

Printing Instructions

- 1) Print this file out.
- 2) Stick the paper back into your printer so that you can print on the back of these pages.
- 3) Cut the along the crop marks to create 5 puzzle cards. Make sure that the back of this card says 'THIS IS THE BACK'



Pasta Salad with Tomatoes and Corn

5 tablespoons olive oil	1 1/2 cups fresh corn kernels
1 1/4 pounds plum tomatoes	8 oz. penne pasta, freshly cooked
1/2 cup chopped fresh basil	5 tablespoons white vinegar
2 large garlic cloves, chopped	1/2 cup grated Parmesan cheese

Whisk 4 tablespoons oil, vinegar, basil and garlic in large bowl to blend. Heat remaining 1 tablespoon oil in heavy large skillet over medium heat. Add corn; sauté 3 minutes. Add corn to dressing in bowl. Add pasta, tomatoes, and cheese to bowl and toss to blend. Season salad with salt and pepper.

THIS IS THE BACK



4 A



appy

entree

black

red

purple

salad

loaf

dessert

chicken

blue

eggplant

green

soup

grey

steak

fish

toast

rice

Caramel Custard

4 egg yolks	1/4 cup sugar
2 cups cream	1/8 teaspoon salt
1 teaspoon vanilla extract	Brown Sugar

In a saucepan over medium-low heat, bring cream almost to a simmer. Remove from the heat. In a mixing bowl, beat egg yolks, vanilla, sugar and salt until thick and lemon-colored, about 3 minutes. Gradually beat in cream. Pour into an ungreased 1-qt. baking dish. Place baking dish into a 13-in. x 9-in. x 2-in. baking pan. Pour hot water into baking pan to a depth of 1 in. Bake at 350 degrees F for 55-60 minutes or until a knife inserted near the center comes out clean. Cool on a wire rack for 15 minutes. Refrigerate until chilled. Remove from the refrigerator 30 minutes before serving. Sprinkle with enough brown sugar to cover the top. Broil 6-in. from the heat for 2 minutes or until sugar is melted. Serve immediately.

Veal Scallopini with Brown Butter

3 tablespoons olive oil	1 1/2 tablespoons red-wine vinegar
1/2 cup all-purpose flour	2 tablespoons chopped parsley
1 pound thin veal scallopini	1/2 stick unsalted butter

Heat a 12-inch heavy skillet (not nonstick) over high heat until hot, then add oil and heat until it shimmers. Meanwhile, stir together flour, 1 teaspoon salt, and 1/2 teaspoon pepper, then pat veal dry and dredge in flour, knocking off excess. Cook veal in 2 batches, turning once, until browned and just cooked through. Discard oil from skillet, add butter and cook over medium heat, shaking skillet frequently, until browned and fragrant, 1 to 2 minutes. Stir in 1/4 tsp each of salt and pepper. Return veal to skillet just to heat through, then sprinkle with parsley.

Grilled Pancetta-Wrapped Asparagus

1 pound medium asparagus (1/2 inch thick; 12 to 15)
1 tablespoon extra-virgin olive oil
12 to 15 thin slices pancetta
4 (12-inch) wooden skewers, soaked in water 30 minutes

Prepare a grill for direct-heat cooking over medium-hot charcoal. Trim asparagus to 6 inches long, then toss with oil and 1/4 tsp pepper in a small dish. Wrap middle of each asparagus with 1 slice of pancetta. Thread 3 or 4 wrapped asparagus 1/2 inch apart onto each skewer. Oil grill rack, then grill asparagus, uncovered, turning, until pancetta is golden brown in spots and asparagus is crisp-tender, about 6 minutes.

