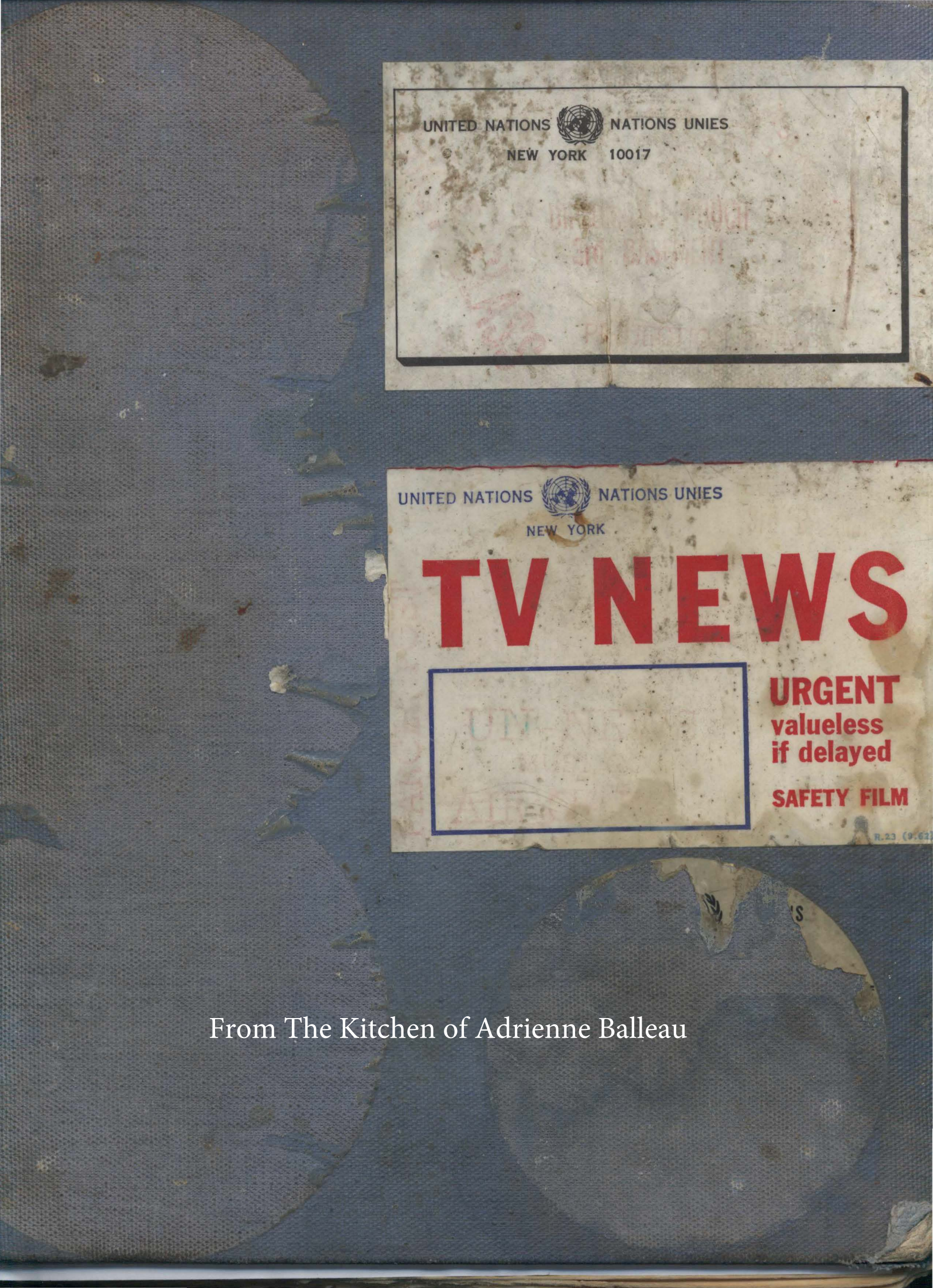

From The Kitchen of Adrienne Balleau

2 G. garlic
2 anchovies
2 Tsp W'shire
2 tsp Red W. vinegar
1 tsp dijon
½ + lemon S + P
each
½ C ∩ olive + veg.

KT dressing

Pork stuffed ~~loin~~ filet. c fr cream sauce
Red cabbage casserole
Cream Potatoes.

Grain

BREAD

SCONES

GRAIN

The New York Times

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April 28, 2010

RECIPE

Coconut Basmati Pilaf

Adapted from "Classic Indian Cooking" by Julie Sahni (William Morrow, 1980)

Time: 20 minutes, plus 30 minutes' soaking for rice

1 1/2 cups basmati rice

3 green cardamom pods

3 thin slices ginger

3 sprigs cilantro

1 teaspoon kosher salt

1 1/2 cups unsweetened coconut milk.

1. Rinse the rice in a strainer under cold water until water runs clear. Drain well and transfer to a large saucepan with 1 1/2 cups cold water, cardamom, ginger, cilantro, salt and coconut milk. Let soak for 30 minutes or up to 2 hours. - 7.15

2. Place the saucepan over medium-high heat and bring to a boil. Stir a few times to keep rice grains from clumping. Cook uncovered, rapidly boiling, until most of the liquid is absorbed and the surface is covered with steamy holes, about 6 minutes. Reduce heat as low as possible and cook, covered, for 5 minutes. Remove and discard the cilantro sprig, cardamom and ginger.

Yield: 6 servings.

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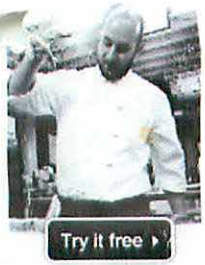

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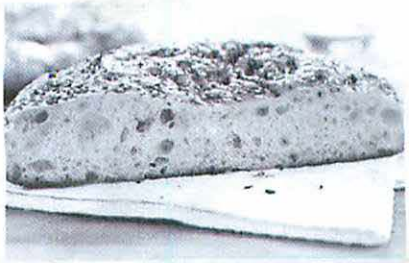
GIVE THE GIFT OF

COOK'S ILLUSTRATED
GIVE A GIFT

ROSEMARY FOCACCIA

Published September 1, 2010. From Cook's Illustrated.

WHY THIS RECIPE WORKS: The key to our focaccia recipe was using a "preferment" that gave us the benefits of fermentation with minimal effort. This mixture of flour, water, and yeast rests until its yeast flavor gets stronger and more complex than it would get by simply adding yeast to flour and water and kneading. Using an almost no-knead mixing method gently combined the ingredients of our focaccia recipe without developing too much gluten. To skip the long rest this mixing method calls for, we allowed the freshly mixed dough to rest briefly before we added salt, then gently turned the dough over itself at regular intervals as it proofed. Finally, moving our free-form breads into round cake pans and drizzling the bottom of the pans in oil gave us a focaccia recipe that turned out bread with a crackly crisp bottom and airy interior. (less)



Rosemary Focaccia

The bread bricks populating most bakery shelves do not deserve their hearth-inspired name. With a little patience and a hands-off approach, we perfected the art of focaccia.

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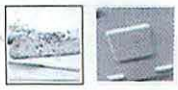

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MAKES TWO 9-INCH ROUND LOAVES

If you don't have a baking stone, bake the bread on an overturned, preheated rimmed baking sheet set on the upper-middle oven rack. The bread can be kept for up to 2 days well wrapped at room temperature or frozen for 2 months wrapped in foil and placed in a zipper-lock bag.

INGREDIENTS

Biga

- **1/2** cup (2 1/2 ounces) unbleached all-purpose flour
- **1/3** cup (2 2/3 ounces) warm water (100-110 degrees F)
- **1/4** teaspoon instant or rapid-rise yeast

Dough

- **2 1/2** cups (12 1/2 ounces) unbleached all-purpose flour, plus extra for shaping
- **1 1/4** cups (10 ounces) warm water (100-110 degrees F)
- **1** teaspoon instant or rapid-rise yeast
- Kosher salt
- **4** tablespoons extra-virgin olive oil
- **2** tablespoons chopped fresh rosemary

INSTRUCTIONS

1. FOR THE BIGA: Combine flour, water, and yeast in large bowl and stir with wooden spoon until uniform mass forms and no dry flour remains, about 1 minute. Cover bowl tightly with plastic wrap and let stand at room temperature (about 70 degrees) overnight (at least 8 hours and up to 24 hours.) Use immediately or store in refrigerator for up to 3 days (allow to stand at room temperature 30 minutes before proceeding with recipe.)

2. FOR THE DOUGH: Stir flour, water, and yeast into biga with wooden spoon until uniform mass forms and no dry flour remains, about 1 minute. Cover with plastic wrap and let rise at room temperature for 15 minutes.

3. Sprinkle 3 teaspoons salt over dough; stir into dough until thoroughly incorporated, about 1 minute. Cover with plastic wrap and let rise at room temperature 30 minutes. Spray rubber spatula or bowl scraper with nonstick

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Equipment Reviews

cooking spray; fold partially risen dough over itself by gently lifting and folding edge of dough toward middle. Turn bowl 90 degrees; fold again. Turn bowl and fold dough 6 more times (total of 8 turns). Cover with plastic wrap and let rise for 30 minutes. Repeat folding, turning, and rising 2 more times, for total of three 30-minute rises. Meanwhile, adjust oven rack to upper-middle position, place baking stone on rack, and heat oven to 500 degrees at least 30 minutes before baking.

4. Gently transfer dough to lightly floured counter. Lightly dust top of dough with flour and divide in half. Shape each piece of dough into 5-inch round by gently tucking under edges. Coat two 9-inch round cake pans with 2 tablespoons olive oil each. Sprinkle each pan with ½ teaspoon kosher salt. Place round of dough in pan, top side down; slide dough around pan to coat bottom and sides, then flip over. Repeat with second piece of dough. Cover pans with plastic wrap and let rest for 5 minutes.

5. Using fingertips, press dough out toward edges of pan. (If dough resists stretching, let it relax for 5 to 10 minutes before trying again.) Using dinner fork, poke surface of dough 25 to 30 times, popping any large bubbles. Sprinkle rosemary evenly over top of dough. Let dough rest until slightly bubbly, 5 to 10 minutes.

425°

15'

6. Place pans on baking stone and reduce oven temperature to 450 degrees. Bake until tops are golden brown, 25 to 28 minutes, switching placement of pans halfway through baking. Transfer pans to wire rack and let cool 5 minutes. Remove loaves from pan and return to wire rack. Brush tops with any oil remaining in pan. Let cool 30 minutes before serving.

Plastic Wrap
Wooden Spoons
Baking Stones
Round Cake Pans

Taste Tests

Flour

How to Cook

Baking Stone Use and Care

TECHNIQUE

FOR BIG FLAVOR, A LONG REST IS BEST

Creating a small batch of starter dough (also known as a preferment, or a biga in Italian) boosts the flavor in our bread dramatically. A starter is made by combining small amounts of flour and water with a little yeast and allowing it to ferment overnight. With a lengthy rest, long carbohydrate chains that have little taste break down into a multitude of sugars and alcohol with lots of flavor.

HOLD THE SALT—TEMPORARILY

Instead of relying on kneading to develop gluten, our dough uses a resting process called autolysis. During this long resting period (which usually lasts several hours), enzymes in the wheat cut long, balled-up strands of gluten into smaller pieces, which then unravel and link together to form larger, well-developed gluten networks. Could adjusting when we added salt to the dough help speed things along?

THE EXPERIMENT

We prepared two doughs. In the first, we combined the flour, water, yeast, and salt with the biga all at once before resting; in the second, we withheld the salt for 15 minutes.

THE RESULTS

Briefly omitting the salt hastened gluten development by an hour. After just 15 minutes, the unsalted dough was already pliant and smooth, while the salted dough was still gluey and stiff.

THE EXPLANATION

Salt inhibits both the ability of flour to absorb water and the activity of the enzymes that break down proteins to begin the process of forming gluten. If allowed to rest without salt, the flour is able to get a jump on gluten development by absorbing as much water as it can and letting its enzymes work sooner to develop gluten networks.

15-MINUTE REST, WITH SALT
Dough is sticky and stiff.

15-MINUTE REST, WITHOUT SALT
Dough is supple and smooth.

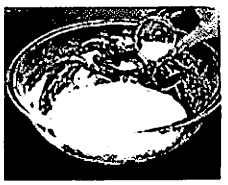
STEP-BY-STEP

HOW TO MAKE AIRY, FLAVORFUL NO-KNEAD FOCACCIA

1. MAKE DOUGH
Stir flour, water, and yeast into biga with wooden spoon until uniform mass forms and no dry flour remains, about 1 minute.

2. LET RISE 15 MINUTES
Cover with plastic wrap and let rise at room temperature 15 minutes.

3. ADD SALT
Stir salt into dough until thoroughly incorporated, about 1 minute.



4. LET RISE 30 MINUTES
Cover with plastic wrap and let rise at room temperature 30 minutes.

5. FOLD AND TURN
Gently lift and fold edge of dough toward middle. Turn bowl 90 degrees; fold again. Repeat for total of eight turns.

6. LET RISE AND REPEAT
Cover with plastic wrap and let rise 30 minutes. Repeat folding, turning, and rising two more times, for total of three 30-minute rises.

7. DIVIDE, SHAPE, OIL

Divide dough in half and gently shape halves into rounds. Place in oiled, salted pans, then coat with oil and salt and flip. Cover with plastic wrap; let rest 5 minutes.

8. STRETCH

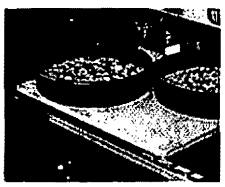
Using fingertips, press dough out toward edges of pan, taking care not to tear it. (If dough resists, let it relax 5 to 10 minutes and try again.)

9. POKE, SPRINKLE, REST

With dinner fork, poke dough surface 25 to 30 times. Sprinkle rosemary evenly over top. Let dough rest in pan until slightly bubbly, 5 to 10 minutes.

10. BAKE

Bake on preheated stones at 450 degrees until tops are golden brown, 25 to 28 minutes, switching position of pans halfway through baking.



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HOMEMADE HAMBURGER BUNS - Yield: about 18 Hamburger buns

DOUGH: 2 1/4 cups milk; 1/4 cup warm water; 1 (1/4-ounce) package active dry yeast

1/4 cup sugar; 5 cups all-purpose flour; 2 teaspoons salt

TOPS OF BUNS: 1 large egg, lightly beaten; 2 teaspoons sesame seeds

Make dough: Bring milk mixture to 105 to 115°F.

Meanwhile, stir together warm water and yeast in mixer bowl and let stand until foamy, 5'

Add warm milk, sugar, flour, and salt to yeast mixture and beat 6'. (Dough will be sticky.)

Transfer dough to a lightly oiled large bowl and turn to coat with oil. Cover and let rise in a draft-free place at warm room temperature until doubled, about 2 hours.

TO MAKE BUNS:

Butter 2 large baking sheets. Punch down dough, then roll out on a floured surface with a floured rolling pin into a 14-inch round (about 1/2 inch thick). Cut out as many rounds as possible with floured cutter, arranging 3 inches apart on baking sheets. Gather and reroll scraps once, then cut out more rounds.

Loosely cover buns with oiled plastic wrap and let rise in a draft-free place at warm room temperature until they hold a finger mark when gently pressed, 1 1/2 to 2 hours.

Preheat oven to 375°F with racks in upper and lower thirds.

Brush buns with some of egg and sprinkle with sesame seeds. Bake, switching position of sheets halfway through, until tops are golden and undersides are golden-brown and sound hollow when tapped, 20 to 25 minutes. Transfer to racks to cool completely.

Bacon Blue Cheese Scones

Yankee Magazine

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Yield: Makes 8 scones.

These savory Bacon Blue Cheese Scones are also excellent for brunch or dinner, especially with hearty soups or stews. The dough is mixed in the food processor, and the trick is to use a light hand when pulsing the machine (do not overprocess). The scones have more "personality" if you use bigger pieces of bacon and blue cheese.

Ingredients:

- 4 strips bacon, cut into 1-inch pieces
- 2 cups all-purpose flour
- 2-1/2 teaspoons baking powder
- 1-1/2 teaspoons sugar
- 1/4 teaspoon salt
- 1/4 cup (1/2 stick) cold, unsalted butter,
- cut into 1/4-inch pieces
- 1/2 cup crumbled blue cheese
- 1 cup heavy cream
- 1 egg, lightly beaten, for glaze

Instructions:

Preheat the oven to 425 degrees F. Lightly butter a baking sheet or line it with parchment paper. Set aside. Fry the bacon pieces in a nonstick skillet until crisp. Using a slotted spoon, transfer the bacon to a paper towel–lined plate. Break into small-but-not-tiny pieces when it cools. Set aside. Combine the flour, baking powder, sugar, and salt in a food processor. Pulse several times, to mix. Remove the lid, scatter the butter over the flour mixture, and pulse three or four more times, cutting the butter into small pieces. Remove the lid again and add the bacon and blue cheese. Pulse, no more than three times, to mix. Remove the lid once more and pour the cream evenly over the mixture. Pulse two or three times, just until the mixture forms large, damp crumbs; it should not ball up. Dump the crumbs onto a lightly floured surface. With lightly floured hands, gently pack the crumbs together, then pat and roll the dough into an 8-inch-diameter circle. (If the edge cracks, just pinch it together and smooth it out.) Cut the dough into eight equal wedges and place them, evenly spaced, on the baking sheet. Brush each wedge lightly with the egg. Bake on the center oven rack for 18 minutes, until golden

brown. Cool on a rack.

Serving Ideas for Savory Scones

Ingredients:

Instructions:

For brunch, serve Bacon–Blue Cheese Scones with just about any hot egg dish, including omelets, or with breakfast meats such as ham and sausage.

Bacon–Blue Cheese Scones stand nicely on their own, but a dab of apple jelly is the perfect counterpoint to the salty bacon and blue cheese profile.

Tags: Bacon Recipes
Updated Thursday, August 16th, 2012

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Lemon friands

We tracked down this recipe from September 2000 for Graham Scobie of Richmond Hill Victoria. Are you making it for your horticulture students Graham?

Preparation time: 10 min
Cooking time: 25 min
Makes: 10 friends

You'll need
185g butter, melted 1½ sticks + 1 tbs. ✓
1 cup almond meal or ground almonds
2 tsp grated
Lemon rind
1 1/2 cups icing sugar
1/2 cup plain flour
6 eggwhites
Extra, 2 tsp sifted icing sugar
1 tbsp shredded lemon rind for decoration

Here's how 390°
Preheat oven to 200°C. Grease 10 friend tins or muffin tins.

Place butter, almond meal, lemon rind, sifted icing sugar and flour together in a mixing bowl. Mix until well combined.

In a separate bowl, lightly beat eggwhites with a fork until frothy. Fold eggwhites into almond mix until just combined, do not over mix.

Spoon into prepared tins. Place tins onto a baking tray. Bake at 200°C for 20-25 ~~400°~~ 390° minutes or until skewer inserted into a friend comes out clean.

Remove from oven, allow to stand for five minutes before turning out onto a wire rack to cool. Dust with extra, sifted icing sugar. Decorate each friend with some shredded lemon rind.

Thanks to Vicki Liley for this recipe from *Better Homes and Gardens* magazine September 2000.

Printed: Friday, October 31, 2003 From: http://www.bhg.com.au/ Filename: bhg_article_dec01_lemon friands Created: Wednesday, November 07, 2001

42

30g = 2 tab

400°

12 tabs

2 sticks =

1 cup = 227 grams

Line platter with lettuce leaves. Spoon eggplant mixture evenly over top. Sprinkle with green onion and serve.

ROASTED PEPPERS

Serve as an appetizer with kajmak and bread, or with any grilled meat.

6 to 8 servings

- 3 green or red bell peppers
- 3 garlic cloves, halved
- 1/3 cup vegetable oil or olive oil
- Salt and freshly ground pepper
- Juice of 1/2 lemon

Char peppers over gas flame or under broiler until skins blister and blacken. Place in plastic bag, seal tightly and let steam 10 minutes (skins will slip off more easily). Peel off skins and remove seeds. Cut peppers lengthwise into strips. Layer with garlic in bowl. Cover with oil and season to taste with salt, pepper and lemon juice. Cover and refrigerate. (*Can be prepared up to 1 week ahead.*) Bring roasted peppers to room temperature before serving.

Hot red peppers or Hungarian yellow green peppers can also be used.

MARINATED OLIVES

Either Kalamata or ripe black olives take well to this marinade. Serve on a platter with sliced fresh tomatoes, green onions and feta cheese.

- 1 pound unpitted black olives
- 1 pound unpitted green olives

Marinade

- 1/2 cup vegetable oil
- 1/2 cup olive oil
- 3 tablespoons fresh lemon juice
- 2 tablespoons red wine vinegar
- 2 teaspoons dried oregano, crumbled
- Salt and freshly ground pepper

Crush olives slightly with knife handle. Transfer to bowl or jar. Combine all ingredients for marinade and pour over olives. Cover and refrigerate at least 1 day before serving.

KAJMAK
(Feta and Cream Cheese Spread)

Used by Yugoslavians as Americans use butter, kajmak is often served with a hearty, coarse bread. It cannot be duplicated exactly in this country because of differences in cream. But this adaptation, using ingredients that are readily available, is quite similar.

Makes about 3 1/2 cups

- 4 ounces feta cheese
- 1 1/2 cups (3 sticks) unsalted butter, room temperature
- 1 cup cream cheese, room temperature
- Tomato wedges and lettuce leaf
- Chopped green onion (garnish)

Drain feta cheese. Place in bowl of fresh salted water (1 teaspoon salt to 1 cup water). Let stand 30 minutes. Drain well and pat dry (feta may be kept refrigerated up to 1 month; drain and replace salted water every week).

Combine feta, butter and cream cheese in processor or blender and mix just until smooth (overprocessing will make butter too soft and texture cannot then be corrected).

Transfer cheese to crock or large bowl. Cover and refrigerate. Bring to room temperature before serving. Arrange tomato wedges over top and decorate with lettuce leaf. Sprinkle with freshly chopped green onion.

BELI KRUH
(Crusty White Peasant-style Bread)

Makes 2 round loaves

- 2 packages dry yeast
- 1 3/4 cups lukewarm water (105°F to 115°F)
- 1 1/2 teaspoons salt
- 5 cups (about) bread flour
- Quarry tiles (lightly oiled)

Oil large bowl and set aside. Dissolve yeast in water in another large bowl and let stand until foamy and proofed, about 10 minutes. Stir in salt. Gradually add flour, mixing with wooden spoon. When dough is stiff enough to be kneaded, turn out onto lightly floured surface. Add any remaining flour as necessary and knead until dough is smooth and elastic, about 10 minutes. Place in oiled bowl, turning to coat entire surface. Cover and let rise in warm draft-free area until doubled in volume, about 1 hour.

Turn dough out onto work surface. Divide in half and shape into round loaves about 8 to 10 inches in diameter, flattening slightly. Place on quarry tiles and make 2 slashes on top of each loaf with sharp knife or razor blade. Set in center of oven, cover and let rise until doubled, about 45 minutes.

Remove towel and brush or spray loaves with water. Turn oven to 400°F and bake loaves 20 minutes. Reduce oven temperature to 350°F. Brush loaves again with water and continue baking until bread is golden and sounds hollow when tapped, 20 minutes. Cool on rack before slicing.

CRNY KRUH
(Black Bread)

I double + make ground

Makes 3 round or oval loaves

- 2 1/4 cups water
- 1 ounce unsweetened chocolate — 1 tab. cocoa instead
- 1/4 cup cider vinegar
- 1/4 cup dark molasses
- 2 tablespoons caraway seed
- 2 teaspoons instant coffee powder
- 2 packages dry yeast
- 1/4 cup warm water (105°F to 115°F)
- 1 tablespoon sugar
- 1 tablespoon salt
- 4 cups rye flour
- 1 cup bran
- ~~3 1/2 to 4~~ 2 cups ~~bread~~ plain white flour
- 1 egg white, lightly beaten

cocoa

Generously butter large bowl and baking sheet. Combine water, chocolate, vinegar, molasses, caraway seed and coffee powder in top of double boiler set over simmering water. Heat to 110°F to 115°F, stirring occasionally. (If mixture becomes too warm, cool to correct temperature.) Don't bother to warm it.

Dissolve yeast in water in large mixing bowl and let stand until foamy and proofed, about 10 minutes. Stir in chocolate mixture, sugar and salt. Mix in rye flour and bran flakes. Stir in 2 cups bread flour. Turn dough out onto lightly floured surface and knead, adding more bread flour as necessary, until dough is stiff, elastic and no longer sticky, about 10 to 12 minutes.

Transfer dough to buttered bowl, turning to coat entire surface. Cover bowl with damp towel. Let stand in warm draft-free area until dough is doubled in volume, about 1 1/2 hours.

Turn dough out onto lightly floured surface. Shape into 3 round or oval loaves. Transfer to prepared sheet. Let rise until doubled, about 1 1/2 hours.

Preheat oven to 350°F. Bake loaves 25 minutes. Brush tops with egg white and continue baking until golden, about 20 minutes. Cool before slicing.

KRUH OD SENICE
(Yugoslavian Whole Wheat Bread)

Makes 3 oval loaves

- 1 package dry yeast
- 1/4 cup warm water (105°F to 115°F)
- 1/2 cup firmly packed brown sugar
- 1 tablespoon salt
- 2 1/2 cups water
- 1/4 cup (1/2 stick) butter, softened
- 3 1/2 cups whole wheat flour

recipe continued on page 56

continued from page 55

4 cups (about) bread flour

Melted butter

Butter large bowl and baking sheet. Dissolve yeast in water in large mixing bowl and let stand until foamy and proofed, about 10 minutes. Blend in sugar, salt, water and butter. Add whole wheat flour and mix well. Gradually add 3 cups bread flour, mixing with hands until dough is stiff and pulls away from sides of bowl (dough will be sticky inside).

Turn dough out onto lightly floured surface and knead in remaining bread flour until dough is stiff and elastic, about 8 to 10 minutes. Make 3 slashes diagonally across top of dough using tip of sharp knife. Transfer dough to buttered bowl, turning to coat entire surface. Cover bowl with damp towel and let stand in warm draft-free area until doubled, about 1 hour.

Turn dough out onto lightly floured surface. Shape into three long oval loaves; slash tops. Transfer to baking sheet. Let rise until doubled, about 45 minutes. Bake until golden brown, about 35 to 45 minutes. Brush tops with butter. Cool before slicing.

RAZNJICI
(Skewered Spiced Pork)

8 servings

Marinade

- 1/2 cup vegetable oil
- 1/4 cup red wine vinegar
- 1 onion, sliced
- 4 garlic cloves, halved
- 3 bay leaves
- 2 teaspoons salt
- 1/2 teaspoon dried oregano, crumbled
- 1/4 teaspoon freshly ground pepper

2 pounds pork loin* (trimmed of all fat and gristle), cut into 1 1/2-inch cubes

Additional bay leaves, broken in half

Chopped onion, hot red and yellow peppers and sliced cucumber (garnish)

Combine all ingredients for marinade in bowl. Add pork and stir to coat well. Cover bowl and refrigerate for at least 6 hours or, preferably, overnight.

Prepare barbecue. Thread pork onto small bamboo or 6- to 8-inch metal skewers, adding 1/2 bay leaf between each two cubes. Brush with marinade and grill, brushing several times and turning as necessary, until pork is cooked through, about 10 to 20 minutes; *make sure pork is done, but not cooked to point of drying out.* Transfer to platter. Garnish with onion, peppers and cucumber. Serve immediately.

**Veal, or a combination of pork and veal, can be substituted for pork loin.*

PILECI ZA ROZMARIA U LIMON
(Rosemary-Lemon Chicken)

8 servings

- 2 cups olive oil
- Juice of 6 lemons
- 6 garlic cloves, minced
- 6 bay leaves
- 2 tablespoons dried rosemary, crumbled
- 2 teaspoons salt
- 1 teaspoon freshly ground white pepper
- 2 3 1/2-pound chickens, cut up

Lemon wedges and fresh rosemary sprigs (garnish)

Combine olive oil, lemon juice, garlic, bay leaves, rosemary, salt and pepper in bowl and mix well. Arrange chicken pieces in shallow large dish(es). Pour marinade evenly over top, turning to coat. Cover and refrigerate overnight, turning occasionally.

Prepare barbecue. Grill chicken, basting frequently, until juices run yellow when pricked, about 10 to 12 minutes on each side for dark meat, 8 minutes for white. Transfer to platter. Garnish with lemon wedges and rosemary sprigs. Serve immediately.

Marinade can be refrigerated and reused, but do not keep longer than 1 week.

SOUVLAKIA OD TZATZIKI SOS
(Grilled Sirloin with Cucumber Yogurt Sauce)

8 servings

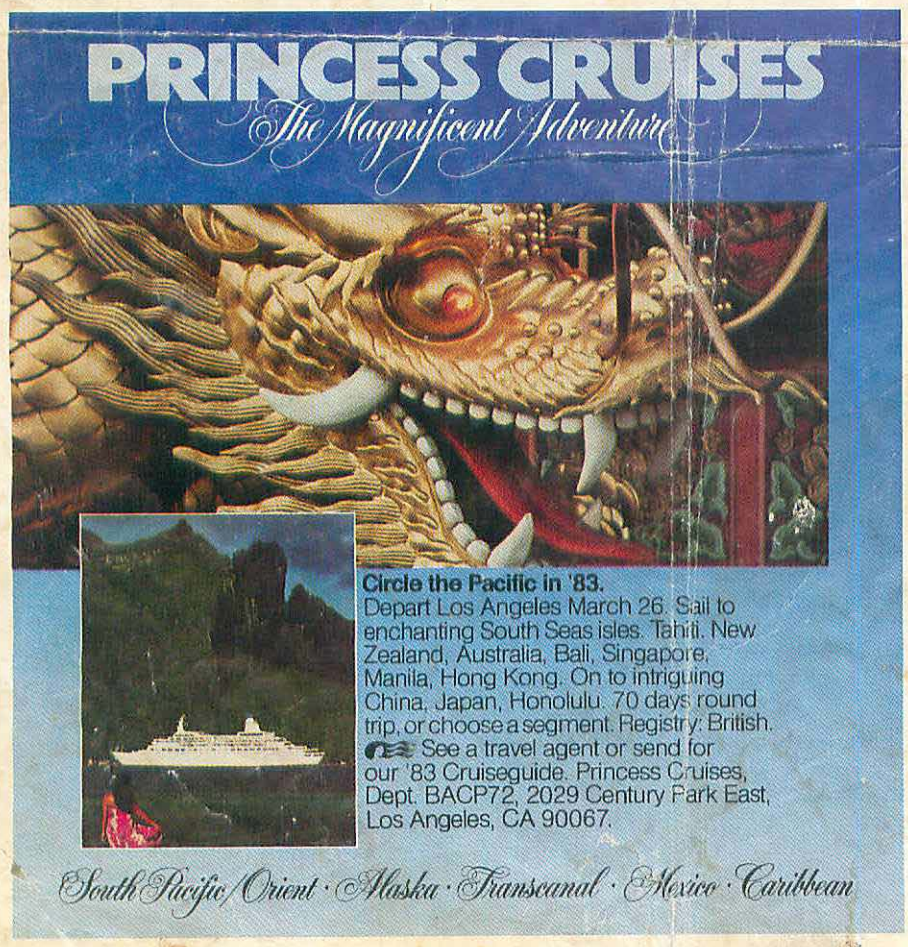
Marinade

- 1/2 cup olive oil
- 1/2 cup fresh lemon juice
- 1/4 cup red wine vinegar
- 2 garlic cloves, halved
- 2 bay leaves
- 1 teaspoon dried oregano, crumbled
- 1/2 teaspoon dried basil, crumbled
- 1/2 teaspoon salt
- 1/4 teaspoon freshly ground pepper

2 pounds top sirloin* (trimmed of fat and gristle), cut into 1 1/2-inch cubes

Tzatziki Sauce

- 1 cucumber, peeled, seeded and diced
- 1 teaspoon salt
- 3/4 cup plain yogurt



Bagels

4
fork user rating
100% 0 reviews
would make it again

Epicurious | August 2011

by Peter Reinhart
Peter Reinhart's Artisan Breads Every Day

yield:
Makes 6 to 8 bagels

ingredients

Dough

- 1 tablespoon (0.75 oz / 21 g) barley malt syrup, honey, or rice syrup, or 1 teaspoon (0.25 oz / 7 g) diastatic malt powder
- 1 teaspoon (0.11 oz / 3 g) instant yeast
- 1 1/2 teaspoons (0.37 oz / 10.5 g) salt, or 2 1/2 teaspoons coarse kosher salt
- 1 cup plus 2 tablespoons (9 oz / 255 g) lukewarm water (about 95°F or 35°C)
- 3 1/2 cups (16 oz / 454 g) unbleached bread flour

Poaching liquid

- 2 to 3 quarts (64 to 96 oz / 181 to 272 g) water
- 1 1/2 tablespoons (1 oz / 28.5 g) barley malt syrup or honey (optional)
- 1 tablespoon (0.5 oz / 14 g) baking soda
- 1 teaspoon (0.25 oz / 7 g) salt, or 1 1/2 teaspoons coarse kosher salt

preparation

Do ahead

To make the dough, stir the malt syrup, yeast, and salt into the lukewarm water. Place the flour into a mixing bowl and pour in the malt syrup mixture. If using a mixer, use the dough hook and mix on the lowest speed for 3 minutes. If mixing by hand, use a large, sturdy spoon and stir for about 3 minutes, until well blended. The dough should form a stiff, coarse ball, and the flour should be fully hydrated; if it isn't, stir in a little more water. Let the dough rest for 5 minutes.

Resume mixing with the dough hook on the lowest speed for another 3 minutes or transfer to a very lightly floured work surface and knead by hand for about 3 minutes to smooth out the dough and develop the gluten. The dough should be stiff yet supple, with a satiny, barely tacky feel. If the dough seems too soft or overly tacky, mix or knead in a little more flour.

Place the dough in a clean, lightly oiled bowl, cover the bowl tightly with plastic wrap, and let the dough rise at room temperature for 1 hour.

When you're ready to shape the bagels, prepare a sheet pan by lining it with parchment paper or a silicone mat, then misting it with spray oil or lightly coating it with oil. Divide the dough into 6 to 8 equal pieces. (A typical bagel is about 4 ounces or 113 grams before baking, but you can make them smaller. If you make more than 6 bagels, you may need to prepare 2 sheet pans.) Form each piece into a loose ball by rolling it on a clean, dry work surface with a cupped hand. (Don't use any flour on the work surface. If the dough slides around and won't ball up, wipe the surface with a damp paper towel and try again; the slight bit of moisture will provide enough traction for the dough to form into a ball.) There are two methods to shape the balls into bagels.

The first method is to poke a hole through the center of the ball to create a donut shape. Holding the dough with both thumbs in the hole, rotate the dough with your hands, gradually stretching it to create a hole about 2 inches in diameter.

The second method, preferred by professional bagel makers, is to use both hands (and a fair amount of pressure) to roll the ball into a rope about 8 inches long on a clean, dry work surface. (Again, wipe the surface with a damp towel, if necessary, to create sufficient friction on the work surface.) Taper the rope slightly at each end and moisten the last inch or so of the ends. Place one end of the dough in the palm of your hand and wrap the rope around your hand to complete the circle, going between your thumb and forefinger and then all the way around. The ends should overlap by about 2 inches. Squeeze the overlapping ends together by closing your hand, then press the seam into the work surface, rolling it back and forth a few times to seal. Remove the dough from your hand, squeezing it to even out the thickness if need be and creating a hole of about 2 inches in diameter.

Place each shaped bagel on the prepared sheet pan, then mist with spray oil or brush with a light coating of oil. Cover the entire pan with plastic wrap and refrigerate overnight or for up to 2 days. (You can also proof the full piece of dough in the oiled bowl overnight and then shape the bagels on baking day, 60 to 90 minutes before boiling and baking them, or as soon as they pass the float test.)

On baking day

Remove the bagels from the refrigerator 60 to 90 minutes before you plan to bake them, and if you plan to top them with dried onion or garlic, rehydrate those ingredients (see the variations). Immediately check whether the bagels are ready for baking using the "float test": Place one of the bagels in a small bowl of cold water. If it sinks and doesn't float back to the surface, shake it off, return it to the pan, and wait for another 15 to 20 minutes, then test it again. When one bagel passes the float test, they're all ready to be boiled. If they pass the float test before you are ready to boil and bake them, return them to the refrigerator so they don't overproof. About 30 minutes before baking, preheat the oven to 500°F (260°C) and gather and prepare your garnishes (seeds, onions, garlic, and so on).

To make the poaching liquid, fill a pot with 2 to 3 quarts (64 to 96 oz / 181 to 272 g) of water, making sure the water is at least 4 inches deep. Cover, bring to a boil, then lower the heat to maintain at a simmer. Stir in the malt syrup, baking soda, and salt.

Gently lower each bagel into the simmering poaching liquid, adding as many as will comfortably fit in the pot. They should all float to the surface within 15 seconds. After 1 minute, use a slotted spoon to turn each bagel over. Poach for another 30 to 60 seconds, then use the slotted spoon to transfer it back to the pan, domed side up. (It's important that the parchment paper be lightly oiled, or the paper will glue itself to the dough as the bagels bake.) Sprinkle on a generous amount of whatever toppings you like as soon as the bagels come out of the water (except cinnamon sugar; see the variation for details).

Transfer the pan of bagels to the oven, then lower the oven heat to 450°F (232°C).

Bake for 8 minutes, then rotate the pan and check the underside of the bagels. If they're getting too dark, place another pan under the baking sheet. (Doubling the pan will insulate the first baking sheet.) Bake for another 8 to 12 minutes, until the bagels are a golden brown.

Cool on a wire rack for at least 30 minutes before slicing or serving.

Variations

You can replace any amount of the bread flour with an equal amount of whole grain flour (by weight), such as wheat or rye. If you do so, increase the water in the dough by 1 tablespoon (0.5 oz / 14 g) for every 2 ounces (56.5 g) of whole grain flour you substitute.

Top your bagels with any combination of the following garnishes: poppy seeds, sesame seeds, coarse salt, or rehydrated dried onions or garlic. (Soak dried onions or garlic in water to cover for at least 1 hour before applying.) The toppings will stick even better if you first brush the top of each bagel with an egg white wash made by whisking 1 egg white with 1 tablespoon (0.5 oz / 14 g) of water. If using coarse salt as a garnish, remember that a little goes a long way.

For raisin bagels, mix in 1 1/3 cups (8 oz / 227 g) of raisins during the final 2 minutes of mixing and, if you like cinnamon, stir 1/2 teaspoon (0.14 oz / 4 g) of ground cinnamon into the flour before you start mixing. When the bagels come out of the oven, brush the tops with melted butter and dip the top into a bed of cinnamon sugar to give it a very tasty cinnamon crust. You can make cinnamon sugar by whisking 2 tablespoons (1.6 oz / 44 g) of ground cinnamon into 1/2 cup (4 oz / 113 g) of granulated sugar.

Source Information

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Peter Reinhart is a baking instructor and faculty member at Johnson and Wales University in Charlotte, North Carolina. He was the cofounder of Brother Juniper's Bakery in Santa Rosa, California, and is the author of seven books on bread baking, including *Crust and Crumb*, the 2002 James Beard Cookbook of the Year and IACP Cookbook of the Year, *The Bread Baker's Apprentice*, and the 2008 James Beard Award-winning *Peter Reinhart's Whole Grain Breads*.

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RAISIN SCONES

"The scones from Bon Bonerie in Cincinnati are moist, light and sweet," says John Van Eeckhout of Norfolk, Virginia. "When I lived in the area, one of my favorite ways to spend a Saturday morning was to read the newspaper in the bakery's adjacent tearoom while enjoying a raisin scone with clotted cream, preserves and a cup of coffee."

Raisin Scones are also delicious served with butter and jam.

4 cups all purpose flour
1/2 cup sugar
4 teaspoons baking powder
1/2 teaspoon salt
12 tablespoons (1 1/2 sticks) chilled unsalted butter, diced
1/2 cup golden raisins
1/2 cup raisins

1 cup whipping cream
3 large eggs
1 tablespoon vanilla extract
1 tablespoon grated lemon peel

2 teaspoons water

Preheat oven to 400°F. Line 2 baking sheets with foil. Sift flour, sugar, baking powder and salt into large bowl. Add butter and rub in with fingertips until mixture resembles coarse meal. Stir in raisins. Whisk cream, 2 eggs, vanilla and lemon peel in medium bowl to blend. Add egg mixture to flour mixture; stir just until combined. Gather dough into ball and knead lightly. Roll out dough on floured surface to 3/4-inch thickness. Using 2-inch round cookie cutter, cut out scones. Gather scraps; reroll and cut out additional scones. Place scones on prepared baking sheets, spacing apart.

Whisk remaining egg and 2 teaspoons water in small bowl to blend. Brush egg mixture over tops of scones. Bake scones until golden brown, about 20 minutes. Transfer scones to rack and cool slightly. (Can be made 8 hours ahead. Cool completely. Store in airtight container at room temperature.) Serve warm or at room temperature.

Makes about 22 scones.

Bon Appétit
November 1999
R.S.V.P.
Bon Bonerie, Cincinnati, OH

Lime And Lemon Friands

Bon Appétit | May 2007

Jill Dupleix

These tasty little tea cakes are a perfect match for the Lime and Lemon Posset.

Yield: Makes 12 friands

ingredients

14 tablespoons butter, melted, divided
3/4 cup slivered almonds (about 4 ounces)
1/2 cup all purpose flour
6 large egg whites
2 cups powdered sugar plus additional for sprinkling
1 tablespoon finely grated lemon peel
1 tablespoon finely grated lime peel

preparation

Preheat oven to ~~400°~~ 390° F. Brush twelve 1/3-cup muffin cups with 1 tablespoon melted butter. Place almonds and flour in processor and pulse until almonds are finely ground. Beat egg whites in large bowl until frothy. Sift 2 cups sugar over egg whites. Add ground almond mixture and remaining 13 tablespoons melted butter; fold just to blend. Divide batter among muffin cups. Sprinkle tops with lemon peel and lime peel.

Bake cakes until golden and centers spring back when touched, about 20 minutes. Cool 5 minutes. Run thin knife around molds and invert cakes onto rack. DO AHEAD *Can be made 8 hours ahead. Cool; cover and store at room temperature.*

Sprinkle tops of cakes with powdered sugar. Serve warm or at room temperature.

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ENTREES

T Cooking

Ina Garten's Make-Ahead Coquilles St.-Jacques

By Sam Sifton Time: **Time: 1 hour** Yield: **6 servings**

INGREDIENTS

- 8 tablespoons unsalted butter, divided
- ¼ cup all-purpose flour
- 1 ½ cups seafood stock, clam juice or low-sodium chicken stock
- 1 cup heavy cream
- ¼ teaspoon curry powder
- Kosher salt and freshly ground black pepper, to taste
- 3 large shallots, peeled and diced, approximately 1 cup
- 12 ounces cremini mushrooms, cleaned, stems discarded, sliced
- ¼ cup brandy or Cognac
- 1 ½ cups fresh bread crumbs (approximately 6 slices white bread, crusts removed, finely chopped or pulsed in a food processor)
- ¼ cup minced flat-leaf parsley
- 5 ounces Gruyère cheese, grated
- ¼ cup extra-virgin olive oil
- 2 pounds bay scallops, or quartered sea scallops, abductor muscles removed

12 shells

PREPARATION

Step 1

Set a saucepan over medium heat, and melt 4 tablespoons of the butter in it. When it foams, add the flour, and cook for approximately 4 minutes, whisking constantly. Add the stock, and whisk again, until it is smooth and thick. Add the cream, curry powder, 1 1/2 teaspoons salt and 1/2 teaspoon pepper. Bring the sauce just to a boil, then lower heat and simmer for approximately 10 minutes, stirring occasionally. Set aside.

Step 2

Put 3 tablespoons butter in a large sauté pan set over medium heat. When it melts and foams, add the shallots, and cook, stirring occasionally, until they are clear and tender, approximately 5 minutes. Add the sliced mushroom caps, and cook for 8 to 10 minutes, until they have released their liquid and are just starting to brown. Add the brandy or Cognac, and cook for 1 to 2 minutes, until the alcohol has mostly evaporated. Add a teaspoon of salt to the mixture and 1/2 teaspoon of pepper, and stir again to combine. Add mushroom mixture to the cream sauce, and set aside.

Step 3

Combine the bread crumbs, parsley and Gruyère in a large bowl, stir to combine, then moisten the mixture with the olive oil, stirring again to combine.

Step 4

Use last tablespoon of butter to grease 6 1 1/2-cup gratin dishes. Divide the scallops evenly among them and top with equal amounts of the cream and mushroom sauce. Top each gratin dish with a handful or two of the bread-crumb mixture. Place dishes on a sheet tray, cover gently with foil or plastic wrap and store in the refrigerator for up to a day.

Step 5

When ready to cook, preheat the oven to 400. Remove cover from sheet tray, and place in the oven for approximately 20 minutes, or until the tops are lightly browned and bubbling and the

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SMOKED SALMON, CUCUMBER, AND DILL MOUSSE

1 pound smoke salmon (preferably unsliced), skinned, pin bones removed and fish cut into 1/4-inch dice (about 2 cu
2 cups 1/4-inch dice seeded seedless cucumber
1/4 cup chopped fresh dill sprigs
1/3 cup chopped red onion (about 1 small), soaked in ice water to cover 5 minutes, drained, and patted dry
2 1/4 cups sour cream
3 tablespoons fresh lemon juice
1 tablespoon freshly grated lemon zest
2 tablespoons cold water
2 1/2 teaspoons (1 envelope) unflavored gelatin

Garnish: thin cucumber ribbons made by cutting 1 large seedless cucumber lengthwise with a vegetable peeler

Accompaniments: assorted toasts and/or crackers

Lightly oil an 8- by 2-inch round cake pan and line with plastic wrap.

Spread 1 1/4 cups salmon evenly in cake pan. In a bowl stir together remaining salmon, cucumber, dill, onion, sour cream, lemon juice, and zest until combined well.

Put cold water in a small heatproof cup and sprinkle gelatin over it. Set cup in a saucepan and add enough water to pan to reach halfway up side of cup. Heat gelatin mixture over low heat until gelatin is dissolved and stir into salmon mixture. Season mixture with salt and pepper and spoon over salmon in cake pan. Chill mousse, covered with plastic wrap, at least 6 hours and up to 3 days.

To unmold mousse, invert mousse onto plate. Loft off cake pan and peel off plastic wrap.

Garnish mousse with cucumber ribbons and serve with toasts.

Serves 30 as an hors d'oeuvre.

Gourmet
January 1997

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Salsas, Sauces and Condiments

Red Chile Adobo Sauce

Makes about 5 cups

This is Rick's alternative to turkey gravy for his Mesquite Grilled Turkey. The finished sauce will keep for days if refrigerated, well covered.

INGREDIENTS

1/3 cup vegetable oil
12 medium (about 6 ounces) dried ancho chiles, stemmed, seeded and torn into flat pieces
6 garlic cloves, peeled and roughly chopped
2 teaspoons dried oregano, preferably Mexican
1 teaspoon black pepper, preferably freshly ground
1/2 teaspoon cumin, preferably freshly ground
1/4 teaspoon cloves, preferably freshly ground
1/2 cup cider vinegar
4 cups chicken or turkey broth (use the turkey neck and giblets for making broth)
Salt
2 to 3 tablespoons sugar

CTIONS

Measure the oil into a large skillet and set over medium heat. When hot, oil-toast the chiles 1 or 2 pieces at a time until very toasty smelling and blistered, only a few seconds per side. Pour off all but a generous film of oil from the skillet and set aside. Transfer the chiles to a large bowl and measure in 4 cups hot tap water; a small plate on top will keep the chiles submerged. Let rehydrate for about 20 minutes.

Measure the garlic, oregano, black pepper, cumin, cloves and vinegar into a blender or food processor. Pour in the rehydrated chiles, liquid and all (do this in two batches if necessary). Process the mixture to a smooth puree. Press through a medium-mesh strainer set over a bowl.

Set the chile-frying skillet over medium heat. When quite hot, add the adobo and stir until reduced to the thickness of tomato paste, about 10 minutes. Stir in the broth, reduce the heat to medium-low and simmer for 30 minutes or so. The finished sauce should be quite light in texture, not watery, but just one stage thicker. (A good test is to pour a little on a plate and watch it spread: If it flows evenly, it's right; if it doesn't flow much and water begins separating around the edges, it's too thick.) Season with salt (usually about 1 tablespoon) and sugar—it should be a little sweet-sour with a hint of saltiness. Serve warm.

ITALIAN ANCHOVY PATE

2 x 60 gm cans anchovy fillets
3 egg yolks
3 tablespoons lemon juice
Freshly ground black pepper
1/3 cup olive oil
1 cup cream
½ stick celery, chopped
½ tomato, chopped
4 black olives, pitted and chopped
¼ red pepper, chopped
¼ green pepper, chopped
Eschallots, chopped
2 tablespoons French dressing

Put anchovies in blender. Add egg yolks and lemon juice. Blend on medium speed till combined. Gradually add oil in a thin stream. Blend on medium speed until thick and creamy. Add cream till just combined. Season. Pour into serving dish, refrigerate until firm. Toss chopped vegetables in dressing and spoon over pate just before serving. Serve with crusty bread.

CHEESE ROUGHS

3 tablespoons grated cheese
2 tablespoons butter
2 tablespoons SR flour
Freshly ground black pepper
Cayenne
1 egg yolk
Coconut

Mix all but coconut together to form a stiff dough. Break into pieces and shape into oblong shapes then dip in cold water then in coconut. Bake slowly on a greased tray till golden brown.

CHEESE STICKS (Jean)

Make a very short pastry with 60gm butter and 90gm flour and 1 egg yolk. Add 2 oz finely grated cheddar cheese, pepper or cayenne and salt. Mix in cold water if necessary. Roll to ½ cm thick, cut into squares and then strips. Bake in moderate oven for 10 to 15 minutes.

PIZZA TOPPING

125gm salami, chopped
1 tablespoon tomato paste
3 tomatoes, skinned and chopped
1 tin anchovy filets, soaked in milk
6 black olives, chopped
1 clove garlic, crushed
1 dessertspoon brown sugar

Gently cook salami in tomato paste. Add remaining ingredients. Cook all together about 15 minutes. Put in bread cases and sprinkle with parmesan then heat in moderate oven about 10 minutes.

CRAB DIP (Chris Baillie)

1 packet of light cream cheese
1 can crab meat
finely chopped shallots
2 teaspoons curry paste
1 crushed clove garlic
sweet chilli sauce

Mix first five ingredients together and put in mould and refrigerate overnight. Turn out onto plate before serving and pour chilli sauce over and garnish with coriander. Serve with rice crackers.

SAUC
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MARINADE
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Blender paste

3 Tbs oil
6 c garlic
2 tabs salt kosher sugar
1 tabs pepper, cumin
2 tsps smoked paprika
1/4 c mint leaves
2 tsps oregano
1/4 c lime juice
2 tsps zest
1 habanero, 1 tsps
smear on chicken - oil

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marinades

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Adrienne Cullinan

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Adrienne Cullinan

For the Tenderloin beef, chicken, lamb: marinade: Coconut milk; brown sugar, 6 cloves garlic, peeled and rough chopped; 2 inches fresh ginger, peeled and rough chopped, 2 hot red chilies, like jalapenos, 1 teaspoon ground coriander; 1 teaspoon ground cumin; 1 teaspoon turmeric powder; 1 teaspoons salt b. sugar

Thai Peanut sauce
2 teaspoons minced fresh ginger
1 to 2 Thai, serrano, or jalapeno chiles, seeded and minced
1 clove garlic, minced
2 scallions, both white and green parts, trimmed and minced
1/3 cup chunky peanut butter
1/3 cup coconut milk, plus more if needed to thin the sauce
2 tablespoons Asian fish sauce or soy sauce, or more to taste
1 tablespoon fresh lime juice, or more to taste
2 teaspoons sugar, or more to taste
1/4 cup chopped fresh cilantro (optional)

Gai Yang Sauce
2 sesame 2" long
4 garlic
3/4 c. sugar 3/4 T
1/2 c water
2/3 c white wine
Minie chiles, garlic
Simmer all in saucepan - 10!
Sauce room temp.

Combine the ginger, chile, garlic, scallions, peanut butter, 1/3 cup coconut milk, 2 tablespoons fish sauce, 1 tablespoon lime juice, 2 teaspoons sugar, and the cilantro (if using) in a small, heavy saucepan. Bring to a boil over medium heat, stirring well to mix, then reduce the heat to low and simmer, uncovered, until richly flavored, about 10 minutes. The sauce should be thick, but pourable; thin with coconut milk, if needed. Remove from the heat and taste for seasoning, adding fish sauce, lime juice, or sugar as necessary; the sauce should be highly seasoned. Serve warm

Yoghurt-Cucumber Sauce
1 medium-size cucumber
1 clove garlic, minced
1/2 teaspoon coarse salt (kosher or sea), or more to taste
1 cup plain whole-milk yogurt
2 tablespoons extra-virgin olive oil
1 tablespoon chopped fresh mint, or 1 teaspoon dried mint
Freshly ground black pepper

Peel the cucumber and cut it in half lengthwise. Scrape out the seeds with a melon baller or spoon. Coarsely grate the cucumber. Place the garlic and salt in a mixing bowl and mash to a paste with the back of a spoon. Stir in the grated cucumber, yogurt, olive oil, and mint. Taste for seasoning, adding more salt, if necessary, and pepper to taste. The sauce should be highly seasoned

To Cook Portobellas:
When ready to cook, remove the mushroom caps from the marinade and wipe off any excess. Arrange the mushroom caps on the hot grate,

Thai Cube Salad w/ peanuts
Whisk 1/4 c lime juice, 2 T oil, dash rice wine vinegar, 1/2 T fish sauce, 1 1/2 T sugar, 1 1/2 T minced jalapeno, 2 garlic cloves minced
1 1/2 English cukes, halved, seeded thinly sliced, TOSS with 1 T salt drain after 30. Rinse & pat dry.
Place cukes, 3/4 c sliced red onion, 3 T chopped mint in large bowl. Add dressing, TOSS to coat, S & P. Serve sprinkled with 3 T of chopped roughly salted peanuts.

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Frontera | rickbayless.com

Recipes from Chef Rick Bayless

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Warm Chorizo Spinach Salad

Ensalada de Espinacas y Chorizo

Serves 4

Recipe from Season 7 Mexico - One Plate at a Time
Good sprinkled with Mexican queso fresco, goat cheese or blue cheese.

INGREDIENTS

8 ounces (1 packed cup) fresh Mexican chorizo sausage, casing removed
1 medium red onion, sliced 1/4-inch thick
3 tablespoons vegetable or olive oil
2 tablespoons light-flavored vinegar (rice vinegar is very good here)
2 teaspoons sugar
Salt
An 8-to-9 ounce package (about 8 cups) salad spinach, long stems removed
1/2 small jícama, peeled and cut into 1/4-inch cubes

DIRECTIONS

1. **Cook the chorizo and onion.** In a very large skillet, cook the chorizo over medium heat for 4 or 5 minutes until it has rendered a good amount of its fat. Add the onion and continue cooking until the onion has started to soften but is still crunchy, about 5 minutes.

2. **Create the dressing, finish the salad.** To the skillet (still over medium heat), add the oil, vinegar, sugar and 2 tablespoons water. Mix well, taste and season with salt, usually about 1/2 teaspoon. Pour the warm mixture over the spinach, add the jícama, mix well and serve.

Whisk 2T vinegar, 2T mustard } S+P?

Saute sliced m'rooms, lightly wilt 2 oz spinach
Remove heat
Add pitted kalamata

Gorgonzola cheese 1 cup cubed. Add ¼c cream to mustard mix

Pour over

Yukon gold - cut, ~~lengthwise~~ in 8 wedges, cold water. Toss c S, P, 1T oil
450°, flat side down ~ large pan (well oiled) cover c foil, 10'.
Remove foil, 10'. Turn, 10' more.
Melt 1T butter c 1 tsp chopped rosemary. Spoon over cooked spuds

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Mixed Greens With Honey Vinaigrette And Gorgonzola

Gourmet | December 1993

Can be prepared in 45 minutes or less.

Yield: Serves 6

ingredients

~~2 tablespoons Sherry vinegar~~ (available at specialty foods shops and some supermarkets)
~~2 to 3 teaspoons honey~~ Sweet Balsal reduction
1 teaspoon Worcestershire sauce
1 small garlic clove, minced and mashed to a paste with 1/4 teaspoon salt

1/2 teaspoon Dijon-style mustard
1/4 cup olive oil
8 cups torn mixed lettuce leaves
about 1/4 pound sweet Gorgonzola (available at specialty foods shops) or other fine-quality blue cheese, cut into 6 slices

preparation

In a large bowl whisk together the vinegar, the honey to taste, the Worcestershire sauce, the garlic paste, the mustard, and salt and pepper to taste, add the oil in a stream, whisking, and whisk the dressing until it is emulsified. Add the lettuce, toss the salad well, and divide it among 6 salad plates. Arrange 1 slice of the Gorgonzola at the edge of each plate.

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A RESTAURANT TECHNIQUE. A tablespoon or two of béchamel or *velouté* sauce, page 76, beaten into the hollandaise, or a teaspoon of cornflour beaten into the egg yolks at the beginning, will help to hold a sauce that is to be kept warm for a long period of time.

IF THE SAUCE IS TOO THICK. Beat in 1 to 2 tablespoons of hot water, vegetable cooking liquid, stock, milk, or cream.

IF THE SAUCE REFUSES TO THICKEN. If you have beaten in the butter too quickly, and the sauce refuses to thicken, it is easily remedied. Rinse out a mixing-bowl with hot water. Put in a teaspoon of lemon juice and a tablespoon of the sauce. Beat with a wire whisk for a moment until the sauce creams and thickens. Then beat in the rest of the sauce a dessertspoon at a time, beating until each addition has thickened in the sauce before adding the next. This always works.

IF THE SAUCE CURDLES OR SEPARATES – 'TURNED SAUCE' If a finished sauce starts to separate, a tablespoon of cold water beaten into it will often bring it back. If not, use the preceding technique.

LEFT-OVER HOLLANDAISE. Left-over hollandaise may be refrigerated for a day or two, or may be deep-frozen. It is fine as an enrichment for *veloutés* and béchamels; beat it into the hot white sauce away from heat and a tablespoon at a time just before serving.

If the left-over sauce is to be used again as a hollandaise, beat 2 tablespoons of it in a saucepan over very low heat or hot water. Gradually beat in the rest of the sauce by spoonfuls.

Hollandaise Sauce made in the Electric Liquidizer

This very quick method for making hollandaise cannot fail when you add your butter drop by drop. If the sauce refuses to thicken, pour it out, then pour it back into the liquidizer drop by drop. As the butter cools, it begins to cream and forms itself into a thick sauce. If you are used to hand-made hollandaise, you may find the liquidizer variety lacks something in quality; this is perhaps due to complete homogenization. But, as the technique is well within the capabilities of an 8-year-old child, it has much to recommend it.

For about ½ pint

3 egg yolks
1 tbl. each lemon juice and water
½ tsp. salt
Pinch of pepper

Place the egg yolks, lemon juice, water, and seasonings in the liquidizer jar.

4 oz. butter

Cut the butter into pieces and heat it to foaming hot in a small saucepan.

A cloth, if you do not have a splatterproof liquidizer jar

Cover the jar and blend the egg yolk mixture at top speed for 2 seconds. Uncover, and still blending at top speed, immediately start pouring in the hot butter drop by drop. (You may need to protect yourself with a cloth during this operation.) By the time two-thirds of the butter has gone in, the sauce will be a thick cream. Omit the milky residue at the bottom of the butter pan. Taste the sauce, and blend in more seasonings if necessary.

(†) If not used immediately, place the jar in tepid, but not warm, water.

FOR MORE SAUCE. The amount of butter you can use in a liquidizer is only half the amount the egg yolks could absorb if you were making the sauce by hand, when 3 egg yolks can take 8 to 9 ounces of butter rather than the 4 ounces in the preceding recipe. However, if you added more butter to the liquidizer than the 4 ounces specified, the sauce would become so thick that it would clog the machine. To double your amount of sauce, then, pour it out of the liquidizer jar into a saucepan or bowl and beat into it an additional 4 oz. of melted butter, added very slowly.

OTHER MEMBERS OF THE HOLLANDAISE FAMILY

Except for the *mousseline sabayon* mentioned at the end of this

epicurious

Moroccan Eggplant Salad

Gourmet | August 2008

by Ruth Cousineau

In Morocco, toasted cumin is served right beside salt and pepper as a standard seasoning at every meal. Judging by the way it amplifies the taste of the roasted eggplant in this dish, the Moroccans have got the right idea.

Yield: Makes 4 servings
Active Time: 40 min
Total Time: 40 min

ingredients

Scant teaspoon cumin seeds
1 pound firm eggplant
1 small red onion, chopped (1/4 cup)
2 teaspoons red-wine vinegar
1 teaspoon sugar
2 tablespoons extra-virgin olive oil, divided
2 tablespoons chopped flat-leaf parsley, divided

Equipment:
an electric coffee/spice grinder

Accompaniment:
toasted pita

feta

preparation

Toast cumin in a dry 10-inch heavy skillet (preferably cast-iron) over medium heat, stirring occasionally, until fragrant and dark brown (be careful not to burn). Cool, then grind to a powder in grinder.

Pan-roast whole eggplant in skillet over medium heat, turning frequently with tongs, until blackened and tender, 20 to 30 minutes. 1 Red pepper.

Transfer to a cutting board and cut off and discard stem. Scrape flesh from skin and coarsely chop. Toss with onion, vinegar, sugar, 1 tablespoon oil, 1 tablespoon parsley, 1/2 teaspoon toasted cumin, and 1/2 teaspoon salt. 3/4 cup black olives oil cured, quartered.

Serve in a shallow bowl drizzled with remaining tablespoon oil and sprinkled with remaining tablespoon parsley and toasted cumin.

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Adrienne Cullinan Balleau

From: "Adrienne Cullinan Balleau" <cullinan@nm.net>
To: <cullinan@balleau.com>
Sent: Monday, May 04, 2009 12:16 PM
Subject: Greek Recipes

3 cups Greek Yogurt (or regular plain yogurt, strained as described above)
juice of one lemon (about 3 T)
1 garlic clove, chopped
2 medium cucumbers, seeded and diced
about 1 T kosher salt for salting cucumbers
1 T finely chopped fresh dill (can substitute mint leaves for a slightly different version)
Kosher salt and fresh ground black pepper to taste
Dice cucumbers, then put in a colander, sprinkle on 1 T salt, and let stand for 30 minutes to draw out water. Drain well and wipe dry with paper towel.

In food processor with steel blade, add cucumbers, garlic, lemon juice, dill, and a few grinds of black pepper. Process until well blended, then stir this mixture into the yogurt. Taste before adding any extra salt, then salt if needed. Place in refrigerator for at least two hours before serving so flavors can blend. (This resting time is very important.)
Marinade for Greek chicken:
1/2 cup olive oil
1/2 cup fresh squeezed lemon juice
1 T red wine vinegar
1 T finely minced garlic (or garlic puree from a jar)
1 T dried oregano (use Greek or Turkish oregano)
1 tsp. dried thyme

Greek potatoes:
Preheat oven to 440°F. Into heated, greased pan, put spuds cut into large wedges, 4 cloves garlic minced, 1/2 cup olive oil, 1 cup buillon, 1 tab. oregano, 1-1/2 juiced lemons, sea salt, pepper and toss well. The garlic will drop into the water/oil solution but its flavour will permeate the potatoes, and this way, it won't burn. Bake 40 mins, looking for a nice golden-brown crust - turn, add 1/2 cup more water if dry. Bake another 30-40 mins.

gill-side down, and grill for 3 minutes. Then turn the caps over and continue grilling until the caps are browned and very tender, 4 to 6 minutes, rotating after 2 minutes to create grill marks. Divide the taleggio cheese among the caps (the gill-side should be up) and move to the cooler side of the grill until the cheese melts. Serve at once.

Makes about 2 cups of Salsa:
2 ripe, red tomatoes, finely chopped
2 to 6 serrano or jalapeno chilies, seeded and finely chopped (for a hotter salsa, leave seeds in)
1/2 medium white onion, finely chopped
1 clove garlic, minced
1/2 cup finely chopped fresh cilantro
2 tablespoons fresh lime juice, or to taste
1/2 teaspoon salt, or to taste
In a mixing bowl, combine the tomatoes, chilies, onion, garlic, cilantro, lime juice, and salt and toss gently. Correct the seasoning, adding lime juice or salt to taste.

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Vegetables

111

Broccoli with lemon (Bev)

375 gms. (12 oz) pkt. frozen broccoli
30g. (1 oz) butter.
1 clove garlic.
1 chicken stock cube.
1 teasp. flour.
¼ cup water.
1 tablespoon lemon juice.
¼ teas. basil.
½ teasp. sugar.
½ teasp. soy sauce.
salt, pepper.
4 shallots.

Cook broccoli according to instructions on packet. While broccoli is cooking, prepare sauce. Heat butter in saucepan, add crushed garlic & crumbled stock cube, cook 1 minute. Add flour, stir until golden brown, gradually add water & lemon juice, stir until sauce boils & thickens, add basil, sugar, soy sauce, salt & pepper, cook 1 minute. Add chopped shallots, cook further 1 minute. Drain broccoli, spoon sauce over. Serves 4.

Liquid fruits w/ mango cream.

2 mangoes
2 kiwi fruit
1 punnet s. berries
$\frac{1}{3}$ c. grand marnier
2 p. fruit.

Mango Cream

1 mango
$\frac{3}{4}$ c. thickened cream.

Peel mangoes, cut pulp from stone, then cup pulp into thick strips. Peel kiwi fruit - cut into thick slices. Place s. berries, mangoes, + kiwi fruit into 6 ind. dishes. Sprinkle g.m. over fruit + refrig. till ready to serve.

Cream: Puree, process or blend mango pulp till smooth. Beat cream till stiff - fold in mango puree.

almond Peachy Pie

6 ozs blanched almonds
1 cup coconut
$\frac{1}{4}$ c. sugar
2 ozs butter

Filling

1 c. sour cream, salt
$\frac{1}{2}$-$\frac{3}{4}$ c. icing sugar
1 tsp. orange rind
" juice
" vanilla
can peaches 822 g.
$\frac{3}{4}$ c. cream.

Combine chopped almonds, coconut + sugar. Rub in butter. Reserve 3 tbls for topping. Press crumbs 1" quiche size dish, + bake in 350° 12-15'. Place reserved crumbs in small pan + brown.

Combine s. cream, salt, $\frac{1}{2}$ c. i. sugar, c. juice, rind + vanilla. Pour into prepared shell. Arrange peaches on top. Pipe whipped cream around edge + sprinkle c. toasted crumbs. Refrig before serving.

1 cup

Preheat your oven to 375°F. Bring a large, wide (if you use a wide one, you can save a dish later and saute your mushrooms in the bottom of it) of water to boil with salt and a splash of oil, that will help keep your noodles from sticking together as they drain. Add the lasagna noodles and cook for 10 minutes. Drain and set aside.

Make béchamel: Bring the milk and garlic to simmer in a saucepan, or heat it in your microwave, and set it aside. Melt 1/2 cup (8 tablespoons or 1 stick) butter in a large saucepan [redacted]. Add the flour and cook for one minute over low heat, stirring constantly with a whisk or wooden spoon. Pour in the hot milk, a little at a time at first and stirring until combined. Once you've added half of it, you can add the second half all at once, along with 1 ~~1/2 teaspoons~~ Tsp table salt, the pepper, and nutmeg. Cook over medium-low heat, stirring or whisking frequently, for 3 to 5 minutes, or until thick. Set aside.

Prepare mushrooms: Discard portobello mushroom stems and/or trim the ends of the cremini stems. Slice mushrooms 1/4-inch thick. Heat 2 tablespoons olive oil and 2 tablespoons butter over medium in the bottom of the large, wide pot you used to cook the noodles earlier, or in a large sauté pan. Cook half the mushrooms with a couple pinches of salt for about 5 minutes, or until they are tender and release some of their juices, tossing to make sure they cook evenly. Repeat with additional oil and butter, and remaining mushrooms.

Assemble lasagna: Spread some of the sauce in the bottom of an 8 x 12 or 9 x 13 baking dish. [redacted]. Arrange a layer of noodles on top*, then more sauce (about 1/4 of what remains), 1/3 of the mushrooms and 1/4 cup grated parmesan. Repeat two more times then top with a final layer of noodles, your remaning sauce and last 1/4 cup of parmesan.

Bake for 45 minutes, or until top is browned and the sauce is bubbly. Let sit at room temperature for 15 minutes before serving. To freeze for future use, allow it to cool completely and wrap two to three times in plastic wrap before freezing.

* Burning question: Do you overlap your lasagna noodles on each layer? I think that's the way it is usually done, but it has been so long since I made lasagna, I couldn't remember. I decided to line mine up, and ended up with three neat rows down my 9 x 13 pan (I trimmed the ends of the noodles, because I can occasionally be a neat freak) and found it exceptionally neat and pretty to serve, as each piece could have two ruffly edges. This meant I only used 12 noodles total, or about 2/3 of a one-pound box.

Poblano Corn Pudding

- 2 large poblano chiles*

- 2 cups fresh corn kernels (from 2 large ears) or frozen, thawed, divided
- 2 large eggs
- 1/2 cup (1 stick) butter, melted, slightly cooled
- 1 teaspoon salt
- Large pinch of baking powder
- 1 cup sour cream
- 1/2 cup instant corn masa mix (Maseca)**
- ~~4 ounces 1/4-inch-thick slices Serrano ham or prosciutto, cut into 1/4-inch cubes (about 1 cup)~~
- 1 cup coarsely grated Manchego cheese (about 4 1/2 ounces)

Kitchen of Adrienne Balleau

Preparation

Char chiles over gas flame or in broiler until blackened on all sides. Enclose in paper bag 15 minutes. Peel and seed chiles, then cut lengthwise into 1/4-inch-wide strips.

Preheat oven to 350°F. Generously butter 13x9x2-inch glass baking dish. Combine 1 1/2 cups corn, eggs, and next 3 ingredients in blender. Blend until almost smooth. Transfer mixture to large bowl. Add sour cream and Maseca; stir until blended, then stir in ham, cheese, chiles, and remaining 1/2 cup corn. Transfer mixture to prepared baking dish. Bake until corn pudding is puffed and golden brown in spots on top, about 40 minutes.

epicurious

Sea Scallops with Mushrooms and Sherry

4 fork user rating

94% would make it again 0 reviews

Gourmet | December 2005

yield:	active time:	total time:
Makes 4 servings	**30 min**	**30 min**

ingredients

- 20 large sea scallops (1 1/2 lb), tough ligament removed if attached
- 1/8 teaspoon black pepper
- 1/2 teaspoon salt
- 2 tablespoons olive oil
- 1/2 stick (1/4 cup) unsalted butter
- 1 lb cremini mushrooms, quartered
- 1/3 cup finely chopped shallots
- 2 garlic cloves, finely chopped
- 2/3 cup medium-dry Sherry
- 1 tablespoon balsamic vinegar
- 1 tablespoon soy sauce

Caramelized Onions

1/4 c oil 3 tabs butter

4-6 large yellow onions slice thin (about 9 cups) 1 tsp sugar

S+P, 4 sprigs thyme, bay leaf

Heat oil + 3 tabs butter med high

Add onions, sugar, 3 tsp salt, thyme + bay leaf. Reduce to med-low

Stir often, scrape, till deep golden brown - jam like consistency - 1 hour, 1½ inch, slow heat + stir in 1 tbs water

preparation

Pat scallops dry and sprinkle with pepper and 1/4 teaspoon salt.

Heat oil in a 12-inch heavy skillet over moderately high heat until hot but not smoking, then cook scallops, turning over once, until browned well and just cooked through, 5 to 7 minutes total. Transfer to a platter and loosely cover.

Heat 2 tablespoons butter in skillet over moderately high heat until foam subsides, then sauté mushrooms, stirring occasionally, until golden, about 4 minutes. Add shallots and garlic and sauté, stirring, 2 minutes. Add Sherry, vinegar, soy sauce, and remaining 1/4 teaspoon salt and simmer, uncovered, stirring occasionally, 2 minutes. Cut remaining 2 tablespoons butter into small pieces.

Remove skillet from heat and stir in butter until incorporated. Spoon sauce over scallops.

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Adrienne Cullinan Balleau

From: "Adrienne Cullinan Balleau" <cullinan@nm.net>
To: <cullinan@balleau.com>
Sent: Wednesday, April 22, 2009 9:24 AM

Poblano Corn Pudding

- 2 large poblano chiles*

- 2 cups fresh corn kernels (from 2 large ears) or frozen, thawed, divided
- 2 large eggs
- 1/2 cup (1 stick) butter, melted, slightly cooled
- 1 teaspoon salt
- Large pinch of baking powder
- 1 cup sour cream
- 1/2 cup instant corn masa mix (Maseca)**
- ~~4 ounces 1/4-inch-thick slices Serrano ham or prosciutto, cut into 1/4-inch cubes (about 1 cup).~~
- 1 cup coarsely grated Manchego cheese (about 4 1/2 ounces)

Preparation

Char chiles over gas flame or in broiler until blackened on all sides. Enclose in paper bag 15 minutes. Peel and seed chiles, then cut lengthwise into 1/4-inch-wide strips.

Preheat oven to 350°F. Generously butter 13x9x2-inch glass baking dish. Combine 1 1/2 cups corn, eggs, and next 3 ingredients in blender. Blend until almost smooth. Transfer mixture to large bowl. Add sour cream and Maseca; stir until blended, then stir in ham, cheese, chiles, and remaining 1/2 cup corn. Transfer mixture to prepared baking dish. Bake until corn pudding is puffed and golden brown in spots on top, about 40 minutes.

Caesar Salad
Chile Cheese polenta
Roasted veggs
BBQ Chicken / AC sliced

epicurious.com

ROASTED VEGETABLES WITH BALSAMIC-LEMON VINAIGRETTE

12 baby beets, trimmed, peeled
2 pounds red-skinned sweet potatoes (yams; about 3 medium), peeled, cut into 1-inch pieces
2 3/4 pounds acorn squash, unpeeled, quartered lengthwise, seeded, cut crosswise into 1/2-inch-thick slices
1 1/2 pounds brussels sprouts, trimmed, halved lengthwise
2 teaspoons chopped fresh rosemary or 1 teaspoon dried
5 tablespoons plus 1 teaspoon extra-virgin olive oil
1 whole garlic head, top 1/2 inch trimmed

1/4 cup balsamic vinegar
2 teaspoons grated lemon peel

Preheat oven to 450°F. Cook beets in medium pot of boiling salted water until almost tender, about 15 minutes. Drain. Transfer beets to large roasting pan. Add sweet potatoes, squash, brussels sprouts and rosemary to pan. Drizzle with 2 tablespoons oil; sprinkle generously with salt and pepper. Toss to coat. Place garlic head, cut side up, on small piece of foil and drizzle with 1 teaspoon oil; wrap in foil. Place in roasting pan with vegetables. Roast vegetables and garlic until tender and vegetables are brown in spots, turning occasionally, about 45 minutes.

Unwrap garlic. Peel and thinly slice garlic cloves. Transfer vegetables and garlic to large bowl. Whisk vinegar, lemon peel and 3 tablespoons oil in small bowl. Season with salt and pepper. (Vegetables and dressing can be made 8 hours ahead. Chill vegetables; let dressing stand at room temperature. Before continuing, rewarm vegetables in microwave.) Pour dressing over; toss to coat. Serve warm.

Serves 10.

Bon Appétit
November 1997

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Potatoes Grandmère

6 servings

1½ pounds potatoes in their skins
2 cups heavy cream
1 clove garlic, ~~unpeeled~~ chopped
2 tablespoons butter
1 tablespoon mustard, preferably Dijon or Düsseldorf
Salt and freshly ground pepper to taste
½ ~~tablespoon~~ cup chopped chives or ~~parsley~~ green onions

1. Wash the potatoes and place them in a saucepan. Cover with water and bring to a boil, then simmer until tender. Drain and let cool. Then peel and slice.

2. Place the cream, garlic, butter, mustard, salt, and pepper in a skillet and bring to a boil. Add the potato slices and cook slowly twenty minutes. Serve sprinkled with chopped chives.

Creamy Spuds - Kathy

Slice raw spuds, cream, dots garlic, s+p. butter. Just tender. Baking dish - butter dots - 30'. 1 tsp. dijon

Fan Spuds Kathy.

Peel, halve, cut ½ down along top. Brush oil, put on oiled sheet, dot butter. 45' - at 400° (Sprinkle parma, generous amount. Put back in oven, till browned - 15-30')

Potatoes Toupinel

6 servings

6 large Idaho potatoes
7 tablespoons butter
2 tablespoons all-purpose flour
2½ cups milk
½ cup heavy cream
Salt and freshly ground pepper
½ cup grated Gruyère cheese
2 egg yolks
6 eggs
2 or more tablespoons grated Parmesan cheese

1. Preheat the oven to 400 degrees.

2. Bake the potatoes forty-five minutes to one hour, depending on size.

3. Heat three tablespoons of butter and stir in the flour. When blended, add one and one-half cups of the milk and the cream gradually, stirring rapidly. Season with salt and pepper. Off the heat, add the Gruyère cheese and egg yolks, stirring rapidly.

4. When the potatoes are done and still hot, cut off a slice from the top. The slice should be about a quarter-inch thick but large enough to remove the potato pulp for the stuffing. Scoop out the pulp, leaving the shell for stuffing. Put the pulp through a sieve or ricer into a saucepan.

5. Heat the remaining cup of milk, then, over low heat, beat the remaining four tablespoons of butter and the hot milk into the sieved potato. Season with salt and pepper.

6. Preheat the oven to 500 degrees.

7. Poach the eggs, drain them, and trim neatly.

8. Spoon the potato mixture into the shells, but do not fill them completely. Make a cavity in each one for the poached eggs. Add one poached egg to each cavity, cover with the sauce, and sprinkle with the Parmesan cheese. Bake until heated through and golden brown. Do not overcook or the poached eggs will become too firm.

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ROASTED CURRIED CAULIFLOWER
12 cups cauliflower florets (from about 4 pounds cauliflower)
1 large onion, peeled, quartered
1 teaspoon coriander seeds; 1 teaspoon cumin seeds
3/4 cup olive oil; 1/2 cup red wine vinegar; 3 1/2 teaspoons curry powder; 1 tablespoon Hungarian hot paprika; 1 3/4 teaspoons salt; 1/4 cup chopped fresh cilantro

Preheat oven to 450°F. Place cauliflower florets in large roasting pan. Pull apart onion quarters into separate layers; add to cauliflower. Stir coriander seeds and cumin seeds in small skillet over medium heat until slightly darkened, about 5 minutes. Crush coarsely in mortar with pestle. Place seeds in medium bowl. Whisk in oil, vinegar, curry powder, paprika, and salt. Pour dressing over vegetables; toss to coat. Spread vegetables in single layer. Sprinkle with pepper.
Roast vegetables until tender, stirring occasionally, about 35 minutes. (Can be made 2 hours ahead. Let stand at room temperature. Rewarm in 450°F oven 10 minutes, if desired.)
Mound vegetables in large bowl. Sprinkle with fresh cilantro. Serve warm or at room temperature.
Spicy Eggplant and Green Bean Curry

SPICY EGGPLANT AND GREEN BEAN CURRY
5 tablespoons vegetable oil, divided; 4 garlic cloves, chopped; 1 tablespoon chopped peeled fresh ginger
1 (14- to 16-ounce) eggplant, peeled, sliced, sprinkled with salt, weighted to remove water, chop in cubes
8 ounces green beans, trimmed, cut into 2-inch pieces

1 tablespoon grated lime peel; 1 tablespoons Thai green curry paste
1 cup canned unsweetened coconut milk, juice from the lime, splash of fish sauce, little sugar
3 green onions, chopped
1/4 cup chopped fresh cilantro
2 tablespoons chopped fresh mint

Heat 4 tablespoons oil in large skillet over medium-high heat. Add garlic and ginger; stir 30 seconds. Add eggplant and green beans. Cook until almost tender, stirring often, about 10 minutes. Cover and cook until completely tender, about 3 minutes longer. Transfer vegetables to bowl.
Add 1 tablespoon oil, lime peel, and curry paste to same skillet; stir 15 seconds. Add coconut milk; bring to boil, whisking until smooth. Return vegetables to skillet; toss until sauce thickens enough to coat vegetables, about 3 minutes. Season with salt. Mix in onions, cilantro, and mint.

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MushroomLasagna

Salt
Oliveoil
3/4pounddriedlasagnanoodles
1largeclovegarlic, minced
4cupswholemilk
3/4 cup - 1½ sticks butter
½ cup flour
1 tsp pepper ½ tsp nutmeg
1.5 lbs m'rooms
1 cup grated parma

Preheat your oven to 375°F. Bring a large, wide (if you use a wide one, you can save a dish later and saute your mushrooms in the bottom of it) of water to boil with salt and a splash of oil, that will help keep your noodles from sticking together as they drain. Add the lasagna noodles and cook for 10 minutes. Drain and set aside.

Make béchamel: Bring the milk and garlic to simmer in a saucepan, or heat it in your microwave, and set it aside. Melt 1/2 cup (8 tablespoons or 1 stick) butter in a large saucepan [redacted]. Add the flour and cook for one minute over low heat, stirring constantly with a whisk or wooden spoon. Pour in the hot milk, a little at a time at first and stirring until combined. Once you've added half of it, you can add the second half all at once, along with 1 ~~1/2 teaspoons~~ tsp table salt, the pepper, and nutmeg. Cook over medium-low heat, stirring or whisking frequently, for 3 to 5 minutes, or until thick. Set aside.

Prepare mushrooms: Discard portobello mushroom stems and/or trim the ends of the cremini stems. Slice mushrooms 1/4-inch thick. Heat 2 tablespoons olive oil and 2 tablespoons butter over medium in the bottom of the large, wide pot you used to cook the noodles earlier, or in a large sauté pan. Cook half the mushrooms with a couple pinches of salt for about 5 minutes, or until they are tender and release some of their juices, tossing to make sure they cook evenly. Repeat with additional oil and butter, and remaining mushrooms.

Assemble lasagna: Spread some of the sauce in the bottom of an 8 x 12 or 9 x 13 baking dish. [redacted]. Arrange a layer of noodles on top*, then more sauce (about 1/4 of what remains), 1/3 of the mushrooms and 1/4 cup grated parmesan. Repeat two more times then top with a final layer of noodles, your remaning sauce and last 1/4 cup of parmesan.

Bake for 45 minutes, or until top is browned and the sauce is bubbly. Let sit at room temperature for 15 minutes before serving. To freeze for future use, allow it to cool completely and wrap two to three times in plastic wrap before freezing.

* Burning question: Do you overlap your lasagna noodles on each layer? I think that's the way it is usually done, but it has been so long since I made lasagna, I couldn't remember. I decided to line mine up, and ended up with three neat rows down my 9 x 13 pan (I trimmed the ends of the noodles, because I can occasionally be a neat freak) and found it exceptionally neat and pretty to serve, as each piece could have two ruffly edges. This meant I only used 12 noodles total, or about 2/3 of a one-pound box.

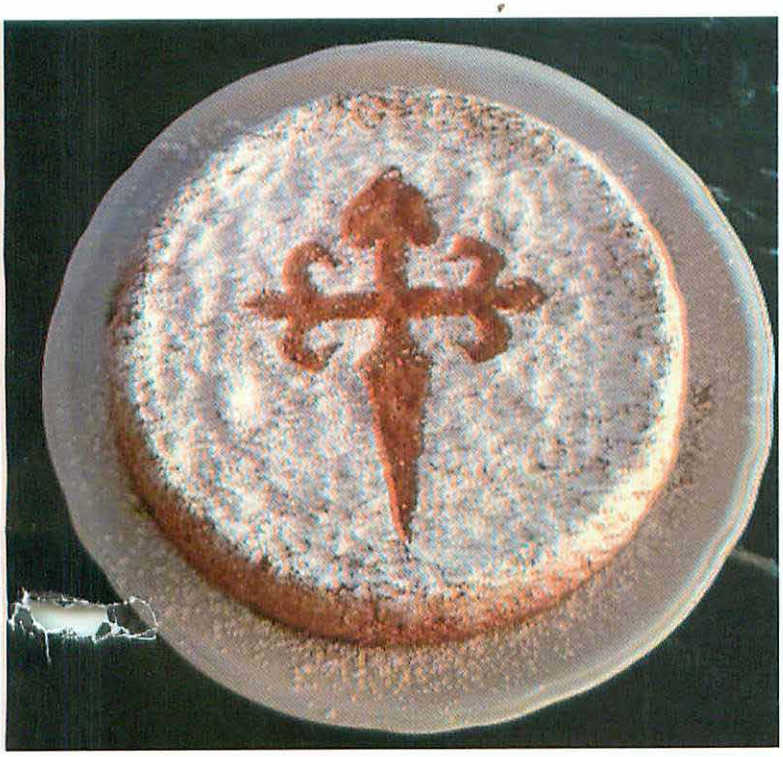
CALLE
etc

Tarta de Santiago—Galicia

1 message

Adrienne Cullinan <cullinan@balleau.com>
To: Adrienne Cullinan <cullinan@balleau.com>

Sun, Mar 1, 2015 at 11:44 AM



1/2 pound (1 3/4 cups) almonds; 6 large eggs, separated; 1 1/4 cups superfine sugar; zest of orange and lemon; 4 drops almond extract; Confectioners' sugar dust.

Finely grind the almonds in a food processor. With an electric mixer, beat the egg yolks with the sugar to a smooth pale cream. Beat in the zests and almond extract. Add the ground almonds and mix very well. With clean beaters, beat the egg whites in a large bowl until stiff peaks form. Fold them into the egg and almond mixture (the mixture is thick, so that you will need to turn it over quite a bit into the egg whites). Grease an 11" springform pan, preferably nonstick, with butter and dust it with flour. Pour in the cake batter, and bake into a preheated 350°F for 40', or until it feels firm to the touch. Let cool before turning out. Just before serving, dust the top of the cake with confectioners' sugar. Or, if you like, cut a St. James cross out of paper. Place it in the middle of the cake, and dust the cake with confectioners' sugar, then remove the paper.

Rosa R.

6, 1992

alentines Draw on Latent Cupidity

Skus walnuts
½ cup sugar
¼ teaspoon salt
1 stick unsalted butter (very soft)
Chocolate layer:
½ pound semisweet chocolate, chopped or chips
1 cup heavy cream
½ stick unsalted butter, softened
2 tablespoons light corn syrup
Toffee layer:
½ cup milk
1¼ cups brown sugar
2 teaspoons instant coffee powder
4 large egg yolks at room temperature
2 ounces semisweet chocolate, chopped or chips
2 sticks unsalted butter, softened
Coffee whipped cream:
1 cup heavy cream
2 teaspoons instant coffee powder
¼ cup sugar

Preheat oven to 350°.

To make crust: Lightly butter bottom of a 10-inch springform pan. Cut out a circle of parchment or wax paper to fit the bottom of the pan and butter that too.

In a food processor with a metal blade, process all the ingredients for the crust until finely chopped. Scrape down the sides of the processor after the first 30 seconds to be sure everything gets properly mixed.

Press this mixture evenly into the bottom of the pan and bake for 15 minutes or until edges begin to turn brown. Cover and refrigerate until needed.

Chocolate layer: In the top of a double boiler, set over hot, not simmering water, melt the chocolate with the heavy cream and the butter, stirring occasionally until smooth. Remove the pan from the heat and stir in the corn syrup. Spread the chocolate mixture evenly over the nut crust and cover and refrigerate until firm, about one hour.

Toffee layer: Combine milk, brown sugar and instant coffee in a small saucepan. Bring to a boil.

Place the egg yolks in a separate saucepan. Over low heat, slowly pour the hot milk mixture into the yolks, whisking constantly. Cook until just before the boiling point. Remove from heat.

Stir in chocolate pieces and stir until melted. Set aside until completely cooled.

When cool, put into electric mixer bowl set on medium. With mixer running, add softened butter a piece at a time until completely incorporated and mixture is smooth and light. Spread this mixture evenly over chocolate layer. Refrigerate until firm.

Frosting: Warm the heavy cream with the coffee powder until powder dissolves. Refrigerate cream/coffee mixture until very cold. In a chilled bowl beat the cream/coffee mixture with the sugar until it forms stiff peaks.

Assembly: Remove the chilled torte from the refrigerator. Loosen the torte from the sides of the pan with a thin knife. Remove the sides of the pan. Rest the cake gently on its side, using a sharp knife, separate the cake from the pan bottom. Peel the parchment paper from the bottom of the torte. Place the torte, crust-side down, on an inverted 10-inch cake pan.

Using a spatula, evenly spread the coffee whipped cream over the top and sides of the cake. Serve chilled.

Chocolate ganache layer (optional):
9 ounces bittersweet chocolate
1 cup heavy cream

Bring cream to a boil, add finely chopped chocolate to cream, stirring until smooth. When the mixture is tepid, it may be poured and smoothed over the well-chilled torte.

BEAUTY AND THE BEAST -G-
1:00 2:50 4:40 7:00
* SHINING THROUGH -R-

Shelly- Marilyn just called with your fax # - have to you both,
Adrienne.

Nigella Lawson's Choco-Hoto-Pots Servings: Makes 4 servings

Ingredients

Butter for ramekins

3/4 cup semisweet chocolate chips

1 stick (4 ounces) unsalted butter

2 large eggs

3/4 cup superfine sugar

3 tablespoons all-purpose flour

1/2 cup white chocolate chips

Directions

Place baking sheet in an oven preheated to 400°. Butter four 2/3-cup ramekins and set aside.

Using a microwave oven or double boiler, melt together the semisweet chocolate and the butter. Set aside to cool.

In a separate bowl, combine eggs, sugar and flour. Add cooled chocolate mixture, and mix until blended. Fold in white chocolate chips.

Divide mixture evenly among ramekins and place on baking sheet. Bake until tops are shiny and cracked and chocolate beneath is hot and gooey, about 20 minutes. Place each ramekin on a small plate with a teaspoon and serve, reminding children that ramekins and chocolate are hot.

Read more: http://www.oprah.com/food/Choco-Hoto-Pots#ixzz3ogWVied4

GoodtoKnow

The Hairy Bikers' hazelnut and chocolate vacherin

- Serves: 8
- Prep time: 20 mins
- Cooking time: 3 hrs
- Total time: 3 hrs 20 mins
- Skill level: Easy peasy
- Costs: Cheap as chips

On their TV show The Hairy Bikers' Bakeation, Si and Dave traveled Europe to get the best baking recipes. Try this French-style vacherin for an impressive dessert

Ingredients

For the hazelnut meringue:

- 150g blanched hazelnuts
- sunflower oil, for greasing
- 5 large egg whites
- 275g caster sugar
- ½ tsp pure vanilla extract
- 2 tsp cornflour

For the filling:

- 100g dark chocolate (at least 70% cocoa solids), broken into pieces
- 500ml double cream
- 1 tbsp icing sugar, sifted
- 200ml crème fraiche
- 400g raspberries
- icing sugar, sifted, to decorate

Method

1. Toast the hazelnuts in a dry frying pan for 4–5 minutes until golden, leave them to cool, then chop roughly. Cut out 3 large rectangles of baking parchment. With a dark pencil and using a plate as a template, draw a 25cm circle in the centre of 2 pieces and a 20cm circle on the third. Lightly grease 2 baking sheets and place the pieces of parchment with the 25cm circles on them, pencil-side down. You should be able to see the circles through the paper.
2. Preheat the oven to 150°C/300°F/Gas Mark 2. Whisk the egg whites in a large bowl until stiff but not dry. Gradually whisk in the sugar, a tablespoon at a time, whisking for a few seconds in between each addition. Finally whisk in the vanilla extract and the cornflour until well combined. Fold all but a few of the hazelnuts into the meringue. Set the rest aside for later.
3. Place large spoonfuls of the meringue on the 25cm circles. Spread the meringue to the edges with a rubber spatula to make 2 large, flattish meringue discs, using a little more than two-thirds of the meringue. Spread the rest of the meringue over the 20cm circle and put it on a third lightly greased baking tray if you have one. Turn the oven down to 120°C/240°F/Gas Mark ½. Bake the 2 larger meringues, 1 above the other, for 1½ hours, switching between the shelves after 45 minutes, until very lightly coloured. Reduce the oven temperature further if they begin to get too brown. Remove from the oven and leave to cool. Cook the third meringue as above. (Alternating between top and bottom shelves).
4. Melt the chocolate in a small bowl over a pan of hot water. Stir until smooth, then leave to cool for a few minutes. Whip the cream with the icing sugar until soft peaks form. Stir the crème fraiche to soften it slightly

and fold it into the cream.

5. Put a large meringue disc on a serving plate and spoon over half the cream. Drizzle with a little chocolate and scatter a third of raspberries on top. Drizzle with a little of the melted chocolate. Top with the second large meringue disc and repeat the layers, then top with the smaller meringue. Finish the vacherin by scattering with the remaining raspberries, drizzling with chocolate and sprinkling the reserved nuts on top. Dust with sifted icing sugar to serve.

http://www.goodtoknow.co.uk/recipes/533796/the-hairy-bikers-hazelnut-and-chocolate-vacherin

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10. Bake the two larger meringues, one above the other, for 1½ hours, switching their positions halfway through cooking. (Reduce the oven temperature if the meringues start to brown too much.) Remove from the oven and set aside to cool. Cook the third meringue in the same way (if they can all fit into the oven at once, so much the better).

11. Once cool, carefully peel the paper from the bottom of each meringue.

12. For the filling, suspend a heatproof bowl over a pan of barely simmering water (do not allow the base of the bowl to touch the surface of the water). Add the chocolate pieces to the bowl and stir until melted. Allow to cool for a few minutes.

13. Meanwhile, whip the cream with the icing sugar until soft peaks form when the whisk is removed. Fold in the crème fraiche until well combined.

14. Transfer one of the large meringues to a serving plate or cake stand. Spoon over a third of the filling mixture. Using a dessert spoon, drizzle the meringue and filling with a little of the melted chocolate and sprinkle over one-third of the raspberries.

15. Top the first meringue with the second of the same size and repeat the filling process. Finally, add the smaller meringue to the tower and fill as before, drizzling over all of the remaining chocolate and sprinkling with the raspberries and reserved toasted hazelnuts. Dust with icing sugar and serve.

Recipe Tips

This dessert can be prepared up to six hours ahead and keep cool

Vacheron Aux Peche – Bev

3 egg whites, 5 tabs. sugar, 3 tabs. chopped walnuts, l tab. melted butter, 1½ tabs. plain flour. Whip egg whites stiff, fold in sugar, chopped nuts, butter, flour, mix well. Parchment paper. Divide in half, spread on cookie sheet, bake at 325 for 20′ till slight brown. Peel of paper, wrap in tea towel. 1½ cups cream, sugar, rum/vanilla, large tin peaches. Four hours before serving, beat cream till thick, add sugar and rum. Butter layers of biscuit, layer with peaches, put in fridge to set.

Sticky Date Pudding – Bev

¾ +cup OJ, zest of 1 orange, 1 1/3 cups dates, l teas. vanilla, 3/4 teas. carb soda, 3 +ozs. butter, ½ cup sugar, 1/3 cup brown sugar, 2 lightly beaten eggs, 1 ½ + cups S.R. flour, l teas. cinnamon.
Preheat oven to 180C. Butter and flour six, one cup moulds. Bring OJ to boil, add zest and dates. Stir in vanilla, carb soda (it will FOAM). Cool. Beat butter and sugars until light and fluffy. Drizzle in eggs, beating between each addition. It may look a little curdled. Fold in flour and cinnamon. Fold in date mixture. Bake on an oven slide for about 25′.
CARAMEL SAUCE: 1 ½ cups brown sugar, ½ + cup cream, 1 ¼ cups butter, l teas. vanilla.

Cheese Cake-Mrs. Loughnan

Crush l pkt. Nice biscuits, pour in ¼ cup melted butter. Chill.
Cream 1½ lbs. cream cheese and l cup sugar. Add 2 eggs, vanilla, beat well. Bake 270 for 30 mins., very low for 1½ hours.

(11 graham crackers, ½ c. sugar, 6 tabs butter melted- press 9″ tin; 400 oven for 8 mins, till golden brown.
2 lbs. c. cheese, 1 ½ c. plus 2 tabs. sugar, 4 large eggs – beat well. Add ½ cup lime juice plus 2 tabs, l tab. grated lime peel. Bake until slightly puffed, just set in center, just beginning to brown on top - 325 oven for 70′.

2 · 2" beans
apricots.

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PASTRY CRUST DOUGH

(PATE SUCREE)

Makes plenty of dough for the **Walnut Tartlets**, **Apple Galette** or **Apricot Tart**.

2 cups unbleached all purpose flour
1/3 cup sugar
1 teaspoon salt
1/2 teaspoon grated orange peel
1 cup (2 sticks) chilled unsalted butter, cut into 1/2-inch pieces
3 large egg yolks, beaten to blend

Mix first 4 ingredients in large bowl. Add butter; rub in with fingertips until mixture resembles coarse meal. Add yolks; mix with fork until dough begins to clump together. Shape dough into 6 balls for Walnut Tartlets, 2 balls for Apple Galette or 1 ball for Apricot Tart. Flatten ball(s) into disk (s); wrap in plastic. Chill 30 minutes. (Can be made 2 days ahead. Keep chilled. Let dough soften slightly at room temperature before rolling out.)

Bon Appétit
May 1999

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APRICOT TART WITH HONEY AND ALMONDS

(TARTE D'ABRICOTS AU MIEL ET AUX AMANDES)

In early summer, apricots are abundant in Provence; here, we've called for canned apricots, which are always available.

2/3 cup whole milk
1 2-inch piece vanilla bean, split lengthwise
2 large egg yolks
3 tablespoons sugar
1 tablespoon cornstarch

Pastry Crust Dough (1 dough disk)

1/2 cup blanched whole almonds
1/3 cup powdered sugar
1/4 cup (1/2 stick) unsalted butter, room temperature
1 large egg
1 teaspoon almond extract
Pinch of salt
3 15.25-ounce cans unpeeled apricot halves in heavy syrup, well drained

3 tablespoons honey

Pour milk into small saucepan. Scrape in seeds from vanilla bean; add bean. Bring to simmer. Remove from heat. Whisk yolks, 3 tablespoons sugar and cornstarch in bowl to blend. Gradually whisk milk mixture into yolk mixture. Return to pan. Whisk over medium heat until custard thickens and boils, about 2 minutes. Transfer to bowl; cool. Discard vanilla bean. (Can be made 2 days ahead. Cover; chill.)

Preheat oven to 400°F. Roll out pastry on floured surface to 14-inch round. Transfer to 11-inch-diameter tart pan with removable bottom. Press crust into pan. Trim edges to 1/2-inch overhang; fold in and press, forming double-thick sides. Freeze crust until firm, about 20 minutes. Bake until light golden, about 20 minutes. Cool. Maintain oven temperature.

Finely grind almonds and powdered sugar in processor. Add cooled custard; blend using on/off turns. Blend in butter, then whole egg, extract and salt. Pour into crust; smooth top. Arrange apricot halves, round side up, atop filling.

Bake tart until filling is set and golden, about 45 minutes. Remove from oven. Drizzle honey over. Return to oven for 3 minutes. Cool completely in pan.

Serves 12.
Bon Appétit

5/10

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Raspberry, White Chocolate, And Almond Trifle

Bon Appétit | December 2005

A dream-come-true holiday dessert: so easy to assemble, yet so very impressive (and delicious, too).

Yield: Makes 16 servings

ingredients

3 1/2 cups chilled heavy whipping cream, divided - beat well
12 ounces high-quality white chocolate (such as Lindt or Perugina), chopped
1 1/4 teaspoons almond extract, divided
1/2 cup sugar
1/2 cup ~~water~~ liquor
7 ounces Boudoirs or Champagne biscuits (crisp ladyfinger cookies),* divided

1 cup raspberry jam, melted, divided
1 1/2 12-ounce packages frozen unsweetened raspberries, partially thawed, divided
2 6-ounce containers fresh raspberries
3/4 cup sliced almonds, toasted

Preparation

Bring 1 cup cream to simmer in medium saucepan. Remove from heat. Add white chocolate; whisk until smooth. Cool to barely lukewarm, about 10 minutes. Beat 2 1/2 cups cream and 1/2 teaspoon extract in large bowl to soft peaks. Fold in white chocolate mixture.

Stir sugar and 1/2 cup water in small saucepan over medium heat until sugar melts. Mix in 3/4 teaspoon extract; remove syrup from heat. Quickly submerge 1 biscuit in syrup; shake excess back into pan. Place dipped biscuit in bottom of 14-cup trifle dish. Repeat with enough biscuits to cover bottom of dish.

Spread 1/3 of melted jam over biscuits in dish. Top with 1/3 of partially thawed berries with juices. Spread 1/3 of whipped chocolate cream over. Repeat layering with dipped biscuits, melted jam, partially thawed berries, and whipped chocolate cream 2 more times. Mound fresh berries in center of trifle. Sprinkle almonds around edge. Cover and chill at least 5 hours and up to 24 hours.

*Available at some supermarkets and at Italian markets.

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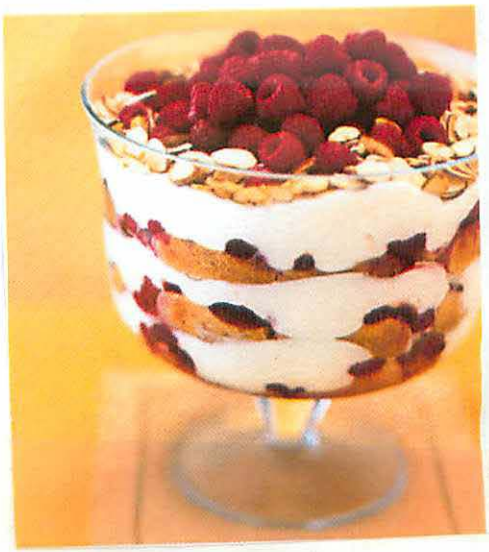

Recipe: Crunchy Carmel Apple Pie

Ingredients:

1 pastry crust for a deep-dish pie 9-inch (homemade or store-bought)
1/2 cup sugar
3 Tbsp. all-purpose flour
1 tsp. ground cinnamon
1/8 tsp salt
6 cups thinly sliced peeled apples (You may need more if your family sits by the bowl and sneaks the sliced applies when you are not looking) Marsha likes to use golden delicious and fuji apples.
1 recipe crumb topping (see below)
1/2 cup chopped pecans
1/4 cup caramel topping
1 oz. of TLC (tender, loving care — see Marsha's love story below)

Ingredients for Crumb Topping:

1 cup packed brown sugar
1/2cup all-purpose flour
1/2cup quick cooking rolled oats
1/2 cup butter

Directions for Crumb Topping:

1. Stir together brown sugar,flour, rolled oats.

2. Cut in 1/2 cup butter until topping is like course crumbs. Set aside.

Directions:

1. In a large mixing bowl, stir together the sugar, flour, cinnamon and salt.

2. Add apple slices and gently toss until coated.

3. Transfer apple mixture to the pie shell (I remove the store-bought pie shell from the aluminum pie plate and transfer it to a 9-inch pie plate of my own, but you do not have to.)

4. Sprinkle crumb topping over apple mixture.

5. Place pie on a cookie sheet so the drippings don't drop into your oven.

6. Cover edges of pie with aluminum foil.

7. Bake in a preheated 375 oven for 25 minutes. Then remove foil and put back in for another 25 to 30 minutes without foil.

8. Remove from oven. Sprinkle pie with chopped pecans then drizzle with caramel on top.

9. Cool on a wire rack and enjoy warm or at room temperature.

Recipe courtesy of Marsha Brooks, Apple Pie Contest 2001

epicurious.com

STICKY DATE PUDDING WITH TOFFEE SAUCE

For pudding
1 3/4 cups packed pitted dates (about 10 ounces)
2 cups ~~water~~
1 1/2 teaspoons baking soda
2 cups all-purpose flour
1/2 teaspoon baking powder
~~1/2 teaspoon ground ginger~~
1/2 teaspoon salt
3/4 stick (6 tablespoons) unsalted butter, softened
1 cup granulated sugar
3 large eggs

For sauce
1 3/4 sticks (3/4 cup plus 2 tablespoons) unsalted butter
1 1/2 cups packed light brown sugar
1 cup heavy cream
1/2 teaspoon vanilla

Accompaniment: vanilla ice cream

Make pudding:
Preheat oven to 375°F. and butter and flour an 8-inch square baking pan (2 inches deep), knocking out excess flour.

Coarsely chop dates and in a 1 1/2- to 2-quart saucepan simmer dates in water, uncovered, 5 minutes. Remove pan from heat and stir in baking soda. (Mixture will foam.) Let mixture stand 20 minutes.

While mixture is standing, into a bowl sift together flour, baking powder, ginger, and salt. In a large bowl with an electric mixer beat together butter and sugar until light and fluffy. Beat in eggs 1 at a time, beating well after each addition. Add flour mixture in 3 batches, beating after each addition until just combined. Add date mixture and with a wooden spoon stir batter until just combined well.

Pour batter into baking pan and set pan in a larger baking pan. Add enough hot water to larger pan to reach halfway up sides of smaller pan and bake in middle of oven until a tester comes out clean, 35 to 40 minutes. Remove smaller pan from water bath and cool pudding to warm on a rack.

Make sauce while pudding is cooling:
In a 1 1/2- to 2-quart heavy saucepan melt butter over moderate heat and add brown sugar. Bring mixture to a boil, stirring occasionally, and stir in cream and vanilla. Simmer sauce, stirring occasionally, until thickened slightly, about 5 minutes. Cool sauce to warm.

Cut warm pudding into squares. Serve pudding with ice cream and warm sauce.

Serves 6 to 8.

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Mascarpone-Filled Cake With Sherried Berries

Gourmet | July 2008

by Shelley Wiseman

This light-as-can-be buttermilk cake has an easy sophistication, its Sherry-spiked berries harmonizing with the tangy cream.

Yield: Makes 8 to 12 servings
Active Time: 45 min
Total Time: 2 hr

Wed
5pm macerate berries
4pm bake

ingredients

For cake:
2 cups sifted cake flour (not self-rising; sift before measuring)
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1 stick unsalted butter, softened
1 cup sugar
1 teaspoon pure vanilla extract
2 large eggs
1 cup well-shaken buttermilk

For berries:
1/2 cup ~~Fino (dry) Sherry~~ liqueur
1/2 cup sugar
4 cups mixed berries, cut if large

For cream:
8 ounces mascarpone (1 cup)
1 cup chilled heavy cream
1/4 cup sugar

Garnish:
confectioners sugar

preparation

Make cake:
Preheat oven to 350°F with rack in middle. Butter a 9-inch round cake pan (2 inches deep). Line bottom with a round of parchment paper, then butter parchment.

Sift together flour, baking powder, baking soda, and salt.

Beat together butter and sugar in a large bowl with an electric mixer until pale and fluffy. Beat in vanilla. Add eggs 1 at a time, beating well after each addition. With mixer at low speed, beat in buttermilk until just combined. Add flour mixture in 3 batches, mixing after each addition until just combined.

Spread batter in cake pan, smoothing top. Rap pan on counter several times to eliminate air bubbles.

20' 4 2 pans

Bake until golden and a wooden pick inserted in center comes out clean, 35 to 40 minutes. Cool in pan on a rack 10 minutes. Run a knife around edge of cake to loosen, then invert onto a plate. Discard paper and reinvert cake onto rack to cool completely.

Macerate berries:
Bring Sherry and sugar to a boil in a small heavy saucepan, stirring until sugar has dissolved. Put berries in a bowl and pour hot syrup over them, gently tossing to coat. Let stand 15 minutes.

Make cream and assemble cake:
Beat mascarpone and cream with sugar in a large bowl using cleaned beaters until mixture just holds stiff peaks.

Halve cake horizontally with a long serrated knife. Carefully remove top half and reserve. Put bottom half on a plate, then spread evenly with all of cream and replace top half. Serve with berries.
Sieve 1 sugar on top

Cooks notes:
•Cake, without cream, can be baked 1 day ahead. Wrap in plastic wrap once cool and keep at room temperature. •Berries can macerate at room temperature up to 2 hours.

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(Anne)

WHOLEMEAL CARROT CAKE

1 cup wholeseal plain flour. Pinch salt.
1 teas. carb. soda
½ teas. cinnamon
1 cup sultanas
1½ cups finely grated, lightly packed carrots
(about two medium-sized carrots)
1 cup raw sugar
2 eggs
¾ cup oil
½ cup chopped walnuts

Sift flour, soda, salt & cinnamon into a basin.
Return the husks in the sifter to the basin.
Add the sultanas, carrots and sugar. Mix well.
Beat the eggs and oil together with a fork and
add to the dry mixture. Beat well. Add walnuts.
Spread themixture into a well-greased 28 x 18cm.
lamington tin. Bake in a moderate oven for
40 minutes.
When the cake is cooked and cold, spread with
frosting.

Lemon Frosting
30gm. softened butter
60gm. creamed cheese
1 teas. grated lemon rind
1½ cups sifted icing sugar
Lemon juice.

Beat together softened butter & cheese till creamy.
Then beat in lemon rind and icing sugar. Add
sufficient lemon juice to make creamy frosting.
Spread on cake.

FRESH APRICOT UPSIDE CAKE

In a buttered 9- by 1 1/2-inch round cake pan combine well the butter and the brown sugar and press the mixture evenly onto the bottom of the pan. and the whole apricots, smooth sides down, decoratively on the sugar mixture.

For topping

- 1 stick (1/2 cup) unsalted butter (1/2 stick butter)
- 3/4 cup packed light brown sugar (1/2 cup brown sugar)
- 10 or 11 small (2- to 2 1/4-inch) fresh apricots (1 1/4 lb), halved lengthwise and pitted – almonds?

For cake

- 1 3/4 cups all-purpose flour
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 stick (1/2 cup) unsalted butter, softened
- 3/4 cup granulated sugar
- 1 1/2 teaspoons vanilla extract
- 1/4 teaspoon almond extract
- 2 large eggs at room temperature for 30 minutes
- 3/4 cup well-shaken buttermilk

- Special equipment: a 10-inchwell-seasoned cast-iron or heavy nonstick skillet (at least 2 inches deep)

Preheat oven to 375°F.

Make topping:

Heat butter in skillet over moderate heat until foam subsides. Reduce heat to low and sprinkle brown sugar evenly over butter, then cook, undisturbed, 3 minutes (not all of sugar will be melted). Remove skillet from heat and arrange apricot halves, skin sides down (cut side up), close together on top of brown sugar.

Make cake batter:

Sift together flour, baking powder and soda, and salt into a small bowl.

Beat together butter, sugar, and extracts in a large bowl with an electric mixer at medium speed until pale and fluffy, 2 to 3 minutes in a standing mixer or 3 to 4 minutes with a handheld. Beat in eggs 1 at a time, then beat until mixture is creamy and doubled in volume, 2 to 3 minutes.

Reduce speed to low and add flour mixture in 3 batches alternately with buttermilk, beginning and ending with flour mixture, and beat just until combined.

Gently spoon batter over apricots and spread evenly.

Bake cake:

If your skillet isn't ovenproof, wrap handle with heavy-duty foil (or a double layer of regular foil) before baking. Bake cake in middle of oven until golden brown and a wooden pick inserted in center comes out clean, 40 to 45 minutes.

Wearing oven mitts, immediately invert a large plate over skillet and, keeping plate and skillet firmly pressed together, invert cake onto plate. Carefully lift skillet off cake and, if necessary, replace any fruit that is stuck to bottom of skillet. Cool to warm or room temperature.

Raisin Cookies – Muma

¼ lb. butter melted with 1 cup brown sugar. Add 1 cup dates or raisins, 1 cup SR flour, one beaten egg. Grease tray, cook 350 for 20 minutes.

Baby Blancmange – Muma

To every cup of milk, add 1 tab. cornflour. Boil with a small piece of butter and ¼ cup sugar. Mix cornflour to smooth paste with some of the milk. When milk boils, stir in paste with wooden spoon, watch for lumps.

Melting Moments – Muma

½ lb. butter , 4 level tabs. icing sugar, 2 heaped tabs cornflour, 1½ cups plain flour. Beat icing sugar into butter. Add cornflour and flour sifted into mixture, mix well. Drop in small balls on cold, ungreased tray. Bake 25 mins. in slow oven, don't brown. Join together with lemon icing.

Lemon Cheese Pie, Vera Wadley

8 ozs. cream cheese, 1 can condensed milk, 4 ozs. lemon juice.
Beat cheese till soft, slowly add ½ tin milk, beat, add rest of milk.
Add 1 teas gelatine dissolved in ¼ cup hot water (over bowl of hot water).
Beat in lemon juice, beat well for 2 minutes. Chill.

Vacheron Aux Peche – Bev

3 egg whites, 5 tabs. sugar, 3 tabs. chopped walnuts, 1 tab. melted butter, 1½ tabs. plain flour. Whip egg whites stiff, fold in sugar, chopped nuts, butter, flour, mix well. Parchment paper. Divide in half, spread on cookie sheet, bake at 325 for 20' till slightly brown. Peel of paper, wrap in tea towel.
1½ cups cream, sugar, rum/vanilla, large tin peaches. Four hours before serving, beat cream till thick, add sugar and rum. Butter layers of biscuit, layer with peaches, put in fridge to set.

Sticky Date Pudding – Bev

¾ +cup OJ, zest of 1 orange, 1 1/3 c. dates, 1 t. vanilla, 3/4 t. carb soda, 3 +ozs. butter, ½ c. sugar, 1/3 c. brown sugar, 2 lightly beaten eggs, 1 ½ + c. self-raising flour, 1 t. cinnamon.
Preheat oven to 180C. Butter and flour six, one cup moulds. Bring OJ to boil, add zest and dates. Stir in vanilla, carb soda (it will FOAM). Cool.
Beat butter and sugars until light and fluffy. Drizzle in eggs, beating between each addition. It may look a little curdled. Fold in flour and cinnamon. Fold in date mixture. Bake on an oven slide for about 25'.
CARAMEL 1 ½ c. brown sugar, ½ + cup cream, 1 ¼ c. butter, 1 t. vanilla.

Marinade (Chicken, etc.) Bon App.

½ cup soy, ¼ cup lime juice, 3 cloves garlic, ginger, 1 tab. coriander, cumin; 1 teas sugar, ½ teas salt.

Caramel Squares, Mrs. Delahunty

Mix together ½ cups brown sugar, 1 cup SR flour, ½ cup melted butter. Press into 11x7 tin. Bake 350, 20 mins.
Heat 1 tin cond. milk, 2 tabs. g/syrup, ¼ stick butter. Pour over- bake 15'.

Bev's Caramel

1 stick butter, 2 tab. golden syrup, 8 ozs. sugar, tin condensed milk.
Bring to boil in saucepan, stir constantly for 15 minutes. Add vanilla, take off heat, beat.

Renee's Sugar Cookies

3/4 c. butter, 1½ c. sugar, 2 eggs, 2½ cups flour, 2 t. baking powder, ½ t. salt, vanilla.
Bake 375 for 9-12 minutes.

Bourbon Pecan Pie

1/3 c. butter, ½ c. brown sugar, 3 eggs, 1 c. dark corn syrup, 1 tab. bourbon, 1 cup chopped pecans, 1 tab. flour. 1 half baked 9 inch pie shell.
Cream butter, sugar, add eggs, then corn syrup and bourbon.
Toss pecans in flour, fold into filling. Bake 35 minutes or till filling is firm.

Muma's Bumble Bees

½ c. cond. milk, ½ each c. dates and walnuts, ¼ c. raisins, 1 c. coconut. Mix together, roll into balls, roll in coconut, bake 15 mins. at 350.

Muma's Apricot Balls

½ c. condensed milk, 1 c. coconut, ½ c. apricots, ¼ c. walnuts.
Roll in coconut in balls, refrigerate.

Muma's Pavlova

4 egg whites, 7/8 cup castor sugar, 1 teas vinegar, pinch salt,
1 teas cornflour, ½ teas vanilla. Put egg whites in mixing bowl,
add 1 tab. sugar and salt. Beat till stiff, not dry. Add castor sugar tab. at a time (could take 10 mins.). Fold in vinegar. Mix 1 tab. sugar with cornflour and vanilla - fold this in last. Bake 200 for 1 ¼ hours.

Dorothy's Caramel Corn

6 quarts popped corn.
Mix and boil 5 minutes: 2 cups brown sugar, 1 cup butter, ½ cup karo syrup
Remove from heat; add: 1 teas vanilla, 1 teas baking soda.
Pour over warm corn, mix well. Put in 200^0 oven for 1 hour; stir every 15'.

Mum's Log Dessert

Sprinkle 1 packet biscuits with marsala or similar red wine. Butter with whipped cream, cover with cream; freeze lightly.

Peter Balleau

From: "Paul and Linda Baillie" <lbaillie@bigpond.net.au>
Date: Saturday, February 20, 2010 9:39 PM
To: "Peter Balleau" <water@balleau.com>
Subject: Please save for Adrienne

LEMON BUTTER (Mum)

450gm sugar
juice of 6 lemons
lemon rind
110gm butter
6 eggs

Place sugar, lemons and rind in saucepan. Allow to boil for a few minutes. Add butter and allow to melt. Beat eggs and add to lemon mixture while still hot but not boiling. Return to saucepan and stir till thick being careful not to boil.

LIME TART (Bev Roberts)

grated rind of 6 limes
1 1/3 cups lime juice
1½ cups castor sugar
4 eggs
8 egg yolks
12 tablespoons butter

Combine rind, juice and sugar and cook over low heat till sugar is dissolved. Whisk the eggs and yolks and add to juice mixture. Cook in a double boiler stirring constantly until thickened. Do not boil. Remove from heat and whisk in butter one piece at a time. Strain mixture into bowl and cool. Fill a pastry shell that has been baked blind (190°C for 20-25 minutes). Refrigerate for at least 2 hours.

PASSIONFRUIT CURD TARTLETS (Adrienne and Linda Cullinan)

340gm sugar – less 240
340gm passionfruit pulp
110gm butter
6 large eggs
Prepared pastry
White chocolate

Place sugar and passionfruit in saucepan and heat till sugar is dissolved. Beat eggs and add to passionfruit mixture while still hot but not boiling. Return to saucepan or double boiler and stir constantly till thick being careful not to boil. Remove from heat and whisk in butter one piece at a time.
Blind bake tartlet shells. When cool line with melted white chocolate. Fill with curd when ready to serve.

Pecan + Apple

6.4 oz butter
1⅓ cups i. sugar, sifted
1 c cup ground almond
1/3 cup heaped plain flour
5 egg whites
1 tsp vanilla

½ c cup pecans or walnuts chopped
1 green apple, cored + chopped

Melt butter
Place i. sugar, almonds + flour in large bowl + blend well combined. Add unbeaten whites + vanilla, mix lightly. Pour in butter, holding back any solids. Blend well, thoroughly combined. Fold in pecans + apples. Spoon mixture into moulds no more than 2/3 full. Decorate with apple slices + pecans. Bake in 200° C. 12-15 mins. Stand 5'.

LEMON FRIANDS

185gm butter, melted 6.5 oz
1 cup ground almond, (almond meal)
2 teaspoons grated lemon rind
1 1/2 cups icing sugar, sifted
1/2 cup plain flour
6 egg whites
Extra, 2 teaspoons sifted icing sugar
1 tablespoon shredded lemon rind

Preheat oven to 200°C. Grease 10 friend or muffin tins. Place butter, almond meal, lemon rind, icing sugar and flour together in mixing bowl. Beat till combined. In a separate bowl, lightly beat the egg whites with a fork until frothy. Fold egg whites into almond mixture and stir until combined. Do not over mix. Spoon into prepared tins. Bake for 20-25 minutes. Remove from oven and allow to stand for 5 minutes before turning onto wire rack.

VARIATION:

- Omit the lemon rind and add grated rind 1 orange and ¼ cup poppy seeds.

1 cup mixed berries, blueberries or mixed berries

Grated lime rind + ½ cup toasted coconut

1 cup dates, raisins or sultanas

CHOC CHIP FRIANDS

3 egg whites, beaten lightly with fork
90gm butter, melted 3.2 oz.
60gm almond meal 2 oz (2.1)
¾ cup icing sugar, sifted
¼ cup plain flour
100gm dark or milk chocolate, chopped

Mix all together until lightly combined. Grease and flour muffin tray and bake at 180°C (or 160°C fan forced) for 15 minutes. Can be iced with extra chocolate melted with cream.

VARIATION:

- Omit the lemon rind and add grated rind 1 orange and ¼ cup poppy seeds.

PEAR AND ALMOND CAKE (Jeanette Brand)

2 large nearly ripe pears, peeled, cored and cut into eighths
1 tablespoon brown sugar or honey
5 eggs
220 gm caster sugar
200 gm blanched almonds
50 gm breadcrumbs (crumb day old crustless bread in food processor)

Grease and line a 24 cm cake tin or wider flan tin. Preheat oven to 180°C. Place pear pieces in a baking dish with the brown sugar and bake for about 10 to 15 minutes until soft. Whisk eggs with caster sugar until thick and very pale. Process almonds to a fine-ish powder in a blender. Fold these and the breadcrumbs into the egg mixture and pour into prepared cake tin. Dot pear pieces evenly over the mix, not using all the syrup but allowing the occasional bit to join the pears. Bake for about 35 to 45 minutes or until a skewer comes out clean.

Can be served with **CARDAMON CUSTARD**

1 litre of milk
4-5 green cardamon pods, lightly crushed, or 1-2 teaspoons seeds
10 egg yolks
150 gm caster sugar

Heat the milk in a saucepan with the cardamon until nearly boiling. Remove from the heat and steep for 15 minutes. Whisk the yolks with the sugar in a large bowl. Reheat the milk to boiling and gradually whisk onto the yolks. Return to a clean heavy based saucepan and stir over a medium-to-low flame with a wooden spoon. Don't boil, but when mix thickens slightly, place pan in cold water to cool quickly. Strain and serve warm or at room temperature.

160 = 320°
180 = 350° Womens Weekly
200 = 400°

Rosemary Foccacia, with Olives (Bon. A.)

12-16 oz. potato. Microwave till tender, mash to measure 2/3 cup.
Combine 1 cup warm water, ¼ t. sugar; sprinkle in 1 tab. dry yeast.
Let stand until foamy - about 5 minutes. Stir in 3 tabs. olive oil.
Mix 2½ c. flour, 1 t. salt, add potato. Add yeast mix to flour mixture.
Knead until smooth. Place in oiled bowl, turn to coat. Let rise 1 hour.
Preheat oven to 425. Punch down dough, knead 30 seconds. Pat out
dough to 12" round. Press dough with fingertips to dimple. Brush with oil. ~~Press olive halves, cut side down into dough. Sprinkle with sea salt.~~
Let rise about 20 minutes. Bake until golden, about 18 minutes.

Panna Cotta (Jean Hurd)

Put in a saucepan the seeds scraped from half a vanilla bean, 2 cups heavy cream,
¼ cup sugar, grated rind of 1 lemon, ~~simmer for 15 minutes.~~ r'berry sauce +
Dissolve 1½ tab. gelatine in 1-2 tabs. dark rum over hot water. Add
½ teas. lemon juice. Pour into six lightly oiled mounds. Refrigerate for
4 - 6 hours. Dip mould in hot water, run knife round to unmould.

White Chocolate Chips with Macadamia Nuts

½ c. butter, 1/3 c. sugar, 1/3 b. sugar, 1 egg, 1 teas. vanilla; 1 cup flour,
½ teas. b. pwdr, 6 ½ ozs. white chips, ¾ cup (3 ozs) mac. nuts halved.
Mound dough by 1/3 cupfuls, 2" apart. 350 oven for 15 mins.

Dulce de Leche Sauce (Bon Appetit)

1 cup cream,1 cup dark brown sugar, 1/2 c. condensed milk Combine whipping cream and brown sugar in heavy medium saucepan. Stir over medium heat until sugar dissolves. Boil until mixture is reduced to 1 cup, stirring occasionally, about 5 minutes. Stir in condensed milk. Cover and chill. Rewarm over medium-low heat just until warm and pourable.) Makes about 1 1/3 cups – Serve with Caramel cheese cake.

Caramel Pecan Cheese Cake (Bon Appetit)

For crust: 7, 5-2 ½" graham crackers, 1/2 cup coarsely chopped pecans, toasted and cooled, 3/4 stick (6 tablespoons) unsalted butter, melted and cooled

For filling: 2 pounds cream cheese, softened, 1 1/2 cups light brown sugar, 1/4 cup all-purpose flour, 4 large eggs, 1/2 cup sour cream,2 teas. vanilla,

Make crust: In a food processor grind graham crackers and pecans fine and in a bowl stir together with butter. Press mixture into bottom of a 9- by 2 1/2-inch springform pan. Chill crust 30 minutes. Freheat oven to 325°F.

Make filling: Beat cream cheese until light and fluffy. Add brown sugar gradually, beating until combined well. Beat in flour and add eggs, 1 at a time, beating well after each addition. Add sour cream, vanilla, and salt, beating until combined well. Pour filling into crust and bake in middle of oven 1 hour, or until edges are just set but middle trembles slightly. (Cheesecake will continue to set as it cools.) Turn off oven and cool cheesecake in oven with oven door propped open about 6 inches until cooled completely, about 2 hours.

Catherine tomato salad, anchovy
grill toms, capers, parsley, black olives, chives, basil
olive oil & garlic.

Vegetable Salad (television)

2 Tabs. oil, butter and balsalmic vinegar, plenty of minced garlic & pepper.
Marinate portabellas, sweet onions, zukks, yellow star squash, roasted red bells.
Chop coarsely in bowl, add feta, some marinade as dressing.

Cheese Cake-Mrs. Loughnan

1 Tbs: 1.5 cups crushed
5 tbs melted butter
Crush 1 packet Nice biscuits, pour in ¼ cup melted butter. Chill.
Cream 1½ lbs. cream cheese and 1 cup sugar. Add 2 eggs, vanilla, beat well.
Bake 270 for 30 mins., very low for 1½ hours.
2 tbs brown sugar.
press in 9" pan bottom. Wrap 9" of pan c 3
layers aafoil. 350° - 14'. cool. 4 pkts, 1 cup b. sugar, ½ stick melted butter
5 eggs. vanilla. Beat just blended

Grand Marnier Mousse (Bev)

1/3 cup sugar, 2 tabs water, 3 egg yolks, 2 teas grated orange rind,
2 tabs. Grand marnier, 2/3 cup cream.
Combine sugar and water in small pan, stir over heat till sugar is dissolved; bring to boil, boil rapidly without stirring for 3 to 5 minutes or until slightly thickened.
Beat egg yolks and orange rind in small basin at high speed until thick and creamy; gradually pour in hot syrup in a thin stream, beat on high speed.
Continue beating until mixture has cooled to room temperature, about 10 minutes.
Stir in grand marnier, fold in whipped cream in two lots. Pour into 10"x3" basin.
Cover with foil, freeze overnight.

Raisin Delicious (NM Cooking)

½ cup brown sugar, ½ cup white sugar, 1½ cup boiling water, 1 tab. butter, salt, ¼ teas cinnamon, ¾ cup raisins. Boil 15 minutes for medium syrup. 1 teas vanilla.

4 tbs. butter, 2/3 cup sugar, 1½ cup plain flour, 2 ~~tabs~~ teas baking powder, salt, 2/3 cup milk.
Cream butter, add sugar and cream till blended. Sift flour, baking powder, salt. Add to sugar-butter mixture and combine well. Add milk all at once and stir until thoroughly blended. Drop by tablespoon into well-buttered 9x9" pan; pour the raisin syrup over it. Sprinkle with 2/3 cup chopped nuts. Bake 350 until golden brown, about 30'. Serve warm with cream.

Brownies with Cream Cheese Swirl (Bon A.)

3 ozs. cream cheese, ¼ stick butter, ¼ cup sugar: beat till light and fluffy.
1 large egg, 1 tab. flour, ½ teas vanilla: Beat in egg, mix in flour, vanilla.

6 ozs. sweet chocolate, 3 tabs. butter: Melt over low heat. Cool slightly.

½ cup sugar, 2 large eggs, 1/3 cup flour, ½ teas baking powder: Beat sugar and eggs until slightly thickened, about 2 min.
Mix in flour, baking powder. Mix in chocolate mixture, 2 teas vanilla.
Stir in 1 cup chocolate chips, ¼ cup chopped walnuts.
Spread half of chocolate batter in 8-inch square pan. Spread cream cheese mixture over batter. Spoon remaining chocolate batter over top of cream cheese mixture. Using tip of knife, gently swirl through batter, forming marble design. Bake 350, 30 minutes - few moist crumbs attached to tester. Cool in pan on rack. Cut into squares.

Caramel Squares, Mrs. Delahunty

Mix together ½ cup brown sugar, 1 cup S.R. flour, ½ cup melted butter.
Press into 11x7 tin. Bake 350, 20 mins.
Heat 1 tin cond. milk, 2 tabs. g/syrup, cup butter ¼ cup. Pour over- bake 15'.

Bev's Caramel

1 stick butter, 2 tab. golden syrup, ½ lb. sugar, tin condensed milk.
Bring to boil in saucepan, stir constantly for 15 minutes. Add vanilla, take off heat, beat.

Renee's Sugar Cookies

3/4 cup butter, 1½ cups sugar, 2 eggs, 2½ cups flour, 2 teas. baking powder, ½ teas salt, vanilla. Bake 375 for 9-12 minutes.

Bourbon Pecan Pie

1/3 cup butter, ½ cup brown sugar, 3 eggs, 1 cup dark corn syrup, 1 tab. bourbon, 1 cup chopped pecans, 1 tab. flour. 1 half baked 9 inch pie shell.
Cream butter, sugar, add eggs, then corn syrup and bourbon.
Toss pecans in flour, fold into filling. Bake 35 minutes or till filling is firm.

Muma's Bumble Bees

½ cup cond. milk, ½ each cup dates and walnuts, ¼ cup raisins, 1 cup coconut. Mix together, roll into balls, roll in coconut, bake 15 mins. 350.

Muma's Apricot Balls

½ cup condensed milk, 1 cup coconut, ½ cup apricots, ¼ cups walnuts.
Roll in coconut in balls, refrigerate.

Muma's Pavlova

4 egg whites, 7/8 cup castor sugar, 1 teas. vinegar, pinch salt,
1 teas. cornflour, ½ teas. Vanilla. Put egg whites in mixing bowl,
add 1 tab. sugar and salt. Beat till stiff, not dry. Add castor sugar tab. at a time (could take 10 mins.). Fold in vinegar. Mix 1 tab. sugar with cornflour and vanilla - fold this in last. Bake 200 for 1 ¼ hours.

Cream Cheese Festive Log - K. Brogdon

Beat 3 eggs till v. frothy - 5 mins. Add 1 cup sugar, 2/3 cup pumpkin, 1 teas. lemon juice,
3/4 cup flour, salt, 1 teas. baking powder, 2 teas. mixed spice and beat well.
Grease and line with parchment, 15" x 10" x 1" sheet. Top cake mix with 1 cup nuts.
Bake 375 for 15 minutes. Icing sugar, linen towel, roll up till cool.
FILLING: Beat till smooth: 1 cup icing sugar, 4 tabs. butter, 6 ozs. cream cheese, 2 t.vanilla
Unroll cake, spread filling, roll back up.

Grand Marnier Mousse (Bev)

1/3 cup sugar, 2 tabs water, 3 egg yolks, 2 teas. grated orange rind, 2 tabs. grand marnier, 2/3 cup cream.
Combine sugar and water in small pan, stir over heat till sugar dissolved; bring to boil, boil rapidly w/o stirring for 3-5' or until slightly thickened.
Beat egg yolks and orange rind in small basin at high speed until thick and creamy; gradually pour in hot syrup in a thin stream, beat on high speed.
Continue beating until mixture has cooled to room temp; about 10'.
Stir in grand marnier, fold in whipped cream in two lots. Pour into 10"x3" basin. Cover with foil, freeze overnight.

Raisin Delicious (NM Cooking)

½ cup brown sugar, ½ cup white sugar, 1½ cups boiling water, 1 tab. butter, salt, ¼ teas. cinnamon, 3/4 cup raisins. Boil for 15 minutes for medium syrup. Take off heat, add 1 teas. vanilla.
4 tbs. butter, 2/3 c. sugar, 1½ c. plain flour, 2 teas. b. pwdr, salt, 2/3 c. milk.
Cream butter, add sugar and cream till blended. Sift flour, b. pwdr, salt.
Add to sugar-butter mixture and combine well. Add milk all at once and stir until dry ingredients are thoroughly blended. Drop batter from tablespoon into a well-buttered 9x9" baking pan and pour the raisin syrup over it. Sprinkle with 2/3 cup coarsely chopped nuts. Bake 350 until golden brown, about 30 minutes. Serve warm with cream.

Carrot Cake Sept 83

1½ cups finely grated, lightly packed carrots (about 2 medium carrots) ½ cup chopped walnuts 2 eggs 1 cup castor sugar 3/4 cup oil ½ teasp. vanilla 1 cup plain flour. 1 teasp carb. soda ½ teasp. each mixed spice & salt.

Combine eggs, sugar, oil, vanilla and sifted dry ingredients in bowl and beat on low speed till smooth. Stir in carrots & walnuts - mix well. Pour mixture into well greased 8" ring tin or Lamington tin - bake in mod. oven for 35-40 ~~45-50~~ minutes. When cold ice with either lemon icing or this frosting.

Cream 2 ozs cream cheese with 1 oz. softened butter - beat in 1 teaspoon grated lemon rind and 1½ cups icing sugar - beat well.

I'm pleased you are feeling so well and happy - a big hug to Katy & Wm. fondest love to you and Pete,

Mumma.

M

COLD CHOCOLATE SOUFFLE (maggi)

1 tab. unflavoured gelatin
1/4 cup cold water
3 ozs. dark, sweet chocolate
1 cup milk
1/2 cup sugar
pinch salt
1 teas. vanilla or 1 tab. brandy or rum
2 cups heavy cream

Soften gelatin in cold water.
Melt chocolate in double boiler, over simmering water.
Add milk. Beat with rotary beater until smooth. Remove from heat and stir in gelatin.
Add sugar and salt until gelatin and sugar dissolved.
Let cool slightly, then add flavouring.
Let cool until just beginning to set.
Whip cream until stiff.
Beat chocolate mixture until smooth.
Add the whipped cream a little at a time, beating each time until smooth.
Pour into 1 1/2 quart souffle dish and chill.
Garnish with cream and shaved chocolate.

CHOCOLATE CAKE (Muma)

2 cups S.R. Flour
1 teas. carb. soda
salt
1 1/2 cups (little less) castor sugar
2 eggs
1/2 cup (1/4 lb.) butter
1 cup milk
2 tabs. cocoa
vanilla.

Soften butter slightly - sift in dry ingredients and add milk.
Beat all together for 1 minute.
Drop in eggs and beat 5 minutes. 35-40' Lemington tray
It's a big cake - cook for about ~~1/2 hour~~ in moderate oven.
ICING: 2 tabs butter creamed, add 1 cup icing sugar + 1 egg. Beat well. Blend in 1 oz. melted chocolate, vanilla. Beat well.

BOILED FRUIT CAKE (Muma)

1 packet mixed fruit
1 cup raw sugar
1 15 oze. can pineapple pieces
1 teas. carb. soda
2 eggs
1/4 lb. butter
1 teas. spice
1 cup plain flour
1 cup S.R. flour

Instead of pineapple
Rum / golden syrup

Boil for 3 minutes - mixed fruit, sugar, pineapple, soda, butter, spice.
Cool, then add beaten eggs, flour, pinch salt.
Bake in slow oven for 1 1/2 hours.

SMALL CHOCOLATE CAKE (Muma)

Beat ½ cup margarine with 1 cup sugar. add 1 egg., beat well.
Add ½ cup milk with ½ teas. soda dissolved.
Add 1½ cups S.R. flour, 2 d'spoons cocoa, vanilla.
Then add ¼ cup boiling water.
Cook 350° for 20-25 mins.

Sultana cake (Les Hill

Cream 5 ozs Butter
5 ozs Castor sugar } add 2 eggs - b
Add 5 ozs plain flour
3 ozs S. R. Flour } alternately
4 tabs. milk
1/2 lb sultanas
Essence lemon - Salt, nutm

bake till cooked.

TRADITIONAL XMAS CAKE (Muma) 6-8lb cake

1 lb. butter
1 lb. brown sugar
12 eggs
1 lb raisins 6 ozs
1½ lbs currants 3/4
1½ lbs sultanas 3/4
¼ lb mixed peel
1 lb 7 ozs plain flour
1 oz mixed spice
½ oz nutmeg
3 tabs cold water
¼ cup rum/brandy (rum preserves, brandy quick maturing).
4 ozs almonds
salt

Cream butter + sugar, add eggs 1 at a time. Beat well. Add creamed mixture to the combined fruits, spices + almonds + stir with wooden spoon.
Add spirits.
Add flour, sifted 3 times c salt.
Tin - brown paper greased. Pick cake well to ensure no air bubbles
Bake in 275° for 5-6 hours.
Allow to cool in tin to retain moisture.
Wrap in greased proof paper.

APPLE PIE (Muma)

Line pie plate with pastry. Place apples in bowl. Melt butter, add to apples with 1 tab. lemon juice + brown sugar to taste. Add ½ teas. nutmeg + ½ cup dried fruit - mix, then spread over pastry.
Beat 1 egg, add 1 cup sour cream - stir well then pour over apples.
Mix together 1 tab sugar + 1 teas cinnamon. Sprinkle over cream - Bake in mod. oven 25-30' or until topping is set.

Dorothy's Caramel Corn

6 quarts popped corn.
Mix and boil 5 minutes: 2 cups brown sugar, 1 cup butter, ½ cup karo syrup
Remove from heat; add: 1 teas. vanilla, 1 teas. baking soda.
Pour over warm corn, mix well. Put in 200 oven for 1 hour; stir every 15'.

Mum's Log Dessert

Sprinkle 1 packet biscuits with marsala or similar red wine. Butter with whipped cream, cover with cream; freeze lightly.

Raisin Cookies – Muma

¼ lb. butter melted with 1 cup brown sugar. Add 1 cup dates or raisins, 1 cup S.R. flour, one beaten egg. Grease tray, cook 350 for 20 minutes.

Baby Blancmange – Muma

To every cup of milk, add 1 tab. cornflour. Boil with a small piece of butter and ¼ cup sugar. Mix cornflour to smooth paste with some of the milk. When milk boils, stir in paste with wooden spoon, watch for lumps.

Melting Moments – Muma

½ lb.butter (must be hard), 4 level tabs. icing sugar, 2 heaped tabs cornflour, 1½ cups plain flour.
Beat icing sugar into butter. Add cornflour and flour sifted into mixture, mix well. Drop in small balls on cold, ungreased tray. Bake 25 mins. in slow oven, don't brown. Join together with lemon icing.

Lemon Cheese Pie, Vera Wadley

8 ozs. cream cheese, 1 can condensed milk, 4 ozs. lemon juice.
Beat cheese till soft, slowly add ½ tin milk, beat, add rest of milk.
Add 1 teas. gelatine dissolved in ¼ cup hot water (over bowl of hot water).
Beat in lemon juice, beat well for 2 minutes. Chill.

INGREDIENTS choco pots, 8 j oliver

2 cups heavy cream

3/4 pound semisweet or bittersweet chocolate, at room temperature, coarsely chopped

4 large egg yolks

3 tablespoons dark rum

3 tablespoons unsalted butter

In a medium saucepan, heat the cream until bubbles appear around the edge. Remove the pan from the heat, add the chocolate and let stand for 1 minute, then stir until smooth.

Whisk the egg yolks in a small bowl, then whisk in 1/2 cup of the hot chocolate cream. Scrape this mixture into the saucepan and whisk constantly until smooth. Stir in the rum and butter. Pour the custard into eight 1/2-cup ramekins or espresso cups and refrigerate until chilled, at least 4 hours.

MAKE AHEAD

The chocolate pots can be refrigerated overnight.

Indian Carrot Soup (television)

In large saucepan, l tab. oil: 2 t. cumin, 1 t. coriander, pinch cinnamon, 1 t. tumeric, 1 t. paprika, l t. ginger – 3 minced cloves garlic – roast. Add l cup sweet wine – reduce. Add minced onion, 8 diced carrots, celery root – l cup. Add 4 cups stock,. 1 can coconut milk – simmer till tender. Puree. Add ½ cup cream, soy sauce to taste.

Indian Rice (television)

1c rice 2T 2c 1c stock ½c. c milk

2T Oil –hot pan, sauté ginger and garlic. Add 2 cups rice, sauté. Spread rice flat, Add stock and coconut milk – spread flat, liquid to reach first joint of finger. Bring to a boil. Put in 350 oven for 15′. Stir well. Another 15′. 2tsp basil mint cilantro.

Vegetable Salad (television)

2 Tabs. oil, butter and balsalmic vinegar, plenty of minced garlic & pepper. Marinate eplant portabellas, sweet onions, 2 zukks, 2 yellow star squash, 1 roasted red bells. Chop coarsely in bowl, add feta, some marinade as dressing. Basil Basil garnish

KT dressing

2c garlic, 2 anchov. 2 Tsp. w shire 2 dashs red w. vinegar 1 Tsb. dijon ½ t. lemon, S+P ½ cup o oil | ½c. oil

"Hummingbird cake
3 cups all-pupose flour
2 cups sugar
1 teaspoon salt
1 teaspoon soda
1 teaspoon ground cinnamon
3 eggs, beaten
1 1/2 cups salad oil
1 1/2 teaspoons vanilla extract
1 (8 ounce) can crushed pineapple, undrained
2 cups chopped pecans or walnuts, divided
2 cups chopped bananas
Cream cheese frosting (recipe follows)
Combine dry ingredients in a large mixing bowl; add eggs and salad oil, stirring until dry ingredients are moistened. Do not beat. Stir in vanilla, pineapple, 1 cup chopped pecans, and bananas. Spoon batter into 3 well-greased and floured 9-inch cakepans. Bake at 350 degrees F. For 25 to 30 minutes; remove from pans, and cool immediately. Spread frosting between layers and on top and sides of cake. Sprinkle with 1 cup chopped pecans. Yield: one 9-inch layer cake.

Cream Cheese Frosting
2 (8-ounce) packages cream cheese, softened
1 cup butter or margarine, softened
2 (16 ounce) packages powdered sugar
2 teaspoons vanilla extract
Combine cream cheese and butter; cream until smooth. Add powdered sugar, beating until light and fluffy. Stir in vanilla. Yield: enough for a 3 layer cake.--

THE COOK'S EXCHANGE

I'm a weekend fisherman who seems to have very little luck in catching anything, so I was delighted to receive some smoked fish from my mother's boyfriend, George. My wife used the fish to create this pasta dish, which we have whenever George's shopping trips are more successful than my fishing trips.

Eric Lindstrom
Ithaca, New York

Pasta with Smoked Whitefish, Tomatoes and Garlic

4 SERVINGS

- 6 tablespoons olive oil
- ¾ cup finely chopped shallots (about 3 large)
- 1½ tablespoons finely chopped garlic
- 1½ pounds cherry tomatoes, halved (about 24 tomatoes)
- ½ cup plus 2 tablespoons finely chopped fresh parsley
- ¾ teaspoon dried crushed red pepper
- 18 ounces smoked whitefish (chubs),* skinned, boned, coarsely flaked

- 9 ounces fresh linguine

Heat oil in heavy large skillet over medium heat. Add shallots and garlic. Sauté until shallots begin to soften, about 2 minutes. Reduce heat to medium-low. Add tomatoes, ½ cup parsley and crushed red pepper and stir until tomatoes are just tender, about 8 minutes. Add whitefish and cook until heated through, about 3 minutes.

Meanwhile, cook pasta in large pot of boiling salted water until tender but still firm to bite, stirring occasionally. Drain. Return to pot.

Toss fish mixture with pasta. Season with salt and pepper. Transfer pasta to bowl. Sprinkle with 2 tablespoons parsley.

**Available at delicatessens, fish markets and some supermarkets.*

Several years ago, I entered a baking contest and won first prize for these rich, fudgy brownies that are marbled with cream cheese. They're perfect paired with a tall glass of milk.

George Panagos
Decatur, Georgia

Brownies with Cream Cheese Swirl

MAKES 16

SWIRL

- 3 ounces cream cheese, room temperature
- 2 tablespoons (¼ stick) unsalted butter, room temperature
- ¼ cup sugar
- 1 large egg
- 1 tablespoon all purpose flour
- ½ teaspoon vanilla extract

BROWNIES

- 6 ounces sweet baking chocolate (such as Baker's German's Sweet Chocolate), chopped
- 3 tablespoons unsalted butter, room temperature
- ½ cup sugar
- 2 large eggs
- ½ cup all purpose flour
- ½ teaspoon baking powder
- ¼ teaspoon salt
- 2 teaspoons vanilla extract
- ¼ teaspoon almond extract
- 1 cup semisweet chocolate chips
- ¼ cup chopped walnuts

FOR SWIRL: Preheat oven to 350°F. Lightly butter 8-inch square nonstick baking pan. Using electric mixer, beat cream cheese and butter in medium bowl until light and fluffy. Gradually add sugar and beat until well blended. Beat in egg. Mix in flour and vanilla. Set mixture aside.

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

Spread half of chocolate batter (about 1¼ cups) in prepared pan. Using rubber spatula, spread cream cheese mixture over chocolate batter. Spoon remaining chocolate batter over top of cream cheese mixture. Using tip of knife, gently swirl through batter, forming marble design. Bake brownies until tester inserted into center comes out with a few moist crumbs attached, about 30 minutes. Cool brownies in pan on rack. Cut into squares.

This refreshing lemonade cocktail is a grown-up version of my favorite summertime drink. It's great to have while I'm grilling or just kicking back on a warm evening.

Martin Kelley
Los Angeles, California

Minted Vodka Lemonade

6 SERVINGS

- 1 cup (packed) mint leaves, chopped
- ⅔ cup sugar
- 1 cup fresh lemon juice
- 1½ cups vodka

- Crushed ice
- Fresh mint sprigs

Combine chopped mint and sugar in large bowl. Stir in lemon juice and vodka. Cover and refrigerate for at least 30 minutes and up to 2 hours.

Strain mixture into pitcher. Fill six 6- to 8-ounce glasses with crushed ice. Pour mixture over. Garnish with mint sprigs.

—Compiled by Reena Singh

Do you have an unpublished recipe to share with *Bon Appétit* readers? It could be an old family recipe or something special you have developed. Short recipes will be given preference. Send one recipe to The Cook's Exchange, *Bon Appétit*, 6300 Wilshire Blvd, Los Angeles, CA 90048; or contact us via E-mail at cooksxchng@bonappetit.com. All submissions become the property of *Bon Appétit* and will not be returned; submissions may be edited and may be published or otherwise used in any medium.

epicurious

Lime And Lemon Posset

Bon Appétit | May 2007

Jill Dupleix

"Posset" refers to an old English drink made in a way that's similar to this simple pudding. This dessert delivers great results with little effort.

Yield: Makes 6 servings

ingredients

2 1/4 cups whipping cream
3/4 cup plus 1 teaspoon sugar
3 tablespoons fresh lemon juice
2 tablespoons fresh lime juice
1 teaspoon grated lemon peel
1 teaspoon grated lime peel

preparation

Bring cream and 3/4 cup sugar to boil over medium-high heat, stirring until sugar dissolves. Boil 3 minutes, stirring constantly, adjusting heat as needed to prevent mixture from boiling over. Remove from heat. Stir in lemon juice and lime juice and cool 10 minutes. Stir mixture again and divide among six 1/2-cup ramekins or custard cups. Cover and chill possets until set, at least 4 hours or overnight.

Mix remaining 1 teaspoon sugar, lemon peel, and lime peel in small bowl. Sprinkle atop possets and serve with Lime and Lemon Friands .

MEAT PIES:

Pour over 1/4 lb. butter, 3 tabs. boiling water.
Add 1 1/2 cups S.R. flour.
Put in frig (not freezer) for 1 hour at least.

Epicuriou

FRUIT MINCE PIES:

4 ozs. butter beaten with 2 ozs. castor sugar. Add 1 egg and beat.
Add 8 ozs. sifted flour. You will need more flour but if you like press into pie
plate thinly, with fingers as it's hard to roll out.

FRONT
LOOSE

GRATIN
(also add M'ROOMS)

2 1/2 pounds Yukon Gold potatoes

1 garlic clove, halved

1 1/2 cups heavy cream

1 cup whole milk

1/4 teaspoon freshly grated nutmeg

Coarse salt and freshly ground pepper

3 ounces Gruyere cheese, grated (1 cup)

DIRECTIONS

Preheat oven to 375 degrees. Peel potatoes, and place in a bowl of water to prevent discoloring. Rub inside of a 9-by-12-inch oval baking dish with cut sides of garlic. Heat cream, milk, nutmeg, and 1 1/2 teaspoons salt in a medium saucepan over medium heat until bubbles form around edge. Season with pepper. Remove from heat.

Meanwhile, slice potatoes 1/8 inch thick; transfer to a bowl. Pour warm cream mixture over top. Mix well, using your hands to separate and coat potatoes, and transfer to prepared dish. Gently push potatoes down, and pour cream mixture from bowl over top. Sprinkle with Gruyere. Bake (with a baking sheet placed on the rack below to catch drips) until potatoes are fork tender and top is bubbling and brown, about 1 hour and 15 minutes.

Ina Garten lamb rack tapas (T = tablespoon)

1.5 T kosher salt; 2 T minced fresh rosemary; 3 minced garlic cloves, 1/2 cup dijon mustard, 1 T balsamic vinegar, 2 racks lamb. Process rosemary and garlic till very finely minced. Add the mustard and balsamic vinegar and process for 1'. Place the lamb in a roasting pan with the ribs curving down, and coat the tops with the mustard mixture. Allow to stand for 1 hour at room temperature. Preheat the oven to 450 degrees. Roast the lamb for exactly 20' for rare or 25' for medium-rare. Remove from the oven and cover with foil. Allow to sit for 15' then cut into individual ribs and serve.

4 garlic "

2 T oregano - 2 tsp dried

2 tsp cumin

2 T oil

4 hours

2 cups water

Rub all over meat

S+P over sub. prior to cook

475° -

8 hrs 275°

Grilled Salmon or Chicken c Thai Curry Sauce + Basmati.

Cook basmati rice — my recipe

For sauce: 1 1/8 teaspoons minced ginger; 1 1/8 teas minced garlic; 2 1/4 teas peanut oil; 3/4 teas ground coriander seeds; 1 1/2 teas curry powder; 1 1/2 teas Thai red curry paste; 1 1/2 teas paprika; 3/4 teas ground cumin; 1 1/4 cups well-stirred unsweetened coconut milk; 3 tabs tomato purée; 1 tab soy sauce; 1 1/2 tabs packed dark brown sugar

Make sauce:

In a heavy saucepan sauté ginger root and garlic in oil over moderately high heat, stirring, until golden. Add coriander, curry powder, curry paste, paprika, and cumin and sauté, stirring, 1', or until fragrant. Whisk in coconut milk, tomato purée, soy sauce, brown sugar; bring just to a boil. Remove pan from heat, keep warm.

For vegetables: ~~3 cups finely shredded green cabbage;~~ 3/4 cup julienne strips of seeded peeled cucumber B/Sprouts c red peppers capsicum + jalep. fresh mint. 3T rice vinegar ~~3 tabs finely chopped fresh coriander; 3 tabs finely chopped fresh mint leaves; 1 tabl soy sauce; 3 tabs rice~~ vinegar (not seasoned). In a bowl, toss all together. Sprinkle vegetables with 1/4 cup roasted peanuts 3T thin ginger; 4 teas fish sauce; 3 tabs soy; fried garlic; 1/2 cup broth jalep 3 tabs.

Prepare grill. four 6-ounce pieces salmon fillet or chicken; olive oil for brushing salmon;

Brush salmon or chicken with oil and sprinkle with salt and pepper to taste. Grill salmon on an oiled rack set 5 to 6 inches over glowing coals until just cooked through, about 5 minutes on each side.

Put rice in center of 4 plates and

Grilled Fillet of Pacific Salmon with Thai Red Curry Sauce and Basmati Rice

from TERRA, Cooking from the Heart of Napa Valley

Serves 4

This is another customer favorite we can never take off our menu. It has something for everyone: a spicy red curry sauce that cuts through the richness of the salmon, a cool crisp cabbage salad for contrast, and nutty basmati rice to sop it all up. We've taught this dish in many cooking classes, and at first we wondered if it might be a little too complicated for the home cook. But we have been pleasantly surprised time and again when people come into the restaurant and tell us they make it at home. Funny thing though: they still order it when they come to Terra.

Basmati Rice

my recipe

1 cup basmati rice
1/2 teaspoon unsalted butter
1 1/2 cups water

Cabbage Salad

2 cups loosely packed thinly sliced cabbage
1/3 cup loosely packed julienned cucumber
2 tablespoons cilantro leaves
2 tablespoons mint leaves

1 T. soy sauce
3T rice vinegar

Thai Red Curry Sauce

2 teaspoons peanut oil
1 teaspoon minced garlic
1 teaspoon minced peeled fresh ginger
1 teaspoon coriander seeds, cracked
1 1/2 teaspoons curry powder
1 1/2 teaspoons Thai red curry paste
1 1/2 teaspoons paprika
1/2 teaspoon ground cumin
1 1/4 cups unsweetened coconut milk
2 tablespoons plus 2 teaspoons tomato puree
2 teaspoons soy sauce
1 tablespoon plus 1 1/2 teaspoons firmly packed brown sugar

4 (6-ounce) king or Atlantic salmon fillets, each 3/4 inch thick
1 tablespoon olive oil
Salt and freshly ground black pepper
~~1/2 teaspoon soy sauce~~
~~2 teaspoons rice vinegar~~
1 tablespoon coarsely chopped roasted peanuts

Prepare a fire in a charcoal grill or preheat a gas grill. To make the rice, preheat the oven to 350°. Wash the rice in a colander under cold running water for 1 minute, then drain well and set aside for 10 minutes. In a small ovenproof saucepan, combine the rice, butter, and water. Cover with a tight-fitting lid and cook over high heat until strong steam comes out from under the lid. Remove from the heat, put the pan in the oven, and bake for 12 to 14 minutes, or until the rice is tender and all the water is absorbed. Set aside and keep warm.

To start the salad, combine the cabbage, cucumber, cilantro, and mint in a medium bowl, and toss well. Cover and refrigerate. To make the sauce, in a medium saucepan over a medium heat, heat the peanut oil and sauté the garlic and ginger until the garlic is lightly browned. Remove the pan from the heat and add the coriander seeds, curry powder, curry paste, paprika, and cumin. Decrease the heat to low and sauté for about 2 minutes to release the oils and flavors; be careful not to burn the mixture. Stir in the coconut milk, tomato puree, soy sauce, and brown sugar. Increase the heat, bring the sauce almost to a boil, and remove from the heat. (Don't let the sauce boil, or the sauce will separate). Keep warm or reheat gently before serving.

Meanwhile, to cook the salmon, brush the fillets with the olive oil and season with salt and pepper. Grill the fillets for about 2 1/2 minutes per side for medium rare, or until browned on the outside but still slightly translucent in the center. Or, heat a grill pan or skillet over high heat until very hot and cook the fillets for about 2 1/2 minutes per side for medium rare, or until browned on the outside but still slightly translucent in the center.

To finish the salad, toss the cabbage mixture with the soy sauce and rice vinegar in a large bowl.

To serve, place about 1/2 cup rice in the center of each of 4 warmed plates. Ladle 1/2 cup sauce around the rice, then place a fillet on top of the rice. Top each fillet with a tall mound of the cabbage salad. Sprinkle the sauce with the peanuts.

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Bonus Dates:

YOUR BONUS INCLUDES:

BONUS EXCLUSIVE Tyler Dawson for Clinique Cosmetics Bag
The designer's fresh, modern bag makes the perfect home for all your spring essentials.

Rinse-Off Foaming Cleanser
Skin feels fresh with this foamy cream-mousse cleanser that gently removes makeup and sunscreen.

Dramatically Different Moisturizing Lotion+
Dermatologist-developed formula combines all-day hydration with skin-strengthening ingredients to help skin look younger, longer.

BONUS CHOICE Chubby Stick Shadow Tint For Eyes in Bountiful Beige or Lavish Lilac Sheer, creamy colour glides on easily. So mistake-proof, no mirror's required.

BONUS EXCLUSIVE Clinique Colour Compact in Nudes or Violets
Eye shadow duo plus a super-wearable blush in one can't-buy-it-anywhere compact.

BONUS CHOICE Different Lipstick in Tenderheart or Raspberry Glacé A pop of smooth, comfortable, just-right colour for lips.

High Impact Mascara in Black
Kicks up the volume and length of each and every lash for a look that's lusher, plusher, bolder.

*One Bonus to a client, please.
While supplies last.

CLINIQUE

Allergy Tested. 100% Fragrance Free.

doors - bedrooms hallways
windows - separate
ex bed/inland doors
kitchen - main floor &
condos
commercial room
Brian Blossom/hallway
200
319-5078
doors in foamed interior
370
bath
windows wood
300
windows wood
1600
ceiling
300
windows doors
1700

Mango lossi born A. May 83

Potato Soup

2½ lbs spuds, 5 c. water + bouillon, bloc + 1½ c cheese

Cream of Celery
Bon Appetit, June 1985 p.14

Chilled Tomato soup (fresh toms)
Bon Appetit. July 1986 p. 61

Spicy Tom. Sauce: N.Y. Times

Maui Corn Soup - T.B.T.C.
Cheese + leek (onion) soup. B.A 1/84 (Will B day)
Sweet Pot. Corn Soup B.A. Sept. '91 p. 14
Potato Soup - India Gladys p. 128.
Caramelized Onion Soup B.A. Dec. 92 p20

ORIENTAL RICE WITH BRIE:
STEAM 2 CUPS RICE w/ 4 cups water + beef cubes.
In butter, saute sliced carrots, onions, parsley, eschallots. Add soy sauce. Add cooked rice.
Place large slice in brie - either in individual dishes or main serving dish.

Indian Rice (lightly spiced). p. 33 Indian Cooking.

Chipotle Corn bread: BA Feb 92 p. 57

R/Mary Focaccia w/ bolnos Bon A. 9/99 p. 230

eggplant augratin w green chilli - my book, veggs.
Sesame Carrots Kathy. My book
Parma Potatoes Kathy My book
Creamy Potatoes Kathy My book
Red Cabbage Casserole Kathy " " | BA 90 | Jan p. 69
Creamy Baked eggplant BA 1/92 p. 16
Swedish Red Cabbage B.A. Dec. 92 p. 15
Savory Spuds Indie - Shadys p. 119
Tofu veggie recipes BA 10/98 p. 143
Spinach Pita
Pot, mushroom Shadys * 11/98

Pork: Cerne Adovada - my red sauce
" - Vindaloo - Gladys Roach.

Lamb + Black Bean Rio ~~Grande~~ Valle Chile.
B.A. Feb. 92. p. 56

Thai curry + sauce: Bon A. 2/89 p. 14

Lamb Rock 9/98 p. 40

Tenderloin Marinade: p. 68 Let's Entertain

Lamb Marinade: p.60 Bon Appetit. July 1983.
(actually chicken given, but excellent on lamb).

FAJITAS: 2 garlic, p+s, 2 tbs cummins, ½ c. red wine, oil
1 tsb l. juice + soy. o. juice chip lettuce, tom, gr. chile, olive, sour cream, beans, lime

Pork Satay: great pork cubes for entrée or appetizer
Bon Ap 3/85 p.42 NYT cookbook p.138. (No tangie nuts)

Zoom: P. butter sauce + M. Fuller Satays - p.241.

PORK RIBS:

Stuffed Pork fillets c Fig cream sauce. My Book
Tenderloin of Beef My Book

BBQ Brisket : sauce) S/W Tooter p. 44 + BBQ beans,

Wine Stew (Kids Like) Red Aussie (St Lucia)

Pork - B. App. 2/90 p.117.

"African" Beef Stew. B.A. 1/90 p.16

Steam chicken
Cook 1 cup rice, 2¼ c. broth, onion, parsley.
Make cheese white sauce.

Grilled chicken w/chilli hollandaise (Mexican flavour)
Bon Appetit July 1986 p. 61.

~~Chicken drumsticks - Kathy - my book~~
Chicken Teriyaki - Joy p. 529. - easy, good cheddar.

Chicken with Mushrooms + Madeira
Bon Appetit March 1985, p 52.

Chicken Moghlai (Indian - easy)
Bon Appetit Sept. 1985 p.43.

Spicied Chicken (Indonesian). Bon App p.60 July 1983

~~Chicken kabobs - great on bar-bq.~~
~~Bon Appet. May 1986 p.11~~

Orange/Caramel HOG Cake: Bon App. Dec. 91.
Choc. fudge/Coffee torte in Walnut Crust. My UN Book
Choc. Truffles p.171 BA Dec. 91.
Carrot Cake w/cr. chs. icing BA 5/93 p.108 12/93
Rasberry Vacheron BA 2/92 p. 114 (I have not made it)
Caramel Pecan C/Cake BA 12/92 p. 16
Katy Kaconut Kake - Carrot Cake, minus carrot + coconut.
White C/Chip + macadamia nut cookies BA 1/90 p. 54
C/Chip Brownie cookies BA 1/90 p. 97
* Brownies w/cr. cheese swirl 7/98 BA.
~~Good morning choc cake for [illegible] 9/88 p.89.~~

Warm Choc. R/berry pudd cake - my UN Book
Ron's Vacherin w/ cream + drambs
CHOC. CREAM PIE W/ MERINGUE BASE. Great Chef > S/WEST
~~Mango Mousse - let's entertain again~~
Creme Brulee - maple 9/98 *
~~CHICOREE I. COOM COOKIE S/wiches Bon July 86 p 40~~
Applecake w/ maple walnut c/cheese frosting BA 1/98 Lithe Tea/Lion Tolude cake
Apple pie, caramel: Bon Nov. 88. p. 93.

Cake/Tart base for fruit - s'berries, etc, Bon Aug 83 42
Ch. Cheese " " " " My book. Spring recipes
Zukk Choc Cake Bon Sept 85 p. 43
Raisin Delicious - my book -
Cinn. Spice Cake w/ Caramel icing Aust. Womens WK

Old World Sour Cream Pound Cake
Bon Appetit March 1986 p. 130

Le Succès (meringue layer cake) | cream filling almond
Julia Child Vol. II. p. 499 | Vol. I p. 606.

Banana Rum cream pie. Joy of Cooking (add rum).

Brownie Cake w Rum/Choco Icing.
Bon Appetit Feb. 87 p. 54 ← Look last... Again. #155

Brownies w/cr.chs swirl: BA 7/98
Choc. Mousse - BEST - J. Child Vol. I p. 604

Coconut Pound Cake w/Lemon Curd Filling
Bon Appetit, June 1984.

Maple + Mascapone Cheese Cakes 12/99 p. 38

Cheese Cake (lighter than mine)
Bon Appetit, June 1985. p. 10.

Cocoa-Mocha Mousse* (very easy + good)
Bon Appetit Sept. 1985. p. 43 (See* next page)

Cake filling - excellent, sophisticated dessert.
Let's Entertain ... Again #155.

Thanksgiving:

Turkey: chopped onion, carrot, celery in cavity. Rub c̄ salt + butter. 350° - 1 hour. 325° till done.

Stuffing: blue corn bread, moisten c̄ red chile sauce, add chopped green chile, saute turkey liver.

Posole. See Indian c/book

Sweet Potato Caserole: 3 lbs S.P. diced + mashed, beat in 2 eggs, Add ¼ c. butter melted + ¼ c. brown sugar. Add 1 tsp salt + cinnamon: little O.J. to moisten, Put in dish, pecans on top, sprinkle c̄ b. sugar + ¼ c. butter. 370° 20'

Creamed onions/carrots. M'Rooms c̄ Garlic

Maui Corn Soup. Indian veggie salad - Sicaima 11/87 B.A.

HAM

Raisin Cookies - Mama
Choc. Chip - Joy of C.
Oatmeal Cookies - July 86 p.40 + St Lucia
Coconut Cookies - Mama
Jam Drops BA. 12/92 p.84
Fudgy Choc. Brownies 12/92 BA p. 116

Medallions of pork in Anniversary Sauce
In hot pan c meat. sherry, good splash;
splash of cream, squeeze of lime, tad of
green p/corn mustard, generous red chile
sauce, deglaze, reduce + flambe with
2 ozs Capt. Morgan's Rum.

Pork BBQ sauce. TBTC p. 81

Let oil come to room,
water comes to simmer
[illegible]

Drop bags, 1½ T boiling
water. Cover. Wait under
water boiling again, with
slotted spoon, turn bags,
cover again - wait under
water boiling (about 3')
Water = crunchy carrot.
Remove to spread towel
Heat pan 30" on med
Sauce, 30 sec

2 T. marg melted ~ 1 cup
scalded milk

2 T. yeast, pinch sugar ~
1 c. warm water

Blend ~ 6 c. flour, 2 T sugar
knead well. double bulk

400° Boil 3 qts water
c 2 T salt

knead dough. Size of plum
/ roll 5½" snake like
shape, tapering ends.
Twist ~ circle - pressed
together.

U.S.-Metric Cooking Conversions

U.S. to Metric

Capacity		Weight	
1/5 teaspoon	1 milliliter	1 oz	28 grams
1 teaspoon	5 ml	1 pound	454 grams
1 tablespoon	15 ml		
1 fluid oz	30 ml		
1/5 cup	47 ml		
1 cup	237 ml		
2 cups (1 pint)	473 ml		
4 cups (1 quart)	.95 liter		
4 quarts (1 gal.)	3.8 liters		

Metric to U.S.

Capacity		Weight	
1 milliliter	1/5 teaspoon	1 gram	.035 ounce
5 ml	1 teaspoon	100 grams	3.5 ounces
15 ml	1 tablespoon	500 grams	1.10 pounds
100 ml	3.4 fluid oz	1 kilogram	2.205 pounds = 35 ounces
240 ml	1 cup		
1 liter	34 fluid oz = 4.2 cups = 2.1 pints = 1.06 quarts = 0.26 gallon		

ADE's Bread

Rayon · 25 min

- 3 1/2 cups flour (1 lb) per pan
- 0.16 oz yeast 1/3 cup warm water 95°
- 2 1/4 tsp salt yeast in water as liquid pouring w/salt
  1 1/3 cups 75° water = rest of water
  - stir in w/ flour in mixing bowl
    Machine till elastic.
  - rest 5 min -

- Rise 3 hrs @ 70°
  punch down
- 2nd rise till big.
  - turn onto floured surface
  - divide into loaves
    (rest 5 min)

  roll & fold, punch wheel, roll length
  place sealed side up.
- final rise - 2 hrs 70° - in dry air
  oven to 450°
  slash top 1/1
  Into oven. 25 min

FRONT
LOOSE

GRATIN
(also add M'Rooms)

2 1/2 pounds Yukon Gold potatoes

1 garlic clove, halved

1 1/2 cups heavy cream

1 cup whole milk

1/4 teaspoon freshly grated nutmeg

Coarse salt and freshly ground pepper

3 ounces Gruyere cheese, grated (1 cup)

DIRECTIONS

Preheat oven to 375 degrees. Peel potatoes, and place in a bowl of water to prevent discoloring. Rub inside of a 9-by-12-inch oval baking dish with cut sides of garlic. Heat cream, milk, nutmeg, and 1 1/2 teaspoons salt in a medium saucepan over medium heat until bubbles form around edge. Season with pepper. Remove from heat.

Meanwhile, slice potatoes 1/8 inch thick; transfer to a bowl. Pour warm cream mixture over top. Mix well, using your hands to separate and coat potatoes, and transfer to prepared dish. Gently push potatoes down, and pour cream mixture from bowl over top. Sprinkle with Gruyere. Bake (with a baking sheet placed on the rack below to catch drips) until potatoes are fork tender and top is bubbling and brown, about 1 hour and 15 minutes.

Ina Garten lamb rack tapas (T = tablespoon)

1.5 T kosher salt; 2 T minced fresh rosemary; 3 minced garlic cloves, 1/2 cup dijon mustard, 1 T balsamic vinegar, 2 racks lamb. Process rosemary and garlic till very finely minced. Add the mustard and balsamic vinegar and process for 1'. Place the lamb in a roasting pan with the ribs curving down, and coat the tops with the mustard mixture. Allow to stand for 1 hour at room temperature. Preheat the oven to 450 degrees. Roast the lamb for exactly 20' for rare or 25' for medium-rare. Remove from the oven and cover with foil. Allow to sit for 15' then cut into individual ribs and serve.

4 garlic "

2 T oregano - 2 tsp dried

2 tsp cumin

2 T 'ou

4 hours

2 cups water

Rub all over meat

S+P over sub. prior to cook

475° -

8 hrs 275°

Grilled Salmon or Chicken c Thai Curry Sauce + Basmati.

Cook basmati rice — my recipe

For sauce: 1 1/8 teaspoons minced ginger; 1 1/8 teas minced garlic; 2 1/4 teas peanut oil; 3/4 teas ground coriander seeds; 1 1/2 teas curry powder; 1 1/2 teas Thai red curry paste; 1 1/2 teas paprika; 3/4 teas ground cumin; 1 1/4 cups well-stirred unsweetened coconut milk; 3 tabs tomato purée; 1 tab soy sauce; 1 1/2 tabs packed dark brown sugar

Make sauce:

In a heavy saucepan sauté ginger root and garlic in oil over moderately high heat, stirring, until golden. Add coriander, curry powder, curry paste, paprika, and cumin and sauté, stirring, 1', or until fragrant. Whisk in coconut milk, tomato purée, soy sauce, brown sugar; bring just to a boil. Remove pan from heat, keep warm.

For vegetables: ~~3 cups finely shredded green cabbage;~~ 3/4 cup julienne strips of seeded peeled cucumber B/sprouts c red peppers c paprika cumin + jalap. fresh mint. 3T rice vinegar ~~3 tabs finely chopped fresh coriander; 3 tabs finely chopped fresh mint leaves; 1 tabl soy sauce; 3 tabs rice~~ vinegar (not seasoned). In a bowl, toss all together. Sprinkle vegetables with 1/4 cup roasted peanuts 3T thin ginger; 1 tbs fish sauce; 3 tbs soy; fried garlic; ½ cup broth jalap 3 Tabs.

Prepare grill. four 6-ounce pieces salmon fillet or chicken; olive oil for brushing salmon;

Brush salmon or chicken with oil and sprinkle with salt and pepper to taste. Grill salmon on an oiled rack set 5 to 6 inches over glowing coals until just cooked through, about 5 minutes on each side.

Grilled Fillet of Pacific Salmon with Thai Red Curry Sauce and Basmati Rice

from TERRA, Cooking from the Heart of Napa Valley

Serves 4

This is another customer favorite we can never take off our menu. It has something for everyone: a spicy red curry sauce that cuts through the richness of the salmon, a cool crisp cabbage salad for contrast, and nutty basmati rice to sop it all up. We've taught this dish in many cooking classes, and at first we wondered if it might be a little too complicated for the home cook. But we have been pleasantly surprised time and again when people come into the restaurant and tell us they make it at home. Funny thing though: they still order it when they come to Terra.

Basmati Rice

my recipe

1 cup basmati rice
1/2 teaspoon unsalted butter
1 1/2 cups water

Cabbage Salad

2 cups loosely packed thinly sliced cabbage
1/3 cup loosely packed julienned cucumber
2 tablespoons cilantro leaves
2 tablespoons mint leaves

1 T. soy sauce
3T rice vinegar

Thai Red Curry Sauce

2 teaspoons peanut oil
1 teaspoon minced garlic
1 teaspoon minced peeled fresh ginger
1 teaspoon coriander seeds, cracked
1 1/2 teaspoons curry powder
1 1/2 teaspoons Thai red curry paste
1 1/2 teaspoons paprika
1/2 teaspoon ground cumin
1 1/4 cups unsweetened coconut milk
2 tablespoons plus 2 teaspoons tomato puree
2 teaspoons soy sauce
1 tablespoon plus 1 1/2 teaspoons firmly packed brown sugar

4 (6-ounce) king or Atlantic salmon fillets, each 3/4 inch thick
1 tablespoon olive oil
Salt and freshly ground black pepper
~~1/2 teaspoon soy sauce~~
~~2 teaspoons rice vinegar~~
1 tablespoon coarsely chopped roasted peanuts

Prepare a fire in a charcoal grill or preheat a gas grill. To make the rice, preheat the oven to 350°. Wash the rice in a colander under cold running water for 1 minute, then drain well and set aside for 10 minutes. In a small ovenproof saucepan, combine the rice, butter, and water. Cover with a tight-fitting lid and cook over high heat until strong steam comes out from under the lid. Remove from the heat, put the pan in the oven, and bake for 12 to 14 minutes, or until the rice is tender and all the water is absorbed. Set aside and keep warm.

To start the salad, combine the cabbage, cucumber, cilantro, and mint in a medium bowl, and toss well. Cover and refrigerate. To make the sauce, in a medium saucepan over a medium heat, heat the peanut oil and sauté the garlic and ginger until the garlic is lightly browned. Remove the pan from the heat and add the coriander seeds, curry powder, curry paste, paprika, and cumin. Decrease the heat to low and sauté for about 2 minutes to release the oils and flavors; be careful not to burn the mixture. Stir in the coconut milk, tomato puree, soy sauce, and brown sugar. Increase the heat, bring the sauce almost to a boil, and remove from the heat. (Don't let the sauce boil, or the sauce will separate). Keep warm or reheat gently before serving.

Meanwhile, to cook the salmon, brush the fillets with the olive oil and season with salt and pepper. Grill the fillets for about 2 1/2 minutes per side for medium rare, or until browned on the outside but still slightly translucent in the center. Or, heat a grill pan or skillet over high heat until very hot and cook the fillets for about 2 1/2 minutes per side for medium rare, or until browned on the outside but still slightly translucent in the center.

To finish the salad, toss the cabbage mixture with the soy sauce and rice vinegar in a large bowl.

To serve, place about 1/2 cup rice in the center of each of 4 warmed plates. Ladle 1/2 cup sauce around the rice, then place a fillet on top of the rice. Top each fillet with a tall mound of the cabbage salad. Sprinkle the sauce with the peanuts.

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BBC FOOD

Hazelnut and chocolate 'vacherin'

Preparation *time*
less than 30 mins

Cooking time
1 to 2 hours

Serves
Serves 8

Recommended by
8 people

Dietary
Vegetarian

This delicious three-tiered chocolate-and-hazelnut pavlova makes a showstopping centrepiece for dessert.

By The Hairy Bikers
From Hairy Bikers Everyday Gourmets

Ingredients

For the hazelnut meringues

150g/5oz blanched shelled hazelnuts

5 large free-range egg whites

275g/9½oz caster sugar

½ tsp vanilla extract

2 tsp cornflour

For the filling

100g/3½oz plain chocolate (minimum 70% cocoa solids), broken into pieces

450ml/16fl oz double cream

1 tbsp icing sugar, sifted, plus extra to serve

200ml/7fl oz crème fraiche, stirred

300g/10½oz fresh raspberries

Method

1. For the hazelnut meringues, dry-fry the hazelnuts in a frying pan over a medium heat for 4-5 minutes, or until toasted and golden-brown, shaking the pan regularly. Remove from the heat and set aside to cool. Once cooled, chop roughly.

2. Cut three pieces of baking parchment, each large enough to line a baking tray. Using a pencil and an appropriately sized upturned plate or bowl, draw a 25cm/10in circle in the centre of two of the pieces of baking paper, and a 20cm/8in circle on the third.

3. Lightly grease three baking trays with a little oil and line with the pieces of baking paper, pencil-side down. You should be able to see the circles through the paper.

4. Preheat the oven to 150C/300F/Gas 2.

5. Whisk the egg whites in a large bowl until stiff peaks form when the whisk is removed. (The egg whites are ready when you can turn the bowl upside down without the eggs sliding out.)

6. Gradually add the sugar, one tablespoon at a time, whisking after each addition.

7. Whisk in the vanilla extract and cornflour until well combined. The meringue mixture should now be glossy and resemble shaving foam. Fold all but a few of the chopped hazelnuts into the meringue mixture.

8. Divide the meringue mixture among the three baking trays, spooning the mixture into the boundaries of the circles and spreading with a spatula to smooth. Set aside.

9. Reduce the oven temperature to 130C/270F/Gas ½ .

For the filling, suspend a heatproof bowl over a pan of barely simmering water (do not allow the base of the bowl to touch the surface of the water). Add the chocolate pieces to the bowl and stir until melted. Allow to cool for a few minutes.

Meanwhile, whip the cream with the icing sugar until soft peaks form when the whisk is removed. Fold in the crème fraiche until well combined.

Transfer one of the large meringues to a serving plate or cake stand. Spoon over a third of the filling mixture. Using a dessert spoon, drizzle the meringue and filling with a little of the melted chocolate and sprinkle over one-third of the raspberries.

Top the first meringue with the second of the same size and repeat the filling process. Finally, add the smaller meringue to the tower and fill as before, drizzling over all of the remaining chocolate and sprinkling with the raspberries and reserved toasted hazelnuts. Dust with icing sugar and serve.

Can be prepared up to 6 hours ahead + kept cool

Hazelnut and chocolate 'vacherin' under 30 mins; Cooking time 1 - 2 hours; Serves Serves 8

This delicious 3-tiered chocolate-and-hazelnut pavlova makes a showstopping centrepiece

Ingredients For the hazelnut meringues

5oz blanch shelled h'nuts; 5 large egg whites; 9½oz caster sugar; ½ tsp vanilla; 2 tsp cornflour

Ingredients for the filling

3½oz plain chocolate (min 70% cocoa solids), broken in pieces; 16fl oz double cream; 1 tbsp icing sugar, sifted, plus extra to serve; 7fl oz crème fraiche, stirred; 10½oz fresh raspberries

Method

For the hazelnut meringues, dry-fry the hazelnuts in a frying pan over a medium heat for 4-5 minutes, or until toasted and golden-brown, shaking the pan regularly. Remove from the heat and set aside to cool. Once cooled, chop roughly.

Cut three pieces of baking parchment, each large enough to line a baking tray. Using a pencil and an appropriately sized upturned plate or bowl, draw a 25cm/10in circle in the centre of two of the pieces of baking paper, and a 20cm/8in circle on the third.

Lightly grease three baking trays with a little oil and line with the pieces of baking paper, pencil-side down. You should be able to see the circles through the paper.

Preheat the oven to 300F/Gas 2.

Whisk the egg whites in a large bowl until stiff peaks form when the whisk is removed. (The egg whites are ready when you can turn the bowl upside down without the eggs sliding out.)

Gradually add the sugar, one tablespoon at a time, whisking after each addition.

Whisk in the vanilla extract and cornflour until well combined. The meringue mixture should now be glossy and resemble shaving foam. Fold all but a few of the chopped hazelnuts into the meringue mixture.

Divide the meringue mixture among the three baking trays, spooning the mixture into the boundaries of the circles and spreading with a spatula to smooth. Set aside.

Reduce the oven temperature to 270F/Gas ½ .

Bake the two larger meringues, one above the other, for 1½ hours, switching their positions halfway through cooking. (Reduce the oven temperature if the meringues start to brown too much.) Remove from the oven and set aside to cool. Cook the third meringue in the same way (if they can all fit into the oven at once, so much the better).

Once cool, carefully peel the paper from the bottom of each meringue.

Glenn's salmon chile sauce

1.5 tbs butter; 1/2 tsp cinnamon; 1/2 tsp cumin; 2-4 cloves garlic, minced

2 Anaheim chilies, finely diced; 1/2 medium onion, diced; 1 cup whipping cream, S&P

Heat butter in pan. Add cinnamon, cumin, garlic, onion. Sauté few mins. Reduce heat, add cream, S&P. Stir, cook sauce until cream lightly bubbles. Sprinkle cilantro on sauce if desired

FRESH PEA SOUP - Ina Garten

2 tabs unsalted butter; 2 cups chopped leeks, white and light green parts (2 leeks)

1 cup chopped yellow onion; 4 cups chicken stock, preferably homemade

2 (10-ounce) packages frozen peas; 2/3 cup chopped fresh mint leaves, loosely packed

2 teaspoons kosher salt; 1/2 teaspoon freshly ground black pepper

1/2 cup creme fraiche; 1/2 cup freshly chopped chives; Garlic croutons, for serving

Heat the butter in a large saucepan, add the leeks and onion, and cook over medium-low heat for 5 to 10 minutes, until the onion is tender. Add the chicken stock, increase the heat to high, and bring to a boil. Add the peas and cook for 3 to 5 minutes, until the peas are tender. (Frozen peas will take only 3 minutes.) Off the heat, add the mint, salt, and pepper.

*Puree the soup in batches: place 1 cup of soup in a blender, and puree on low speed. With the blender still running, open the venthole in the lid and slowly add more soup until the blender is 3/4 full. Pour the soup into a large bowl, repeat until all the soup is pureed. Whisk in the creme fraiche and chives and taste for seasoning. Serve chilled with garlic croutons.

Pinchos Morunos (Spanish Pork Skewers)Prep time : 2 hours 15 mins Serves: 4

Cook time: 15 mins Total time: 2 hours 30 mins Make extra ras el hanout spice blend, you can use it in other dishes too!

These addictive Spanish pork skewers are called **PINCHO MORUNOS** because of their fascinating history. The marinade is a delicious blend of spices and they make the perfect tapa!

Ingredients

2 pounds of pork tenderloin (cleaned of excess fat/veins)

1 tab cumin; 1 teas coriander; 1 tab sweet Spanish paprika; 1 teas turmeric; 1 teas oregano; ½ teas black pepper; ¼ teas cinnamon; 1 teas salt; 5 minced garlic cloves; ¼ cup extra virgin olive oil; Juice of ½ a lemon (for marinade); Lemon wedges (for serving)

Instructions

Trim the pork loin of excess fat and then cut into 1.5 inch cubes and put into a large freezer bag.

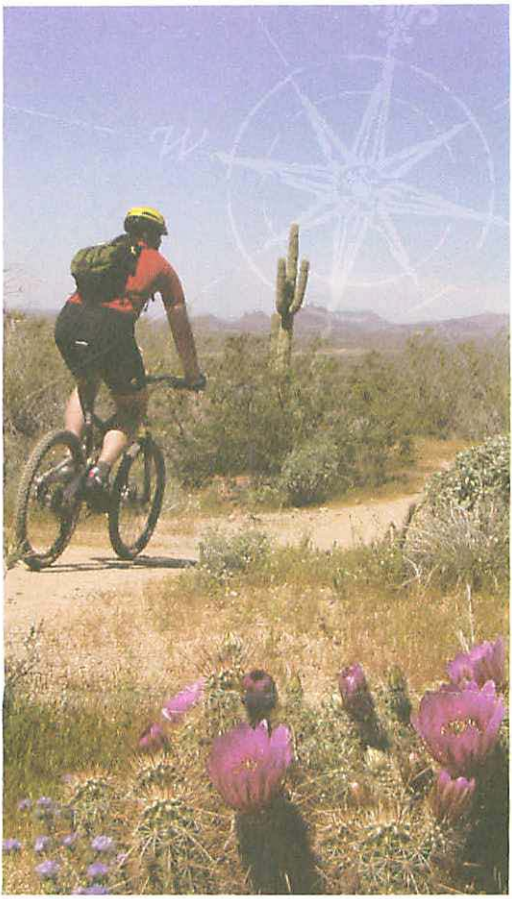
Mix all spices, olive oil and lemon juice in a bowl and then pour over the pork cubes

Seal the bag and toss the spice mixture with the pork, then marinate in the fridge overnight (or a minimum of 2 hours)

Remove the marinated pork cubes and place on metal skewers with a little bit of space between each cube

Grill on a high heat until browned on the outside but just cooked through (don't overcook or they'll be dry!)

Rest the skewers for five minutes and serve with lemon wedges



Oriental sauce
Heavy cream 1
maple syrup ½
fried, tossed in salt

ROYAL PALMS

Resort and Spa

Caramel sesame seeds
sea salt (garlic chips)

Local Adventure Map for

Arcadia & Camelback

A J fine foods
Osian Market