water
- ½ teaspoon Salt
- 1 tablespoon Sugar
- ½ cup Unsalted Butter, Diced
- 4 Eggs

Method

1. Preheat oven to 425°F. Lightly grease two large baking sheets. Sift the flour and cocoa powder into a bowl. In a saucepan over medium heat, bring the water, salt, sugar and butter to a boil.
2. Remove from the heat and add the flour and cocoa mixture all at once, stirring vigorously until the mixture is smooth and leaves the sides of the pan clean. Return the pan to the heat to cook the mixture for 1 minute, beating constantly. Remove from the heat.

3. With a hand-held electric mixer, beat in the eggs, one at a time, beating well after each addition, until each is well blended. The mixture should be thick and shiny and just fall from a spoon. Spoon the mixture into a large piping bag fitted with a plain nozzle. Pipe 12 mounds about 3 inches across at least 2 inches apart on the baking sheet.
4. Bake for 35-40 minutes until puffed and firm. Remove the puffs. Using a serrated knife, slice off and reserve the top third of each puff; return the opened puffs to the oven for 5-10 minutes to dry out. Remove to a wire rack to cool.

Creme Brulee

Servings: 8

Source: Food and Wine Magazine, December, 1985 (via Helen Earl!)

Ingredients

- 4 cups Heavy Cream
- 1 Vanilla Bean (or tsp extract)
- pinch Salt
- 8 Egg Yolks
- ¾ Granulated Sugar
- 8 Light Brown Sugar

Method

Preheat the oven to 300°F. In a heavy medium saucepan, combine the cream, vanilla bean and salt. Warm over moderate heat until the surface begins to shimmer, about 5 minutes.

In a large bowl, stir the egg yolks and sugar with a wooden spoon until blended. Pour in the hot cream and stir gently to avoid forming air bubbles. Strain the custard into a large measuring cup or pitcher and skim off any surface bubbles. (Rinse the vanilla bean and reserve for another use.)

Place eight ¾ c. ramekins in a roasting pan. Pour the custard into ramekins, filling them up to the rim. Place the roasting pan in the oven and pour in enough warm water to reach

halfway up the sides of the ramekins. Cover loosely with foil and bake for 1 hour and 15 minutes, or until the custard is firm around the edges. (It may still be wobbly at the center; it will firm up as it chills.)

Remove the ramekins from the water bath and let cool. Cover and refrigerate until cold, at least 3 hours. (The custards can be prepared to this point up to 2 days ahead. If small pools of liquid develop on the surface, blot with a paper towel before proceeding.)

Preheat the broiler or a salamander. Set the ramekins on a baking sheet. Sieve 1 tbsp of brown sugar (granulated sugar might work better) over the top of each custard in a thin layer. Using a metal spatula or a sharp knife, spread the sugar evenly. Broil the custards as close to the heat as possible until the sugar is caramelized, 30 seconds to 2 minutes; watch carefully. Alternatively, caramelize the brown sugar using a salamander. Let cool and serve immediately or refrigerate for up to 4 hours.

Creme Brulee with Chartreuse, Star Anise, Ginger

Servings: 12

Source: Robert Neuman from a New Orleans restaurant he likes. March, 2002

Ingredients

- 3 cups Heavy Cream
- 3 cups Half And Half
- 4 Basil Leaves
- 8 Star Anise
- 12 Egg Yolks
- ½ lb. Sugar
- 2 Ginger*, Roughly Chopped
- ¼ cup Chartreuse

Method

Combine cream, half-and-half, basil, ginger, anise, and half of the sugar. Steep over low heat for ½ hour. Steep long enough to identify all flavors.

Combine sugar, yolks and whisk. Do not do this til mixture is well steeped - your yolks will get clumpy or “burn” if they sit with the sugar.

While whisking, pour some steeped cream mixture into yoks mixture and pour the warmed yolks into whole of steeped mix. This is called tempering.

Strain mixture. Add Chartreuse and stir.

Pour into ramekins. Set ramekins in large pan, pour hot water half way up the sides. Bake in a 275°F oven until set.

Serve as a custard or sprinkle sugar on the top and brulee with blow torch.

Notes

½ RECIPE uses sugar ¼ cup for first addition and ¼ cup for second addition.

Robt. didn't use Chartreuse but Brandy. Also used *crystallized ginger because he said the lady told him to do that.

Also he didn't use basil leaves.

Creme De Menthe Dessert

Servings: 8

Ingredients

- 24 Oreos, Crushed
- ¼ cup Butter, Melted
- ¼ cup Green Creme De Menthe
- 1 Marshmallow Cream
- 2 cups Heavy Cream, Whipped

Method

Add melted butter to cookie crumbs and press ½ of them into a pan. In a bowl, mix creme de menthe into marshmallow cream. Fold in whipped cream. Pour into prepared pan, top with remaining crumbs, and freeze for several hours until firm.

Crunchy Caramel Apple Pie

Source: Good Morning America Apple Pie contest (goodmorningamerica.com) Nov. 8, 2001

Ingredients

- 1 Deep Dish Pie Crust
- ½ cup Sugar
- 3 tablespoons Flour
- 1 teaspoon Cinnamon
- ⅛ teaspoon Salt
- 6 cups Apples (Golden Delicious & Fuji)
- 1 Recipe Crumb Topping
- 1 cup Brown Sugar
- ½ cup Flour
- ½ cup Quick Rolled Oats
- ½ cup Butter

Method

Preheat oven to 375°F.

Topping

Stir together brown sugar, flour and rolled oats. Cut in ½ cup butter until crust resembles coarse crumbs. Set aside.

Pie

1. In large mixing bowl stir together sugar, flour, cinnamon and salt.
2. Add apples and gently toss until coated
3. Transfer apple mixture to shell.
4. Sprinkle crumb topping over apples mixture.
5. Place pie on cookie sheet.
6. Cover edges of pie with a collar of alum foil.
7. Bake at 375°F for 25 minutes. remove foil and return to oven another 25-30 minutes.
8. Remove from oven. Sprinkle pie with chopped pecans and then drizzle with caramel on top.
9. Cool on wire rack and enjoy warm or room temperature.

Notes

Note: Can put collar on before crumb topping in order to hold it in. Press topping down a bit.

Cupcakes, Brown Butter Cupcake Brownies

Source: Food 52 3/24/14

Ingredients

- 1¼ c. (2½ sticks) unsalted butter
- 2¼ c. sugar
- 1½ c. unsweetened cocoa powder, natural or Dutch process
- 2 tsp vanilla
- ¾ tsp salt
- 1 tbsp water
- 4 eggs, chilled
- ⅔ c. all-purpose flour
- 1¾ c. walnuts, chopped
- 1 c. chocolate chips (bittersweet or semi-sweet)

Method

1. Preheat oven to 325 degrees. Generously butter and flour your cupcake pan (using a non-stick cupcake pan is ideal.) Set aside.
2. Melt the butter in a medium-sized saucepan. Don't walk away. Swirl it around until it starts to brown. It will smell nutty and you'll see little brown bits at the bottom of the pan.

Remove from the heat and immediately stir in sugar, cocoa, vanilla, water, and salt. Cool for 5 minutes.

3. Add the eggs one at a time, whisking well after each addition. It will get all shiny and beautiful. At this point, add the flour. Now mix the heck out of it for about a minute (Alice says about 60 strokes). Stir in walnuts.
4. Spoon batter into cupcake pan (fill almost up to the top edge because they barely rise). Press chocolate chips down into the center of each cupcakes (as much or as little as you like). Bake until the edges are set and middle is still a bit gooey. This takes around 15 minutes. It is a bit hard to tell when they are done because of the melted chocolate. If you need to, take the pan out and take a peek inside with a paring knife.
5. Cool for 10 minutes before removing from the pan (the chocolate chips make them a bit fragile, so be careful). Serve right away with vanilla ice cream. Store at room temperature in a Ziploc bag for up to 3 days. Or freeze for a few months. Just pop them in a warm oven for 15 minutes or so before serving to awaken the gooey center.

Notes

I went by the firmness of the edge of the cupcakes to determine when they were cooked and that worked.

Barb used less than 1 cup chocolate chips and I used almost a cup. Both were fab.

Date-Pecan Meringue Cookies

Source: Ages ago????

Ingredients

- 3 egg whites
- ¼ tsp salt
- 1¾ cups powdered sugar
- 1 well rounded tbsp flour
- ¾ cup chopped dates
- 2 cups chopped pecans
- 1 tsp vanilla

Method

Combine egg whites with salt and beat. Add sugar and flour gradually. Beat until stiff.

Fold in dates, nuts and vanilla.

Cover cookie sheet with foil. (Alternately, grease cookie sheet or use cooking spray.) Bake at 325 degrees for 30 minutes or until delicately brown. Loosen from foil with spatula immediately after removing from oven and place on clean sheet or foil until cool.

Dorothy's Fruit Cookie Bars and Coconut Shortbread Cookies

Source: Dorothy Martin Sept. '03

Ingredients

- 1½ cups Flour
- 1 teaspoon Baking Powder
- 1 cup Brown Sugar
- 1½ cans Quick-Cook Oats
- ¾ cups Margarine Or Butter
- 1 cup Jam (Apricot Preserves)

Method

Mix first 4 ingredients in bowl. Cut in butter until crumbly. Pour ⅔ of mixture in 9x13 Pyrex baking dish. Press mixture in dish. Spread jam on top. Sprinkle remaining mixture on top of jam. Bake in preheated 350°F oven for 30-35 minutes. Watch so cookies don't get too dark.

Coconut Shortbread Cookies

1 cup softened butter ¼ c sugar 1 tsp vanilla 2 c flour ¼ tsp salt 2 c flaked coconut 1 c macadamia nuts finely chopped

In large bowl of electric mixer, beat butter until creamy; add granulated sugar and beat until smooth. Mix in vanilla. In another bowl, stir together flour and salt. Gradually add to butter mixture blending thoroughly. Add coconut and macadamia nuts and mix until well combined. Shape dough into two rolls about 1½ inches in diameter; wrap in wax paper and refrigerate until firm (at least 2 hours) or for up to 3 days.

Unwrap dough. Using sharp knife, cut into ¼ inch slices; place slightly apart on ungreased baking sheets. Bake in preheated 350°F oven for 15-20 minutes or until cookies are firm to touch. Transfer to racks and let cool for 5 minutes. Sift powdered sugar onto wax paper and transfer cookies to it in a single layer; sift additional powdered sugar on top to cover cookies lightly. Let cookies cool completely. Store airtight.

Makes about 4 dozen.

Dulce de Leche

Ingredients

(none recorded)

Method

1 can sweetened condensed milk, like Eagle brand.

Throw unopened can into a pot of boiling water and simmer it for 3 hours. Let it cool a bit and add few drops of vanilla.

Dutch Apple Pie (Or Crisp)

Servings: 8

Source: Cook's Illustrated Nov. and Dec. 2000

Ingredients

Pie Dough

- 1½ ounces All Purpose Flour
- 1 Sugar
- ½ teaspoon Salt
- 4 Shortening, chilled at least 30 min.
- 4 Unsalted Butter, Chilled, Cut Into ¼ Inch Pieces
- 4 Ice Water

Apple Filling

- 2½ medium Granny Smith Apples
- 2 medium McIntosh Apples
- ¼ cup Sugar
- ½ teaspoon Ground Cinnamon
- ⅛ teaspoon Salt
- 2 Unsalted Butter
- ¾ cups Golden Raisins, Optional
- ½ cup Heavy Cream

Streusel Topping

- 1¼ ounces Light Brown Sugar, Packed
- ⅓ cup Granulated Sugar
- 1 Cornmeal
- 7 Unsalted Butter, Melted

Method

The pie crust recipe is a very complicated description in the magazine. Most important seems to be the following:

Apple filling: Peel, quarter, and core apples; slice each quarter crosswise into pieces ¼ inch thick. Toss apples, sugar, cinnamon, and salt in large bowl to combine. Heat butter in large Dutch oven over high heat until foaming subsides; add apples and toss to coat. Reduce heat to medium-high and cook, covered, stirring occasionally, until apples are softened, about 5 minutes. Stir in raisins; cook, covered, stirring occasionally, until Granny Smith apple slices are tender and McIntosh apple slices are softened and beginning to breakdown, about 5 minutes longer. (Or more!)

Set large colander over large bowl; transfer cooked apples to colander. Shake colander and toss apples to drain off as much juice as possible. Bring drained juice and cream to boil in now empty Dutch oven over high heat; cook, stirring occasionally, until thickened and wooden spoon leaves trail in mixture, about 5 minutes. Transfer apples to prebaked pie shell; pour

reduced juice mixture over and smooth with rubber spatula.

Streusel topping:

Combine flour, sugars and cornmeal in medium bowl; drizzle with melted butter and toss with fork until evenly moistened and mixture forms many large chunks with pea-sized pieces mixed throughout. Line rimmed baking sheet with parchment paper and spread streusel in even layer on baking sheet. Bake streusel until golden brown, about 5 minutes; cool baking sheet with streusel on wire rack until cool enough to handle, about 5 minutes. Sprinkle streusel evenly over pie filling. Set pie plate on now-empty baking sheet and bake until streusel topping is deep golden brown, about 10 minutes. Cool on wire rack and serve.

Quick Apple Crisp

Follow recipe for Dutch Apple Pie, omitting pie dough. Pack cooked apples into 8-inch square baking dish and pour reduced juice mixture over. Continue as for pie - see above for “Streusel topping”.

Eggnog Pie

Source: Oma

Ingredients

- 1 tbsp. gelatin
- ¼ c. water
- 4 eggs, separated
- ⅔ c. sugar, divided
- 1 tsp vanilla
- ½ c. heavy cream
- 1 Graham Cracker Crust

Method

Soften 1 tbsp (one pack) gelatin in ¼ c. water

Separate 4 eggs

Cook the yolks and ⅓ c. sugar in top of double boiler, start in cold water and heat until the water boils. (Stir)

Add the gelatin and set aside to cool.

Beat the egg whites until stiff. Add ⅓ c. sugar and 1 tsp vanilla.

Beat ½ c. heavy cream. Combine yolk mixture with beaten whites and fold in whipped cream and pour into a graham cracker crust.

Sprinkle top with graham cracker crumbs and nutmeg. Chill.

Notes

Notes from Rosie:

“I don’t use cracker crumbs on top and I don’t think your mom did.”

I don’t really remember but something about crumbs around the outside sounds familiar.

Flourless Chocolate Cake

Source: Genevieve Ko, New York Times

Ingredients

- ¾ cup unsalted butter, cut up, plus more for greasing the pan
- 1 cup bittersweet or semisweet chocolate chips
- ½ cup unsweetened natural cocoa powder
- ¾ cup granulated sugar
- 4 large eggs
- 1 tsp vanilla
- whipping cream or ice cream, for serving, optional

Method

1. Heat the oven to 350°F. Generously butter the bottom and sides of an 8″ springform pan, or press a large sheet of foil into the bottom and up the sides of an 8″ round cake pan, smoothing the sides, and generously butter the foil.
2. Bring a few inches of water in a large saucepan to a simmer over medium heat. Set a large heatproof bowl over the saucepan and add the chocolate chips. When the chips look soft and melty, stir gently until smooth. Turn off the heat, and add the butter to the bowl.

Stir gently until melted and smooth. Add the cocoa powder and stir until smooth, then take the bowl off the saucepan.

3. Stir in the sugar until incorporated, then add the eggs, one at a time, and beat well after each addition. Stir in the vanilla, then scrape the batter into the prepared pan and smooth the top.
4. Bake until crackly and dry on top, and a toothpick inserted 2 inches from the edge comes out clean, 40 to 50 minutes. A toothpick inserted in the center should come out with some crumbs attached.
5. Cool in the pan on a rack, then remove the sides of the springform pan or lift the cake out of the cake pan using the foil overhang. You can slice and serve warm or at room temperature. Or, to cut very neat slices, freeze the cooled cake until firm. Slice and warm up in the microwave or oven, if preferred. Serve the cake with whipped cream or ice cream, if you'd like. The cake can be wrapped and kept at room temperature for up to 3 days, in the fridge for up to 1 week, or in the freezer for up to 1 month.

Notes

Out of our oven, it was done in 35 minutes.

Frozen Grand Marnier Souffles

Servings: 4

Source: Epicurious.com (originally from the Lakefront Restaurant) via Bon Appetite March 2000 p.164

Ingredients

- ½ cup Sugar
- ⅓ cup Grand Marnier or Other Orange Liqueur
- 5 large Egg Yolks
- 2 Water
- 1¼ cups Chilled Whipping Cream

Method

Cut out four 14x6-inch strips of foil. Fold each lengthwise in half. Wrap 1 around each of four ⅔-cup souffle dishes. Secure with tape if necessary. Whisk first 4 ingredients in medium metal bowl. Set bowl over saucepan of simmering water (do not allow bottom of bowl to touch water) and whisk until thermometer registers 140°F for 3 consecutive minutes, about 10 minutes. Remove from over water. Using electric mixer, beat until cool, about 4 minutes.

Using electric mixer fitted with clean dry beaters, beat cream in large bowl until stiff

peaks form. Fold Grand Marnier mixture into cream.

Divide souffle mixture among prepared dishes. Freeze at least 4 hours or overnight.

Remove foil collars from souffles. Serve, passing Bittersweet Chocolate Sauce separately - OR - do a simple dusting of cocoa powder and a few fresh strawberries.

Notes

The souffles did not come above the bowl. It also seemed like a lot of dessert. Maybe a smaller souffle dish with some souffle sticking above it would be nice. Liked the dusting of cocoa.

Bittersweet Chocolate Sauce

½ cup half and half 4 oz bittersweet chocolate, chopped (not bitter or semi-sweet)

Bring half and half to simmer in heavy small saucepan. Reduce heat to low. Add chocolate; whisk until melted and smooth. Cool.

Makes ¾ cup

Frozen Vanilla Yogurt

Servings: 1

Source: www.101cookbooks.com (a frozen yogurt recipe to rival pickberry's recipe)

Ingredients

- 6 cups Strained Whole Milk / Greek-Style Yogurt (read notes before starting)
- ¾ cups Sugar
- 1 teaspoon Vanilla Extract (optional)

Method

Mix together the strained yogurt, sugar, and vanilla. Stir until the sugar is completely dissolved.

Refrigerate 1 hour.

Freeze in your ice cream maker according to instructions.

Notes

Yogurt needs at least 6 hours to be strained!!!!

Fruit Buckle

Source: Karen Erler? From Captiva

Ingredients

- 1 cup flour
- 1 tsp salt
- 1 tsp baking powder
- 6 tbsps soft butter
- ½ cup or less sugar
- 1 tsp lemon zest (½ lemon)
- 1 egg plus 1 egg yolk, beaten
- 1½ tsp vanilla
- ⅛ tsp almond extract, can use Ameretto
- 3 tbsps milk
- ½ cup sliced almonds
- ½ tsp cinnamon
- 2 pints plus berries , or assorted peaches, plums, berries...
- ⅓ cup or less sugar

Method

Mix flour, salt and baking powder in medium bowl and set aside.

Beat butter, sugar, zest in medium bowl till fluffy. Add egg, yolk, and vanilla, almond extract, and milk. Beat till smooth.

Alternate flour mixture and milk mixture, ⅓ at a time, till smooth.

Put fruit in a 9″ pie pan and sprinkle ⅓ c or less sugar over fruit (pan sides high?)

Spoon topping onto fruit leaving 2″ in center and 1″ all around.

Sprinkle with almonds, cinnamon (just on dough).

Bake 35 - 40 minutes or till top is golden.

Fruit Crumble

Servings: 8

Source: New York Times, July 8, 2020

Ingredients

Topping

- 1½ cups flour
- ½ cup rolled oats
- ⅓ cup light or dark brown sugar
- ⅓ cup granulated sugar
- ¼ tsp kosher salt
- 1 tsp cinnamon
- ¼ tsp cardamom, ginger, or allspice
- ½ cup (1 stick) unsalted butter, melted and cooled

Filling

- 2 to 5 tbsp light brown sugar, depending on sweetness of fruit
- 2 tbsp cornstarch
- 8 cups mixed berries (fresh or frozen)
- ice cream or whipped cream, for serving

Method

Topping

1. Heat the oven to 350°F.

2. In a large bowl, whisk together the flour, oats, sugars, salt, and spices. Stir in the butter. Using your hands, squish the mixture until coarse crumbs form. Some should be about ½ inch in size, some smaller.
3. Spread the topping in one layer onto a rimmed baking sheet. (No need to grease the sheet.) Bake until the crumbs are solid when you gently press them, and are fragrant, about 15 minutes. They won't change appearance very much. Transfer the baking sheet to a wire rack to cool while you make the filling. (Crumbs can be baked up to 2 days ahead and stored in an airtight container at room temperature.)

Filling and Assembly

1. In a large bowl, whisk together the sugar and cornstarch until well combined. Add the fruit and gently toss to coat with the sugar mixture. Pour the filling into an ungreased 2-quart gratin dish or 10-inch cake pan, mounding the fruit in the center.
2. Spoon the crumbs over the filling and place the crumble dish on a rimmed baking sheet to catch any overflowing juices. Bake until the filling bubbles energetically around the edges, about 55 to 65 minutes. Let cool slightly. Serve warm or at room temperature with ice cream or whipped cream, if you like.

Notes

Crumble can be made up to 8 hours ahead and kept at room temperature, or warmed up briefly in a 350°F oven.

Fruit with Honey Vanilla Mascarpone

Servings: 6

Source: Ina Garten Barefoot Contessa Episode IG1C07 2006

Ingredients

- 2 Apricots, Pitted And Sliced
- 2 Plums, Pitted And Sliced
- 1 Kiwi, Peeled And Sliced
- 1 cup Cherries, Pitted And Sliced
- 1 cup Mascarpone
- 2 tablespoons Honey
- ½ teaspoon Pure Vanilla Extract
- Seeds Scraped From 1 Vanilla Bean
- 2 Heavy Cream

Method

Combine the apricots, plums, kiwi and cherries in a bowl. In a separate bowl, combine the mascarpone, honey, vanilla and vanilla seeds. Add the heavy cream and stir until combined.

Pour the mascarpone mixture over the fruit, and serve.

Notes

Low-fat Greek Yogurt can be substituted for the Mascarpone. I use vanilla extract instead of bean.

G's Berry Pie

Source: G (1995)

Ingredients

- ⅔ cups Sugar
- 2 tablespoons Flour
- 1 Corn Starch
- ½ teaspoon Lemon Rind
- 1 teaspoon Lemon Juice *
- ¼ teaspoon Nutmeg
- ½ teaspoon Cinnamon
- ⅛ teaspoon Salt
- 4 cups Berries, Mixed Or The Same
- Some Butter To Dot Top Of Pie

Method

Make pie crust or buy prepared one.

Preheat oven to 450°F.

Combine all ingredients except the berries.

Put layer of berries, layer of mixture, layer of berries and finish with layer of mixture. Dot with butter.

Bake at 450°F for 40 - 50 minutes. Check after ½ hour.

G's Cake

Source: G, August, 2007

Ingredients

- 2 cups Sugar
- 4 Eggs
- 1 cup Vegetable Oil
- 1 cup White Wine
- 2½ cups Flour
- ½ teaspoon Salt
- 2¼ teaspoons Baking Powder
- 1 teaspoon Vanilla

Method

Preheat oven to 350°F. Grease and flour two round 9″ cake pans or equivalent.

Beat together for 30 seconds: 2 cups sugar, 4 eggs.

Add: 1 c. vegetable oil, 1 c. white wine, 2½ c. flour, ½ tsp salt, 2¼ tsp baking powder, 1 tsp vanilla.

Beat for 1 minute.

Pour into prepared pans, bake for 30 minutes or until a knife inserted in center comes out clean.

Let cool for 5 minutes, then take out of pans and cool more.

Frost anyway you like.

Galatobouriko

Source: Greek Food Festival in Tallahassee 1984

Ingredients

- 1 lb. Phyllo Dough
- 10 Eggs
- 1 cup Sugar
- 2 qt Milk
- ¾ cups Farina

Method

Scald milk, remove from stove to cool. Separate eggs and beat ten egg yolks with only five whites. When eggs are fluffy and light, add sugar and beat until creamy. Stir in farina; slowly spoon milk into mixture, beating constantly. Cook mixture over low heat until slightly thickened, remove from heat and allow to cool.

Grease 10 x 15 baking pan with melted butter and place eight pastry sheets, which are individually brushed with butter, in bottom of pan. Pour slightly cooled mixture over pastry sheets and cover with eight more buttered pastry sheets. Fold in pastry edges to retain mixture and bake at 375°F for 15 minutes, then reduce heat to 350 for 30 minutes.

Syrup

3 cups sugar 2 cups water 1 tsp vanilla

Prepare syrup while pastry is baking, by boiling sugar and water until thickened. Remove from heat and add vanilla. Cool syrup and pour over pastry. “Galatobouriko” should be cool before cutting into square pieces.

Gateau Breton

Source: Cuisine Magazine, July/August 1980

Ingredients

- 1¼ cups unsalted butter, softened
- 1 egg
- 2 egg yolks
- ⅓ cup ground blanched almonds
- 2 tsp kirsch
- 1½ tsp vanilla
- 1¾ cups flour, sifted
- 1 egg, lightly beaten
- powdered sugar and fresh violets, optional

Method

1. Heat the oven to 350°F.
2. Beat the butter and sugar in a large mixer bowl until light and fluffy. Beat in 1 egg and the egg yolks, one at a time, beating well after each addition. Beat in the almonds, kirsch, and vanilla. Fold in the flour. Spoon the batter into a buttered 9 x 1½″ fluted tart pan with a removable bottom; spread evenly. Brush with the beaten egg.
3. Bake until the top is golden, about 30 minutes. Cool in the pan on a wire rack. Dust lightly with powdered sugar; decorate with violets.

Notes

Cake improves in texture and flavor if allowed to stand covered at room temperature overnight.

The original recipe's Method calls for beating "butter and sugar" together, but no sugar quantity is actually listed in the Ingredients — that line is missing from the original file and needs to be resolved (not guessed here) before this is finalized.

Ginger Cake

Servings: 8

Source: Daniel Pullen via New Joy of Cooking, November, 1999

This title also exists as a separate, genuinely different recipe in the database (not an edit of this one) — kept as two distinct files rather than versions of each other. (see also: ginger-cake-spiced.md)

Ingredients

- 1½ cups Flour
- 1 teaspoon Baking Soda
- ¼ teaspoon Salt
- ½ cup Packed Light or Dark Brown Sugar, or a mix of both
- ¼ cup Light Molasses
- ¼ cup Dark Corn Syrup, Golden Syrup, Honey, or Light Molasses
- 1 Large Egg
- ½ cup Finely Minced or Grated Ginger
- 8 tablespoons Butter
- ½ cup Water

Method

Preheat the oven to 350°F. Grease and flour one 9 x 9 pan or line the bottom with waxed or parchment paper.

Whisk together the flour, baking soda, and salt in a separate bowl and set aside.

Whisk together in a large bowl the brown sugar, molasses, corn syrup and 1 large egg. Whisk in the ginger.

Combine the butter and water in a saucepan and heat until butter is melted. Whisk butter mix into molasses mixture.

Stir in flour mixture just until smooth. Scrape the batter into pan. Bake until toothpick inserted in center comes out clean, 25-30 minutes or so.

Let cool in pan on rack for 10 minutes. Slide a thin knife around cake to detach from pan. Invert cake and peel off paper liner, if using. Let cool right side up on rack.

Notes

Daniel used all molasses, ½ c. total.

Ginger Cake

Source: David Lebovitz's Fresh Ginger Cake

This title also exists as a separate, genuinely different recipe in the database (not an edit of this one) — kept as two distinct files rather than versions of each other. (see also: ginger-cake-daniels.md)

Ingredients

- 4 oz fresh ginger, peeled, sliced, and chopped or grated
- 1 cup mild molasses, can cut with corn syrup if too strong
- 1 cup sugar
- 1 cup vegetable oil, preferably peanut
- 2½ cups flour
- 1 tsp ground cinnamon
- ½ tsp ground cloves
- ½ tsp ground black pepper
- 1 cup water
- 2 tsp baking soda
- 2 eggs, at room temperature

Method

1. Position oven rack in center of oven. Preheat oven to 350 degrees. Line a 9x3 round cake pan or a 9½″springform pan with a circle of parchment paper.

2. Peel, slice, and chop the ginger very fine with a knife (or use grater). Mix together the molasses, sugar, and oil. In another bowl, sift together the flour, cinnamon, cloves and black pepper.
3. Bring the water to the boil in a saucepan, stir in the baking soda, and then mix the hot water into the molasses mixture. Stir in the ginger.
4. Gradually whisk the dry ingredients into the batter. Add the eggs, and continue mixing until everything is thoroughly combined. Pour the batter into the prepared cake pan and bake for about 1 hour, until the top of the cake springs back lightly when pressed or a toothpick inserted into the center comes out clean. If the top of the cake browns too quickly before the cake is done, drape a piece of foil over it and continue baking.
5. Cool the cake for at least 30 minutes. Run a knife around the edge of the cake to loosen it from the pan. Remove the cake from pan and peel off the parchment paper.

Notes

Great served with whipped cream and lemon curd!

Ginger Cookies (G from Annette's Aunt Clara)

Source: G

Ingredients

- ¾ cup margarine
- 1 cup sugar
- ¼ cup molasses
- 1 egg
- 2 tsp baking soda
- 2 cups flour, sifted
- ½ tsp ground cloves
- 1 tsp ground ginger (Papa Hank says add ¼ tsp more — I agree)
- 1 tsp cinnamon
- ½ tsp salt

Method

1. Mix the margarine and sugar.
2. Add the egg and molasses and stir in until smooth.
3. In a separate bowl, sift together the flour, spices, salt, and baking soda.
4. Add the dry mixture to the wet mixture.

5. Using a spoon and rolling in your hands, make 1-inch balls and roll in granulated sugar.
6. Grease a cookie sheet. Place the balls of dough approximately 1½″ apart. Bake at 375°F.

Notes

Don't use butter instead of margarine, or the cookies will be crisp instead of chewy.

Hazelnut Shortbread Bars

Source: Barbara Allen From Sunset Magazine

Ingredients

- 3 cups raw, skin-on hazelnuts, divided
- ¾ tsp cinnamon, divided
- 2 cups flour
- 1 cup plus 3 tbsp cold butter, cubed
- ¾ cup granulated sugar, divided
- ½ tsp salt, divided
- 7 tbsps maple syrup
- 3 tbsps packed light brown sugar

Method

1. Preheat oven to 350 degrees. Roast hazelnuts on a rimmed baking sheet until light golden, about 18 minutes. Rub the warm nuts in a kitchen towel to remove half of skins.

Finely chop ½ cup nuts in a food processor. Reduce oven temperature to 325.

2. Put chopped nuts, ½ tsp cinnamon, the flour, 1 cup butter, ½ cup granulated sugar, and ¼ tsp salt in a large bowl. Blend on low speed with a mixer until well blended.
3. Grease a 9-inch square baking pan, line with foil (let it hang over edges), then grease foil.

Press dough evenly into bottom of pan. Bake until golden and firm, about 45 minutes. Meanwhile, very roughly chop half of remaining nuts to make 1 cup.

4. Bring remaining ¼ tsp cinnamon, 3 tbsp butter, ¼ cup sugar, ¼ tsp salt, the maple syrup, and the brown sugar to a boil in a small saucepan, whisking frequently. Remove from heat and stir in 1 cup whole hazelnuts and the chopped nuts (2 cups total; you may have leftover nuts). Pour over crust and spread evenly. Bake until set when pan is tilted, about 18 minutes.
5. Let cool on a rack. Lift foil with cookie to a board. Cut cookie into 16 squares, then cut each square in half diagonally.

*---------
Chocolate Hazelnut shortbread bars: Follow directions above. After spreading nut topping on the crust, scatter 1 cup roughly chopped bittersweet chocolate on top, then bake.*

Fruity: Original recipe but stir in 1 cup tart or sweet dried cherries or cranberries into nut topping.

Notes

I used hazelnuts I found at Trader Joe's. They are not raw but are roasted and salted, I think, and best of all, they were already at least half peeled. They were a dollar more than the ones with peels, a small price to pay to avoid the discouraging job of roasting and peeling. I did

put them on a tray in the oven so they would have more flavor.

Because of advice of a friend I didn't put whole nuts in the mix. She said it made it harder to cut. I roughly chopped the first cup and then even more roughly chopped the second cup. It is dandy.

I couldn't wait to try them so cut them too soon. Be patient. They will look better if you wait. Mine looks like a bear walked on them but, hey, they taste great.

Honey & Thyme Ice Cream

Source: Bon Appetit, Jan. 2007

Ingredients

- 2 cups Heavy Whipping Cream
- 1 cup Whole Milk
- 15 large Fresh Thyme Sprigs
- 8 (2-inch) strips Lemon Peel, Yellow Part Only
- 2 large Eggs
- ¼ cup Sugar
- ½ cup Honey
- ¼ teaspoon Vanilla
- 1 large Egg White
- Sugar
- 10 large Fresh Thyme Sprigs

Method

For Ice Cream

Bring first 4 ingredients to boil in medium saucepan. Remove from heat. Cover and let steep 2 hours.

Whisk eggs and sugar in medium bowl. Add honey to cream mixture. Simmer over medium heat, stirring until honey dissolves. Gradually

whisk cream mixture into egg mixture. Return custard to same pan. Stir over medium heat until custard thickens enough to coat spoon and thermometer reads 170 to 175°F, about 4 minutes (do not boil). Strain into clean bowl; whisk in vanilla. Cover; chill until cold, at least 3 hours and up to 1 day.

Process custard in ice cream maker according to manufacturer's instructions. Transfer to bowl, cover, and freeze until firm, at least 3 hours and up to 3 days.

For Candied Thyme Garnish

Whisk egg white in medium bowl until frothy. Place sugar in shallow bowl. Dip thyme springs, 1 at a time, into egg white to coat, then shake off excess. Add to sugar and turn to coat. Place on paper towels to dry.

Let stand at room temperature at least 1 hour and up to 8 hours before using.

Scoop ice cream into bowls or goblets. Garnish with candied thyme.

Serves 7 people with 2 scoops each. Recipe says it makes 3½ cups.

Hot Fudge Sauce

Yield: 2¼ cups

Source: Cuisine Magazine, Nov. 1984, p. 108

Ingredients

- 1 cup Dutch Process Unsweetened Cocoa Powder
- ¾ cups Granulated Sugar
- ½ cup Brown Sugar
- Salt
- ¾ cups Heavy Cream
- ½ cup Butter, Cut Into 8 Pieces
- 1 teaspoon Vanilla

Method

Stir cocoa, sugars, and salt in heavy medium saucepan until blended. Stir in cream and butter thoroughly. Heat, stirring constantly, over medium heat to boiling. Let stand 5 minutes. Stir in vanilla. Serve over ice cream. Sauce can be stored tightly covered in refrigerator up to 1 month; heat in heavy saucepan over low heat before serving.

Ice Cream - Basic Vanilla

Source: Donvier recipe book

Ingredients

- 2 Eggs
- ⅔ cups Sugar
- 1¾ cups Half & Half
- 2 cups Cream
- 2 teaspoons Vanilla

Method

Beat eggs and sugar with an electric mixer until thick and cream-colored. Add milk, cream, and vanilla. Mix well. This one may be refrigerated or used immediately.

For a Pint

1 egg, ⅓ c sugar, ¾ c half & half, ¾ c cream, 1 tsp vanilla

VARIATIONS: (Based on pint size)

Coffee

Increase sugar to ½ c. Dissolve 1½ tbsp instant coffee in smallest amount of very warm water. Add to base.

Cookies and Cream

Add ½ c (about 8) crumbled chocolate cookies.

Rum Raisin

Soak 2 tbsp raisins in 2 tbsp rum for 30 minutes. Chop raisins, then return to rum to continue soaking. Add toward the middle of freezing process.

Mint Chocolate Chip

Add ¼ tsp mint extract and ¼ c. semi-sweet chocolate chips (or shaved chocolate). Optional: add a few drops of green food coloring.

Butter Pecan

Beat softened or melted butter (1 tbsp) in with egg and sugar until completely blended. Add ½ c. chopped pecans (plain or roasted).

Irish Apple Cake

Servings: 9

Source: Oma during my childhood

Ingredients

- 3 cups Flour
- ¾ cups Sugar
- ½ teaspoon Salt
- 3 Egg Yolks
- 1 cup Butter
- Rind From 1 Lemon
- 1 (No. 303) can Applesauce
- ½ teaspoon Cinnamon
- ¼ teaspoon Cloves

Method

Heat oven to 350°F. Grease pan 9x9 or 8x 10.

Mix flour, sugar, salt, egg yolks, butter and lemon rind. Divide mixture in two parts; press one part into bottom of greased pan. Mix applesauce, cinnamon, cloves and spread on top of mixture in pan. Sprinkle rest of mixture over the applesauce. Bake 40 - 45 minutes. Top with whipped cream or lemon sauce.

Sometimes she used 1 to 2 whole eggs if she didn't have a use for whites.

Don't overcook

Italian Cream Cake

Servings: 12

Source: Dorothy Martin

Ingredients

- 1 cube butter, softened
- ½ cup shortening
- 2 cups sugar
- 5 egg yolks
- 2 cups flour
- 1 tsp baking soda
- ¼ tsp salt
- 1 cup buttermilk
- 1 tsp vanilla
- 1 cup flaked coconut
- 1 cup chopped walnuts
- 5 egg whites, stiffly beaten
- cream cheese frosting
- extra chopped walnuts as garnish

Method

1. Preheat oven to 350 degrees.
2. Cream butter and shortening. Add sugar and beat until smooth. Add egg yolks and beat well.
3. Combine flour, baking soda and salt and add to creamed mixture alternately with

buttermilk. Add vanilla. Add coconut and nuts.

4. Fold in beaten egg whites gently. Pour batter into three greased and floured 8-inch cake pans.
5. Bake in 350 oven for 25 to 30 minutes or until a toothpick inserted near center comes out clean.
6. Remove pans from oven and cool for about 8 minutes; then remove from pans to wire racks. Let cool completely. Prepare frosting and spread between each layer and over the top and sides of cake. Sprinkle frosting with extra chopped walnuts. Cut in thin pieces since the cake is rich.

Cream Cheese Frosting

1 (8 oz) package cream cheese, softened
½ cube butter, softened
1 lb powdered sugar
1 tsp vanilla

Beat cream cheese with butter until fluffy. Add sugar slowly while beating and beat until smooth and fluffy. Add vanilla and beat to combine.

Jamie Oliver's Pears in Fillo

Source: Jamie Oliver (one of his cookbooks)

Ingredients

- 4 Ripe Pears
- 1½ ounces Blanched Almonds
- 5½ ounces Butter
- 1¾ ounces Sugar
- Zest From 1 Orange
- 1 Vanilla Bean
- 2½ ounces Bittersweet Chocolate
- 16 Fillo Dough

Method

Heat oven to 325°F.

Peel pears. On the bottom of the pear, carve out a 1½-inch deep hole at core.

Whiz almonds and put in a bowl with 5 tbsp of butter, the sugar and zest. Add vanilla seeds from the pod.

Bash chocolate to small bits and add to mixture. Divide into 4 balls. Push a ball inside the cored bottom of each pear.

Melt rest of butter for brushing.

Cut fillo in half and get 12 x 8½″ pieces. Butter 4 sheets. Cut down to 8x8 inch squares. Pull sheets up to stem - butter outside. Put on a parchment covered baking sheet.

Bake 25 - 30 minutes

Jane’s Almond Cake

Source: Jane Lukatah

Ingredients

- 7-8 oz almond paste
- 3 eggs
- 2 tbsp flour
- 2 tbsp cornstarch
- 2 tsp liquor, Grand Marnier, Kirsch, vanilla
- 3 tbsp melted butter

Method

Beat paste and add eggs, one at a time, beating a long time between each egg.

Add liquor.

Fold in dry ingredients and melted butter.

Pour into round 8″ pan.

350 degrees for 15 minutes.

Don’t overcook. Eat just like this, maybe with fresh berries or other inventive thing.

Judy Talley's Pie Crust

Servings: 2

Source: Judy Talley, Summer, 2001

Ingredients

- 2½ cups Flour
- 1 teaspoon Salt
- ¾ Crisco
- ⅓ cup Water
- Sugar, To Sprinkle On Top Of Some Crusts

Method

Mix together flour, salt and Crisco until dough resembles coarse crumbs. Add water gradually until dough just holds together.

Divide dough into two rounds and roll out as needed.

Notes

Don't forget when making apple pies, to dot the apples with butter before putting the top crust or lattice on.

Judy's Pie Crust And Rhubarb Pie

Source: Judy Talley, May 2001. Makes 2 crusts.

Ingredients

- 2¼ cups Flour
- 1 teaspoon Salt
- ¾ cup Shortening
- ⅓ cup Water

Method

With a fork, combine flour and shortening in bowl til shortening is evenly distributed. Add water, bit at a time, til dough begins to ball around fork. Not too wet.

Roll out two crusts. Decorate with the tines of a fork on the edge.

Rhubarb Pie

2 lbs. rhubarb 1½ C (or less) sugar 5 tbsp flour orange or lemon zest cinnamon, optional dots of butter

Cut rhubarb into fairly small pieces. Combine with other ingredients and pour into pan over bottom crust. Top with lattice crust. Sprinkle crust with sugar and bake at 425°F for approx. 45 minutes or until bubbly.

L’Orange (“Fran’s” Chocolate Orange Torte)

Servings: 14

Source: “Pure Chocolate” by Fran Bigelow (at Barb’s house)May ’05

Ingredients

- 6 ounces Semisweet Chocolate, Finely Chopped
- 2 Oranges, Large Navels - Rough Skin
- 1½ Butter, Room Temperature
- 1 cup Sugar
- 4 large Eggs, Room Temperature
- 1⅔ cups Almond Flour (see Notes)

Chocolate Glaze

- 4 oz Semisweet Chocolate, Finely Chopped
- 1 stick (8 tbsp) Unsalted Butter, Room Temperature

Method

Position a rack in the middle of the oven and preheat the oven to 300°F.

Butter 9″ round cake pan (preferably flared) and line with a parchment circle.

In a double boiler melt the chocolate over low heat. Remove when nearly melted and continue stirring until smooth. Briefly return to the double boiler if it begins to thicken.

Wash the oranges. Using a fine grater or microplaner, finely grate the zest directly into the mixing bowl, so that all the fragrant orange oils are captured.

Add the butter and sugar to the orange zest in the bowl. Beat with the paddle attachment on medium-high speed until light in color, 3 to 5 minutes. Scrape down the sides of the bowl with a rubber spatula halfway through.

With the mixer on medium-high speed, begin adding the eggs slowly, one at a time. Continue beating until well mixed, about 3 minutes total. The beaten mixture will be lighter in color and will have increased in volume.

Remove the bowl from the mixer. Using a rubber spatula, fold in the almond flour. Then fold in the melted chocolate. Evenly spread the batter into the prepared pan.

Bake for 40 to 45 minutes (longer, I found), until puffed and domed in the center with a slight fracture 1 inch from the rim. The top will appear lighter in color. A cake tester inserted in the center will have a few moist crumbs. Allow cake to cool at room temperature in the pan for approx. 15 minutes.

To remove from pan, run a thin-bladed knife around the edges of the cake and invert onto a cardboard cake circle or metal tart-pan bottom.

Chill completely. (The torte can be wrapped in plastic once cooled and placed in the freezer for up to a week prior to assembly.)

Chocolate Glaze

In double boiler or bowl over simmering water, melt the chocolate. Remove the top of the boiler when the chocolate is nearly melted and continue stirring until smooth. Add the softened butter, slowly stirring with a rubber spatula until no visible traces of butter remain. (If the butter starts to liquefy, stop and let the chocolate cool slightly.) The glaze should be glossy and smooth with a temp of 80-85°F. When stirred, it will hold a line on the surface for about 10 seconds before disappearing. If the glaze begins to set up, return briefly to the double boiler.

To Finish Torte

Bring torte to room temp, unwrap it, and remove parchment paper. Trim uneven edges.

Have ready the Chocolate Butter Glaze.

Place the torte (on cardboard cake circle) on a cooling rack positioned over a rimmed baking sheet. Beginning 1½ inches from the edge of the torte, slowly and evenly pour the glaze around the torte layer, making sure that the sides are sufficiently covered. Then pour the remaining glaze onto the center.

Working quickly, using a metal offset spatula, spread the glaze evenly over the top, letting the excess run down the sides.

Let set at room temperature until the glaze is slightly firm, about 5 minutes. Once set, slide an offset spatula under the cardboard circle, rotating the spatula to release any spots where the glaze has stuck to the rack. Carefully lift the torte and, supporting the cake's bottom with your free hand, slide it onto its serving plate. Can be stored at room temp up to 3 days, with cut edges protected.

Notes

The Chocolate Glaze makes enough for a 9″ torte; store it at room temp, since chilling dulls the shine.

Almond Flour

Buy it or...purchase slivered or whole blanched almonds. Working in small batches, with the food processor never more than half full, start by pulsing until large chunks are formed. Then process 15 to 20 seconds, until a fine meal is formed, being careful not to overprocess. As with all nuts, overprocessing will turn almonds into an oily paste or butter. As a general rule, the following equivalents apply:

4 oz almonds = 1 cup almond flour; 1 oz almonds = ¼ cup flour; 1.3 oz = ⅓ cup almond flour

Lemon “Atlantic Beach” Pie

Source: Food 52 Bill Smith

Ingredients

- 1½ sleeves saltine crackers, about 6 oz or 60 crackers
- ½ cup softened unsalted butter
- 3 tbsps sugar
- 14 oz sweetened condensed milk
- 4 egg yolks
- ½ cup lemon or lime juice, or mix of the two
- 1 cup whipping cream, whipped for garnish
- coarse sea salt, for garnish

Method

1. Preheat oven to 350 degrees F.
2. Crush the crackers finely, but not to dust. You can use a food processor or your hands. Add the sugar, then knead in the butter until the crumbs hold together like dough.
3. Press into an 8-inch pie pan. Chill for 15 minutes, then bake for 18 minutes or until the crust is golden brown.
4. While the crust is cooling (it doesn’t need to be cold), beat the egg yolks into the milk, then beat in the citrus juice. It is important to completely combine these ingredients.

Pour into the shell and bake for 16 minutes until the filling has set.

5. The pie needs to be completely cold to be sliced. Serve with fresh whipped cream and a sprinkling of sea salt.

Notes

I think either few crackers or more butter would make a crust that sticks together better. I lean toward more butter. When I first put the crust in the pan I didn't think there would be room for the filling but I pressed it down and all was fine.

Original recipe doesn't specify amount of cream but I thought 1 cup liquid was plenty. I put the whipped cream on individual pieces because I wasn't going to serve the entire pie at once. If I did the whole pie I would put cream on top of the filling but not the crumb crust edges.

Why not use melted butter? Can't see that it would hurt and would be easier.

Lemon Bars

Servings: 32

Source: This Is Bill Talley's Favorite

Ingredients

- 2 cups All-Purpose Flour
- 1 cup Butter, Softened
- ½ cup Powdered Sugar
- ½ teaspoon Salt
- 4 Eggs
- 2 cups Sugar, Divided
- 2 Lemons, Seeded & Quartered
- ¼ cup Flour
- 1 teaspoon Baking Powder
- 1 cup Powdered Sugar

Method

Preheat oven to 350. Combine crust ingredients and cream well. Press into a 9x13 pan and bake for 15-20 minutes until lightly browned.

Combine eggs, 1 cup sugar and lemons in blender and whirl until blended.

Add remaining 1 cup sugar, flour and baking powder; blend.

Pour over crust and bake 15-20 minutes, or until lightly browned. Sift powdered sugar on top while warm. Cool and cut into bars.

32 bars.

Lemon Blueberry Pound Cake

Source: Once Upon a Chef

Ingredients

Cake

- ½ cup milk
- 1 tbsp grated lemon zest, packed
- 2 tbsp fresh lemon juice
- 2 cups plus 1 tbsp flour
- ¼ tsp baking soda
- ¼ tsp salt
- 1 cup blueberries
- 1 stick (½ cup) butter
- 1 to 1¼ cups sugar
- 2 large eggs

Glaze

- ¾ cup powdered sugar
- ¼ tsp lemon zest, packed
- 1 to 1½ tbsp fresh lemon juice

Method

Cake

1. Preheat the oven to 350°F and set an oven rack in the middle position. Spray a 9x5 metal loaf pan with nonstick cooking spray. Line the bottom of the pan with parchment paper, then spray the pan again.
2. In a small bowl, whisk together the milk, lemon zest, and lemon juice. Let sit for at least 10 minutes while you proceed with the recipe. (It will curdle; that's okay.)
3. In a medium bowl, whisk together the 2 cups flour, baking soda, and salt. In a small bowl, toss the blueberries with the remaining tbsp of flour. Set both aside.
4. In the bowl of an electric mixer fitted with the paddle attachment (or beaters), cream the butter and sugar on medium speed until light and fluffy, 2 to 3 minutes. Scrape down the sides of the bowl, then beat in the eggs one at a time, beating well after each addition. Scrape down the sides of the bowl again. With the mixer on low speed, beat in a third of the flour mixture, then half of the milk mixture. Beat in another third of the flour mixture, then the remaining milk mixture, followed by the remaining flour mixture, scraping the bowl as necessary. Add the flour-dusted blueberries to the batter and, using a spatula, fold until evenly combined.
5. Transfer the batter into the prepared pan and smooth the top. Bake for 50 to 60

minutes, until the cake is golden brown and a tester comes out clean. Let the cake cool in the pan for about 10 minutes, then turn out onto a rack to cool completely. When the cake is cool, transfer it to a serving platter.

Glaze

1. In a small bowl, mix together the powdered sugar, lemon zest, and lemon juice. Add more powdered sugar or lemon juice as necessary to make a thick but pourable glaze (it should be a little thicker than you'd think, about the consistency of molasses or honey). Spoon the glaze over the top of the cake, letting it drip down the sides. Let the glaze set for 10 to 15 minutes before serving. Slice with a serrated knife. The cake will keep on the countertop for up to 3 days; store in a covered container or wrap in plastic wrap.

   FREEZER-FRIENDLY: The cake can be frozen (without the glaze) for up to 3 months. After it is completely cooled, double-wrap it securely with aluminum foil or plastic freezer wrap, or place it in a heavy-duty freezer bag. Thaw overnight on the countertop before serving. (Add the glaze after the cake is thawed.)

Notes

You will need 2 large lemons for the entire recipe.

I made four small individual loaves and it worked perfectly. We wanted more glaze, but

maybe if making a single loaf this would be enough.

Lemon Cloud Tart with Rhubarb Compote

Servings: 8

Source: Bon Appetit - April, 2006

Ingredients

- 4 large Egg Yolks
- 3 large Eggs
- ½ cup Fresh Lemon Juice
- ½ cup Unsalted Butter, Diced
- ½ cup Sugar
- ½ cup Hazelnuts, Toasted
- ½ cup Butter, Room Temperature
- ⅓ cup Powdered Sugar
- 1 Finely Grated Lemon Peel
- 1 large Egg Yolk
- 1¼ cups All Purpose Flour
- ¼ teaspoon Fine Sea Salt
- ¾ cups Chilled Heavy Whipping Cream
- ¾ cups Creme Fraiche
- 3 tbsp Sugar
- 1 Finely Grated Lemon Peel

Method

For Filling

Whisk yolks and eggs in medium bowl to blend. Combine lemon juice, butter, and ½ cup sugar in large metal bowl. Set bowl over saucepan of simmering water; whisk until butter melts and sugar dissolves. Gradually whisk ⅓ of hot butter mixture into eggs, then whisk mixture back into bowl with remaining butter mixture set over simmering water. Whisk constantly until custard thickens and thermometer inserted into mixture registers 180°F, about 5 minutes (do not boil). Pour lemon curd through strainer set over medium bowl. Place plastic wrap directly on surface of lemon curd; chill overnight. (Can be made 2 days ahead. Keep refrigerated.)

For Crust

Finely grind hazelnuts in processor. Using electric mixer, beat butter, powdered sugar, and lemon peel in medium bowl until well blended. Add yolk and beat until smooth. Beat in hazelnuts, then flour, and salt. Gather dough into ball; flatten into disk. Wrap in plastic and chill 1 hour.

Preheat oven to 350. Roll dough out on floured surface to 12-inch round. Transfer to 9-inch diameter tart pan with removable bottom; press crust onto bottom and up sides of pan; trim excess dough overhang. Chill 20 minutes. Bake crust until golden brown and cooked through, pressing with fork if crust bubbles, about 25

minutes. Cool crust in pan on rack. (Can be prepared 1 day ahead. Cover and store at room temperature.)

For Lemon Creme Fraiche

Using electric mixer, beat whipping cream, creme fraiche, 3 tbsp sugar, and lemon peel in large bowl until stiff peaks form.

Spoon half of lemon curd and half of lemon creme fraiche into another large bowl. Using small rubber spatula, gently fold curd and lemon creme fraiche together, creating marble effect and being careful not to overmix to retain marbling. Spoon marbled mixture in dollops into cooled crust. Using tip of knife or small rubber spatula, swirl and pull mixture upwards in peaks. Repeat with remaining curd and creme fraiche mixture. Refrigerate tart at least 1 hour and up to 4 hours.

Remove pan sides. Place tart on platter. Serve with rhubarb compote.

Rhubarb Compote

4 cups ½″ pieces fresh rhubarb (from about 1½ lbs), 1½ cups sugar, 2 tbsp fresh lemon juice

Combine all ingredients in heavy large saucepan. Stir over medium heat until sugar dissolves. Reduce heat to medium-low, cover, and simmer until rhubarb is just tender, stirring occasionally, about 7 minutes. Transfer rhubarb mixture to bowl. Cover and chill until cold, about

2 hours. (Can be made 1 day ahead. Keep refrigerated.)

Lemon Curd (from Lemon-Almond Butter Cake Recipe)

Source: NYT Cooking

Ingredients

- 2 lemons, zest and juice
- ¾ cup plus 2 tbsp sugar
- 4 extra large eggs
- 6 tbsps unsalted butter, cubed

Method

Combine zest, juice, sugar and eggs in a heatproof bowl, and beat well. Add butter, and place over a saucepan full of simmering water. Cook, stirring constantly with a rubber spatula or wooden spoon, until mixture thickens into curd, about 5 minutes. Strain into a bowl, and press plastic wrap onto surface to keep skin from forming. Refrigerate until cool, at least 1½ hours.

Lemon Custards with Strawberries (No-Bake)

Source: Melissa Clark, New York Times Cooking

Ingredients

- 2 cups heavy cream
- ⅔ cup sugar
- 2 tsp finely grated lemon zest, from 1 or 2 lemons
- fine sea salt
- ⅓ cup fresh lemon juice, from 2 or 3 lemons

Strawberry Topping

- 1 cup sliced strawberries
- 1 to 2 tsp sugar

Method

1. In a medium saucepan, combine the cream, sugar, lemon zest, and salt over medium-high heat. Bring to a simmer, stirring frequently to dissolve the sugar. Simmer vigorously until the mixture thickens slightly, about 4 to 5 minutes.
2. Remove from heat and stir in the lemon juice. Let sit until the mixture has cooled

slightly and a skin forms on top, about 20 minutes.

3. Stir the mixture, then strain through a fine-mesh strainer into a measuring cup with a spout; discard the zest. Pour the mixture evenly into six 6-oz ramekins or small bowls.
4. Refrigerate, uncovered, until set, at least 3 hours.
5. As the custards chill, prepare the strawberry topping: toss the strawberries and sugar in a small mixing bowl. Let the fruit macerate at room temperature for 30 minutes to an hour, until the sugar is dissolved.
6. To serve, top each lemon custard with some strawberry topping and grind black pepper on top.

Lemon Ice

Source: Can't remember, probably Sphere Mag. from a million years ago.

Ingredients

- 1½ cups Sugar
- 4 cups Boiling Water
- 2 teaspoons Grated Lemon Peel
- 1 cup Fresh Lemon Juice
- Mint Sprigs

Method

Dissolve sugar in water; cool.

Stir in juice and peel. Pour mixture into freezer container or ice cream maker. Freeze until firm, stirring frequently.

Serve in hollowed-out shells if desired. Garnish with mint sprigs.

Orange Ice

½ c. sugar, ½ c. boiling water, 2 tsp grated orange peel, 3 c. orange juice, ¼ cup fresh lemon juice, mint

Make Same As Lemon Ice

Lemon Ice Cream (Karin And Judy's)

Servings: 6

Ingredients

Karin and Judy's Lemon Ice Cream

- 2 Big Lemons, Rind And Juice
- 1 cup Superfine Sugar
- 2 cups Half-and-Half

Iced Lemon Cream (Joan Barris — serves 12)

- 1 pint Whipping Cream
- 4 tablespoons Lemon Juice
- ½ Lemon, finely grated (use juice also)
- 1 cup Sugar

Method

Karin and Judy's Lemon Ice Cream

Combine, freeze, eat!

Judy served with a few fresh raspberries but raspberry sauce or coulis would be dandy, too.

Iced Lemon Cream (Joan Barris)

1. In bowl, place all ingredients and stir until sugar is dissolved, about 1 minute. Divide

mixture between 12 paper-lined muffin cups. Place in the freezer til firm. When frozen firm, store in double plastic bags.

2. Remove from freezer 5 min. before serving.
3. To serve, remove paper liners and place iced cream in lovely stemmed glass or pretty glass dessert dish. Spoon dollop of whipped cream over top (or pipe rosette on top).

Notes

Might serve with spoonful of raspberry sauce over top. Simply defrost frozen raspberries in heavy syrup and add 1 tbsp lemon juice.

Lemon or Orange Ice

Source: Sandy Graff

Ingredients

- 1½ cups sugar
- 4 cups boiling water
- 1 cup lemon juice
- 2 tsp grated lemon peel
- mint sprigs

Method

Dissolve sugar in water; cool. Stir in juice and peel. Pour mixture into freezer container or ice cream maker. Freeze until firm, stirring frequently. Serve in hollowed-out lemon shells if desired. Garnish with mint sprig.

Orange Ice

½ c sugar
½ c boiling water
3 c orange juice
¼ c fresh lemon juice
2 tsp grated orange peel
Mint sprigs

Follow directions above.

Lemon Pudding Cake

Servings: 6

Source: Food & Wine June 2007

Ingredients

- ¾ cups Sugar
- ⅓ cup Flour
- 3 large Eggs, Separated
- 2 Unsalted Butter, At Room Temperature
- 1 cup Skim Milk
- 5 Fresh Lemon Juice
- 1 teaspoon Finely Grated Lemon Zest
- ¼ teaspoon Salt
- Fresh Berries For Serving

Method

1. Preheat the oven to 350°F. Spray six 6-oz ramekins with vegetable oil spray. (I butter the cups). In a medium bowl, whisk the sugar with the flour. In another bowl, whisk the egg yolks with the butter until well blended. Whisk in the milk, lemon juice and lemon zest. Pour the lemon mixture into the sugar mixture and whisk until smooth.
2. In a medium bowl, beat the egg whites with the salt until firm peaks form. Gently fold the egg whites into the lemon mixture. Pour

the batter into the prepared ramekins and transfer them to a small roasting pan. Place the pan in the oven and pour in enough hot water to reach halfway up the sides of the ramekins.

3. Bake the pudding cakes for 35 minutes OR until they are puffy and golden on top. (My oven cooked them in less than 25 minutes.) Using tongs, transfer the ramekins to a rack to cool for 20 minutes. Serve the cakes in the ramekins or run a knife around the edge of each cake and unmold onto plates. Serve warm or at room temperature with the berries.

   MAKE AHEAD - The lemon pudding cakes can be refrigerated for 2 days.

Notes

These should be fluffy on top but a bit like pudding on the bottom. Careful not to overcook.

Lemon Ricotta Cookies

Source: Giada De Laurentiis (Food Network, 2012)

Ingredients

- 2½ cups all-purpose flour
- 1 tsp baking powder
- 1 tsp salt
- 1 stick (8 tbsp) unsalted butter
- 2 cups sugar
- 2 eggs
- 1 15 oz container whole milk ricotta cheese
- 1 lemon, zested
- 3 tbsp lemon juice

Method

Preheat the oven to 375 degrees.

In a medium bowl combine the flour, baking powder, and salt. Set aside.

In a large bowl combine the butter and the sugar. Using an electric mixer beat the butter and sugar until light and fluffy, about 3 minutes.

Add the eggs, 1 at a time, beating until incorporated.

Add the ricotta cheese, lemon juice, and lemon zest. Beat to combine. Stir in the dry ingredients.

Line 2 baking sheets with parchment paper. Spoon the dough (about 2 tbsp for each cookie) onto the baking sheets. Bake for 15 minutes, until slightly golden at edges.

Remove from oven and let cookies rest on baking sheet for 20 minutes.

Glaze

1½ c powdered sugar (I use more to make thicker frosting rather than glaze)
3 tbsp lemon juice
1 lemon, zested

Combine the powdered sugar, lemon juice, and lemon zest in a small bowl and stir until smooth. Spoon about ½ teaspoon onto each cookie and use the back of the spoon to gently spread. Let the glaze harden for about 2 hours. Pack the cookies into a decorative container.

Notes

I make my cookies smaller and still have trouble getting close to the promised number of 44.

If making smaller, watch baking time. Could need less time.

Lemon Ripple Cheesecake Bars

Servings: 16

Source: Food & Wine, May '03

Ingredients

- 1 cup Flour
- ¼ cup Sugar
- 1 teaspoon Finely Grated Lemon Zest
- ⅛ teaspoon Salt
- 1 ounce Butter, Cut In ½ Inch Pieces And Chilled
- 1 teaspoon Cornstarch
- ½ cup Cold Water
- 2 large Egg Yolks
- 1¾ cups Sugar
- ¼ cup Fresh Lemon Juice
- 1 teaspoon Finely Grated Lemon Zest
- 1¼ lbs. Cream Cheese, Softened
- 2 tablespoons Flour
- 3 large Eggs, At Room Temperature
- ¼ cup Sour Cream
- 1 teaspoon Vanilla Extract

Method

1. Make the Crust: Preheat the oven to 325°F and position a rack in the center. Butter a 9-inch square nonstick baking pan. In a food processor, pulse the flour with the sugar, lemon zest and salt. Add the butter and pulse until a soft, crumbly dough forms. Press the dough evenly over the bottom and a scant ½ inch up the side of the pan. Bake the crust for 20 minutes, or until golden and firm.
2. Meanwhile, make the Filling: In a small bowl, dissolve the cornstarch in the water. In a medium saucepan, whisk the egg yolks with ¾ cup of the sugar and the lemon juice. Whisk in the cornstarch mixture and cook over moderate heat, whisking gently, until the sugar is dissolved and the lemon mixture is hot, about 4 minutes. Boil over moderately high heat for 1 minute, whisking constantly, until the mixture is thick and glossy. Strain the lemon mixture into a heatproof bowl. Stir in the lemon zest and let cool.
3. In a large bowl, using an electric mixer, beat the cream cheese with the remaining 1 cup of sugar until smooth. Beat in the flour until blended. Add the eggs, 1 at a time, beating well between additions. Add the sour cream and the vanilla and beat until the batter is smooth. Pour the cream cheese batter over the crust and smooth the surface with a spatula. Dollop the lemon mixture on the cheesecake batter and carefully swirl it into the batter; take care not to cut into the crust.

4. Bake the cheesecake for about 40 minutes, or until golden around the edge and just set. Run the tip of a knife around the edge to loosen the cheesecake from the side of the pan. Let cool on a wire rack for 1 hour, then refrigerate the cheesecake until thoroughly chilled. Cut into 16 bars and serve.

Notes

MAKE AHEAD: The cheesecake bars can be refrigerated in the pan for up to 3 days.

Lemon Sherbet

Servings: 4

Source: Frank

Ingredients

- ½ cup Lemon Juice (and Zest Of 1 Large Lemon)
- ½ cup Heavy Whipping Cream
- ½ cup Milk
- ⅓ cup Superfine (castor) Sugar

Method

In a measuring cup, stir together the lemon juice, lemon zest, cream, milk, and sugar. Taste and add more sugar if needed. Cover and place in the refrigerator to chill for several hours.

Once mixture is thoroughly chilled, place in your ice cream machine and process according to manufacturer's instructions. Once made, transfer to a chilled container and store in the freezer.

I like to make sherbet the day before serving to give the lemon flavors time to mellow.

Notes

It is a little too tart, I think, so next time I will increase sugar a tad, a generous ⅓ cup.

Lemon Sour Cream Pie

Servings: 8

Source: Ann Jaeger

Ingredients

- 1 cup Sugar
- 3 tablespoons Cornstarch
- ¼ C. Butter
- ½ C. Lemon Juice
- Grated Rind Of 1 Lemon
- 3 egg yolks
- ¾ cups Whole Milk
- 1 cup Sour Cream
- ½ cup Heavy Cream, Whipped

Method

Bake pie shell in a 350°F oven until light brown; cool.

Meanwhile, combine sugar and cornstarch in a saucepan. Add butter, lemon juice, egg yolks, lemon rind and milk. Cook over medium heat, stirring constantly until thickened and smooth; chill.

Fold sour cream into chilled mixture and spoon into baked pie shell. Chill well; serve with whipped cream.

Lemon Sponge Pie

Source: Ann Schoelles

Ingredients

- 2 Egg Whites (or 3)
- pinch Salt
- 2 Egg Yolks (or Three)
- ¾ cups Sugar
- ¼ cup Flour
- 1 cup Milk
- ¼ cup Lemon Juice
- 2 teaspoons Lemon Rind, Grated
- 1 Melted Butter, Cooled
- 1 Partially Baked Pie Shell (Not Too Partially)

Method

Preheat to 350°F.

Beat egg whites with salt until stiff.

Beat yolks lightly and add sugar and flour.

Gradually pour in milk and lemon juice, beating constantly.

Add lemon peel and butter and beat until smooth.

Fold in whites thoroughly.

Pour into pie shell and bake 25-30 minutes or until set.

Lemon Syrup-Semolina Cakes

Servings: 12

Source: Bon Appetit, April, 2016 Yotam Ottolenghi

Ingredients

- 1½ cups almond flour or almond meal
- ½ cup semolina flour
- ¾ tsp baking powder
- ½ tsp kosher salt
- ¾ cups (1½ sticks) unsalted butter, room temperature
- 1 cup + 2 tbsp sugar
- 1 tsp finely grated lemon zest
- 3 large eggs, beaten to blend
- 2 tbsps fresh lemon juice
- 1 tsp finely grated lemon peel
- 6 tbsps fresh lemon juice
- ⅓ cup sugar

Method

Cakes

Preheat oven to 350 degrees. Line the cups of a standard 12-cup muffin pan with paper liners.

Whisk almond flour, semolina flour, baking powder, and salt in a medium bowl to combine.

Using an electric mixer on high speed, beat butter, sugar and lemon zest until very light and fluffy, about 5 minutes. With motor running, gradually add eggs and beat until glossy, about 1 minute.

Add dry ingredients and lemon juice and beat to combine, about 1 minute.

Divide batter among muffin cups and bake until cakes are golden brown and a tester inserted into the center comes out clean, 25-30 minutes.

Syrup

Make the syrup while the cakes are baking. Bring lemon zest, lemon juice, and sugar to a boil in a small saucepan over medium heat, stirring to dissolve sugar; reduce heat and simmer 3 minutes. Remove from heat.

As soon as cakes come out of the oven, brush or spoon syrup liberally over top. Transfer pan to a wire rack and let cakes cool completely before turning out.

Can be made 2 days in advance. Store in air-tight container.

Lime Posset

Servings: 4

Source: Food52

Ingredients

- 7 graham crackers
- 3 tbsp sugar
- ½ tsp kosher salt
- 5½ tbsp unsalted butter, cubed, cold
- 2 cups heavy cream
- ⅔ cup sugar
- 2 tsp finely grated lime zest, plus more for garnish
- 5 tbsp just-squeezed lime juice
- 1 pinch kosher salt

Method

1. Make the streusel: break up the graham crackers with your hands and add to a food processor. Pulse until flour-like. Add the sugar and salt and pulse to combine. Evenly distribute the butter on top. Pulse until a cookie-like dough forms. Dump onto a plate and use your fingers to create lots of clumps. Freeze until completely firm.
2. Meanwhile, preheat the oven to 325°F. Line a rimmed sheet pan with a silicone mat or parchment. When the streusel is mostly frozen, add it to the prepared sheet pan and

bake for 15 to 20 minutes, until firm, rotating halfway through. Cool completely before making the posset.

3. Make the posset: combine the heavy cream, sugar, and lime zest in a large pot — much larger than you think you need, since the cream loves to boil over. Set over high heat and bring to a boil. Adjust the heat to keep boiling for another 5 minutes. Turn off the heat and whisk in the lime juice and salt. Let cool for about 15 minutes or so.
4. Add a layer of graham cracker streusel to the bottom of 4 ramekins, glasses, or other single-serving dishes. Slowly pour the posset on top, evenly dividing between the dishes. Chill until cold and set.
5. Garnish with lime zest and serve with the rest of the streusel to sprinkle on top.

Maids of Honour

Servings: 16

Source: "The Great Tea Rooms of Britain" book from Frye Museum. Supposedly like Kew Gardens "Maids of Honour"

Ingredients

- ½ lb. Shortcrust Pastry
- 4 ounces Curd Or Cottage Cheese
- 3 ounces Butter, Room Temperature
- 2 Eggs, Beaten
- 2½ ounces Brandy
- ½ cup Sugar
- 3 ounces Cold Baked Potato
- ¼ cup Ground Almonds
- ½ teaspoon Grated nutmeg
- Rind Of 2 Lemons, Grated
- 3 Lemon Juice

Method

Preheat oven to 350°F. Grease 16 patty tins. Roll out chilled pastry on lightly floured board. Use a 3 inch cookie cutter to cut rounds of this pastry. Line tins with pastry.

Beat together curd cheese and butter. Add beaten egg, brandy and sugar. Beat once again.

In separate bowl, beat together the potatoes, almonds, nutmeg, rind and juice. Gradually blend in cheese mixture. Beat thoroughly.

Spoon filling into pastry shells and bake 35-40 min or until set. Remove from oven and leave to cool for 15 min. before lifting onto a wire rack to finish cooling.

Melting Moments

Servings: 3

Source: Anne ? in Interlochen

Ingredients

- ½ cup Cornstarch
- ½ cup Powdered Sugar
- ¾ cups Butter
- 1 cup Sifted Flour

Method

Stir together cornstarch, sugar and flour. Stir in shortening to form soft dough. Chill about 1 hour.

Form in 1-inch balls and roll in sugar. Stamp with cookie stamp (or fork). Bake at 350°F 20 - 25 minutes.

Meringue-Date-Nut Cookie

Source: My old cookbook binder

Ingredients

- 3 Egg Whites
- ¼ teaspoon Salt
- 1¾ cups Powdered Sugar
- 1 tablespoon Flour
- ¾ cups Chopped Dates
- 2 cups Chopped Pecans
- 1 teaspoon Vanilla

Method

Combine egg whites with salt and beat. Add sugar and flour gradually. Beat until stiff. Fold in dates, nuts and vanilla.

Cover cookie sheet with foil. (Alternately, grease cookie sheet or use cooking spray.)

Bake at 325°F for 30 minutes or until delicately brown. Loosen from foil with spatula immediately after removing from oven and place on clean sheet of foil until cool.

Mickey's Chocolate Thumbprints

Source: Mickey Sweeney at the Cookie Exchange, Dec. 2000

Ingredients

- 1 cup Butter
- 1 cup Sugar
- 2 Egg Yolks
- 1 teaspoon Vanilla
- 2 Sq Unsweetened Chocolate, Melted
- 2 cups Flour
- ½ teaspoon Salt (optional)

Method

Cream together; 1 c. butter and 1 c. sugar

Beat in 2 egg yolks, 1 tsp vanilla, 2 sqs. melted unsweetened chocolate

Stir in 2 c. flour, ½ tsp salt

Roll into 1″ balls, roll in sugar. Place on ungreased cookie sheet. Press thumbprint in each center.

Bake at 350°F for 10 minutes (just until set; don't overbake)

Allow cookies to cool and then fill with butter frosting or jam or whatever you like. Mickey

filled hole with cream cheese and brandied cranberries. Fabulous!

Millionaire's Shortbread

Source: Food52 2014

Ingredients

- 1½ c. flour
- ½ tsp kosher salt
- 5 tbsp sugar
- 1½ sticks unsalted butter, at room temperature
- 1¼ c. sugar
- ¼ c. water
- 5 tbsps heavy cream
- 5 tbsps salted butter, cubed
- 1 tbsp creme fraiche
- ½ c. heavy cream
- 4 oz semisweet chocolate, chopped
- Maldon, grey or smoked sea salt

Method

Shortbread

1. Put a rack in the center of the oven and heat it to 350 degrees. Sift the flour and salt into a medium bowl and whisk in the sugar.
2. Cut the butter into chunks and add it to the flour, stirring with a fork to make a soft

dough. (I also used my hands near the end) Gently pat the dough into a 9-inch square baking pan. Prick the dough all over with a fork and bake for 20 to 30 minutes, until it is golden and no longer looks at all wet. Set aside to cool while you make the caramel and chocolate topping.

Caramel (read notes)

1. Combine the sugar and water in a medium saucepan and set over medium-high heat. Bring to a boil, swirling occasionally until the sugar has melted but without stirring. Simmer for about 10 minutes (more!) swirling the pot every once in a while, until the sugar turns a dark amber color. Do not let it get too dark, or it will taste burnt.
2. As soon as the sugar reaches the right color, remove it from the heat and carefully add the cream, whisking all the time (the mixture will bubble up as you do this, so use an oven mitt or a long-handled whisk). Whisk in the butter gradually and then the creme fraiche. Set aside to cool for about 15 minutes, stirring occasionally.
3. When the caramel is cool enough to touch, pour it evenly over the shortbread, tipping the pan gently and tapping it on the counter to get rid of any bubbles. Put in the fridge to firm up a little.

Chocolate Topping

1. When the caramel has firmed up a bit, bring the cream to a boil in a small saucepan. Off

the heat, immediately whisk in the chocolate until smooth and shiny. Let the mixture cool for about 5 minutes and then pour over the caramel, again tilting the pan and tapping it against the counter to smooth it out. Let it sit at room temperature for about 15 minutes, until the chocolate starts to firm up a little.

2. To finish, sprinkle the top with salt and refrigerate until firm enough to cut into squares, at least 3 hours. Serve quickly, as the caramel will start to ooze quickly at room temperature.

Notes

Making caramel is a nightmare for me and I never succeed first time but it is worth trying again. One suggestion is to cover the pan until the sugar has completely dissolved so, because of the steam, no crystals form on the sides of the pan. Once crystals happen, doom. Never use a spoon, only swirl but try not to swirl liquid up on the sides of the pan. Once it starts to color, which seems to take a long time, it goes very quickly so be alert.

I used chocolate chips for the chocolate topping. The salt on the top is the greatest. Don't skip it! The recipe says to cut cookies into 16 pieces but I think it is too rich for that. I cut it into 25 and still thought it was more than enough. Always more fun to have two small pieces than one that is overwhelming.

Mint Brownies

Servings: 48

Source: Dorothy Martin (Kay's recipe) Nov. 2000

Ingredients

- ½ cup Margarine
- 1 cup Sugar
- 4 Eggs
- 1 cup Flour
- pinch Salt
- 1 (16 oz) can Hershey's Chocolate Syrup
- 2 cups Powdered Sugar
- ½ cup Margarine
- Creme De Menthe
- Green Food Coloring
- 6 ounces Semi-Sweet Chocolate Chips
- 6 tbsp Margarine

Method

Cream ½ c. margarine and 1 c. sugar. Add 4 eggs and beat until fluffy. Add and mix together 1 c. flour, pinch of salt, 1- 16 oz can Hershey's Chocolate syrup.

Bake in greased 9x13 pan at 350°F for 20 - 25 minutes. Cool. (Brownie will shrink from sides of pan as it cooks and cools.)

Mix 2 c. powdered sugar, ½ c. margarine. Add enough creme de menthe to make frosting spreading consistency. Add green food coloring as desired. Spread on cooled brownie. Refrigerate.

Melt 6 oz. semi-sweet choc. chips and 6 tbsp margarine. Cool slightly. Pour over frosted brownie. Spread evenly. Chill about 20 minutes. (Chill just long enough to firm choco. for cutting. If chilled too long choc. will crack when cutting.) Cut into 48 bars 6 across - 8 lengthwise.

If you refrigerate the brownie too long after the melted choc. is on you can leave the brownie out at room temp for a little while and they will cut more easily. You can also use warm, rinsed knife for each cut. It helps.

Molasses Spice Cookies

Source: The New Best Cookbook

Really pay attention to the warning DO NOT OVERBAKE. They will still be fine but there is a huge drop in yumminess if they get dry.

Ingredients

- 2¼ cups all-purpose flour
- 1 tsp baking soda
- 1½ tsp ground cinnamon
- 1½ tsp ground ginger
- ½ tsp ground cloves
- ¼ tsp ground allspice
- ¼ tsp finely ground black pepper
- ¼ tsp salt
- 12 tbsp. (1½ sticks) unsalted butter, softened but still cool
- ⅓ cup packed dark brown sugar
- ⅓ cup granulated sugar, plus ½ c. more for rolling
- 1 large egg yolk
- 1 tsp vanilla
- ½ c. light or dark molasses

Method

1. Adjust an oven rack to the middle position and heat the oven to 375 degrees. Line a large baking sheet with parchment paper or spray it with nonstick cooking spray.
2. Whisk the flour, baking soda, spices, pepper, and salt in a medium bowl until thoroughly combined; set aside.
3. Either by hand or with an electric mixer, beat the butter with the brown sugar and the ⅓ cup granulated sugar at medium-high speed until light and fluffy, about 3 minutes. Reduce the speed to medium-low and add the yolk and vanilla; increase the speed to medium and beat until incorporated, about 20 seconds. Reduce the speed to medium-low and add the molasses; beat until fully incorporated, about 20 seconds, scraping the bottom and sides of the bowl once with a rubber spatula. Reduce the speed to the lowest setting; add the flour mixture and beat until just incorporated, about 30 seconds, scraping the bowl once. Give the dough a final stir by hand to ensure that no pockets of flour remain at the bottom. The dough will be soft.
4. Place the ½ cup granulated sugar for rolling in a shallow bowl. Fill a medium bowl halfway with cold tap water. Dip your hands into the water and shake off the excess (this will prevent the dough from sticking to your hands and ensure that the sugar sticks to the dough). Using a tbsp measure, scoop a heaping tablespoon of dough and roll it

between your moistened palms into a 1¼ to 1½″ ball; drop the ball into the sugar and repeat to form about 4 balls. Toss the balls in the sugar to coat and set them on the prepared baking sheet, spacing them about 2 inches apart. Repeat with the remaining dough, moistening your hands as necessary with the water.

5. Bake until the cookies are browned and still puffy, the edges have begun to set and the centers are still soft (the cookies will look raw between the cracks and seem underdone), about 11 minutes, rotating the sheet from front to back halfway through the baking time. Do not overbake.
6. Cool the cookies on the baking sheet for 5 minutes, then use a wide metal spatula to transfer the cookies to a wire rack; cool the cookies to room temperature.

Notes

Contrary to what the recipe says, I don't leave the cookies on the cookie sheet after removing them from the oven. I carefully slide them on to a rack. This way they don't keep cooking.

All ovens are different but I cook mine 9-10 minutes, rather than 11.

Molten Spiced Chocolate Cakes

Servings: 4

Source: Jane Lukatah

Ingredients

- 4 oz semi-sweet baking chocolate
- ½ cup (one stick) butter
- 1 tbsp Cabernet Sauvignon or other red wine, or rum or espresso
- 1 tsp vanilla
- 1 cup powdered sugar
- 2 eggs
- 1 egg yolk
- 6 tbsp flour
- ¼ tsp cinnamon
- ¼ tsp ginger
- ⅛ tsp cloves, optional

Method

Preheat oven 425 degrees.

Microwave chocolate and butter in large microwavable bowl on HIGH 1 minute or until butter is melted. Stir with wire whisk until chocolate is completely melted. Stir in wine, vanilla and sugar until well blended.

Stir in eggs and yolk. Stir in flour and spices.

Pour batter evenly into 4 (6 oz) buttered custard cups or soufflé dishes. Place on baking sheet.

Bake at 425 degrees for 13 to 15 minutes or until sides are firm but centers are soft. Let stand 1 minute. Carefully loosen edges with knife. Invert onto serving plates. Sprinkle with additional confectioners' sugar.

Serve immediately.

Makes 4 servings.

Notes

Jane cooked hers for 13 minutes. They were very runny looking in center.

She put batter in dishes the day before so this is a good "make ahead" dessert.

Nina’s Pumpkin Pie (From Mirjam)

Source: Nina

Ingredients

Dough

- 2½ cups Flour
- 1 teaspoon Water
- ½ ounce Yeast
- 1½ Olive Oil
- Salt

Pie

- 1 lb. Pumpkin, Shredded
- 3 ounces Raisins
- Fresh Ginger, Grated
- ¼ cup Cream
- 1 Starch Flour
- 1 Curry
- 2 ounces Pumpkin Seeds, Chopped In Big Pieces
- Salt And Cayenne Pepper

Method

Dough

1. Mix ingredients and let it grow for ½ hour.

Pie

1. Mix cream and starch flour together. Mix all ingredients, put on top of the dough and bake it 40 minutes at 180°C (approx. 360°F).

Oatmeal Cookies with Date Filling

Source: Can't remember. Someone in Michigan. Came from Ironwood, Michigan, circa 1913

Ingredients

- 2 cups Rolled Oats
- 2 cups Flour
- 1 cup Sugar
- 1 cup Margarine
- 1 teaspoon Soda And 1 Tsp Salt, Mixed In Flour
- ½ lb. Dates, Chopped
- 1 cup Sugar
- pinch Salt
- Lime Juice
- Rum

Method

Cream sugar and shortening well with electric mixer or other method. Work in flour and oatmeal. If needed moisten with a bit of milk OR if too sticky, chill.

Roll out thin.

Bake at 350 for 5-8 minutes; do not brown.

Chop dates fine; boil (in one cup water) till soft, add sugar and optional flavorings and cook till quite thick.

Make “sandwiches” just before they are to be served.

If you don’t have standard equipment, rolling out can be done on wax paper with shakes of Wondaflour and a straight-sided bottle for a rolling pin and a wine glass for a cookie cutter.

The recipe makes lots of this size and they store well and if necessary can be crisped in a warm oven.

*I do CUT BACK the amount of sugar in the cookies and especially in the dates.

Oatmeal Cream Pies

Source: Food52 (Found on 10/22/14)

Ingredients

- 2 cups flour
- 1 tsp baking soda
- ½ tsp salt
- 1 cup unsalted butter - 2 sticks
- 1 cup brown sugar
- ½ cup sugar
- 2 tbsps molasses
- 2 eggs
- 1 tbsp bourbon
- 1½ tsp vanilla
- 2½ cups rolled oats

Method

1. Preheat the oven to 350 degrees. Line three half sheets pans with parchment paper.
2. In a medium bowl, whisk together the flour, baking soda, and salt. Set aside.
3. In the bowl of a standing mixer, beat together the butter and sugars until light and fluffy, 3 to 5 minutes. Add the molasses, and beat to combine, then add the eggs, and beat to combine. Add the bourbon and vanilla, and mix to combine. (Scrape down the sides as needed through this whole step.)

4. Add the flour mixture to the butter mixture, and mix on low until completely incorporated. Add the oats and mix on low to combine. Take the bowl off the mixer, and use a spatula to make sure the dough is thoroughly mixed.
5. Using a heaping tbsp to scoop the dough, place the cookies on the prepared baking sheets (I could fit 3 across, and 4 down). Bake the cookies for 8 to 12 minutes, until the edges are golden brown and center is set. Remove from the oven and let them cool completely on a wire rack. When the cookies are cooled, place the brown butter cream on the bottom side of one cookie, and top with another (how much you put is completely up to you!)

Brown Butter Buttercream

*1½ cup unsalted butter (3 sticks), room temperature
3 tbsp heavy cream
2 tsp vanilla
¼ tsp salt
3 cups powdered sugar*

1. Brown 1 cup (2 sticks) butter; Melt it in a medium-sized saucepan. You need to stay close to pan; don't walk away from it. Swirl the butter around until it starts to brown--it will smell nutty and you will see little brown bits at the bottom of the pan. Remove pan from heat, pour the brown butter and bits into a freezer-safe bowl and let cool for 10 minutes. When the butter is partially cool,

place the bowl in the freezer and let the butter chill until solid, about 30 minutes. When butter is solid (but not frozen!), take it out and place it in the bowl of a standing mixer.

2. Add the remaining stick of butter to the browned butter in the bowl, and beat all the butter until light and fluffy, 3 to 5 minutes. Stop the mixer and add the heavy cream, vanilla, and salt, and beat to combine. Slowly add the powdered sugar on low speed. Once it is incorporated, increase the speed to medium and beat the cream until it is smooth and fluffy, 4 to 6 minutes.

Notes

These are fabulous but really big. Next time I will make them smaller. They are the absolute best when room temperature. My new favorite cookie!

Oma's Carrot Cake

Ingredients

- 2 cups Flour
- 2 cups Sugar
- 1 teaspoon Baking Soda
- 4 Eggs
- 2 cups Raw Grated Carrots
- 2 teaspoons Cinnamon
- 1 teaspoon Vanilla
- ½ cup Chopped Nuts If Desired

Method

Mix all ingredients for cake and bake in large flat pan at 375°F for 30 - 40 minutes.

Frosting

1 small package cream cheese, ½ stick butter, 2 tsp vanilla, powdered sugar, chopped nuts, if desired

Blend first 3 ingredients well and add enough pwd. sugar for spreading consistency. Can top with chopped nuts.

Orange-Marmalade Layer Cake

Source: Melissa Brewer via "Esther"

Ingredients

Cake

- 3 cups cake flour
- ½ tsp baking soda
- ½ tsp salt
- 1 cup (2 sticks) unsalted butter
- 2 cups granulated sugar
- 3 large eggs, at room temperature, beaten lightly
- 1 tbsp. grated orange zest
- 1½ tsp vanilla
- 1 cup buttermilk, at room temperature

Orange Syrup

- 1 cup freshly squeezed orange juice
- ¼ cup granulated sugar *

Filling

- 1 cup orange marmalade

Frosting

- ¾ cup well-chilled heavy cream
- 3 tbsp. sugar

- ¾ cup well-chilled sour cream

Method

1. Preheat oven to 325 degrees F. Butter two 9-inch round cake pans, line with parchment or waxed paper, and butter and flour the paper, shaking out the excess.
2. In a bowl, sift the flour, baking soda, and salt.
3. In a bowl with an electric mixer, beat the butter until combined add the sugar, a little at a time, and beat the mixture until light and fluffy. Beat in the eggs, orange zest, and vanilla. Beat in ⅓ of the dry ingredients alternately with ½ of the buttermilk until combined well. Add half the remaining dry ingredients and the remaining buttermilk and beat until combined well. Finally, beat in the remaining dry ingredients until mixture is smooth.
4. Evenly divide the batter between the pans, smooth the surface, rap each pan on the counter to expel any air pockets or bubbles, then transfer to the oven. Bake for 45 minutes or until a cake tester inserted in the center comes out clean. Transfer to racks and cool in the pans for 20 minutes.

To Make Orange Syrup

5. Meanwhile, make the orange syrup. *(Melissa doesn't add the sugar to this). In a bowl, stir together the orange juice and sugar until sugar is dissolved.

6. With a toothpick or wooden skewer, poke holes at ½″ intervals in the cake layers and spoon the syrup over each layer, allowing the syrup to be completely absorbed before adding the remaining. Let layers cool completely.

To Make Filling

7. In a small saucepan set over moderate heat, heat the marmalade until just melted. Let cool 5 minutes.

To Make Frosting

8. In a bowl, whisk the heavy cream with the sugar until it forms firm peaks. Add the sour cream, a little at a time, and whisk until of spreading consistency.

To Assemble Cake

9. Arrange one of the layers on a cake plate, carefully peel off the waxed paper, then spread ⅔ of the marmalade over the top, smoothing it into an even layer. Invert the remaining layer onto the top of the first layer, peel off the waxed paper and spoon the remaining marmalade onto the center of it, leaving a 1¼″ border around the edge. Frost the sides and top of the border with the frosting, leaving the marmalade on top of the cake exposed. Or if you prefer, frost the entire cake, adding the marmalade as a garnish on top. Chill for at least 2 hours before serving.

Notes

Pay attention to all the time it takes, including the resting in the fridge for a least 2 hours at the end.

Oven-Roasted Plum Cakes

Servings: 12

Source: Baking with Julia, p. 255 (Marcel Desaulniers)

Ingredients

- 1 ounce Butter, Room Temperature
- ⅔ cups Light Brown Sugar, Packed
- ½ cup Granulated Sugar
- 2 large Eggs
- 1 teaspoon Orange Zest, Minced
- ½ teaspoon Vanilla Extract
- 1 cup All Purpose Flour
- ¾ teaspoons Baking Soda
- ¼ cup Buttermilk
- 4 large Ripe Plums, Halved And Pitted
- Melted Butter

Method

Position rack in the center of oven and preheat to 350°F. Coat the insides of twelve 8-9 ounce custard or souffle cups with melted butter and set them on a jelly-roll pan; reserve.

Working in a mixed fitted with the paddle attachment or with a hand held mixer, cream butter, 2 tbsp of brown sugar and the granulated

sugar together on medium speed for 3 minutes. Scrape down the sides of the bowl and continue to beat for 3 minutes more, or until the sugar is dissolved and the mixture whitens. Add one of the eggs, increase the speed to high, and beat for about half a minute; scrape down the bowl and paddle, add the second egg and beat again for 30 seconds more. Reduce the mixer speed to low, add the flour and baking soda and beat for just 15 seconds. Pour in the buttermilk and mix for just 30 seconds more. Finish blending the ingredients with a rubber spatula (a precaution to avoid overmixing the batter).

Spoon about 2 tbsp of batter into each of the prepared cups. Place a half plum, cut side up, into each cup, pushing the plum down only a little. (Try to leave some of the plum above batter level so that when the cake rises, the plum will still show). Sprinkle an equal amount of the remaining brown sugar over the cut surface of each of the plums. Place the baking pan with the filled souffle cups on the center rack of the oven and bake for about 25 minutes, or until golden brown and toothpick inserted in the cake part of the dessert comes out clean. Remove the pan from the oven and cool the cakes in their cups for 8 to 10 minutes before unmolding.

To unmold the cakes, run a short icing spatula or blunt knife around the edge of the cakes; if necessary, work it under the cakes to release the bottoms. Lift the cakes out with the spatula and, keeping them right side up, place them in the center of individual dessert plates. Serve the

cakes warm (although they are great at room temp) accompanying them with ice cream, whipped cream or chocolate sauce if desired.

Bittersweet Chocolate Sauce

About 3 cups.

4 oz semisweet chocolate, coarsely chopped 4 oz unsweetened chocolate, coarsely chopped 2 c heavy cream ½ c sugar ¼ c unsweetened cocoa powder, sifted 2 tbsp dark creme de cacao 1 tsp pure vanilla extract

Place the semisweet and unsweetened chocolate in a medium bowl. Heat the cream and sugar in a medium saucepan over medium-high heat, stirring to dissolve the sugar. When the sugar is dissolved, bring the mixture to the boil. Remove the saucepan from the heat and whisk in the cocoa, whisking energetically until smooth; stir in the creme de cacao and vanilla. Pour the hot mixture over the chopped chocolate and let it sit for 5 minutes, then whisk to smooth the sauce. Serve the sauce warm or at room temperature.

Sauce can be kept in tightly covered jar in refrigerator for a week and warmed in a double boiler or microwave oven before serving.

Pannetone Bread Pudding

Servings: 12

Source: Karin Williams from Alice Waters and Paul Bertoli

Ingredients

- 4 cups milk
- 11 tbsps sugar
- 5 whole eggs
- 5 egg yolks
- 1 tsp vanilla
- ⅓ loaf Panettone
- 2 tbsps unsalted butter

Method

Heat the milk with the sugar until it is just hot and the sugar has dissolved.

Place the eggs and egg yolks in a bowl. Whisk in the hot milk until well-combined. Stir in the vanilla extract and strain the custard through a fine-mesh sieve into a bowl.

Preheat the oven to 350.

Slice the panettone into ¼″ thick pieces and cut each slice in half. Place on a baking sheet and bake for six to eight minutes, or until crisp and

lightly toasted. Melt the butter and brush one side of the panettone slices with it. Arrange the slices evenly in a baking dish (8 x 8 inches), pour the custard over the slices and let stand for 15 minutes.

Place the dish of bread pudding in a larger baking dish containing enough hot water to come halfway up the sides of the bread pudding. Bake for about 35 to 40 minutes. When the custard puffs around the sides of the baking dish and is only just set in the center, the pudding is done. Remove from the water bath and cool slightly. Serve while still warm.

Pasta & Co. “Santori Apple Cake”

Source: Pasta & Co. Cookbook

Ingredients

- 3 cups Sugar
- 1 Baking Soda
- 1½ teaspoons Cinnamon
- 1¼ teaspoons Salt
- ¾ cups Oil
- 3 Eggs
- 6½ cups Granny Smith Apples, Peeled, Cored, Thinly Sliced
- 1½ cups Walnuts, Chopped
- 3 cups Flour
- 1½ teaspoons Vanilla

Method

Preheat oven to 325°F.

Mix sugar, baking soda, cinnamon, salt, oil, eggs and vanilla in a bowl. Add apples and nuts and stir to coat well. Add flour. Will be a stiff dough.

Pour into a 9 x 13 buttered baking pan

Bake at 325 for 1 hour 20 minutes for metal pan, 300 for 1 hour 30 minutes for a glass pan.

Test with toothpick. If dough sticks cook 20 minutes more, checking every ten. Do not undercook!

Pastry Cream

Source: Time-Life Pies and Pastries

Ingredients

- ½ cup sugar
- 5 or 6 egg yolks
- ¼ cup flour
- salt
- 2 cups milk
- 2″ piece vanilla bean (or vanilla extract)

Method

With a whisk, mix together the sugar and egg yolks, beating until the mixture is thick and cream colored. Gradually work in the flour and season with a pinch of salt.

In a heavy saucepan, combine the milk with the vanilla bean, and bring the milk to a boil. Remove the vanilla bean. Stirring constantly, pour the hot milk into the egg mixture in a thin stream. Strain the egg-milk mixture into the saucepan and beating vigorously, (never stop beating!) cook over medium heat until the pastry cream comes to a boil. Boil for about two minutes.

Remove the pan from the heat and let the pastry cream cool, stirring it occasionally to prevent a skin from forming.

The pastry cream may safely be kept refrigerated in a covered bowl for two days.

Joy of Cooking

Scald 1½ cup milk and 1 vanilla bean

Beat over double boiler until light ½ cup sugar, ¼ cup flour, 3-4 eggs or 2 whole eggs and 2 yolks.

Gradually add milk, stirring slowly until it thickens. Stir while it's cooking.

Can add flavoring.

Makes about 2 cups.

Pate Sucree

Source: Bistro Cooking by Patricia Wells

Ingredients

- 1 to 1¼ cups flour (not unbleached)
- 7 tbsp butter, chilled and cut into pieces
- 2 tsp sugar
- ⅛ tsp salt
- 3 tbsp ice water

Method

1. Place 1 cup of the flour, the butter, sugar, and salt in a food processor. Process just until the mixture resembles coarse crumbs, about 10 seconds. Add the ice water and pulse just until the pastry begins to hold together, about 6 to 8 times. Do not let it form a ball. Transfer the pastry to waxed paper; flatten the dough into a disk. If the dough seems too sticky, sprinkle it with additional flour, incorporating 1 tbsp at a time. Wrap the pastry in waxed paper. Refrigerate for at least 1 hour.
2. On a lightly floured surface, carefully roll out the dough to a 12-inch circle. Transfer the dough to a 10½″ loose-bottomed black tin tart pan. With your fingertips, carefully press the pastry into the pan and up the side, trying not to stretch it. Trim the overhang, leaving about a 1 inch edge. Tuck

this overhang inside the pan, pressing gently against the side to create a sturdy, double-sided shell. If you build the pastry a bit higher than the height of the pan, you will have less problem with shrinkage. Prick the bottom of the shell. Chill for at least 20 minutes, or wrap well and chill up to 24 hours.

3. Preheat the oven to 375°F.
4. Line the shell loosely with heavy-duty foil, pressing well into the edges so the pastry does not shrink while baking. Fill with baking weights, making sure you get all the way into the edges to prevent shrinkage.

For a Partially Baked Shell

1. Bake just until the pastry begins to brown around the edges and seems firm enough to stand up by itself, about 20 minutes. Remove the weights and foil and continue baking until lightly browned all over, about 10 more minutes.

For a Fully Baked Shell

1. Remove the weights and foil. Continue to bake for 20 more minutes. Watch the pastry carefully! Ovens vary tremendously and pastry can brown very quickly. Cool for at least 10 minutes before filling.

Notes

Use with Patricia Wells's Raspberry Tart.

Peach Parfait with Salted Graham Cracker Crumble

Servings: 4

Source: Bon Appetit August, 2016

Ingredients

- 5 graham crackers, finely crushed
- ⅓ cup flour
- 1 tsp kosher salt
- ¼ cup + 1 tsp sugar, divided
- 6 tbsps unsalted butter, melted
- 2 tbsps butter
- 2 ripe peaches, cut into ⅓″ wedges
- 2 tbsps light brown sugar
- 1 tbsp + 1 tsp fresh lemon juice, divided
- 1 cup fresh raspberries
- 1 cup heavy cream

Method

Preheat oven to 325. Pulse graham cracker crumbs, flour, salt and ¼ cup sugar in a food processor until finely ground. Transfer to a medium bowl and add melted butter; mix until a few large clumps form. Spread out crumble on a

rimmed baking sheet and bake, shaking once, until golden, 12-15 minutes. Let cool.

Meanwhile, toss peaches, brown sugar and 1 tbsp lemon juice in a medium bowl. Heat remaining 2 tbsp butter in a large skillet over medium; cook peaches, tossing often, until sugar is dissolved and peaches are soft, about 5 minutes. Let cool slightly.

Mash raspberries with a spoon in a small bowl, then mix in remaining 1 tsp sugar and remaining 1 tsp lemon juice. Let sit 5 minutes for raspberries to soften.

Beat cream in a medium bowl to medium-soft peaks. Divide warm peaches among bowls and top with whipped cream, raspberries, and graham cracker crumble.

2 graham cracker squares = 1 graham cracker

Don't need fabulous peaches, like Pence Farm for this. The cooking would mellow out "regular" peaches. Fab peaches are wasted in this.

Peanut Butter and Jelly Pie

Source: Cutie Pies By Dani Cone, High 5 Pie Shop

Ingredients

- 1 8 oz pkg cream cheese, room temperature
- ⅔ cup chunky peanut butter
- ½ cup +3 tbsp granulated sugar
- 2 tbsp milk
- 1 tbsp honey
- salt
- ¾ cup jelly, see note
- 1½ cups whipping cream
- ¼ tsp vanilla
- Peanuts and fruit, whatever kind is in jelly, for garnish, optional
- 1 graham cracker crust

Method

Preheat oven to 325. Place a rack in the center of the oven.

Make graham cracker crust for a 9″ pan.

Graham Cracker Crust

About 15 graham crackers, mashed into crumbs
2 tbsp sugar
½ (1 stick) butter, melted

Lightly grease a 9″ pie plate and set it aside.

In a medium bowl, combine the graham cracker crumbs and sugar with a fork.

Add the butter and mix thoroughly.

Place the graham cracker mixture in the center of the prepared pie plate. Then, with your fingers, start from the center and gently spread the mixture outward to form a crust. Make sure to pat the mixture around evenly and firmly and up onto the edge of the pie plate. Once the crust is in place, gently pat it all over again to ensure even distribution. Bake in 325 degree oven for 30 minutes, or until the crust and edges are browned. Cool.

Filling

In a large bowl, with a spoon or an electric mixer, stir together the cream cheese, peanut butter, ½ cup sugar, milk, honey, and salt until well combined.

Spoon the peanut butter mixture into the crust and spread evenly over the bottom.

Spoon the jelly onto the peanut butter layer, and spread it evenly on top.

In a medium bowl with an electric, whip the whipping cream, the remaining 3 tbsp sugar, and the vanilla until soft peaks form.

Top the jelly layer with the whipping cream, as thick or as thin as you like (I recommend 1 to 2 inches)

Sprinkle with some peanuts and just a few raspberries (or whatever fruit the jelly contains), for garnish.

Chill until ready to serve, at least 30 minutes.

Notes

Bake graham cracker crust at 325 degrees

“High 5” uses raspberry jelly.

She puts crackers in a plastic sandwich bag and roll over them with a rolling pin to minimize the mess.

Peanut Butter Blossoms

Source: Linda Richards, 1995

Ingredients

- ½ cup Butter
- ½ cup Sugar
- ½ cup Brown Sugar
- 1 Egg
- 1 teaspoon Vanilla
- ½ teaspoon Baking Soda
- 1 cup Creamy Peanut Butter
- 1½ cups Flour
- ½ bag Jumbo Milk Chocolate Chips Or As Many As You Want!

Method

Heat oven to 325°F.

Cream butter and sugars together. Add egg and vanilla, then add peanut butter. Gradually add flour and baking soda. Add milk chocolate chips. Use ice cream scoop (¾'s full) to shape cookies and place on an ungreased cookie sheet. Bake for about 9 minutes. Cool briefly on the cookie sheet and then remove to a rack for further cooling.

Notes

I make smaller cookies, about tablespoon-size, which are also great and less overwhelming. Enjoy!

Peanut Butter Cream Tart

Servings: 8

Source: Bon Appetit, Dec. '02

Ingredients

- 1½ cups Chocolate Wafer Cookies (about 24), Finely Ground
- 5 Unsalted Butter, Melted
- 6 ounces Cream Cheese, Room Temperature
- ¾ cups Creamy Peanut Butter, Room Temperature
- 1 cup Whipping Cream, Chilled
- ½ Powdered Sugar
- 1 teaspoon Vanilla Extract
- 1 ounce Semisweet Chocolate, Chopped

Method

Crust

1. Preheat oven to 325°F. Butter 9-inch tart pan with removable bottom. Mix cookie crumbs and butter in medium bowl until moist clumps form. Press mixture onto bottom and up sides of prepared tart pan. Bake until set, about 10 minutes. Cool completely.

Filling

1. Using electric mixer, beat cream cheese and peanut butter in large bowl until smooth. Using clean dry beaters, beat cream, powdered sugar, and vanilla to soft peaks in another large bowl. Whisk half of whipped cream mixture into peanut butter mixture. Fold in remaining whipped cream mixture. Transfer 3 tablespoons filling to small bowl and reserve. Spread remaining filling in crust.
2. Melt chocolate in top of double boiler set over simmering water. Whisk in reserved 3 tbsp filling. Immediately transfer chocolate mixture to pastry bag fitted with ⅛ inch plain tip. Pipe chocolate mixture in spiral atop filling. Using small sharp knife, begin at center and draw tip of knife toward edge of tart. Move knife over 2 inches; begin at edge and draw tip of knife toward center. Repeat to form web pattern. Chill until cold. (Can be made 2 days ahead. Keep chilled.) Cut tart into wedges and serve cold.

Peanut-Butter Surprises

Servings: 36

Source: Martha Stewart "Holiday Cookies" Magazine, special issue (Winter, 2001)

Ingredients

- 2 cups Flour
- ½ cup Dutch-Process Cocoa Powder
- ½ teaspoon Baking Powder
- ½ teaspoon Baking Soda
- ¼ lb. Unsalted Butter, Room Temperature
- ½ cup Solid Vegetable Shortening
- ½ cup Granulated Sugar
- 1¼ cups Light-Brown Sugar, Firmly Packed
- 2 large Eggs
- 1 teaspoon Vanilla Extract
- 1 cup Semisweet Chocolate Chips
- ½ cup Creamy Peanut Butter *see Note

Method

1. Preheat oven to 350°F. Line two baking sheets with Silpats (French nonstick baking mats). ??? Sift together flour, cocoa powder, baking powder, and baking soda, and set aside.

2. In the bowl of an electric mixer fitted with the paddle attachment, beat butter, vegetable shortening, granulated sugar, and 1 cup brown sugar on medium speed until light and fluffy, about 2 minutes. Add eggs, one at a time, mixing until fully combined between additions. Add vanilla; beat to combine. Gradually add dry ingredients; mix on low speed until fully combined. Add chocolate chips; mix on low just until combine. Cover bowl with plastic wrap; chill until firm, about 1 hour.
3. In a small bowl using a rubber spatula, stir together peanut butter and remaining ¼ cup brown sugar.
4. Drop 1 tbsp dough at a time onto baking sheets, spacing cookies about 2 inches apart. Make a thumbprint in the center of each cookie. Fill thumbprint with 2 tsp peanut-butter mixture. Top with a second tbsp of flatten dough. Carefully mold dough to cover "surprise".
5. Bake until firm, about 12 minutes, rotating halfway through. Transfer baking sheets to wire racks to cool for 5 minutes. Remove cookies from baking sheets, and let cool completely on wire racks.

Notes

Frank would like twice as much peanut-butter per cookie.

Pear Gingerbread

Source: Williams-sonoma

Ingredients

- 1 Unsalted Butter, Room Temperature
- 1 large Pear (Anjou Or Bosc), Peel, Core, Cut ¼" Dice
- 1½ cups Unbleached Flour
- ¾ cups Whole Wheat Flour
- 1½ teaspoons Baking Soda
- 1 teaspoon Ground Ginger
- 1 teaspoon Cinnamon
- ½ teaspoon Salt
- ¼ teaspoon Nutmeg
- 1¼ cups Brown Sugar, Firmly Packed
- ¾ cups Unsulfured Molasses
- 2 Eggs
- 2 teaspoons Fresh Ginger, Peeled And Grated
- 1 cup Buttermilk
- 2 cups Plain Yogurt

Method

Preheat oven to 350°F. Grease 7x11 pan with butter. Dust with flour. In a large frying pan over medium-high heat, melt 1 tbsp butter. Add pear and cook, stirring often, until softened, 3-4 minutes. Transfer to small bowl and let cool. In

another bowl, sift together the flour, whole wheat flour, soda and spices. Set aside. In a separate bowl, using electric mixer set on medium, beat together the ½ c. Butter and ¾ c. Brown sugar until light and fluffy, approx. 2-3 minutes. Gradually beat in molasses. Add eggs one at a time, beating well after each addition. Beat in fresh ginger. With mixer on low speed, beat flour mixture into egg mixture in 3 batches alternately with buttermilk, beginning and ending with flour. Beat until just mixed. Stir in pear. Pour into prepared pan. Bake until test comes out clean, 45-50 minutes. Transfer pan to rack. Cool 15 minutes. While cooling, in small bowl, stir together yogurt and remaining ½ c. Brown sugar. Cut cake into squares and serve warm with dollop of yogurt.

Pear-Maple Upside Down Cake

Servings: 8

Source: New York Times, Mark Bittman, 11-11-09

Ingredients

- 11 tablespoons Butter, Divided
- ¾ cups Maple Syrup
- ¼ cup Packed Brown Sugar
- 3 Pears, Peeled, Cored, Thinly Sliced
- ¾ cups Sugar
- 1 teaspoon Vanilla
- 2 Large Eggs
- 1½ cups Flour
- 1½ teaspoons Baking Powder
- ¼ teaspoon Salt
- ½ cup Milk

Method

1. Heat oven to 350°F. Melt 3 tbsp butter in small pan over medium heat; add maple syrup and brown sugar and cook, stirring, until sugar dissolves.
2. Bring to a boil and cook for another 2 minutes; remove from heat and set aside.

3. When mixture has cooled a bit, pour it into a 9-inch baking pan and arrange pear slices in an overlapping circle on top.
4. With a handheld or standing mixer, beat remaining 8 tbsp butter and the sugar until light and fluffy. Add vanilla and eggs, one egg at a time, continuing to mix until smooth.
5. In a separate bowl, combine flour, baking powder and salt.
6. Add flour mixture to butter mixture in three batches, alternating with milk; do not overmix. Carefully spread batter over pears, using a spatula to make sure it is evenly distributed.
7. Bake until top of cake is golden brown and edges begin to pull away from sides of pan, about 45-50 minutes; a toothpick inserted into center should come out clean. Let cake cool for 5 minutes.
8. Run a knife around edge of pan; put a plate on top of cake and carefully flip it so plate is on bottom and pan is on top. Serve warm or at room temperature.

Notes

Toothpick test didn't work for me. Leave it in full time so bottom center is completely cooked. My pears remained pale.

My pan was a little short. Beware.

Pears Baked In Cream

Servings: 2

Source: Jeanne de St. Marie

Ingredients

- 2 tbsp Unsalted Butter
- 2 tbsp Sugar
- 2 Pears, Unpeeled, Halved And Cored
- ½ cup Heavy Cream

Method

Preheat oven to 400°F. Butter shallow baking dish with 1 tbsp butter and sprinkle 1 tbsp sugar over bottom.

Put pears, cut side down, in the dish. Sprinkle remaining sugar and dot with butter.

Bake for 10 minutes. Pour cream over pears and return to oven for 20 minutes. Serve warm.

Notes

I usually double the sugar and a little more butter doesn't hurt anything except, perhaps, your veins. Now that I think about it, why not add a bit more cream, too!!

Enjoy!

Pecan Pie

Servings: 8

Source: New Best Recipe

Ingredients

- 6 Unsalted Butter, Cut Into 1-Inch Pieces
- 1 cup Dark Brown Sugar
- ½ teaspoon Salt
- 3 Large Eggs
- ¾ cups Light Corn Syrup
- 1 Vanilla Extract
- 2 cups Pecans, Toasted & Chopped Into Small Pieces

Method

1. Follow directions for prebaked pie shell. Before cooking, preheat oven to 375.
2. Meanwhile, melt the butter in a medium heatproof bowl set in a skillet of water maintained at just below a simmer.
3. Remove bowl from the skillet; stir in the brown sugar and salt with a wooden spoon until the butter is absorbed.
4. Beat in the eggs, then the corn syrup and vanilla.
5. Return the bowl to the hot water; stir until the mixture is shiny and hot to the touch, about 130°F on an instant-read thermometer.

6. Remove from the heat; stir in the pecans.
7. As soon as the pie shell comes out of the oven, decrease the oven temperature to 275°F. Pour the pecan mixture into the hot pie shell.
8. Bake on the middle rack until the pie looks set and yet soft, like gelatin, when gently pressed with the back of a spoon, 50 - 60 minutes. Transfer the pie to a rack; cool completely, at least 4 hours.

Prebaked Pie Shell

1¼ cups (6¼ oz) flour, plus more for dusting the work surface ½ tsp salt 1 tbsp sugar 3 tbsp shortening, chilled 4 tbsp (½ stick) cold unsalted butter, cut into ¼" pieces 4-5 tbsp ice water.

1. Process flour, salt, and sugar in food processor until combined. Add the shortening and process until the mixture has texture of coarse sand, about 10 seconds. Scatter butter pieces over flour mixture; cut the butter into flour until mixture is pale yellow and resembles coarse crumbs, with butter bits no larger than small peas, about ten 1-second pulses. Turn mixture into medium bowl.
2. Sprinkle 4 tbsp ice water over mixture. With rubber spatula, use a folding motion to mix. Press down on the dough with broad side of spatula until dough sticks together, adding up to 1 tbsp more ice water if dough will not come together. Flatten dough into a 4-inch

disk. Wrap in plastic and refrigerate at least 1 hour or up to 2 days before rolling.

3. When dough is malleable, roll out, put in pan, crimp etc. Refrig again until firm, about 40 minutes, then freeze until very cold, about 20 minutes.
4. Remove crust from freezer, press a doubled 12-inch piece of heavy-duty foil inside pie shell, and fold the edges of foil to shield the fluted edge; distribute 2 cups ceramic weights over foil. Bake, leaving foil and weights in place over foil until dough looks dry and is light in color, 25 - 30 minutes. Carefully remove foil and weights. For partially baked crust, continue baking until light golden brown, 5-6 minutes; for a fully baked crust, continue baking until deep golden brown, about 12 minutes more. Transfer to a wire rack.

   Who am I kidding?! Buy a pre-made roll-out crust from the refrigerated section and get on with it! Life is too short!

Pecan Shortbread Squares

Source: Once Upon a Chef

Ingredients

Crust

- ¾ cup flour
- ¼ cup cornstarch
- ½ cup powdered sugar
- ½ tsp salt
- ½ cup (1 stick) unsalted butter, cut into 1-inch pieces

Filling

- 12 tbsp (1½ sticks) unsalted butter
- ¾ cup light brown sugar, packed
- 3 tbsp honey
- ½ tsp vanilla
- generous pinch salt
- 2 tbsp heavy whipping cream
- 3 cups pecans, coarsely chopped

Method

Crust

1. Cover a 9″ square baking pan with heavy duty aluminum foil. Push the foil neatly into the corners and up the sides of the pan, using two pieces if necessary to ensure it overlaps all edges (the overhang will help removal from the pan). Spray the foiled pan with nonstick cooking spray.
2. Place the flour, cornstarch, powdered sugar, and salt in the bowl of a food processor fitted with the blade attachment. Pulse a few times to mix. Add the butter and pulse until the mixture resembles coarse meal with pea-sized clumps of butter within. It will seem dry; that's okay. Transfer the mixture to the prepared pan and press firmly with your fingers into an even layer over the bottom. Refrigerate for 15 minutes. While the crust is in the refrigerator, adjust an oven rack to the middle position and preheat the oven to 350°F. Bake the crust until it is set but not browned, about 17 minutes. Set on a rack to cool. Leave the oven on.

Filling

1. In a heavy medium saucepan over medium-low heat, combine the butter, brown sugar, honey, vanilla, and salt. Stir with a wooden spoon until the sugar dissolves. Turn up the heat and boil gently for 3 minutes. Stir in the heavy cream and chopped pecans.

Assembly

1. Pour the pecan mixture over the crust (it's fine if the crust is still warm). Bake until the filling is bubbling and caramel in color, about 20 minutes. Cool completely on a rack. To cut, use the foil overhang to lift the baked square out of the pan and onto a cutting board. Loosen the foil from the edges, then cut with a sharp knife into 2-inch squares. Store the finished pecan squares in an airtight container and serve at room temperature.

   FREEZER-FRIENDLY: These can be frozen for up to 3 months. After they are completely cooled, double-wrap them securely with aluminum foil or plastic freezer wrap, with the layers separated by wax or parchment paper. Thaw overnight on the countertop before serving.

Pecan Tea Time Tassies

Source: Anna Joseph

Ingredients

- 1 3 oz package cream cheese
- ½ cup soft margarine
- 1 cup sifted flour
- 1 egg
- ¾ cup brown sugar
- 1 tbsp soft margarine
- 1 tsp vanilla
- dash salt
- ⅔ cup coarsely broken pecans

Method

Blend and chill the cream cheese, margarine and flour and chill one hour. Shape into 2 dozen 1″ balls and press into sides and bottom of tiny muffin pans.

Filling:

Beat until smooth all ingredients except pecans.

Distribute ½ the pecans in bottom of shells. Pour in filling. Distribute rest of pecans on top of each tassie.

Bake at 325 degrees for 25 minutes. Cool, remove and pig out.

Notes

This makes a rather small batch and because it is so great I usually double it.

Pie Crust (Basic)

Source: Joy of Cooking

Ingredients

- 2 cups All Purpose Flour
- 1 teaspoon Salt
- ⅓ cup Shortening
- ⅓ cup Chilled Butter
- 5 tbsp Water

Method

For one-crust, 9-inch, use ½ this recipe. This is for a double 9-inch crust, or single crust with a generous lattice.

Sift, then measure 2 c flour Resift it with: 1 tsp salt Measure and combine the shortening and butter or use in all ⅔ cup shortening.

Cut ½ of the shortening into the flour mixture with a pastry blender or work it in lightly with the tips of fingers until it has the grain of cornmeal. Cut the remaining half coarsely into the dough until it is pea size.

Sprinkle the dough with 5 tbsp water. Blend the water lightly into the dough. You may lift the ingredients with a fork, allowing the moisture to spread. If needed, add just enough water to hold ingredients together. When you can gather the dough up into a tidy ball, stop handling it.

Notes

Chilling pastry dough after mixing tenderizes it, keeps it from shrinking during baking and makes it easier to handle. We recommend refrigerating it, covered, for 12 hours or more. Be sure to remove the dough from the refrigerator at least one hour before shaping, otherwise you will be obliged to over-handle it. Pie dough will hold for a week or more in refrig.

Choose non-shiny pans for browning.

Always start baking in a very hot oven, preheated to temp indicated.

Pina Colada Cheesecake

Source: Michelle Stebleton

Ingredients

- Coconut crust, recipe to follow
- 2¼ pounds (1015 g) cream cheese, at room temperature
- ¾ cup (180 ml) juice-packed unsweetened crushed canned pineapple, drained well, ½ c. juice reserved (125 ml)
- ⅓ cup (80 ml) Cocoribe, (coconut-rum liqueur)
- ¼ cup (60 ml) sour cream
- 1½ cups (375 ml) sugar
- 4 large eggs, at room temperature, slightly beaten
- 2 slices (3/16 inch or 0.5 cm thick) fresh pineapple, if desired

Method

1. Prepare Coco-Nut Crust.
2. Place oven rack in center of oven, heat to 350 degrees (180 degrees C).
3. Cut cream cheese into 1-inch (2.5 cm) cubes; place in large mixer bowl. Beat at medium speed, scraping down sides of bowl as needed, until completely smooth. Continue

beating while gradually adding crushed pineapple. Gradually beat in reserved pineapple juice and the liqueur until blended, scraping down sides of bowl as needed.

4. Add sour cream to cheese mixture; beat at medium speed until blended. Continue beating while very slowly adding sugar, scraping down sides of bowl as needed; beat until sugar is absorbed. Add eggs, about ¼ cup (60 ml) at a time, beating well and scraping down sides etc. after each addition. (Batter will be thin).
5. Pour batter into baked cooled Coco-Nut Crust. Gently rotate pan several quarter-turns to settle batter. Bake until sides of cheesecake are set 2½" in from edges and center is still pudding-like, 60 to 65 minutes for creamy center. For a firmer center, bake until center is just set, about 10 minutes longer (cake may crack at sides).
6. Transfer pan to wire rack away from drafts. Let cool undisturbed until sides and bottom of pan are completely cooled to room temperature.
7. Remove sides of pan. Refrigerate cake uncovered overnight or at least 8 hours. Cover cake loosely with plastic wrap; refrigerate until serving time.
8. Make optional garnish just before serving. Pare and core pineapple slices; cut out eyes of pineapple making small notches in outer edge of slices. Cut slices into quarters. Place

6 to 8 pineapple quarters in border around top of cheesecake.

Coco-Nut Crust

*1½ tbsp (22 to 30 ml) butter at room temperature
1 cup (250 ml) flaked coconut
1 cup (250 ml) ground toasted Brazil or filberts nuts
¼ cup (60 ml) sugar
¼ cup (60 ml) butter, melted, cooled to room temperature*

1. Place oven rack in center of oven; heat to 350 degrees (180 C). Coat bottom and sides of 9-inch (23 cm)springform pan evenly with unmelted butter; reserve.
2. Stir coconut, Brazil nuts and sugar in medium bowl. Drizzle melted butter over nut mixture. Stir and toss mixture vigorously with fork until slightly darkened and uniform.
3. Press nut mixture evenly on sides and bottom of reserved pan; refrigerate 5 minutes. Bake crust 7 minutes. Cool on wire rack to room temperature before filling, about 30 minutes.

Notes

To toast whole nuts, bake in ungreased shallow baking pan at 350 degrees shaking pan occasionally, until skins begin to crack, 5 to 8 minutes. Rub in coarse sieve to remove loose skins; cool.

Pine Nut Tarts (Provence)

Servings: 6

Source: Backroad Bistros, Farmhouse Fare by Jane Sigal (Filling page 308, pate sucree page 362)

Ingredients

- 1¼ cups Sliced Blanched Almonds
- ¾ cups Sugar, Divided
- 3 Eggs, Separated
- 8 Unsalted Butter, Cut Into Pieces
- 1 tablespoon Rum

Method

Butter and flour six 4-inch round tartlet pans. Arrange the pans close together on a work surface. Roll out the dough on a floured surface to a rectangle about ¼ inch thick. Wrap the dough around the rolling pin, then unroll it over the pans, letting it drape loosely into the pans. Press the dough into the corners of the pans. Roll the pin over the tops of the pans to trim the dough. With your fingers, press the dough up the sides of each pan. Prick the tartlet shells all over with a fork about every ½ inch. Chill until firm, at least 30 minutes. If the sheet of dough doesn't cover all the tartlet pans, gather the dough scraps, reroll, line the remaining pans, and chill.

Heat the oven to 350°F. Spread the pine nuts on a baking sheet and bake until the nuts brown lightly, 3 to 5 minutes. Set aside.

Make the almond-cream filling: Whir the sliced almonds and all but 1 tbsp of the sugar in a food processor or blender until the nuts are finely chopped. Add the egg yolks, butter, and rum, one at a time, pureeing until smooth after each addition. Transfer the mixture to a bowl.

In a mixing bowl, whip the egg whites with the remaining tbsp of sugar until they hold stiff peaks. Stir a quarter of the egg whites into the almond mixture, working until it is smooth. Using a large rubber spatula, gently fold this lightened mixture into the remaining egg whites.

Pour the filling into the shells. (You may not need all the filling. Do not overfill.) Gently press 2 tbsp of the toasted pine nuts into the filling of each shell.

Set the tartlets on a baking sheet and bake in the bottom third of the heated oven for 10 minutes. Raise the tartlets to the middle of the oven and continue baking until the filling sets and is golden, 20 to 25 minutes. Let the tartlets cool slightly on a rack. Serve warm or at room temperature.

Pate Sucree (makes one 9″ to 10″ tart shell)

1½ c. flour 1 tbsp sugar ½ tsp salt 8 tbsp (1 stick) butter, cut into pieces 1 egg yolk 3 to 4 tbsp ice water

Whir the flour, sugar, and salt in a food processor until mixed. Add the butter and pulse until the mixture resembles coarse crumbs. Add the egg yolk and the lesser amount of water and pulse until the dough holds together when you pinch it with your fingers. Add another tablespoon of water if the dough looks too dry. Press it into a ball and knead it on a floured work surface for 1 to 2 minutes (!!) Transfer the dough to wax paper, flatten it into a disc, wrap well, and chill until firm, at least 1 hour.

Pineapple Coconut Cake

Ingredients

- 1 Yellow Cake Mix
- 4 Eggs
- 1 cup Oil
- ½ can Crushed Pineapple With Juice
- 1 teaspoon Almond Extract (or Vanilla)
- ½ Powdered Sugar (2 Heaping Cups)
- ½ cup Butter
- Of Pineapple
- 1 can Coconut (Sue Used Frozen)

Method

Cake: Mix all together; be sure to use pineapple juice. Beat for 3 minutes at medium speed. Preheat oven to 325. Bake 35 minutes or until done in a 9 x 13 greased and floured pan. As soon as the cake is done, pierce with a fork and spread icing on the cake while cake is still warm. Cool 45-50 minutes, then store cake in refrigerator.

Icing:

Beat first 3 ingredients well. Spread on warm cake. Sprinkle entire cake with coconut. Gently press coconut into pineapple icing and cover cake well.

Serves 10-12.

Pistachio and Dried-cherry Biscotti

Source: Bon Appétit

Biscotti are the perfect ending to a great meal, especially with an espresso. A scoop of ice cream makes them even more special.—Karen DeMasco

Ingredients

- 2 cups unbleached all-purpose flour
- 1 cup sugar
- ½ cup old-fashioned oats
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- ½ teaspoon kosher salt
- 2 large eggs
- 3 tablespoons vegetable oil
- 1 tablespoon orange zest
- 2 teaspoons lemon zest
- 1½ teaspoons vanilla extract
- ½ teaspoon almond extract
- 1 cup dried cherries
- 1 cup unsalted, shelled pistachios

Method

Preheat oven to 350°F. Line a large rimmed baking sheet with parchment paper. Combine first 6 ingredients in the bowl of a stand mixer

fitted with a paddle. Blend on low speed for 30 seconds. Meanwhile, in a separate bowl, whisk together eggs and next 5 ingredients. Add egg mixture to flour mixture; beat until combined. Fold in cherries and pistachios.

Transfer dough to a lightly floured surface; divide in half. Using floured hands, shape each dough half into a 16″-long log. Brush off excess flour; transfer logs to prepared sheet, spaced 5″ apart. Flatten each log into a 2″-wide strip. Bake, rotating sheet halfway through, until browned and set, about 30 minutes. Transfer to a rack; let cool for 15 minutes. Reduce oven to 250°F and arrange 1 rack in top third of oven and 1 rack in bottom third.

Line a second baking sheet with parchment paper. Transfer biscotti to a work surface. Using a serrated knife, cut each strip diagonally into ⅓ ″-thick slices. Arrange slices, cut side down, on baking sheets. Bake biscotti, rotating baking sheets halfway through, until crisp, about 40 minutes. Transfer baking sheets to racks; let cool. DO AHEAD: Can be made 3 days ahead. Store in an airtight container at room temperature.

Plum Cake

Source: Judy Talley, Oct. '03

Ingredients

- 1 cup Sugar
- ½ cup Butter
- 1 cup Flour
- 1 teaspoon Baking Powder
- pinch Salt
- 2 Eggs
- 20 Italian Plum Halves

Method

Preheat oven to 350.

Cream sugar and butter, beat with eggs until light-colored. Add flour, baking powder, salt, fold together. Spoon into 9″ springform pan. Arrange plums skin side up on top of batter. Sprinkle with lemon juice, sugar and a little cinnamon.

Bake at 350 for one hour. Remove and cool and serve with whipped cream.

I like to marinate the plums in a little rum. Then you can use some in the whipped cream too, or just vanilla and sugar.

Notes

I also like to buy the Italian plums, split them and freeze on cookie sheets, then fill Ziploc bags so I always have some.

Plum Torte

Servings: 8

Source: New York Times, originally printed on Sept. 21, 2005

Ingredients

- ¾ cups Sugar
- ½ cup Unsalted Butter
- 1 cup Unbleached Flour, Sifted
- 1 teaspoon Baking Powder
- pinch Salt
- 2 Eggs
- 24 Pitted Purple Plums
- Sugar And Cinnamon For Topping

Method

1. Preheat oven to 350°F.
2. Cream sugar and butter in a bowl. Add flour, baking powder, salt and eggs, and beat well.
3. Spoon the batter into a spring-form of 8, 9, or 10 inches. Place the plum halves, skin side up, on top of the batter. Sprinkle lightly with sugar, depending on the sweetness of the fruit. Sprinkle with about 1 tsp of cinnamon, or to taste.
4. Bake for 40 - 50 minutes. Remove and cool; refrigerate or freeze if desired (but first, double-wrap the tortes in foil, place in a

plastic bag, and seal). Or cool to lukewarm, and serve.

5. To serve a torte that has been frozen, defrost and reheat it briefly at 300 degrees.

   Total time: 1 hour 15 minutes.

Poached Pears

Servings: 8

Source: Jane Lukatah, April '05

Ingredients

- 8 Pears
- 3 Red Wine, Maybe Merlot
- 10 Whole Cloves
- 2 sticks Cinnamon
- 2 Bay Leaves
- ½ cup Sugar

Method

Peel the pears.

Mix other ingredients.

Boil pears in wine mixture until they are soft. Remove pears and reduce liquid by simmering until thick, like molasses. Takes half an hour or so.

Serve pears warm, with vanilla ice cream. (Can reheat pears.)

Garnish with each of the spices. (?) does that mean the boiled ones? Who knows???

Polenta Plum Cake (Upside Down Polenta Plum Cake)

Servings: 8

Source: Melissa Clark, New York Times

Ingredients

- 1¾ lbs plums, rinsed, pitted, and sliced ½″ thick
- 1½ cups plus 2 tbsp sugar, divided
- ¾ tsp kosher salt, divided
- 1 cup fine cornmeal
- ½ cup all-purpose flour
- 1½ tsp baking powder
- 1 cup (2 sticks) butter, at room temperature
- 4 large eggs
- ⅓ cup sour cream or whole milk plain yogurt
- 2 tsp vanilla extract
- whipping cream or ice cream, for serving, optional

Method

1. Preheat the oven to 350°F. Line a 9″ springform pan with parchment paper and grease the parchment and pan well.

2. In a large skillet over medium-high heat, cook the plums, ½ cup plus 2 tbsp sugar, and ¼ tsp of salt, stirring occasionally, until the plums are tender and the liquid begins to reduce, about 20 minutes. Spread the mixture into the prepared pan.
3. In a bowl, whisk together the cornmeal, flour, baking powder, and the remaining ½ tsp salt.
4. In the bowl of an electric mixer, cream the butter and the remaining 1 cup of sugar until light and fluffy. Add the eggs one at a time and beat to combine. Beat in the sour cream and vanilla.
5. Use a spatula to fold in the dry ingredients. Scrape the batter on top of the plums and smooth with a spatula. Bake until the cake is golden and springs back when touched lightly, 45 to 55 minutes.
6. Allow the cake to cool in the pan for 10 minutes, then unmold the sides and invert onto a plate. Serve warm with whipped cream or ice cream, if desired.

Notes

Mary Kay's notes: she used 3 pints of canned plums and caramelized them slightly. She also used full-milk yogurt instead of sour cream.

Promenade Cheesecake

Servings: 10

Source: Cook's Magazine, May, '89 Craig Claiborne's favorite!

Ingredients

- 1 ounce Apricot Jam
- ¼ cup Sugar
- 1 tablespoon Rum, Cognac Or Kirsch, Optional
- 1 Softened Butter
- 2 ounces Graham Crackers
- 1 Lemon, Both Juice And Zest
- 2 lbs. Softened Cream Cheese
- 4 Eggs
- 1¾ cups Sugar
- 1 teaspoon Vanilla Extract

Method

For the Apricot Sauce, put jam, sugar, and ¼ c water in a small saucepan. Bring to a boil and simmer until slightly thickened, about 4 min. Strain into a small bowl (stir in optional rum); cover and refrigerate until cool, about 1 hours. (Can cover and refrigerate up to 1 week.)

For crust: coat an 8-inch round cake pan with the butter. Break the graham crackers into the workbowl of food processor fitted with the metal blade and process to crumbs (½ c). Coat the bottom and sides of pan evenly with the crumbs; shake out excess crumbs.

For filling, grate 1 tsp lemon zest and squeeze 3 tbsp lemon juice into a large bowl. Add remaining ingredients and beat until light and fluffy, about 3 min.

Cooking: Adjust oven rack to middle position and heat oven to 325°F. Bring 2 c. water to boil. Pour batter into the cake pan; shake the pan gently to level the mixture. Place the cake pan in baking dish that is just large enough to contain it. Put the dish holding the cake pan into the oven and add enough boiling water to come halfway up the outside of the cake pan. Bake until cake is set and top is golden, 1½ to 2 hours. Transfer cake pan from baking dish to wire rack and cool completely; cover and refrigerate until chilled, at least 4 hours. (can cover and refrigerate up to 3 days).

Serving: Run a knife around the edge of the cake to loosen it, then invert onto a cake plate. Remove pan, cut into slices, and serve with the Apricot Sauce.

Variation: fold ¾ c ground macadamia nuts and ½ c chopped candied ginger into the filling and omit the Apricot Sauce.

Pumpkin Crisp

Source: Pat Sheridan, Dec. 2009

Ingredients

- 1 can Pumpkin
- 1 cup Evaporated Milk
- 1 cup Sugar
- 1 teaspoon Vanilla
- ½ teaspoon Cinnamon
- 1 Butter Vanilla Cake Mix
- 1 cup Chopped Pecans
- 1 cup Melted Butter
- Whipped Cream Or Ice Cream

Method

Preheat oven to 350°F.

Mix together the pumpkin, evaporated milk, sugar, vanilla and cinnamon.

Pour into 9 x 13 pan and spread evenly.

Spread Dry Butter Vanilla Cake Mix evenly over top.

Sprinkle 1 cup chopped pecans over the top.

Bake at 350°F for one hour.

Serve warm or cold with whipped cream or vanilla ice cream.

Pumpkin Pie - Upside with Pecans

Servings: 8

Source: Toby, who got it from a Safeway's can of pumpkin July, 2006

Ingredients

- ½ can Pumpkin
- ½ can Evaporated Milk
- ½ cup Golden Brown Sugar
- ¼ cup Sugar
- 2 large Eggs
- 2 teaspoons Pumpkin Pie Spice
- ½ teaspoon Cinnamon
- ½ teaspoon Salt
- 1¾ cups Yellow Cake Mix With Pudding, This Is Half A 18.25 ounces Pkg
- ¾ cups Chopped Pecans
- ¼ lb. Unsalted Butter, Melted

Method

To Make Filling:

In a large bowl, whisk together pumpkin, milk, sugar, eggs, pie spice, cinnamon and salt.

Grease 9-inch pie pan. Line with 14-inch piece of waxed paper. Pour filling into paper.

Sprinkle top with cake mix and then with nuts. Drizzle melted butter over.

Bake in center of oven at 325°F for 55-60 minutes or until top is deeply browned and a knife inserted near center comes out clean.

Cool. Refrigerate for 4 hours or overnight.

To Serve, turn upside down onto platter. Remove dish and waxed paper.

Can be frozen.

Notes

Make two cakes at once to use up all the ingredients from cans etc.

Pumpkin-Banana Mousse Tart

Servings: 10

Source: "O" The Oprah Magazine but originally from Ina Garten, of "The Barefoot Contessa", East Hampton, Ny (Nov. '01) Serves from 10-12

Ingredients

- Need 11″ Or 9x11 Rectangular Tart Pan
- 2 cups Graham Cracker Crumbs
- ⅓ cup Sugar
- ¼ teaspoon Ground Cinnamon
- 8 Butter, Melted
- ½ cup Half-And-Half
- 1 can Pumpkin
- 1 cup Light Brown Sugar, Loosely Packed
- Salt To Taste
- ½ teaspoon Cinnamon
- ½ teaspoon Nutmeg
- 3 Large Egg Yolks
- 1 Plain Gelatin Powder
- 1 Ripe Banana, Finely Mashed
- ½ teaspoon Orange Zest, Grated
- ½ cup Cold Heavy Cream
- 1 teaspoon Vanilla
- 2 tablespoons Sugar

- 1 cup Cold Heavy Cream
- ¼ cup Sugar
- ¼ teaspoon Vanilla
- Additional Zest

Method

Crust

Preheat oven to 350°F. Combine graham cracker crumbs, sugar, cinnamon and butter in a bowl and mix well. Spoon into an 11-inch round (or 9x11 rectangular) tart pan and press evenly onto sides and bottom. Bake 10 minutes; remove from oven and cool to room temperature on a wire rack.

Filling

Heat the half-and-half, pumpkin, brown sugar, salt, cinnamon and nutmeg in a double boiler (or heatproof bowl over simmering water) until hot, about 5 minutes. In another bowl, whisk the egg yolks. Stir half of the pumpkin mixture into the eggs, then pour the egg-pumpkin mixture back into the top of the double boiler and stir well. Heat over simmering water for another 4 to 5 minutes, until the mixture begins to thicken, stirring constantly.

Dissolve the gelatin in ¼ cup cold water. Remove the pumpkin mixture from the heat and add the gelatin, banana and orange zest. Mix well. Set aside to cool.

Beat cream until soft peaks form. Add sugar and vanilla and whisk until firm. Fold cream into pumpkin mixture. Carefully pour into the cooled tart shell and chill for 2 hours or overnight.

Garnish

Whip cream and add sugar and vanilla. Can also add more orange zest or reserve zest to sprinkle on top.

Remove tart from refrigerator, using a pastry bag or small spoon, decorate edge of the tart with whipped cream. Sprinkle with extra orange zest if desired.

Serve immediately.

Raspberry Tart

Source: Patricia Wells, "Bistro Cooking" variation of Cafe du Jura recipe

Ingredients

Filling

- 1 Prebaked Pate Brisee Pie Crust (recipe below)
- 3 Large egg yolks
- ¾ cups Creme Fraiche Or Heavy Cream
- 3 tablespoons Sugar
- 1 pint Fresh Raspberries
- Powdered Sugar

Pate Brisee (recipe from Silver Palate quiche recipe)

- 1 to 1½ cups All-Purpose Flour (do not use unbleached)
- 7 tablespoons Unsalted Butter, chilled and cut into pieces
- ⅛ teaspoon Salt
- 3 tablespoons Ice Water

Method

Filling

1. Preheat oven to 375°F.

2. Place 3 large egg yolks in a large bowl and beat with a fork. Add ¾ cup creme fraiche or heavy cream and 3 tbsp sugar. Blend. Pour into cooled pastry shell.
3. Arrange 1 pint fresh raspberries on top. Place in center of the oven and bake just until cream filling begins to set, about 15 minutes.
4. Sprinkle evenly with 2 tsp confectioner's sugar. Cool thoroughly.

Pate Brisee

1. Place 1 cup flour, the butter and salt in a food processor. Process just until the mixture resembles coarse crumbs, about 10 seconds.
2. Add the ice water and pulse just until the pastry begins to hold together, about 6 to 8 times. Do not let it form a ball.
3. Transfer pastry to waxed paper; flatten the dough into a disk. If the dough seems too sticky, sprinkle it with additional flour, incorporating 1 tbsp at a time. Wrap pastry in waxed paper. Refrigerate for at least 1 hour.
4. On lightly floured surface, roll out the dough to a 12-inch circle. Transfer the dough to a 10½″ loose-bottomed tin tart pan. With fingertips, carefully press the pastry into the pan and up the side, trying not to stretch it. Trim the overhang, leaving about a 1″ edge. Tuck this overhang inside the pan, pressing against the side to create a sturdy, double-sided shell. Prick the bottom of the shell.
5. Chill for up to 24 hours.

6. Preheat oven to 375. Line shell with foil, and fill with rice or beans to weigh it down. For partially baked shell bake about 20 minutes or until browning. Remove weights and foil and continue to bake until browned a bit. I like it more done than not. Cool at least 10 minutes before filling.

Notes

I think you need 1½ pints of raspberries to fully cover the filling.

I cooked my last one 30 minutes before taking foil off and about 11 minutes after that to brown. It seems to continue browning just a bit once out of the oven. Pastry takes a long time so be sure to read ahead before beginning.

Red Pepper Cheesecake

Source: Food Network, Giada De Laurentiis

Ingredients

- ½ cup Ricotta Cheese
- ½ cup Cream Cheese
- ¼ cup Goat Cheese
- 1 tablespoon Sugar
- 1 Egg
- pinch Kosher Salt
- ½ cup Thin Strips Roasted Red Bell Peppers
- 4 Pita Bread
- 2 Olive Oil
- Kosher Salt And Black Pepper
- ¼ cup Apricot Jam
- 1 teaspoon Hot Water

Method

1 (6-inch) springform pan

Preheat the oven to 350 degrees.

Wrap the outside of the cheesecake pan with 2 layers of heavy-duty foil. Place the ricotta, cream cheese, and goat cheese in a food processor. Pulse to mix. Add the sugar, egg, and salt and

pulse a few times until well mixed. Stir in the red pepper strips.

Pour the cheese mixture into the cheesecake pan. Place the cheesecake pan in a roasting pan. Pour enough hot water in the roasting pan to come halfway up the sides of the cheesecake pan. Bake until the cheesecake is golden at the edges and the center of the cake moves slightly when the pan is gently shaken, about 45 minutes (the cake will become firm when it is cold.)

Transfer the cake to a wire rack to cool for 1 hour. Refrigerate until the cheesecake is cold, at least 3 hours and up to 2 days.

To make the pita chips, preheat the oven to 350°F.

Cut the pitas into 8 triangles each (like a pie). Drizzle the pita with the olive oil, and sprinkle with salt and pepper. Bake until crisp and golden, about 12 to 15 minutes.

To serve, combine the jam and the water in a small bowl and stir until the jam is liquefied. Remove the cheesecake from the springform pan. Place on a serving plate. Drizzle the jam mixture over the top of the cheesecake. Serve with the pita chips alongside.

Episode #E10909, Copyright in 2006

Red Velvet Cake

Source: Trish Henry and Cherry Lee

Ingredients

- 2½ cups Plain Flour
- 2 cups Sugar
- 2 cups Wesson Oil
- 1 cup Sour Cream
- 2 Eggs
- 2 tablespoons Cocoa
- 1 teaspoon Vinegar
- 1 ounce Red Food Coloring
- 1 teaspoon Salt
- 1 teaspoon Baking Soda
- 1 teaspoon Vanilla

Method

Cream sugar and oil. Add eggs. Mix vinegar, food coloring and cocoa. Pour into sugar and oil mixture and blend.

Alternately add flour and sour cream to mixture. Add soda, salt and vanilla.

Bake in 3 well greased pans at 350°F for 25 - 30 minutes.

Icing

Combine the following ingredients and mix well. Frost cooled cake.

1 box powdered sugar, 1 (8 oz) package cream cheese, 1 stick margarine, 1 cup pecans, 1 tsp vanilla

Rhubarb Cobbler (Roasted)

Source: Melissa Clark, New York Times Cooking

Ingredients

Rhubarb Filling

- 1 vanilla bean, or 1 tbsp vanilla extract
- 2 lbs rhubarb, trimmed and cut into ½" pieces (about 7 cups)
- ¾ cup sugar
- 1 tsp orange zest
- 1 pinch kosher salt

Biscuit Topping

- ¾ cup flour, plus more for shaping
- 2 tbsp sugar
- 2¼ tsp baking powder
- kosher salt
- 3 tbsp cold unsalted butter, cut into ½ inch cubes
- ⅓ cup plus 1 tbsp heavy cream, plus more for serving
- Demerara sugar, for sprinkling

Method

1. Heat the oven to 425°F. Using the tip of a paring knife, scrape the pulp out of the vanilla bean halves and add the pulp to a 1½ quart gratin or baking dish or 9 x 9 pan, along with the scraped-out pods. (Alternatively, add the paste or extract to the pan.) Add the rhubarb, sugar, zest, and salt, and toss well. Let sit at room temperature to macerate while preparing the biscuit dough.
2. Make the biscuit dough: put the flour, sugar, baking powder, and salt in a food processor. Pulse to combine. Add the cubed butter and pulse until the mixture resembles coarse crumbs. Drizzle in the heavy cream a little at a time, pulsing until the dough just clumps together, taking care not to overprocess.
3. Dump the dough onto a lightly floured surface, and gently pat it together until it's a cohesive lump. Using a small ice cream scoop or a large spoon, form the dough into 6 evenly sized balls. Slightly flatten the dough balls into thick rounds. Cover the rounds with plastic wrap and chill for at least 30 minutes (and up to 6 hours).
4. Put the rhubarb in the oven and roast, stirring halfway through, until the rhubarb has softened and the liquid has formed a syrup, about 30 minutes.
5. Remove the pan from the oven and use tongs to remove the vanilla bean pods.
6. Lower the oven temperature to 375°F. Arrange the biscuit rounds on top of the

rhubarb, leaving space in between them. Brush the biscuits with the remaining tablespoon of heavy cream and sprinkle with Demerara sugar.

7. Bake the cobbler until the biscuits are golden brown, about 25 to 35 minutes. Serve warm or at room temperature, with cream or ice cream, if you like.

Rhubarb Custard Cake

Source: Linda Monk, Nov. '02

Ingredients

- 1 pk Yellow Or White Cake Mix
- 3 cups Diced Rhubarb
- 1 cup Sugar
- 1 pint Whipping Cream

Method

Mix cake mix according to direction and put in a prepared pan.

Add sugar to the diced rhubarb and spread evenly over the top of cake.

Pour 1 pint of whipping cream on top of this.

Bake at 350°F for about 55 minutes or until top is brown.

Rice Pudding

Source: Art of Polish cooking by Alina Zeranska, At Josh's, Frankfurt, May 2002

Ingredients

- 4 Eggs, Separated
- ½ cup Sugar
- 4 cups Cooked Rice
- 2 Candied Orange Peel, Finely Chopped
- 3 Raisins
- ½ cup Sour Cream
- Apricot Or Cranberry Nectar

Method

Beat egg yolks with the sugar until fluffy. Whip egg whites until stiff. Fold in rice, whipped egg whites, orange peel, lemon rind, raisins and sour cream. Mix lightly. Place in a baking dish. Bake in a moderate oven 375°F for 30 minutes.

Serve warm sprinkled with one of the nectars.

Serves 4.

Rice Pudding (Julerisengrod)

Source: Barbara Baldwin

Ingredients

- 6 cups milk
- 1 cup rice
- 3 tbsps sugar
- ½ tsp salt
- 1 whole almond
- cinnamon
- sugar
- cream

Method

Put milk, rice, sugar, and salt into top of double boiler. Cover and cook 2½ - 3 hours over water until rice is soft and thick. Remove lid for last 10 minutes of cooking.

Sprinkle pudding with cinnamon and sugar and accompany with a pitcher of cream.

Put an almond in rice pudding just before serving.

Serves 6-8.

Notes

I can hardly believe my eyes when I see 1 almond. I have not made this yet but had it years ago and it was fabulous. But, 1 almond???

Ricotta Cheesecake (Corsican)

Servings: 12

Source: Patricia Wells, ("We've always had Paris...and Provence") p.267

Ingredients

- 1 teaspoon Almond Oil Or Veg. Oil, For Pan
- 1 lb. Whole-Milk Ricotta Cheese Drained Of Any Liquid
- 5 Large Eggs, Separated
- 1 Whole-Wheat Flour
- ¾ cups Raw Sugar
- 2 Lemons (the Zest)
- Fresh Fruit Or Sorbet For Serving

Method

NEED: 9½" springform pan; a heavy-duty electric mixer with 2 bowls, fitted with a whisk; a large rubber spatula

1. Preheat oven to 350.
2. Brush the pan with oil. Set aside.
3. In bowl of mixer fitted with whisk, combine ricotta cheese and egg yolks and whisk to blend. Add flour, ½ cup sugar, and the lemon zest, and whisk to blend. Set aside.

4. Rinse and dry the whisk. Place the egg whites in the second mixer bowl. Whisk at low speed until the whites are frothy. Gradually increase the speed to high. Slowly add 2 tbsp sugar, whisking at high speed until stiff but not dry.
5. Whisk a third of the egg white mixture into the cheese mixture and stir until thoroughly blended. (This will lighten the cheese mixture and make it easier to fold in remaining egg white mixture.)
6. With large rubber spatula, gently fold in the remaining egg white mixture. Do this slowly and patiently. Do not overmix, but be sure the mixture is well blended and no streaks of white remain.
7. Spoon the mixture into the prepared pan. Place in the center of the oven and bake until firm and golden, about 45 minutes.
8. Remove from oven and transfer to rack to cool. After 10 minutes, run a knife along the side of the pan. Release and remove side of pan, leaving the cake on the pan base.
9. Sprinkle with remaining 2 tbsp of sugar.
10. Serve at room temperature, cut into thin wedges. The cake should be served the day it is baked. Serve with fresh fruit and a favorite seasonal sorbet.

Rosemary, Almond White Chocolate Cookies

Source: Tworedbowls.com a blog site

Ingredients

- 4 tbsps butter
- 3-4 sprigs rosemary
- 1 cup cake flour
- ¾ cup bread flour
- ¼ tsp baking soda
- ¾ tsp baking powder
- ½ tsp coarse salt, such as kosher
- 6 tbsps unsalted butter, softened
- ½ c. + 2 tbsp light brown sugar
- ½ cup granulated sugar
- 1 large egg
- ⅛ tsp vanilla
- ¼ tsp almond extract
- 1 cup (about 6 oz) white chocolate chips
- ⅓ cup sliced almonds, plus more for pressing on top

Method

1. Melt 4 tbsp of butter in a small saucepan over medium-low heat. Once melted, add

rosemary, and continue to stir until butter bubbles and crackles, then turns a rich medium brown. For a stronger brown butter flavor, let the butter go darker (even burned). Set aside and let cool.

2. Sift together cake flour, bread flour, baking soda, baking powder, and salt.
3. In a large bowl, cream together the brown sugar and remaining 6 tbsp of softened butter until smooth. Add the granulated sugar, then set a fine mesh strainer over the bowl and pour the browned butter through, straining out the rosemary sprigs. Discard sprigs, then beat again vigorously until mixture becomes light and fluffy about 2 minutes. Finally, add the egg, almond extract, and vanilla extract, and beat again until incorporated.
4. Add the dry ingredients to the wet and mix gently just until incorporated. Finally, fold in the white chocolate and almonds.
5. Chill the dough for at least 4 hours and ideally up to 36 hours.
6. When you are ready to bake, preheat the oven to 350 degrees. Roll the dough into balls of about 2 tbsp each, and place on a parchment or Silpat lined baking sheet about 3 inches apart. If you like, press a few more almonds on top. Bake for 15-20 minutes, or until edges are set and centers are still soft. Cookies will continue to set once they've been removed from the oven.

Notes

I used regular flour and it was fine. Don't over bake or they seem dry. Difficult to form balls right out of fridge. Hard to add more almonds on top.

Rum Cake

Source: Old Recipe From Interlochen

Ingredients

- 1 cup chopped pecans
- 1 package yellow cake mix
- 1 package instant vanilla pudding
- ½ cup rum
- ½ cup water
- ½ cup salad oil
- 4 eggs

Method

Grease and flour 10″ Bundt pan. Sprinkle chopped pecans over bottom.

Combine rest of ingredients; beat 2 minutes at medium speed.

Pour into pan. Bake 325 degrees for 50-60 minutes.

Pour glaze over hot cake. (Glaze will cause cake to settle).

Allow cake to cool in pan for 30 minutes before turning out.

Hot Rum Glaze

1 c. sugar
¼ c. rum

½ c butter
¼ c water

Combine - Boil 2-3 minutes.

Russian Cheesecakes - Tvorojniki

Source: ?? old recipe

Ingredients

- 1 pint Ricotta Cheese
- ½ cup Flour
- 1 teaspoon Baking Powder
- 1 teaspoon Grated Lemon Rind
- 1 teaspoon Vanilla
- ⅓ cup Sugar
- 1 Beaten Egg
- 1 lb. Dried Apricots
- 1 (12 oz) can Apricot Nectar
- 1 cup Water
- ½ cup Sugar
- 1½ teaspoons Grated Lemon Rind

Method

Process ricotta cheese in blender until smooth.

Combine rest of ingredients with the cheese. Chill at least 1 hour.

With floured hands, form flat round cakes 2″ across, ½″ thick. Saute on both sides in clarified butter until golden. Serve hot with Kissel.

Kissel

Combine apricots, nectar, water. Let stand OVER NIGHT.

Cook covered, very slowly for 20-25 minutes. Cool slightly. Puree in blender, add sugar, lemon rind. Blend well.

Salted Caramel Cheesecake

Servings: 6

Source: Food & Wine, Oct. 2004

Ingredients

- ½ lb. Cream Cheese, At Room Temperature
- ½ cup Sugar
- 3 large Eggs, At Room Temperature
- ½ cup Sour Cream
- 6 Light Corn Syrup
- ½ cup Sugar
- 3 Unsalted Butter
- ½ cup Heavy Cream
- Fleur De Sel (Or Sea Salt)

Method

1. Make the Cheesecake: Preheat the oven to 325. In a large bowl, beat the cream cheese and sugar at medium speed until smooth. Beat in the eggs, 1 at a time, then beat in the sour cream. Pour the batter into six 5-oz ramekins or custard cups.
2. Set the ramekins in a small pan and set the pan in the center of the oven. Add enough hot water to the pan to reach halfway up the sides of the ramekins. Bake the cheesecakes for 10 minutes, until set at the edges but still

quite jiggly in the center. Turn off the oven and leave the cheesecakes in for 1 hour. Transfer the ramekins to a rack and let cool completely.

3. Meanwhile, make the caramel. In a heavy medium saucepan, heat the corn syrup. Stir in the sugar and cook over moderately high heat, undisturbed, until a deep amber caramel forms, about 9 minutes (lower heat on the Seattle stove). Off the heat, carefully stir in the butter with a long-handled wooden spoon. Stir in the cream in a thin stream. Transfer the caramel to a heatproof pitcher and let cool. Stir in ¾ tsp of fleur de sel.
4. Pour 1½ tbsp of the caramel over each cheesecake and swirl to coat the tops. If the caramel is too thick, warm it in a microwave oven at 10-second intervals. Refrigerate the cheesecakes until chilled, at least 3 hours. Sprinkle with fleur de sel just before serving.

Notes

Make ahead. The cheesecakes can be refrigerated for up to 2 days.

Salted Chocolate Chunk Shortbread Cookies

Source: Alison Roman, New York Times

Ingredients

- 1 cup plus 2 tbsp salted butter (2¼ sticks), cold
- ½ cup granulated sugar
- ¼ cup light brown sugar
- 1 tsp vanilla extract
- 2½ cups flour
- 6 oz semi-sweet or bittersweet dark chocolate, chopped, not too fine — go for chunks
- 1 large egg, beaten
- Demerara sugar, for rolling
- flaky sea salt, for sprinkling

Method

1. Line two rimmed baking sheets with parchment paper. Using a stand mixer fitted with the paddle attachment or an electric hand mixer, beat the butter, both sugars, and vanilla on medium-high until it's super light and fluffy (3 to 5 minutes for a stand mixer; 6 to 8 for a hand mixer). Using a spatula,

scrape down the sides of the bowl and, with the mixer on low, slowly add the flour, followed by the chocolate chunks, and mix just to blend. If necessary, knead the dough with your hands to make sure the flour is totally incorporated. At this point, the dough should be smooth and feel like Play-Doh with no pockets of flour.

2. Divide the dough in half, placing each half on a large piece of plastic wrap. Fold the plastic over so that it covers the dough to protect your hands from getting all sticky. Using your hands, form the dough into a log shape; rolling it on the counter will help you smooth it out, but don't worry about getting it totally perfect. (Don't be afraid to make them compact. Shortbread is supposed to be dense — that's part of why it's so good.) You can also do this using parchment paper, if you prefer, but plastic wrap is easier when it comes to shaping the log. Each half should form a 6-inch log, 2 to 2¼ inches in diameter. Chill until totally firm, about 2 hours.
3. Heat the oven to 350°F. Brush the outside of the logs with the beaten egg and roll them in the Demerara sugar (this is for those really delicious, crisp edges).
4. Using a serrated knife, carefully slice each log into ½ inch thick rounds. If the cookies break or fall apart, just press them back together — the dough is very forgiving. Place them on the prepared baking sheets about 1 inch apart (they won't spread much). Sprinkle with flaky salt. Bake until the edges are just beginning to brown, 12 to 15

minutes. Let cool slightly before eating them all.

This dough can be made ahead and stored, tightly wrapped in plastic wrap, for 5 days.

Notes

I would try baking a bit longer so the cookies are crisper.

Sara's Almond Cake with Fresh Strawberries and Summer Cream

Yield: 8 servings

Source: Sara Perry, December 2005 — The Seattle Times

An identical second copy of this file ("sara's almond cake with strawberries 2.pages", saved 2021-08-03 in a newer Pages format) was found and removed as an exact duplicate — same text, just resaved. (see also: almond-cake-with-strawberries.md — a differently-worded transcription of what appears to be this same recipe, kept separately since its wording, structure, and notes differ from this one.)

Ingredients

Cake

- 1 cup cake flour
- 1 teaspoon baking powder
- ¼ teaspoon salt
- 8 ounces almond paste (see note)
- 10 tablespoons butter, at room temperature (1¼ sticks)

- 1¼ cups granulated sugar, preferably superfine
- 6 eggs, at room temperature
- 1 teaspoon almond extract (for less almond flavor, substitute vanilla)

Strawberry Sauce

- 1 quart fresh strawberries
- ¾ cup powdered sugar
- 2 teaspoons lemon juice

Strawberry Garnish

- 1 quart fresh strawberries
- Granulated sugar, as needed
- 1 teaspoon rose water, or more to taste

Summer Cream

- ½ pint whipping cream
- 3 teaspoons granulated sugar
- 1 teaspoon rose water, or more to taste
- ½ cup Strawberry Sauce

Method

1. To make cake: Preheat oven to 325 degrees. Use nonstick cooking spray to lightly grease the bottom and sides of a 9-inch springform pan or 9-inch cake pan with 2-inch sides; lightly dust with flour. Line the bottom with parchment or wax paper. Grease paper with cooking spray and lightly dust with flour.

2. In a small bowl, sift together the cake flour, baking powder and salt; set aside.
3. In a stand mixer set on medium-low speed, beat the almond paste and butter until blended. Add the sugar and beat until well combined. Add the eggs one at a time and beat on medium speed after each addition, scraping down the sides and bottom of the bowl after every two eggs (you can briefly increase the speed to medium-high after each egg is first incorporated to make sure it's really blended). Beat in the almond extract until blended. Add the flour mixture, in two additions, and beat until smooth and just blended, scraping the sides and bottom of the bowl. The batter should be light in texture and color.
4. Pour the batter in the prepared pan, using a spatula to evenly spread the batter. Bake until the cake is golden or until a toothpick inserted into the center comes out clean, about 50 minutes. Let the cake cool in the pan. Gently loosen the edges with a thin knife before inverting the layer onto a wire rack. Let the cake cool thoroughly before carefully peeling off the paper. Meanwhile, prepare sauce, garnish and Summer Cream as directed below.
5. To make sauce: Wash and hull the strawberries. Add to the bowl of a food processor with the powdered sugar and lemon juice. Puree and set aside for 30 minutes.

Makes about 2-⅔ cups.

6. To make garnish: Wash, hull and slice the strawberries. Place them in a bowl and sweeten with sugar as needed; set aside. Right before serving sprinkle with rose water, if desired, and lightly toss.
7. To make Summer Cream: In a medium mixing bowl, whip the cream until soft peaks form. Add the sugar and rose water, if desired, and continue to whip until stiff peaks just begin to form. Fold ½ cup strawberry sauce, ¼ cup at a time, into the whipped cream, using a rubber spatula to make a swirling pattern. Leave some "ribbons" of sauce visible.
8. To assemble and serve: For each slice of cake, spoon 1 to 2 tablespoons sauce over the top, followed by a dollop of Summer Cream. Spoon the strawberry garnish next to the cake and serve.

Notes

I prefer the canned almond paste by Solo, instead of the Odense almond paste that comes in a tube. The Solo brand is moister and seems to give the cake a more even finish. (Remember, almond paste is not marzipan.)

If you forget to take the butter out of the refrigerator, simply grate the chilled butter into the mixing bowl. Let stand for 15 minutes and continue as directed.

Seth's Tarts

Ingredients

- 1 cup Flour
- 2½ Butter
- Ice Water

Method

Mix flour and butter as for pie crust. Add ice water as needed to make consistency that sticks together. Make a ball, flatten, cover with Saran Wrap and put in fridge for at least 2 hours.

Preheat oven to 350 (?)

Roll out a "rustic" circle of dough and add toppings. Turn over edge of crust to make a border. Bake about 35 minutes.

Toppings:

gruyere cheese, fresh sage, caramelized onions, black olives, topped with prosciutto.

mozzarella, tomato slices, basil, mustard

or whatever you can dream up

Sharon's Cookies (Chocolate Chip Variation)

Source: Sharon via Once Upon a Tart

Ingredients

- 2 cups Flour
- 1 teaspoon Baking Soda
- ¾ teaspoons Salt
- 2 sticks Butter, Softened
- ½ cup Sugar
- 1 cup Packed Light Brown Sugar
- 2 teaspoons Vanilla
- 2 Eggs
- 1½ cups Chocolate, Broken Into Pieces
- 2 cups Rolled Oats
- ½ cup Pecans, Chopped
- ½ cup Dried Cherries

Method

350 oven. Parchment paper on baking sheets (optional).

Cream butter and sugars for 5 minutes. At low speed add eggs, one at a time, then vanilla.

In separate bowl whisk flour, soda, salt. Gradually add to wet ingredients, using paddle mixer on low until no flour is visible. Stir in rolled oats and add chocolate, nuts, and cherries.

Bake in center of oven for 10-12 minutes for small cookies, or until centers no longer have shiny look of raw dough. (Do like regular chocolate chip cookies - moist is better than crisp for me.)

Shortbread

Servings: 16

Source: The New Best Recipes

Ingredients

- 1¾ cups Unbleached All Purpose Flour
- ¼ cup Rice Flour
- ⅔ cups Superfine Sugar
- ¼ teaspoon Salt
- 16 Cold Unsalted Butter

Method

1. Heat oven to 425°F. Line an ungreased 9-inch round cake pan with a round piece of parchment paper and line a large baking sheet with parchment paper; set both aside.
2. In the bowl of an electric mixer, mix the flours, all but 1 tbsp of the sugar (reserve for sprinkling), and the salt at low speed until combined, about 5 seconds. Cut the butter into ½-inch cubes and toss with ¼ cup of the flour mixture in a small bowl. Add the butter and any flour remaining to the flour mixture in the mixer bowl. Mix at low speed until the dough is pale yellow and resembles damp crumbs, about 4 minutes.
3. Remove the bowl from the mixer and toss the mixture lightly with your fingers to fluff it; rub any remaining butter bits into the flour mixture with your fingertips. Turn half the

crumbs into a 9″ cake pan and even lightly with your fingers. Press heavily with a second cake pan. (I think you need a sheet of waxed paper between the dough and the top pan).

4. Add the remaining crumbs and press as before. Working quickly, smooth the top of the dough with the back of a spoon. Insert a paring knife between the dough and the pan. Leaving the knife stationary, rotate the pan counterclockwise to free the edges of the dough.
5. Unmold the dough onto a rimless or inverted baking sheet lined with parchment. Peel the parchment round from the dough; smooth the edges if necessary.
6. Place a 2-inch plain, round biscuit cutter in the center of the dough and cut out the center. Place the extruded round to the side, then return the biscuit cutter to the center of the dough.
7. Place the shortbread in the oven; immediately reduce the temperature to 300°F. After baking for 20 minutes, score the top of the shortbread into 16 even wedges with a thin knife, then pierce a design with a skewer.
8. Return shortbread to oven and continue to bake until pale golden, about 40 minutes longer. Slide parchment with the shortbread onto a cutting board, remove the biscuit cutter from the center, sprinkle the shortbread evenly with the reserved 1 tbsp

sugar, and cut at the scored marks into wedges.

9. Slide the parchment with the shortbread onto a wire rack and cool to room temperature, at least 3 hours. (The shortbread can be wrapped well and stored at room temperature for up to 7 days.)

Notes

If you don't have superfine sugar, you can put regular in a food processor for about 30 seconds.

Snickerdoodle Cupcakes (Vanilla Cupcakes with Variation)

Source: Trophy Cupcakes

Ingredients

- 2½ cups all-purpose flour
- 1 cup cake flour, not self-rising
- 2 tsp baking powder
- 1¼ tsp salt
- 1 cup milk
- ½ cup +3 tbsp half & half
- 1 tbsp plus 1 tsp vanilla
- 1 cup (2 sticks) unsalted butter, at room temperature
- 2¾ cups sugar
- 3 eggs

Method

1. Preheat the oven to 350. Line two 12-cup muffins pans with cupcake liners and set aside.

2. In a large bowl, sift together the all-purpose flour, cake flour, baking powder, and salt. Set aside.
3. Combine the milk, half & half, and vanilla in a large measuring cup with a spout. Set aside. (For snicker doodle add 1 tsp cinnamon now).
4. Combine the butter and sugar in the bowl of a stand mixer fitted with the paddle attachment and beat them at low speed until the mixture is smooth and creamy, about 1 minute if the butter is soft. If the butter is cool, it will take longer. Add the eggs one at a time, mixing well and scraping the bowl after each addition, and waiting until all traces of each egg have disappeared before adding the next one.
5. Add the dry ingredients in 3 parts, alternating with adding the wet ingredients in 2 parts. Keep the mixer at the lowest speed, and mix each time just until the ingredients are combined. When everything has been added, scrape the bowl and paddle one more time, and stir the batter just until it's smooth. Let the batter rest for 15 minutes and stir gently before using.
6. Fill the cupcake liners three-quarters full and bake until the tops of the cupcakes are firm and a cake tester inserted in the center of a middle cupcake comes out with just a few crumbs, about 20 minutes. The cupcakes should still be very pale and turn golden only around the edges. Let the cupcakes cool for 5 minutes in the pans before removing to a rack to cool completely.

For Snickerdoodle Cupcakes

Add 1 tsp cinnamon with the vanilla extract. To make our dreamy Snickerdoodle Cupcakes, sprinkle 1 tsp equal parts cinnamon and sugar atop Vanilla Cupcakes just before baking. Frost the cupcakes with Cinnamon Buttercream, using Ateco tip #847, and sprinkle lightly with cinnamon and clear sanding sugar.

Vanilla Buttercream (Makes about 7 cups)

*3 cups (6 sticks) unsalted butter, at room temperature
6 cups powdered sugar, sifted
2 tsp vanilla
¼ tsp salt*

1. In a stand mixer fitted with the paddle attachment, cream the butter. Start with the mixer at the lowest speed, then gradually increase the speed, using a rubber spatula to scrape the bowl as needed, until the butter is light in color, perfectly smooth, and makes a slapping sound as it hits the sides of the bowl. If the butter is soft, this should only take 30 seconds, but if the butter is cool, it can take a couple of minutes.
2. Add the sugar, 1 cup at a time, and mix at the lowest speed until it's fully incorporated before adding the next cup. When all the sugar has been added, scrape the paddle and the bottom and sides of the bowl. Add the vanilla and salt, and beat them at low speed for 15 seconds. Increase the speed to as high as you can without making a mess and whip the buttercream until the mixture is

perfectly smooth, creamy, and light, about 5 minutes. Stop the mixer once or twice to scrape the bowl and paddle, then continue beating. At first the buttercream will appear to soften, then it will stiffen and increase in volume.

3. Use right away, or store in an airtight container for up to a week in the refrigerator. When you are ready to use it, let the buttercream come to room temperature, then put it back in the stand mixer and use the paddle attachment to beat it until it's creamy and stiff again.

Spiced Apple Yogurt Cake

Source: Can't remember

Ingredients

- 2½ cups Flour
- 2 cups Sugar
- ½ teaspoon Salt
- ½ teaspoon Soda
- 1 teaspoon Vanilla
- 1 cup Butter Or Margarine
- 1 (8 oz) Spiced Apple Yogurt
- 3 Eggs

Method

Combine, blend at low speed. Beat 3 minutes at medium speed. Pour batter in floured and greased bundt pan. Bake at 325°F for 60 - 65 minutes.

Cool 15 minutes before removing from pan.

Glaze

1 c powdered sugar, 2 tbsp milk, 1 tsp cinnamon

Beat until smooth. Drizzle over cake. Chopped nuts on top.

Spiced Ginger Cookies

Source: Food & Wine via Barbara Allen

Ingredients

- 2½ cups all purpose flour
- 2 tsp. baking soda
- 2 tsp. ground ginger
- 1 tsp. cinnamon
- ½ tsp. salt
- ½ tsp. ground allspice
- ¼ tsp. freshly ground white pepper
- 2 sticks unsalted butter, softened
- ¼ cup granulated sugar
- ¼ cup light brown sugar
- 1 large egg
- ⅓ cup honey
- 1 cup turbinado or coarse sugar

Method

1. In a medium bowl, whisk the flour with the baking soda, ginger, cinnamon, salt, allspice and white pepper.
2. In a large bowl, using an electric mixer, beat the butter until creamy.

3. Add the granulated sugar and the light brown sugar and beat at medium-high speed until light and fluffy, about 2 minutes.
4. Beat in the egg and honey. Beat in the dry ingredients at low speed until combined. Transfer the dough to a sheet of plastic wrap, flatten into a disk and refrigerate until firm, about 30 minutes.
5. Preheat the oven to 350 degrees. Line 3 baking sheets with parchment paper. Spread the turbinado sugar on a plate. Roll the dough into 1-inch balls and roll generously in the turbinado sugar. Transfer to the baking sheets, about 1½ inches apart. Using a flat-bottomed glass, press each cookie to a 1½-inch round. Working with one baking sheet at a time, bake the cookies for 15 to 18 minutes, until they are deeply golden and the tops are cracked. Cool the baking sheets on wire racks.

   MAKE AHEAD The cookies can be stored in an airtight container for up to 3 days. They also freeze well.

Notes

Cookies spread so do leave room.

I cooked for 10 minutes (Seattle oven) and that was plenty. Just keep an eye on them.

I used a metal measuring cup to flatten and helped peel off with knife. Dough does tend to stick.

Barb uses melon scooper to size these cookies. She also puts pumpkin ice cream and vanilla ice cream in between 2 cookies. Yum!

Spiced Peach Sundaes

Servings: 8

Source: Bon Appetit June, 2000

Ingredients

- ¼ Unsalted Butter
- 6 Dark Brown Sugar, Packed
- 1 teaspoon Vanilla
- ½ teaspoon Ground Cardamom
- ⅛ teaspoon Ground Nutmeg
- 2½ lbs. Ripe Peaches, Pitted, Cut Into ¼ Inch Thick Slices
- ½ gal Vanilla Ice Cream
- Whole Pecans, Toasted
- Sweetened Whipped Cream

Method

Melt butter in heavy large skillet over medium heat. Add brown sugar; stir to blend. Add vanilla, cardamom and nutmeg. Stir 1 minute. Add peaches; toss gently to coat. Cook until sugar mixture melts and peaches are tender but do not fall apart, tossing occasionally, about 5 minutes. (Can be made 8 hours ahead. Cover; chill. Rewarm over low heat before using).

Place 2 scoops ice cream in each of 8 bowls. Spoon peach mixture over ice cream, dividing equally. Garnish with pecans and whipped cream.

Sporny's Creamy Frosting

Source: Esther Sporny

Ingredients

(none recorded)

Method

Heat 1 cup of milk. Mix 2 heaping tbsp Corn Starch with a little water until Starch is dissolved and add this to the milk. Stir until thick. Remove from heat and COOL.

In a bowl beat with electric beater: ¾ c of Crisco, 1 stick of Margarine, 1 c Powdered Sugar, 1 tsp Vanilla

Beat until smooth, then add the cold milk mixture. Beat until fluffy.

Notes

It is a good idea to make the mixture as soon as you put the cake in the oven. Then the milk mixture will be cold enough to add to the rest of the mixture. If it isn't cold enough it will not blend well with the Crisco and margarine mixture.

Fabulous on chocolate cake, or at least it seemed so in the '70s.

Sticky Toffee Banana Pudding

Source: Bon Appétit March 2011

Ingredients

Toffee sauce

- 1¼ cups plus 3 tablespoons (or more) heavy whipping cream
- ½ cup (packed) golden brown sugar
- ½ cup dark corn syrup
- ¼ cup (½ stick) unsalted butter

Banana cake

- 2 cups unbleached all purpose flour
- 1½ teaspoons baking powder, ½ tsp salt
- ¾ cup (1½ sticks) unsalted butter, room temperature
- ⅔ cup (packed) dark brown sugar
- 2 large eggs
- 1 cup mashed very ripe bananas (2 to 3)
- 1 tablespoon dark rum
- 1½ teaspoons vanilla extract Sliced bananas (optional)
- Special equipment: 8 x 8 x 2-inch nonstick metal baking pan

Method

For toffee sauce:

Bring 1¼ cups cream, brown sugar, corn syrup, butter, and ⅛ teaspoon salt to boil in heavy small saucepan over medium heat, whisking until sugar dissolves. Reduce heat to medium-low and cook at gentle boil until sauce coats spoon thickly and is reduced to 1½ cups, whisking occasionally, about 15 minutes.

Remove from heat and cool. Whisk in 3 tablespoons or more cream to thin sauce to desired consistency. DO AHEAD: can be made 2 days ahead. Cover and chill. Rewarm slightly before using.

For banana cake:

Preheat oven to 350°F. Butter 8 x 8 x 2-inch nonstick metal baking pan. Dust baking pan with flour, tapping out excess.

Whisk flour, baking powder, and ½ teaspoon salt in medium bowl.

Using electric mixer, beat butter and sugar in large bowl until well blended. Beat in eggs 1 at a time.

Beat in mashed bananas, rum, and vanilla (batter may look curdled).

Add dry ingredients in 4 additions, beating just to blend after each addition. Spread batter evenly in prepared baking pan.

Bake cake until tester inserted into center comes out clean, 35 to 38 minutes. Spread ½ cup toffee sauce evenly over cake. Return cake to oven and bake until sauce is bubbling thickly, about 6 minutes. Cool cake in pan on rack 30 minutes. Cut around cake in pan. Cut cake into 9 squares or 12 rectangles. Serve cake slightly warm or at room temperature with toffee sauce and top with sliced bananas, if desired.

Sticky Toffee Pudding

Servings: 12

Source: Bon Appetit, Oct. 2000, from Beginish Restaurant in Dingal, Ireland, p.32

Ingredients

- 8 ounces Dates, Finely Chopped
- 1 cup Boiling Water
- ½ cup (1 stick) Unsalted Butter, Room Temperature
- 1 cup Golden Brown Sugar, Packed
- 4 Large Eggs
- 1¾ cups Self-Rising Flour
- 2 tablespoons Instant Coffee Granules
- 1 teaspoon Baking Soda
- Powdered Sugar
- Whipped Cream
- Caramel Sauce

Method

Preheat oven to 350°F. Butter 9-inch diameter springform pan. Line bottom of pan with parchment paper; butter parchment. Place chopped dates in small bowl. Pour 1 c boiling water over dates and let cool, about an hour.

Using electric mixer, beat butter and sugar in large bowl to blend. Add 2 eggs, 1 at a time, beating well after each addition. Add half of flour and beat to blend. Add remaining 2 eggs, 1 at a time, beating to blend after each addition. Add remaining flour and beat until blended.

Combine instant coffee and baking soda in small bowl. Pour into date mixture, stirring to dissolve coffee granules. Add date mixture to batter and beat to blend. Pour batter into prepared pan. Place on rimmed baking sheet and bake until tester inserted into center comes out clean, about 1 hour.

Cool pudding until just warm. Unmold; sprinkle with powdered sugar. Cut into wedges and serve with whipping cream and Caramel Sauce.

Caramel Sauce

2 c whipping cream 1 c (packed) dark brown sugar ¼ c (½ stick) unsalted butter

Bring cream, brown sugar and butter to boil in heavy medium saucepan over medium-high heat, stirring frequently. Reduce heat to medium-low and simmer sauce until reduced to 1¾ cups, stirring occasionally, about 15 minutes. (Can be prepared 1 day ahead). Cover and refrigerate. Before using, rewarm over medium-low heat, stirring frequently.

Notes

Corrected, 2026-07-26, per the Bon Appétit/Beginish Restaurant recipe.

Sticky Toffee Pudding - Nigella's

Source: Nigella Bites

Ingredients

- Scant ⅓ cup Dark Brown Sugar, Packed
- 1 cup plus 2 tbsp Self-Rising Flour
- ½ cup Whole Milk
- 1 Egg
- 1 teaspoon Vanilla
- ¼ cup Unsalted Butter, Melted
- ¾ cup plus 2 tbsp Chopped, Rolled Dates
- ¾ cup Dark Brown Sugar, Packed
- 2 tbsp Unsalted Butter, In Little Blobs
- 2¼ cups Boiling Water

Method

Preheat the oven to 375°F and butter a 1½ qt capacity baking dish.

Combine the sugar with the flour in a large bowl. Pour the milk into a measuring cup, beat in the egg, vanilla and melted butter and then pour this mixture over the sugar and flour, stirring - just with a wooden spoon - to combine. Fold in the dates then scrape into the prepared baking dish. Don't worry if it doesn't look very full: it will do by the time it cooks.

Sprinkle over the sugar for the sauce and dot with the butter. Pour over the boiling water (yes, really!) and transfer to the oven. Set the timer for 45 minutes, though you might find the dessert needs 5 to 10 minutes more. The top of the dessert should be springy and spongy when it's cooked; underneath, the butter, dark brown sugar and boiling water will have turned into a rich, sticky sauce. Serve with vanilla ice cream, creme fraiche or heavy or light cream as you wish.

Serves 6-8.

Sticky Toffee Pudding New York Times

Servings: 8

Source: New York Times Oct 17, 2010

Ingredients

- 8 oz. pitted dates - preferably medjools, chopped
- 1 cup water
- 1 tsp. baking soda
- 1½ cups all-purpose flour
- 1 tsp. baking powder
- ½ tsp salt
- ½ cup (1 stick) unsalted butter, at room temperature
- 1 cup light brown sugar
- 2 large eggs
- 1 tsp vanilla
- ½ cup (1 stick) butter
- 2 cups firmly packed dark muscovado, or dark brown sugar
- 1½ cups heavy cream
- ¾ tsp salt
- 1 tsp vanilla

- unsweetened whipped cream, creme fraiche or Greek yogurt, for serving

Method

1. Preheat oven to 350 degrees and butter and flour an 8-inch square baking pan. Simmer the dates and water together in a medium saucepan for 5 minutes, or until most of the liquid is absorbed. Remove the pan from the heat and stir in the baking soda. Let stand 20 minutes.
2. Sift together the flour, baking powder and salt. In a separate, large bowl beat together the butter and sugar until light and fluffy. Beat in eggs one at a time, then the vanilla. Stir in the flour, then the date mixture until just combined. Pour the batter into the prepared pan and bake in the middle of the oven until a tester comes out clean, 35 to 40 minutes.
3. Meanwhile, make the sauce. In a 2-quart saucepan bring all the ingredients to a boil (watching carefully to make sure it doesn't boil over). Lower the heat and continue to boil gently, stirring occasionally, until thickened to the consistency of honey, 8 to 10 minutes.
4. When the pudding is done, remove it to a cooling rack and with a skewer poke holes all over the top. Carefully pour 1 cup of the warm toffee sauce over the pudding. Let sit until absorbed, about 20 minutes. Slide a knife around the pudding to loosen it from the pan, then invert onto a cake plate. Poke a

few more holes into the bottom (now the top) and drizzle over another ½ cup sauce. Let the pudding stand another 10 minutes.

5. Cut the warm pudding into squares. Serve with an additional drizzle of sauce and a spoonful of whipped cream, creme fraiche or Greek yogurt. If you're lucky enough to have leftover sauce, it is fantastic over ice cream.

Strawberry Ice Cream

Source: Trish

Ingredients

- 2 pints Fresh Strawberries, Frozen
- ⅓ to ½ cup Sugar
- 1 tbsp Lemon Juice
- 1 cup Heavy Cream

Method

Process strawberries, add sugar and lemon and process. With machine running, slowly pour in cream.

Strawberry Mascarpone Tart with Port Glaze

Source: Gourmet

Ingredients

For tart shell

- 1¼ cups all-purpose flour
- 3 tablespoons granulated sugar
- Rounded ¼ teaspoon salt
- 7 tablespoons unsalted butter, cut into ½-inch pieces
- 1 large egg yolk
- ½ teaspoon pure vanilla extract
- ½ teaspoon fresh lemon juice
- 3 tablespoons cold water

For filling

- 1½ lbs. strawberries (about 1½ quarts), trimmed and halved lengthwise
- ⅓ cup granulated sugar
- ¾ cup ruby Port
- 1 lb. mascarpone (about 2 cups)
- ¼ cup confectioners sugar
- 1 teaspoon fresh lemon juice

- ½ teaspoon grated lemon zest
- ¾ teaspoon pure vanilla extract
- Equipment: a 10-inch fluted tart pan with removable bottom, pie weights or dried beans

Method

Make tart shell: Blend together flour, sugar, salt, and butter in a bowl with your fingertips or a pastry blender (or pulse in a food processor) just until mixture resembles coarse meal with some roughly pea-size butter lumps. Beat together yolk, vanilla, lemon juice, and water with a fork, then drizzle over flour mixture and stir with fork (or pulse) until mixture comes together.

Gently knead with floured hands on a lightly floured surface until a dough forms, then gently knead 4 or 5 times. Press into a 5-inch disk. Place in center of tart pan and cover with plastic wrap. Using your fingers and bottom of a flat-bottomed measuring cup, spread and push dough to evenly cover bottom and side of pan. Prick bottom of tart shell all over with a fork and freeze until firm, about 10 minutes.

Preheat oven to 375°F with rack in middle.

Line tart shell with foil and fill with pie weights. Bake until side is set and edge is pale golden, about 20 minutes. Carefully remove foil and weights and continue to bake until shell is deep golden all over, about 20 minutes more. Cool in pan, about 45 minutes.

Make filling while tart shell cools: Stir together strawberries and granulated sugar in a bowl and

let stand, stirring occasionally, 30 minutes. Strain in a sieve set over a small saucepan, reserving berries. Add Port to liquid in saucepan and boil until reduced to about ¼ cup, 10 to 15 minutes. Transfer to a small bowl to cool slightly.

Meanwhile, whisk together mascarpone, confectioners sugar, lemon juice, zest, vanilla, and a pinch of salt until stiff.

Assemble tart: Spread mascarpone mixture evenly in cooled tart shell, then top with strawberries. Drizzle Port glaze all over tart.

Notes

Cooks' note: Tart shell can be baked 1 day ahead and kept at room temperature.

Strawberry Rhubarb Tart

Source: Sphere, June 1978

Ingredients

- ½ cup Butter, Softened
- 6 Ground Almonds
- ¼ cup Sugar
- ¼ teaspoon Salt
- ⅛ teaspoon Almond Extract
- 1 cup Flour
- 4 cups Rhubarab, Cut Up
- 1½ cups Sugar
- ¼ cup Lemon Juice
- 2 pints Whole Strawberries, Hulled (halved if desired)
- Cooked Rhubarb Slices, if desired
- 1 cup Whipping Cream, Whipped
- 3 Egg Yolks
- ½ cup Sugar
- 2 Flour
- ¼ teaspoon Salt
- 1 cup Milk, Scalded
- ⅛ teaspoon Vanilla And Some Rum
- ½ Butter, Softened, If Desired

Method

Make Pastry

Beat butter in small bowl until white and fluffy. Beat in ground almonds, sugar and salt; stir in almond extract. Work flour into mixture with wooden spoon or spatula until dough is soft and smooth. Refrigerate wrapped in waxed paper for 30 minutes.

Heat oven to 350. Roll dough between two sheets of waxed paper into 10″ circle. Fold pastry into 9″ tart pan with removable bottom. Press pastry against side and bottom of pan. Refrigerate 20 minutes. Bake 20 minutes or until golden. Cool completely on wire rack.

Creme Patissiere

Beat egg yolks and sugar in medium saucepan until mixture is thick and forms ribbons. Stir flour and salt into eggs; stir in hot scalded milk. Heat mixture to boiling; boil, stirring constantly, 2 minutes. Whisk until smooth and thick. (My original recipe was cut off for the “whisk until” instruction. I think it probably means thick and smooth).

Filling

Combine rhubarb, sugar and lemon juice in medium saucepan; let stand covered with plastic wrap 1 hour.

Heat rhubarb mixture to boiling; reduce heat to low and simmer uncovered until rhubarb is

tender, about 20 minutes. Drain; reserve rhubarb juice. Pass rhubarb through food mill using fine blade; reserve.

Mash ⅓ cup strawberries in medium saucepan; stir in reserved rhubarb juice. Heat mixture to boiling; reduce heat to medium and simmer uncovered until reduce to ⅔ cup; strain and reserve.

Fill prebaked pastry with Creme Patissiere; spread with pureed rhubarb. Brush remaining whole strawberries with strawberry-rhubarb mixture; arrange on tart with fork. Garnish with rhubarb slices. Refrigerate at least 1 hour. Cut into wedges to serve; pass whipped cream.

Notes

I don't remember garnishing with rhubarb slices. How would that work, anyway??

Strawberry Shortcake

Servings: 6

Source: Bon Appetit June 2016

Ingredients

- 2 Hard-boiled egg yolks, cooled
- 1⅓ cups flour
- 3 tbsps semolina flour or fine-grind cornmeal
- 1 tbsp baking powder
- ¼ tsp kosher salt
- 3 tbsps sugar
- 6 tbsps chilled unsalted butter, cut into pieces
- sanding or granulated sugar, for sprinkling, optional
- 1½ lb strawberries (about 1 quart), hulled, halved, quartered if large
- ¼ cup sugar
- 1 tsp grated lemon zest
- kosher salt
- 2 tsp fresh lemon juice, divided
- 1 cup heavy cream
- 2 tbsps powdered sugar
- ½ vanilla bean, halved lengthwise

Method

Shortcakes

Preheat oven to 350 degrees. Pulse egg yolks, both flours, baking powder, salt, and sugar in a food processor to combine. Add butter and pulse until only pea-size pieces remain. Drizzle in ⅔ c cream, then pulse 2-3 times to barely incorporate. Transfer dough to a work surface and gently fold on top of itself several times just to bring it together and work in any dry spots.

Using a 2-oz ice cream scoop, make 6 balls and place on a parchment-lined baking sheet. Do not flatten. (Or measure out mounded scoops with ¼-cup measuring cup.) Cover and chill until cold, 20-25 minutes.

Brush tops of shortcakes with remaining 2 tbsp cream and sprinkle with sanding sugar. Bake until golden and sides are firm to the touch, 28-32 minutes. Let cool.

DO AHEAD: Shortcakes can be baked 1 day ahead. Store airtight at room temperature. Reheat before serving.

Assembly

Toss strawberries, granulated sugar, lemon zest, and a pinch of salt in a medium bowl to combine. Transfer half of strawberries to a large saucepan and add 1 tbsp water; let remaining strawberries macerate while you bring strawberries in saucepan to a gently simmer over medium-low. Cook, stirring occasionally and reducing heat if

needed to keep at a low simmer, until strawberries are starting to break down and become jammy and liquids syrupy, 12-18 minutes. Let cool, then stir in 1 tsp lemon juice. Stir remaining 1 tsp lemon juice into macerated strawberries.

Combine heavy cream, powdered sugar and a pinch of salt in a medium bowl. Scrape in seeds from vanilla bean; reserve pod for another use. Beat cream until soft peaks form.

Split shortcakes and divide strawberry compote, macerated strawberries and whipped cream among bottoms. Close with shortcake tops.

Strawberry-Rhubarb Crumble

Source: Baking for Two Cookbook

Ingredients

Topping

- 6 tbsp flour
- ¼ cup panko breadcrumbs
- 2 tbsp light brown sugar, packed
- ¼ tsp salt
- ⅛ tsp cinnamon
- 3 tbsp unsalted butter, melted

Filling

- 8 oz fresh rhubarb, trimmed and cut into ½″ pieces (1¾ cup)
- 6 oz fresh strawberries, hulled and coarsely chopped (1 cup)
- ½ cup plus 2 tbsp packed brown sugar (4⅓ oz)
- 1 tbsp cornstarch
- salt

Method

Topping

1. Adjust the oven rack to the middle position and heat the oven to 375°F. Whisk the flour, panko, sugar, salt, and cinnamon together in a bowl. Stir in the melted butter until the mixture resembles wet sand and no dry flour remains. Refrigerate until ready to use.

Filling

1. Toss all the filling ingredients in a bowl until thoroughly combined. Transfer to a 10″ oven-safe skillet. Cook over medium-high heat, stirring frequently, until the fruit has released enough liquid to be mostly submerged, the rhubarb is just beginning to break down, and the juices have thickened, 5 to 7 minutes. Remove the skillet from heat.

Assembly

1. Squeeze the topping into large clumps with your hands. Crumble the topping over the filling, breaking up any large pieces. Bake until the topping is browned and the filling is bubbling around the sides of the skillet, 15 to 20 minutes. Let cool on a wire rack for 15 minutes before serving.

Sugar Cookies

Source: Jane Lukatah, Dec. 2009

Ingredients

- 1 cup Butter
- 1 cup Sugar
- 1 Egg
- 2½ cups Flour
- ½ teaspoon Baking Soda
- ½ teaspoon Cream Of Tartar
- Rind From One Lemon
- 1 teaspoon Lemon Juice

Method

Preheat oven to 350°F.

Cream butter, sugar, egg. Add flour, soda, cream of tartar, lemon rind and juice. Mix til combined.

Form dough into two flattened discs and refrigerate until chilled.

Roll out and cut into shapes. The thinner the cookie the more crisp it will be.

Bake until lightly browned.

Sweet Potato Layer Cake

Servings: 12

Source: Bon Appetit, Nov. 2001

Ingredients

- 2 medium Sweet Potatoes
- 3 cups Cake Flour
- 2 teaspoons Baking Soda
- 2 teaspoons Baking Powder
- 2 teaspoons Ground Cinnamon
- 1 teaspoon Ground Ginger
- ½ teaspoon Salt
- ¼ teaspoon Ground Cloves
- 1 cup Vegetable Oil
- 1 cup Sugar
- 1 cup Golden Brown Sugar
- 4 Large Eggs
- ⅔ cups Chopped Walnuts, Toasted
- ⅔ cups Dried Cranberries

Method

Preheat oven to 400°F. Pierce potatoes with fork; place on small baking sheet. Roast potatoes until soft, about 1 hour. Cool, peel and mash potatoes. Measure 2 cups mashed potatoes; cool to lukewarm. Reduce oven temperature to 350°F.

Butter and flour two 9-inch-diameter cake pans with 2-inch high sides; line pans with parchment. Sift flour and next 6 ingredients into medium bowl. Combine oil, 1 cup sugar and brown sugar in large bowl; whisk until smooth. Whisk in eggs 1 at a time, then mashed sweet potatoes. Whisk in flour mixture in 3 additions. Stir in ⅔ cup walnuts and ⅔ cup cranberries. Divide batter between prepared pans. Bake cakes until tester inserted into center comes out clean, about 30 minutes. Cool cakes completely in pans on racks.

Frosting

- 1 8-oz package Cream Cheese, room temperature
- ½ cup (1 stick) Unsalted Butter, room temperature
- 3¼ cups Powdered Sugar, sifted
- 2 tablespoons Frozen Orange Juice Concentrate, thawed
- ½ teaspoon Vanilla
- ¼ cup Sliced Candied Orange Peel
- 3 tablespoons Sugar

Using electric mixer, beat cream cheese and butter in large bowl until fluffy. Beat in powdered sugar, scraping down bowl often. Beat in orange juice concentrate and vanilla.

Cut around pan sides; turn out cakes. Peel off parchment. Place 1 cake layer, flat side up, on platter. Spread ¾ cup frosting over. Top with second cake layer, flat side down. Spread

remaining frosting over top and sides of cake. Combine orange peel, 3 tbsp sugar, remaining ¼ c walnuts and ¼ c cranberries in small bowl. Stir to coat with sugar. Transfer to sieve; sift off excess sugar. Sprinkle fruit and nut mixture decoratively atop cake. Chill until frosting sets, at least 2 hours. (Can be made 1 day ahead. Cover with cake dome; keep chilled. Let stand at room temp. 1 hour before serving.)

Talley Fruitcake

Source: Bill Talley Ages Ago

Ingredients

- 1½ lbs. Dates
- 1 lb. Candied Pineapple
- 1 lb. Candied Cherries (whole)
- 2 cups Sifted Flour
- 2 teaspoons Baking Powder
- ½ teaspoon Salt
- 4 Eggs
- 1 cup Sugar
- 2 lbs. Pecan Halves
- 1 teaspoon Vanilla
- ½ cup Brandy, Bourbon Or Wine (optional)

Method

Preheat oven to 300°F. Grease two 9 x 5 x2 loaf pans or 4 small loaf pans and line with greased brown paper.

Cut dates and pineapple into large pieces and place in a large bowl with cherries.

Sift flour and baking powder together over fruit, separating the pieces so that all are well coated; set aside.

Beat eggs until frothy and add salt. Gradually beat in sugar. Stir in vanilla. Pour egg mixture

over floured fruit and mix well with a large wooden spoon. Stir in nuts.

Pack fruit cake batter into prepared pans and press down. Bake large loaves 2 hours or small ones 1½ hours. When done, the tops of the cakes will look dry. Remove from oven and cool a few minutes in pans. Then turn cakes out onto a rack or towel, remove brown paper and cool completely.

If desired, make several fine punctures in tops of cakes with a skewer and sprinkle with heated liquor. Wrap cakes in liquor-soaked cheesecloth, then loosely with foil. Store in an air-tight container in a cool place for several weeks. Serve with Lawwill Hard Sauce. Cakes may be frozen.

2 large or 4 small loaves.

Lawwill Hard Sauce

- ½ cup Butter, softened
- 2 cups Powdered Sugar
- ¼ teaspoon Salt
- 2 tablespoons Kirsch
- 2 tablespoons Brandy

Cream butter and sugar thoroughly. Add remaining ingredients and mix well. Serve with Talley Fruit Cake or Christmas Plum Pudding.

1 pint.

Texas Sheet Cake

Source: New York Times

Ingredients

Cake

- 1 cup unsalted butter, plus more for the pan
- 2 cups chopped pecans
- 2 cups all-purpose flour
- 2 cups sugar
- 1 tsp baking soda
- ½ tsp fine sea salt
- ⅓ packed cup unsweetened natural cocoa powder
- 1 cup hot coffee or water
- ½ cup sour cream
- 2 large eggs, beaten
- 1 tsp vanilla

Frosting

- ¾ cup unsalted butter
- ⅓ packed cup unsweetened natural cocoa powder
- ¼ cup whole milk
- 1 tsp vanilla
- 2½ cups powdered sugar

Method

Cake

1. Heat the oven to 350°F. Butter a half-sheet pan (13x18x1″). Spread the pecans on a second half-sheet pan and bake until lightly toasted, 7 to 9 minutes.
2. Meanwhile, in a large bowl, whisk the flour, sugar, baking soda, and salt, and make a well in the center. In a medium saucepan over medium heat, melt the butter, stirring often. Add the cocoa powder and stir well. Then add the hot coffee and boil for 30 seconds, stirring continuously. Pour the mixture into the well in the dry ingredients, then fold gently just until no traces of flour remain. Set the saucepan aside without washing.
3. Whisk the sour cream, eggs, and vanilla in a medium bowl. Pour into the chocolate mixture and fold gently until incorporated. Pour into the prepared pan and spread evenly. Bake until a toothpick inserted in the center comes out with a few crumbs, 18 to 20 minutes. Set the pan on a wire rack.

Frosting

1. Right after the cake comes out of the oven, make the icing: melt the butter in the reserved saucepan over medium heat, stirring often. Add the cocoa and stir until smooth and bubbling, then turn off the heat. Add the milk, vanilla, and powdered sugar,

and stir until smooth. It's ok if there are tiny lumps.

2. Pour the warm frosting over the warm cake and spread evenly. Sprinkle the toasted pecans all over the top and gently press into the icing. Cool completely in the pan on a rack. The cake keeps, tightly wrapped, at room temperature for up to 3 days, in the fridge for up to 1 week, and in the freezer for up to 3 months. If needed, bring to room temperature before serving.

Tiramisu

Source: The Best International Recipe Cookbook P. 327

Ingredients

- 2½ cups strong brewed coffee, cooled to room temperature
- 1½ tbsp instant espresso
- 9 tbsps dark rum, divided
- 6 large egg yolks
- ⅔ cup sugar
- ¼ tsp salt
- 1½ lbs. mascarpone
- ¾ cup cold heavy cream
- 14 oz (42-60 depending on size) dried ladyfingers
- 3½ tbsps cocoa, preferably Dutch-processed
- ¼ cup grated semisweet or bittersweet chocolate, optional

Method

1. Stir the coffee, instant espresso, and 5 TBSP of rum in a wide bowl or baking dish until the instant espresso dissolves; set aside.
2. In the bowl of a standing mixer fitted with the whisk attachment, beat the yolks at low speed until just combined. Add the sugar and salt and beat at medium-high speed until pale yellow, 1½ to 2 minutes, scraping down

the bowl once or twice. Add the remaining 4 TBSP rum and beat at medium speed until just combined, 20 to 30 seconds, scrape the bowl. Add the mascarpone and beat at medium speed until no lumps remain, 30 to 45 seconds, scraping down the bowl once or twice. Transfer the mixture to a large bowl and set aside.

3. In the now empty mixer bowl (no need to clean the bowl) beat the cream at medium speed until frothy, 1 to 1½ minutes. Increase the speed to high and continue to beat until the cream holds stiff peaks, 1 to 1½ minutes longer. Using a rubber spatula, fold one-third of the whipped cream into the mascarpone mixture to lighten, then gently fold in the remaining whipped cream until no white streaks remain. Set the mascarpone mixture aside.
4. Working with half of the ladyfingers, drop each ladyfinger, one by one, into the coffee mixture, roll it over, and transfer to a 13 x 9-inch glass or ceramic baking dish. (Don't submerge the ladyfingers in coffee mixture; the entire process should take no longer than 2 to 3 seconds for each cookie). Arrange the soaked cookies in a single layer in the baking dish, breaking or trimming the ladyfingers as needed to fit neatly into the dish.
5. Spread half of the mascarpone mixture over the ladyfingers; use a rubber spatula to spread the mixture to the sides and into the corners of the dish and smooth the surface. Place 2 tbsp of the cocoa in a fine-mesh

strainer and dust the cocoa over the mascarpone.

6. Repeat the dipping and arrangement of the ladyfingers; spread the remaining mascarpone mixture over the ladyfingers and dust with the remaining 1½ tbsp cocoa. Wipe the edges of the dish with a dry paper towel. Cover with plastic wrap and refrigerate until the flavors and textures have melded, 6 to 24 hours. Sprinkle with grated chocolate, if using; cut into pieces and serve chilled.

Notes

This is a delicious recipe! (But expensive.)

I got my ladyfingers at Safeway, near the bakery section not the cookie aisle. Five packages of 12 ladyfingers each worked out perfectly for this recipe. They were relatively small and soft but they worked really well.

I used a bit more time in the mixing and whipping so don't worry about sticking to exact timing.

I made this 24 hours ahead and it was still good three days later, something I was nervous about.

I made 3 cups of French Press coffee using 4 measures of coffee for 3 cups water. That ended up being 2½ cups plus a bit more.

Tiramisu From Jane

Source: B&O's recipe Sept. '02

Ingredients

- ⅔ cups Cake Flour
- ⅔ cups Pwd Sugar
- 2 Eggs
- 4 Yolks
- 1 teaspoon Vanilla
- 4 Whites
- 8 Eggs
- 1⅓ cups Sugar
- 1 teaspoon Vanilla
- ⅔ cups Cocoa
- ⅔ cups Cake Flour
- 6½ ounces Melted Butter
- 1 lb. Mascapone
- 3 cups Cream
- ½ cup Sugar
- 2 cups Espresso Coffee (strong)
- ½ cup Kahlua

Method

Preheat oven to 375°F.

White Sponge

Sift flour 3 times. Sift pwd sugar. Beat whole egg and 2 yolks until thick and lemon colored. Separately whip 2 whites until stiff but not dry.

Fold sugar gradually into the egg whites. Beat the mixture until it thickens again. Fold in the egg yolk mixture and vanilla. Fold in flour.

Bake about 12 minutes.

(Can shape dough into oblongs with paper tube. Pour into greased ladyfinger or small muffin tins or cookie press.) (From Joy of Cooking)

Chocolate Sponge

Beat 8 eggs, sugar and vanilla. Sift cocoa and cake flour together. Melt butter. Fold all together.

These amounts make 2-10″ rounds each. (This cake uses 3 layers. You can cut one cake recipe in half.)

Filling

Whip cream til just past watery. Break up cheese, add to cream and blend with whisk. Return to beater. This sets up very fast and then that is that. This makes enough for the inside and outside.

Mix the espresso and Kahlua.

Put first layer on the plate, soak with some syrup. Put some cream mixture on top and repeat with the next two layers. Use all of the

espresso mixture. Frost top and sides and decorate as inspired.

Notes

Other notes from Jane: sprinkle with grated chocolate or crunched up amaretto cookies. Can be put between layers also. Ladyfinger or sponge recipe can just go into pan and be cut into layers or squares for individuals. Can also make in round, square or sheet cake size.

Can use 3 pkg. of ladyfingers instead of making them.

Small individual cakes are fabulous, and you only need to frost the top.

I have never made this version.

Tiramisu with Brandy Custard

Servings: 12

Source: Bon Appetit, March 2000 p. 32 (from Rachel's Wood Grill restaurant near Portland, Maine)

Ingredients

- 6 Large Eggs
- 1⅓ cups Sugar
- 5 tablespoons Brandy
- 1½ lbs. Mascarpone Cheese
- 1½ cups Water
- ½ cup Instant Espresso Powder
- ¾ cups Whipping Cream, Chilled
- 44 Crisp Italian Ladyfingers From 2 7-Oz Packages
- ½ cup Unsweetened Cocoa Powder
- ¼ cup Powdered Sugar

Method

Fill large bowl with ice water. Whisk eggs and ⅓ c. sugar in medium metal bowl set over saucepan of simmering water. Whisk constantly until thermometer registers 160°F, about 10 minutes. Set custard over bowl of ice water and whisk until cool. Mix in brandy.

Whisk mascarpone in another large bowl to loosen. Fold in custard. Bring 1½ c water to simmer in medium saucepan. Add 1 c. sugar and espresso powder; whisk until sugar dissolves. Mix in cream. Refrigerate until cold. Submerge 3 cookies in chilled espresso-cream mixture for 5 seconds. Place cookies on bottom of 13-9-2 inch baking dish. Working in batches, repeat with enough remaining cookies to just cover the bottom of the dish. Spread half of mascarpone mixture over cookies. Repeat soaking process with remaining cookies, placing them in single layer atop mascarpone mixture. Spread remaining mascarpone mixture over cookies. Refrigerate until set, about 2 hours.

Whisk cocoa and powdered sugar in small bowl to blend. Sift sweetened cocoa over top of dessert. Cover and refrigerate at least 2 hours. (Can be made 1 day ahead. Keep refrigerated.)

Notes

I have not made this version.

Toasted Coconut Ice Cream With Macadamias

Servings: 1

Source: Whole Foods, Summer 2002

Ingredients

- 1 cup Sugar
- 2½ teaspoons Cornstarch
- pinch Salt
- 1 cup Milk
- ¾ cups Whipping Or Heavy Cream
- 2 large Egg Yolks
- ½ cup Evaporated Milk, Chilled
- 1 cup Unsweetened Coconut Milk, Chilled
- ¼ cup Sweetened Coconut Flakes, Lightly Toasted
- ¾ cups Toasted Macadamia Nuts, Roughly Chopped

Method

1. In a medium saucepan, combine the sugar, cornstarch and salt. Gradually stir or whisk in the milk and cream, bring to a boil, and then reduce the heat to a simmer for one minute. Remove the pan from the heat.

2. In a large bowl, beat the egg yolks until blended, about 30 seconds. Whisk about ½ c of the hot milk-cream mixture into the yolks and then beat in another ½ cup. Slowly whisk in the remaining hot liquid and then pour the mixture back into the pan. Heat the mixture over medium to medium-high heat until it reaches 180°F and begins to thicken, stirring constantly; it will look like it is about to boil. Remove the pan from the heat and whisk in the chilled evaporated milk and coconut milk, whisking until the mixture begins to cool. Strain to remove any cooked pieces of egg and refrigerate at least 2 hours and up to 24 hours, stirring occasionally.
3. Pour chilled mixture into an ice cream maker (following maker's instructions) and begin churning. Pour toasted coconut and macadamias into the ice cream as it churns. Churn until the ice cream is very thick and cold (times vary depending on type of ice cream maker). Transfer to a resealable plastic or stainless steel container and freeze until it's firm enough to scoop, at least 3 hours.

Makes 1½ quarts

Notes

Adapted from "Fine Cooking" September 2000

Toffee Almond Sandies

Source: Once Upon a Chef

Ingredients

- 3½ cups flour
- 1 cup whole wheat flour
- 1 tsp baking soda
- 1 tsp cream of tartar
- 1 tsp salt
- 2 sticks (1 cup) unsalted butter, softened
- 1 cup sugar, plus more for rolling
- 1 cup powdered sugar
- 1 cup vegetable oil
- 2 large eggs
- 1 tsp almond extract
- 2 cups chopped almonds
- 6 oz (1 heaping cup) English toffee bits

Method

1. Set racks in the middle of the oven and preheat to 350°F. Line two baking sheets with parchment paper.
2. Combine the flour, whole wheat flour, baking soda, cream of tartar, and salt in a medium bowl; mix well.

3. In the bowl of a mixer fitted with the paddle attachment, cream the butter, granulated sugar, and powdered sugar until well combined, about 1 to 2 minutes. Scrape down the sides of the bowl with a spatula, then add the oil, eggs, and almond extract; mix well. Add the dry ingredients and mix slowly to combine. Stir in the almonds and toffee bits.
4. Shape the dough into 1-inch balls, roll in sugar, then place about 2 inches apart on the prepared baking sheets and flatten with a fork. Bake, rotating the sheets halfway through cooking, for 14 to 17 minutes or until browned. Let the cookies cool on the baking sheets for a few minutes, then transfer to a wire rack to cool completely. Store in an airtight container.

   FREEZER-FRIENDLY: The dough can be frozen for up to 3 months. Roll the dough into balls, let set on a baking sheet in the freezer, then place in a sealable bag and press out as much air as possible. Bake as needed directly from the freezer. (Allow 1 to 2 minutes longer in the oven.)

Toffee-Nut Bars

Source: Oma

Ingredients

- ½ cup Shortening
- ½ cup Brown Sugar
- 1 cup Flour
- 1 cup Brown Sugar
- 2 Eggs
- Salt
- 2 Flour
- 1 teaspoon Baking Powder
- 1 cup Coconut
- 1 teaspoon Vanilla
- 1 cup Nuts

Method

Mix shortening, brown sugar and flour, press into pan (?) and bake at 375°F for ???

Beat eggs and sugar together. Add other ingredients and mix together. Pour over top of flour mixture.

Notes

I really have no idea how to do this. Do I bake the crust first, then add the goo and bake again?

or press the crust, add the goo and bake altogether? Thanks, Mom. Nice directions!

Torta Di Cioccolata Alla Sanna

Servings: 14

Source: Washington Square Bar and Grill in San Francisco

Ingredients

- 1 lb. Sweet Butter
- 1 cup Sugar
- 1 cup Espresso Or French Roast Coffee
- 12 ounces Bittersweet Chocolate
- 4 ounces Unsweetened Chocolate
- 8 Large Eggs

Method

1. Preheat oven to 350°F. Line a 9x3 inch false bottom pan or spring-form pan with aluminum foil and grease and flour generously. Set aside.
2. In saucepan, over LOW heat, melt together sweet butter, sugar and coffee.
3. Whisk the above ingredients together.
4. Add chocolate and continue to stir until melted.
5. Remove from heat and add the eggs, slightly beaten.

6. Whisk together and turn into prepared pan. Bake for 50-55 minutes. Cake is done when top has a crust and is dry to touch. You can eat this as soon as it is cool enough, or refrigerate up to 12-14 hours and eat it then.

Trifle

Source: Sue Chapo

Ingredients

- 2 Cold Water
- 5 Egg Yolks
- 1½ cups Sugar
- 8 Egg Whites
- ¼ teaspoon Cream Of Tartar
- ¼ teaspoon Salt
- 1 cup Cake Flour
- ½ teaspoon Vanilla
- ½ teaspoon Lemon Extract
- ¼ teaspoon Almond Extract
- 6 Egg Yolks
- 1 cup Sugar
- ¼ teaspoon Salt
- 1½ cups Milk
- 3 teaspoons Gelatin
- 2 Cold Water
- 4 Boiling Water
- 2 teaspoons Vanilla
- 2 pints Heavy Cream
- Strawberries, Kiwi, Or Other Fruit
- Liqueur

Method

Cake

Add cold water to egg yolks and beat until light. Gradually add ½ c sugar

Beat egg whites and when they become frothy, add cream of tartar and salt. Keep on beating until it holds its points. Gradually add remaining cup of sugar into the beaten egg white.

Fold the egg yolk mixture into the whites, then fold in flour, then flavorings.

Pour into ungreased angel food pan and bake at 325 for 65 minutes.

Take out of oven and invert pan until cool.

Custard

Beat egg yolks, add sugar and salt.

Scald milk and slowly add to egg yolks. Cook over boiling water, stirring constantly until the custard lightly coats the spoon - about 3 minutes. Remove from heat.

Soak gelatin in cold water for 5 minutes. Add boiling water and mix this dissolved gelatin into hot custard.

Allow custard to cool. When it begins to set, fold in the flavoring and cream which has been beaten stiff.

Split cake in two, flavor with liqueur, assemble cake, fruit and custard, in layers in a trifle bowl. Refrigerate about 3 hours.

Turtle Bars

Servings: 70

Source: Bon Appetit July '03

Ingredients

- 2 cups Flour
- 1¾ cups Dark Brown Sugar, Divided
- 1½ cups Butter (room Temp), Divided
- 3 tablespoons Whipping Cream
- 1 cup Pecan Halves, Toasted
- ¾ cups Chocolate Chips

Method

Preheat oven to 350 degrees. Mix flour, 1 cup brown sugar, and ¾ c butter in processor until well blended and crumbly. Press mixture evenly into ungreased 9x13x2 inch metal baking dish. Bake until crust is light golden, about 15 minutes. Maintain oven temperature.

Meanwhile, bring remaining ¾ cup brown sugar, ¾ cup butter and cream to boil in small saucepan over high heat, stirring until sugar dissolves. Boil 1 minute, stirring occasionally. Remove caramel from heat.

Sprinkle pecans over crust. Pour caramel over pecans. Bake until bubbles form and color darkens, about 20 minutes. Remove from oven and sprinkle with chocolate chips. Let stand until chocolate melts, about 5 minutes. Using

offset spatula, spread chocolate evenly over top. Chill bars until chocolate sets, about 20 minutes. Cut into 1-inch squares.

Vanilla Custard Sauce

Source: Bon Appetit, Oct 98 goes with fried banana ravioli

Ingredients

- 2 cups Whipping Cream
- 1 Vanilla Bean, Split Lengthwise
- 4 large Egg Yolks
- 6 tablespoons Sugar

Method

Place whipping cream in heavy medium saucepan. Scrape in seeds from vanilla bean; add pod. Bring cream to simmer. Whisk egg yolks and sugar in medium metal bowl to blend. Gradually whisk in hot cream mixture. Return mixture to saucepan and stir over medium-low heat until custard thickens and finger leaves path when drawn across back of spoon, about 4 minutes (do not boil). Strain. Cover and refrigerate custard sauce until cold, about 3 hours. (Can be prepared 1 day ahead. Keep refrigerated.)

Makes 2½ cups.

Vanilla Ice Cream (Philadelphia Style)

Source: New York Times Aug. 12, 2015

Ingredients

- 2 cups heavy cream, preferably organic and not ultrapasteurized
- 2 cups half & half, or 1 cup additional heavy cream plus 1 cup whole milk
- ½ vanilla bean, split lengthwise and seed scraped out with tip of sharp knife
- 1 cup sugar, or ¾ c. light corn syrup, more to taste
- ½ tsp salt, more to taste

Method

1. In a saucepan or a microwave-safe container, combine cream, half & half and vanilla bean and seeds. On the stove or in the microwave bring mixture to a simmer. Immediately turn off heat.
2. Add sugar or corn syrup and salt and mix until sugar dissolves, about 1 minute. Taste and add more sugar and salt as needed to balance the flavors. The mixture should taste slightly too sweet when warm; the sweetness will be muter when the ice cream is frozen.

3. Strain mixture into a container and refrigerate until very cold, at least 4 hours and preferably overnight.
4. Churn mixture in an ice cream maker according to instructions. Serve immediately or transfer to an airtight container and let freeze until hard.

Notes

This is easy and delicious and the texture stays good over time.

Virginia's Cookies

Source: Virginia McDermott, July, 2000

Ingredients

- 2 sticks Butter, Room Temperature
- 1 cup Sugar
- 1 Egg, Separated
- 1 teaspoon Vanilla
- 2 cups Unbleached All Purpose Flour
- ½ teaspoon Salt

Method

Cream butter and sugar. Add egg yolk. Mix again. Add vanilla, then flour and salt. Press onto cookie or pizza pan. Beat egg white until foamy. Paint cookie dough and spread with almond, walnuts, pistachios, coconut, whatever. Bake about 20 min. Or until golden brown (they are best a bit crunchy) at 325°F.

Vodka Pie Crust

Source: Josh

Ingredients

- 2½ cups flour, divided
- 1 tsp salt
- 2 tbsp sugar
- 1½ sticks butter
- ½ cup vegetable shortening
- ¼ cup vodka
- ¼ cup cold water

Method

1. Process 1½ cups flour, salt, and sugar in food processor. Add butter and shortening and process until it collects in clumps (about 15 seconds). Scrape bowl down, add remaining flour and pulse until evenly combined.
2. Add water and vodka over mixture. Divide into 2 balls and flatten into a disc. Refrigerate for at least 45 minutes or up to 3 days.

Walnut Pie with Orange and Cinnamon

Servings: 8

Source: Bon Appetit, Nov. 2000 p.218

Ingredients

- 1 Easy Pie Crust, See Below
- 3 large Eggs
- 1 cup Light Corn Syrup
- ½ cup Sugar
- ½ Unsalted Butter, Melted
- 1 teaspoon Grated Orange Peel
- 1 teaspoon Ground Cinnamon
- 1 teaspoon Vanilla
- 1½ cups Walnuts, Coarsely Chopped

Method

Preheat oven to 400°F. Refrigerate pie crust 15 minutes.

Whisk eggs in medium bowl until well blended. Add corn syrup, sugar and melted butter, orange peel, cinnamon and vanilla and whisk until smooth. Stir in walnuts. Pour walnut filling into chilled crust. Bake pie 10 minutes. Reduce oven temperature to 350°F. Continue baking pie until

puffed and set in center when dish is gently shaken, about 40 minutes longer. Cool pie completely on rack. (Can be prepared 1 day ahead. Cover and store at room temperature). Cut pie into wedges and serve.

Easy Pie Crust

- 1 c all purpose flour
- ⅓ c cake flour
- 1 tbsp sugar
- ½ tsp salt
- 6 tbsp (¾ stick) unsalted butter, cut into ½ inch pieces
- 2 tbsp chilled solid vegetable shortening, cut into ½ inch pieces
- 3 tbsp (or more) ice water

Blend first 4 ingredients in processor. Add butter and shortening and cut in using on/off turns until mixture resembles coarse meal. Add 3 tbsp ice water and process until moist clumps form, adding more water by tsp if dough is dry. Gather dough into ball; flatten into disk. Wrap in plastic; refrigerate 1 hour. (Can be made 2 days ahead. Keep refrigerated. Soften dough slightly at room temp before rolling out.)

Roll out dough disk on floured surface to 12-inch round. Transfer to 9- inch diameter glass pie dish. Fold crust edge under; crimp edge decoratively.

War Cake 1918

Source: BJ Stephenson (2009)

Ingredients

- 1 cup Raisins
- 2 cups Water
- 2 cups Brown Sugar
- ½ cup Shortening
- 2 Eggs
- 1 cup Water
- 3 cups Flour, Sifted
- 2 teaspoons Cinnamon
- 1 teaspoon Nutmeg
- 1 teaspoon Allspice
- 1 teaspoon Baking Powder
- 2 teaspoons Baking Soda
- 1 teaspoon Salt

Method

Preheat oven to 350°F.

Boil raisins in 2 cups water for 20 minutes. Cool, save water.

Cream sugar and shortening together.

Add eggs, mixing well after each addition.

Add 1 cup of water and sifted dry ingredients.

Add cooled raisins and raisin water.

Bake in 13x9 pan at 350°F for 1 hour approximately.

When cake is cool, spread with Maple Frosting.

Maple Frosting

Combine 1½ c brown sugar with canned milk or sour cream to make a thick paste. Boil 5 minutes; cool and beat.

White Chocolate and Cranberry Cookies

Servings: 3

Source: Tallahassee Democrat, Dec. '04

Ingredients

- ½ cup Butter, Softened
- ½ cup Packed Brown Sugar
- ½ cup White Sugar
- 1 Egg
- 1 tablespoon Brandy Or Vanilla
- 1½ cups All-Purpose Flour
- ½ teaspoon Baking Soda
- ¾ cups White Chocolate Chips
- 1 cup Dried Cranberries (See Note)

Method

Preheat oven to 375°F. Grease cookie sheets. In large bowl, cream butter, brown sugar and white sugar until smooth.

Beat in egg and brandy or vanilla.

Combine flour and baking soda; stir into sugar mixture. Mix in white chocolate chips and cranberries.

Drop by heaping spoonfuls onto prepared cookie sheets. Bake for 8-10 minutes. For best results,

remove from oven while still soft. Allow cookies to cool for 1 minute on cookie sheet.

Notes

Trader Joe's dried orange-flavored cranberries are really good in this.

Corrected, 2026-07-26.
https://www.justapinch.com/recipes/white-chocolate-and-cranberry-cookies.html

Yummy Cookies

Source: Oma

Ingredients

- 1 cup coconut
- 6 oz chocolate chips
- 1 cup nuts
- 6 oz butterscotch chips
- 1 can Borden's condensed milk

Method

Crust

Enough graham crackers to cover 9 x 13 pan and approx. ¼ cup butter. Combine and pat down in pan.

Topping

Sprinkle on coconut, chocolate chips, chopped nuts, and butterscotch chips.

Drizzle one can condensed milk on top.

Bake in moderate oven about 20 minutes.

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Linda Richards

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Peanut Butter Blossoms

Lois

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Marce

Spinach Madeleine

Mary Kay Feather

Almond Cake with Strawberries
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Plum Cake)
Shrimp - Florence Fabricant's

Maxine Goldman

Apple Bundt Cake

Melissa Brewer

Orange-Marmalade Layer Cake

Michelle Stebleton

Pina Colada Cheesecake

Mickey Sweeney

Mickey's Chocolate Thumbprints

Mirjam

Nina's Pumpkin Pie (From Mirjam)

Nadeen Fankhause

Chocolate Toffee Bars

Nancy Smith Fichter

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Nina Hoelz

Bavarian Topfenknodel
Coconut Pudding With Lemon Syrup
Nina's Olive Bread
Nina's Pumpkin Pie (From Mirjam)

Oma

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Cherry Delight
Chocolate Amnesia (Nanaimo Bars)
Chocolate Chip Bars
Eggnog Pie
Irish Apple Cake
Monkey Bread
Oma's Carrot Cake
Oma's Cranberry Relish
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Toffee-Nut Bars
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Yummy Cookies

Owen

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Papa Hank

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Pat Sheridan

Pumpkin Crisp

Pat Smith

Gazpacho

Peggy

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Richard Sias

Artichoke Dip

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Robert Neuman

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Rose Kowalsky

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Rosie McLaughlin

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Sandy Graff

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Sharon

Challah - Sharon's
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Shellie

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Sue Chapo

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Sue Grossmann

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Toby Saks

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Trish Henry

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Virginia McDermott

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Zora Miller

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Ann's Lemon Sour Cream Pie

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Better Homes and Gardens Cookbook

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Sticky Toffee Pudding

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Cook's Magazine

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Crepes & Flaming Desserts Cookbook

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Cuisine Magazine

Gateau Breton
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Epicurious

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Food Network

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Food.com

Potato Asparagus Soup

Food52

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Interlochen days, some magazine, can't remember

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Josh's Polish Cookbook, Frankfurt

Polish Pancakes With Cheese

Joy of Cooking

Ginger Cake

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Joyofbaking.com

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Chocolate Amnesia (Nanaimo Bars)

Ladies Home Journal or McCalls from the 60's

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Lois's cookbook

Raisin Praline Coffee Cake

Macrina's Bakery and Cafe Cookbook

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My old cookbook binder

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New Best Cookbook

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New York Times

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Coleslaw New York Times (Pickleback Slaw) June, 2016

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Sticky Toffee Pudding New York Times

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Nina's Cookbook

Bavarian Topfenknodel

Once Upon a Chef

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One Magnificent Cookbook

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Pasta & Co. Cookbook

Chicken Alexander

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Couscous With Black Beans

Pasta & Co. "Santori Apple Cake"

Patricia Well's the Paris Cookbook

Apple Lady's Cake

Pillsbury's Silver Anniversary Bake Off Cookbook

Chocolate Cherry Bars

Rick Bayless' "Salsas that Cook" cookbook

Roasted Jalapeno-Tomato Salsa

Rogers Gray Italian Country Cookbook

Marinated Grilled Veggies

Saveur

Enchiladas Suizas

Seattle Times

Almond Cake with Strawberries

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Silver Palate

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Simply Whidbey

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Southern Living

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Summer Fruit Salad

Sphere Magazine

Shrimp Gianni

Spice to Plate Cookbook

Chicken Lettuce Wraps

Sunset Magazine

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Salmon Tacos
Singapore Chicken Stew

Tallahassee Democrat

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Turkey Tortilla Soup
White Chocolate and Cranberry Cookies
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Taunton's Fine Cooking Magazine

Eggplant, Tomato, Yogurt

The Best International Recipe Cookbook

Lamb Pita Sandwiches
Tiramisu

The Best Recipe

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The New Basics Cookbook

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The New Best Cookbook

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Aioli Sauce

Tom's Big Dinners

Buttermilk Cake with Bay Creme Fraiche and Brandied Bing Cherries

Williams-Sonoma

Buckwheat Pancakes with Blueberry Sauce

Pear Gingerbread

www.101cookbooks.com

Frozen Vanilla Yogurt