

# Specialties of the House

## Volume 2

*The Wine and Fun Society Recipe Collection*

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## Chapter 1: Appetizers

### ***Prosciutto Palmiers***

*(90+ Wines; Pope)*

**1 sheet puff pastry**  
**2 t honey mustard**  
**¼ lb thinly sliced Parma Ham**

**¼ c freshly grated asiago cheese**  
**beaten egg**

Roll the puff pastry into an 8" x 12" rectangle. Spread the pastry with the honey mustard. Layer with the ham and spread on the cheese. Press lightly into the dough. Roll lengthwise to the middle from each end. Cut the roll into ½" slices. Place on a parchment-lined cookie sheet and brush with the beaten egg. Bake at 400° for approximately 10 minutes.

### ***Asparagus Rolls***

*(German; Becker)*

**25 fresh asparagus spears**  
**salt to taste**  
**25 thin slices white bread,**  
**Pepperidge Farm**  
**8 oz cream cheese, softened**

**3 oz blue cheese, such as Maytag Blue,**  
**softened**  
**1 egg**  
**3 sticks butter, melted**

In a large skillet, bring enough water to boil to barely cover the asparagus. Trim the spears to the same length as the bread slices and place in the skillet. Sprinkle with salt and cover tightly. Boil gently until the lower parts of the stalks are barely fork tender – about 3 to 5 minutes. Rinse in cold water immediately until the cooking process has ended.

Remove the crusts from the bread and flatten with a rolling pin. Combine the cheeses and egg in a mixing bowl and beat with an electric mixer until blended. Spread the mixture evenly over the bread slices. Place an asparagus spear on the edge of each slice of bread and roll up. Dip in melted butter to coat all sides. Place seam-side down on cookie sheet and chill for 24 hours or freeze until ready to bake.

Preheat oven to 400°. Cut the rolls in thirds and bake for 10 minutes or until lightly browned. Bake the frozen rolls without thawing for 15 minutes or until brown. Serve immediately. Makes 75.

### ***Cranberry-Brie Bites***

*(Varietals; DiCarlo)*

**1 ½ c cranberry sauce, either**  
**homemade or store-bought**

**1 puff pastry sheet**  
**1 brie triangle, chilled**

Preheat the oven to 375°. Thaw the puff pastry sheet flat. Cut into approximately 3" squares and place them into mini muffin tins, pressing them into the shape of the muffin hole. Place a 1" slice of brie in the center of each puff pastry and then top it with approximately 1 T of cranberry sauce. Bake 10 minutes or until puff pastry corners are toasted light brown. Let cool 5 minutes before serving. Makes 20 bites.

## **Prosciutto-Wrapped Shrimp**

*(Summer Wines; DiCarlo)*

**¼ c orange marmalade**  
**4 tsp soy sauce**  
**4 tsp fresh lemon juice**  
**1 tsp minced fresh ginger**  
**1 large garlic clove, minced**

**2 scallions, finely chopped**  
**12 jumbo shrimp, shelled, deveined and butterflied**  
**12 thin slices of prosciutto (about 4 oz)**  
**2 T vegetable oil**

In a bowl, mix the marmalade, soy sauce, lemon juice, ginger, garlic and scallions. Add the shrimp and toss to coat. Lay a slice of prosciutto on a work surface and fold it in half lengthwise. Wrap the prosciutto around the middle third of 1 of the shrimp. Repeat with the remaining shrimp and prosciutto.

In a large skillet, heat the oil until shimmering. Add the shrimp and cook over moderate heat, turning once or twice, until golden and cooked through, about 8 minutes. Transfer to a plate and serve warm or at room temperature. Can be kept at room temperature for up to 2 hours. Makes 4 first-course servings.

## **Feta Custard in Phyllo Cups**

*(Rhone; Dorazio)*

**30 1¾" baked miniature phyllo shells**  
**4 oz crumbled feta cheese**  
**3 oz cream cheese, softened**  
**1 egg**  
**2 tsp lemon juice**  
**1 tsp flour**  
**½ tsp dried oregano, crushed**

**1/3 c pitted kalamata olives, chopped**  
**½ tsp olive oil**  
**¼ tsp balsamic vinegar**  
**¼ tsp garlic powder**  
**dash ground cumin**  
**dash ground red pepper**  
**snipped fresh parsley or snipped fresh oregano**

Make filling one day in advance: In a medium mixing bowl combine feta cheese, cream cheese, egg, lemon juice and flour. Beat with an electric mixer on medium speed until nearly smooth. Preheat oven to 325°. Place the phyllo shells on a large baking sheet. Spoon mixture evenly into the cups using a scant 2 tsp of mixture for each. Bake for 15 to 17 minutes or until shells are lightly brown and crisp.

For olive topping, in a small bowl stir together olives, oregano, olive oil, balsamic vinegar, garlic powder, cumin and red pepper. Sprinkle olive topping evenly over tops of baked custard. Sprinkle each with snipped parsley or oregano. Serve immediately. Makes 30 appetizers.

## **Bruschetta with Feta & Prosciutto**

*(Italian; Graves)*

**1 baguette**  
**olive oil**  
**3 oz watercress (or rocket)**  
**6 ½ oz crumbled feta cheese**

**2 tsp orange zest**  
**2 T olive oil**  
**6 slices prosciutto**

Cut the baguette into ½" pieces, brush with olive oil and grill one side until golden. Arrange watercress leaves over each piece. Toss crumbled feta cheese with orange zest and 2 T olive oil. Spoon 2 tsp of mixture over each bruschetta. Grill the prosciutto until crispy, then crumble over the bruschetta. Makes about 30.

## **Baked Crab, Leeks and Brie Dip**

*(Literary Wines; Bauman)*

**4 leeks (white part only)**  
**2 bunches green onions**  
**1 lb brie**  
**2 T minced garlic**  
**2 T olive oil**  
**1 cup sour cream**

**1 lb fresh jumbo lump crabmeat**  
**Tabasco (to taste)**  
**3 T Tequila-Lime Cocktail Sauce**  
**(Stonewall Kitchen)**  
**1/3 lb cream cheese**

In heavy skillet, cook coarsely chopped leeks, onions and garlic in olive oil over moderate heat until pale golden. Add sour cream and simmer. Add brie and cream cheese, stirring until cheese melts. Add crabmeat, Tequila-Lime Sauce, and Tabasco. Spread mixture in baking dish and bake in 425° oven for 15-20 minutes or until top turns golden.

## **Deviled Egg and Radish Mini Sandwiches**

*(Summer Wines; Dorazio)*

**4 large eggs**  
**2 T finely chopped radishes**  
**1 ½ T finely chopped green onions**  
**3 T mayonnaise**  
**1 T sour cream**  
**2 tsp coarse-grained mustard**

**¼ tsp freshly ground pepper**  
**salt**  
**butter**  
**8 thin slices whole wheat bread, crusts trimmed**  
**1 ¼ c radish sprouts or alfalfa sprouts**  
**whole radishes**

Place eggs in saucepan and cover with cold water. Cover saucepan and bring water to boil. Remove pan from heat; let stand, covered, 30 minutes. Drain eggs and rinse under cold water. Peel and finely chop eggs. Combine in medium bowl with chopped radishes and green onions. Combine mayonnaise, sour cream, mustard and pepper in small bowl. Add to eggs and mix gently until well combined. Season with salt. (Can be prepared 1 day ahead; chill.)

Spread butter thinly over one side of bread slices. Spread 2 T egg mixture on each. Cut sandwiches into quarters or triangles. Sprinkle with some of sprouts. (Sandwiches can be assembled 2 hours ahead. Cover loosely; refrigerate.) Cover platter with remaining sprouts. Top with sandwiches. Garnish with whole radishes and serve. Makes 32.

## **Sheep's Milk Cheese with Herb Dressing**

*(Spanish; Graves)*

**¼ c olive oil, plus additional for  
garlic and bread**  
**1 head garlic, unpeeled, top 1/3  
cut off horizontally**  
**1½ tsp whole cumin seeds**  
**1 T fresh lemon juice**

**2 T cilantro, chopped**  
**¼ tsp salt**  
**¼ tsp freshly ground black pepper**  
**1 lb block short sheep's milk cheese, cut  
into 8 discs**  
**1 loaf crusty bread, sliced and toasted**

Preheat oven to 425°. Rub a little olive oil on head of garlic; place in a small pan or on an ovenproof plate and bake 25 minutes until very soft when squeezed. Remove from oven and let cool. In a small skillet over low heat, toast cumin seeds, swirling them in pan until very fragrant and slightly darker. Remove from pan and let cool. Grind cumin seeds in a spice grinder with a mortar and pestle, or by smashing them on a cutting board with the bottom of a clean skillet.

Squeeze cloves from garlic head, being careful not to pull off skin. In a medium bowl, mash cumin with roasted garlic to form a paste. Add olive oil, lemon juice, cilantro, salt and pepper. Whisk until well blended. Place sheep's milk discs on a serving platter and spoon dressing over each piece. Serve with toasted or grilled bread brushed with olive oil. Serves 8.

## **Tuna Mousse**

*(Rhône; Wood)*

**6 canned anchovies, chopped  
(reserve oil in can)**  
**3 cloves garlic, squeezed in garlic  
press, pounded into a paste  
with 2 T olive oil**  
**2 T heavy cream**

**¾ c crumbled canned tuna (reserve oil in can)**  
**a few drops lemon juice**  
**pinch of curry powder**  
**pinch of ground coriander**  
**salt, to taste**

Place the chopped anchovies and the garlic paste in a small, heavy-bottomed enameled saucepan. Set over low heat, stir in the cream, tuna, lemon juice and spices. Simmer gently for a few minutes, stirring constantly with a wooden spatula. Mix in a little of the reserved tuna oil and anchovy oil, remove from heat. Set aside to cool.

Chill a serving bowl by placing it in another, larger bowl filled with ice cubes.

Grind the cooled tuna mixture through a food mill using the finest disk into the ice-cold bowl (you may use a blender instead of a food mill). Beat in 2-3 more tablespoons of heavy cream or 2 T creamed butter. Serves 6.

## **Tamale Bits**

*(Varietals; Dorazio)*

**1 package Jiffy Corn Muffin Mix**  
**1 egg**  
**½ c milk**  
**10 oz can enchilada sauce**

**1 ½ lb fresh chorizo (recipe below)**  
**8 oz tomato sauce**  
**½ c shredded Monterrey Jack cheese**

Preheat the oven to 400°. Grease an 8" x 8" square pan. Blend the muffin mix, egg, and milk. Pour into prepared pan and bake for 20 minutes. Remove from oven and cool. Crumble into bits. Combine the corn bread crumbs, ½ c enchilada sauce, salt and chorizo. Mix well. Shape into 1" balls and place in a shallow baking pan. Bake uncovered for 18-20 minutes at 350°. Heat the remaining enchilada sauce and tomato sauce. Serve cooked meatballs in sauce topped with cheese.

## **Chorizo**

**2 lb ground pork**  
**1 T pure chili powder**  
**½ tsp ground black pepper**  
**¼ tsp ground coriander**  
**1 tsp ground cumin**  
**½ T whole cumin seed**

**½ tsp cayenne**  
**1 T Hungarian paprika**  
**2 tsp kosher salt**  
**¼ c red wine vinegar**  
**small bunch cilantro, chopped**  
**1 fresh jalapeño, minced**

Place the meat in a bowl and add the spiced, salt, vinegar, cilantro and jalapeño. Mix well with hands and chill overnight. Package for freezer or use in 2 to 3 days. It will keep frozen for 2 months. To cook, form into patties and sauté or crumble into pan and cook as you would hamburger.

## **Tuna Tapenade**

*(Rhône; Wood)*

**6 ½ oz can tuna packed in olive oil, drained**  
**4 T unsalted butter, softened**  
**1 c best-quality green olives, drained and pitted**

**grated zest of 1 lemon, blanched and refreshed in cold water**  
**2 T fresh lemon juice**  
**4 T minced fresh basil leaves**

With a fork, flake the tuna in the can and transfer to bowl of a food processor. Add the remaining ingredients and process only until blended. The mixture should remain slightly coarse. Taste for seasoning. Transfer to a medium-size bowl and serve at room temperature. (The tapenade can be stored, covered and refrigerated, for up to 3 days.) Makes 1 cup.

Note: If the more flavorful tuna packed in olive oil is unavailable, use best-quality white tuna packed in water. Drain the tuna, discarding the water. French Picholine olives recommended.

## **Spice-Seared Shrimp**

*(Celebrity Cellars; DiCarlo)*

**1 T coarse sea salt**  
**½ T fennel seeds, lightly crushed**  
**½ T coriander seeds, lightly crushed**

**½ T cumin seeds, lightly crushed**  
**½ T crushed red pepper**  
**1 ½ lb small shrimp in their shells**

Heat a large wok. Add the salt, the fennel, coriander and cumin seeds and the crushed red pepper and cook over high heat, stirring constantly, until the spices are lightly toasted, about 30 seconds. Add the shrimp and toss immediately with the spices. Cook, tossing constantly, until the shrimp are opaque and their shells are beginning to char, about 5 minutes. Transfer the shrimp and any toasted spices to a large bowl and serve. Serves 8.

## **Gorgonzola Cheese and Pear Dip**

(Summer Wines; DiCarlo)

**2 oz Gorgonzola cheese, crumbled**  
**1 c sour cream**  
**2 T heavy cream**  
**4 oz diced pear in syrup**

**½ tsp salt**  
**1 tsp lemon juice**  
**¼ c chopped nuts, optional**

Combine all ingredients in a small bowl. Serve or refrigerate until ready to use. Serves 8.

## **Corn and Cheese Pancakes**

(Summer Wines; Suchy)

### **Guacamole:**

**2 small ripe avocados, halved  
and pitted**  
**½ small red onion, finely diced**  
**2 T fresh lime juice**  
**½ tsp garlic powder**  
**¼ tsp salt**  
**1/8 tsp black pepper**

### **Pancakes:**

**3 ears corn, kernels removed  
or about 2 c frozen corn**  
**1 1/3 c buttermilk**  
**2 large eggs**  
**½ c pancake mix**

### **3 T vegetable oil**

**¾ c flour**  
**¾ c yellow cornmeal**  
**1 tsp salt**  
**1 tsp baking powder**  
**1/8 tsp ground cumin**  
**chopped green onions**  
**4 oz pepper-Jack cheese shredded (1 c)**  
**1 medium-size heirloom tomato  
cored and diced**  
**cilantro, for garnish (optional)**

### **Topping:**

**Salsa (optional)**

Guacamole: Scoop flesh from avocado halves into bowl. Mash coarsely with fork. Stir in onion, lime juice, garlic powder, salt and pepper, mashing to desired consistency. Cover with plastic wrap; refrigerate until serving time.

Pancakes: Heat oven to very low (180°). Place corn kernels in food processor. Pulse until coarsely chopped and slightly wet. Add buttermilk, eggs, oil and pancake mix. Pulse just until blended. In a large bowl, whisk together flour, cornmeal, salt, baking powder and cumin. Stir in grated cheese. Stir corn mixture into flour mixture.

Heat griddle or large nonstick skillet over medium heat. Coat griddle with nonstick cooking spray. For each pancake, spoon 2 T of batter onto heated pan; gently spread batter slightly to form 3 ½" circles. Cook until bubbles begin to appear on top of pancakes, 1 to 2 minutes. Flip pancakes over with large spatula; cook 1 to 2 minutes. Keep pancakes warm in the oven. You should have about 24 pancakes.

To serve: Top each pancake with 1 T guacamole and 1 tsp chopped tomatoes. Add salsa, if desired and garnish with cilantro.

## **Bagna Caôda**

(Varietals; Sullivan)

**¼ pint + 2 T olive oil**  
**1 ½ oz butter**  
**salt to taste**

**2 cloves garlic, peeled and finely chopped**  
**8-10 flat anchovy fillets, chopped**

Heat the oil and butter until the butter is thoroughly liquefied and barely begins to foam. (Do not wait for the foam to subside or the butter will be too hot.) Add the garlic and sauté very briefly. It must not take on any color. Add the anchovies and cook over very low heat, stirring frequently, until the anchovies dissolve into a paste. Add the salt, stir and bring to the table along with raw vegetables, as prepared below. Serve in an earthenware pot that can be kept warm during the entire time you are eating. The heat should be kept at a minimum, not more than candle-warmer intensity, because the dip must not continue to cook after it is prepared.

Vegetables: Cardoons [remove strings, cut into suitable lengths, wash thoroughly, rub cut parts with lemon to prevent discoloration], Artichokes [rinse in cold water and serve whole; pull off one leaf at a time, dip and bite off the tender part], Broccoli [serve just the stalks, after peeling off the tough outer skins], Spinach [use young, crisp spinach; wash thoroughly, serve with the stems on], Zucchini [use only fresh, small, young vegetables; wash thoroughly, cut lengthwise into sections 1" thick], Sweet peppers [wash in cold water, remove seeds and cut into quarter sections], Celery [discard bruised or tough outer stalks; wash in cold water], Carrots [scrape or peel and cut lengthwise into ½" thick sections].

## **Mushroom-Stuffed Brie en Croute**

*(Small French Chateau; Dorazio)*

**1 small onion**  
**½ lb mushrooms**  
**2 T unsalted butter**  
**1 T dry Sherry**  
**½ tsp freshly grated nutmeg**  
**chilled 14- to 17-oz wheel of Brie**

**17 ¼ oz package frozen puff pastry sheets,**  
**thawed according to package directions**  
**1 large egg**  
**Accompaniment:**  
**French bread slices or crackers**

Mince enough onion to measure ½ c and finely chop mushrooms. In a 9- to 10-inch heavy skillet, cook onion in butter over moderate heat, stirring, until softened. Add mushrooms, Sherry, nutmeg and salt and pepper to taste and sauté over moderately high heat, stirring, until liquid mushrooms give off is evaporated. Cool mushroom mixture.

On a lightly floured surface, roll out 1 sheet of pastry into a 13" square, and using Brie as a guide, cut out 1 round the size of the Brie. Cut out a mushroom shape from scraps for decoration.

Horizontally halve Brie. Roll out remaining sheet of pastry into a 13" square and transfer to a shallow baking pan. Center bottom half of Brie, cut side up, on pastry square and spread mushroom mixture on top. Cover mushroom mixture with remaining half of Brie, cut side down.

Without stretching pastry, wrap it snugly up over Brie and trim excess to leave a 1" border of pastry on top of Brie. In a small bowl, lightly beat egg and brush onto border. Top Brie with pastry round, pressing edges of dough together gently but firmly to seal. Brush top of pastry with some egg and arrange pastry mushroom on it. Lightly brush mushroom with some egg, being careful not to let egg drip over edge of mushroom (which would prevent it from rising). With back of a sharp small knife, gently score side of pastry with vertical marks, being careful not to cut through dough. Chill Brie, uncovered, 30 minutes. Brie may be made up to this point 1 day ahead and chilled, loosely covered.

Preheat oven to 425°. Bake Brie in middle of oven until pastry is puffed and golden, about 20 minutes. Let Brie stand in pan on rack 15 minutes and transfer with a spatula to a serving plate. Serve with bread or crackers. Serves 8-10.

## **Chicken Liver Mousse**

*(Celebrity Cellars; Sullivan)*

**2 envelopes unflavored gelatin**  
**¾ c chicken stock**  
**¼ c minced onion**  
**1 ½ sticks unsalted butter**  
**1 ½ lb chicken livers**

**1 tsp salt**  
**freshly ground pepper**  
**pinch of dried tarragon, ground**  
**1/3 c Madeira or dry Port wine**  
**1 c small curd cottage cheese**

Blend the gelatin into the chicken stock and let soften while sautéing the chicken livers.

Sauté the onion slowly 8 to 10 minutes in 4 T of the butter until tender and translucent. Add the chicken livers, raise heat, and sauté 2 minutes more, tossing the pan by its handle, until they are lightly springy when pressed – they should remain rosy inside. Season with salt, pepper and tarragon; pour in the wine and boil 30 seconds. Turn the livers into a bowl, leaving the liquid in the pan.

Boil down the cooking liquid by half, pour in the gelatinized chicken stock and simmer a moment to dissolve the gelatin completely. Then add the remaining butter, cut into smallish pieces, to melt. Purée the cottage cheese in the processor or blender with the gelatinized flavor base. Then add and purée the sautéed livers and onion. Taste carefully and correct seasoning. If you wish a very smooth mixture, force the purée through a sieve.

Either turn it into a decorative bowl or mold or pass as an hors d'oeuvre with toast or crackers; or line a bowl with plastic wrap, pack in the mousse and chill several hours (or until set), then unmold, remove the plastic and decorate the surface. Makes about 4 cups.

## **Blue Cheese and Onion Tart**

*(Celebrity Cellars; Riffle)*

**1 ½ T unsalted butter**  
**2 large onions, peeled and thinly**  
**sliced (4 ½ c)**  
**6 oz blue cheese**  
**salt and freshly ground black pepper**

**3 large eggs**  
**½ c whole milk**  
**¼ c heavy (whipping) cream**  
**2 shallots, peeled and thinly sliced**  
**1 prebaked 9" pastry shell**

Preheat the oven to 400°. Melt the butter in a large skillet over medium heat. When it foams, add the onions and stir until they are coated with butter. Cover the skillet, reduce the heat to medium-low, and cook the onions, stirring occasionally, until they turn soft and golden, about 20 minutes. Add the blue cheese to the onions, and stir just until it melts. Season to taste with salt and pepper, and set aside.

In a small bowl, whisk together the eggs, milk and cream. Season with salt and pepper. Pour the onion-cheese mixture into the tart shell and spread it out evenly. Pour the milk mixture over the onions, spreading them out so the custard is mixed all through them. (The amount of custard you use may vary slightly, depending on how much the onions cook down.) Arrange the shallot slices over the top and bake until the tart is golden and puffed, 25 to 30 minutes.

Remove the tart from the oven and let it cool for 5 minutes. Then remove the ring of the tart pan, and cool the tart to room temperature on a wire rack. Serve at room temperature or slightly chilled. Serves 12.

## **Dilled Crab Puffs**

*(Bonny Doon; Coulter)*

**1 lb fresh crab meat**  
**½ c plain bread crumbs**  
**2 eggs, slightly beaten**  
**¼ c chives, chopped**  
**1 T fresh minced ginger**

**2 T freshly minced garlic**  
**1/8 c fresh dill, minced**  
**salt and pepper to taste**  
**butter for browning**

Rinse and pick over the crabmeat. Drain well. Combine crab, breadcrumbs and eggs. Add garlic, ginger, chives, salt and pepper. Mix well but gently. Butter a heavy, non-stick skillet and heat over medium heat. When butter begins to turn golden, drop small spoonfuls of the crab mixture onto the pan and brown on both sides, turning gently.

## **Hot Pepper Jelly**

*(Bonny Doon; Coulter)*

**½ to 1 c hot peppers**  
**½ to 1 c green peppers**  
**1 large onion**

**6 ½ c sugar**  
**1 ½ c vinegar**  
**1 bottle Certo (or 2 pouches)**

Chop peppers and onion fine in blender. Mix all ingredients except Certo in large pan. Bring to rapid boil for 30 seconds. Remove from heat for 5 minutes. Add Certo. Stir and then pour into jars. Seal with wax. For more color add 3 drops of green food coloring. Serve on top of crackers with cream cheese.

## **Sunken Treasure Dip**

*(Bonny Doon; Coulter)*

**8 oz cream cheese**  
**6 oz can bean dip**  
**1 c sour cream**  
**¼ t Tabasco sauce**

**¼ bunch green onions, chopped**  
**1 package taco mix**  
**½ lb Monterey Jack cheese, grated**  
**½ lb mild cheddar cheese, grated**

Mix together all ingredients except for the two cheeses. Place in a baking dish. Spread the grated cheeses on top of mixture. Bake at 350° for 15 to 20 minutes. Stir and serve with tortilla chips.



## ***Frontera Roasted Tomato Spread***

*(Burgundy; Becker)*

**8 oz Frontera Roasted Tomato Salsa**  
**4 oz goat cheese**

**3 oz cream cheese**  
**walnuts or pine nuts**

Toast walnuts or pine nuts. Mix the goat cheese, cream cheese and toasted nuts together and form a log. Place in ovenproof dish and pour Frontera Roasted Tomato Salsa over cheese mixture. Bake for 10 minutes at 350°. Serve with Harvest Crispy Wheat Thins.

## ***Chuck Muer's Fish Pâté, Modified***

*(Russian River; Sullivan)*

**1 lb smoked whitefish from Heinens**  
**8 oz Heinens cream cheese**  
**3 oz salted butter**  
**3 oz heavy cream**

**2 little guys horseradish**  
**about 10 drops Ring of Fire hot sauce**  
**pinch of coarse black pepper**  
**pinch of salt**

Blend until smooth in food processor. Serve with salted crackers. Best with a delicate sparkling wine or champagne.

## ***Wild Mushroom Pâté***

*(Petite Sirah; Sullivan)*

**5 T butter**  
**½ c chopped shallots or green onions**  
**(white part only)**  
**1 ¼ lb fresh wild mushrooms such as**  
**shiitake or oyster**  
**Crimini:**  
**2 tsp finely chopped garlic**

**2 tsp curry powder or to taste**  
**½ tsp ground cumin**  
**1 c toasted, unsalted cashews**  
**2 T toasted nut oil such as walnut or olive**  
**salt and freshly ground pepper**  
**2 T finely chopped mixed herbs such**  
**as parsley, chives and/or basil**

Heat the butter in a large sauté pan over moderately high heat. Add the shallots, mushrooms, garlic, curry and cumin and sauté and stir until mixture is just beginning to brown and all liquid has evaporated.

While mushrooms are cooking add the cashews to a food processor and process until chopped. Add oil and continue to process to make a paste. Add the mushroom mixture and process until smooth. Season with salt and pepper to taste and place in a 2 cup pâté mold or other ceramic dish. Can be stored covered and refrigerated for up to three days. Allow to return to room temperature and sprinkle with chopped herbs at serving time. Serve with crisp little croutes, toasts or crackers of your choice.

## ***Crostini with Mushrooms, Prosciutto and Blue Cheese***

*(Russian River; Becker)*

**3 T butter**  
**½ lb fresh shiitake mushrooms,**  
**stemmed, caps chopped**  
**4 oz crimini mushrooms, chopped**  
**2 garlic cloves, minced**  
**½ c whipping cream**

**½ c crumbled blue cheese (about 2 oz)**  
**½ c chopped thinly sliced prosciutto**  
**(about 2 ½ oz)**  
**18 half-inch thick diagonal bread slices cut from**  
**a sourdough baguette**  
**chopped fresh parsley**

Melt butter in heavy large skillet over medium-high heat. Add all mushrooms and garlic and sauté until mushrooms are cooked through and brown, about 10 minutes. Add cream and boil until liquid is completely absorbed, about two minutes. Remove from heat. Add blue cheese and stir until cheese melts. Mix in prosciutto. Season to taste with salt and pepper. Transfer mushroom topping to bowl. (Can be made 1 day ahead. Cover and refrigerate.)

Preheat oven to 375°. Arrange bread slices on baking sheet. Bake until just golden, about 5 minutes. Mound 1 generous tablespoon mushroom topping on each slice. Return to oven. Bake until topping is heated through, about 6 minutes. Sprinkle with chopped parsley. Makes about 18.

## **Chicken Liver-Mushroom Pâté**

*(Potpourri; Wood)*

**½ lb mushrooms**  
**1 lb chicken livers**  
**1 tsp each garlic salt and paprika**  
**1/3 c finely chopped green onion,**  
**including part of tops**

**¾ c butter**  
**1/3 c dry white wine**  
**¼ tsp dill weed**  
**3 drops liquid hot pepper seasoning**  
**salt**

In a medium-sized frying pan over medium-high heat simmer the mushrooms, chicken livers, garlic, salt, paprika and onion in ¼ cup of the butter for 5 minutes. Add wine, dill weed, and liquid hot pepper seasoning. Cover and simmer slowly 5 to 10 minutes more or until livers are just firm. Cool slightly and whirl smooth in a blender. Blend in the remaining ½ c butter and add salt to taste. Chill thoroughly. Serve to spread on plain or sesame crackers. Makes 3 cups

## **Cajun Tuna Spread**

*(Potpourri; Wood)*

**3 oz cream cheese, softened**  
**3 T mayonnaise or salad dressing**  
**1 tsp paprika**  
**¼ tsp black pepper**  
**1/8 tsp garlic powder or 1 clove**  
**garlic, minced**

**1/8 tsp ground red pepper**  
**6 ½ oz can tuna, drained and broken**  
**into chunks**  
**¼ c finely chopped red or green sweet pepper**  
**2 T thinly sliced green onion**  
**Assorted crackers**

In a small mixing bowl, beat cream cheese, mayonnaise or salad dressing, paprika, black pepper, garlic powder or garlic and ground red pepper with an electric mixer on medium speed until well combined. Stir in the tuna, sweet pepper and green onion. Cover; chill for 3 to 24 hours. Serve with Wheat Thins. Makes 1 ½ c spread.

## **Tuna and Artichoke Pâté**

*(DuBoeuf; Riffle)*

**6 ½ oz can water- or oil-packed**  
**tuna, drained**  
**½ c marinated artichoke hearts,**  
**drained and chopped**  
**4 anchovy fillets**  
**¼ to ½ c minced green onions,**  
**white and green parts**

**½ c minced fresh parsley**  
**3 T capers, drained and rinsed**  
**¼ lb unsalted butter**  
**2 T brandy**  
**juice of 1 lemon**  
**ground white pepper to taste**

Combine all ingredients in a food processor fitted with the metal blade and process until a pleasing consistency is reached, ranging from somewhat chunky to smooth. Taste and adjust the seasonings. Chill for at least 30 minutes before serving. Serve as a spread on assorted crackers, any Melba/Crostini or breads. Makes about 2 cups.

## **Artichoke Nibbles**

*(Potpourri; Suchy)*

**1 small onion, chopped**  
**2 cloves garlic, minced**  
**1 tsp vegetable oil or oil from the**  
**artichokes**  
**13 oz marinated artichoke hearts,**  
**drained and chopped**  
**4 eggs**  
**2 T minced fresh parsley**

**¼ tsp salt**  
**1/8 tsp lemon pepper**  
**1/8 tsp dried oregano**  
**1/8 tsp hot pepper sauce**  
**8 oz shredded cheddar or Monterrey Jack**  
**cheese**  
**1/3 c crushed saltines (about 10 crackers)**

In a small skillet, sauté the onion and garlic in oil until tender. Stir in artichokes. Remove from heat and set aside. In a large bowl, whisk the eggs, parsley, salt, pepper, oregano and hot pepper sauce. Stir in the cheese, cracker crumbs and artichoke mixture.

Pour into a greased 11" x 7" x 2" baking dish. Bake, uncovered at 325° for 25-30 minutes or until a knife inserted into the middle comes out clean. Cool for 10-15 minutes before cutting into 1" squares. Serve warm.

## ***Cold Mushrooms Stuffed with Smoked Salmon***

*(DuBoeuf; Riffle)*

**6 oz smoked salmon, minced**  
**12 oz cream cheese at room temperature**  
**4 to 6 T minced fresh dill or 1 to 2 T dried**

**2 T fresh lemon juice or to taste**  
**2 to 4 shallots, minced**  
**1 lb cultivated white mushrooms, stems removed and reserved for another use**

Combine the first 5 ingredients by hand or in a food processor fitted with the metal blade until smooth. Taste and adjust the seasonings. fill the mushroom caps, chill and serve.

## ***Artichoke Dip***

*(New Venue; Becker)*

**2 cans artichoke hearts, chopped and drained**  
**1 small onion, minced**  
**1 dash seasoned salt**

**2 c mozzarella, grated**  
**1 c mayonnaise**  
**1 c Parmesan cheese**  
**¼ c breadcrumbs**

Mix all ingredients together except breadcrumbs. Put in baking dish and sprinkle with breadcrumbs. Bake for 45 minutes at 325°. Serve with a firm-type cracker. Makes 12 servings.

## ***Wild Mushroom Triangles with Chèvre Sauce***

*(Burgundy; Riffle)*

**1 c butter**  
**3 shallots, minced**  
**1 ½ lb mushrooms: a blend of shiitake, chanterelle, field and/or button**  
**3 T Madiera**

**1 tsp fresh thyme**  
**¼ c chopped Italian parsley, plus one bunch for garnish**  
**6 oz Taupinière, grated**  
**1 lb filo pastry**

Melt 2/3 c butter in heavy saucepan, add the shallots and simmer until they are transparent (about 10 minutes). Clean the mushrooms, remove any woody stems, and chop coarsely. Add to the shallots and butter and sauté until soft. Add the Madeira, thyme and chopped parsley. Taste and season with salt and pepper if desired. Stir in the Taupinière and remove from heat.

In a small, heavy saucepan, melt the remaining butter (I used more than this). Prepare the filo pastry by cutting a 2" piece off the rolled filo. Cover the large, uncut portion of the filo pastry with a towel and set aside. It is essential that you keep any filo that you're not working with covered or it will dry out. Roll out the smaller piece of filo and place two strips on your cutting board. Brush a small amount of the melted butter in a corner of one of the strips and place the other piece of filo on top of it. Brush the entire surface of the top piece with butter.

Place one heaping teaspoon of the mushroom mixture at the bottom right corner of the strip of pastry and fold the corner up to form a triangle. Continue folding in a triangle shape, end over end, until the entire strip is folded. (like folding a flag) Place the finished triangle on a greased cookie sheet (or parchment) and repeat until done. Work on as many as 6 triangles at a time if you have a large enough work space. When the triangles are folded, brush their surfaces with melted butter. Bake at 400° for 20 minutes, until the triangles are lightly browned. Remove and serve hot on a bed of Italian parsley with Chèvre Sauce for dipping.

## ***Chèvre Sauce***

**1 T butter**  
**3 shallots**  
**2 c heavy cream (or half-and-half)**  
**6 oz chèvre (chablis, pyramid, or log)**

**¼ c chopped Italian parsley**  
**¼ tsp salt**  
**1 tsp fresh, cracked black pepper**

Melt the butter in a heavy saucepan. Chop the shallots and sauté them until transparent. Add the cream and reduce it over medium-high heat for 5 minutes. Add the goat cheese and stir until well blended. Add the parsley, salt and pepper. Taste and adjust seasonings as necessary. Serve hot.

## **Gorgonzola Steak Toasts**

*(New Venue; Miller)*

**3 T olive oil, divided**  
**1 T lime juice**  
**1 ½ t grated lime zest**  
**1 t cumin**  
**¼ t chili powder**  
**1 t minced garlic**  
**½ t salt**  
**1 lb flank steak**

**4 oz gorgonzola cheese**  
**3 T mayonnaise**  
**2 T chopped fresh parsley**  
**½ c butter, melted**  
**1 t garlic powder**  
**1 baguette (French or Asiago), cut diagonally into thin slices**  
**fresh parsley for garnish**

Combine 1 T oil with next 6 ingredients; rub over steak. Refrigerate to marinate 1 hour. Mash cheese, mayonnaise, and remaining oil till smooth. Stir in chopped parsley. Refrigerate. Once marinated, broil steak 5-6 minutes per side for medium-rare. Let rest 5 minutes. Combine butter and garlic powder; brush over bread slices. Broil till golden (1-2 minutes). Thinly slice steak on the diagonal. Top each toast with a slice of steak and a small dollop of gorgonzola sauce. Garnish with parsley.

## **Crisp Parmesan Baskets Filled with Goat Cheese**

*(Taste v Price; DiCarlo)*

**2 c very finely grated Parmesan cheese (about 8 oz)**  
**8 oz goat cheese, softened**  
**½ T olive oil**  
**½ tsp sherry vinegar**  
**3 – 4 T milk**

**1 T chopped fresh herbs, such as chives, cilantro or parsley, or a combination salt and freshly ground pepper**  
**2 T each of walnut pieces, halved and pitted**  
**Niçoise olives and tiny fresh herb sprigs, for garnish**

Preheat the oven to 400°. Spoon 6 evenly spaced tablespoon-size mounds of the grated Parmesan cheese on a heavy nonstick baking sheet. Pat each mound into a fairly even 3" round. Bake for about 3 minutes or until bubbling and golden brown. Working quickly, remove the lacy rounds from the sheet and drape them over an upturned paper egg carton to mold them slightly. They will crisp up as they cool. Repeat with the remaining Parmesan. (Can make ahead: baskets will keep in an airtight container for up to 1 day)

In a small bowl, combine the goat cheese, olive oil, vinegar and chopped herbs and stir until smooth. Add the milk, 1 T at a time, until the cheese is easily spreadable. Season with salt and pepper. Using 2 teaspoons or a pastry bag fitted with a small tip, fill each basket with a little dollop of goat cheese. Decorate with the garnishes and serve. Makes about 32 baskets

Recommend covering the egg carton with wax paper and refrigerating baskets.

## **Argentine Ceviche**

*(Argentina; Wood)*

**1 lb sea scallops or bay scallops, rinsed (if using sea scallops, cut into bite-size pieces)**  
**8 limes, juice of**  
**1 ¼ c chopped onion**  
**½ c Spanish olives, pits removed and sliced into quarters**

**2 T olive brine, from jar**  
**3 tomatoes, peeled and chopped, with juice reserved**  
**14 oz bottle Heinz hot ketchup (or 1 ¾ c plain ketchup mixed with 1 T dried red pepper flakes)**  
**1 T crumbled dried oregano**

In a glass or ceramic bowl, cover the scallops with the lime juice. Cover and refrigerate for 3 hours. Meanwhile, combine all of the remaining ingredients in a separate nonreactive bowl. Cover the sauce and keep at room temperature.

When the scallops are "cooked", drain in a colander. Rinse under cold running water and pat dry with paper towels. Add the scallops to the sauce, mix well. Cover and refrigerate overnight until ready to serve. Makes 4-6 servings.

## **White Sangria**

*(Back Porch; Suchy)*

**½ c hot water**  
**½ c sugar**  
**1 bottle white table wine**  
**¾ c brandy**  
**1 vanilla bean**  
**1 lime, sliced into rounds**

**1 orange, sliced into rounds**  
**½ fresh pineapple, cored and sliced into rings**  
**(optional)**  
**2 c club soda**  
**cubed ice**  
**fresh mint sprigs and raspberries, garnish**

Dissolve the water and sugar in a pitcher. Add the wine, brandy, vanilla bean, and assorted fruits and chill for two hours. Stir in the club soda and cubed ice. Pour into glasses and garnish with the mint and berries. Serves 6 – 8.

## **Spicy Beef Bites**

*(Back Porch; Miller)*

**1 t cayenne pepper**  
**1 t garlic powder**  
**½ t seasoning salt**

**1 ½ lb beef tenderloin cut into bite-sized cubes**  
**1 medium onion, peeled and cut into 1" pieces**  
**vegetable oil**

Mix spices in a wide, shallow bowl. Add the meat. Mix with hands to evenly coat. Spray pan with oil. Thread beef and onion onto toothpicks. Broil 4-5 minutes on a side or until browned and tender. Serves 6.

## **Hoisin Ginger Chicken Strips**

*(Norman Vineyards; Miller)*

**3 lb chicken breasts, boneless,**  
**skinless, sliced into thin strips**  
**4" piece of fresh ginger, grated**  
**2 garlic cloves, crushed**  
**6 T hoisin sauce**

**1 T Chinese hot chile sauce**  
**1 T soy sauce**  
**1 T sugar**  
**1 T water**

Combine ginger, sauces, garlic, sugar and water in a non-metallic bowl. Add chicken. Toss to coat. Cover and refrigerate to marinate for at least one hour. Heat oven to 400°. Put chicken strips on skewers and bake approximately 10 minutes, or until browned and cooked through.

## **Pork-Pistachio Pâté**

*(Tuscan Sun; Cech)*

**2 lb pork sausage**  
**2 T butter, cut into pieces**  
**4 yellow onions, peeled & quartered**  
**3 cloves garlic, peeled & smashed**  
**or sliced**

**2 t brandy**  
**¾ t freshly ground pepper**  
**1 t ground fennel seed (optional)**  
**1 t kosher salt**  
**2 oz shelled pistachio nuts**

Place all ingredients, except salt and nuts, into food processor and process until smooth. Add salt. Stir pistachios into mixture with spoon. Coat an 8 ½" x 4 ½" x 2 ½" glass loaf pan with vegetable spray. Spread mixture in pan and smooth out top. Cook at 375° for 45 minutes. Refrigerate overnight. Trim ends and slice into ¼" slices. Serve with French or Italian bread and Dijon mustard.

## **Goat Cheese Tartines**

*(Tuscan Sun; Dorazio)*

**French bread, sliced thin and toasted**  
**on both sides**  
**Goat cheese**

**Pine nuts, toasted and coarsely chopped**  
**Sun-dried tomatoes, drained of oil and coarsely**  
**chopped**

Spread toast slices with goat cheese. Sprinkle with garlic salt and fresh ground black pepper. Top with a sprinkle of pine nuts and sun-dried tomatoes.

## **Beef Roll Tapas**

*(Cava; Miller)*

**2 oz blue-veined cheese (Cabrales,  
Roquefort, Blue, Stilton)  
2 oz whipped cream cheese**

**fresh ground black pepper  
6 oz thin-sliced deli roast beef (5 slices)  
2 T finely chopped fresh parsley**

Combine cheeses. Mix well. Add pepper. Spread a thin layer of cheese on each beef slice. Roll up tightly. Refrigerate. To serve, cut each roll into  $\frac{3}{4}$ " slices, wiping the knife clean between cuts. Dip in or sprinkle on parsley. Makes 20 pieces.

## **Olive Pâté**

*(Cava; Miller)*

**1 c pimiento-stuffed green olives,  
drained (about 6 oz)  
1 hard-boiled egg, chopped  
1 – 2 green onions, white part only  
finely chopped  
1 T capers, drained**

**$\frac{1}{2}$  t dried marjoram  
1  $\frac{1}{2}$  T mayo  
1 T whipped cream cheese  
fresh ground pepper  
1 T cream sherry**

Rinse olives and dry on paper towels. Add olives, egg, onions and capers in food processor. Pulse until fine. Spoon into a small bowl. Add marjoram, pepper, mayonnaise, cream cheese and sherry. Combine well. Refrigerate. Serve with crackers or as a stuffing in cherry tomatoes. Serves 4 – 6.

## **Angel Hair Custards**

**Timballini**

*(Turkey Wines; Sullivan)*

**$\frac{1}{4}$  lb angel hair pasta, cooked and  
cooled  
1  $\frac{1}{4}$  c whipping cream  
1 large egg, beaten  
2 T fresh sage, minced**

**8 slices dry salami, julienne  
12 Peppadew peppers, halved  
 $\frac{1}{4}$  c grated Romano cheese  
marinara, pesto or Alfredo sauce for topping**

Spray a mini muffin pan with non-stick spray. Evenly divide the angel hair between the muffin cups. Combine the cream, eggs and sage in a mixing bowl. Evenly divide the salami and peppers between the muffin cups. Fill the cups with the egg and cream mixture and top with the grated cheese. Bake in a preheated 350° oven for 12-15 minutes until slightly browned. Cool slightly and serve with marinara, pesto or Alfredo sauce. Custards may be made ahead of service and chilled, then reheated in the oven. Makes 24 appetizer portions.

## **Gorgonzola Cocktail Tarts**

*(Port; Riffle)*

**3 large eggs  
1  $\frac{1}{2}$  c low-fat cottage cheese  
1 c buttermilk baking mix  
 $\frac{1}{4}$  c butter, melted  
3 T sour cream  
 $\frac{1}{2}$  tsp chopped fresh rosemary**

**$\frac{1}{2}$  tsp salt  
 $\frac{1}{4}$  tsp ground black pepper  
 $\frac{1}{2}$  c (packed) crumbled Gorgonzola  
cheese (about 3 oz)  
walnut halves and/or pine nuts (optional)**

Preheat the oven to 400°. Spray about forty five 1  $\frac{3}{4}$ " diameter muffin cups with nonstick spray. Whisk eggs and next 7 ingredients in a large bowl to blend well. Stir in the Gorgonzola. Fill each cup with generous 1 T batter. Top batter in each cup with walnut half or pine nuts, if desired.

Bake tarts until golden and puffed, about 28 minutes. Cool in pans 5 minutes. Can be prepared 1 day ahead. Cool completely in pans, wrap in foil and refrigerate. Reheat uncovered at 350° for 10 minutes. Turn out tarts onto platter. Serve warm or at room temperature. Makes about 45.

## ***Savory Stuffed Mushrooms***

*(Taste v Price; Miller)*

**20 oz mushrooms**

**5 oz pkg Caesar croutons, crushed**

**½ red pepper, cored and minced**

**3 T butter**

**4 anchovies, chopped**

Heat oven to 350°. Remove and mince mushroom stems. Reserve caps. In food processor, combine mushroom stems and next 4 ingredients. Purée mixture 3 minutes or until fine crumbs form. Spoon into caps. Bake 15 minutes or until golden brown. Garnish with chopped parsley. Serves 12.

## ***Cherry Tomatoes Stuffed with Spanish Olive Tapenade***

*(Cava; Sullivan)*

**½ c Spanish olives with pimento**

**1 ½ tsp drained capers**

**1 tsp brandy, preferably a Spanish  
brandy such as Solera Gran  
Reserva**

**¼ tsp freshly grated lemon zest**

**2 T olive oil**

**32 small cherry tomatoes  
chopped fresh parsley for garnish**

Make the tapenade: In a food processor, pulse the olives until chopped fine. Add the remaining tapenade ingredients and pulse until olives are minced.

With a sharp knife, slice the stem end (1/4" down) and the bottom (1/8" up) from each tomato and discard. Using a ¼ tsp size measuring spoon, remove the juice and seeds from each tomato half, leaving the outside shell intact. Spoon a generous ¼ teaspoon of the tapenade into each shell and garnish with parsley. Serves 8 – 10.

## ***Sweet Onion Frittata with Balsamic Vinegar***

*(Concha y Toro; Riffle)*

**2 T olive oil**

**4 large onions (about 2 1/2 lbs),  
thinly sliced**

**1 tsp minced garlic**

**2 tsp minced oregano**

**1 1/4 tsp kosher salt**

**1/8 tsp pepper**

**2 T balsamic vinegar**

**2 T water**

**10 eggs**

**3 T finely grated Parmesan**

**2 T minced parsley**

Heat the olive oil in a 10" nonstick skillet over medium heat. Add the onions, garlic and oregano and season with half the salt and pepper. Cook, stirring occasionally, until the onions are tender and browned, 25-30 minutes. Add the balsamic vinegar and water, and stir well to incorporate any browned bits. Continue cooking to reduce the liquid and coat the onions. (The onions can be prepared up to a day ahead to this point and kept covered, in the refrigerator)

Put the eggs in a large bowl and beat until combined and frothy. Add the Parmesan, parsley and remaining salt and pepper. Pour the egg mixture into the skillet and mix with the onions. Over medium-high heat, stir while shaking the pan back and forth. The eggs will begin to form small curds. When the eggs are set but still somewhat soft on top, stop stirring and shaking the pan and let the frittata set.

Loosen the frittata from the skillet with a rubber spatula and slide it onto a large dinner plate. Cover the frittata with another dinner plate and holding them together, invert the plates. Slide the frittata back onto the skillet and continue cooking over high heat to brown the other side, about 2 minutes. Carefully transfer the frittata to a large dinner plate. Cut into wedges and serve hot or at room temperature. Serves 12 as an appetizer.

## ***Shrimp Crostini***

*(Best Buys; Cech)*

**8 oz cream cheese**  
**1 small sweet onion, grated**  
**1 celery stalk, finely minced**  
**Worcestershire sauce to taste**

**Red pepper to taste**  
**1 tsp lemon juice**  
**1 lb shrimp, boiled, peeled, and chopped**  
**1 French baguette**

Preheat oven to 400°. Cover baking pans with parchment. Cut the baguette into ½" slices on the diagonal. Brush lightly with olive oil and sprinkle with salt and pepper. Bake for 6 minutes. Turn over and bake an additional 6 minutes. Mix the other ingredients. Spread on the baguette slices.

## ***Warm Camembert with Wild Mushroom Fricassee***

*(Pinot Noir; DiCarlo)*

**1 c walnut pieces**  
**3 8-oz wheels of ripe Camembert**  
**cheese in its box, at room**  
**temperature**  
**2 T walnut oil**  
**¾ lb wild mushrooms, trimmed, caps**  
**thinly sliced**

**salt and pepper**  
**1 shallot, minced**  
**2 T chopped flat-leaf parsley**  
**2 large sage leaves, minced**  
**Sourdough toasts, for serving**

Preheat the oven to 350°. Spread the walnuts on a baking sheet and toast in the oven for 7 minutes, or until lightly browned. Lower the oven temperature to 300°. Remove the Camembert from the box and unwrap it. Put the cheese back in the bottom half of the box and set on a baking sheet. Bake for 10 minutes or until soft.

Meanwhile, in a large skillet, heat the walnut oil. Add the mushrooms and season with salt and pepper. Cover and cook over moderate heat, stirring occasionally, until softened, about 5 minutes. Uncover and cook, stirring, until lightly browned, 3 minutes longer. Add the shallot and cook until softened, 2 minutes. Stir in the parsley and sage; season with salt and pepper. Invert the Camembert onto a platter. Stir the walnuts into the mushrooms and spoon over the cheese. Serve with the toasts. Serves 12-14

## ***Mindi's Black Bean and Corn Salsa***

*(Pinot Noir; Dorazio)*

**1 can black beans, drained but not**  
**rinsed**  
**1 can white shoepeg corn, drained,**  
**but not rinsed**  
**1 finely diced tomato**  
**½ c finely diced red onion**

**½ c finely diced red or green pepper**  
**3 tsp pure chili powder**  
**1 tsp garlic powder**  
**¼ c chopped fresh cilantro**  
**¼ tsp Cayenne pepper, optional**  
**½ - ¾ c Italian salad dressing**

Mix all ingredients together several hours before serving so flavors have a chance to blend. Serve with tortilla chips for dipping or as an accompaniment to meat, chicken or fish.

## ***Basil Pesto Bread Rounds***

*(Italian Reds; Kaczor)*

**1 lb loaf French baguette**  
**2/3 c mayonnaise**  
**1/3 c basil pesto**

**2 cloves garlic, minced**  
**½ c Parmesan cheese**  
**salt to taste**

Preheat broiler. Arrange bread slices in a single layer on a cookie sheet. Broil for 5-8 minutes or until lightly toasted on one side. Watch carefully so they don't burn. Remove from the oven and flip slices so the toasted side is on the bottom.

Set the oven to 350°. In a small bowl, mix the mayonnaise, pesto, garlic, cheese and salt. Spread evenly over the untoasted sides of the bread. Bake 6-8 minutes. Set oven to broil and broil the rounds until they begin to bubble and turn golden. Let cool slightly before serving. Serves 8.



## **Seafood Quiche Squares**

*(Wine Spectator; Suchy)*

**2 cans crescent rolls**  
**4 oz shredded sharp cheddar cheese**  
**4 oz shredded Swiss cheese**  
**6 oz cooked shrimp, cut up**  
**6 ½ oz can crabmeat, drained**  
**1 ¾ c half and half**  
**chopped green onions, to taste**

**6 eggs, beaten**  
**1/8 tsp hot pepper sauce**  
**½ tsp Worcestershire sauce**  
**1 tsp dry mustard**  
**1 T lemon juice**  
**1 tsp Old Bay seasoning**  
**chopped fresh parsley**

Preheat oven to 400°. Place crescent roll dough in an ungreased 5 x 10" pan. Press over the bottom and 1" up the sides. Press the perforations to seal. Bake for 5 minutes and remove from oven.

Sprinkle the cheese, shrimp, crabmeat and green onion over the crust. In a large bowl, combine the half and half, eggs, dry mustard, Worcestershire sauce, hot pepper sauce, lemon juice and Old Bay seasoning. Pour over the seafood and cheese. Sprinkle with parsley. Bake for 25-35 minutes. Cool for 5 minutes and cut into squares. Serve warm. Makes 40.

## **Crostini Rossi**

*(Trader Joe; Riffle)*

**1-lb baguette or other long, slim**  
**French or Italian bread**  
**4 T olive oil**  
**2 medium garlic cloves, finely**  
**minced**  
**2 large scallions (white part only),**  
**trimmed and finely minced**

**½ tsp dried marjoram, crumbled**  
**½ tsp dried basil, crumbled**  
**1 ¾ lb Italian plum tomatoes, peeled, seeded and**  
**coarsely chopped**  
**salt and pepper**  
**12 large fresh basil leaves, cut into fine**  
**chiffonade**

Preheat the broiler. Slice the baguette into rounds about ½" thick. Using half the olive oil, lightly brush each slice on both sides. Arrange in a single layer on an ungreased baking sheet. Broil 4-5" from the heat, allowing 1 ½-2 minutes per side. The rounds should be lightly browned, slightly crisp yet soft inside. Set aside until ready to serve. Can make in advance and store in an airtight container at room temperature.

Heat the remaining olive oil over medium heat for 2 minutes. Lower the heat to low and add the garlic, scallions, marjoram and basil. Cook, stirring occasionally, until the garlic and scallions are soft and golden, 5-7 minutes. Add the tomatoes and simmer uncovered, stirring occasionally, until the mixture is nearly as thick as tomato paste, about 15 minutes. Season to taste with salt and pepper. Scoop into a small non-reactive bowl, cover and refrigerate until about a half-hour before serving.

When ready to serve, skim-coat the top of each toast round with the tomato spread, then top with a few strands of basil chiffonade.

## **Simple Caponata**

*(Italian; Wood)*

**3 lb eggplant**  
**1 T coarse salt**  
**¼ c olive oil**  
**2 medium onions, cut in ½" dice**  
**2 celery ribs, cut into ½" dice**  
**16 oz can tomato purée**

**1 c pitted green olives, chopped**  
**¼ c capers, rinsed and drained**  
**½ c white wine vinegar**  
**1T chopped fresh oregano or 1 tsp dried**  
**½ tsp salt**  
**¼ tsp pepper**

Cut eggplant into ¾" dice. Sprinkle lightly with salt and place in a colander. Place a plate with a weight on top (such as two 1-pound cans) and drain for 1 hour. Pat eggplant dry with paper towels.

Heat oil over medium heat. Add onions and celery. Cook for 3-4 minutes or until soft. Add eggplant and cook 5-6 minutes, stirring, until softened. Stir in the tomato purée, olives and capers. Simmer uncovered 10 minutes to combine flavors. Remove from the heat and season with oregano, salt and pepper. Serve at room temperature. Serves 10.

## **Shrimp Canapés**

*(Southern Hemisphere; Kaczor)*

**1 ½ lb cooked shrimp, shelled,  
deveined and chopped  
3 T chopped pimento  
2 garlic cloves, blanched and puréed  
1 T celery seeds**

**¼ lb soft butter  
3 T mayonnaise  
few drops Worcestershire sauce  
few drops lemon juice  
salt, pepper and a pinch of Cayenne pepper**

Place all ingredients in a food processor and blend for 1 minute. Transfer mixture to a clean bowl. Cover and refrigerate at least 1 hour. Serve with toasted bread. Serves 10.

## **Hot Mushroom Dip**

*(Wine Spectator; Suchy)*

**24 oz mushrooms, sliced  
1 stick butter  
16 oz sour cream**

**1 package Lipton Onion Soup mix  
10 oz cheddar cheese  
Crackers for serving**

Preheat oven to 350°. Melt butter in a frying pan and sauté the mushrooms until their liquid has been released and boils off. Fold in the sour cream and soup mix. Put the mixture in a 9 x 9" pan. Sprinkle with the cheese. Bake 30 minutes. Serve warm with crackers.

## **Appetizer Pâté**

*(Flora Springs; Sullivan)*

**8 oz chicken livers  
½ c water  
1 chicken bouillon cube or 1 tsp  
instant chicken bouillon  
¼ c chopped onion  
1 jigger brandy**

**¼ tsp dried thyme  
2 slices bacon, crisply fried and crumbled  
¼ c butter, softened  
¼ tsp dry mustard  
dash pepper**

Combine the chicken livers, water, bouillon, onion and thyme in a small saucepan. Bring to a boil; reduce heat and simmer 15 minutes or until chicken livers are done and juices run clear. Cool mixture and reserve ¼ c broth.

In a small mixer bowl or blender, combine the chicken livers, reserved broth and remaining ingredients. Blend on low speed for 30-40 seconds. Beat on high speed until creamy or beat in blender 30 seconds or until smooth. Transfer to bowl. Refrigerate at least 3 hours. Serve with toast triangles, thin slices of baguette or simple crackers. Serves 8.

## **Shrimp and Water Chestnut Toasts**

*(Parker's Whites; DiCarlo)*

**¾ lb medium shrimp, shelled,  
deveined and coarsely chopped  
4 T butter, softened  
6 canned whole water chestnuts,  
drained and cut into 1/8" dice  
2 large scallions, sliced crosswise  
¼ c Shao-Hsing cooking wine or dry  
sherry**

**1 T plus 1 tsp low-sodium soy sauce  
1 T sesame oil  
1 tsp salt  
t tsp sugar  
1 baguette sliced 1/3" thick on diagonal  
vegetable oil, for frying  
¼ c sesame seeds**

Preheat oven to 450°. In a food processor, combine half the shrimp with the butter and process until puréed. In a large bowl, toss the rest of the shrimp with the water chestnuts, scallions, wine, soy sauce, sesame oil, salt and sugar. Blend in the shrimp butter. Spread about 1 ½ T of the shrimp mixture on each baguette slice.

In a large skillet, heat 1/8" of vegetable oil until shimmering. Put the sesame seeds in a small bowl. Dip each shrimp toast in the seed to coat the shrimp mixture (or sprinkle with the seed instead of dipping). Fry about 8 toasts at a time over moderately high heat, shrimp side down, until the shrimp mixture turns pink, about 25 seconds. Using tongs, transfer to a large baking sheet, shrimp side up. Repeat with remaining toasts adding more oil to the pan as needed. Bake for about 5 minutes or until the shrimp mixture is cooked through. Serve immediately. Serves 6.

## **Scallop Fritters**

*(Love's Labor Lost; DiCarlo)*

**½ c flour**  
**½ c yellow cornmeal**  
**2 tsp baking powder**  
**1 ¼ tsp kosher salt**  
**2 large eggs, lightly beaten**  
**¼ c bottled clam broth**  
**¼ c pilsner beer**

**½ lb sea scallops, coarsely chopped**  
**3 scallions, white and green parts, thinly sliced**  
**¼ c finely chopped red onion**  
**1 small jalapeño, minced**  
**vegetable oil, for frying**  
**tartar sauce and lemon wedges, for serving**

In a large saucepan, heat 2 inches of vegetable oil to 350°. Meanwhile, in a medium bowl, whisk the flour with the cornmeal, baking powder, salt and pinch of pepper. Add the eggs, clam broth and beer and whisk until the batter is smooth. Fold in the scallops, scallions, onion and jalapeno.

Working in batches, drop heaping teaspoons of the batter into the oil and fry, turning occasionally, until golden brown all over, about 7 minutes. Using a slotted spoon, transfer the fritters to paper towels to drain. Serve immediately with tartar sauce and lemon wedges. Serves 6.

## **Pesto Torte**

*(Yan Cooks; Sullivan)*

**16 oz cream cheese, softened**  
**1 small jar oil-packed sun-dried tomatoes**

**2 sticks butter, softened**  
**10 oz container refrigerated pesto sauce**  
**½ c grated Parmesan cheese**

In a medium bowl, beat the cream cheese and butter until well blended. Mix the pesto and cheese in a small bowl. Line two 8 oz custard cups with plastic wrap. Divide the cream cheese mixture into four parts. Spoon ¼ of the cream cheese mixture into each custard cup. Sprinkle each with ¼ of the tomatoes. Spread ¼ of the pesto mixture over the tomatoes. Repeat the layers until all of the mixtures are used. Fold plastic wrap over each torte, sealing well. Chill overnight until firm. Unmold, remove plastic wrap, and serve with crusty French bread slices or sturdy crackers. Serves 8-10.

## **Four Layer Cheese Spread**

*(Echelon; Sullivan)*

**8 oz cream cheese, softened, divided**  
**¼ c fresh baby spinach, chopped**  
**4 ½ tsp chutney**  
**8 oz shredded cheddar cheese**

**2/3 c mayonnaise**  
**½ c chopped pecans**  
**¼ c finely chopped onion**  
**dash hot pepper sauce**

In a small bowl, combine 4 oz of cream cheese and the chopped spinach. In another bowl, combine the chutney and remaining cream cheese. In a large bowl, combine the remaining ingredients.

Line a 3-cup bowl with plastic wrap. Spread half the cheddar cheese mixture in the prepared bowl. Layer with the spinach mixture and then the chutney mixture. Top with remaining cheddar cheese mixture. Cover and refrigerate overnight. Unmold onto a serving plate. Serve with crackers and veggies. Makes about 3 cups.

## **Spicy Cashew Crunch with Ginger**

*(Olympics; DiCarlo)*

**1 T granulated sugar**  
**1 T hot water**  
**2 tsp soy sauce, divided**  
**4 garlic cloves, very thinly sliced**  
**2 c skinned, salted, roasted cashews, split lengthwise**

**2 tsp crushed red pepper**  
**1 T coarsely grated fresh ginger, squeezed dry**  
**1 tsp grated lime zest**  
**2 T raw sugar**

Preheat the oven to 325°. Lightly oil a large baking sheet. In a small bowl, dissolve the granulated sugar in the hot water. Stir in 1 tsp of the soy sauce. In a saucepan of boiling water, blanch the garlic for 10 seconds. Drain and pat dry. Transfer the garlic to a bowl. Add the remaining 1 tsp of soy sauce and the cashews, ginger, red pepper and lime zest and toss well. Toss the cashews with the soy syrup. Add the raw sugar and toss again.

Spread the nuts on the baking sheet. Salt. Bake for 25 minutes or until bubbling and golden. Let cool until warm but pliable. Using a metal spatula, loosen the nuts from the baking sheet. Let cool completely. Makes 2 cups.

## ***Salmon-Dill Cheesecake***

*(North Carolina Wines; Suchy)*

***¼ c plain dry bread crumbs***  
***24 oz cream cheese, softened***  
***3 eggs***  
***½ c sour cream***  
***1 package gelatin***  
***1 ½ tsp grated lemon zest***  
***¼ tsp each salt and pepper***

***8-10 oz smoked salmon, coarsely chopped***  
***1/3 c scallions, thinly sliced***  
***2 T chopped fresh dill***  
***½ red pepper, finely chopped***  
***½ green pepper, finely chopped***  
***Garnish: dill sprigs, lumpfish and red caviar***  
***Serve with: crackers and cucumber slices***

Preheat oven to 325°. Coat the bottom and sides of an 8" springform pan with nonstick spray. Add bread crumbs; tilt and rotate pan to cover bottom and sides with crumbs. Soften the gelatin in water per package directions. Beat the cream cheese in a large bowl with mixer on medium speed for 1 minute or just until smooth. Beat in eggs, 1 at a time, until blended. Beat in sour cream, softened gelatin, zest, salt and pepper until combined. Stir in salmon, scallions, dill and green and red pepper. Pour into prepared pan; smooth the top.

Bake 40 minutes or until the center is just set. Remove pan to wire rack to cool completely. Cover and refrigerate. Shortly before serving, remove side of the pan. Place cheesecake on serving plate. Arrange garnish around the edge. Cut in wedges and serve with crackers. Serves 16.

## ***Prosciutto and Gruyère Pinwheels***

*(Best Buys; Cech)*

***¾ c finely grated Gruyère***  
***2 tsp chopped fresh basil***  
***2 tsp pesto***

***1 puff pastry sheet, thawed***  
***1 egg, beaten lightly***  
***4 oz thinly sliced prosciutto***

In a bowl, combine the Gruyère, basil and pesto. On a lightly floured surface, arrange the pastry sheet with a short side facing you and cut in half crosswise. Arrange one half of sheet with a long side facing you and brush edge of far side with some egg. Arrange half of the prosciutto evenly on top of the pastry, avoiding egg-brushed edge and top with half of the Gruyère mixture. Starting with side nearest you, roll the pastry jelly-roll fashion into a log and wrap in waxed paper. Make another log in the same manner. Chill pastry logs, seam sides down until firm, at least 3 hours and up to 3 days.

Preheat oven to 400°. Lightly grease 2 large baking sheets. Cut logs crosswise into ½" thick pinwheels and arrange, cut sides down, 1" apart on the baking sheets. Bake pinwheels in batches in middle of oven until golden, 14-16 minutes. Transfer pinwheels to a rack and cool slightly. Serve pinwheels warm. Makes about 40.

## ***Venison Terrine***

*(Wild Game; Wood)*

***4 lbs venison heart and liver***  
***4 lbs ground pork***  
***4 c breadcrumbs***  
***3 c shelled pistachios***  
***2 tsp salt***  
***1 tsp cracked juniper berries***  
***6 tsp green peppercorns, drained***  
***1 tsp pink peppercorns***  
***1 tsp minced garlic***

***1 tsp mixed French herbs***  
***1 tsp ground red pepper***  
***1 tsp ground black pepper***  
***1 tsp ground pink pepper***  
***2 large onions, chopped and sautéed until soft***  
***10 eggs***  
***1 c brandy***  
***4 packages gelatin dissolved in 1 c boiling water***  
***thinly sliced bacon or salt pork***

Grind or process the venison so that it resembles hamburger in texture. Add the ground pork and mix well. Add the breadcrumbs through the onions and mix well. Combine the eggs, brandy and dissolved gelatin. Add to the meat, stirring until well distributed. Line five aluminum bread pans with thinly sliced bacon or salt pork. Pack the venison mixture, smoothing top, leaving at least ¼" freespace for liquid expansion to prevent spilling. Loose cover pans with foil, but do not seal.

Put pans into a water bath and cook in a 275° oven for 2 hours. Remove from the oven and place weighted boards on top of the foil to compress the terrine while the meat cools. Better if made 2-3 days ahead of serving.

## **Vegetable Frittata**

*(Concha y Toro; Riffle)*

**6 oz spinach leaves**  
**2 T olive oil**  
**1 large shallot, finely chopped**  
**½ lb mushrooms, thinly sliced**  
**1 small zucchini, thinly sliced**

**¾ tsp salt**  
**¼ tsp pepper**  
**10 jumbo or 12 large eggs**  
**6 oz shredded sharp Cheddar cheese**

Preheat oven to 425°. Remove spinach stems and rinse leaves thoroughly. Heat oil in a non-stick 10" skillet with an ovenproof handle over medium high heat. Add shallots and sauté until soft but not brown, about 3 minutes. Add mushrooms and sauté for 1-2 minutes. Add zucchini and continue cooking 2 minutes. Stir in spinach, cover and cook until spinach is wilted. Season with 1/4 tsp salt and a pinch of the pepper.

In a large bowl, combine eggs, the remaining salt and remaining pepper and whisk until well blended. Stir in 1 1/4 c of the shredded cheese. Pour egg mixture over vegetables in skillet and cook over medium-low heat, stirring occasionally, until bottom of mixture is lightly browned, about 5 minutes. Sprinkle with remaining 1/4 c cheese.

Transfer skillet to oven and bake until frittata is puffed and browned, about 10-15 minutes. Remove from oven and invert onto a plate. Invert again onto a serving platter with browned top facing up. May be prepared up to 2 hours ahead and served at room temperature. Serves 12 as an appetizer.

## **Layered Cheese Torta**

*(Ask Bonnie; Dorazio)*

**1 lb unsalted butter, softened**  
**1 lb cream cheese, softened**

**2 c filling of your choice: pesto sauce (see recipes below), blue cheese, smoked salmon with capers and chopped onion**

Note: Torta may be prepared several days in advance and refrigerated. It improves in flavor and color with time. Serve with French bread slices or crackers. This makes a very large loaf. If you decide to make ½ recipe, be sure to use a smaller pan.

Mix butter and cream cheese with electric mixer until well combined. Line a 9 x 5" loaf pan with plastic wrap with enough overhang to cover top. Alternate layers of cheese mixture and filling in pan, starting and finishing with a cream cheese layer. Fold edges of plastic wrap over top and refrigerate several hours until firm. To unmold, peel back top edges of plastic wrap and turn pan onto a plate. Remove all wrap and decorate with fresh basil leaves and finely chopped toasted pine nuts. Leftovers can be frozen.

## **Basil Pesto Sauce**

**2 c fresh basil leaves**  
**2 garlic cloves**  
**2 T pine nuts, toasted lightly**  
**¼ tsp salt**

**½ c grated Parmesan cheese**  
**3 T grated Romano cheese**  
**½ c olive oil**

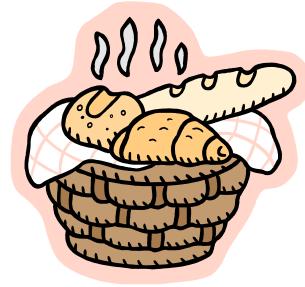
Pulse basil, garlic, pine nuts and salt in a food processor until finely chopped. Add cheeses and pulse briefly to mix. Then run the processor again while pouring the olive oil in through the opening in the processor to emulsify the sauce. (A blender can be used, but you'll have to add the oil at once.) Pesto freezes well.

## **Sun-Dried Tomato Pesto**

**1 ½ c oil-packed sun-dried tomatoes, well-drained**  
**1 garlic clove**  
**½ c grated Parmesan cheese**

**4 T pine nuts, toasted lightly**  
**¼ c olive oil (can use oil from tomatoes as part of this amount)**

Follow same procedure as for Basil Pesto Sauce. This pesto freezes well.



## Chapter 2: Bread

### **Zucchini Bread**

*(Summer Wines; DiCarlo)*

**3 eggs**  
**2 c sugar**  
**2 tsp vanilla**  
**1 c oil**  
**3 c shredded zucchini**

**3 c flour**  
**1 tsp baking soda**  
**1 tsp cinnamon**  
**1 tsp baking powder**  
**1 tsp salt**  
**1 c chopped nuts**

Mix together the first list, then add the second list. Bake in loaf pans for 1 hour at 325°.

### **Buttery Corn Bread**

*(Mardi Gras; Suchy)*

**2/3 c butter, softened**  
**1 c sugar**  
**3 eggs**  
**1 c sour cream**  
**8 oz can creamed corn**

**2 1/3 c flour**  
**1 c cornmeal**  
**4 1/2 t baking powder**  
**1 tsp salt**  
**several drops of yellow food coloring**

In a mixing bowl, cream butter and sugar. Combine the eggs, sour cream and creamed corn. Combine flour, cornmeal, baking powder, salt and food coloring; add to creamed mixture alternately with egg mixture.

Pour into a greased 13" x 9" x 2" baking pan. Bake at 400° for 22 to 27 min or until a toothpick inserted near the center comes out clean. Cut into squares; serve warm. Serves 12 to 15.

### **Bread for Canapés**

*(Bonny Doon; Coulter)*

**2 T warm water (105-115°)**  
**1 package active dry yeast**  
**1 t sugar**  
**1 1/4 c warm milk (105-115°)**

**1/4 c butter, softened**  
**1 1/4 t salt**  
**3-4 c flour**

In a measuring cup, stir together the water, yeast and sugar. Let stand 5 minutes, stirring occasionally, until mixture is foamy. In a large bowl stir together milk, butter and salt. Add yeast mixture and stir all together. Add flour and stir until smooth. Turn out dough onto lightly floured board; knead for 7 minutes, adding flour as necessary, to form a smooth ball. Place in lightly greased bowl; turn to grease all sides of dough. Cover with plastic wrap and let rise in a warm place (85°) about 1 to 1 1/2 hrs, or until double in size.

Punch down dough and divide into three parts. Shape each part into a 9" roll approximately 1 1/2" in diameter. Place rolls full length into well-greased canapé molds. Dough should fill molds approximately 1/3 high. Lay molds horizontally and let rise in warm place until molds are almost full, about 45 minutes.

Cap and bake in a 400° oven for 10 minutes. Reduce heat to 375° and bake 20 to 25 minutes or until loaves are light golden brown.

## **Sweet Potato Biscuits**

*(Miller)*

**4 c flour**

**4 T baking powder**

**1 c light brown sugar**

**8 T butter flavor Crisco**

**1 c evaporated milk**

**40 oz can sweet potatoes or yams  
drained and mashed or 4 c fresh**

***Praline Butter:***

**2 sticks butter, melted**

**2 t ham base**

**2 T maple syrup**

**2 T finely shaved/chopped pecans**

**1 t garlic powder**

**1 t thyme**

Mix dry ingredients. Cut in Crisco. Mix sweet potatoes with milk. Add wet to dry ingredients. Work in with hands if necessary. Add additional flour, if necessary. Roll out about 1/2" thick on floured surface. Cut into rounds with a glass. Bake at 425° for 15 minutes. Makes 3 to 4 dozen. Serve with Praline Butter.



## Chapter 3: Soup

### **Butternut Squash Soup**

*(Clambake; DiCarlo)*

**2 T margarine**  
**1 onion, chopped**  
**2 garlic cloves, minced**  
**3 carrots, diced**  
**2 celery stalks, diced**  
**1 potato, peeled and diced**

**1 butternut squash, peeled, seeded and diced**  
**3 (14.5 oz) cans vegetable or chicken broth, no salt added**  
**1/2 c honey**  
**salt and pepper to taste**

In large pot, melt margarine over medium heat, add onions and garlic and cook, stirring, until lightly browned, about 5 minutes. Add carrots and celery and cook, stirring until tender about 5 minutes. Add potato, squash, broth and honey. Bring to a boil; reduce heat and simmer 30 - 45 minutes or until vegetables are tender.

Remove from heat, cool slightly. Purée, using blender or food processor. Return to pot, season with salt and pepper. Heat and serve. Serves 6.

### **Avocado Zucchini Soup**

*(90+ Wines; Wood)*

**1 c diced zucchini, well drained**  
**1 c chicken broth**  
**1 soft ripe avocado pitted, peeled and cut into chunks**  
**1/4 c minced onion**  
**1/4 c fresh lime juice**

**1 1/2 c sour cream or plain yogurt or combination**  
**1 tsp salt or to taste**  
**1/2 tsp ground white pepper**  
**dash cayenne pepper**  
**diced pimento for garnish**

Combine zucchini, broth, avocado and onion in blender; purée. Stir in sour cream, lime juice, salt and both peppers. Refrigerate covered until thoroughly chilled. Garnish with pimento. Serves 4-6.

### **Spicy Chickpea Soup**

*(Masquerade; Wood)*

**1 1/2 c dried chickpeas**  
**1 T olive oil**  
**3 cloves garlic, minced**  
**1 large onion, minced**  
**6 c vegetable stock**

**1 T hot pepper sauce**  
**2 T soy sauce**  
**1/4 c chopped raw peanuts**  
**1/4 c minced fresh cilantro or parsley**

Soak dried chickpeas in water overnight. Drain. Heat oil in a large soup pot. Sauté garlic and onion until fragrant and just tender, about 4 minutes. Add chickpeas, vegetable stock, hot pepper sauce and soy sauce. Cover loosely and simmer until chickpeas are tender, about 3 hours. Purée soup in a blender. Sprinkle with chopped peanuts and cilantro and serve. Serves 4.



## **Turnip and Fresh Ginger Soup**

*(Literary Wines; Wood)*

**½ stick butter**  
**1 lb small white turnips, peeled**  
**and diced**  
**½ c coarse-grated fresh gingerroot**  
**1 small onion, chopped fine**

**1 garlic clove, crushed**  
**3 c chicken stock**  
**salt and fresh ground pepper**  
**½ c heavy cream**

Heat the butter in a large saucepan, add the turnips, gingerroot and onion. Cover and cook over very low heat for about 20 minutes. Add the crushed garlic, stir to mix and pour in the stock. Simmer, covered, until the vegetables are tender, about 30 minutes.

In a blender or food processor reduce the solids to a purée. Return the purée to the saucepan, season to taste with salt and pepper and heat the soup through. Add the cream and cook just long enough to heat the soup without letting it boil. Serves 6.

## **White Bean and Barley Soup**

*(Small French Chateau; Riffle)*

**¾ lb sweet sausage**  
**1 large onion, minced**  
**3 ribs celery, minced**  
**3 carrots, diced (about 1 c)**  
**1 medium red bell pepper, cored,**  
**seeded and diced (about ¾ c)**  
**2 garlic cloves, minced**

**6 c water**  
**2 cans crushed tomatoes**  
**2 ½ tsp dry savory**  
**1 ½ tsp celery seed**  
**salt and fresh ground pepper, to taste**  
**¾ c pearl barley, rinsed and drained**  
**1 can white beans, drained**

Pierce the sausage with a fork. Cook in boiling water about 10 minutes. Drain and slice into ¼" rounds. Cook the sausages in a 4-quart saucepan over medium-high heat until lightly browned, about 5 minutes. Add the onion and cook until golden, about 5 minutes. Add the celery, carrots, bell pepper, and garlic. Cook 5 minutes, stirring constantly. Add the water, tomatoes, savory, celery seed, salt and black pepper.

Bring to a boil, stir in the barley, reduce the heat to low and cook until the barley is tender, about 45 minutes. Stir in the beans and cook an addition 5 minutes until warmed through. Taste and adjust seasoning. Serves 6-8.

## **Very Berry Fruit Gazpacho**

*(Summer Wines; Wood)*

**4-5 c mixed unsweetened frozen**  
**or fresh berries, such as**  
**blueberries, blackberries,**  
**sliced strawberries, pitted**  
**cherries or raspberries**  
**2 c water**  
**½ c ruby port or red wine**  
**2/3 to 1 c sugar, or to taste**

**2 allspice berries or whole cloves**  
**1 cinnamon stick**  
**1 small, quarter-sized slice of fresh ginger**  
**1 ½ c diced fruit, such as kiwi, pineapple,**  
**mango, papaya, or strawberries**  
**mint leaves for garnish**  
**whipped cream or yogurt or garnish**

In a large pot over medium heat, combine the berries, water, port, sugar, allspice, cinnamon and ginger. Cover and bring to a boil. Reduce the heat to medium-low and simmer, uncovered, until the berries are very soft, about 10 to 15 minutes. Taste for sugar, adding more if you want. With a slotted spoon, remove the whole spices and ginger. Purée the mixture in batches in a food processor or blender until smooth. Alternatively, if you have a hand blender, leave the soup in the pot and blend.

Strain through a fine mesh sieve into a clean bowl to remove seeds, pressing lightly on the sieve with the back of a spoon. Chill thoroughly, at least 2 hours. To serve, divide the diced fruit among bowls and ladle the soup on top. Garnish with mint leaves and a dollop of whipped cream or yogurt. Serves 4-6.

## **Mushroom Soup**

(Bonny Doon; Miller)

**4-5 c fresh mushrooms, sliced**  
**1 small onion, finely diced**  
**1 ½ stick butter**  
**¼ c olive oil**  
**¼ c (dry) chicken base**

**flour**  
**1 qt half-and-half**  
**½ gal milk**  
**1 qt water**

Sauté mushrooms, onions and chicken base in 1 stick butter with a little olive oil until onions are transparent. Drain the fluid from the mushrooms into a large saucepan (1 ½ gallon capacity or more). Set mushrooms aside. Reduce the water from the fluid. Add ½ stick butter to the reduced fluid and melt. Add flour until a stiff roux develops. Sauté the roux for a few minutes, stirring constantly. Remove from heat. Add ½ gallon COLD milk and whisk briskly to break up roux. Return to heat.

Heat on medium to high until the milk begins to thicken, stirring constantly. Add the half-and-half, stirring constantly. If the soup gets too thick, add water to proper consistency. Do not boil. Once the soup begins to bubble a little, remove from heat. Add mushrooms. If necessary, add a little more chicken base, dissolved into HOT water, to taste. Serves 20.

## **Paul's Bean Soup**

(Coulter)

**6 slices bacon, diced**  
**2 medium onions, diced**  
**3 c dry beans (three different types)**  
**4 qt ham stock**  
**1 lb ham scraps**  
**3 T Worcestershire sauce**

**1/8 t cayenne pepper**  
**1/8 t fresh ground black pepper**  
**3 oz tomato paste**  
**1/3 c carrot, diced into ½" squares**  
**1 c good quality red wine**  
**salt to taste**

Soak the beans overnight. Two white beans of different size and a red bean make a good choice for variety of beans. Sauté the bacon until it just starts to show color. Add the onions and sauté until the onions are soft. Add bacon, onions, and beans to the ham stock and cook one hour in covered pot. Add the ham scraps and the remaining ingredients except salt. Cook until beans are tender and the flavors well blended. Taste and add salt if necessary.

## **Strawberry Raspberry Soup**

(DuBoeuf; Sullivan)

**1 qt fresh strawberries**  
**3 c fresh raspberries or 12 oz frozen raspberries, drained**  
**½ c apple juice plus 2/3 c apple juice**  
**¼ c sugar**

**2 T cornstarch**  
**1 c water**  
**1 T lemon juice**  
**½ c nonfat yogurt**  
**1 tsp powdered sugar**  
**½ tsp vanilla**

Remove stems and cut the strawberries in half. Place strawberries, raspberries and ½ c apple juice and sugar in a saucepan and let stand for 15 minutes. Heat over low heat until boiling.

Mix together the cornstarch and water and stir into fruit mixture. Boil over low heat, stirring constantly, until fruit softens and soup is clear and thickened. Remove from heat and stir in lemon juice. Purée lightly in food processor. Chill.

Before serving, add 2/3 c apple juice to make soup consistency, adding more juice if needed. In a small bowl combine yogurt, powdered sugar and vanilla. Serve soup in small bowls and top with a tablespoon of the yogurt mixture. Serves 12.

## **Ham and Vegetable Chowder**

*(Russian River; Suchy)*

<b>2 tsp butter</b>	<b>2 c milk or half-and-half</b>
<b>1 c chopped celery</b>	<b>½ tsp garlic powder</b>
<b>1 c chopped onion</b>	<b>14 oz chicken broth</b>
<b>1 bag Green Giant frozen broccoli, cauliflower and carrots in cheese sauce</b>	<b>1-2 c cooked ham, diced</b>
	<b>1 c shredded cheddar cheese</b>

Sauté celery and onion in butter until tender. Sprinkle flour over and stir until paste is formed. Add milk and stir with whisk until creamy. Add chicken broth, cut up ham, salt, pepper, garlic powder, bag of frozen vegetables (cut in half if large) and cheese. Bring to a boil, reduce heat and simmer for 5 minutes. For a chowder serve as is. For a meal, add cooked noodles. For a creamier soup, purée half of the soup and add back to the pot. Serves 4 to 6.

## **Smokey Split Pea Soup**

*(Russian River; Suchy)*

<b>1 c chopped celery</b>	<b>1 c dried split peas, rinsed</b>
<b>1 c chopped carrots</b>	<b>ham bone or smoked pork hocks</b>
<b>1 package leek soup mix</b>	<b>(skin removed)</b>
<b>¼ tsp pepper</b>	<b>10 oz frozen peas</b>

Put ham bone or hocks, split peas, soup mix, chopped carrots and celery in 7-8 c water and cook for 1 to 1 ½ hours. Remove the ham bone, cut off the meat and discard bone. Purée half of the soup, return to pan, add cut off meat and bag of frozen peas. Bring to boil, cover and simmer 5 minutes. Serves 5 to 6.

## **Creative Croutons**

<b>slices of white bread</b>	<b>¼ c or more dried herbs such as basil,</b>
<b>butter</b>	<b>thyme or oregano</b>

Using any small shape cookie cutter, cut desired shapes from bread slices. Melt butter and brush over bread shapes. Sprinkle herbs over bread. Toast in 400° oven for 6 to 8 minutes. Serve on soups or stews.

## **Apple-Herb Vichyssoise**

*(Argentina; Sullivan)*

<b>1 T olive oil</b>	<b>½ c dry white wine</b>
<b>1 ½ c chopped leeks, white part only</b>	<b>¼ c apple brandy, such as Calvados, or</b>
<b>½ c chopped onion</b>	<b>2 T dry sherry</b>
<b>¼ c chopped celery</b>	<b>1 ½ c light cream</b>
<b>1 lb tart-sweet apples, peeled and chopped, such as McIntosh or Gravenstein</b>	<b>2 T each minced fresh chervil and chives</b>
<b>½ lb boiling potatoes, peeled and chopped</b>	<b>1 T minced fresh tarragon</b>
<b>3 c rich vegetable stock or chicken stock, fat removed</b>	<b>1 tsp minced fresh mint</b>
	<b>sea salt and freshly ground white pepper</b>
	<b>Garnish: finely diced apples, chervil sprigs, and chive flowers and a drizzle of chive oil, if desired</b>

In a large stockpot, heat the olive oil. Add the leeks, onion, celery and half of the apples; sauté until soft but not brown. Add the potatoes, stock and wine. Simmer, partially covered, until the vegetables are very soft. Remove from heat. Add the Calvados and the remaining apples. Transfer to a blender or food processor and purée in batches, if necessary, until very smooth. Strain. Add the light cream and the herbs. Refrigerate until well chilled or up to 2 days. Season to taste with salt and pepper.

Serve in chilled soup bowls, garnished with apples, chervil sprigs, chive flowers and optional chive oil. Serves 6 – 8.

## ***Cream of Garlic Soup***

*(Port; Becker)*

**6 T butter**

***¾ lb Bavarian Ham cut into 1" cubes***

**10 large garlic cloves, whole**

**2 leeks, white part only, coarsely chopped**

**salt and pepper**

**1 large potato, peeled and cubed**

**6 c chicken broth**

**3 c whipping cream**

**minced fresh parsley**

Melt the butter in a large saucepan over medium heat. Add the ham, garlic, leeks and potato and cook 10 minutes, stirring frequently. Add stock and bring to boil. Reduce heat and simmer for 2 hours, stirring occasionally. Purée mixture in food processor in batches. Return to saucepan. Add cream and cook over medium heat until heated through, stirring frequently. Season with salt and fresh ground pepper. Ladle soup into bowls and sprinkle with parsley and serve. Serves 12.

## ***One-Of-Each-Soup***

*(Meritage; Wood)*

**1 large boiling potato (½ lb), peeled and coarsely chopped**

**1 medium onion, coarsely chopped**

**1 celery heart (inner pale stalks with leaves), coarsely chopped (½ c)**

**1 large apple (preferably Granny Smith), peeled and coarsely chopped**

**1 firm-ripe banana, coarsely chopped**

**1 pint chicken broth**

**1 c heavy cream**

**1 T unsalted butter**

**1 rounded tsp curry powder**

**1 tsp salt**

**1 T chopped fresh chives**

Simmer vegetables and fruits in broth in a 3-quart heavy saucepan, covered until very tender, about 12 minutes. Stir in cream, butter, curry powder and salt and heat just until hot (do not boil). Purée soup in a blender until smooth. Thin soup with water if desired and serve sprinkled with chives. Can be made 2 days ahead and chilled, covered. Serves 4 – 6.

## ***Chilled Roasted Vegetable Soup***

*(Back Porch; Dorazio)*

**3 ripe tomatoes, cored and coarsely chopped**

**1 red onion, coarsely chopped**

**1 red bell pepper, cored, seeded and coarsely chopped**

**1 yellow bell pepper, cored, seeded and coarsely chopped**

**2 T olive oil**

**1 tsp hot pepper sauce, divided use**

**1 c tomato juice**

**¼ c red wine vinegar**

**1 cucumber, peeled, seeded and coarsely chopped**

**½ tsp salt**

**2 T chopped fresh cilantro**

**yellow pepper slivers, finely diced cucumber, cilantro sprigs, optional**

Cook's notes: Recipe requires at least 3 hours chilling time, or up to 48 hours tightly covered, before serving. If you prefer to grill vegetables, preheat grill to high. Place vegetable mixture in foil; seal to close well. Place packet on grill. Grill 8-10 minutes until packet is puffed. Prepare as previously directed.

Heat oven to 400°. Toss the tomatoes, red onion, red and yellow peppers, olive oil and ½ tsp hot pepper sauce in roasting pan. Roast 30 minutes, stirring occasionally. Remove vegetables to large bowl. Add tomato juice, vinegar, cucumber, salt and remaining ½ tsp hot pepper sauce. In a blender or food processor, purée soup in batches until blended. Stir in cilantro.

Cover and refrigerate until chilled, at least 3 hours. Garnish with yellow pepper slivers, diced cucumbers and cilantro sprigs, if desired. Serves 4.

## **Tomato Orange Soup**

*(Taste v Price; Sullivan)*

<b>4 T butter</b>	<b>1 qt reduced-sodium chicken broth</b>
<b>2 c diced sweet onion</b>	<b>½ c orange juice</b>
<b>2 tsp minced garlic</b>	<b>2 tsp sugar</b>
<b>3 T flour</b>	<b>¼ tsp salt</b>
<b>2 lb fully ripened fresh tomatoes, chopped into large dice (5 c)</b>	<b>1/8 tsp ground black pepper</b>
	<b>¼ tsp hot pepper sauce</b>

In a large saucepan, over medium heat, melt butter. Add onion and garlic; cook and stir until translucent but not browned, about 5 minutes. Stir in flour, then 2 ½ c of the tomatoes. Stirring continuously, add the broth and orange juice. Bring to a boil; reduce heat and simmer gently for 15 minutes, stirring occasionally. Add sugar, salt, pepper and hot pepper sauce.

Cool slightly. Pour half the soup into the container of an electric blender or food processor; cover and whirl until smooth; return to saucepan. Stir in remaining 2 ½ c tomato. Heat over medium heat, for 5 minutes to blend flavors. Serve hot. Serves 4 – 6.

## **Broccoli-Cheddar Soup**

*(Santa Barbara; Suchy)*

<b>3 10-oz boxes frozen, chopped broccoli</b>	<b>1 can condensed cream of chicken soup, undiluted</b>
<b>3 c water</b>	<b>2 c half and half</b>
<b>1 small onion, chopped</b>	<b>¼ tsp pepper</b>
<b>1 stalk celery, chopped</b>	<b>¼ tsp garlic powder</b>
<b>2 T butter</b>	<b>½ lb Velveeta cheese</b>
<b>4 tsp chicken bouillon</b>	<b>8 oz cooked noodles</b>

Cook broccoli in water and bouillon. Melt butter and sauté the onion and celery until softened. Melt the cheese in the half and half. Combine the broccoli, onion, celery, cheese mixture and seasonings. Heat thoroughly. Purée half of the soup for a creamier consistency. Fold in cooked noodles. Serves 8.

## **Sopa de Cameron**

### **Shrimp Soup**

*(Tasters' Choice; Dorazio)*

<b>2 lb raw medium shrimp, in the shell</b>	<b>4 large ripe tomatoes, peeled, cored, seeded and coarsely chopped</b>
<b>2 qt water</b>	<b>2 large bay leaves</b>
<b>3 large yellow onions, peeled and coarsely chopped</b>	<b>¼ c tomato paste</b>
<b>2 large garlic cloves, peeled and minced</b>	<b>½ tsp black pepper</b>
<b>1 jalapeno pepper, seeded and minced or 1/4 tsp Cayenne pepper</b>	<b>1 c dry white wine</b>
<b>¼ c olive oil</b>	<b>1 tsp salt</b>
<b>3 T minced parsley</b>	<b>¼ c freshly chopped cilantro</b>
	<b>1 lime cut into wedges</b>

Rinse the shrimp and place it and the water in a large, heavy saucepan. Set over moderate heat. Bring to a simmer; drain at once, reserving both the shrimp and the cooking water.

In a second large, heavy saucepan, sauté the onions, garlic and jalapeno in the olive oil for 5-6 minutes until glassily golden. Mix in the tomatoes, parsley, bay leaves, tomato paste and black pepper. Turn the heat to low. Cover and simmer for 25 minutes. Add the shrimp cooking water and wine and simmer uncovered for 1 hour. Meanwhile, shell and devein the shrimp and set aside.

When the tomato mixture has cooked down by about one third and its flavors are well balanced, add the shrimp and salt to taste. Heat about 5 minutes. Ladle into soup plates. Sprinkle each portion with freshly chopped cilantro and serve with lime wedges for each person to squeeze into the soup. Serves 6-8.

## **Corn and Squash Soup**

*(Santa Barbara; Suchy)*

**1 butternut squash**  
**1 medium onion, chopped**  
**1 celery rib, chopped**  
**2 T flour**  
**2 T oil or bacon fat**  
**14 ½ oz chicken broth**

**8 ¾ oz cream style corn**  
**2 c half and half**  
**1 ½ tsp salt**  
**½ tsp pepper**  
**Garnish: sour cream and crumbled bacon**

Cook the whole butternut squash, in water, for 1 hour. Cut in half and scoop out seeds. Peel, cut in pieces and mash the squash. You will need 6 c cooked mashed squash for the soup.

In a large saucepan, heat the oil or bacon fat. Sauté the chopped onion and celery until tender. Stir in the flour until blended. Gradually stir in the broth. Bring to a boil. Cook for 2 minutes or until slightly thickened. Reduce heat to medium. Stir in the squash, corn, half and half, salt and pepper. Cook, stirring occasionally, until heated through. Garnish with sour cream and crumbled bacon. Makes 2 1/2 quarts. Can purée half of soup for smoother consistency.

## **Seafood Gazpacho**

*(Wild Game; Pope)*

**10 tomatoes, blanched, peeled and chopped**  
**6 ribs celery, chopped**  
**2 yellow peppers, chopped**  
**1 red pepper, chopped**  
**1 large Vidalia onion, chopped**  
**2 English cucumbers, peeled and chopped**

**1/3 c balsamic vinegar**  
**1/3 c red wine vinegar**  
**46 oz V-8 juice**  
**1 clove garlic**  
**½ c olive oil**  
**4 c seafood, cooked and chopped**  
**cilantro**

Purée 1/4 of the chopped vegetables with the balsamic vinegar. Combine the garlic, red wine vinegar and oil and blend thoroughly. Add the puréed vegetables to the oil mixture. Stir in the V-8 juice. Add the remaining vegetables. Chill. Just before serving, stir in the cilantro. Serve topped with the chopped seafood. NOTE: A possible seafood combination: 2 lobster tails, 4 crab legs, 1/2 lb sea scallops and 1 lb shrimp.

## **Tuscan Onion Soup**

*(Italian Reds; Pope)*

**5 lb beef bones**  
**2 carrots**  
**2 stalks celery**  
**6 lb sweet onions, sliced**

**low sodium beef broth**  
**wine for deglazing**  
**Sliced baguette and freshly grated cheese**

Stock: Preheat the oven to 425°. Brown the beef bones in the oven for 15-20 minutes. Place the browned bones, carrots and celery in a stockpot. Cover with water. Bring to a boil. Simmer at least 3 hours. Chill overnight. Skim off the excess fat. Add low-sodium beef broth to make 10 c stock.

Soup: Cook half the onions over medium heat until transparent. Reserve. Caramelize the remaining onions in olive oil over high heat. Deglaze the pan with wine. Add all the onions to a large stockpot. Stir in the 10 c of beef broth. Bring to a boil and reduce heat to a simmer. Heat through.

To Serve: Place a slice of baguette in the bottom of the bowl. Ladle soup on top of the bread and sprinkle with freshly grated cheese.

## **Hot and Sour Chicken Soup**

(Yan Cooks; Cech)

### **Marinade:**

**2 large egg whites**  
**1 T dry sherry**  
**1 tsp sesame oil**  
**2 tsp cornstarch**  
**1 tsp coarse salt**  
**1 tsp pepper**  
**1 lb chicken tenders cut into strips**  
**10 dried Chinese mushrooms, soaked**  
**in hot water for 20 minutes**  
**½ c peas**  
**Tofu**  
**4 scallions, white and green parts,**  
**thinly sliced for garnish**

### **Soup Base:**

**6 c chicken stock**  
**2 T dry sherry**  
**2 T soy sauce**  
**3 T rice vinegar**  
**2 tsp sesame oil**  
**1 tsp coarse salt**  
**1 tsp ground white pepper**  
**½ tsp Cayenne pepper**  
**2 T freshly grated ginger**  
**1 T cornstarch**  
**¼ c water**  
**2 eggs, lightly beaten**

In a bowl, combine the egg whites, sherry, sesame oil and cornstarch. Whisk until thickened. Add the chicken, toss lightly to coat. Cover and refrigerate 3-4 hours or overnight.

Drain the mushrooms. Remove and discard the stems and cut into strips. Set aside with the peas.

In a large pot, combine the soup base ingredients and heat until the mixture boils. Add the chicken, mushrooms, peas and tofu. Bring back to a boil and cook about 3 minutes, stirring to separate the chicken pieces, skimming the surface to remove any impurities.

Meanwhile, dissolve the cornstarch in the water. Add to the soup, stirring constantly and cook until the soup thickens and turns glossy, 2-3 minutes. Remove from the heat and check for seasoning. Slowly add the beaten egg to the soup in a thin stream around the edge, stirring once or twice so that the cooked egg forms long thread. Serve warm and garnish with scallions.

## **Corn and Crab Bisque**

(Zinfandel; Cech)

**1 T olive oil or duck fat**  
**½ c minced onion**  
**1 c uncooked sweet corn off the cob**  
**2 T minced shallot**  
**1 T minced garlic**  
**2 T minced celery**  
**Essence (recipe below) or Paul**  
**Prudholm Seafood Magic**  
**1 c stock (Minor's Cajun Seafood**  
**Stock Mix combined with canned**  
**chicken broth)**

**3 bay leaves**  
**salt and pepper**  
**2 c milk**  
**2 c heavy cream**  
**1 tsp liquid crab boil**  
**3 T blond roux**  
**½ lb backfin crabmeat, picked over for shells and**  
**cartilage**  
**¼ c chopped green onions**  
**½ tsp Worcestershire sauce**  
**chives for garnish**

In a large saucepot, heat the olive oil. When the oil is smoking hot, add the onions, corn, shallots, garlic, celery and sauté for 1 minute. Season with Essence. Add the stock and bay leaves. Season with salt and pepper. Bring the mixture to a boil. Whisk in the milk, cream and crab boil. Bring back to a boil and reduce to a simmer. Simmer for 5-7 minutes. Whisk in the roux, 1 T at a time. Reduce the heat to low and continue to cook, whisking until the mixture thickens. Stir in the crabmeat, green onions and Worcestershire and simmer for 6-8 minutes. Check seasonings. Ladle into shallow bowl and garnish with chives. Serves 4.

## **Emeril's Essence Creole Seasoning**

**2 ½ T paprika**  
**2 T salt**  
**2 T garlic powder**  
**1 T black pepper**

**1 T onion powder**  
**1 T Cayenne pepper**  
**1 T dried oregano**  
**1 T dried thyme**

Combine all ingredients thoroughly. Makes 2/3 c.



## Chapter 4: Side Dishes

### ***Hearts of Palm, Tomato & Black Olive Salad***

*(Summer Wines; Graves)*

***½ lb spinach or other dark green,  
trimmed, washed and dried  
1 large head Bibb lettuce, separated  
into leaves, rinsed and dried  
4 tomatoes, cored and cut into  
wedges  
1 c Kalamata olives***

***4 oz can of hearts of palm, drained & cut  
in 1" pieces  
Basil Mayonnaise:  
3 T white wine vinegar  
2 t Dijon mustard  
1 garlic clove, minced  
½ to ¾ c olive oil  
2 T minced fresh basil leaves***

Line a large platter with the spinach and lettuce leaves. Arrange the tomatoes and hearts of palm in the center over the greens. Sprinkle with olives. Serves 4.

Dressing: In a bowl, combine the vinegar, mustard, garlic, salt and pepper to taste. Add the oil in a stream until it is emulsified and stir in the basil. Transfer the dressing to a sauceboat.

### ***Sugar Snap Peas & Carrots***

*(Chardonnay; Pope)*

***3 c sugar snap peas  
3 c match-stick carrots  
¼ c hazelnut oil***

***juice of 1 lime  
2 t freshly grated ginger  
salt and pepper to taste***

Blanch the peas and carrots for about 2 minutes in rapidly boiling water. Plunge into ice water. Drain. Mix the remaining ingredients together in a large bowl. Add the vegetables. Toss to coat. Serve at room temperature.

### ***Brown Rice with Cashews and Cranberries***

*(Masquerade; Miller)*

***1 lb brown rice (2 ½ c medium or  
long grain is best)  
2 T canola oil  
½ Spanish onion, chopped  
2 T minced ginger  
3 garlic cloves, minced***

***1 c dried cranberries  
1 c roasted unsalted cashew nuts  
salt to taste  
½ c minced parsley  
3 scallions, diced***

Place the rice in a large skillet and toast over a high flame for 1 minute, stirring constantly to prevent burning. Add 6 c water or vegetable broth and bring to a strong simmer. Cover and cook for 30 minutes, or until the rice is tender. Set aside.

Heat the oil in a large skillet over a high flame. Add the onion and sauté for 2 minutes. Add the ginger and sauté for 1 minute, then add the garlic and cranberries and cook for another 2 to 4 minutes or until heated through. Add the rice, cashew nuts and salt to taste. Cook for 30 seconds, stirring constantly. Remove from the heat and stir in parsley and scallions. Serve immediately. Serves 8.



## **Rosemary Green Beans**

*(Masquerade; Miller)*

**2 c green beans**  
**1 T fresh rosemary, chopped**  
**very finely**

**2 T chicken stock**  
**nutmeg and parsley to garnish**

Steam the beans for 8 to 10 minutes, until just tender. While the beans are steaming, place the stock in a small saucepan and heat over medium heat. Add rosemary and stir. Turn heat off and let sauce sit. Arrange steamed beans on a serving plate, all in the same direction. Pour rosemary sauce over the top. Garnish with nutmeg and parsley, if desired. Serves 4.

## **Spinach Tarte**

*(Italian; Riffle)*

**10 oz pkg fresh spinach**  
**2 T unsalted butter**  
**1 ½ c chopped onions**  
**1 large clove garlic, minced**  
**½ lb fresh mushrooms (white,**  
**cremini, Portobello) washed,**  
**trimmed and sliced**  
**1 c nonfat yogurt**

**1 c regular or light sour cream**  
**4 oz grated extra-sharp white Cheddar**  
**cheese, plus 2 ½ c coarsely grated sharp**  
**white Cheddar cheese (optional)**  
**3 eggs, lightly beaten**  
**1 tsp Worcestershire sauce**  
**¼ tsp nutmeg**  
**freshly ground black pepper to taste**

Wash the spinach and remove the tough stems. Steam spinach, using only the water clinging to the leaves and drain thoroughly. Chop coarsely with a knife. In a medium skillet, melt the butter and sauté the onion and garlic until the onions begin to soften and turn golden. Add the mushrooms and cook until they release their liquid. Continue cooking until the liquid evaporates.

Stir in the yogurt, sour cream, grated extra-sharp Cheddar, eggs, Worcestershire, nutmeg, pepper and spinach and spoon into a 9" x 13" baking dish (for a richer alternative, sprinkle the optional 2 ½ c grated sharp Cheddar on the bottom of the baking dish and proceed). Refrigerate if desired.

To serve, let come to room temperature and bake at 350° for about 40 minutes until the filling is set and the mixture is firm. Allow to rest for 10 minutes if serving warm. Serve warm or at room temperature. Makes 30 squares for an appetizer or serves 8 as a side dish.

## **Beet and Apple Purée**

*(Celebrity Cellars; Wood)*

**5 medium-size beets (about 2 lbs)**  
**2 T salt**  
**8 T sweet butter**  
**1 c finely chopped yellow onions**  
**4 tart apples (about 1 ½ lbs)**

**1 T sugar**  
**½ tsp salt**  
**¼ c raspberry vinegar**  
**chopped fresh dill (optional)**

Trim away all but 1" of green tops from the beets, leaving skins and roots; scrub well. Cover beets with cold water in a large pot, add 2 T salt, and bring to a boil. Reduce heat and simmer, partially covered, until beets are tender, about 40 minutes to an hour. Add additional water if necessary to ensure that the beets remain covered. Drain the beets as they are done, cool slightly and slip off tops, skins, and roots.

Melt the butter in a medium-size saucepan. Add the onions and cook, covered, over medium heat until tender and lightly colored, about 25 minutes. Peel, core, and chop the apples and add them to the onions. Add sugar, salt and raspberry vinegar, and simmer uncovered for 15 to 20 minutes, or until apples and onions are very tender.

Transfer apple mixture to the bowl of a food processor fitted with a steel blade, or use a food mill. Chop the beets and add them to the bowl. Process until smooth. Return purée to the saucepan and reheat, stirring constantly. Taste and correct seasoning. Serve immediately, or set aside to cool to room temperature, cover, chill and serve very cold. Serves 6.

## ***Crisp Potato and Olive Cakes***

*(Clambake; Wood)*

**2 lb russet potatoes, washed  
and peeled  
4 T virgin olive oil  
1 c red onions, minced**

**2 T fresh parsley, chopped  
2 T fresh chives, chopped  
1 T fresh tarragon, chopped  
5 T Nicoise olives, pitted and chopped**

Preheat oven to 350°. Slice potatoes, very thinly lengthwise. Rinse with cold water and pat dry. In a sauté pan, heat 2 T olive oil and sauté onions until softened; set aside. Lightly oil a 9" glass pie pan. Layer in ½ of potatoes, ½ of onions, ½ of herbs, ½ of olives; season to taste. Layer remaining in same order. Press down to compact ingredients. Bake, covered for 20 minutes, occasionally pressing down with a spatula. Raise oven temperature to 450° and continue to bake uncovered for an additional 10 minutes (potatoes should be tender and golden brown). Slice into wedges and serve warm. Serves 6.

## ***Decomposed Salad***

*(Literary Wines; Dorazio)*

**1 ½ lb butternut squash, peeled  
and cut into ¾" pieces  
2 shallots, peeled and sliced ¼" thick  
¼ c olive oil  
2 tsp coarse salt  
freshly ground black pepper  
½ c pumpkin seeds  
2 T sugar, plus a pinch**

**¾ tsp ground cinnamon  
pinch of cayenne pepper  
1 tsp honey  
2 T balsamic vinegar  
6 oz head red or white endive,  
leaves separated  
10 oz head red-leaf lettuce,  
torn into bite-size pieces**

Preheat the oven to 450° with rack in the lower third. Combine the butternut squash, 1 ½ shallots, 1 T olive oil, 1 tsp salt, and a pinch of black pepper in a bowl; toss to coat. Transfer the mixture to a Silpat-lined baking sheet, and roast until tender and golden brown, 30 to 40 minutes. Place pumpkin seeds in a small nonstick skillet and toast until the seeds begin to pop, 3 to 5 minutes. Remove from heat; set aside. Combine sugar, cinnamon, cayenne pepper, and ½ tsp salt in a small bowl. Add pumpkin seeds. Drizzle with honey and toss to coat.

Finely mince the remaining ½ sliced shallot and place in a large bowl. Add balsamic vinegar, the remaining ½ tsp salt and a pinch each of black pepper and sugar; whisk to combine. Continue whisking, slowly drizzling in the remaining 3 T olive oil. Add the endive leaves, roasted squash, and shallots; toss to coat. Transfer the salad to a large platter and sprinkle with pumpkin seeds. Serve immediately. Serves 8.

## ***Hot German Potato Salad***

*(German; Riffle)*

**25 small red-skinned potatoes  
2 T balsamic vinegar  
2 T cider vinegar  
salt and pepper  
3 stalks celery, chopped  
¼ c chopped parsley  
8 slices bacon, diced**

**1 medium onion, chopped  
1 1/3 c water  
2 T flour  
¼ c cider vinegar  
4 T sugar  
¼ tsp salt  
½ tsp dry mustard**

Boil potatoes with skins on approximately 15 minutes until tender when tested with a thin-bladed knife. While potatoes are still warm, cut into cubes with a serrated knife (to minimize ripping the skins). Mix 2 T balsamic and cider vinegars and salt and pepper. As you put cubed potatoes into the bowl, drizzle each layer with some of the vinegar mixture. Add the celery and parsley. Stir gently. Set aside while making the dressing.

In a large nonstick skillet, cook bacon over medium heat. Remove all but about 2 T of the bacon fat. Add the onion and sauté until tender but not browned, about 3-4 minutes. In a small bowl, combine water, flour, vinegar, sugar and seasonings; stir into skillet. Continue cooking, stirring constantly over medium heat until the mixture thickens. Remove from heat. Pour sauce mixture over potatoes. Toss gently to combine. Serve warm or at room temperature.

## **Brussels Sprouts Purée**

*(Small French Chateau; Wood)*

**2 ½ lb small Brussels sprouts**  
**4 oz butter**

**1 lb potatoes**  
**salt and black pepper**

Trim the Brussels sprouts. Remove the tough outer leaves, slice off the stalk and cut a cross in the base with a sharply pointed knife. Throw them into cold salted water as soon as they are trimmed, drain and place in a large pan. Cover with cold water, add salt and bring to boiling over a high temperature. When half cooked and still firm in the center, drain well and leave to cool a little. Melt 2 oz of butter in the hot pan, cut the sprouts into halves and finish cooking in foaming butter over a low heat, but do not allow them to color.

Meanwhile, peel the potatoes, cut into quarters and cook in salted water until tender. Drain and reduce to purée in a mouli-légumes and then purée the sprouts. Mix the sprout purée and the butter juices into the potato purée with a wooden spatula until thoroughly incorporated. Season well. Melt the remaining 2 oz of butter in a large pan until foaming and beat in the mixed purées until very hot. Beat thoroughly until light. Serves 6.

## **German Cucumber Salad**

*(German; Pope)*

**2 medium cucumbers, thinly sliced**  
**4 green onions, thinly sliced**  
**3 small tomatoes, sliced**  
**2 T snipped fresh parsley**  
**Dressing:**  
**¼ c sour cream**

**¼ tsp prepared mustard**  
**2 T minced fresh dill**  
**1 T vinegar**  
**1 T milk**  
**½ tsp salt**  
**1/8 tsp pepper**

In a bowl, combine the cucumbers, onions, tomatoes and parsley. Combine the dressing ingredients; pour over the cucumber mixture and toss gently. Cover and chill for at least 1 hour.

## **Broccoli-Pepper Stir Fry**

*(Literary Wines; Miller)*

**3 small bunches broccoli, cut into florets**  
**3 red peppers, cut into 1" pieces**  
**1 onion, halved and quartered**  
**2 T sesame seeds**  
**¼ c sesame oil**

**¼ c white wine**  
**2 T chicken base**  
**crushed red pepper to taste**  
**1 can small black olives**  
**2 T soy sauce**

Brown the seeds in oil. Add chicken base, wine and soy sauce. Stir-fry vegetables in liquid until cooked to preferred "doneness". Sprinkle and stir in just a bit of crushed red pepper. (Best if cooked in a wok)

## **Celery with Herbs**

*(Small French Chateau; Wood)*

**3 medium-sized heads of celery**  
**4 oz butter**  
**1 dessertspoon chopped fresh tarragon or 1 tsp dried**  
**1 T chopped parsley**

**¼ pint dry white wine**  
**salt and black pepper**  
**¼ pint beef or chicken bouillon**  
**breadcrumbs**

Remove outside stalks and leaves of celery, wash thoroughly and cut down to 4" long. The rest can be used for soup. Split the hearts into halves lengthways and cook in boiling salted water for 10 minutes. Drain well and arrange in a buttered gratin dish, cut side uppermost.

Heat oven to 350°. Meanwhile put the herbs in a small saucepan with the wine and simmer gently for 20 minutes, uncovered. Add salt, pepper and the bouillon. Mix well; pour over the celery, sprinkle thickly with breadcrumbs, dot with butter and bake for 25 – 30 minutes. Serves 6.

## **Summer Corn with Sugar Snap Peas**

*(Summer Wines; Pope)*

**3 lb sugar snap peas, ends snapped**  
**9 c sweet corn, fresh cut from**  
**9-10 ears sweet corn**

**6 T unsalted butter**  
**3 T olive oil**  
**¼ c chopped flat leaf parsley**

Bring lightly salted water to a boil in a large pot. Add the peas and cook for no longer than 2 minutes. Drain. Melt butter with the oil on medium high heat. Add the corn and peas, stirring constantly for 2 minutes. Add parsley and pepper to taste. Cook 1 minute more. Serves 12-16.

## **Potatoes with Leeks and Gruyère**

*(Literary Wines; Pope)*

**2 T butter**  
**1 lb leeks (white and pale green**  
**parts only), thinly sliced**  
**8 oz cream cheese at room**  
**temperature**  
**1 ½ tsp salt**  
**1 tsp ground black pepper**

**¼ tsp ground nutmeg**  
**1 c whole milk**  
**3 large eggs**  
**2 lb large white-skinned potatoes, peeled and**  
**shredded**  
**3 c grated Gruyère cheese**  
**(about 12 oz)**

Preheat oven to 350°. Butter a 9" x 13" baking dish. Melt 2 T butter in large skillet over heat. Add leeks; sauté until tender, about 10 minutes. Transfer to large bowl. Blend cream cheese, salt pepper and nutmeg in processor. Add milk and eggs. Process just until blended. Transfer to bowl with leeks. Add potatoes and Gruyère. Stir to blend. Transfer mixture to prepared baking dish.

Bake potatoes until cooked through and top is brown, about 1 hour. (Can be prepared 1 day ahead. Cool. Cover and refrigerate. Rewarm, covered in 350° oven, about 25 minutes.) Serves 12.

## **Creamy Cucumbers**

*(Celebrity Cellars; Dorazio)*

**1 large seedless cucumber, thinly**  
**sliced**  
**1 T salt**  
**½ c sour cream**  
**2 T cider vinegar**  
**1 tsp sugar**

**1/8 tsp black pepper**  
**1 small red onion, halved lengthwise and**  
**thinly sliced crosswise**  
**½ pt grape tomatoes, cut in half**  
**dry or fresh dill to taste**

Toss the cucumber with salt in a colander and let drain for 15 minutes. Whisk together the sour cream, vinegar, sugar and pepper in a medium bowl until just combined. Rinse the cucumber under running water, then wrap in a kitchen towel and squeeze out excess moisture. Add cucumber and onion to sour cream mixture and toss to coat. Serves 4.

## **Mango-Salmon Salad**

*(Small French Chateau; Miller)*

### **Salad:**

**4 c romaine, chopped**  
**4 c mixed salad/field greens**  
**1 red onion, sliced, quartered**  
**2-3 mangoes, peeled, 1" chunks**  
**1 lb salmon fillet, grilled, chilled,**  
**skinned, in chunks**

### **Dressing:**

**¾ c honey**  
**2/3 c fresh lime juice**  
**1/3 c Rose's lime juice**  
**1/3 c teriyaki sauce**  
**¼ c sesame oil**  
**2 T sesame seeds**

Brown the seeds in oil. Let cool a bit. In bowl, mix all dressing ingredients well. Adjust amounts to taste.

## **Maple Pecan Squash**

*(Bonny Doon; Dorazio)*

**3 lb butternut squash, peeled,  
seeded and cut into pieces  
½ c butter**

**¾ c maple syrup  
salt and pepper to taste  
½ c chopped toasted pecans**

Steam or boil squash pieces until tender. Drain and mash well or use electric mixer. Beat in butter, syrup and seasonings. Sprinkle with pecans before servings. Note: can be prepared in advance and heated in oven at 350° for 30 to 40 minutes, then topped with pecans before serving.

## **Asparagus au Gratin**

*(Petite Sirah; DiCarlo)*

**2 T butter  
1 tsp salt  
2 T flour  
2 c milk  
1 c shredded cheese**

**1 ½ c cracker crumbs  
¾ c chopped walnuts  
1 to 1 ½ lb fresh trimmed asparagus, cooked  
or thawed frozen asparagus (10 oz)**

In a saucepan, melt butter. Stir in flour and salt until smooth. Add milk gradually and continue cooking, stirring constantly, until sauce is slightly thickened. Add shredded cheese to the sauce. Combine cracker crumbs and chopped walnuts. Into a buttered casserole, place a layer of asparagus, a layer of cracker mixture and a layer of the sauce. Repeat layers, using remaining ingredients. Bake at 375° until top is nicely browned, about 15-20 minutes. Serves 4-6.

## **Glazed Acorn Squash**

*(Potpourri; Suchy)*

**2 acorn squash, sliced 1/3" thick  
½ c Grand Marnier  
melted butter  
¼ c fresh orange juice**

**2 T firmly packed light brown  
sugar/maple syrup  
salt and pepper to taste  
cinnamon/nutmeg**

Parboil the squash in boiling water to make it easier to slice. In a shallow baking pan just large enough to hold the squash in one layer, combine all the ingredients and bring the mixture to a boil on the top of the stove. Bake the squash covered tightly with aluminum foil in a preheated 400° oven for 15 minutes or until it is tender. Pour off the liquid into a skillet and keep the squash warm in the turned-off oven. Boil the liquid until it is syrupy and pour over the squash.

## **Twice Baked Potatoes with Cabbage and Onion**

*(Meritage; DiCarlo)*

**4 large baking potatoes  
3 c finely shredded cabbage  
½ c chopped onion  
1 T olive oil  
3 cloves garlic  
3 T butter**

**¼ tsp salt  
¼ tsp pepper  
2/3 c sour cream  
chopped fresh dill or chives  
chopped fresh parsley  
crumbled bacon (optional)**

Scrub potatoes and prick with a fork. Bake in a 400-425° oven for 40-60 minutes or until nearly done. When potatoes are cool enough to handle, cut a neat oblong "lid" in the top of each one and scoop out the pulp from inside, leaving a thin shell of about 1/3". Reserve pulp in bowl, saving lid separately.

In a small saucepan, sauté cabbage and chopped onion in olive oil and butter. When onion is lightly colored on edges, turn off heat and add garlic, herbs and seasoning. Mash the potato with the sour cream. Stir into the cabbage and onion mixture. Spoon pulp back into potato shells. (You can top with shredded cheese for variation)

Place potatoes in a shallow baking pan. Bake at 425° for 15 minutes. Place saved lid lightly on top and serve.

## **Corn Curry**

(Burgundy; Miller)

**3-16 oz bags frozen corn**  
**1 small onion, chopped fine**  
**1 T curry powder**

**4 T butter**  
**1 T chicken base**  
**8 oz sour cream**

Sauté onion in butter and chicken base. Stir in corn. Cook on low till heated through. Add curry and sour cream. Heat through and serve. Serves 10-12.

## **Brussels Sprouts Dijon**

(Burgundy; Miller)

**3 lb Brussels sprouts**  
**6 T butter**  
**1 T Dijon mustard**

**1 t coarse-ground pepper**  
**dash of salt**

Cook Brussels sprouts to desired tenderness: Drain. Melt butter. Stir in mustard. Return sprouts to pan. Toss to coat, adding salt and pepper. Serves 12.

## **Haricots Verts with Goat Cheese and Warm Bacon Dressing**

(New Venue; Riffle)

**3 lb haricot verts, trimmed (or thin green beans)**  
**½ lb, ¼" thick bacon slices, cut crosswise into thin strips**  
**½ c chopped shallots (about 3)**  
**2 garlic cloves, chopped**  
**¼ c Sherry wine vinegar**

**3 T Dijon mustard**  
**1 tsp dry mustard**  
**½ c olive oil**  
**1 c crumbled chilled soft fresh goat cheese (about 4 oz)**  
**½ c dried sweetened cranberries**

Cook beans in large pot of boiling salted water until crisp-tender, about 5 minutes. Drain; rinse with cold water and drain again. Pat dry. (Can be made 1 day ahead. Wrap in paper towels, enclose in plastic bag, and chill. Bring to room temperature before continuing). Place beans in large bowl.

Cook bacon in large skillet over medium heat until crisp, about 25 minutes. Transfer bacon to paper towels. Add shallots and garlic to drippings in skillet. Sauté over medium heat until beginning to soften, about 1 minute. Add vinegar, mustard, and dry mustard; whisk, scraping up browned bits. Whisk in oil. Season dressing with salt and pepper. Toss beans with dressing. Sprinkle with cheese, bacon and dried cranberries. Serves 12.

## **Black Bean Gazpacho Salad**

(New Venue; Sullivan)

### **Salad:**

**1 c sliced celery**  
**15 oz can black beans, rinsed and drained**  
**4 Roma tomatoes, cut into ¼" slices**  
**1 medium yellow and/or green pepper, cut into 1" pieces**

**4 large lettuce leaves, cleaned and dried**

**1 c cubed garlic toast (1" pieces)**  
**lime wedges (optional)**

### **Dressing:**

**2/3 c purchased salsa, mild or medium**  
**1/3 c sour cream**  
**1 T fresh lime juice**

Combine celery, beans, tomatoes and bell pepper in large bowl. Combine all dressing ingredients in medium bowl, using wire whisk to mix well.

To serve, place 1 lettuce leaf on each individual plate. Top with 1 ¼ c salad mixture, ¼ c dressing and ¼ c cubed toast. Garnish with lime wedges. Serves 4.

Note: Purchased garlic bread can be cut into cubes after toasting. Or, make your own croutons by combining softened butter with finely minced garlic, spreading mixture on the soft sections of the split sides of crusty bread and toasting in a 325° oven until crisp

## ***Cheesy Cheddar au Gratin Potatoes with Toasted Bread Crumb Topping***

*(DuBoeuf; Becker)*

**4 boxes (7.8 oz). Betty Crocker Deluxe Cheesy Cheddar au Gratin Potatoes with Toasted Bread Crumb Topping**

Follow package directions. Serves 18.

## ***Coriander-Spiced New Potatoes in Spinach Sauce***

*(Russian River; DiCarlo)*

**2 ½ lb small red potatoes (1 ½" diameter), scrubbed**

**¼ c water**

**2 lb baby spinach**

**3 T vegetable oil**

**1 large onion, finely chopped**

**3 large garlic cloves, minced**

**2 T peeled, minced fresh ginger**

**2 jalapeños, minced with some seeds**

**3 large tomatoes, finely chopped**

**1 c coarsely chopped cilantro, plus cilantro leaves for garnish**

**2 T ground coriander**

**2 tsp ground cumin**

**1 tsp paprika**

**1 tsp garam masala**

**¾ c plain yogurt**

**salt**

**Cherry tomatoes, quartered, for garnish**

Put potatoes in a large pot of salted water and bring to a boil. Boil over moderate heat until tender when pierced with a knife, about 25 minutes. Drain and let cool. Meanwhile in a large, deep skillet, bring the water to a boil. Working in batches, add the spinach by handfuls and cook over moderately high heat until wilted. Using tongs, transfer the spinach to a colander and repeat with the remaining spinach. Squeeze the spinach dry, then transfer it to a food processor and purée. Wipe out the skillet.

Heat the oil in the same skillet. Add the onion and cook over moderately high heat, stirring occasionally, until beginning to brown, about 8 minutes. Add the garlic, ginger and jalapeños and cook, stirring until fragrant, about 3 minutes. Add the chopped tomatoes and cilantro and cook over moderate heat until most of the liquid has evaporated, about 10 minutes. Add the coriander, cumin, paprika and garam masala to the skillet and cook, stirring for about 2 minutes.

Slowly stir in the yogurt. Add the potatoes and a large pinch of salt, cover and cook over moderately low heat for 5 minutes, stirring occasionally. Add the puréed spinach and stir well. Cover and simmer for 10 minutes to blend the flavors. Season with salt. Transfer the potatoes and spinach to a platter or bowl, garnish with the cilantro leaves and cherry tomatoes and serve. Can be prepared up to 4 hours ahead and gently reheated. Serves 12.

## ***Asparagus-Lasagna Bundles***

*(Petite Sirah; Rahm)*

**10 lasagna noodles**

**8 oz cream cheese, softened**

**4 T Good Seasons Italian salad dressing mix**

**lemon peel to taste**

**ground pepper to taste**

**3-4 oz Nova salmon, "bits" are fine**

**20 stalks fresh asparagus, washed, with hard ends broken off**

**variety/Mesculin lettuce mix**

**Vinaigrette dressing:**

**1 clove fresh garlic, mashed**

**5 T olive oil**

**sprinkle of dried mustard**

**¼ tsp seasoned salt (Jane's Crazy Salt)**

**few grinds of fresh pepper**

**2 T balsamic vinegar**

**few dashes of dried dill weed**

Boil lasagna noodles according to package directions. During the last 3 minutes of cooking, add the asparagus spears to the pot (alternatively, steam the spears in a separate pot until crisp-tender). Drain the noodles, rinse in cold water and pat dry (using a dish towel that has NOT had fabric softener added to the wash or rinse cycle). Lay noodles out flat.

Combine softened cream cheese and spices. Spread cream cheese mixture over entire length of noodles. Place strips of salmon lengthwise, down the lasagna noodle. Put 2 asparagus spears, with tips facing in opposite directions, at the top edge of the noodle. Roll the noodle, jelly roll style. Lay with seam side down. If desired, wrap long strands of chives around the bundle and tie in the middle. Place salad greens on a plate. Put lasagna bundle on top. Drizzle with vinaigrette.

## **Cranberry Pecan Salad**

*(Turkey Wines; Miller)*

**5 c spinach or leafy greens**  
**2 green onions, thinly sliced**  
**½ c crumbled feta**  
**½ c chopped pecans**  
**½ - ¾ c dried cranberries**

**Dressing:**  
**1/3 c red wine vinegar**  
**½ c olive oil**  
**½ tsp salt**  
**ground pepper to taste**

Blend dressing ingredients. Toss greens and green onions with dressing. Garnish with feta, pecans and cranberries.

## **Pasta with Asparagus-Lemon Sauce**

*(Meritage; Dorazio)*

**1 lb fresh, medium thickness**  
**asparagus, tough ends trimmed**  
**1 tsp finely grated fresh lemon zest**  
**¼ c olive oil**  
**½ c chicken broth, heated**

**¼ tsp garlic granules**  
**1 lb penne, malfade or preferred shape pasta**  
**½ c grated Parmigiano-Reggiano or**  
**Asiago**  
**fresh basil, chopped**

Cut asparagus into 1" pieces; reserve tips separately. Cook in 5-6 qts of boiling water with 2 T salt until very tender, 6-8 minutes. Transfer with a slotted spoon to a colander, reserving cooking water in pot, and rinse until cold water. Drain asparagus well and transfer to a food processor or blender. Purée stems with zest, oil and ½ c chicken broth with garlic granules. Transfer to a 4-quart saucepan.

Cook asparagus tips in same boiling water until just tender, 3-5 minutes. Transfer with slotted spoon to colander, reserving boiling water in pot and rinse under cold water. Drain tips well.

Cook pasta in boiling asparagus cooking water for about three-fourths of the recommended cooking time (very al dente). Reserve 2 c cooking water and drain pasta. Add pasta, asparagus tips, and ½ c reserved water to asparagus sauce and cook over high heat, stirring, 3-5 minutes, or until pasta is almost al dente and sauce coats pasta. Add more cooking water, ¼ c at a time, until sauce coats pasta but is a little loose (cheese will thicken it slightly).

Stir in Parmigiano-Reggiano, fresh basil, and salt and pepper, to taste and cook, stirring until cheese is melted. Serve immediately. Serves 4.

## **Gorgonzola and Baby Bella Bread Pudding**

*(Port; Cech)*

**6 slices sourdough French bread**  
**6 T unsalted butter at room temp**  
**1 yellow onion, thinly sliced**  
**12 oz Baby Bella, stemmed and**  
**chopped**  
**2 tsp dried thyme or herbs de**  
**Provence**

**¼ tsp kosher salt**  
**4 oz Gorgonzola cheese, crumbled**  
**2 eggs**  
**1 c heavy cream**  
**¼ tsp freshly ground pepper**  
**chopped fresh chives**

Preheat oven to 300°. Lightly toast the bread. Spread half of the butter on both sides of each bread slice. In a large sauté pan or skillet, melt the remaining butter over medium-high heat. Add the onion, mushrooms, thyme and salt and sauté until the onion is soft, about 10 minutes. In a medium bowl, combine the Gorgonzola, eggs, milk and pepper. Stir to blend.

Butter an 8" square baking dish. Place half of the bread in the dish and cover with half of the onion and mushroom mixture, followed by half of the cheese mixture. Add the remaining bread and top with the remaining onion and mushroom mixture, followed by the remaining cheese mixture. Cover with aluminum foil and bake for 1 hour. Remove and reserve the foil. Increase the oven temperature to 350° and continue baking for 10 minutes or until lightly browned. Cover with the reserved foil to keep warm until ready to serve.

Sprinkle with chives and cut into portions to serve. Serves 6 as a side dish, 4 as an entrée.



## ***Stuffed Red Peppers with Cheesy Polenta and Green Chiles***

*(Back Porch; Suchy)*

**3 medium-size red bell peppers**  
**¾ c polenta or yellow cornmeal**  
**3 garlic cloves, minced**  
**2 c water**  
**1 tsp salt**  
**½ tsp garlic salt**  
**¼ tsp freshly ground pepper**

**½ c whipping cream**  
**7 oz can whole green chiles, drained and chopped**  
**2/3 c chopped cilantro**  
**8 oz shredded Monterrey Jack cheese**  
**2 oz freshly grated Parmesan cheese**  
**Garnish: fresh cilantro sprigs**

Cut bell peppers in half; remove and discard seeds and membranes. Place bell pepper cups in a lightly greased 13" x 9" baking dish.

Whisk together polenta and next 5 ingredients in a large saucepan over medium heat; bring to a boil. Cook, whisking constantly, 5-7 minutes or until polenta thickens and is creamy. Stir in cream and next 4 ingredients, blending well. Spoon mixture into pepper cups. Bake at 400° for 25-30 minutes or until peppers are tender. Garnish if desired. Serves 6.

## ***Snappy Peas 'n' Mushrooms***

*(Back Porch; Wood)*

**1 lb fresh sugar snap or snow peas**  
**½ c sliced fresh mushrooms**  
**2 T sliced green onions**

**1 T snipped fresh dill or 1 tsp dill weed**  
**2 T butter**  
**salt and pepper to taste**

Place peas and mushrooms on a piece of double-layered heavy-duty foil (about 18" square). Sprinkle with onions and dill; dot with butter. Fold foil around the mixture and seal tightly. Grill, covered, over medium-hot heat for 5 minutes. Turn; grill 5-8 minutes longer or until the vegetables are tender. Season with salt and pepper. Serves 8-10.

## ***Tortilla Española***

*(Argentina; Becker)*

**2 lb Yukon Gold potatoes, peeled and sliced ¼" thick**  
**salt**  
**¼ c olive oil**

**2 large onions, halved lengthwise and thinly sliced crosswise**  
**6 large eggs**  
**freshly ground pepper**

In a large saucepan, cover the potatoes with cold water, add 1 tsp salt and bring to a boil over high heat. Reduce the heat to moderate and simmer until the potatoes are just tender, about 7 minutes. Drain the potatoes and rinse under cold running water to stop the cooking; drain again. Spread the potato slices on paper towels and pat dry.

Preheat the oven to 400°. In a heavy 12" ovenproof skillet, heat 2 T of the oil. Add the onions and cook over moderate heat, stirring often, until golden brown, 10-15 minutes. In a large bowl, lightly beat the eggs. Gently stir in the potatoes and onions and season generously with salt and pepper.

Heat the remaining 2 T of oil in the skillet. Add the egg mixture and cook over moderate heat undisturbed until the bottom of the tortilla is lightly browned, about 2 minutes. Transfer the skillet to the oven and bake the tortilla for about 20 minutes, or until the eggs are set and the potatoes are very tender. Remove from the oven and let cool for 5 minutes.

Loosen the tortilla from the pan by running the tip of the knife around the edge. Place a round platter over the pan and invert. Cut into wedges and serve. The recipe can be prepared through preparation of the onions up to 6 hours before serving. Serves 6-8.

## ***Insalata Caprese***

*(Back Porch; Sullivan)*

**3 large ripe tomatoes, sliced ¼" thick**

**12 oz fresh mozzarella cheese, sliced ¼" thick**

**6 large fresh basil leaves, or more**

**3 T olive oil**

**coarse salt and fresh ground black pepper**

On a platter, layer the tomato and mozzarella slices, alternating and overlapping the slices. Tear basil leaves in small pieces and sprinkle evenly over the slices. Drizzle with olive oil and sprinkle with a bit of salt. To serve, pass the platter with a peppermill if desired.

## ***Spinach and Strawberry Salad***

*(Taste v Price; Becker)*

**2 bunches spinach, rinsed and drained**

**4 c strawberries, sliced**

**½ c vegetable oil**

**¼ c white wine vinegar**

**½ c sugar**

**¼ tsp paprika**

**2 T sesame seeds**

**1 T poppy seeds**

In a large bowl, toss together rinsed and torn spinach and the sliced strawberries. In a medium bowl, whisk together the oil, vinegar, sugar, paprika, sesame seeds and poppy seeds. Pour over the spinach and strawberries and toss to coat. Serves 8.

## ***Spinach, Asparagus & Strawberry Salad***

*(Meritage; Sullivan)*

**½ c chopped walnuts**

**3 T olive oil**

**1 lb asparagus, rinsed, ends trimmed and cut into 1" pieces**

**2 T balsamic vinegar**

**8 oz spinach leaves, rinsed**

**8 oz strawberries, rinsed, hulled and sliced salt and pepper**

Preheat oven to 350°. Toast walnuts in shallow baking pan until golden, about 10 minutes. Raise oven temperature to 400°. Pour 1 T olive oil into a 12" x 15" baking pan. Add asparagus. Sprinkle with salt and mix to coat. Spread in a single layer and roast, stirring often, until tender when pierced, 15-20 minutes. Let cool about 15 minutes.

Meanwhile, in a large bowl, mix vinegar and remaining 2 T oil. Add spinach, strawberries, toasted walnuts and cooled asparagus. Mix to coat. Add salt and pepper to taste. Toss in bowl or arrange artfully on plates. Serves 6-8.

## ***Mashed Potato Casserole***

*(Taste v Price; Dorazio)*

**3 lb potatoes, peeled, cooked and hot**

**8 oz cream cheese at room temp**

**¼ c butter**

**½ c sour cream or plain yogurt**

**½ c milk**

**2 eggs, lightly beaten**

**1 tsp onion powder (optional)**

**1 tsp salt**

**dash of black pepper**

**paprika or Lawry's seasoned salt**

Drain potatoes well and use an electric mixer to mash thoroughly while still hot. When all lumps are removed, add cream cheese and butter and beat until melted and completely mixed. Add remaining ingredients and beat well. Pour in a greased 3-quart casserole. Cover and refrigerate several hours or overnight.

Sprinkle paprika or Lawry's seasoned salt on top for color. Bake uncovered in a 350° oven for 45 minutes or until lightly browned on top. It puffs up a bit, like a soufflé. Serves 8 - 12.

## **Spinach Salad with Curry Ginger Vinaigrette**

(Argentina; Riffle)

### **Salad:**

**2 bags spinach, washed, dried and stems removed**  
**1 head romaine lettuce, rinsed and dried**  
**2 c thinly sliced red onion, soaked**  
**2 large red apples, unpeeled and sliced thin lengthwise**  
**1/2 c golden raisins**  
**3/4 c toasted pecans**

### **Curry Ginger Vinaigrette:**

**1/4 c white wine vinegar**  
**1 T minced fresh gingerroot**  
**2 T curry powder**  
**1/4 tsp Tabasco**  
**salt and ground black pepper to taste**  
**1 - 2 T honey (to taste)**  
**3/4 c olive oil**

Tear the spinach and romaine into bite-sized pieces. Add the onion, toss with the vinaigrette and place on individual serving plates. Toss the apple slices gently in vinaigrette and arrange in a fanlike design on top of the greens. Sprinkle with raisins and pecans. Serve immediately.

Dressing: Combine the vinegar, ginger, curry powder, Tabasco, salt and pepper in a small bowl. Slowly whisk in the oil until the mixture is emulsified. Add honey gradually, adjust to taste. Cover and chill until ready to use. Serves 6-8 or 12-16 as a small side salad.

## **Spanish-Style Salad Plate**

(Cava; Riffle)

**2 handfuls lettuce (leaf or romaine), washed and dried**  
**10 oz spinach**  
**2 tomatoes, cut into wedges**  
**2 fresh mushrooms, sliced**  
**10 thinly sliced red onion rings**  
**6 oz canned tuna in olive oil, drained and broken into chunks**  
**2 oz thinly sliced Manchego cheese, small dice**  
**8 Spanish olives**

**8 caper berries**  
**6 jarred marinated artichoke quarters**  
**small bunch fresh mint, chopped**  
**Dressing:**

**1/4 c sherry wine vinegar**  
**1 c Spanish olive oil**  
**1 tsp minced fresh oregano**  
**2 tsp Worcestershire sauce**  
**6 cloves garlic, minced**  
**salt and pepper**

Arrange lettuce, spinach and chopped mint on a platter. Top with remaining ingredients. Blend dressing. Drizzle over salad platter just before serving.

## **Nutty Summer Squash with Asiago Cheese**

(Bella Italia; DiCarlo)

**2 T olive oil**  
**6 large cloves garlic, minced**  
**4 medium zucchini, cut into 3" strips**  
**4 medium yellow summer squash, cut into 3" spears**

**2 T chicken or vegetable broth**  
**1/8 tsp salt or to taste**  
**1/8 tsp pepper or to taste**  
**1/4 c chopped walnuts, toasted**  
**1/3 lb shredded Asiago cheese**

Melt the margarine in a large nonstick skillet over medium-low heat. Add the garlic and cook, stirring constantly for 1 minute or until soft.

Add the zucchini, yellow squash, broth, salt and pepper. Bring to a simmer over medium heat. Cover and simmer, stirring occasionally, for 6 minutes or until the zucchini and squash are tender. Remove from the heat. Sprinkle with the walnuts and cheese. Serves 16.

## **Roasted Onions and Potatoes**

*(Southern Hemisphere; Newcomb)*

**2 pounds russet potatoes, scrubbed,  
cut into wedges**  
**2 onions, cut into chunks**  
**1/3 cup olive oil**  
**¼ cup (1/2 stick) butter, melted**

**1 envelope onion soup mix (1/2 a 2.4-oz package)**  
**1 teaspoon dried thyme, crumbled**  
**1 teaspoon dried oregano, crumbled**  
**1 teaspoon dried marjoram, crumbled**

Preheat oven to 450°F. Combine all ingredients in large roasting pan. Toss well. Bake until potatoes are crisp and golden brown, stirring occasionally, about 1 hour 10 minutes. Season potatoes to taste with salt and pepper. Serves 8.

## **Carrie Cerino's Green Beans with Tomatoes**

*(Wild Game; Dorazio)*

**1-2 lbs green beans, trimmed**  
**2 T oil**  
**½ onion, chopped**  
**1 clove garlic, minced**  
**2 sprigs parsley, cut up**

**1 can diced tomatoes**  
**½ tsp salt**  
**¼ tsp pepper**  
**2 T grated Parmesan or Romano cheese**

Cook the green beans until crisp tender. Drain well and set aside. Heat oil in a skillet. Sauté the onion, garlic and parsley. Add the tomatoes and cook for 5 minutes. Add the beans, salt and pepper and simmer for 20 minutes. Serve hot. Sprinkle with grated cheese.

## **Beets with an Asian Flair**

*(Yan Cooks; Pope)*

**18 beets with greens attached**  
**36 pieces star anise**  
**2 T sesame oil**  
**1 tsp tamari**

**2 t sesame seeds**  
**1 clove minced garlic**  
**2 T minced fresh ginger**

Cut the greens 2" from the beet and reserve. Leave the roots on. Thoroughly scrub the beets and rinse the greens. Wrap each beet with 2 stars in foil. Bake at 350° for 1 1/2 hour. Meanwhile, blanch the beet greens for 2 minutes. Drain. Heat oil in a large skillet. Stir in the garlic and ginger. Add the beet greens. Mix in the tamari and sesame seeds. When beets are cooked, trim the ends and slip off the skins. Place the greens in a casserole dish. Put the beets on top. Serve warm or at room temperature.

## **Beet and Sugar Snap Pea Salad**

*(Merlot; Riffle)*

**½ small red onion, halved  
lengthwise, then thinly sliced  
lengthwise**  
**3 T rice vinegar**  
**1 tsp ground coriander, lightly  
toasted**

**2 tsp sugar**  
**1 tsp salt**  
**2 T olive oil**  
**14 oz can julienne beets, drained**  
**¼ lb sugar snap peas, trimmed**

Soak the onion in cold water for 10 minutes. Then drain in a sieve and pat dry. Whisk together vinegar, coriander, sugar and salt in a small bowl. Add the oil in a slow stream, whisking. Toss the onions and beets with the dressing.

Steam the peas over boiling water, covered, for 2 minutes. Plunge into a bowl of ice water to stop the cooking. Drain well and pat dry. Toss with the beet mixture. Serves 4.

## **Mixed Vegetable Salad**

*(Wine Spectator; Riffle)*

### **Vinaigrette:**

**1 c loosely packed fresh basil leaves (3/4 oz)**  
**1 ½ T balsamic vinegar**  
**1 T red wine vinegar**  
**1 T honey**  
**3 garlic cloves**  
**1 ½ tsp Dijon mustard**  
**6 T olive oil**

### **Salad:**

**1 small head red leaf lettuce, torn into bite-size pieces**

**2 medium tomatoes, cut into 8 wedges each**

**1 ½ c finely shredded peeled carrots**  
**1 ½ c matchstick-size pieces drained canned beets**  
**1 c drained canned garbanzo beans**  
**1 c mixed fresh sprouts**  
**½ c shredded red cabbage**  
**4 ½ oz crumbled feta cheese**  
**3 T slivered almonds, toasted**  
**3 T unsalted sunflower seeds, toasted**

Vinaigrette: Combine the first 6 ingredients in a food processor and process until the basil is finely chopped. With the processor running, gradually add the oil and process until well blended. Season vinaigrette to taste with salt and pepper.

Salad: Combine the lettuce, tomatoes, carrots, beets, garbanzo beans, sprouts and cabbage in a bowl. Toss with enough dressing to coat. Sprinkle with the cheese, almonds and sunflower seeds. Pass remaining dressing separately. Serves 4 to 6.

## **Block Party Beans**

*(Midsummer Picnic; Suchy)*

**2 lb ground beef**  
**2 c chopped onion**  
**1 c chopped celery**  
**1 can green beans, drained**  
**1 can wax beans, drained**  
**1 can baby butter beans, drained**  
**1 can black beans, drained**  
**1 can kidney beans, drained**

**41 oz can pork and beans, do not drain**  
**1 can cream tomato soup**  
**1 can tomato sauce**  
**½ c barbeque sauce**  
**½ c brown sugar**  
**2 T mustard**  
**3 T vinegar**

Brown the meat. Drain off the fat. Add the onion and celery and cook until tender. Add the remaining ingredients. Put in a crock-pot, cover and cook on low for 2-3 hours or cook in a covered roaster at 350° for 1 hour. Serves 25.

## **Crescent Spinach and Cheese Bake**

*(Best Buy; Suchy)*

**¼ c finely chopped onion**  
**½ clove garlic, minced**  
**2 T oil**  
**¼ tsp salt**  
**1/8 - ¼ tsp Cayenne pepper**  
**dash nutmeg**  
**½ c cooked rice or orzo**

**10 oz pkg frozen, chopped spinach, thawed and squeezed to drain**  
**6 oz shredded mozzarella cheese**  
**3 T grated Parmesan cheese**  
**2 eggs, slightly beaten**  
**2 T milk**  
**8 oz can crescent rolls**

Preheat oven to 350°. Grease a 9" pie or round cake pan. In a small skillet, cook onion and garlic in oil until tender. Stir in salt and pepper. Remove from heat. In a medium bowl, combine the spinach, rice, 1 c of the mozzarella cheese, Parmesan cheese, eggs and milk. Stir in the onion mixture. Separate dough into 8 triangles. Place 1/3 c of the spinach mixture on the shortest side of each triangle. Roll up, starting at the shortest side of the triangle and gently wrapping dough around the spinach mixture and rolling to the opposite point. Place rolls point-side-down in the prepared pan.

Bake for 25-30 minutes. Remove from oven. Sprinkle with the remaining ½ c mozzarella cheese. Return to the oven and bake 5 minutes longer or until cheese is melted and rolls are golden brown. Serves 6.

## **Heavenly Twice-Baked Potatoes**

*(Santa Barbara; DiCarlo)*

**1 small sweet onion, diced**  
**olive oil**  
**8 baking potatoes**  
**¾ c milk**

**4 T butter**  
**salt and pepper to taste**  
**8 oz sour cream**  
**8 oz shredded cheddar cheese**

Preheat oven to 350°. Place baking potatoes directly on oven rack and bake for 1 hour 20 minutes. Meanwhile, cover the bottom of a skillet or frying pan with olive oil. Add onions to the oil and sauté until tender, about 5 minutes. Remove the onions and drain the excess oil. Put onions in a medium mixing bowl.

When the potatoes are done, remove from the oven and cut each potato in half (the long way). Scoop the potato "meat" out of the shell and into the mixing bowl with the onions. Add milk, butter, sour cream, salt and pepper to the mixture. Using an electric mixer, combine until well blended. Fold in the cheese. Place the potato mixture in a medium-sized plastic bag. Twist the bag and, with scissors, clip the corner off the end of the bag. Squeeze the potato mixture into each shell. Spray a baking sheet with cooking spray. Place the filled shells on the baking sheet, sprinkle remaining cheese on top. Bake 20 minutes or until cheese is melted and a light brown crust forms on top of the potatoes.

## **Party Carrots**

*(Pinot Noir; Suchy)*

**2 lb carrots, sliced**  
**2 tsp chicken bouillon granules**  
**8 oz Velveeta cheese, cubed**  
**2 T butter**

**8 oz cream cheese, cubed**  
**4 green onions**  
**¼ tsp pepper**

Place 1" of water in a saucepan. Add carrots and bouillon granules. Bring to a boil. Reduce heat. Cover and simmer 7-9 minutes.

In another saucepan, combine the cheese and butter. Cook and stir over low heat until melted. Add cream cheese, onions and pepper. Cook and stir until cream cheese is melted. Drain the carrots and reserve the broth. Stir into the cheese sauce. If the sauce is too thick, thin it with some of the carrot cooking broth. Transfer the carrots to a greased 2-quart baking dish. Cover and bake at 350 for 20-25 minutes until bubbly. Serves 8.

## **Spicy Thai Potato Salad**

*(Wild Game; Sullivan)*

### **Dressing:**

**¾ c natural-style peanut butter**  
**½ c unsweetened coconut milk**  
**2 T soy sauce**  
**2 T honey**  
**2 tsp chili oil**  
**1 tsp sesame oil**

### **Salad:**

**1 c green beans, cut into ¼" long pieces**  
**2 small carrots, peeled and chopped**  
**1 small red pepper, cut in 1" long thin strips**  
**2 ½ - 3 lb potatoes**  
**shredded napa cabbage, for serving**  
**chopped peanuts and cilantro for garnish**

In a small mixing bowl, stir together the dressing ingredients; set aside.

Over high heat, bring a large pot of water, salted with 1 T coarse salt, if desired, to a boil. Place the beans and carrots in a metal strainer that will fit into the pot of boiling water. Lower the strainer into the water and let the vegetables cook for 2-3 minutes. Turn off the heat. Carefully remove the strainer and rinse the vegetables thoroughly with very cold water. Drain well. Leave the pot of water on the stove.

Transfer the vegetables to a large mixing bowl. Add the peanut dressing and the red pepper pieces. Stir to combine. Add a little more hot water to the pot on the stove and turn the heat to high. While waiting for the water to boil, peel the potatoes and cut them into ½" thick slices lengthwise, then cut them in ¼" thick slices lengthwise from the other side. Finally, cut potatoes crosswise into thirds, making little sticks. Add the potatoes to the boiling water. Cover loosely and cook for 8-9 minutes until a knife can pierce the potatoes easily but they are still firm. Drain potatoes and add them to the bowl with the other ingredients. Using a wooden spoon, stir to coat all ingredients with the dressing.

Serve warm or at room temperature. For presentation, place the salad on top of a bed of the shredded cabbage and garnish with chopped peanuts and cilantro. Makes 8 c salad.

## ***Cheesy Turnips and Carrots***

*(Best Buys; Suchy)*

**3 c diced peeled turnips**  
**2 c sliced carrots**  
**¼ tsp ground ginger**  
**¾ c water**  
**1 tsp salt**  
**½ c chopped onion**

**½ c diced celery**  
**3 T butter**  
**3 T flour**  
**¼ tsp pepper**  
**1 ½ c milk or half and half**  
**4 oz shredded cheddar cheese**

In a saucepan, combine the turnips, carrots, ginger, water and ½ tsp of the salt. Cover and cook over medium-high heat for 10-15 minutes or until vegetables are tender; drain and reserve liquid. Set vegetables aside. In a skillet, sauté onion and celery in butter until tender. Stir in the flour, pepper and remaining salt. Add milk and vegetable liquid. Bring to a boil. Cook and stir until thickened and bubbly. Stir in cheese until melted. Stir in the vegetables and heat through. Serves 4-6.

## ***Mixed Salad with Vanilla-Pear Vinaigrette***

*(Wild Game; Riffle)*

**1 large red onion, halved lengthwise  
and thinly sliced crosswise**  
**¼ c balsamic vinegar**  
**1 bay leaf**  
**2 10-oz pkg Mediterranean-style  
salad**  
**2/3 c Vanilla-Pear Vinaigrette**  
**¼ c chopped walnuts, toasted**

**Vinaigrette:**  
**15 oz can pear halves in juice, undrained**  
**1/3 c white wine vinegar**  
**1 T honey**  
**¾ tsp kosher salt**  
**¼ tsp pepper**  
**¼ tsp vanilla extract**  
**dash of ground red pepper**

Place onion, ¼ c vinegar and bay leaf in a large jar or medium bowl. Add just enough water to cover. Season with salt and pepper. Cover and chill overnight. (Can be prepared 3 days ahead) Drain pears, reserving 1/3 c pear juice. Combine pears, juice, vinegar and remaining ingredients in a blender. Process until smooth. Combine onion and lettuce mix in a large bowl. Add vinaigrette. Toss well. Sprinkle with walnuts. Serves 8.

## ***Sicilian Salad***

*(Sicilian; Suchy)*

**½ c fresh basil leaves**  
**1/3 c bottled red wine vinegar  
dressing**  
**1 small head romaine, cut into 1"  
pieces**  
**7 oz jar roasted red peppers, drained  
and cut into thin strips**  
**12 oz jar pepperoncini, drained**

**8 oz marinated bocconcini or 1 large mozzarella  
ball, cut into strips**  
**8 oz sliced pepperoni**  
**12 oz jar marinated artichoke hearts, drained and  
cut into halves**  
**1 c oil-cured black olives**  
**½ tsp dried red pepper flakes**

Chop the basil leaves in a food processor. Add the salad dressing and process until smooth. Combine the remaining ingredients in a bowl and toss with the basil dressing. Cover and set aside at room temperature for at least 30 minutes to blend the flavors. Serves 6.

## ***Cashew Pear Salad***

*(Concha y Toro; Suchy)*

**1 bag romaine hearts, torn**  
**1 c shredded Swiss cheese**  
**1 c salted cashew pieces**  
**3 pears sliced thin**  
**½ c dried cranberries**  
**¾ c olive oil**

**1/3 c sugar**  
**¼ c red wine vinegar**  
**1 tsp prepared mustard**  
**1 T soy sauce**  
**1/3 c lemon juice**  
**2 tsp poppy seeds**

Combine the oil, sugar, vinegar, mustard, soy sauce, lemon juice and poppy seeds in a jar with a tight lid. Shake to combine. Combine the salad ingredients. Drizzle with dressing. Serves 12

## **Bacon Blue Potato Salad**

*(Summer Potpourri; Pope)*

**¼ lb bacon cooked and crumbled**  
**½ lb bleu cheese, crumbled**  
**8 small new potatoes, quartered and roasted**  
**6 c mixed salad greens**

**grape tomatoes**  
**2 T rice wine vinegar**  
**1 T Dijon mustard**  
**2 T olive oil**

Layer the bacon, cheese, potatoes and tomatoes on top of the greens. Whisk together the vinegar, mustard and oil. Toss the dressing with the salad.

## **Duo Tater Bake**

*(Wild Outdoors; Suchy)*

**4 lb russet or Yukon Gold potatoes, peeled and cubed**  
**3 lb sweet potatoes, peeled and cubed**  
**8 oz carton chive and onion cream cheese**  
**8 oz carton cream cheese and honey**  
**8 oz sour cream**  
**¼ c shredded Colby-Monterey Jack**  
**1/3 c milk or half and half**

**¼ c shredded Parmesan cheese**  
**¼ stick of butter**  
**¼ c brown sugar**  
**½ tsp salt**  
**½ tsp pepper**  
**Topping:**

**4 oz shredded Colby-Monterey Jack cheese**  
**½ c chopped green onions**  
**¼ c shredded Parmesan cheese**

Place russet potatoes in a Dutch oven and cover with water. Bring to a boil; add salt if desired. Reduce heat; cover and cook for 15-20 minutes or until tender. Drain and mash with the chive and onion cream cheese and remaining sour cream. Add the milk, Parmesan cheese, salt and pepper. Mix well.

While the russet potatoes are cooking, place sweet potatoes in a large saucepan; cover with water. Bring to a boil. Reduce heat; cover and cook for 15-20 minutes or until tender. Drain; mash with the cream cheese with honey, half of the sour cream, the ¼ stick butter, brown sugar and all of the Colby cheese.

Spread 2 2/3 c russet potato mixture in each of two greased 11 x 7 x 2" baking dishes. Layer with 4 c sweet potato mixture. Repeat layers. Spread with remaining russet potato mixture. If you do not have sufficient potatoes, make fewer layers, but end with a russet potato layer.

Bake, uncovered at 350° for 15 minutes or until heated through. Combine topping ingredients. Sprinkle over casseroles. Bake 2-3 minutes longer or until cheese is melted. Makes 2 casseroles, 10 servings each.

## **Roasted Winter Vegetables with Basil Oil**

*(Wild Outdoors; Kaczor)*

**3 medium red-skinned potatoes, washed but unpeeled**  
**3 small turnips, peeled**  
**3 medium parsnips, peeled**  
**1 ½ lb butternut or other winter squash, peeled and seeded**  
**3 medium carrots, peeled**

**¼ c chicken or vegetable stock**  
**2 T basil oil or olive oil**  
**2 tsp kosher salt**  
**½ tsp pepper**  
**8 – 10 small onions, peeled**  
**1 T chopped fresh basil or 1 tsp dried (omit if using basil oil)**

Preheat the oven to 400°. Cut potatoes, turnips, parsnips and squash into 1 ¼ - 1 ½" chunks. Cut carrots into 1 ½" lengths. Mix the stock with 1 T of the oil and half of the salt and pepper. In a large mixing bowl, pour mixture over vegetables and toss.

Put potatoes, turnips, parsnips, carrots and onions in a large roasting pan greased with cooking spray. Roast 15 minutes. Add the squash and cook 30-35 minutes longer, stirring a few times, until nicely browned and easily pierced with a fork. Toss with remaining oil, salt, pepper and basil. Serves 4.



## **Quinoa and Black Beans**

*(Concha y Toro; Wood)*

**1 tsp vegetable oil**  
**1 onion, chopped**  
**3 cloves garlic, peeled and chopped**  
**¾ c uncooked quinoa**  
**1 ½ c vegetable broth**  
**1 tsp ground cumin**

**¼ tsp Cayenne pepper**  
**salt and pepper to taste**  
**1 c frozen corn kernels**  
**30 oz black beans, rinsed and drained**  
**½ c chopped fresh cilantro**

Heat the oil in a medium saucepan over medium heat. Stir in the onion and garlic and sauté until lightly browned. Mix quinoa into the saucepan and cover with vegetable broth. Season with cumin, Cayenne, salt and pepper. Bring the mixture to a boil. Cover, reduce heat and simmer 20 minutes. Stir frozen corn into the saucepan and continue to simmer about 5 minutes until heated through. Mix in the black beans and cilantro. Serves 10.

## **Caramelized Pancetta and Fennel Salad**

*(Bella Italia)*

**1 bulb fennel, halved and cut into**  
**½" wedges**  
**5 slices pancetta**  
**2 cloves garlic, minced**  
**3 T brown sugar**  
**1 T olive oil**  
**¼ tsp salt**  
**1/8 tsp pepper**  
**5 oz mixed salad greens**

**Red Wine Vinaigrette**  
**2 T red wine vinegar**  
**1 T lemon juice**  
**½ tsp honey**  
**½ tsp salt**  
**1/8 tsp pepper**  
**¼ c olive oil**

Preheat oven to 425°. Line a baking sheet with parchment paper. In a medium bowl, toss together fennel, pancetta, garlic, brown sugar, olive oil, salt and pepper. Place the ingredients on the baking sheet in a single layer. Cook until the pancetta is crisp and the fennel is caramelized, about 30-45 minutes. Remove from the oven and let cool for 5 minutes.

Mix the dressing ingredients in a blender. With the machine running, gradually blend in the oil. Adjust for salt and pepper. In a large bowl, place the salad greens, pancetta and fennel. Toss the salad with the dressing and serve immediately. Serves 4.

## **Parsnip and Potato Mash**

*(Zinfandel; Riffle)*

**1 1/2 lb parsnips, peeled and diced**  
**1 1/2 lb boiling potatoes (red**  
**potatoes), peeled and diced**  
**1/4 c heavy cream**  
**3 T butter, at room temperature**  
**1 egg yolk**

**salt and black pepper to taste**  
**1 green onion, white bulb and 3" green, very**  
**thinly sliced on the diagonal (for garnish)**  
**2 tsp coarsely chopped fresh parsley, for garnish**  
**finely shredded Parmigiano-Reggiano cheese**  
**sea salt**

Place the parsnips in a saucepan, cover with cold water and bring to a boil. Reduce the heat slightly, cover and cook until very tender, 20-30 minutes. Drain and return them to the saucepan. Shake over medium heat for 30 seconds to remove excess moisture. Set them aside.

While the parsnips are cooking, place the potatoes in a saucepan, cover with cold water and cook until very tender, 20-30 minutes. Drain and return them to the saucepan. Shake over medium heat for 30 seconds to remove excess moisture. Set them aside.

Transfer the parsnips and potatoes to the bowl of an electric mixer. Beat on medium speed, gradually adding the cream, butter, egg yolk and salt and pepper. Beat until smooth. Then adjust the seasonings as necessary. Garnish with the scallion, parsley, cheese and sea salt and serve.

Can make ahead - to reheat, place the mixture in a lightly greased ovenproof casserole dish. Top with the scallion and shredded cheese. Cover and bake for 10 minutes in a preheated 350° oven; uncover and bake an additional 10 minutes or until heated through.



## Chapter 5: Main Dishes

### ***Braised Brisket with Mushrooms and Caramelized Onions***

*(Little Known Wines: Graves)*

**8 T olive oil**

**1  $\frac{3}{4}$  lb onions, halved, sliced**

**2 lb mushrooms, thickly sliced**

**5 lb flat-cut brisket, trimmed**

**1  $\frac{3}{4}$  c low-salt chicken broth**

**$\frac{1}{4}$  c ketchup**

**2 T Worcestershire sauce**

**2 T dark brown sugar**

**2 tsp instant coffee granules**

**1 T flour**

**2 T chopped fresh parsley**

**2 tsp chopped fresh thyme**

Preheat oven to 325°. Heat 4 T oil in heavy large wide ovenproof pot over medium-high heat. Add onions; sauté until deep golden brown, about 25 minutes. Transfer to bowl. Heat 2 more T oil in same pot. Add mushrooms; sauté until brown and juices have evaporated, about 20 minutes. Transfer to bowl with onions. Add 2 T oil to the same pot. Sprinkle brisket with salt and pepper. Add to same pot, fat side down. Cook until brown, about 6 minutes per side. Using tongs, transfer brisket to plate.

Arrange half of onions and mushrooms in same pot. Top with brisket, fat side up, then remaining onions and mushrooms. Whisk broth, ketchup, Worcestershire sauce, brown sugar and coffee in medium bowl. Pour over brisket. Bring to simmer; cover and place oven.

Cook brisket 2 hours. Uncover; spoon juices and some vegetables over. Cover and cook until tender, about 45 minutes. Remove from oven. Tilt pot, allowing fat to rise to top of juices. Spoon off fat, reserving 1 T. Cool brisket uncovered 1 hour. Chill uncovered at least 4 hours. (Can be made 1 day ahead. Cover brisket and fat separately; keep chilled)

Scrape vegetables and juices off brisket and into pot. Slick brisket thinly across grain; arrange slices in 13" x 9" x 2" baking dish. Bring onion mixture in pot to simmer. Mix reserved 1 T fat and flour in small bowl; whisk into onion mixture. Add parsley and thyme. Cook until gravy thickens, whisking often, about 5 minutes. Season with salt and pepper. Spoon over brisket. (Can be made 2 days ahead. Cover with foil; chill.)

Preheat oven to 350°. Cook brisket, covered, until heated through, about 40 minutes, and serve. Serves 12.

### ***Beef Tenderloin Roulade***

*(Literary Wines; Miller)*

**5 lb beef tenderloin, butterflied,  
pounded to  $\frac{3}{8}$ " thickness**

**4 oz herbed goat cheese**

**3 oz can chopped black olives**

**$\frac{1}{2}$  c chopped sundried tomatoes**

**12 oz fresh baby spinach, chopped**

**6 shallots, chopped**

**2 T olive oil**

**2 c Shiraz or Madeira**

**$\frac{1}{2}$  lb sweet Italian sausage, browned  
drained, crumbled**

Preheat oven to 400°. Mix together cheese, sausage, olives, sundried tomatoes. Spread onto meat. Roll lengthwise. Tie. Chill in plastic wrap for 1 hour. Roast for 20 minutes.

Sauté shallots in oil. Deglaze with wine and add water if necessary. Put shallots on top of meat. Roast 30 additional minutes or until thermometer inserted in meat reads 140°. Slice and remove string to serve.

## **Italian Sausages**

*(90+ Wines; Dorazio)*

All recipes were made with boneless pork butts. This meat is available in most supermarkets as boneless country ribs or western style ribs. There is ample fat inherent to make perfect sausage. We made it without casings using the 3/8" grind plate on a food grinder (we used the Kitchen Aid mixer attachment). After grinding, mix with the herbs, spices, etc. for each style of sausage.

### **New York Hot & Spicy**

<b>2 lb pork butt</b>	<b>½ T red pepper flakes</b>
<b>1 T anise liqueur (Sambuca)</b>	<b>2 tsp kosher salt</b>
<b>1 T anise seeds</b>	<b>1 tsp fresh ground black pepper</b>
<b>¾ T finely minced fresh garlic</b>	<b>½ tsp ground cayenne pepper</b>
<b>1/8 c water</b>	

### **Sweet Fennel**

<b>2 lb pork butt</b>	<b>2 tsp kosher salt</b>
<b>¼ c dry red wine</b>	<b>½ tsp dried oregano</b>
<b>¾ T finely minced fresh garlic</b>	<b>1/8 tsp ground allspice</b>
<b>1 T whole fennel seeds</b>	<b>½ T fresh ground black pepper</b>

### **Barese (Puglia)**

<b>2 lb pork butt</b>	<b>¾ T fresh ground black pepper</b>
<b>½ lb lean beef chuck</b>	<b>¾ T ground fennel seeds</b>
<b>1/3 c Pecorino Romano cheese cut in 1/8" cubes (2 oz)</b>	<b>1 T finely minced garlic</b>
<b>¼ c dry red wine</b>	<b>½ T kosher salt</b>
<b>¼ c chopped fresh flat-leaf parsley</b>	<b>¾ T red pepper flakes</b>

## **Chicken Breasts with Apple Stuffing**

*(Masquerade; Miller)*

<b>4 4-oz skinless, boneless, chicken breast halves</b>	<b>1/3 c reduced-sodium chicken broth</b>
<b>2 slices whole-grain bread, cut into ½" cubes</b>	<b>1 tsp dried sage</b>
<b>1 Granny Smith apple, cored, diced</b>	<b>1 tsp dried thyme</b>
	<b>½ tsp salt, plus more for seasoning</b>
	<b>¼ tsp ground black pepper</b>

Preheat oven to 400°. Coat a shallow baking pan with cooking spray. Using a sharp knife, slice horizontally through the middle of each piece of chicken (like you're slicing a bagel), stopping before you cut all the way through. Spread open chicken pieces, press down gently with the palm of your hand and place on prepared pan. Set aside.

Mix remaining ingredients well in a large bowl. Spoon onto one half of each piece of chicken, then fold other half over. Season to taste with additional salt and pepper. Bake 30 minutes or until chicken is cooked through. Serves 4.

## **Seafood Torta**

*(Chardonnay; Riffle)*

### **Prepared pie crust**

**4 oz whitefish fillets (sole or cod)**  
**8 oz cooked shrimp**  
**4 oz flaked crab meat**  
**½ c white wine**  
**½ c water**  
**pinch hot pepper flakes**

### **salt and pepper**

**2 T butter**  
**2 T flour**  
**1 clove garlic, crushed**  
**2 egg yolks**  
**½ c heavy cream**  
**chopped fresh parsley**

**Filling:** Cook whitefish fillets in the water and wine with the red pepper flakes for about 10 minutes or until just firm to the touch. When the fish is cooked, remove it from the liquid and flake it into a bowl with the shrimp and the crabmeat. Reserve the cooking liquid (strain). Melt the butter in a small saucepan and stir in the flour. Stir in the cooking liquid from the fish, stirring constantly until smooth. Add garlic, place over high heat and bring to the boil. Lower the heat and allow to cook for 1 minute. Add to the fish in the bowl and set aside to cool.

Roll out the pastry and transfer it to a tart pan with a removable base. Press the dough into the pan and cut off any excess. Prick the pastry base lightly with a fork and place a sheet of wax paper inside. Fill with rice or dried beans and chill for 30 minutes. Bake the pastry shell blind for 15 minutes in a 375° oven.

While the pastry is baking, combine the egg yolks, cream and parsley and stir into the fish filling. Adjust the seasoning with salt and pepper. When the pastry is ready, remove the paper and beans and pour in the filling. Return the tart to the oven and bake for a further 25 minutes. Allow to cool slightly and then remove from the pan. Transfer to a serving dish and slice before serving. (Allow 15-20 minutes additional baking time, especially if the filling was in the refrigerator).

## **Spinach and Cheese Empanadas**

*(Chardonnay; Riffle)*

### **Pastry Dough (makes 24)**

**5 c flour**  
**4 sticks cold unsalted butter,**  
**cut into ½" cubes**  
**1 T salt**  
**1 large egg**  
**1 T Champagne vinegar**  
**About ¾ c ice water**

### **Filling:**

**10 oz frozen spinach, thawed**  
**10 oz fresh spinach**

### **6 oz button mushrooms, chopped**

**1 c minced onion**  
**¾ c minced scallions**  
**¼ c butter**  
**½ c minced dill**  
**¼ c minced parsley**  
**½ lb feta cheese, crumbled**  
**¼ c grated Parmesan cheese**

### **4 eggs**

**Egg wash**  
**Salsa**

**Pastry:** Sift flour with salt into a large bowl and blend in butter with a pastry blender until most of the mixture resembles coarse meal with small (roughly pea-size) butter lumps. Beat egg with vinegar in a 1 c measure using a fork, then add enough ice water to measure 1 c total. Add to flour mixture, stirring with fork until incorporated. Turn out mixture onto a lightly floured surface and knead gently with heel of your hand just enough to bring dough together. Roll out or pat into a 15" x 9" rectangle. Arrange dough with short side nearest you, then fold into thirds like a letter to form a roughly 5" x 9" rectangle. Chill dough, wrapped in plastic wrap, at least 1 hour and up to 6 (do not chill longer or dough will discolor). (This dough freezes well; defrost in refrigerator for 6-8 hours before using)

**Filling:** Cook the fresh spinach and squeeze it dry. Squeeze the moisture from the thawed frozen spinach. In a skillet, sauté the onion, scallions and mushrooms in the butter until the onions are golden. Add the dill and parsley and sauté for 5 minutes. Add the spinach and salt to taste. Sauté for 10 minutes or until almost dry. Transfer to a bowl and cool. Stir in the feta, Parmesan and eggs.

**Assembly:** Divide the dough into roughly 2 oz pieces. Roll out into a 5" to 6" round. Trim. Coat the edges with egg wash. Put filling in the center. Fold the dough over and crimp with a fork. Egg wash the surface of the empanada. Bake at 350° for 15-20 minutes or until golden. Serve with salsa. Makes 32.

Empanadas can be frozen. Defrost for about 1 hour then bake for 20 minutes at 350°.

## **Smoked Turkey Breast**

*(New Venue; Wood)*

**5-8 lb turkey breast, boned**

**Brine solution:**

**1 T salt dissolved in 1 qt water**

**Paste (optional):**

**4 oz salt pork**

**1 tsp flour**

**Spices or herbs for added flavor:**

**green peppercorns, hot pepper sauce, sage  
(boil in brine for 5 min to release flavor)**

**salt, paprika or ground red pepper**

**3 walnut-sized chunks of well-soaked hardwood**

Place turkey breast in plastic bag, add brine. Squeeze out air and tie tightly. Place in refrigerator over night (up to 24 hours). Note: One quart of brine is sufficient for up to three turkey breasts when plastic bag is used.

Remove turkey breast from brine solution and drain for 2 to 3 hours (also bring up to room temperature). Prepare paste, if using: render salt pork (cut away all red meat in pork), drain fat. Chop until fine and add desired seasoning (green peppercorns, chopped fine, ground red pepper, etc.). Add flour and sufficient salt pork lard to make into smooth paste. Coat inside of turkey with paste. Use kitchen twine to tie up (forms a football shape).

Follow directions with your smoker (charcoal, electric, combination grill/smoker). The walnut-sized chunks of hardwood are sufficient for smoke generation. Turkey does not need strong smoke flavor. Sprinkle exterior of turkey lightly with salt, paprika or ground red pepper (depending on preference). Place turkey on a well-oiled rack. Close smoker.

Keep smoker at medium-low heat for four to six hours; check water pan at three hours – add water only if very low. Meat temperature should reach 155-170°. Remove meat from smoker, cover with aluminum foil for 10-15 minutes before carving.

## **Shrimp and Andouille Cheesecake**

**Crust:**

**1 c plain, unseasoned breadcrumbs**

**1 c Parmigiano Reggiano cheese,  
coarsely grated**

**¼ tsp Creole seasoning**

**½ c unsalted butter, melted and  
slightly warm**

**Filling:**

**1 lb andouille, diced**

**1 T olive oil**

**1 c onion, chopped**

**½ c green pepper, diced**

**½ c red pepper, diced**

**1 T garlic, minced**

**½ tsp Creole seasoning**

**1 lb shrimp, peeled, deveined,  
roughly chopped**

**1 ½ lb cream cheese at room temperature**

**1 ½ c smoked Gouda cheese, grated**

**½ c heavy cream**

**4 whole eggs, beaten**

**½ tsp salt**

**16 turns freshly ground black pepper**

**Crust:** Combine the cheese, breadcrumbs and Creole seasoning in a bowl. Add the melted butter and mix together just until the butter is evenly incorporated and the mixture is moist. Spread around the bottom of a 9" spring form cake pan and press down with your hands to form the crust. Seal the bottom and sides of the pan with aluminum foil to prevent leakage during baking.

**Filling:** In a large skillet, sauté the andouille until slightly browned. Drain off the rendered fat, and reserve. In another skillet, heat the olive oil and sauté the onions, peppers and garlic until the onions are translucent, about 3 or 4 minutes. Add the shrimp and sauté lightly – the shrimp will bake in the cheesecake and you don't want them overcooked and tough. Add the andouille and incorporate.

In the bowl of a mixer, mix the cream cheese, smoked Gouda cheese and cream. Use the paddle attachment and beat until smooth. Add the andouille-shrimp-vegetable mixture. Add the eggs and mix them in. Scrape down the sides of the bowl a couple of times during mixing. Add the salt and pepper.

Pour into the spring form pan over the crust. Prepare a bain marie in a baking dish with 1" of warm water, set the sealed pan in the bain marie. Bake in a preheated 350° oven for 65 minutes or until the cheesecake has set. It should be browned on the top and feel firm to the touch.

## **Pork with Gorgonzola Sauce**

*(DuBoeuf; DiCarlo)*

**¼ c Dijon mustard**  
**1 T olive oil**  
**1 T dried thyme**  
**2 pork tenderloins (3/4 lb each)**  
**salt and pepper to taste**

**Gorgonzola Sauce:**  
**1 T butter**  
**1 T flour**  
**1 c whipping cream**  
**¼ c dry white wine**  
**¼ c canned low-salt chicken broth**

Oil a large rimmed baking sheet. Whisk Dijon mustard, olive oil and thyme in a small bowl to blend. Sprinkle tenderloins with salt and pepper. Heat heavy large nonstick skillet over high heat. Add pork and sear until brown all over, turning occasionally, about 10 minutes. Transfer seared pork to prepared baking sheet. Spread Dijon mustard mixture over all sides of pork. (Can be prepared up to 2 hours ahead. Refrigerate pork uncovered.)

Preheat oven to 425°. Roast pork until thermometer inserted into thickest part of meat registers 150°, about 30 minutes. Remove from oven and let stand 5 minutes.

Prepare sauce: Melt 1 T butter in heavy small saucepan over medium heat. Add 1 T flour and whisk 1 minute. Gradually whisk in whipping cream, white wine and chicken broth. Boil until mixture is thick enough to coat spoon, whisking frequently, about 1 minute. Add crumbled Gorgonzola and whisk until cheese is melted and smooth and sauce is reduced to desired consistency, about 5 minutes.

Slice pork and transfer to plates. Ladle sauce over pork. Serve, passing additional sauce separately. Serves 6.

## **Beef Daube**

*(Bonny Doon; Riffle)*

**4 ½ lb boneless beef chuck, excess fat trimmed, meat cut into 2" cubes**  
**1 bottle of dry red wine**  
**3 medium carrots, peeled, cut into large pieces**  
**1 large onion, quartered**  
**8 fresh thyme sprigs**  
**2 garlic cloves, halved**

**2 bay leaves**  
**1 large fresh rosemary sprig**  
**4"x 1" strip of orange peel**  
**2 oz pancetta or bacon, finely chopped**  
**1 large onion, chopped**  
**2 garlic cloves, chopped**  
**1 T olive oil**  
**5 T flour**  
**chopped fresh parsley**

Combine first 9 ingredients in large bowl. Cover and let stand at room temperature 2 hours.

Remove beef from marinade; pat dry. Reserve marinade. Cook pancetta in large pot over medium-low heat until fat is rendered, 5 minutes. Add chopped onion and garlic. Sauté until onion is translucent, 6 minutes. Transfer to large bowl. Heat oil in same pot over high heat. Sprinkle beef with salt and pepper. Working in batches, add beef to pot; cook until beginning to brown, about 5 minutes per batch. Transfer to bowl with pancetta mixture.

Reduce heat to medium-high. Add flour to pot. Whisk until flour browns, about 4 minutes. Gradually whisk in reserved marinade. Bring to boil, scraping up browned bits. Add beef mixture and any accumulated juices to pot. Cover tightly; simmer until meat is tender, about 2 hours. Uncover; simmer until meat is very tender and liquid is reduced to sauce consistency, about 45 minutes longer. (Can be prepared 1 day ahead. Cool slightly. Refrigerate.)

Spoon fat off top of daube. Remove carrots, quartered onion, herb sprigs, bay leaves and peel and discard. Bring daube to simmer, stirring frequently. Season with salt and pepper. Sprinkle with parsley. Serves 8.

## ***Fish en Croute***

*(Potpourri; Suchy)*

**1 sheet Pepperidge Farm frozen  
Puff Pastry  
4 filets of sole, tilapia or other white  
fish of your choice  
1 egg beaten with 1 T water**

**1 package frozen creamed spinach cut into  
quarters while frozen (Boston Market brand)  
Dijon Cream Sauce:  
2 c whipping cream  
4 tsp Dijon mustard**

Thaw the pastry for 20 minutes. Unfold and cut into quarters. Roll each piece of pastry so that it is 1" larger than the fish filet on all sides. Place one fish filet on each piece of pastry; sprinkle with salt and pepper and top with creamed spinach quarter. Brush edges of pastry with egg mixture. Fold pastry over to enclose fish and spinach. Press edges with tines of fork to seal. Brush tops of pastry with egg mixture and place on an ungreased cookie sheet. Bake 30 minutes in a preheated 375° oven or until pastry is puffed and golden brown. Serve immediately with Dijon Cream Sauce.

Dijon Cream Sauce: In a large saucepan or skillet, heat whipping cream to boiling. Reduce heat and simmer, uncovered for 20 minutes (or more), stirring occasionally until thickened and reduced to about 1 ¼ c. Whisk in mustard. Makes 4 servings.

## ***Roast Beef Brisket***

*(Taste v Price; Dorazio)*

**1 fresh beef brisket (not corned  
beef) trimmed of fat  
1 small onion, diced  
2 cloves garlic, chopped  
1-2 tsp vegetable oil**

**1 T Hungarian paprika  
½ tsp black pepper  
2 c beef bouillon or broth  
cornstarch**

Best if made a day ahead of serving and then reheated. In a roaster or heavy baking pan, brown brisket on both sides in a very hot oven (500°). Meanwhile, lightly sauté the onion and garlic in a small amount of oil. Add paprika, black pepper and bouillon or broth. Stir and cook until broth begins to simmer.

Remove brisket from oven and immediately **reduce temperature** to 375°. Carefully pour broth over meat, cover and roast for 1 hour. Remove pan from oven and slice brisket **across the grain** on a cutting board. Return meat to pan, cover and finish roasting until tender – usually 1½ - 2 hours more. Add water during roasting if broth evaporates.

Put roasting pan with meat on a stove burner over medium heat and taste gravy to see if it needs seasoning or more water. Thicken gravy with cornstarch mixed with a little water. Add cornstarch mixture to the gravy **before** it boils, or it will lump up. Be sure to bring the gravy to a full boil for a minute or two to get rid of any starchy taste.

## ***Braised Beef Curry with Fragrant Spices***

*(Norman Vineyards; Sullivan)*

**1 T vegetable oil  
2 lb stewing beef cut into 1" cubes  
2 medium onions, finely chopped  
4 cloves garlic, minced  
1 T minced gingerroot  
1 T coriander seeds  
1 tsp turmeric**

**½ tsp fennel seeds  
2" piece of cinnamon stick  
4 whole cloves  
2 serrano chiles, finely chopped  
1 tsp salt  
1 tsp cracked black peppercorns  
¼ c condensed beef broth**

In a skillet, heat oil over medium-high heat. Brown beef, in batches, and using a slotted spoon, transfer to slow cooker stoneware. Reduce heat to medium. Add onions to pan and cook until soft. Add garlic, ginger, coriander, turmeric, fennel, cinnamon, cloves, chili peppers, salt and pepper and cook, stirring for 1 minute. Add beef broth and bring to a boil.

Pour mixture over beef. Cover and cook on Low for 8-10 hours or on High for 4-5 hours, until beef is tender. Serve immediately. Serves 6.

## **Grilled Mustard-Coated Flank Steak**

*(Meritage; Miller)*

**1 c mixed mustards (whole-grain,  
Dijon, etc.)**  
**¼ t olive oil**  
**2 t dried oregano**  
**2 t dried thyme**

**2 t dried rosemary**  
**2 t dried basil**  
**4 medium garlic cloves, crushed**  
**2 flank steaks (1½ - 2 lbs each)**

Combine the mustards with the olive oil, herbs and garlic. Thickly coat the flank steaks with the mixture and marinate overnight. Grill the steaks over a hot barbecue grill for 5 minutes on each side, until medium rare. Remove to a cutting board, cover with aluminum foil and let rest for 10 minutes before slicing. Carve diagonally across the grain and serve immediately (very thin slices).

## **Grilled Maple Chipotle Pork Chops**

*(Back Porch; Suchy)*

**½ c barbecue sauce**  
**½ c maple syrup**  
**1 tsp adobo sauce**

**6 1½" thick pork chops**  
**1 tsp salt**  
**1 tsp pepper**

Brine chops for 3-4 hours following standard practice. Whisk together barbecue sauce, syrup and adobo sauce and set aside. Sprinkle pork chops evenly with salt and pepper. Grill, covered with grill lid, over medium-high heat (350° to 400°) for 20 minutes or until a meat thermometer inserted into thickest portion registers 155°, turning once. Baste with half of the sauce mixture the last 5 minutes of cooking or when meat thermometer registers 145°.

Oven method: Grill on both sides for 5 minutes on a side. Put in preheated, 380° oven for 8 minutes. Baste with the sauce and cook for an additional 8 minutes.

## **Salsa Criolla**

*(Argentina; Becker)*

**1 lb ripe tomatoes, seeded and cut  
into ¼" dice**  
**1 medium onion, cut into ¼" dice**  
**1 small green bell pepper, cut into  
¼" dice**

**3 T chopped flat-leaf parsley**  
**3 T olive oil**  
**2 T red wine vinegar**  
**1 tsp dried oregano**  
**salt and freshly ground pepper**

In a medium bowl, combine the tomatoes, onion, green bell pepper, parsley, oil, vinegar and oregano. Just before serving, season generously with salt and pepper. Salsa can be prepared up to 4 hours ahead, but it should be seasoned just before serving. Serve with Grilled Beef Tenderloin. Makes about 3 cups.

## **Chimichurri Sauce**

*(Argentina; Becker)*

**1 c coarsely chopped flat-leaf parsley**  
**½ c coarsely chopped red bell  
pepper**  
**8 garlic cloves, coarsely chopped**  
**1 - 2 jalapeños, seeded and coarsely  
chopped**

**1 c olive oil**  
**1/3 c water**  
**1/3 c white wine vinegar**  
**1 tsp salt**  
**1 tsp dried oregano**  
**½ tsp freshly ground pepper**

In a food processor, combine the parsley, red bell pepper, garlic and jalapenos and pulse until minced. Add the oil, water, vinegar, salt, oregano and pepper and process to blend. Transfer to a bowl and serve. Can be refrigerated for several days, but it's best when it's freshly made. Serve with Grilled Beef Tenderloin. Makes about 2 cups.



## **Pollo a La Sevillana**

(Cava; Wood)

<b>4 - 3lb chickens or ducks</b>	<b>2 cups of chicken broth</b>
<b>4 c coarsely chopped or sliced pitted Spanish olives (no pimientos)</b>	<b>1 cup of shoestring carrots</b>
<b>1 ½ c dry white wine</b>	<b>4 sprigs of parsley</b>
<b>8 T olive oil</b>	<b>1 teaspoon of thyme</b>
<b>4 medium onions, coarsely chopped</b>	<b>4 bay leaves</b>
<b>8 tsp garlic, chopped</b>	<b>12 peppercorns</b>
<b>2 cups of dry sherry</b>	<b>¼ teaspoon of salt</b>

Cook the chickens by roasting or in a rotisserie until the leg bone moves easily in the joint. Quarter or debone the chicken, reserving all cooking juices for the sauce.

Sauce: Cook Spanish olives in white wine for 5 minutes. Drain and discard liquid, reserving olives. Sauté the onions and garlic in the olive oil for 5 minutes or until the onions are soft. Then add the remaining ingredients and the reserved cooking juices. Bring to a boil and reduce to a simmer for 5 minutes. Add sauce to chicken in casserole dish, cover, and heat chicken in oven for 45 minutes at 250°. Remove from oven.

Transfer chicken from the casserole dish to serving platter. Drain juices and remove vegetables from sauce, compressing vegetables to recover as much liquid as possible. Add cooked olives and heat until steaming. Strain olives from sauce and put over chicken. Add sufficient sauce to keep chicken moist and then serve. Serves 16.

## **Veal and Zucchini Pie**

(Tuscan Sun; DiCarlo)

<b>1 T butter</b>	<b>6 medium zucchini, thinly sliced</b>
<b>2 T flour</b>	<b>salt and freshly ground black pepper</b>
<b>1 c milk, hot</b>	<b>4 T grated Parmesan cheese</b>
<b>salt</b>	<b>12 thin slices raw veal, 6-8" in diameter</b>
<b>pinch of nutmeg</b>	<b>4 medium, ripe tomatoes, sliced</b>
<b>2 T butter</b>	<b>¼ c whipping cream</b>

Preheat the oven to 375°. Prepare a white sauce: melt the 1 T butter in a small pot over medium heat. Whisk in the flour and continue to whisk for 2-3 minutes until it lightens in color. Add ¼ of the milk at a time and whisk continuously until the sauce thickens. Remove the sauce from the heat and stir in the salt and nutmeg.

To assemble the pie, use the 2 T butter to grease a 9" x 13" baking dish. Arrange ¼ of the zucchini slices in a layer on the bottom, and season with salt and pepper. Spread ¼ of the white sauce over top, then sprinkle on ¼ of the Parmesan. Place 4 slices of veal on top. Season the veal generously on each layer.

Repeat for 2 more layers. For the top layer, start with the zucchini, then tomatoes, salt and pepper, white sauce and Parmesan. Bake the pie for 45 minutes or until the top is golden and bubbling. If the top looks too dry, moisten it with a little whipping cream. Let the pie rest for 5-10 minutes before serving. Cut into wedges or small squares. Serves 6. (You may wish to salt the zucchini and drain before assembling the pie. You may wish to use more cheese)

## **Posole (Pima Stew)**

(Southern Hemisphere; Dorazio)

<b>1 T olive oil</b>	<b>1 quart water</b>
<b>2 lb Boston Butt pork cubed in ½" pieces</b>	<b>1 tsp ground cumin</b>
<b>2 medium onions, diced</b>	<b>1 tsp salt</b>
<b>1 red or green pepper, diced</b>	<b>1 tsp dried oregano</b>
<b>4 cloves garlic, minced</b>	<b>1 tsp pure chile powder</b>
<b>2 cans green chiles, chopped</b>	<b>chopped fresh cilantro</b>
<b>2 cans hominy, drained and rinsed</b>	<b>limes, tomatoes, avocados, lettuce</b>

In a large pot, brown the meat in oil. Add onions, peppers and garlic; sauté about 5 minutes. Add chiles, hominy, water and seasonings. Stir and bring to a boil. Reduce heat, cover and simmer for 2 hours, adding water if needed. During the last ½ hour of cooking, add cilantro to taste. Serve with lime wedges, chopped tomatoes, shredded lettuce and diced avocado (a sprinkle of garlic salt and fresh-ground black pepper will give more flavor to the avocado). (Cooks note: Use Boston butt rather than a leaner cut of meat. Take the time to trim the fat and membrane as the flavor is superior.)

**Bracirole alla Pizzaiola**  
**Steaks with Tomato, Garlic and Oregano Sauce**  
(Bella Italia; Kaczor)

**¼ c olive oil**  
**1 garlic clove, peeled**  
**6 thin slices beef, 5 oz**

**1 lb tomatoes, peeled and coarsely chopped**  
**salt and pepper to taste**  
**1 T chopped fresh oregano or 2 tsp dried**

Heat the oil with the garlic in a cast iron skillet over high heat. Add the meat and brown on both sides. Add the tomatoes, season with salt and pepper and bring to boil. Turn down the heat. Sprinkle the oregano over the meat and tomatoes, partially cover the pan and cook for 20 minutes more to reduce the sauce before serving. Serves 6.

**Marmalade Goose Breast**  
(Wild Game; DiCarlo)

**2 c milk**  
**½ tsp white vinegar**  
**1 boneless skinless whole goose**  
**breast (about 1 lb)**  
**½ c dry white wine**

**½ c apple cider or apple juice**  
**1/3 c frozen orange juice concentrate, defrosted**  
**1 ½ tsp grated orange peel**  
**2 T orange marmalade**

In a medium mixing bowl, combine milk and vinegar. Add goose breast, turning to coat. Cover with plastic wrap. Refrigerate 8 hours or overnight, turning once or twice.

Drain and discard the milk mixture. In a second medium mixing bowl, combine wine, cider, concentrate and peel. Add goose breast, turning to coat. Cover with plastic wrap. Let stand 4-6 hours, turning once or twice.

Heat oven to 425°. Line an 8" square baking dish with heavy-duty foil, allowing foil to extend about 10" on each side. Drain the wine mixture, reserving ¼ c. Place the goose breast in the prepared dish. Pour reserved wine mixture over goose. Fold opposite sides of foil together in locked folds. Fold and crimp ends. Bake for 30-35 minutes or until nearing the actual doneness.

Fold back foil. Brush marmalade over goose breast. Bake with foil open, for 5-10 minutes or until meat is browned. Carve breast across grain into thin slices. Serve with cooked parsleyed rice. Serves 4.

**Spicy Beef Salad**  
(Yan Cooks; Riffle)

**10 oz trimmed flank steak**  
**4 T lime juice**  
**2 T fish sauce**  
**1 tsp sugar**  
**¼ tsp cayenne pepper**  
**2 T roughly chopped coriander**  
**2 T roughly chopped mint**  
**1 stem green onion, finely chopped**

**½ medium red pepper, cut into thin strips**  
**½ small red onion, thinly sliced**  
**Garnish:**  
**strips of red pepper**  
**fresh coriander leaves**  
**slices of cucumber**  
**wedges of lime**

Slice the steak into pieces that are 1/4" thick, 2" long and about 1" wide. Grill, broil or bake (in a 450° oven) the steak slices for about 2 minutes each side. Transfer to a work bowl.

In a separate bowl, beat the lime juice, fish sauce, sugar and cayenne (or chili powder) until blended. Add to the meat and mix to coat. Add coriander, mint, green onion, red pepper and red onion. Mix again to integrate. Transfer to a serving dish and top with red pepper strips and coriander leaves. Garnish sides with cucumber slices and lime wedges. Serve immediately or wait for up to 1 ½ hrs unrefrigerated and lightly covered.

**Chicken Marinade**  
(ABC; DiCarlo)

**24 chicken breasts**  
**1 egg**  
**1 c vegetable oil**  
**2 c cider vinegar**

**3 T salt**  
**1 T poultry seasoning**  
**1 tsp black pepper**

Combine the marinade ingredients and bring to a boil. Remove from heat. Parboil the chicken. Brush the chicken with the marinade after boiling. Brush again during grilling.

## **Lamb Shanks**

*(Best Buys; Suchy)*

**3-5 lamb shanks**  
**1 large onion, cut up**  
**2-3 celery stalks, cut up**  
**1-2 garlic cloves, cut up**  
**2 bay leaves**

**1 heaping tsp oregano**  
**5 oz can tomato sauce**  
**1 c red wine**  
**1 c water or beef broth**  
**1 T cornstarch mixed in 1 T cold water**

Place lamb shanks in a shallow baking pan and roast in a 400° oven, uncovered for 40-45 minutes. Drain off fat; reduce temperature to 350°. Add remaining ingredients (except for cornstarch mixture). Cover and bake 1 ½-2 hours. Halfway through, turn the lamb shanks over. Before serving, thicken sauce with cornstarch mixture.

## **Grilled Pork Tenderloin**

*(Value Wines; Wood)*

**2 (3/4 lb) pork tenderloins**  
**½ c plus 2 T Chablis, divided**  
**3 cloves garlic, minced**  
**1 T minced shallot**

**1 T margarine**  
**1 T flour**  
**1 c 2% low-fat milk**  
**3 T Dijon mustard**

Trim fat from pork; set aside. Combine ½ c wine and garlic in a zip-top heavy-duty plastic bag. Add pork and seal the bag. Marinate in the refrigerator 2 hours. Remove pork from the bag, reserving marinade. Coat grill rack with cooking spray; place over medium coals. Place pork on rack; cover and cook 25 minutes or until meat thermometer registers 160°, turning and basting occasionally. Cut into ½" thick slices. Set aside.

Place shallot and margarine in a 1-quart glass measure. Microwave at high for 1 minute or until margarine melts. Add flour, stirring until smooth. Gradually add milk and remaining wine, stirring well. Microwave at high for 3-4 minutes or until thickened, stirring after first 2 minutes, and then every minute. Stir in mustard; serve warm with pork. Serves 6.

## **Braised Beef in Balsamic Vinegar**

*(Southern Hemisphere; Riffle)*

**2 T olive oil**  
**1 T butter**  
**4 large Spanish onions (not sweet onions), halved and thinly sliced**  
**½ tsp coarse salt, or to taste**  
**½ tsp pepper, or to taste**  
**1 ¾ c balsamic vinegar**  
**¾ c low-sodium soy sauce**

**½ c dry white wine**  
**1 c water**  
**½ c dark brown sugar**  
**4 lb boneless chuck roast, tied with string at 4" intervals**  
**4 garlic cloves, finely chopped**  
**2 whole star anise, optional**  
**1 bay leaf**

Preheat the oven to 350°. In a large ovenproof casserole, heat the oil and when it is hot, add the butter. When it melts, add the onions, salt and pepper and cook over medium-high heat, stirring often, for 5 minutes. Turn the heat to medium-low and cook the onions for 10 more minutes or until golden brown. Remove the onions from the pan.

Remove the pan from the heat. Pour in the vinegar, soy sauce, water, wine and brown sugar. Set the chuck roast in the liquids and cover it with the onions. Add the garlic, star anise (if using) and bay leaf. Return the pan to the heat and bring the liquid to a boil. Cover the pan and transfer it to the oven. Cook the meat for 3 hours, turning several times, or until it is so tender that when you lift it with a fork, it falls back into the pan.

Transfer the meat to a large bowl. Pour the liquid into a heatproof bowl. When they are cool, cover and refrigerate both for several hours or overnight.

To serve: remove the strings from the meat and cut it apart where it falls open. Cut the meat along its natural lines to make large pieces. Trim off any fat. Carefully lift off and discard the fat from the surface of the cooking liquid. Return the liquid to the casserole. Bring it to a boil and let it bubble until it reduces to a syrupy sauce. Add the meat and let the sauce come to a boil again. Reduce the heat to low and simmer the meat gently for 10 minutes or until it is hot.

## **Five-Nut Pesto with Pasta**

*(Sicilian Renaissance; Sullivan)*

**½ c almonds**  
**½ c hazelnuts**  
**½ c walnuts**  
**½ c pistachios**  
**½ c pine nuts**  
**6 garlic cloves**  
**2 c fresh basil leaves**  
**½ c freshly grated Parmesan cheese**

**1/3 c chopped fresh Italian parsley**  
**½ c freshly grated pecorino cheese**  
**salt and pepper**  
**¾ c olive oil**  
**2 lb casareccia (gemelli) or penne**  
**2 T butter**  
**basil leaves for garnish**  
**Parmesan cheese for passing at the table**

Put the nuts, garlic, basil, parsley, Parmesan, pecorino, salt and pepper in a food processor fitted with a metal blade. Turn on the machine and immediately begin pouring the olive oil in a thin stream through the feed tube. Continue to purée and add the oil until the ingredients have formed a paste of spreadable consistency. Do not overpurée; the nuts should retain some of their texture. Adjust the salt and pepper to taste, running the machine just to mix in the seasoning. Scrape the pesto into a saucepan.

Bring a separate, large saucepan of water to a boil over high heat. Stir in a small fistful of salt and the pasta. Cook until pasta is tender. While the pasta is cooking, stir 2 c of the boiling pasta water and the butter into the saucepan with the pesto and place over low heat to warm through.

Reserve a cupful of the pasta water and drain the pasta quickly in a colander. Quickly transfer the pasta to a serving bowl along with 1 c of the pesto. Toss and continue adding pesto, a cup at a time, along with a splash of the reserved pasta water if the pasta is sticky or dry until the pasta is coated. Serve immediately with Parmesan on the table. Serves 12.

## **Cabernet Sauvignon Braised Pork**

*(Flora Springs; Pope)*

**3-4 lb pork shoulder (boneless)**  
**2 T olive oil**  
**1 onion, chopped**  
**2 carrots, chopped**  
**2 stalks of celery, chopped**  
**4 cloves garlic**  
**1 bay leaf**  
**salt and pepper**  
**1 c Cabernet Sauvignon**  
**2 c chicken stock**  
**Mushrooms:**  
**1 c mushrooms of choice**  
**2 T olive oil**  
**2 T julienne onion (short julienne)**

**1 tsp red pepper (short julienne)**  
**salt and pepper to taste**  
**¼ c Cabernet Sauvignon**  
**1 tsp Italian parsley, chopped**  
**1 tsp thyme, chopped**  
**1 T olive oil**  
**Dried Cherry Marmalade:**  
**1 c dried sour cherries**  
**2 tsp chopped shallots**  
**1 T olive oil**  
**pinch each of salt and pepper**  
**½ c raspberry champagne vinegar**  
**¼ c sugar**  
**1 tsp butter**

Preheat oven to 350°. Heat the oil over high heat until smoky. Season the meat and brown on all sides, 7-8 minutes. Remove and set aside. Pour off excess fat. Add vegetables and garlic to pan. Cook for about 1 minute. Pour in the wine and scrape the bottom of the pan to remove excess brown bits. Place the pork in a heavy bottom pan. Add wine, vegetables, bay leaf and stock. Cover with foil and place in the oven. Roast for about 1-1 ½ hours or until the internal temperature is 160-165°. The foil can be removed during the last 10 minutes of cooking to crisp the pork. Allow pork to rest before slicing.

Mushrooms: Preheat oven to 350°. Heat the oil over high heat until smoky. Add mushrooms a little at a time. Toss mushrooms in the oil and roast until brown. Add onion and pepper, cook until soft. Deglaze with wine. Cook about 1 minute or until most of the wine is reduced. Add herbs, salt and pepper to taste. Finish with olive oil.

Marmalade: Heat the oil in a heavy bottom pan. Add shallots and sweat until translucent. Add cherries, vinegar and sugar. Cook on medium heat about 5 minutes or until liquid is thick and syrupy. Stir in butter, salt and pepper. Place in refrigerator to cool.

## **Kentucky Style Lamb Barbeque**

*(North Carolina; Wood)*

**4 lb butterflied boneless leg of lamb**  
**1/3 c Worcestershire sauce**  
**1/2 c cider or malt vinegar**  
**1/4 tsp black pepper**

**3/4 c water**  
**2 1/2 T salt**  
**1 T fresh lemon juice**

Start sauce at least one hour before cooking meat – In a medium saucepan, combine Worcestershire sauce, vinegar, pepper and water. Bring to a boil and add salt. Reduce heat and stir until salt dissolves. Remove from heat and allow to cool. When at room temperature, add lemon juice.

Soak one cup of hickory chips in water (no more than 30 minutes; Note: cherry, applewood or oak may be substituted for hickory). Drain wood chips and place them on a 12" square of aluminum foil. Fold foil into a 6" square and poke a couple of holes on top. Start the grill. Place foil containing wood chips on hot coals. Lightly brush the grill with cooking oil (or spray with cooking spray). Grill lamb, boned side up over moderate heat (try to keep the temperature from exceeding 325°. Spray or brush on sauce and cook with grill lid down. Baste every five to ten minutes. Turn lamb once for 10 minutes to even out cooking. Total cooking time should be about 45 minutes, depending on the size of the meat and the grill temperature. Insert a cooking thermometer into the thickest part of the meat. Internal temperature of 125° is medium rare; 140° is medium.

Remove meat from the grill and place on cutting board covered loosely with foil for 10 minutes. Slice thinly on the diagonal and pour juices back over the top of the meat.

## **Estofado a la Catalana**

*(Lodi; Riffle)*

**4 1/2 lb beef chuck cut into 1" cubes**  
**1 tsp cinnamon**  
**2 tsp dried oregano**  
**1 tsp fennel seed**  
**1 tsp black pepper**  
**4 c full-bodied red wine (Zinfandel)**  
**1/2 c olive oil**  
**1/2 lb bacon**  
**2 large (4" diameter) onions, diced**  
**4 T finely minced garlic**  
**4 bay leaves**

**1 T grated orange zest**  
**1 c beef stock**  
**24 new potatoes**  
**24 baby carrots or carrot chunks, peeled**  
**24 pearl onions, peeled**  
**3-4 Italian sweet sausages, optional**  
**4 T sweet sherry**  
**1 tsp grated bitter chocolate, optional**  
**salt and pepper to taste**  
**6 T chopped parsley**

Marinate the beef overnight in the refrigerator with the cinnamon, oregano, fennel, pepper and enough wine to cover the meat.

Bring the meat to room temperature, drain and reserve the excess wine. Heat 2-3 T olive oil in a large Dutch oven. Brown the meat in batches over high heat. Remove with a slotted spoon and set aside. Heat the rest of the olive oil and cook the bacon until lightly browned. Add the chopped onions and cook over medium heat for about 10 minutes or until tender and translucent. Add the garlic, remaining spices, bay leaves, orange zest, stock, the rest of the wine and the reserved marinade. Return the meat to the pan, bring to a gentle boil and reduce to a simmer. Cover the pan and cook the stew in a 350° oven for 2 1/2 hours until meat is tender but not falling apart.

Meanwhile, in separate batches, parboil the potatoes, carrots and onions until tender (alternatively, you can sear them in separate batches at high heat in a large pan with olive oil to intensify flavor or you can toss with olive oil and roast for 1-1 1/2 hours at 350°). Sauté the sausages and cut into 1" thick rounds. Skim the fat off the top of the stew. Add the sherry, chocolate, vegetables and sausages. Simmer for 15 minutes longer. Adjust seasoning. Sprinkle with chopped parsley. Serve 8 to 10.



## Chapter 6: Desserts

### **Raspberry Truffle Brownies**

*(Varietals; Pope)*

#### **Brownie Layer:**

**1 ¼ c semi-sweet chocolate chips**  
**½ c butter**  
**¾ c brown sugar**  
**2 eggs**  
**1 T coffee liqueur**  
**¾ c flour**  
**½ tsp baking powder**

#### **Truffle layer:**

**1 c double chocolate chocolate chips**  
**8 oz cream cheese**  
**1/3 c seedless raspberry jam**  
**¼ c powdered sugar**

#### **Glaze:**

**1 c chocolate chips**  
**1 T shortening**

Brownie layer: Melt the semi-sweet chocolate chips and the butter. Cool. Beat the sugar and eggs together. Add the chocolate mixture and the liqueur. Stir in the flour and baking powder. Bake in a 9" x 9" pan at 350° for 30-35 minutes. Cool.

Glaze: Melt the chocolate chips with the shortening. Chill.

Truffle layer: Melt the double chocolate chips. Cool. Beat the cream cheese, jam, and sugar together. Blend in the chocolate. Spread the truffle layer over the cooled brownie layer. Cut into 1 ½" squares. Glaze and decorate.

### **Goat Cheese Cake with Mixed Berries**

*(German; DiCarlo)*

**11 oz mild fresh goat cheese,**  
**softened**

**¾ c granulated sugar**  
**1 ½ tsp fresh lemon juice**  
**1 tsp minced lemon zest**  
**1 tsp vanilla extract**

**6 large eggs, separated**

**3 T flour**

**3 c mixed fresh berries, such as**  
**blueberries, raspberries and quartered**  
**strawberries (see note)**  
**confectioners' sugar, for dusting**

Preheat the oven to 350°. Butter a 9" round cake pan and dust with granulated sugar, pouring off the excess. In a medium bowl, combine the goat cheese with the granulated sugar, lemon juice, lemon zest and vanilla. Beat at medium speed until smooth. Beat in the egg yolks, 2 at a time, incorporating them completely before adding the next batch. Beat in the flour at low speed.

In another bowl, using clean beaters beat the egg whites until firm but not dry. Beat one-third of the whites into the goat cheese mixture, then gently fold in the remaining whites. Spoon the batter into the prepared pan and bake for about 40 minutes, or until a skewer inserted in the center of the cake comes out clean. Transfer to a wire rack to cool completely.

Invert the cake onto a large plate. Arrange the berries on top and sift confectioners' sugar over all. Cut the cake in wedges and serve. Serves 6-8. The cake can be wrapped well and stored at room temperature for 1 day.

Notes: To make a fruit sauce for the cake, lightly crush the raspberries and blueberries with 1T of sugar and set aside for 10 minutes. Garnish the cake with additional whole berries. Serves 6-8.

## **Lemon Charlotte**

*(Clambake; Suchy)*

**7 oz pkg ladyfingers**  
**Grand Marnier**  
**1 pkg Durkee Old Fashioned Lemon**  
**Pie Filling prepared using the**  
**recipe for lemon pie using only**  
**2 c of water to make the filling**  
**and yellow food coloring added to**  
**enhance the color**

**One batch of Lemon Cheesecake:**  
**3 oz pkg lemon gelatin**  
**1 c hot water**  
**8 oz cream cheese, softened**  
**1 c sugar**  
**1 tsp vanilla**  
**1 c whipping cream**  
**NOTE: you will need TWO batches of Lemon**  
**Cheesecake for this recipe**

**Lemon Cheesecake:** Dissolve the gelatin in hot water and let stand to thicken. To speed the process, refrigerate. Place softened cream cheese in a medium mixing bowl and gradually add the sugar and vanilla. In a separate mixing bowl, whip the whipping cream until it begins to thicken and forms soft peaks. Add the cream cheese mixture and the whipped cream to the gelatin, which by this time should have almost thickened. Beat the mixture until fluffy.

To assemble: Trim one end of the ladyfingers so they stand up. Brush with Grand Marnier. Stand up around the sides of a springform pan. Pour the lemon cheesecake into the center and refrigerate until firm. Then using ½ of the prepared lemon pie filling (add 2-4 T hot water to make a spreadable consistency if necessary), spread over the cheesecake and refrigerate.

Prepare the second batch of the lemon cheesecake and spread over the Durkee pie filling layer. Then spread the remaining Durkee pie filling (add 2-4 T hot water to make a spreadable consistency if necessary) over the top and refrigerate. Decorate with spearmint leaves or lemon slices.

## **Key Lime Cheesecake with Mango Ribbons**

*(Literary Wines; Cech)*

**Crust:**  
**1 ¼ c fine graham cracker crumbs**  
**3 T sugar**  
**½ stick unsalted butter, melted**  
**Filling:**  
**16 oz cream cheese, softened**  
**1 c plus 2 T sugar**  
**¾ c fresh Key lime juice or bottled**  
**½ c sour cream**

**½ tsp vanilla**  
**2 ½ T flour**  
**¼ tsp salt**  
**3 eggs**  
**Topping:**  
**2 large firm-ripe mangoes**  
**1 T fresh Key lime juice or bottled**  
**½ c chilled heavy cream**  
**1 T sugar**

**Crust:** Preheat the oven to 350° and butter bottom and side of springform pan. Stir together crumbs, sugar and butter in a bowl with a fork until combined well, then press evenly onto bottom and one-third up side of pan. Bake crust in middle of oven 8 minutes. Cool in pan on a rack.

**Filling:** Reduce oven temperature to 325°. Beat cream cheese with an electric mixer at medium speed until fluffy, then beat in sugar. Add lime juice, sour cream and vanilla and beat until smooth. Mix in flour and salt at low speed, scraping down side as needed, until just incorporated, then add eggs all at once and mix just until incorporated.

Pour filling into crust and set springform pan in a shallow baking pan. Bake cake in middle of oven until set in center, 1 hour to 1 hour and 10 minutes. Cool completely in springform pan on rack (Cake will continue to set as it cools.) Run a thin knife around edge of cake and remove side of pan. If desired, transfer cake with a large metal spatula to a serving platter.

**Topping:** Peel mangoes and, leaving fruit whole, slice very thinly lengthwise (slightly less than 1/8" thick) with mandoline (use caution – peeled mango is slippery). Halve wide slices lengthwise. Gently toss mango slices with lime juice. Beat cream with sugar in a bowl with electric mixer until it just holds stiff peaks, then spread over top of cheesecake. Bending and curling mango slices, arrange them decoratively over cream. Serves 8-10.

Cheesecake without topping can be made 1 day ahead and chilled, covered. Bring to room temperature and add topping just before serving. (Note that Manhattan brand Key Lime juice was recommended)

## **Berry Cream Torte Supreme**

*(Italian; Pope)*

### **Cake:**

**2 c plus 2 T flour**  
**1 tsp baking powder**  
**1/8 tsp salt**  
**2 ½ sticks unsalted butter at room temperature**  
**1 ½ c sugar**  
**4 eggs, separated, at room temp**

### **Filling:**

**2 pints fresh berries, cleaned (see Notes)**  
**3 c heavy or whipping cream**  
**4 T confectioners' sugar**  
**6 T orange-flavored liqueur, such as Grand Marnier or Cointreau**  
**2 T water**

Cake: Preheat the oven to 350°. Butter and flour a 9" round cake pan. Sift the flour with the baking soda and half of the salt (Half of 1/8 tsp is basically a pinch so you don't have to measure exactly). Place the butter and sugar in a large bowl and beat with an electric mixer until light and creamy. Add the egg yolks, one at a time, beating well after each addition. Add the sifted flour mixture and fold in until well incorporated.

In another bowl, beat the egg whites with the remaining salt until they hold soft peaks; fold into batter. Pour the batter into the cake pan and bake for 40-45 minutes or until a cake tester inserted in the center comes out clean. Remove from oven and allow to cool on a baking rack for about 7 minutes, then remove cake from pan and place on rack until cooled completely.

Filling: Take 1 pint of the berries and purée in a processor until smooth. You should have about 1 ½ c of purée. Place in a large bowl. If using large berries such as strawberries, slice the remaining berries into wedges, otherwise keep them whole. In a large bowl, whip the cream and confectioners' sugar together. Remove a little more than half of the whipped cream and add to the purée, folding to incorporate.

Assembly: Slice the cake horizontally into 3 equal layers. Mix together the liqueur and water. Place the first cake layer on a serving plate; brush with one-third of the liqueur. Top with half of the berry cream, then scatter one-third of the berries over the cream. Repeat with the second layer of cake. For the top layer, brush the liqueur on the side of the cake layer that will be on the bottom, then turn over and place on top. Place the whipped cream on top, being certain to keep it billowy and fluffy, not an even spread. If desired, the can be done with a pastry bag with a fluted tip. Decorate the top with the remaining berries. Refrigerate until serving. Serves 10-12.

Notes: Start early or make the cake the day before. The original recipe called for strawberries but any fresh berries can be used. Select ripe, sweet berries at the peak of their season since no sugar is added directly to them. Do not attempt to use frozen, as they will ooze too much liquid into the cream and deflate it. If the cake batter is too thick to spread by itself when poured into the pan, spread it gently with a spatula or spoon. The first time I made the cake, I tested it after 40 minutes not only was the tester clean, probably due to the large amount of butter in the batter, but the top sprang back to the touch. However, when I cut into it, there was an area that could have been baked a little longer, so be certain to test it well. Since the cream is stabilized with the confectioners' sugar, the cake will last in the refrigerator for one or two days before it deflates too much. However, for the best possible presentation, I would not make the cream and assemble the cake until several hours before serving.

## **Chocolate "Icebox" Dessert**

*(Small French Chateau; Pope)*

**5 eggs, separated**  
**2 bars Bakers German Sweet Chocolate**  
**2 T boiling water**

**2 T sugar**  
**1 t vanilla**  
**1 c whipping cream**  
**2 pkgs ladyfingers**

Line a 9" springform pan (bottom and sides) with ladyfingers. Melt the chocolate over low heat. Stir in the egg yolks, one at a time. Add the boiling water, sugar and vanilla and beat until smooth. Beat the egg whites until stiff. Fold the egg whites into the chocolate and pour into the prepared pan. Refrigerate for 2 hours. Top with whipped cream. Serves 8.



## **Bavarian Apple Torte**

*(Masquerade; Becker)*

**1 stick margarine**  
**1/3 c sugar**  
**¼ tsp vanilla**  
**1 c flour, sifted**  
**8 oz cream cheese, softened**  
**¼ c sugar**

**1 egg, slightly beaten**  
**½ tsp vanilla**  
**4 c Granny Smith apples, thinly sliced**  
**½ tsp cinnamon**  
**1/3 c sugar**  
**¼ c almonds, sliced**

Beat the butter, 1/3 c sugar and ¼ tsp vanilla until well blended. Slowly stir in the flour until the mixture forms a soft dough. Press into the bottom and 1 ½" up the sides of an ungreased springform pan. Beat cream cheese, add ¼ c sugar, eggs and vanilla beating until smooth. Pour into the crust. Mix cinnamon and sugar and toss with apples. Layer evenly over the cream cheese mixture. Sprinkle with almonds. Bake at 450° for 10 minutes, then lower the temperature to 400° and bake an additional 35 minutes. Cool in pan on a wire rack before removing sides. Serve at room temperature or chilled. Serves 8.

## **Danish Apple Bars**

*(Varietals; Becker)*

**2 ½ c flour**  
**1 tsp salt**  
**1 c shortening**  
**1 medium egg, separated**  
**1 c corn flakes**  
**4 large apples, peeled and sliced**  
**1 tsp cinnamon**  
**¼ tsp nutmeg**

**1 c sugar (or ¼ c brown sugar + ½ c white sugar)**  
**1 c confectioners' sugar**  
**1 T water**  
**1 tsp vanilla**  
**Glaze:**  
**1 c powdered sugar**  
**1 T water**  
**1 tsp vanilla**

Mix the flour, salt and shortening together like for pie dough. Add liquid (1 medium egg yolk with enough milk to make 2/3 c liquid) to flour mixture and mix until just moist. Divide dough in half. Roll half the pastry into a 12" x 7" rectangle. Place in a greased jelly roll pan (15" x 10" x 1") brining the pastry up the sides. Sprinkle corn flakes over the dough.

Arrange the apples over the corn flakes. Mix together the sugar, cinnamon and nutmeg and sprinkle over the apples. Roll out the other half of the pastry and place over the apples. Moisten edges with milk to seal layers together. Beat egg white until stiff and brush over top crust. Bake at 400° for 35 minutes. While warm drizzle glaze over bars. Makes 36.

## **Pumpkin Cheesecake with Sour Cream Topping**

*(Masquerade; Suchy)*

**1 ½ c graham cracker crumbs**  
**¼ c sugar**  
**1/3 c butter, melted**  
**Filling:**  
**24 oz cream cheese, softened**  
**1 c brown sugar**  
**15 oz can solid-pack pumpkin**  
**1 tsp ginger**  
**1 tsp cloves**  
**1 tsp allspice**

**2 T cornstarch**  
**1 ¼ tsp cinnamon**  
**½ tsp nutmeg**  
**5 oz evaporated milk**  
**2 eggs**  
**Topping:**  
**16 oz (2 c) sour cream**  
**1/3 c sugar**  
**1 tsp vanilla**  
**Additional ground cinnamon**

In a bowl, combine crumbs and sugar; stir in butter. Press onto the bottom and 1 ½" up the sides of a greased 9" springform pan. Bake at 350° for 5-7 minutes or until set. Cool for 10 minutes.

In a mixing bowl, beat cream cheese and brown sugar until smooth. Add the pumpkin, cornstarch and spices; mix well. Gradually beat in milk and eggs just until well blended. Pour into crust. Place pan on a baking sheet. Bake at 350° for 55-60 minutes or until center is almost set. Combine the sour cream, sugar and vanilla; spread over filling. Bake 5 minutes longer. Cool on a wire rack for 10 minutes. Carefully run a knife around edge of pan to loosen; cool 1 hour longer. Chill overnight. Remove sides of pan; let stand at room temperature 30 minutes before slicing. Sprinkle with cinnamon. Serves 12-14.

## **Chocolate Raspberry Pot Pies**

*(Celebrity Cellars; Lamb)*

### ***Crust:***

**9 T cool unsalted butter, cut into pieces**  
**3/8 c sugar**  
**1 egg yolk**  
**¼ tsp vanilla**  
**¼ tsp baking powder**  
**scant 1 ½ c flour**  
**¼ c cocoa powder, Dutch-process**

### ***Filling:***

**6 egg yolks**  
**4 eggs**  
**¼ c sugar**  
**18 oz semisweet chocolate, melted**  
**10 T unsalted butter, melted**  
**1 c raspberries**  
**whipped cream for serving, optional**  
**extra cocoa powder for rolling**

**Crust:** Cream the butter and sugar in a mixer fitted with a paddle attachment until fluffy. Add the egg yolk and vanilla and mix. Stir the remaining ingredients together, then add to the butter mixture and mix. Form the dough into a disk, wrap in plastic, and chill for 1 hour. Meanwhile, sprinkle a work surface with cocoa. Roll the dough out to about 1/8" thick, then cut rounds to fit the tops of the ramekins.

**Filling:** Heat the oven to 375°. Combine the egg yolks, the whole eggs and the sugar in a mixture fitted with a whisk attachment and whip until fluffy and light. Stir the melted chocolate into the egg mixture. Stir in the melted butter. Using a ladle or pitcher to divide the filling among 10 to 12 ramekins. Gently put 3 raspberries down into each one. Arrange the ramekins on a baking sheet. Bake the pie filling for 6 minutes. Remove the pies but leave the oven on. top each pie with a round of chocolate crust and bake another 8 to 10 minutes until crisp. Let cool slightly and serve with whipped cream. Or let cool completely and rewarm before serving. Serve the same day.

## **Dream Cheesecakes**

*(Metrillo Winery; Riffle)*

### ***Filling:***

**1 ½ lb cream cheese, at room temperature**  
**1 ½ tsp vanilla**  
**1 c sugar**

### ***5 eggs***

### ***Topping:***

**1 pint sour cream**  
**¼ c sugar**  
**1 tsp vanilla**

Preheat the oven to 350°. Line 1½" muffin tins with paper liners.

**Filling:** Place the cream cheese and vanilla in a large bowl and cream with an electric mixer. Add the sugar and eggs and mix well. Spoon approximately 1 T of the filling into the prepared muffin cups and bake until the tops crack (they will not be brown) about 20 minutes.

**Topping:** Combine the ingredients in a medium-size bowl and mix well. Spoon a small amount of the topping onto each cheesecake. Bake for 5 minutes. Let cool and refrigerate until ready to serve.

## **Piña Colada Cake**

*(Potpourri; Dorazio)*

**1 package yellow cake mix**  
**3.5 oz instant vanilla pudding mix**  
**14 oz can cream of coconut**  
**½ c rum**

**1/3 c vegetable oil**  
**4 eggs**  
**8 oz can crushed pineapple, drained**  
**2 T rum**

Preheat oven to 350°. Grease and flour a 10" fluted or tube pan. In a large mixing bowl, combine cake mix, pudding mix, ½ c coconut crème, ½ c rum, oil and eggs. Beat with an electric mixer on medium speed for 2 minutes. Stir in pineapple. Pour into prepared pan. Bake for 50 to 55 minutes. Cool 10 minutes. Remove from pan. With a table knife or skewer, poke holes about 1" apart in cake almost to bottom. Combine remaining coconut crème and 2 T of rum. Slowly spoon over the cake. Chill thoroughly. Store in refrigerator. Serves 14.

## **Summer Berry Pie**

*(New Venue; Suchy)*

***¾ c sugar  
3 T cornstarch  
1 ½ c water  
4-serving size Jello, any red flavor  
1 c blueberries***

***1 c raspberries  
1 c sliced strawberries  
6 oz graham cracker crumb crust  
2 c thawed Cool Whip Whipped Topping***

Mix sugar and cornstarch in medium saucepan. Gradually stir in water until smooth. Stirring constantly, cook on medium heat until mixture comes to a boil; boil 1 minutes. Remove from heat. Stir gelatin until completely dissolved. Cool to room temperature. Stir in berries. Pour into crust. Refrigerate 3 hours or until firm. Top with whipped topping.

## **Chocolate Raspberry Cream Puffs**

*(Russian River; Riffle)*

***1 stick butter  
1 c water  
1 c flour  
1/3 tsp salt  
4 large eggs***

***1 pint heavy cream  
2 pints fresh raspberries  
¼ c powdered sugar  
favorite hot fudge sauce***

Preheat the oven to 450°. Have ready an ungreased baking sheet.

Melt the butter in the water in a large saucepan and bring the mixture to a full boil. Add the flour and salt all at once and stir vigorously with a wooden spoon until the mixture pulls away from the side of the pan. Cook, stirring constantly, 1 minute longer, until the mixture forms a ball that doesn't separate. Remove from heat and cool for 5 minutes, stirring occasionally. Add the eggs, one at a time, beating vigorously after each addition.

When the dough is smooth and shiny, drop from tablespoon 2" apart onto the baking sheet. Bake 25 minutes or until golden brown and very firm to the touch. Turn off the oven, poke a hole in the underside of each puff, and return to the oven to dry out for 10 or more minutes. Remove with a spatula to cool on a wire rack. When thoroughly cool, slice the top off each puff, remove any soft dough inside and fill the puff with the raspberry whipped cream. Spoon a generous portion of hot fudge sauce over each puff before serving.

Whip the cream with the powdered sugar to serving thickness. Fold in the raspberries just before filling the cream puff.

## **Peach Melba Angel Cake**

*(DuBoeuf; Suchy)*

***4 medium peaches, peeled and  
seeded  
14 oz sweetened condensed milk  
½ c cold water or peach juice  
1 envelope gelatin  
1 tsp almond extract***

***4-serving size instant vanilla pudding mix  
1 pint whipping cream, whipped  
14 oz prepared angel food cake  
cut in cubes  
red raspberry preserves***

In medium saucepan, sprinkle gelatin over the cold water or peach juice. Stir over low heat until gelatin is completely dissolved, about 5 minutes. Cool.

Chop three peaches in large bowl. Combine sweetened condensed milk, gelatin mixture and extract. Add pudding mix; beat well. Chill 5 minutes. Fold in whipped cream, then chopped peaches and cake cubes. Pour into 9" spring form pan. Chill 4 hours or until set. Before serving, slice remaining peach; arrange on top with preserves. Refrigerate leftovers. Serves 10 to 12.

## ***Skye's Raspberry Truffle Trifle***

*(Potpourri; Riffle)*

***7" sponge cake or angel food cake***

***½ c raspberry liqueur***

***1 c whipping cream, whipped***

***Custard:***

***3 c milk***

***¾ c light cream***

***3 eggs***

***½ c sugar***

***¼ c flour***

***3 T raspberry liqueur***

***1 ½ tsp vanilla***

***Raspberry Sauce:***

***2 bags frozen raspberries, thawed or***

***3 c fresh raspberries***

***¼ c powdered sugar***

***2 T raspberry liqueur***

***Chocolate Truffle Sauce:***

***8 oz semisweet chocolate, chopped***

***¾ c whipping cream***

***¼ c raspberry liqueur***

Raspberry sauce: In food processor or blender, purée raspberries and powdered sugar. Strain. Stir in liqueur. (Can make 3 days ahead. Store in refrigerator.)

Custard: In large saucepan, heat milk and cream until hot. In bowl, beat eggs with sugar until light, about 3 minutes; whisk in flour until smooth. Pour in hot milk mixture, whisking constantly. Return to pan; cook, whisking constantly, until boiling. Stir in liqueur; simmer, whisking, for 2 minutes. Stir in vanilla. Pour into bowl; place plastic wrap directly on surface and let cool to room temperature. (Custard can be refrigerated for up to 8 hours.)

Chocolate truffle sauce: In top of double boiler over simmering water, melt chocolate, cream and liqueur, stirring. Let cool to room temperature. Reserve 3 T of the sauce for garnish.

Use a 12-cup clear glass serving bowl. Cut cake into 3 layers. Drizzle ½ c raspberry sauce over bottom and sides of serving bowl. Place one cake layer on bottom; drizzle with 2 T of the liqueur. Pour one-third of custard over cake. Drizzle with one-third remaining raspberry sauce. Drizzle with one-third of the truffle sauce. Repeat with two more layers of cake, liqueur, custard and sauces. Refrigerate for at least 8 hours or up to 1 day. Whip cream; add remaining liqueur. Spread over top. Warm reserved chocolate truffle sauce slightly; drizzle with fork over whipped cream. Serves 16.

Note: you can substitute 1 large and 1 small package of Jello Cook Style Vanilla Pudding mix. Cut the liquid by 3 T to allow for the raspberry liqueur. Also can use ¾ c light cream instead of all milk for a richer flavor and creamier consistency.

## ***Slices of Sin***

*(New Venue; Riffle)*

***8 oz semisweet chocolate***

***½ c strong brewed coffee***

***2 sticks butter***

***1 c sugar***

***4 eggs, beaten***

***1 c heavy cream***

***2-3 tsp brandy***

***1-2 T powdered sugar***

***fresh strawberries***

Preheat the oven to 350°. Line a glass loaf pan (4 ¾" x 8 ½" x 2 ½") with foil; butter the foil (be sure the foil comes up high enough on both sides or the batter will overflow and stick between the foil and the pan). In the top of a double boiler, melt the chocolate in the coffee. Add the butter and sugar, stirring until the butter is melted. Cool the mixture for 10 minutes. Beat in the eggs one at a time.

Pour the mixture into prepared loaf pan. Bake until a crust forms on top, approximately 35-45 minutes. Set the loaf pan in enough cool water to come halfway up the pan. (NOTE: begin with warm water and add slowly. If the water is too cold or added too fast, the glass pan will crack. Replace with cool water after the pan has cooled slightly.) The dessert will rise and fall as it cools. When cool, wrap the pan well and refrigerate for at least 2 days or up to 2 weeks.

When ready to serve, beat the cream until stiff. Stir in the brandy. Unmold the loaf and slice into individual servings. Garnish with dollops of cream and strawberries.

## ***French Apple Custard Tart***

*(Bonny Doon; Suchy)*

**15 oz Pillsbury All Ready Pie Crusts**

**1 tsp flour**

**Filling:**

**4-5 c (4-5 medium) sliced, peeled  
apples**

**¼ c sugar**

**2 T butter**

**2 tsp lemon juice**

**Custard:**

**1/3 c butter, softened**

**1/3 c sugar**

**1 T flour**

**½ - 1 tsp cinnamon**

**2 eggs, slightly beaten**

**Crème Anglaise:**

**1 c whipping cream**

**2 egg yolks**

**1/3 c sugar**

**1-2 tsp brandy or vanilla**

**dash cinnamon**

**dash nutmeg**

Heat oven to 425°. Prepare pie crust according to package directions for two-crust pie using a 10" tart pan with removable bottom or 9" pie pan. Place prepared crust in bottom and up side of pan. Trim edges. Do not prick crust. Partially bake crust for 10 minutes. If crust puffs up, gently press back to bottom and sides of pan with back of a wooden spoon.

In large skillet over medium-low heat, combine filling ingredients. Sauté about 5 minutes, stirring occasionally. Remove from heat; drain. Set aside. In small bowl, blend custard ingredients. Spoon apples in pie crust-lined pan. Pour custard over apples.

Cut remaining crust into ½" wide strips. Using the eight longest strips, arrange in a V pattern around tart with point of V meeting in center. Place the remaining smaller strips in a V pattern within the larger strips. Trim and seal the edges. With any remaining pieces of dough, form a flower. Roll a small piece of dough tightly to form a center. Build on center to form petals by using larger pieces of dough attaching at base. Curl out outer edges of petals. Place flour in center of tart. Bake for 20 to 25 minutes.

Crème Anglaise: In medium saucepan, bring cream just to a boil. In small bowl, combine 2 egg yolks and 1/3 c sugar. Blend a small amount of cream into yolks. Blend yolk mixture into cream and cook over low heat about 10 minutes or until mixture coats a spoon, stirring constantly. Do not boil. Remove from heat. Stir in brandy, cinnamon and nutmeg. Cool slightly. To serve, pour small amount of warm Crème Anglaise onto individual cake plates. Remove sides of pan; cut tart into wedges. Place piece of warm tart on top of sauce. Serves 8 to 10.

## ***Mama Christina's Bread Pudding***

*(Dorazio)*

**1 loaf French bread (about 10 oz)**

**6-8 eggs**

**1 large can evaporated milk**

**3 c sugar**

**½ c raisins (optional)**

**2 tsp vanilla**

**1 qt homogenized milk**

**1 stick butter (not low fat or diet)**

**cinnamon**

**Rum Sauce (hard way):**

**1 can evaporated milk**

**1 c sugar**

**3 T butter**

**2-3 T cornstarch**

**2 oz white rum**

**Rum Sauce (easy way):**

**2 oz rum**

**14 oz can sweetened condensed milk**

Pudding: Slice bread and soak in 1 qt of milk with raisins and 1 c of sugar. Soak until bread is completely soft and has absorbed the milk. Mix all other ingredients in a blender until well-blended and add to soaked bread. You will need to do this in two batches. Mixture should be nauseatingly sweet. If not, add another cup of sugar.

Place mixture in a 9" x 12" pan that has been well-greased or sprayed with Pam. Bake in a 325° oven for about 1 hour or until custard is set. Remove from oven and sprinkle generously with cinnamon. Serve warm with rum sauce.

Rum sauce (hard way): In top of double boiler, melt butter and sugar in the evaporated milk. Stir until very hot. Dissolve cornstarch in ¼ c cold water, stirring constantly. Add dissolved cornstarch to the milk mixture until it thickens to the consistency of condensed milk. Remove from heat and add rum and 2-3 drops of yellow food coloring. Stir and serve over bread pudding.

Rum sauce (easy way): Combine ingredients. Stir until thoroughly blended.

## **Swiss Carrot Cake**

*(Argentina; Pope)*

**1 ½ c salad oil**  
**2 c sugar**  
**1 t vanilla**  
**4 eggs**  
**2 c flour**  
**2 t baking powder**  
**1 ½ t soda**  
**2 t cinnamon**  
**1 t ginger**

**pinch allspice**  
**2 c grated carrots**  
**1 c crushed pineapple**  
**1 ½ c chopped walnuts**  
**Cream cheese frosting (optional):**  
**8 oz cream cheese**  
**2 T unsalted butter**  
**4 c powdered sugar**

Beat the salad oil, sugar, vanilla and eggs thoroughly. Add the flour and spices and mix well. Stir in the grated carrots, pineapple and nuts. Bake in two parchment-lined 9" round baking pans at 350° for 50-60 minutes. Cool in the pan. To serve, dust with powdered sugar or frost with cream cheese frosting and decorate with marzipan carrots.

## **San Francisco Fudge Foggies**

*(Norman Vineyards; Becker)*

**1 lb bittersweet chocolate (such as Baker's German Sweet), coarsely chopped**  
**1 c unsalted butter, cut into tablespoons**

**1/3 c strong brewed coffee**  
**4 large eggs**  
**1 ½ c sugar**  
**½ c flour**  
**1 c chopped walnuts or pecans (optional)**

Preheat oven to 375°. Melt chocolate, butter and coffee in a double boiler over hot, but not boiling, water. Stir until smooth. Set aside to cool for 10 minutes, stirring occasionally.

In a large bowl, beat eggs with an electric mixer on high for 30 seconds or until foamy. Gradually add sugar, continuing to beat on high for 2 minutes, until mixture is light and fluffy. Reduce speed to low and beat in chocolate mixture just until blended. Stir the flour into the creamed mixture with a wooden spoon, just enough to combine well.

Double line a 9" x 13" pan with foil, leaving a 2" border around the pan. Lightly grease the foil. Spread batter in prepared pan. Bake for 20-30 minutes or until brownie is firm around the edges. Let foggies cool in pan on a wire rack for approximately 10 minutes, then carefully remove them by lifting the foil border. Place foggies, still in foil, on wire rack for 30 minutes. Cover foggies tightly with more foil and refrigerate for at least 6 hours before cutting and serving. Recommend storing in the refrigerator.

## **Pistachio Cheesecake**

*(Meritage; Suchy)*

**2 c flour**  
**½ c ground almonds**  
**½ c cold butter**  
**6 8 oz packages cream cheese, softened**  
**14 oz sweetened condensed milk**

**2 packages (3.4 oz each) instant pistachio pudding mix**  
**5 eggs**  
**chocolate syrup**  
**whipped cream and chopped pistachios, optional**

In a small bowl, combine the flour and almonds; cut in butter until crumbly. Press onto the bottom and 1¼" up the sides of a greased 10" springform pan. Bake at 400° for 10 minutes.

Meanwhile, in a large mixing bowl, beat cream cheese, milk and pudding mixes until smooth. Add eggs; beat on low speed just until combined. Pour over crust. Place pan on baking sheet. Reduce heat to 350°. Bake for 55-60 minutes or until the center is almost set. Cool on a wire rack for 10 minutes. Carefully run a knife around edge of pan to loosen; cool 1 hour longer. Refrigerate overnight.

Remove sides of pan. Slice cheesecake; drizzle slices with chocolate syrup. Garnish with whipped cream and pistachios if desired. Serves 12-14.

## **Walnut Roulade**

*(Port; Pope)*

**4 eggs**  
**½ c sugar**  
**½ c flour**  
**1 c ground walnuts**

**Filling:**  
**8 oz cream cheese**  
**2 T honey**  
**2 T brown sugar**  
**½ c walnuts**

Whip the eggs and sugar together until foamy and soft peaks form. Gently fold the flour and nuts into the egg mixture. Preheat the oven to 400°. Line a jelly roll pan with parchment paper. Spread batter evenly in lined pan. Bake 8-10 minutes. Run knife along edges to "liberate" sponge.

Invert the sponge onto a kitchen towel generously sprinkled with powdered sugar. Roll sponge and towel. Allow to cool. Mix the filling ingredients together. When the sponge is cool, unroll, fill and reroll. Slice and serve.

## **Tiramisu Cake**

*(Tuscan Sun; Suchy)*

**1 box (18.25 oz) devil's food cake mix, prepared as box directs, substituting coffee for water**  
**½ c plus 2 T freshly made espresso, cold**  
**2 T coffee-flavored liqueur**

**2 tubs (8 oz) mascarpone cheese**  
**1 c whipping cream**  
**1/3 c sugar**  
**Garnish: unsweetened cocoa powder and coffee beans**

Heat oven to 350°. Line a 13" x 9" baking pan with foil, letting foil extend about 2" above pan at both ends. Coat foil with nonstick spray. Spread batter in prepared pan. Bake as box directs. Cool completely in pan on a wire rack. Holding foil ends, lift from pan. Trim rounded top off cake with a long serrated knife until flat. Holding foil ends, lift cake and return cake to pan.

Mix ¼ c espresso and the liqueur in a small bowl; brush over top of cake. Stir mascarpone and remaining espresso in a large bowl until blended. Beat cream and sugar in a medium bowl or high speed until soft peaks form when the beaters are lifted. Fold into cheese mixture until smooth. Spread over cake adding swirls with back of spoon. Lightly dust cake with cocoa stirred through a strainer. Cut in squares; cut squares diagonally in half. Serves 16.

## **Macadamia Cheesecake**

*(Taste v Price; Riffle)*

**¾ c salted macadamia nuts, divided**  
**½ c graham cracker crumbs**  
**2 T butter, melted**  
**½ c granulated sugar, separated**  
**1 (3 oz) and 2 (8 oz) packages cream cheese, softened**  
**4 egg yolks**  
**3 T macadamia-nut flavor liqueur**

**1 tsp vanilla extract**  
**Lilikoi Sauce:**  
**1 ¼ c passion fruit purée, fresh or frozen and thawed**  
**1/3 c sugar**  
**1 T cornstarch**  
**Strawberry sauce:**  
**½ c strawberries**

Grind ¼ c macadamia nuts in a blender. Place in an 8" springform pan. Add cracker crumbs, butter and 1 T sugar. Mix and press over bottom of pan. In a mixer bowl, combine remaining sugar, cream cheese, yolks, liqueur and vanilla. Beat, scraping bowl often. Chop remaining ½ c nuts and mix into cream cheese mixture. Spread batter on crust. Bake at 325° for 40 minutes or until cake jiggles just a bit when gently shaken. Cool on rack. Cover and chill until cold, 2 hours to 1 day. Separate cake from pan rim with knife; remove rim and slice cake.

Strawberry Sauce: Purée strawberries in blender until smooth; rub through a sieve to remove seeds.

Lilikoi Sauce: Run passion fruit purée through a sieve to remove pulp and seeds. In a small saucepan, combine purée, sugar and cornstarch. Stir over medium high heat until mixture boils, about 4 minutes. Let cool, stirring occasionally. May be stored in airtight container for 1 day.

To serve: Spoon 2 T Lilikoi Sauce on each plate; dot with Strawberry Sauce. Put a knife through dots to marble. Place a slice of cake in center of sauce. Garnish with whipped cream, berries or mint, if desired. Serves 10.

## **Dear Abby's Pecan Pie**

(Port; Pope)

**1 pastry crust/shell, unbaked for a  
9" pie or a 10" tart  
1 c corn syrup  
1 c brown sugar  
3 eggs**

**1/3 c melted butter  
1/2 tsp salt  
1 t vanilla  
1 – 2 c pecan halves**

Combine the corn syrup, brown sugar, eggs, butter, salt and vanilla. Pour mixture into unbaked crust. Sprinkle with the pecan halves. Bake in a preheated 350° oven for 45-50 minutes.

## **Chocolate and Mixed Nut Tart in Cookie Crust**

(Norman Vineyards; Riffle)

### **Crust:**

**1 1/2 c flour  
1/4 c sugar  
1/2 c plus 1 T chilled, salted butter,  
cut into 1/2" pieces  
2 T chilled whipping cream  
1 1/2 tsp vanilla**

### **Filling:**

**3/4 c whole almonds (4 1/2 oz),  
toasted and cooled**

**3/4 c hazelnuts (4 1/2 oz), toasted,  
husked and cooled  
3/4 c walnuts (3 1/2 oz), toasted, cooled  
3/4 c light corn syrup  
1/4 c golden brown sugar  
1/4 c salted butter, melted, cooled  
3 eggs  
1 tsp vanilla  
1/2 tsp almond extract  
1 c semisweet chocolate chips**

For crust: Combine flour and sugar in processor. Add butter and cut in, using on/off turns, until mixture resembles coarse meal. Add 2 T cream and vanilla. Using on/off turns, blend until moist clumps form, adding more cream by tablespoonfuls if dough is dry. Gather dough together. Press dough over bottom and up sides of 11" diameter tart pan with removable bottom. (Can be made 1 day ahead. Cover and chill. Let stand at room temperature 30 minutes before filling.)

For filling: Preheat oven to 350°. Combine all nuts in processor; chop coarsely, using on/off turns. Whisk corn syrup, brown sugar and melted butter in large bowl to blend. Whisk in eggs, vanilla and almond extracts. Mix in chocolate chips, then nuts. Transfer filling to prepared crust.

Bake tart until firmly set in center and top is deep golden brown, about 50 minutes. Cool tart in pan on rack 30 minutes. Push up pan bottom to release tart. Serve warm or at room temperature.

## **Strawberry Swirl Cheesecake**

(Wild Game; Suchy)

**1 1/4 c flour  
1 T sugar  
1 tsp grated lemon peel  
1/2 c cold butter**

### **Filling:**

**4 8-oz cream cheese, softened  
3 c sugar**

**2 T flour  
2 T heavy whipping cream  
4 eggs, lightly beaten  
1 T lemon juice  
2 tsp vanilla  
1 c puréed fresh strawberries, divided  
8-10 drops red food coloring, optional**

Preheat oven to 325°. In a bowl, combine the flour, sugar and lemon peel; cut in butter until crumbly. Pat dough on the bottom and 1 inch up the sides of a greased 9" springform pan. Place on a baking sheet. Bake for 15-20 minutes or until lightly browned. Cool on a wire rack.

In a large mixing bowl, beat the cream cheese, sugar, flour and cream until smooth. Add eggs; beat on low speed just until combined. Beat in lemon juice and vanilla just until blended. Pour 2 1/2 c batter into a bowl; set aside.

Stir 3/4 c puréed strawberries and food coloring into remaining batter. Pour into crust. Place pan on a double thickness of heavy-duty foil (about 16" square). Securely wrap foil around pan. Place in a large baking pan. Add 1" of hot water to larger pan. Bake for 35 minutes. Carefully pour reserved batter over bottom layer. Spoon remaining puréed berries over batter. Carefully cut through top layer only with a knife to swirl. Bake 40-50 minutes longer or until center is almost set. Remove pan from water bath. Cool on a wire rack for 10 minutes. Carefully run a knife around the edge of pan to loosen; cool 1 hour longer. Refrigerate overnight. Serves 12-16.



## **Chocolate Raspberry Cake**

*(Santa Barbara; Pope)*

**1 lb good quality dark chocolate**  
**¾ c unsalted butter**  
**4 eggs, separated**  
**2/3 c sugar**

**1/3 c flour**  
**1 ½ pt raspberries**  
**5 T Chambord**  
**2 T Café Brit (or other coffee liqueur)**

Grease a 9" cake pan and line with parchment paper. Over verylow heat, melt 8 oz of the chocolate with 3 T Chambord and 1 T coffee liqueur. Beat 4 egg yolks into the melted chocolate (one at a time), heat 2 minutes. Remove from heat. Stir in the butter 1 tsp at a time. Add flour.

Beat egg whites until soft. Add 1/3 c sugar and beat until glossy. Fold egg whites into chocolate mixture, 1/3 at a time. Pour batter into prepared pan. Bake at 375° for 20 minutes until poufy on the edges and not set in the center. Cool in pan for 45 minutes. Combine berries with 1 T Chambord and remaining 1/3 c sugar. Toss. Let set while cake cools. Cut cake ½" deep, 1" from the edge. Scoop out ½" cake from center (nibble on cake while working). Fill center with berries. Make glaze with 8 oz chocolate melted with 1 T Chambord and 1 T coffee liqueur. Spread glaze on top and sides.

## **Almond Cake**

*(Best Buys; DiCarlo)*

**1 c flour**  
**1 ½ tsp baking powder**  
**¼ tsp salt**  
**7 oz almond paste**  
**1 ¼ c sugar**

**1 ¼ c unsalted butter, at room temperature**  
**1 tsp vanilla**  
**6 large eggs**  
**Confectioner's sugar for dusting**  
**4 c sliced, hulled strawberries**

Preheat oven to 325°. Coat the bottom of a 9" springform pan with nonstick cooking spray. Line the bottom of the pan with a round of waxed paper. In a medium bowl, stir together flour, baking powder and salt.

In a food processor, pulse together the almond paste and sugar until well combined. Add the butter and vanilla; process until well mixed. Add the eggs, one at a time and process after each addition until well mixed. Scrape down the side of the work bowl. Add the flour mixture; pulse a few times just until mixed. Pour into the prepared springform pan. Place the pan on a baking sheet.

Bake until the top is golden and a toothpick inserted in the center of the cake comes out clean, about 1 hour and 10 minutes. Transfer the cake pan to a wire rack. Let the cake cool in the pan for 10 minutes. Remove the side of the springform pan; let the cake cool completely. Remove the bottom of the pan and the waxed paper from the cake.

Garnish with confectioner's sugar. Serve with sliced strawberries or other fresh fruit. Serves 12.

## **Hazelnut Cappuccino Torte**

*(Sicilian; Riffle)*

**8 oz semisweet chocolate, cut up**  
**8 oz milk chocolate, cut up**  
**1 c whipping cream**  
**2 T instant coffee crystals**  
**5 eggs**  
**¼ c coffee liqueur or coffee**

**1 tsp vanilla**  
**½ c flour**  
**¼ c sugar**  
**1 c chopped toasted hazelnuts or almonds**  
**½ c whipping cream**  
**2 T coffee liqueur**

Grease and flour the bottom and sides of a 1" springform pan. In a heavy saucepan, heat the chocolates, whipping cream and coffee crystals over low heat until the chocolate is melted, stirring constantly. Cool to room temperature. In a large mixing bowl, beat eggs, coffee liqueur and vanilla with an electric mixer on low speed until combined. Add flour and sugar. Beat on medium to high speed for 8 minutes. The batter should be light and slightly thickened.

Preheat oven to 325°. Fold about ¼ of the mixture into the chocolate mixture. Fold the chocolate mixture into the remaining egg mixture. Fold in nuts. Spread batter into the pan. Bake for 40-45 minutes or until slightly puffed around the outer edge (center will be slightly soft). Cool in pan on a rack for 20 minutes. Remove sides of pan. Cool. Cover and chill up to 24 hours. To serve, let stand at room temperature for 30 minutes. Serve with Mocha Cream. Serves 14.

Mocha Cream: Whip cream with the coffee liqueur.

## **Bread Pudding with Warm Praline Sauce**

(Love's Labor Lost; Riffle)

### **Praline Sauce:**

**½ c golden brown sugar**  
**¼ c light corn syrup**  
**2 T butter**  
**2 T brandy**  
**2 cinnamon sticks**  
**1 T rum**  
**1 ½ tsp vanilla**  
**1/8 tsp nutmeg**  
**1/3 c chopped pecans**

### **Bread Pudding:**

**1 lb loaf egg bread, crusts removed, cut into**  
**1 ¼" cubes (about 13 c)**  
**6 oz bittersweet chocolate chips**  
**1 c chopped pecans**  
**4 c whole milk**  
**1 ½ c sugar**  
**6 large eggs**  
**½ c butter, melted and cooled**  
**Vanilla Ice Cream**

Praline Sauce: Combine all ingredients except pecans in a small saucepan. Bring to a boil, stirring until brown sugar dissolves. Boil 1 minute. Mix in pecans. Can be made 8 hours ahead. Let stand at room temperature. Rewarm over low heat before serving.

Bread Pudding: Preheat oven to 350°. Butter a 13 x 9 x 2" glass baking dish. Spread bread cubes in dish in an even layer. Sprinkle chocolate chips and pecans over. Whisk milk, sugar and eggs in a large bowl to blend. Whisk in melted butter. Pour custard over bread mixture in dish. Let stand at room temperature until bread has absorbed almost all of custard, occasionally pressing bread cubes into custard, about 1 hour.

Bake pudding until top puffs up and is golden and crisp in places, about 1 hour 10 minutes. Cool at least 15 minutes. Serve with vanilla ice cream and warm praline sauce.

## **Penuchi Pecan Pumpkin Cheesecake**

(Lodi; Pope)

### **Crust:**

**1 ¼ c cinnamon grahams**  
**½ c pecans**

### **Penuchi:**

**2 c brown sugar**  
**2/3 c milk**  
**1 T butter**  
**1 tsp vanilla**

### **1 c pecans**

### **Cheesecake:**

**3 8-oz packages cream cheese**  
**¾ c sugar**  
**1 tsp vanilla**  
**3 eggs**  
**¾ c Trader Joe's Pumpkin Butter**

Crust: Pulse together crust ingredients in a food processor. Press mixture into a 10" springform pan. Chill.

Penuchi: Combine the brown sugar and milk. Bring to a boil, stirring constantly, and cook until the mixture reaches 236°. Remove from heat. Add butter, but do not stir. Cool to 110°. Add vanilla and beat until smooth, thick and creamy. Add the pecans. Spread the penuche in the bottom of the prepared crust while it is still warm. This makes a thick, fudgy layer on the bottom of the cheesecake.

Cheesecake: Pulse the cheesecake ingredients in a food processor until smooth. Spread half of the mixture in the springform pan. To the remaining half, add the pumpkin butter. Pulse to blend. Spread pumpkin batter in the pan. Bake at 350° for 50 minutes. Chill. Serves 16.

## **Chocolate Terrine**

(Southern Hemisphere; Pope)

**3 c whipping cream**  
**8 oz dark chocolate (72%)**  
**6 oz milk chocolate**

**4 oz white chocolate**  
**1 vanilla bean**

Break chocolate into pieces and place into 3 separate mixing bowls. Simmer the whipping cream with the vanilla bean. Add the hot cream to the chocolate as follows: 1 ¼ c to dark chocolate; 1 c to milk chocolate and ¾ c to white chocolate. Whisk each until smooth.

Refrigerate 1-2 hours. Whip until soft peaks form. Layer into foil lined loaf pan. Chill 3 hours. Slice and serve with your favorite chocolate sauce. Serves 16.

## **Chocolate/White Chocolate Miniature Cheesecakes**

*(Zinfandel; Pope)*

### **Chocolate Crust:**

**8 whole chocolate graham  
crackers  
3 ½ T unsalted butter, melted  
1 T sugar  
2 T finely chopped bittersweet  
chocolate**

### **Chocolate Cheesecake:**

**14 oz cream cheese (not whipped)  
½ c sugar**

**5 oz semisweet chocolate, melted and cooled**

**1 T unsweetened cocoa powder**

**1 tsp vanilla**

**2 eggs**

### **White Chocolate Crust and Cheesecake:**

**substitute premium white chocolate chips for  
bittersweet chocolate in crust and semisweet  
chocolate in cheesecake  
omit the cocoa powder**

Chocolate Crust: Preheat oven to 350°. Put graham crackers in a food processor and pulse until fine crumbs form. Add the melted butter and sugar. Pulse to blend. Transfer mixture to a small bowl. Stir in the chocolate. Divide mixture equally among 12 round molds in a mini cheesecake pan, pressing evenly into the bottom of each cup. Bake until lightly browned, about 10 minutes. Cool.

Chocolate Cheesecake: Put all ingredients in a food processor and pulse until smooth. Scrape bowl and pulse again. Pour mixture into cookie crusts in the mini cheesecake pan, dividing evenly and filling almost to the top. Bake until set, about 15 minutes. Remove from the oven and let cool completely. Transfer to the refrigerator and chill thoroughly.

White Chocolate Crust and Cheesecake: Repeat as for chocolate, making substitutions and omitting the cocoa powder from the cheesecake.

Dust with powdered sugar or serve with a dollop of whipped cream.

## **Pastel de Tres Leches**

*(Echelon; Riffle)*

**1 ½ c flour  
1 tsp baking powder  
½ c unsalted butter  
2 c sugar, divided  
5 eggs  
1 ½ tsp vanilla, divided**

**1 c milk  
7 oz sweetened condensed milk  
6 oz evaporated milk  
1/3 c liqueur, Frangelico, Brandy or Chambord,  
for example  
1 ½ c heavy whipping cream**

Preheat oven to 350° degrees. Grease and flour a 9 x 13" baking pan.

Sift flour and baking powder together and set aside. Cream the butter and 1 cup of the sugar together until fluffy. Add the eggs and ½ teaspoon of the vanilla. Beat well. Add the flour mixture to the butter mixture, 2 T at a time, mixing well until blended. Pour batter into prepared pan. Bake for 30 minutes.

When cake has finished baking, pierce it in 8 or 10 places with a fork or skewer, and let it cool. Combine the whole milk, evaporated milk, condensed milk and liqueur and pour over the top of the cooled cake. Refrigerate for at least 2 hours before serving.

Whipped Cream Topping: When ready to serve, combine the whipping cream and the remaining 1 teaspoon of vanilla and 1 cup of sugar, whipping until thick. Spread over top of cake. Because of the milk in the cake, it is very important that you keep the cake refrigerated until ready to serve. Serve chilled.

There are any number of ways to add subtle distinction to your Tres Leches cake. Substituting sweetened coconut milk for the condensed milk, and an added sprinkle of toasted coconut or fresh shaved coconut will lend a tropical flair. Also, any variety of complimentary liquors can be added to the rich milk soaking mixture. Some recipes call for ¼ cup of rum or brandy. Flavored liquors like Kahlua or Irish Cream will work nicely. And fruit or nut flavor extracts or liqueurs will enhance the milk mix, too.

## **Pastel de Cuatro Leches**

*(North Carolina; Riffle)*

**2 tsp butter**  
**1 T plus 2 c flour**  
**2 tsp baking powder**  
**1 ½ tsp fine salt**  
**6 eggs, at room temperature,**  
**separated**  
**1 ¼ c sugar**

**½ c whole milk**  
**1 ½ T dark rum**  
**1 T vanilla**  
**14 oz can sweetened condensed milk**  
**12 oz can evaporated milk**  
**1 c heavy cream**  
**16 oz jar dulce de leche (milk caramel)**

Preheat the oven to 350°. Grease a 9 x 13" baking pan with butter and dust with 1 T of the flour. Invert the dish, tap out the excess flour and set aside.

Sift the remaining flour, baking powder and salt into a bowl and set aside. Put the egg whites into a large bowl and beat with a hand-held electric mixer on medium speed until soft peaks form, about 2 minutes. While the mixer is still running, add the sugar in a gradual stream and continue beating again to soft peaks. Add the egg yolks, one at a time, beating well after each addition. Alternately add the reserved flour mixture and the whole milk in 3 parts, beating until smooth after each addition. Add the rum and vanilla and beat again briefly until smooth.

Pour batter into prepared baking pan and bake until golden, about 30 minutes. Set the cake aside and let cool slightly for 30 minutes.

Whisk together the sweetened condensed milk, evaporated milk and heavy cream in a bowl. Using a knife, poke the cake with holes all over, penetrating to the bottom of the pan. Pour the milk mixture over the warm cake and set aside to let cool completely. Cover the cake with plastic wrap and refrigerate until well chilled and liquid is absorbed, at least 4 hours. Spread the dulce de leche across the top of the cake and serve.

## **Apple Almond Tart**

*(Italian; Riffle)*

**1 c pastry flour**  
**pinch of salt**  
**6 T unsalted butter, frozen & cut into**  
**small pieces**  
**1/4 c ice water**  
**Almond Filling:**  
**1 1/2 c blanched almonds**  
**3/4 c sugar**  
**1/4 c butter**  
**2 T flour**  
**1/4 c Amaretto**  
**2 eggs**

**Apple Topping:**  
**4 medium Golden Delicious apples, peeled,**  
**cored and sliced**  
**3 T butter**  
**3 T sugar**  
**Glaze/Garnish:**  
**12 oz jar apricot preserves**  
**2 T lemon juice**  
**2 T chopped pistachios**

Pastry: Combine flour and salt in a food processor fitted with the steel blade. Process for a few seconds to blend. Add butter and process until the mixture resembles coarse meal, about 5 to 10 seconds. With blades running, gradually add water until dough is just beginning to come together. Transfer to a floured board. Press into a round shape for easy rolling. Roll out into a circle large enough to fit a 10" tart pan with a removable bottom. Drape pastry over rolling pin and fit into pan. Place tart on baking sheet. Press pastry with fingers so it adheres to the sides of the pan.

Preheat oven to 400°.

Filling: Grind almonds in a food processor fitted with the steel blade until they are fine. Add sugar, butter, flour and Amaretto. Pulse machine repeatedly until a meal-like paste is formed. Add eggs and process for 10 seconds to incorporate. Spread mixture in crust to make an even layer.

Arrange apple slices, overlapping in concentric circles. Fit them tightly together. Dot with butter and sugar and bake 1 hour to 1 hour and 15 minutes until tart is brown on top. Remove from oven and let cool.

Glaze: In a small saucepan, bring preserves and lemon juice to a boil. You may strain if desired. Spoon over cooled tart. Decorate with chopped pistachios.

## **Apple Walnut Pudding**

*(Concha y Toro; Pope)*

**6 large apples, peeled, cored and  
coarsely grated**  
**14 oz can sweetened condensed milk**  
**1 teaspoon pure vanilla extract**  
**½ cup coarsely chopped walnuts**

**3 large eggs, separated**  
**2 tablespoons cornstarch**  
**Pinch cream of tartar or salt**  
**3 T sugar**

Preheat the oven to 375°. Butter a medium baking dish. Combine the apples, milk, vanilla, walnuts, egg yolks, and cornstarch in a medium bowl. Pour the apple mixture into the prepared dish. Bake 40–45 minutes, or until the batter is set and is light brown.

Meanwhile, beat the egg whites with the cream of tartar until soft peaks form. Gradually add the sugar and continue beating until stiff peaks form. Cover the apples with the meringue and return to the hot oven for 5 minutes more, or until the meringue is light brown. Serve the pudding lukewarm or cold.

## **Apple Cream Cheese Torte**

*(Port; Riffle)*

### **Crust:**

**2 c flour**  
**¾ c butter**  
**¾ c sugar**  
**1 ½ tsp vanilla**

### **Filling:**

**16 oz cream cheese at room  
temperature**  
**½ c sugar**  
**2 eggs**  
**2 tsp vanilla**

### **Topping:**

**2/3 c sugar**  
**1 tsp cinnamon**  
**5-6 large Granny Smith apples, peeled, cored,  
thinly sliced (about 3-4 c)**  
**½ c sliced almonds**

### **Dulce de Leche:**

**3 T dulce de leche**  
**½ c heavy cream**  
**toasted chopped pecans for garnish**

Crust: Preheat the oven to 400°. Wrap the outside of a 9" springform pan with 2 ¾" high sides with foil. Combine all ingredients in a large bowl. Using fingertips, mix until moist dough clumps form. Gather dough into a ball. Press onto bottom and ¾" up sides of pan. Freeze 10 minutes. Bake until crust is light golden, about 10 minutes. Remove from oven. Reduce oven temperature to 350°.

Filling: Beat all ingredients in large bowl until smooth. Pour filling into crust. Smooth top.

Topping: Combine sugar and cinnamon in large bowl. Add apple slices and toss to coat. Arrange atop filling. Sprinkle with almonds. Bake torte until crust is deep golden and apples are tender, about 1 hour 30 minutes. Remove from oven; cool 1 hour. Cover and refrigerate overnight. (Torte can be prepared to this point 3 days ahead. Keep refrigerated.) Run a small knife around pan sides to loosen torte. Remove pan sides. Place on platter. Serve cold. Serves 8.

## **Not Yo' Mama's Banana Pudding**

*(Summer Potpourri; Dorazio)*

**2 bags Pepperidge Farm Chessman  
cookies**  
**6-8 bananas, sliced**  
**5 oz box instant French vanilla  
pudding**

**2 c milk**  
**8 oz package cream cheese, softened**  
**14 oz sweetened condensed milk**  
**12 oz frozen whipped topping, thawed or  
equal amount sweetened whipped cream**

Line the bottom of a 13 x 9 x 2" dish with a bag of cookies and layer bananas on top. In a bowl, combine the milk and pudding mix and blend well using a handheld electric mixer. Using another bowl, combine the cream cheese and condensed milk together and mix until smooth. Fold the whipped topping into the cream cheese mixture. Add the cream cheese mixture to the pudding mixture and stir until well blended. Pour the mixture over the cookies and bananas and cover with the remaining cookies. Refrigerate until ready to serve. Serves 12.

## **Aunt Ruth's Coconut Cake**

*(Flora Springs; Riffle)*

### **Frosting:**

**12 oz frozen whipped topping,  
thawed**

**1 c sour cream**

**1 c sifted confectioners' sugar**

**1 tsp vanilla**

**2 12-oz pkgs frozen coconut,  
thawed**

### **Cake:**

**4 eggs, at room temperature**

**2 c sifted confectioners' sugar**

**1 ½ c oil**

**2 ½ c sifted self-rising flour**

**1 c buttermilk, at room temperature**

**1 tsp vinegar**

**1 tsp vanilla**

### **Coconut Milk:**

**12 oz pkg frozen coconut**

**¾ c sugar**

**1 ½ c water**

Frosting - Prepare the day before baking the cake: Combine the whipped topping, sour cream, confectioners' sugar, vanilla and coconut in bowl. Mix well, cover tightly, refrigerate overnight.

Cake: Beat the eggs, adding one at a time. Gradually add the sugar, blending well after each addition. Very slowly, add the oil and blend. Add half of the flour to the egg mixture. Add the buttermilk and vinegar; mix. Add the vanilla and the remaining flour; mix well. Pour batter into 3 greased and floured cake pans. Bake in a preheated 350° oven for 25-35 minutes or until the cake tests done. Let cool completely.

Coconut milk: While the cake is baking, combine the coconut, sugar and water in a saucepan; mix well. Bring to a boil and simmer for 2 minutes. Cover and remove from heat.

Spoon the coconut milk over the cooled cake layers. Spread the frosting between the layers and on the top and sides of the cake. Place in tightly covered container and refrigerate 3 days before serving.

## **Rory's Fudge Torte**

*(Olympics; Sullivan)*

**9.7 oz 70% bittersweet chocolate,  
chopped**

**½ c sugar**

**3 T liquor (Scotch, bourbon or  
Chambord)**

**5 T water**

**8 oz butter, cubed, plus more for pan**

**5 large eggs**

**1 T flour**

Preheat the oven to 350°. Butter a 9" baking pan with a removable bottom.

Melt the butter and set aside to cool. Place the chopped chocolate in a large bowl. Combine the liquor, water and sugar in a saucepan over high heat, stirring constantly. When the sugar has dissolved and mixture is boiling, pour over the chopped chocolate. Stir occasionally until the mixture is melted and smooth. Add the butter in two parts and whisk until combined.

Meanwhile, place the eggs in the bowl of an electric mixer and whip at high speed until the eggs are fluffy, pale yellow and almost tripled in volume (about 7-8 minutes). Add the eggs to the chocolate mixture in two parts, whisking to combine. Sift the flour over the batter and gently fold in. Pour the batter into the prepared pan.

Place the baking pan into a large roasting pan and fill halfway with hot water. Bake 30-35 minutes, until the cake has a slight crust on the top. Remove the pan from the oven and allow to cool in the water bath until the water is at room temperature. The cake can be kept in the refrigerator for up to 5 days. Serves 12 or more.

# Chapter 7: Index

## Apples

Apple Almond Tart .....	6-20
Apple Cream Cheese Torte .....	6-21
Apple Walnut Pudding .....	6-21
Apple-Herb Vichyssoise .....	3-4
Bavarian Apple Torte .....	6-5
Beet & Apple Purée .....	4-3
Chicken Breasts with Apple Stuffing .....	5-3
Danish Apple Bars .....	6-5
French Apple Custard Tart .....	6-9

## Artichokes

Artichoke Dip .....	1-13
Artichoke Nibbles .....	1-11
Tuna and Artichoke Pâté .....	1-11

## Asparagus

Asparagus au Gratin .....	4-8
Asparagus Rolls .....	1-1
Asparagus-Lasagna Bundles .....	4-12
Pasta w/ Asparagus-Lemon Sauce .....	4-14
Spinach, Asparagus & Strawberry Salad .....	4-17

## Beans

Black Bean Gazpacho Salad .....	4-10
Block Party Beans .....	4-21
Carrie Cerino's Green Beans with Tomatoes .....	4-20
Haricot Verts with Goat Cheese and Warm Bacon Dressing .....	4-10
Mindi's Black Bean and Corn Salsa .....	1-20
Paul's Bean Soup .....	3-3
Quinoa and Black Beans .....	4-26
Rosemary Green Beans .....	4-3
Spicy Chickpea Soup .....	3-1
White Bean & Barley Soup .....	3-2

## Beef

Beef Daube .....	5-6
Beef Roll Tapas .....	1-18
Beef Tenderloin Roulade .....	5-1
Braciola alla Pizzaiola .....	5-10
Braised Beef Curry .....	5-7
Braised Beef in Balsamic Vinegar .....	5-11
Braised Brisket with Mushrooms & Caramelized Onions .....	5-1
Estofado a la Catalana .....	5-14
Grilled Mustard-Coated Flank Steak .....	5-8
Roast Beef Brisket .....	5-7
Spicy Beef Bites .....	1-16
Spicy Beef Salad .....	5-10

## Berries

Berry Cream Torte Supreme .....	6-4
Brown Rice with Cashews & Cranberries .....	4-1
Chocolate Raspberry Cake .....	6-16
Chocolate Raspberry Cream Puffs .....	6-7
Chocolate Raspberry Pot Pies .....	6-6
Cranberry Pecan Salad .....	4-14
Cranberry-Brie Bites .....	1-1
Goat Cheese Cake with Mixed Berries .....	6-1
Raspberry Truffle Brownies .....	6-1
Skye's Raspberry Truffle Trifle .....	6-8
Spinach & Strawberry Salad .....	4-17
Spinach, Asparagus & Strawberry Salad .....	4-17
Strawberry Raspberry Soup .....	3-3
Strawberry Swirl Cheesecake .....	6-15

Summer Berry Pie .....	6-7
Very Berry Fruit Gazapacho .....	3-2

## Bread & Croutons

Basil Pesto Bread Rounds .....	1-20
Bread for Canapés .....	2-1
Bread Pudding with Warm Praline Sauce .....	6-17
Creative Croutons .....	3-4
Crostini Rossi .....	1-21
Crostini with Mushrooms, Prosciutto, Blue Cheese .....	1-9
Gorgonzola & Baby Bella Bread Pudding .....	4-14
Gorgonzola Steak Toasts .....	1-15
Mama Christina's Bread Pudding .....	6-9
Shrimp and Water Chestnut Toasts .....	1-23
Shrimp Crostini .....	1-20

## Broccoli

Broccoli-Cheddar Soup .....	3-6
Broccoli-Pepper Stir Fry .....	4-5

## Cabbage

Twice Baked Potatoes with Cabbage and Onions ..	4-8
---	-----

## Cakes

Almond Cake .....	6-16
Aunt Ruth's Coconut Cake .....	6-22
Bavarian Apple Torte .....	6-5
Berry Cream Torte Supreme .....	6-4
Chocolate Raspberry Cake .....	6-16
Pastel de Cuatro Leches .....	6-20
Pastel de Tres Leches .....	6-18
Peach Melba Angel Cake .....	6-7
Piña Colada Cake .....	6-6
Swiss Carrot Cake .....	6-11
Tiramisu Cake .....	6-13

## Carrots

Cheesy Turnips and Carrots .....	4-23
Party Carrots .....	4-22
Sugar Snap Peas & Carrots .....	4-1
Swiss Carrot Cake .....	6-11

## Cheese

Bacon Blue Potato Salad .....	4-24
Baked Crab, Leeks & Brie Dip .....	1-2
Blue Cheese & Onion Tart .....	1-8
Broccoli-Cheddar Soup .....	3-6
Bruschetta with Feta & Prosciutto .....	1-2
Cheesy Cheddar au Gratin Potatoes .....	4-12
Chèvre Sauce .....	1-13
Corn & Cheese Pancakes .....	1-6
Cranberry-Brie Bites .....	1-1
Crescent Spinach and Cheese Bake .....	4-21
Crisp Parmesan Baskets Filled with Goat Cheese .....	1-15
Crostini with Mushrooms, Prosciutto, Blue Cheese .....	1-9
Feta Custard in Phyllo Cups .....	1-2
Four Layer Cheese Spread .....	1-24
Goat Cheese Cake with Mixed Berries .....	6-1
Goat Cheese Tartines .....	1-16
Gorgonzola & Baby Bella Bread Pudding .....	4-14
Gorgonzola Cheese & Pear Dip .....	1-6
Gorgonzola Cocktail Tarts .....	1-18
Gorgonzola Steak Toasts .....	1-15
Haricot Verts with Goat Cheese and Warm Bacon Dressing .....	4-10
Insalata Caprese .....	4-17
Layered Cheese Torta .....	1-27

Mushroom-Stuffed Brie en Croute .....	1-7
Nutty Summer Squash with Asiago Cheese .....	4-19
Pork with Gorgonzola Sauce .....	5-6
Potatoes with Leeks & Gruyère .....	4-6
Prosciutto and Gruyère Pinwheels .....	1-25
Seafood Quiche Squares .....	1-21
Sheep's Milk Cheese with Herb Dressing .....	1-3
Spinach & Cheese Empanadas .....	5-4
Stuffed Red Peppers w/ Cheesy Polenta .....	4-16
Warm Camembert w/ Wild Mushroom Fricassee .....	1-20
<b>Cheesecake</b>	
Apple Cream Cheese Torte .....	6-21
Chocolate/White Chocolate Cheesecakes .....	6-18
Dream Cheesecakes .....	6-6
Goat Cheese Cake with Mixed Berries .....	6-1
Key Lime Cheesecake with Mango Ribbons .....	6-3
Macadamia Cheesecake .....	6-13
Penuchi Pecan Pumpkin Cheesecake .....	6-17
Pistachio Cheesecake .....	6-11
Pumpkin Cheesecake .....	6-5
Salmon-Dill Cheesecake .....	1-25
Shrimp and Andouille Cheesecake .....	5-5
Strawberry Swirl Cheesecake .....	6-15
<b>Chicken</b>	
Chicken Breasts with Apple Stuffing .....	5-3
Chicken Liver Mousse .....	1-7
Chicken Liver-Mushroom Pâté .....	1-11
Chicken Marinade .....	5-10
Hoisin Ginger Chicken Strips .....	1-16
Hot and Sour Chicken Soup .....	3-8
Pollo a La Sevillana .....	5-9
<b>Chocolate</b>	
Chocolate "Icebox" Dessert .....	6-4
Chocolate & Mixed Nut Tart .....	6-15
Chocolate Raspberry Cake .....	6-16
Chocolate Raspberry Cream Puffs .....	6-7
Chocolate Raspberry Pot Pies .....	6-6
Chocolate Terrine .....	6-18
Chocolate/White Chocolate Cheesecakes .....	6-18
Hazelnut Cappuccino Torte .....	6-16
Raspberry Truffle Brownies .....	6-1
Rory's Fudge Torte .....	6-22
San Francisco Fudge Foggies .....	6-11
Slices of Sin .....	6-8
<b>Cookies</b>	
Raspberry Truffle Brownies .....	6-1
San Francisco Fudge Foggies .....	6-11
<b>Corn</b>	
Buttery Corn Bread .....	2-1
Corn & Cheese Pancakes .....	1-6
Corn and Crab Bisque .....	3-8
Corn and Squash Soup .....	3-7
Corn Curry .....	4-10
Mindi's Black Bean and Corn Salsa .....	1-20
Summer Corn with Sugar Snap Peas .....	4-6
<b>Dressings</b>	
Curry Ginger Vinaigrette .....	4-19
Mixed Salad with Vanilla-Pear Vinaigrette .....	4-23
Sheep's Milk Cheese with Herb Dressing .....	1-3
Warm Bacon Dressing .....	4-10
<b>Fruit</b>	
Avocado Zucchini Soup .....	3-1
Cabernet Sauvignon Braised Pork .....	5-13
Cashew Pear Salad .....	4-23
Gorgonzola Cheese & Pear Dip .....	1-6

Key Lime Cheesecake with Mango Ribbons .....	6-3
Lilikoi Sauce .....	6-13
Mango-Salmon Salad .....	4-6
Mixed Salad with Vanilla-Pear Vinaigrette .....	4-23
Not Yo' Mama's Banana Pudding .....	6-21
Peach Melba Angel Cake .....	6-7
Tomato Orange Soup .....	3-6
White Sangria .....	1-16
<b>Herbs &amp; Spices</b>	
Apple-Herb Vichyssoise .....	3-4
Basil Pesto Bread Rounds .....	1-20
Basil Pesto Sauce .....	1-27
Braciola alla Pizzaiola .....	5-10
Braised Beef Curry .....	5-7
Caramelized Pancetta and Fennel Salad .....	4-26
Celery with Herbs .....	4-5
Coriander-Spiced Potatoes in Spinach Sauce .....	4-12
Corn Curry .....	4-10
Curry Ginger Vinaigrette .....	4-19
Dilled Crab Puffs .....	1-8
Emeril's Essence Creole Seasoning .....	3-8
Hoisin Ginger Chicken Strips .....	1-16
Insalata Caprese .....	4-17
Pesto Torte .....	1-24
Roasted Winter Vegetables with Basil Oil .....	4-24
Rosemary Green Beans .....	4-3
Salmon-Dill Cheesecake .....	1-25
Sheep's Milk Cheese with Herb Dressing .....	1-3
Spice-Seared Shrimp .....	1-5
Spicy Cashew Crunch with Ginger .....	1-24
Turnip and Fresh Ginger Soup .....	3-2
<b>Leeks, Shallots &amp; Onions</b>	
Baked Crab, Leeks & Brie Dip .....	1-2
Blue Cheese & Onion Tart .....	1-8
Braised Beef in Balsamic Vinegar .....	5-11
Braised Brisket with Mushrooms & Caramelized Onions .....	5-1
Cream of Garlic Soup .....	3-5
Potatoes with Leeks & Gruyère .....	4-6
Sweet Onion Fritatta with Balsamic Vinegar .....	1-19
Tuscan Onion Soup .....	3-7
Twice Baked Potatoes with Cabbage and Onions .....	4-8
<b>Lemon</b>	
Lemon Charlotte .....	6-3
Pasta w/ Asparagus-Lemon Sauce .....	4-14
<b>Miscellaneous</b>	
Angel Hair Custards .....	1-18
Bagna Caôda .....	1-6
Kentucky Style Lamb Barbeque .....	5-14
Lamb Shanks .....	5-11
Marmalade Goose Breast .....	5-10
Quinoa and Black Beans .....	4-26
Sunken Treasure Dip .....	1-8
Sweet Onion Fritatta with Balsamic Vinegar .....	1-19
Tamale Bits .....	1-5
Vegetable Fritatta .....	1-27
<b>Miscellaneous Desserts</b>	
Apple Walnut Pudding .....	6-21
Bread Pudding with Warm Praline Sauce .....	6-17
Chocolate Terrine .....	6-18
Lemon Charlotte .....	6-3
Not Yo' Mama's Banana Pudding .....	6-21
Rory's Fudge Torte .....	6-22
Walnut Roulade .....	6-13
<b>Mushrooms</b>	



Braised Brisket with Mushrooms & Caramelized Onions .....	5-1
Cabernet Sauvignon Braised Pork .....	5-13
Chicken Liver-Mushroom Pâté.....	1-11
Cold Mushrooms Stuffed with Smoked Salmon ..	1-13
Crostini with Mushrooms, Prosciutto, Blue Cheese	1-9
Gorgonzola & Baby Bella Bread Pudding.....	4-14
Hot Mushroom Dip .....	1-23
Mushroom Soup.....	3-3
Mushroom-Stuffed Brie en Croute .....	1-7
Savory Stuffed Mushrooms .....	1-19
Snappy Peas 'n' Mushrooms .....	4-16
Vegetable Fritatta .....	1-27
Warm Camembert w/ Wild Mushroom Fricassee.	1-20
Wild Mushroom Pâté.....	1-9
Wild Mushroom Triangles with Chèvre Sauce .....	1-13

#### Nuts

Almond Cake .....	6-16
Apple Almond Tart .....	6-20
Apple Walnut Pudding.....	6-21
Bread Pudding with Warm Praline Sauce .....	6-17
Brown Rice with Cashews & Cranberries .....	4-1
Cashew Pear Salad.....	4-23
Cranberry Pecan Salad .....	4-14
Dear Abby's Pecan Pie .....	6-15
Five-Nut Pesto with Pasta .....	5-13
Hazelnut Cappuccino Torte.....	6-16
Macadamia Cheesecake .....	6-13
Penuchi Pecan Pumpkin Cheesecake.....	6-17
Pistachio Cheesecake .....	6-11
Pork-Pistachio Pâté .....	1-16
Spicy Cashew Crunch with Ginger .....	1-24
Walnut Roulade .....	6-13

#### Olives

Cherry Tomatoes w/ Spanish Olive Tapenade .....	1-19
Crisp Potato & Olive Cakes .....	4-4
Hearts of Palm, Tomato & Black Olive Salad .....	4-1
Olive Pâté .....	1-18
Pollo a La Sevillana .....	5-9
Simple Caponata.....	1-21

#### Pasta

Asparagus-Lasagna Bundles .....	4-12
Five-Nut Pesto with Pasta .....	5-13
Pasta w/ Asparagus-Lemon Sauce.....	4-14

#### Pâté

Appetizer Pâté .....	1-23
Chicken Liver-Mushroom Pâté.....	1-11
Chuck Muer's Fish Pâté, Modified .....	1-9
Olive Pâté .....	1-18
Pork-Pistachio Pâté .....	1-16
Tuna and Artichoke Pâté .....	1-11
Venison Terrine .....	1-25
Wild Mushroom Pâté.....	1-9

#### Peas

Beet and Sugar Snap Pea Salad.....	4-20
Smokey Split Pea Soup.....	3-4
Snappy Peas 'n' Mushrooms .....	4-16
Sugar Snap Peas & Carrots .....	4-1
Summer Corn with Sugar Snap Peas .....	4-6

#### Peppers

Broccoli-Pepper Stir Fry .....	4-5
Grilled Maple Chipotle Pork Chops .....	5-8
Hot Pepper Jelly .....	1-8
Stuffed Red Peppers .....	4-16

#### Pies

Dear Abby's Pecan Pie .....	6-15
Summer Berry Pie.....	6-7

#### Pork

Cabernet Sauvignon Braised Pork .....	5-13
Grilled Maple Chipotle Pork Chops .....	5-8
Grilled Pork Tenderloin .....	5-11
Ham and Vegetable Chowder.....	3-4
Pork with Gorgonzola Sauce .....	5-6
Pork-Pistachio Pâté .....	1-16
Posole .....	5-9

#### Potatoes

Bacon Blue Potato Salad .....	4-24
Cheesy Cheddar au Gratin Potatoes.....	4-12
Coriander-Spiced Potatoes in Spinach Sauce .....	4-12
Crisp Potato & Olive Cakes .....	4-4
Duo Tater Bake.....	4-24
Heavenly Twice-Baked Potatoes.....	4-22
Hot German Potato Salad.....	4-4
Mashed Potato Casserole .....	4-17
Parsnip and Potato Mash .....	4-26
Potatoes with Leeks & Gruyère .....	4-6
Roasted Winter Vegetables with Basil Oil.....	4-24
Spicy Thai Potato Salad .....	4-22
Sweet Potato Biscuits .....	2-2
Tortilla Española .....	4-16
Twice Baked Potatoes with Cabbage and Onions ..	4-8

#### Prosciutto

Bruschetta with Feta & Prosciutto.....	1-2
Crostini with Mushrooms, Prosciutto, Blue Cheese	1-9
Prosciutto and Gruyère Pinwheels .....	1-25
Prosciutto Palmiers.....	1-1
Prosciutto-Wrapped Shrimp.....	1-2

#### Pumpkin

Penuchi Pecan Pumpkin Cheesecake.....	6-17
Pumpkin Cheesecake.....	6-5

#### Rice

Brown Rice with Cashews & Cranberries .....	4-1
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#### Salads

Caramelized Pancetta and Fennel Salad .....	4-26
Cashew Pear Salad.....	4-23
Cranberry Pecan Salad .....	4-14
Creamy Cucumbers.....	4-6
Decomposed Salad.....	4-4
German Cucumber Salad .....	4-5
Hearts of Palm, Tomato & Black Olive Salad .....	4-1
Hot German Potato Salad.....	4-4
Mango-Salmon Salad.....	4-6
Mixed Salad with Vanilla-Pear Vinaigrette.....	4-23
Mixed Vegetable Salad.....	4-21
Sicilian Salad.....	4-23
Spanish-Style Salad Plate .....	4-19
Spicy Beef Salad .....	5-10
Spinach & Strawberry Salad .....	4-17
Spinach Salad.....	4-19
Spinach, Asparagus & Strawberry Salad.....	4-17

#### Salmon

Cold Mushrooms Stuffed with Smoked Salmon ..	1-13
Mango-Salmon Salad.....	4-6

#### Sauces

Bread Pudding with Warm Praline Sauce .....	6-17
Chèvre Sauce .....	1-13
Chimichurri Sauce.....	5-8
Crème Anglaise .....	6-9
Lilikoi Sauce .....	6-13
Mama Christina's Bread Pudding .....	6-9

Salsa Criolla .....	5-8
Sausage	
Chorizo .....	1-5
Italian Sausages .....	5-3
Shrimp and Andouille Cheesecake .....	5-5
Seafood	
Argentine Ceviche .....	1-15
Baked Crab, Leeks & Brie Dip .....	1-2
Chuck Muer's Fish Pâté, Modified .....	1-9
Corn and Crab Bisque .....	3-8
Dilled Crab Puffs .....	1-8
Fish en Croute .....	5-7
Prosciutto-Wrapped Shrimp .....	1-2
Salmon-Dill Cheesecake .....	1-25
Scallop Fritters .....	1-24
Seafood Gazpacho .....	3-7
Seafood Quiche Squares .....	1-21
Seafood Torta .....	5-4
Shrimp and Andouille Cheesecake .....	5-5
Shrimp and Water Chestnut Toasts .....	1-23
Shrimp Canapés .....	1-23
Shrimp Crostini .....	1-20
Sopa de Cameron .....	3-6
Spice-Seared Shrimp .....	1-5
Specialty Doughs	
Spinach & Cheese Empanadas .....	5-4
Spinach	
Crescent Spinach and Cheese Bake .....	4-21
Spinach & Cheese Empanadas .....	5-4
Spinach & Strawberry Salad .....	4-17
Spinach Salad .....	4-19
Spinach Tarte .....	4-3
Spinach, Asparagus & Strawberry Salad .....	4-17
Spirits	
Cabernet Sauvignon Braised Pork .....	5-13
Chocolate Raspberry Cake .....	6-16
Estofado a la Catalana .....	5-14
Mama Christina's Bread Pudding .....	6-9
Pastel de Tres Leches .....	6-18
Tiramisu Cake .....	6-13
White Sangria .....	1-16
Tarts	
Apple Almond Tart .....	6-20
Apple Cream Cheese Torte .....	6-21
Blue Cheese & Onion Tart .....	1-8
Chocolate & Mixed Nut Tart .....	6-15
French Apple Custard Tart .....	6-9
Hazelnut Cappuccino Torte .....	6-16
Seafood Torta .....	5-4

Spinach Tarte .....	4-3
Tomatoes	
Argentine Ceviche .....	1-15
Braciole alla Pizzaiola .....	5-10
Carrie Cerino's Green Beans with Tomatoes .....	4-20
Cherry Tomatoes w/ Spanish Olive Tapenade ....	1-19
Frontera Roasted Tomato Spread .....	1-9
Hearts of Palm, Tomato & Black Olive Salad .....	4-1
Insalata Caprese .....	4-17
Sun-Dried Tomato Pesto .....	1-27
Tomato Orange Soup .....	3-6
Tuna	
Cajun Tuna Spread .....	1-11
Tuna and Artichoke Pâté .....	1-11
Tuna Mousse .....	1-3
Tuna Tapenade .....	1-5
Turkey	
Smoked Turkey .....	5-5
Veal	
Veal & Zucchini Pie .....	5-9
Vegetables	
Beet & Apple Purée .....	4-3
Beet and Sugar Snap Pea Salad .....	4-20
Beets with an Asian Flair .....	4-20
Brussels Sprouts Dijon .....	4-10
Brussels Sprouts Purée .....	4-5
Butternut Squash Soup .....	3-1
Celery with Herbs .....	4-5
Cheesy Turnips and Carrots .....	4-23
Chilled Roasted Vegetable Soup .....	3-5
Coriander-Spiced Potatoes in Spinach Sauce ....	4-12
Corn and Squash Soup .....	3-7
Deviled Egg & Radish Mini Sandwiches .....	1-3
Glazed Acorn Squash .....	4-8, 4-20
Ham and Vegetable Chowder .....	3-4
Hearts of Palm, Tomato & Black Olive Salad .....	4-1
Maple Pecan Squash .....	4-8
One-Of-Each Soup .....	3-5
Parsnip and Potato Mash .....	4-26
Roasted Winter Vegetables with Basil Oil .....	4-24
Simple Caponata .....	1-21
Turnip & Fresh Ginger Soup .....	3-2
Vegetable Fritatta .....	1-27
Zucchini	
Avocado Zucchini Soup .....	3-1
Nutty Summer Squash with Asiago Cheese .....	4-19
Veal & Zucchini Pie .....	5-9
Zucchini Bread .....	2-1