



Stephen's Kitchen 2015

The Best of Cafe Willow

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Stephen's Kitchen 2015

The Best of Cafe Willow

Here is the current collection of the Fisher Family Favorite Recipes. Bon Appetite!

Appetizers



Artichoke Dip with Fontina

The unbaked dip can be frozen, up to 1 month. Thaw completely before baking.

8 servings

Source: Martha Stewart

Ingredients

- 2 tablespoons extra-virgin olive oil
- ½ medium yellow onion, diced small
- 3 garlic cloves, finely chopped
- 3 cans (14 ounces each) whole artichoke hearts, drained and coarsely chopped
- ⅓ cup dry white wine
- 4 ounces Neufchatel cream cheese, room temperature
- 2 ¼ cups cubed fontina cheese (about ¾ pound)
- ¼ cup chopped fresh parsley
- 8 pitas, each cut into 6 wedges

Method

1. Preheat oven to 400 degrees. In a large skillet, heat 1 tablespoon oil over medium. Add onion and cook until softened, about 5 minutes. Add garlic and cook until fragrant, 1 minute. Add artichokes and wine; cook until liquid evaporates, about 8 minutes.
2. Remove skillet from heat and stir in Neufchatel until blended. Fold in 1 ¼ cups fontina and parsley. Transfer mixture to a 2-quart baking dish; sprinkle with 1 cup fontina. Bake until golden and bubbling, 30 minutes.
3. Meanwhile, in a large bowl, toss pitas with 1 tablespoon oil; spread on a rimmed baking sheet. Bake until golden and crisp, 15 to 20 minutes. Serve warm dip with pita chips.



Baked Crab and Artichoke Dip

This baked crab and artichoke dip is made and served in a bread bowl that you can eat too!

12 servings

Source: Allrecipes.com

Ingredients

- 2 (8 ounce) packages cream cheese, softened
- 1 lb. lump crabmeat, drained
- 1 (14 ounce) can artichoke bottoms, drained and chopped
- 6 ounces shredded white Cheddar cheese
- ½ cup finely diced red bell pepper
- ⅓ cup chopped green onions
- ½ cup sour cream
- ¼ cup mayonnaise
- 3 cloves garlic, minced
- 1 lemon, zested and juiced
- 2 teaspoons chopped fresh tarragon
- 1 teaspoon Worcestershire sauce
- 1 pinch cayenne pepper, or more to taste
- salt and freshly ground black pepper to taste
- 1 round loaf sourdough bread
- 2 tablespoons shredded white Cheddar cheese

Method

1. Preheat oven to 375 degrees F (190 degrees C). Line a baking dish with aluminum foil.
2. Combine cream cheese, crab meat, artichoke bottoms, 6 ounces Cheddar cheese, red bell pepper, green onions, sour cream, mayonnaise, garlic, lemon zest and juice, tarragon, Worcestershire sauce, and cayenne pepper in a large bowl; season with salt and black pepper.
3. Cut the top 1/3 off the loaf of sourdough bread and discard. Remove the bread filling and discard, leaving just the crust. Place in the prepared baking dish.
4. Transfer artichoke mixture to the prepared bread bowl; top with 2 tablespoons Cheddar cheese and cayenne pepper.
5. Bake in the preheated oven until dip is warmed and top is golden brown, about 30 minutes.



Betty Fisher's Shrimp

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

6 servings

Source: Betty Fisher

Ingredients

- 2 Pounds Shrimp, Cooked
- 1 Large Spanish Onion, sliced into rings
- 1 ¼ cups Olive Oil
- ¾ cups White Wine Vinegar
- 1 ½ Teaspoons Celery Salt
- 2 ½ Tablespoons Capers, in juice
- 1 Dash Tabasco Sauce

Method

1. Mix oil, vinegar, salt, capers & tabasco sauce in small bowl.
2. In decorative bowl, arrange alternate layers of shrimp and onions. Pour marinade over all.
3. Cover and refrigerate overnight.



Blue Cheese Dip with Caramelized Shallots

8 servings

Source: Bon Appetit

Ingredients

- 2 tablespoons olive oil
- 10 shallots, thinly sliced
- 2 cups crumbled blue cheese, (5 ounces)
- 1 cup sour cream
- 4 tablespoons chopped chives

Method

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

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

Serve with toasted bread and crudites.



BOCA Stuffed Mushrooms Appetizer

Servings: --

Source: kraftfoods.com

Ingredients

- 8 large mushrooms
- ⅓ cup frozen BOCA Ground Crumbles
- 2 Tbsp. PHILADELPHIA 1/3 Less Fat than Cream Cheese
- ⅓ cup KRAFT 2% Milk Shredded Cheddar Cheese
- 1 green onion, sliced
- ¼ teaspoon garlic powder

Method

1. HEAT oven to 400°F.
2. REMOVE mushroom stems; set caps aside. Chop stems; place in medium bowl. Add remaining ingredients; mix well.
3. FILL mushroom caps with crumbles mixture; press firmly into caps. Place on baking sheet.
4. BAKE 10 to 12 min. or until mushrooms are tender and filling is heated through.



Cheesy Baked Dip

8 servings

Source: FaceBook

Ingredients

- 8 ounces sour cream
- 8 ounces cream cheese
- 16 ounces cheddar cheese, grated (sharp or mild)
- 4 ounces chopped green chilies
- Green onion (suit your own taste)
- 1 c. chopped ham
- ½ lb. chopped bacon
- 1 round bread loaf, hollowed out

Method

Mix first seven ingredients together and put into the hollowed out bread loaf. Bake at 350 degrees uncovered for one hour. Serve with leftover bread or chips...



Crab Cakes

2 servings

Source: Gourmet

Ingredients

- 2 slices firm white sandwich bread
- ½ lb. jumbo lump crabmeat, picked over
- 2 tablespoons mayonnaise
- ½ teaspoon Worcestershire sauce
- 1 large egg, beaten
- 2 tablespoons unsalted butter
- Accompaniment: lemon wedges

Method

1. Tear bread into small pieces into a bowl with crab. Add mayonnaise, Worcestershire sauce, 2 Tbsp egg (discard remainder), and a pinch of salt. Mix together gently but thoroughly, then form into 4 patties (about 3 inches in diameter).
2. Heat butter in a 12-inch heavy skillet over medium heat until foam subsides, then cook crab cakes, turning once, until golden brown, about 6 minutes total.

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



Crab Meltaways

We first made these for Jay's wedding at the chalet.

48 servings

Source: Barbara Lyons

Ingredients

- 6 English Muffins, Halved, quartered
- 7 Ounces Crabmeat, drained
- ½ cup Mayonnaise
- 7 Ounces Old English Sharp Cheddar Cheese, jar
- 2 Tablespoons Mayonnaise
- ½ Teaspoon Salt
- ½ Teaspoon Garlic Salt

Method

1. Place muffin pieces on cookie sheet.
2. Mix remaining ingredients well and spread on muffin pieces.
3. Freeze at least 30 minutes (must do!).
4. When ready to serve, broil until pieces are puffed and lightly golden brown.

May be frozen weeks in advanced.



Crab Quiche

Serve this quiche for lunch or dinner with a green salad.

8 servings

Source: Epicurious

Ingredients

- For pastry
- 1 ¼ cups all-purpose flour
- ¾ stick (6 tablespoons) cold unsalted butter, cut into 1/2-inch cubes
- 2 tablespoons cold vegetable shortening
- ¼ teaspoon salt
- 3 to 4 tablespoons ice water
- For filling
- 1 (1-lb) king crab leg, thawed if frozen, or 1/2 lb lump crabmeat, picked over
- 4 large eggs
- 2 cups heavy cream
- 2 tablespoons finely chopped fresh chives
- 2 tablespoons finely chopped fresh parsley
- 2 tablespoons finely chopped fresh cilantro
- ½ teaspoon seafood seasoning such as Paul Prudhomme's
- ½ teaspoon salt
- ¼ teaspoon black pepper
- ⅛ teaspoon freshly grated nutmeg
- 2 ounces coarsely grated Monterey Jack cheese (1/2 cup)
- 2 ounces coarsely grated Swiss cheese (1/2 cup)
- Special equipment: a pastry or bench scraper, a 9-inch glass or ceramic deep-dish pie plate; pie weights or raw rice

Method

1. Make pastry:

2. Blend together flour, butter, shortening, and salt in a bowl with your fingertips or a pastry blender (or pulse in a food processor) just until most of mixture resembles coarse meal with some roughly pea-size butter lumps. Drizzle evenly with 3 tablespoons ice water and gently stir with a fork (or pulse in processor) until incorporated.

3. Squeeze a small handful: If it doesn't hold together, add more ice water, 1/2 tablespoon at a time, stirring (or pulsing) until just incorporated, then test again. (Do not overwork mixture, or pastry will be tough.)

4. Turn out mixture onto a work surface and divide into 4 portions. With heel of your hand, smear each portion once or twice in a forward motion to help distribute fat. Gather dough together with scraper and press into a ball, then flatten into a 4-inch disk. Chill dough, wrapped in plastic wrap, until firm, at least 1 hour.

5. Roll out dough into a 12-inch round on a lightly floured surface with a floured rolling pin and fit into pie plate. Trim excess dough, leaving a 1/2-inch overhang, then fold overhang under pastry and press against rim of pie plate to reinforce edge. Decoratively crimp edge and lightly prick bottom and side of shell with a fork. Chill until firm, about 30 minutes.

6. Put oven rack in middle position and preheat oven to 375°F.

7. Line shell with foil and fill with pie weights. Bake until pastry is pale golden along rim and set underneath foil, about 20 minutes. Carefully remove foil and weights and bake shell until bottom and side are pale golden, about 10 minutes more. Cool completely in pie plate on a rack, about 20 minutes.

8. Make filling:

9. If using crab leg, hack through shell with a large heavy knife and cut meat into 1/2-inch pieces. Discard shell.

10. Whisk together eggs, cream, herbs, seafood seasoning, salt, pepper, and nutmeg, then stir in cheeses and crabmeat.

11. Pour into prebaked crust and bake until filling puffs and is no longer wobbly in center when quiche is gently shaken, 40 to 50 minutes. Cool in pie plate on rack 15 minutes.

Dough can be chilled up to 1 day. Let stand at room temperature 10 minutes before rolling out or just use prepared crust to save time.

Crabmeat Mold With Crackers

10 servings

Source: Stephen Fisher

Ingredients

- 1 Can Cream of Shrimp Soup, undiluted
- 6 Ounces Cream Cheese
- ¼ cup Finely Chopped Onions
- 1 cup Mayonnaise
- 2 Envelopes Unflavored Gelatin
- 1 cup Cold Water
- 7 ½ Ounces Crabmeat
- 1 cup celery, finely chopped

Method

1. In medium saucepan combine soup, cheese & onion. Heat until cheese melts, stirring. Blend in mayonnaise and remove from the heat.
2. In another pan, sprinkle gelatin over water. Over low heat stir until gelatin dissolves. Stir into soup mixture. Add crabmeat and celery.
3. Pour mixture into 6 cup mold and refrigerate until firm (about 6 hours).
4. Unmold on serving plate, and garnish.

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

Deep-dish Quiche with Leeks and Blue Cheese

To ensure that the crust doesn't sag while blind baking, make sure to have the crust overhang the pan's edge and use plenty of pie weights (about 3 to 4 cups). The quiche can be served once it has been cooled for 2 hours or cooled further to room temperature. It can also be refrigerated for up to 3 days and reheated. To reheat the entire quiche, place on a rimmed baking sheet on the middle rack of a 325-degree oven for 20 minutes. To reheat individual slices, place them on a rimmed baking sheet on the middle rack of a 375-degree oven for 10 minutes.

8 servings

Source: Cook's Illustrated

Ingredients

- Pastry Dough
- 1 $\frac{3}{4}$ cups (8 $\frac{3}{4}$ ounces) unbleached all-purpose flour, plus more for work surface
- $\frac{1}{2}$ teaspoon table salt
- 12 tablespoons unsalted butter (1 $\frac{1}{2}$ sticks), cold, cut into $\frac{1}{2}$ -inch cubes and frozen 10 minutes
- 3 tablespoons sour cream
- $\frac{1}{4}$ - $\frac{1}{2}$ cup ice water
- 1 large egg white, lightly beaten
- Custard Filling
- 1 tablespoon unsalted butter
- 4 large leeks, white and light green parts halved lengthwise, washed, and sliced $\frac{1}{4}$ inch thick
- 1 $\frac{1}{2}$ tablespoons cornstarch
- 1 $\frac{1}{2}$ cups whole milk
- 8 large eggs plus 1 large yolk
- 1 $\frac{1}{2}$ cups heavy cream
- 1 teaspoon table salt
- $\frac{1}{4}$ teaspoon ground black pepper
- $\frac{1}{8}$ teaspoon grated nutmeg
- $\frac{1}{8}$ teaspoon cayenne pepper
- 6 ounces Roquefort cheese or other blue cheese, crumbled (about 1 $\frac{1}{2}$ cups)

Method

1. FOR THE DOUGH: Process flour and salt together in food processor until combined, about 3 seconds. Add butter and pulse until butter is size of large peas, about ten 1-second pulses.
2. Mix sour cream and $\frac{1}{4}$ cup ice water in small bowl until combined. Add half sour cream mixture to flour mixture; pulse for three 1-second pulses. Repeat with remaining sour cream mixture. Pinch dough with fingers; if dough is floury, dry, and does not hold together, add 1 to 2 tablespoons ice water and process until dough forms large clumps and no dry flour remains, three to five 1-second pulses.
3. Turn dough out onto work surface and flatten into 6-inch disk; cover disk in plastic wrap and refrigerate until firm but not hard, 1 to 2 hours, before rolling. (Dough can be refrigerated for up to 24 hours. Let thoroughly chilled dough stand at room temperature 15 minutes before rolling.)
4. Cut two 16-inch lengths of foil. Arrange foil pieces in round 9 by 2-inch cake pan so they are perpendicular, pushing them into corners and up sides of pan; press overhang against outside of pan. Spray foil lightly with nonstick cooking spray.
5. Roll out disk of dough on generously floured work surface to 15-inch circle (about $\frac{1}{4}$ inch thick). Roll dough loosely around rolling pin and unroll into cake pan. Working around circumference, ease dough into pan by gently lifting edge of dough with 1 hand while pressing into pan bottom with other. Trim any dough that extends more than 1 inch over edge of pan. Patch any cracks or holes with dough scraps as needed. Refrigerate any remaining dough scraps. Refrigerate dough-lined pan until firm, about 30 minutes, and then freeze for 20 minutes.

6. Adjust oven rack to lower-middle position and heat oven to 375 degrees. Line dough with parchment or foil and fill completely with pie weights or dried beans, gently pressing weights into corners of shell. Bake on rimmed baking sheet until exposed edges of dough are beginning to brown but bottom is still light in color, 30 to 40 minutes. Carefully remove parchment and pie weights. If any new holes or cracks have formed in dough, patch with reserved scraps. Return shell to oven and bake until bottom is golden brown, 15 to 20 minutes longer. Remove shell from oven and brush interior with egg white. Set aside while preparing filling. Reduce oven temperature to 350 degrees.

7. FOR THE CUSTARD: Heat butter in 12-inch skillet over medium heat; when foaming subsides, add leeks and cook, stirring frequently, until softened, 10 to 12 minutes. Increase heat to medium-high and continue to cook, stirring constantly, until excess moisture has evaporated and leeks are beginning to brown, about 5 minutes longer. Transfer leeks to large plate lined with triple-layer of paper towels. Gently press with double layer of paper towels to remove excess moisture.

8. Place cornstarch in large bowl; add 3 tablespoons milk and whisk until cornstarch has dissolved. Whisk in remaining milk, eggs, yolk, cream, salt, pepper, nutmeg, and cayenne until smooth and homogeneous.

9. Scatter leeks and blue cheese evenly over crust. Gently pour custard mixture over filling. Using fork, push filling components down into custard and drag gently through custard to dislodge air bubbles. Gently tap pan on countertop to dislodge any remaining air bubbles.

10. Bake until top of quiche is lightly browned, toothpick inserted into center comes out clean, and center registers 170 degrees on instant-read thermometer, 1 to 1 ¼ hours. Transfer to wire rack and let rest until cool to touch, about 2 hours.

11. When ready to serve, use sharp paring knife to remove any crust that extends beyond edge of pan. Holding edges of foil, remove quiche from pan; gently slide thin-bladed spatula between quiche and foil to loosen, then slide quiche to serving plate. Cut into wedges and serve.



Dill Dip

8 servings

Source: Stephen Fisher

Ingredients

- $\frac{2}{3}$ cups Sour Cream
- $\frac{2}{3}$ cups Mayonnaise
- 3 Ounces Cream Cheese, softened
- 1 Tablespoon Dill Weed
- 1 Tablespoon Onion Flakes
- 1 Tablespoon Parsley
- 1 $\frac{1}{2}$ Teaspoons Beau Monde Seasoning
- 3 Drops Tabasco Sauce
- 1 Tablespoon Worcestershire Sauce
- Salt and Pepper, to taste

Method

1. Mix all ingredients together thoroughly.
2. Refrigerate overnight.
3. Description:
4. "Makes 2 cups"

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



Fall Dip

8 servings

Source: FaceBook

Ingredients

- 16 ounces of cool whip
- 3 small boxes instant vanilla pudding
- one small can of pumpkin
- pumpkin pie spice

Method

1. Mix everything together and then add some pumpkin pie spice.
2. Serve with graham crackers.

Fullton's Crab Boursin

Servings: --

Source: Disney World

Ingredients

- 1 ½ lb cream cheese
- ¼ cup roasted garlic
- ½ tablespoon green onion, chopped
- ⅓ cup fresh basil
- ⅓ cup lemon juice
- ½ tablespoon horseradish
- 1 tablespoon Crabmeat (canned)
- ⅓ tablespoon roasted red peppers
- ½ tablespoon hickory smoked mustard

Method

1. Mix all ingredients except cream cheese in large mixing bowl. Cut cream cheese into small cubes and place them in the mixer. Mix until smooth. Stop, scrape sides and mix again. When the cream cheese is smooth, add the rest of the ingredients to mixer. Be careful not to over mix.

2. Store in a covered container until ready to serve. Serve with an assortment of crackers



Grilled Clams with Bacon and Garlic

6 servings

Source: Parade Magazine

Ingredients

- 4 ounces bacon, finely chopped
- 6 cloves garlic, finely chopped
- ½ teaspoon red-pepper flakes
- 2 tablespoons olive oil
- 3 tablespoons parsley, finely chopped
- fresh ground pepper
- 36 Littleneck clams, scrubbed

Method

1. Heat grill to medium.
2. Place a medium saute pan on the grill, add the bacon, and cook until golden brown, 5 to 6 minutes. Add the garlic and red-pepper flakes and cook for one minute longer. Remove from heat and stir in the olive oil and parsley; season with pepper to taste.
3. Increase grill heat to high. Place the clams directly on the grill grates, close the cover, and cook until all of the clams have opened, discarding any that do not, 3 to 4 minutes.
4. Remove clams to a platter; top each with bacon mixture before serving.



Hot Crab Dip

10 servings

Source: Stephen Fisher

Ingredients

- 2 packages soft cream cheese, (8-ounce) softened
- ¼ cup milk
- 1 tablespoon Worcestershire sauce
- 1 tablespoon dried parsley leaves
- 1 teaspoon salt
- 1 teaspoon horseradish
- 1 teaspoon dried mustard
- ½ teaspoon garlic powder
- ¼ teaspoon pepper
- ¼ cup chopped green onions
- 2 cans crab meat, (6-ounce) drained
- ½ cup slivered almonds
- 1 loaf of round bread, any flavor
- 1 cup shredded Cheddar cheese
- Paprika for sprinkling

Method

1. Preheat oven to 350°F (175°C). Grease a 12 x 8-inch square baking dish; set side.
2. Combine the cream cheese and milk; add Worcestershire sauce, parsley, salt, horseradish, mustard, garlic powder and pepper mixing well. Stir in the crab meat, green onions and almonds. Spread mixture into prepared baking dish and bake for 30 minutes.
3. Cut a circle out of the top of the bread and scoop out the inside. Discard the insides or save for another use.
4. Remove crab mixture from oven and spoon into hollowed bread. Sprinkle with shredded cheese and paprika. Place the bread bowl on a baking sheet and bake, uncovered, until the cheese is melted.
5. Serve hot with an assortment of crackers.

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



Louisiana Hot Crab Dip

Servings: --

Source: FaceBook

Ingredients

- ½ lb. jumbo lump crabmeat, free of shells
- 1 (8 ounce) package cream cheese
- ½ cup mayonnaise
- ¼ cup grated Parmesan
- 3 tablespoons minced green onions (white and green parts)
- 2 large garlic cloves, minced
- 2 teaspoons Worcestershire sauce
- 2 tablespoons fresh lemon juice
- 1 teaspoon hot sauce
- ½ teaspoon Old Bay seasoning
- Salt and pepper to taste

Method

1. Preheat oven to 325 degrees F.
2. Combine all of the ingredients in a casserole dish and gently stir until thoroughly mixed. Adjust seasoning to taste.
3. Bake for 35 to 40 minutes until lightly golden on top.
4. Serve hot. Serve hot, with hot sauce on the side for those who like it spicy.
5. Makes about 1 1/2 cups

Marge's Asparagus Canapes

These come from the kitchen of Marge Sullivan.

8 servings

Source: Marge Sullivan

Ingredients

- 1 Loaf White Bread, crusts removed
- 1 Jar Blue Cheese, roka
- 1 Jar Asparagus Spears, Mary Washington, canned
- Melted Butter

Method

1. Roll each slice of bread with a rolling pin until thin.
2. Spread bread with Roka blue cheese.
3. Place asparagus on bread and roll it up.
4. Brush with melted butter.
5. Bake 350 degrees for a length of time until brown.

May be frozen. After rolling, canape may be cut in half.

Mississippi Sin Dip

8 servings

Source: Tiimes Union

Ingredients

- 1 16 oz. container sour cream
- 1 8 oz. package cream cheese, softened
- 1 16 oz. package bacon, cooked, drained and crumbled
- 1 cup shredded mild cheddar cheese
- 16 ounces ham, cubed
- 1 bunch scallions, chopped
- 1 4 oz. can green chilies, drained

Method

1. Combine the sour cream, cream cheese, bacon, cheddar cheese, ham, scallions and chiles and mix until well blended. Pour into a lightly greased 10x8 baking dish.
2. Bake at 350 degrees for 35-40 minutes.
3. Serve warm with corn chips.

Onion "222" Dip

8 servings

Source: Tom Markert

Ingredients

Method

1. 2 CUPS of mayonnaise. If your cholesterol keeps heading north like mine, seriously consider light versions with low-fat or no-fat to keep your arteries from imitating the Twin Bridges north at 5PM on a weeknight.
2. 2 CUPS of medium chopped onions. Am partial to Vidalias here; they give it a mellow sweetness even though cooking naturally calms the onion. Nice variations that add color include swapping in some scallions or red peppers.
3. 2 CUPS of shredded cheese. This is a "dealer's choice" though I am partial to jalapeno Monterey jack, followed by a good, sharp cheddar or a Mexican taco blend.
4. Just mix the ingredients together thoroughly in a bowl. Transfer to an ungreased serving dish. Bake at 350 degrees for about 25 minutes, slightly more if you like a browning to occur across the top.
5. Add crackers of your choice, and enjoy.

Pastry-wrapped Brie with Raspberries

8 servings

Source: Bon Appétit | March 2001

Ingredients

- ½ cup raspberry preserves
- ¼ cup fresh or frozen unsweetened raspberries, thawed
- ½ teaspoon finely chopped fresh rosemary leaves
- 1 sheet frozen puff pastry (half of 17.3-ounce package), thawed
- 1 13.2-ounce Baby Brie cheese (about 6 to 7 inches in diameter)
- 1 large egg, beaten to blend (for glaze)
- Crackers and baguette slices
- Grapes

Method

1. Preheat oven to 400°F. Stir preserves, berries and rosemary in small bowl to blend. Season berry mixture with pepper. Roll out pastry on lightly floured surface to 12-inch square. Cut top rind off cheese; discard rind. Place cheese, rindless side up, in center of pastry. Spoon raspberry mixture onto cheese. Fold pastry on 2 opposite sides over cheese. Brush remaining 2 sides of pastry with glaze. Fold over cheese; press seams to seal. Brush pastry with glaze; place on baking sheet.

2. Bake cheese until pastry is deep golden brown (top of pastry may split open), about 30 minutes. Let cool 20 minutes. Place baked cheese on serving platter. Surround with crackers, baguette slices, and grapes.



Pepperoni Pizza Loaf Recipe

Servings: --

Source: TasteOfHome.com

Ingredients

- 1 loaf (1 pound) frozen bread dough, thawed
- 2 eggs, separated
- 1 tablespoon grated Parmesan cheese
- 1 tablespoon olive oil
- 1 teaspoon minced fresh parsley
- 1 teaspoon dried oregano
- ½ teaspoon garlic powder
- ¼ teaspoon pepper
- 8 ounces sliced pepperoni
- 2 cups (8 ounces) shredded part-skim mozzarella cheese
- 1 can (4 ounces) mushroom stems and pieces, drained
- ¼ to 1/2 cup pickled pepper rings
- 1 medium green pepper, diced
- 1 can (2-1/4 ounces) sliced ripe olives
- 1 can (15 ounces) Ragú® Homemade Style Pizza Sauce

Method

1. Preheat oven to 350°. On a greased baking sheet, roll out dough into a 15x10-in. rectangle. In a small bowl, combine the egg yolks, Parmesan cheese, oil, parsley, oregano, garlic powder and pepper. Brush over the dough.
2. Sprinkle with the pepperoni, mozzarella cheese, mushrooms, pepper rings, green pepper and olives. Roll up, jelly-roll style, starting with a long side; pinch seam to seal and tuck ends under.
3. Place seam side down; brush with egg whites. Do not let rise. Bake 35-40 minutes or until golden brown. Warm the pizza sauce; serve with sliced loaf. Yield: 10-12 slices.



Phoebe's Fruit Salsa and Cinnamon Chips

"This delicious salsa made with fresh kiwis, apples and berries is a sweet, succulent treat when served on homemade cinnamon tortilla chips. Enjoy it as a summer appetizer or an easy dessert."

8 servings

Source: Phoebe Neidl

Ingredients

- 2 kiwis, peeled and diced
- 2 Golden Delicious apples - peeled, cored and diced
- 8 ounces raspberries
- 1 lb. strawberries
- 2 tablespoons white sugar
- 1 tablespoon brown sugar
- 3 tablespoons fruit preserves, any flavor
- 10 flour tortillas, (10 inch)
- Butter flavored cooking spray
- 2 cups cinnamon sugar

Method

1. In a large bowl, thoroughly mix kiwis, Golden Delicious apples, raspberries, strawberries, white sugar, brown sugar and fruit preserves. Cover and chill in the refrigerator at least 15 minutes.
2. Preheat oven to 350 degrees F (175 degrees C).
3. Coat one side of each flour tortilla with butter flavored cooking spray. Cut into wedges and arrange in a single layer on a large baking sheet. Sprinkle wedges with desired amount of cinnamon sugar. Spray again with cooking spray.
4. Bake in the preheated oven 8 to 10 minutes. Repeat with any remaining tortilla wedges. Allow to cool approximately 15 minutes. Serve with chilled fruit mixture.

Quiche Lorraine

6 servings

Source: Yellow Pillsbury Cookbook

Ingredients

- 1 Package Pillsbury Crescent Roll
- 2 Large Eggs, beaten
- 13 Ounces Evaporated Milk
- ½ Teaspoon Salt
- 1 ½ cups Gruyere Cheese, grated
- 1 cup Bacon, crumbled

Method

1. Line 9 inch pie plate with the crescent dough triangles.
2. Combine remaining ingredients in medium bowl and pour into pie shell.
3. Bake 325 degrees for 20-30 until knife inserted in middle comes out clean.

Ham, spinach, crabmeat, shrimp, etc maybe substituted for the bacon with excellent results.

Roasted Artichoke Dip

12 servings

Source: Times Union

Ingredients

- 2 Tablespoons Garlic, minced
- 2 Tablespoons Onion, minced
- 2 Ounces Butter
- 2 Ounces Flour
- 2 cups Heavy Cream
- ¼ cup Chicken Broth
- ⅔ cups Romano Cheese
- 2 Teaspoons Fresh Lemon Juice
- 1 Teaspoon Tabasco Sauce
- 1 Teaspoon Salt
- Black Pepper, to taste
- ¼ cup Sour Cream
- 12 Ounces Artichoke Hearts, drained and chopped
- ½ cup Romano Cheese for Topping

Method

1. In iron skillet over medium heat, saute garlic and onion in butter until golden, about 3 minutes. Stir in flour and cook stirring constantly for 1 minute.
2. Slowly whisk in cream and broth, and continue cooking until it reaches a boil. Stir in 2/3 cup grated cheese, lemon juice, tabasco, and salt and pepper until cheese has melted completely.
3. Remove from heat and stir in sour cream and artichoke hearts. Check for seasoning; adjust salt and pepper. Top with 1/2 cup cheese. Bake at 400 degrees for 4 to 8 minutes, until cheese is melted and golden brown. Serve with tortilla chips or baked pita bread.

Can be made up to 3 days ahead, if refrigerated in an airtight container. Try adding chopped boiled shrimp with the artichoke hearts.

Seafood Appetizers

24 servings

Source: Pillsbury Bakeoff Winner

Ingredients

- 2 cups frozen cooked cocktail or salad shrimp
- 1 can Pillsbury Refrigerated Crescent Dinner Rolls, (8-oz.)
- 1 cup flaked imitation crabmeat (surimi), cut into small piece
- 1 teaspoon seafood seasoning blend
- 1 teaspoon garlic powder
- 6 ounces shredded Mexican cheese blend, (1 1/2 cups)
- 1 teaspoon dried parsley flakes

Method

1. Heat oven to 375 degrees. Thaw shrimp as directed on package. Drain well; press between paper towels to remove excess liquid. Cut shrimp into small pieces.
2. Unroll dough onto ungreased cookie sheet. Press to form 12x8 inch rectangle; firmly press perforations to seal. Top dough with shrimp and all remaining ingredients in order listed.
3. Bake at 375 degrees for 15 to 20 minutes or until crust is golden brown. Cut into squares.

- Start to finish: 15 Minutes



Seafood Cocktail

6 servings

Source: Gourmet

Ingredients

- 1 ½ cups chilled Clamato juice
- ¼ cup ketchup
- ¼ cup fresh lime juice
- 1 teaspoon hot sauce such as Tabasco
- 1 teaspoon salt, or to taste
- ½ cup finely chopped white onion
- ¼ cup chopped fresh cilantro
- 1 firm-ripe California avocado, peeled, pitted, and chopped
- ½ lb. fresh lump crabmeat (1 cup), picked over
- ¼ lb. cooked baby shrimp

Method

Stir together Clamato juice, ketchup, lime juice, hot sauce, salt, onion, and cilantro in a large bowl, then gently stir in avocado, crabmeat, and shrimp. Spoon into 6- or 8-ounce glasses or cups.

Serve with oyster crackers.

Seafood Mousse

6 servings

Source: Joan Fisher

Ingredients

- 1 Can Condensed Tomato Soup
- 1 Envelope Unflavored Gelatin
- ½ cup Water
- 8 Ounces Cream Cheese, cubed
- 1 cup Mayonnaise
- ½ cup Diced Onion
- ½ cup Diced Celery
- 12 Ounces Lobster or Shrimp, Cooked, minced

Method

1. Add gelatin to water to soften.
2. Heat soup and cheese together, stirring until blended. Add the gelatin mixture, then add remaining ingredients. Mix well. Pack into a greased 1 1/2 quart mold.
3. Chill overnight, unmold and serve with crackers.

Shrimp With Artichoke Pesto

8 servings

Source: Bon Appetit

Ingredients

- 2 large artichokes
- 1 cup fresh basil leaves, (packed)
- 1 garlic clove
- 1 cup extra-virgin olive oil
- 1 tablespoon freshly grated Pecorino Romano cheese
- 1 tablespoon freshly grated Parmesan cheese
- 32 cooked jumbo shrimp, peeled, deveined

Method

1. To trim artichoke, add the juice from half a lemon to a large bowl of cold water. Cut off the artichoke's stem; rub cut surface with the other lemon half. Peel off all the leaves. Cut off top one inch of artichoke. Using a spoon with a serrated edge, scrape out the fibrous choke from the center. Rub the artichoke all over with lemon and drop it into lemon water. Drain before using.

2. Cut artichoke hearts into quarters. Combine artichoke hearts, basil, and garlic in processor. Add oil and blend until smooth. Transfer to bowl. Mix in cheeses. Season artichoke pesto to taste with salt and pepper. Place pesto in center of platter. Surround with shrimp and serve.

The pesto works well as a sauce for pasta, chicken, or fish, too. The fresh artichokes can be replaced with jarred artichokes and will taste just as good!

Shrimp with White Gatsby Dip

6 servings

Source: Tiimes Union

Ingredients

- 1 ½ cup mayonnaise
- ½ cup horseradish
- 3 tablespoons lemon juice
- ½ teaspoon (or less) salt or seasoning salt
- 1 teaspoon grated onion
- 1 teaspoon fresh parsley, minced
- ¼ teaspoon hot sauce (or more to taste)
- 1 clove garlic, minced
- 2 tablespoons Worcestershire sauce
- 2 lbs. cooked shrimp, tails intact

Method

Combine all ingredients except shrimp. Dump into small serving dish. Refrigerate for 1 to 2 hours to allow flavors to blend. Arrange shrimp on platter with dip and serve cold.



Spinach-stuffed Mushrooms

Yield: 40 servings

Ingredients

- 1 pkg. (6 oz.) STOVE TOP Stuffing Mix for Chicken
- 1-½ cups hot water
- 40 fresh mushrooms (2 lb.)
- 2 Tbsp. butter
- 2 cloves garlic, minced
- 1 pkg. (10 oz.) frozen chopped spinach, thawed, well drained
- 1 cup KRAFT Shredded Low-Moisture Part-Skim Mozzarella Cheese
- 1 cup KRAFT Grated Parmesan Cheese

Method

1. HEAT oven to 400°F.
2. MIX stuffing mix and water in large bowl; set aside. Remove stems from mushrooms; chop stems. Melt butter in skillet on medium heat. Add chopped stems and garlic; cook and stir until tender. Add to prepared stuffing with spinach and cheeses; mix well.
3. SPOON into mushroom caps. Place, filled-sides up, in shallow pan.
4. BAKE 20 min. or until mushrooms are tender and filling is heated through.



The Best Spinach Artichoke Dip Ever

Addictive and divine!

12 servings

Source: Pioneer Woman

Ingredients

- 3 Tablespoons Butter
- 4 Tablespoons Garlic, Minced
- 1 bag Spinach
- Salt And Pepper, to taste
- 2 cans Artichoke Hearts, Rinsed And Drained
- 3 Tablespoons Butter (additional)
- 3 Tablespoons Flour
- 1- ½ cup Whole Milk (more If Needed)
- 1 package (8 Ounce) Softened Cream Cheese
- ½ cups Crumbled Feta
- ½ cups Grated Parmesan
- ¾ cups Grated Pepper Jack Cheese
- ¼ teaspoons Cayenne
- Extra Grated Pepper Jack
- Pita Wedges, Tortilla Chips, Crackers

Method

1. Melt 3 tablespoons butter in a skillet over medium heat. Add the minced garlic and cook for a couple of minutes. Crank up the heat a bit and throw in the spinach. Stir around and cook for a couple of minutes until the spinach wilts. Remove the spinach from the skillet and put it in a small strainer. Squeeze the excess juice back into the skillet. Set the spinach aside.
2. Throw in the artichokes and cook over medium high heat for several minutes, until liquid is cooked off and artichokes start to get a little color. Remove the artichokes.
3. In the same skillet or a different pot, melt 3 additional tablespoons of butter and whisk in 3 tablespoons of flour until it makes a paste. Cook over medium-low heat for a minute or two, then pour in milk. Stir and cook until slightly thickened; splash in more milk if needed.
4. Add cream cheese, feta, Parmesan, pepper jack, and cayenne and stir until cheese are melted and sauce is smooth. Chop artichokes and spinach and add to the sauce. Stir to combine.
5. Pour into buttered baking dish. Top with extra grated pepper jack and bake at 375 for 15 minutes, or until cheese is melted and bubbly.
6. Serve with pita wedges, chips, or crackers!



Warm Crab and Spinach Dip

Yield: 2 Cups

Source: Stephen Fisher

Ingredients

- 1 Tablespoon Olive oil
- ¼ cup Onions, diced
- 1 teaspoon Garlic, minced
- ½ cup Cream
- 8 ounces Brie cheese, rind removed
- ¼ cup Spinach, chopped
- ½ Pound Crab Meat
- 1 Tablespoon Dijon mustard
- ½ Teaspoon Dill Weed

Method

Heat the oil in the top half of a double boiler. Add the onions and garlic. Cook until just soft. Whisk in the cream and heat. Slowly whisk in the Brie. Simmer until melted. Add the remaining ingredients and simmer for 15 minutes. Serve warm.

Serve this dip with French bread slices.

Zucchini, Bacon, and Gruyère Quiche

6 servings

Source: Epicurious



Ingredients

- 1 (9-inch) refrigerated pie dough round (from a 15-oz package)
- ¼ lb. sliced bacon, coarsely chopped
- 2 medium zucchini (¾ lb total), halved lengthwise, then cut crosswise into 1/8-inch-thick slices
- ½ teaspoon salt
- ¾ cup heavy cream
- ¾ cup whole milk
- ¼ teaspoon black pepper
- 3 large eggs
- 2 ounces Gruyère, coarsely grated (1 cup)
- Special equipment: a 9 1/2-inch deep-dish pie plate

Method

1. Put oven rack in middle position and preheat oven to 450°F.
2. Fit pie dough into pie plate and lightly prick all over. Bake according to package instructions, then transfer crust in pie plate to a rack.
3. Reduce oven temperature to 350°F.
4. While crust bakes, cook bacon in a 12-inch heavy skillet over moderately high heat, stirring occasionally, until just crisp, about 6 minutes. Transfer bacon with a slotted spoon to a paper-towel-lined plate, reserving fat in skillet.
5. Add zucchini and 1/4 teaspoon salt to fat in skillet and sauté over moderately high heat, stirring frequently, until zucchini is tender and starting to brown, about 5 minutes, then transfer with slotted spoon to a plate.
6. Heat cream, milk, pepper, and remaining 1/4 teaspoon salt in a 1- to 2-quart saucepan until mixture reaches a bare simmer, then remove from heat.
7. Whisk together eggs in a large heatproof bowl, then gradually whisk in hot cream mixture until combined. Stir in bacon, zucchini, and cheese and pour into piecrust. Bake until filling is just set, 25 to 30 minutes. Transfer quiche in pan to rack to cool slightly, about 20 minutes.

Beef



Beef Tenderloin Medallions with Potato "risotto"

Potatoes are finely cut into small cubes, then cooked risotto-style.

6 servings

Source: Bon Appétit | February 2010

Ingredients

- 1 tablespoon butter
- 1 cup finely chopped onion
- 1 lb. Yukon Gold potatoes, peeled, cut into 1/8-inch-thick slices, then 1/8-inch cubes
- 1/8 teaspoon cayenne pepper
- Coarse kosher salt
- 1 1/2 cups (or more) low-salt chicken broth
- 1/2 cup heavy whipping cream
- 1/4 cup finely grated Parmesan cheese
- 1/4 cup finely chopped fresh chives
- 6 6-ounce beef tenderloin steaks (each 3/4 to 1 inch thick)
- 1 1/2 tablespoons chopped fresh thyme
- 1 tablespoon (or more) olive oil

Method

1. Melt butter in heavy large saucepan over medium heat. Add onion; cover and cook until soft and translucent, stirring occasionally, about 7 minutes. Add potato cubes and cayenne pepper; sprinkle with coarse salt and pepper. Add 1 1/2 cups chicken broth; bring to boil. Reduce heat to medium and simmer until potatoes are almost tender, adding more chicken broth by tablespoonfuls if dry (mixture should be creamy with some sauce, not dry), about 8 minutes. Add cream and simmer until potatoes are tender but still hold their shape, stirring often, about 10 minutes. Stir in cheese and chives. **DO AHEAD:** Can be made 2 hours ahead. Let stand at room temperature. Rewarm over medium heat, stirring often.
2. Sprinkle steaks with coarse salt and pepper, then chopped thyme. Heat 1 tablespoon olive oil in heavy large skillet over medium-high heat. Add steaks and cook to desired doneness, adding more oil as needed, 3 to 4 minutes per side for medium-rare.
3. Divide potato risotto among plates. Place steaks on plates and serve.



Beer Marinated Steaks with Peppercorn Sauce

6 servings

Source: Bon Appetit

Ingredients

- 6 12 Ounce New York Strip Steaks
- 12 Ounces Dark Beer
- ½ cup Dark Brown Sugar, Packed
- 5 Tablespoons Fresh Lime Juice
- 3 Tablespoons Minced Red Onion
- 6 Cloves Garlic, Chopped
- 2 Tablespoons Worcestershire Sauce
- 2 Tablespoons Mustard
- 2 Tablespoons Olive Oil
- 1 Teaspoon Ginger
- ½ Teaspoon Hot Pepper Sauce
- Sauce
- ½ cup White Wine
- 1 Large Shallot, Finely Chopped
- 2 Tablespoons Four Peppercorn Mix, Crushed
- 1 ¾ cups Chicken Broth
- 1 ¾ cups Beef Broth
- ½ cup Whipping Cream

Method

1. Place steaks in single layer in glass baking dish.
2. Whisk beer, sugar, lime juice, onion, garlic, Worcestershire sauce, mustard, oil, ginger and hot pepper sauce in large bowl to blend. Pour Marinade over steaks, cover tightly and refrigerate overnight.
3. Bring wine, shallots and peppercorns to boil in heavy saucepan; simmer until mixture is reduced by half, about 5 minutes. Add chicken and beef broths and boil until reduced to 2 cups, about 25 minutes. Add whipping cream and cook until sauce coats spoon, about 6 additional minutes.
4. Prepare barbecue. Grill steaks until desired doneness. Drizzle sauce over steaks.



Blue Cheese Meatloaf

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

4 servings

Source: Bon Appetit

Ingredients

- 1 ½ lbs. Ground beef chuck
- ½ lb. Ground pork (not sausage)
- ½ cup Onion, minced
- 1 cup Breadcrumbs
- 2 Tablespoons Parsley
- ¼ cup Ketchup
- 1 ½ Tablespoon Dijon mustard
- 2 Eggs, lightly beaten
- ¼ cup Milk
- 4 ounces Blue cheese crumbles

Method

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



Blue Cheese-Crusted Steaks with Red Wine Sauce

4 servings

Source: Bon Appetit

Ingredients

- 4 tablespoons butter, chilled
- 3 cloves garlic, chopped
- 1 large shallot, chopped
- 1 tablespoon fresh thyme, chopped
- $\frac{3}{4}$ cup beef broth
- $\frac{1}{2}$ cup dry red wine
- $\frac{1}{2}$ cup coarsely crumbled Maytag blue cheese, (about 2 ounces)
- $\frac{1}{4}$ cup panko (Japanese breadcrumbs)
- 1 tablespoon chopped fresh parsley
- 4 1 inch thick filet mignon steaks (each 6 to 8 ounces)

Method

1. Melt 1 tablespoon butter in heavy medium skillet over medium-high heat. Add garlic, shallot, and thyme. Sauté until shallot is tender, about 5 minutes. Add broth and wine. Boil until sauce is reduced to $\frac{1}{2}$ cup, about 12 minutes. Set sauce aside.
2. Blend cheese, panko, and parsley in small bowl to coat cheese evenly with panko. (Sauce and cheese mixture can be made 1 day ahead. Cover separately and chill.)
3. Preheat broiler. Melt 2 tablespoons butter in heavy large skillet over medium-high heat. Sprinkle steaks with salt and pepper. Add steaks to skillet and cook to desired doneness, about 5 minutes per side for medium-rare. Transfer steaks to rimmed baking sheet; reserve skillet. Press cheese mixture onto top of steaks, dividing equally. Broil until cheese browns, about 2 minutes. Transfer steaks to plates.
4. Pour sauce into reserved skillet. Bring to boil, scraping up browned bits. Boil 2 minutes. Whisk in remaining 1 tablespoon butter. Season with salt and pepper. Spoon sauce around steaks and serve.

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



Broiled Stuffed Tenderloin

8 servings

Source: Bon Appetit

Ingredients

- 3 lbs. beef tenderloin, (3 to 5)
- 1 package fresh baby spinach
- ½ medium white or yellow onion
- 1 package baby bella mushrooms, sliced
- 6 each sundried tomatoes rehydrated in wine, sliced
- 6 ounces feta cheese or blue cheese
- ¼ cup brandy
- 1 tablespoon chopped garlic
- kosher salt
- fresh ground pepper
- olive oil
- 1 tablespoon butter

Method

1. Butterfly tenderloin 3/4 of the way through so that when you fold it over you have one flat cut of meat. Place meat between two pieces of plastic wrap and pound out until it is between 1/4-1/2 inch thick. It should almost be a perfect rectangle. Roll it up in the plastic and place in the refrigerator.
2. Next slice the onion into strips and cook in olive oil until they begin to sweat. Add the garlic & cook until it becomes aromatic. Throw in the mushrooms and brown slightly. Add the fresh spinach to the mixture & cook until it is wilted. Pour in brandy and cook the alcohol out. Remove from heat and cool. In a separate bowl mix sun dried tomatoes and cheese. Add the cooled ingredients and salt and pepper to taste.
3. Remove the tenderloin from the refrigerator and lay flat. Start by spreading all of the stuffing on one side of the meat, leaving enough room (1/2 - 3/4 inch) on the ends for it to spread out when you roll it. Begin to roll the meat evenly and as tight as possible. You should be rolling with the grain of the meat. Have some butcher string ready so you can tie it off after you have rolled it. Coat liberally with coarse salt and pepper (this is a very important step to ensure a good flavor profile of the meat itself).
4. Either refrigerate or get a pan with olive oil and a pat of butter very hot without burning it. Preheat broiler to 450 degrees. Place tenderloin in pan and sear on all sides to seal in the juices and flavor of the meat. Place pan in oven and broil until preferred doneness by using a meat thermometer. I usually cook it medium rare as it tends to cook a little more when you take it out of the oven to rest.
5. Let sit for at least 10-15 minutes before cutting. Slice meat into desired thickness. I prefer 1/2 inch slices. Fan slices out on platter for the most beautiful presentation of your party entree. If you would like to serve with a sauce. Heat pan dripping on stove and add some red wine to it. Serve on side or drizzle over meat.



Corned Beef and Cabbage

12 servings

Source: Linda Searfoss

Ingredients

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

Method

1. Coarsely chop enough onions and carrots to make 1 cup each.
2. In pan, place onions and carrots, corned beef with any liquid, vinegar, stout, mustard seed, coriander, peppercorns, dill, allspice and bay leaves. Add water to barely cover beef. Cover pan and bring to a boil over high heat. Simmer until meat is tender when pierced, 2 $\frac{1}{2}$ to 3 hours.
3. Meanwhile, cut remaining onions into wedges. Cut remaining carrots into 2-inch lengths; halve them lengthwise if large. Cut cabbages in half through cores, then into wedges. Scrub potatoes. Add onions, carrots and potatoes to tender corned beef, place cabbage on top. Cover and return to simmering over high heat; reduce heat and simmer until cabbage is tender when pierced, 15 to 20 minutes.
4. With a slotted spoon scoop out vegetables onto warm serving dishes. Using tongs and a slotted spoon, remove beef to a cutting board; cut off and discard fat, slice meat across the grain and place on warm platters. Serve meat and vegetables with coarse-grain and dijon mustards.



Grilled Surf and Turf With Spicy Shallot Butter

6 servings

Source: Bon Appetit

Ingredients

- ½ cup butter, (1 stick) room temperature
- ¼ cup olive oil
- 2 large shallots, quartered
- 4 large garlic cloves, halved
- 1 teaspoon salt
- 1 teaspoon cayenne pepper
- ½ teaspoon ground black pepper
- 6 To 10-ounce New York Strip Steaks
- 3 10 ounce uncooked lobster tails, thawed if frozen

Method

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

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

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



Hamburgers W/roquefort Cheese & Red Onions

4 servings

Source: Betsy Ryan

Ingredients

- 8 Ounces roquefort cheese
- $\frac{2}{3}$ cup mayonnaise
- 2 teaspoons red wine vinegar
- 1 teaspoon red pepper sauce
- 4 slices red onion, 1/2 inch thick
- $\frac{3}{4}$ cup barbecue sauce, hickory flavored
- 2 lbs. ground beef patties, sirloin

Method

1. Combine first four ingredients in medium bowl and whisk until smooth. (Can be made 1 day ahead, bring to room temperature before serving).
2. Prepare grill for barbecuing - medium heat.
3. Brush onions generously with barbecue sauce. Grill until onions are tender, brown and glazed, basting with barbecue sauce and turning occasionally, about 15 minutes.
4. Place hamburgers on grill, flip after 4-5 minutes. Continuing grilling 4-5 minutes until done.
5. Place patties on bottom halves of buns. Top each with 1 onion slice, Roquefort Mayonnaise, then bun tops.

Can toast buns on grill, if desired.

- Start to finish: 15 Minutes



Italian Meatloaf

8 servings

Source: kraftfoods.com

Ingredients

- 2 lb. lean ground beef
- 1 pkg. (6 oz.) STOVE TOP Stuffing Mix for Chicken
- 1 can (14-1/2 oz.) Italian-style diced tomatoes, undrained
- 4 cloves garlic, minced
- 2 eggs, beaten
- 1 cup spaghetti sauce, divided
- 1-½ cups KRAFT Shredded Low-Moisture Part-Skim Mozzarella Cheese, divided

Method

1. HEAT oven to 375°F.
2. MIX all ingredients except 1/4 cup each spaghetti sauce and cheese.
3. SHAPE into loaf in 13x9-inch baking dish sprayed with cooking spray.
4. BAKE 1 hour or until done (160°F), topping with remaining sauce and cheese after 50 min.

Serve with hot mashed potatoes and your favorite steamed green vegetable to round out the meal.



Lobster Stuffed Tenderloin of Beef

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

8 servings

Source: Linda Neidl

Ingredients

- 3 lbs. beef tenderloin
- 8 ounces frozen lobster tails
- 1 tablespoon butter, melted
- 1 ½ teaspoons lemon juice
- 6 slices bacon
- ½ cup green onions, sliced
- ½ cup butter
- ½ cup dry white wine
- ⅛ teaspoon garlic salt

Method

1. Preheat oven to 425.
2. Cut beef lengthwise to within 1/2 inch of end to butterfly.
3. Place frozen lobster tails in boiling salted water to cover. Return to boil, reduce heat and simmer 5-6 minutes. Carefully remove lobster from shells. Cut in half lengthwise. Place lobster end to end inside of beef. Combine 1 tablespoon melted butter and lemon juice and drizzle on lobster. Reassemble roast and tie securely with string at 1 inch intervals. Lay bacon slices atop.
4. Place on rack in shallow roasting pan and bake for 40 minutes for rare, or 50 minutes for medium.
5. Meanwhile: In saucepan cook green onions in remaining butter over very low heat til tender, stirring frequently. Add wine and garlic salt and heat thoroughly.
6. To serve: Slice roast and spoon on sauce.



Meatloaf a La Searfoss

Linda Searfoss swears by this. Hope we don't swear at it!!!

6 servings

Source: Linda Searfoss

Ingredients

- ½ Pound Italian Sausage, skinned
- 2 Slices White Bread
- 2 Tablespoons Ketchup
- 1 Medium Onion, chopped
- 1 Egg
- ¾ Teaspoon Salt
- ¼ Teaspoon Pepper
- 1 Pound Ground Chuck

Method

1. Brown sausage in skillet, draining off excess grease.
2. While cooking sausage, cover bread with water in small bowl. Squeeze out excess water.
3. When sausage is cooked, remove from skillet; add 1/4 cup water and ketchup to skillet, scraping and stirring up browned bits. Reserve.
4. Mix together ground chuck, onion, bread, egg, salt and pepper, combining thoroughly.
5. Spread mixture on foil in rectangular shape. Sprinkle cooked sausage on top of meat mixture and press. Roll as you would for a jelly roll, lifting foil to start. Transfer to a loaf pan.
6. Bake at 350 degrees for 45 minutes. Combine 1/3 cup drippings from loaf pan to the reserved ketchup mixture and brush over neat loaf. Return to oven for 10 minutes. Remove from pan and let rest 15 minutes before slicing.



Meatloaf With 3 Cheeses

Good enough to serve company. This is Stephen's favorite meatloaf.

8 servings

Source: Stephen Fisher

Ingredients

- 2 Pounds Ground Beef
- 1 Large Onion, finely chopped
- 1 Clove Garlic, finely chopped
- 10 Ounces Frozen Chopped Spinach, thawed and drained
- ½ cup Parmesan Cheese
- 1 Teaspoon Parsley
- 2 Large Eggs, beaten slightly
- ½ cup Seasoned Bread Crumbs
- 2 Teaspoons Salt
- Freshly Ground Black Pepper, to taste
- 1 cup Mozzarella Cheese, cubed
- 1 cup Muenster Cheese, cubed

Method

1. Generously butter a 12x4x2 baking dish and sprinkle with some extra breadcrumbs, shaking out excess.
2. Combine meat, onion, garlic, spinach, Parmesan, Parsley, eggs, breadcrumbs, salt & pepper in large bowl and blend well.
3. Preheat oven to 350 degrees. Divide mixture into 3 equal portions. Pat 1/3 of mixture onto bottom of pan (making sure mixture touches sides of pan); Sprinkle mozzarella cubes over top. Add another 1/3 mixture of meat and then cover with Muenster cheese. Top with remaining meat mixture.
4. Sprinkle with breadcrumbs and dot with pats of butter. Bake until cooked through, about 1 hour.



Meatloaf with Beef and Sausage

8 servings

Source: Bon Appetit

Ingredients

- 2 lbs. lean ground beef, 85% lean
- 1 lb. mozzarella cheese, coarsely chopped
- 1 lb. sweet Italian turkey sausage link, casings removed, crumbled
- 2 cups fresh basil, chopped
- 1 cup bread crumbs
- 1 medium onion, chopped
- 1 cup sun-dried tomatoes, drained and chopped
- 5 cloves garlic, minced
- 1 ½ tablespoons oregano, diced
- 2 teaspoons salt
- 1 teaspoon ground pepper
- 1 cup tomato sauce, divided
- 3 large eggs, beaten
- ½ cup dry red wine

Method

1. Preheat oven to 375 degrees.
2. Combine first 11 ingredients in large bowl. Gently mix in 1/2 cup tomato sauce, eggs, and wine. Place meat mixture on large rimmed baking sheet and shape into 16x4-inch loaf. Brush with remaining tomato sauce.
3. Bake meat loaf until cooked through and thermometer inserted into center registers between 160 and 170 degrees, about 1 hour 15 minutes.



Reuben En Croute

6 servings

Source: Betsy Ryan

Ingredients

- ½ cup Onions, Chopped
- ¼ cup Butter
- 8 Ounces Sauerkraut, Well Drained
- ½ cup Mustard, Grey Poupon
- 1 Teaspoon Caraway Seed
- 8 Sheets Phyllo Dough
- ½ Pound Corned Beef Brisket, Thinly Sliced
- ¼ Pound Swiss Cheese, Sliced
- ¾ cups Sour Cream
- 1 Tablespoon Sweet Pickle Relish

Method

1. In saucepan, over medium heat, cook onion in 1 tablespoon butter until tender. Stir in sauerkraut, 1/4 cup mustard & caraway seed.
2. Melt remaining butter. Stack phyllo dough sheets, brushing with butter in between each layer.
3. Top with layers of corned beef, cheese, & sauerkraut mixture to within 1 inch of edges. Roll up from long edge, jelly-roll fashion, tucking in ends and brushing seams with butter. Place roll seam-side down on greased baking sheet. Cut slits on top of roll in 12 even sections, about 1/2 inch deep.
4. Bake at 375 degrees for 30-35 minutes or until golden brown.
5. SAUCE: Blend remaining mustard, sour cream and pickle relish.
6. Slice roll and serve with sauce.

Slice roll and serve with sauce.



Roasted Rosemary Fillet of Beef with Pinot Noir Sauce

Pinot Noir, with its hints of berry jam and black pepper, makes a lusciously well-balanced sauce for this toothsome roasted fillet of beef.

8 servings

Source: Redbook

Ingredients

- Fillet of Beef:
- 1 (4-pound) oven-ready tied center-cut fillet of beef
- 2 tablespoon(s) fresh rosemary leaves
- 4 clove(s) garlic
- ¼ cup(s) country-style Dijon mustard
- 2 teaspoon(s) kosher salt
- 2 teaspoon(s) freshly ground black pepper
- 2 tablespoon(s) olive oil
- Pinot Noir sauce:
- 1 cup(s) pinot noir or other dry red wine
- 1 shallot, minced
- 3 cup(s) reduced-sodium beef broth
- 1 sprig(s) rosemary
- 1 tablespoon(s) tomato paste
- 2 tablespoon(s) unsalted butter
- Freshly ground pepper
- Creamy polenta (optional), for serving
- Sautéed kale (optional), for serving

Method

1. Remove beef from refrigerator 1 hour before roasting to bring it to room temperature. Heat oven to 500 degrees F and position a rack in center of oven. Finely chop rosemary and garlic together, then stir in mustard. Pat beef dry and season all over with salt and pepper.
2. Heat oil in a heavy roasting pan across 2 stovetop burners over high heat until oil is shimmering but not smoking. Add beef to pan; sear 12 minutes, turning 5 times with tongs, until deeply browned. Transfer to a piece of foil. Discard oil from pan and put roasting rack in pan. Place beef on rack and brush all over with mustard mixture.
3. Place fillet in oven; reduce temperature to 450 degrees F. Roast about 25 to 30 minutes for rare, until an instant-read thermometer registers 130 degrees F when inserted into center of fillet. (Check temperature after about 20 minutes.) Transfer fillet to a cutting board and loosely tent with foil. Pour drippings from roasting pan into a glass measure; discard fat and reserve drippings for sauce. Let fillet rest 15 minutes.
4. To make pinot noir sauce: Place roasting pan over 2 stovetop burners over medium-high heat, using an oven mitt to hold edge of pan. Add wine to pan and bring to a boil, scraping bottom and sides of pan with a wooden spoon. Add shallot; cook until wine is reduced to about 1/4 cup. Add broth and rosemary sprig; bring to a boil. Whisk in tomato paste; lower heat and simmer 8 to 10 minutes, or until sauce is slightly thickened. Remove rosemary sprig; swirl in butter until emulsified and season with pepper. Stir in reserved drippings and any accumulated juices from cutting board.
5. Slice beef and serve with sauce, and creamy polenta and kale, if desired.



Sesame Steak

6 servings

Source: Stephen Fisher

Ingredients

- ½ cup vegetable oil
- ⅓ cup sesame seeds
- 4 onions, sliced
- 1 tablespoon sugar
- salt and pepper
- ¼ cup lemon juice
- 2 cloves garlic, pressed
- 1 ½ inch top round steak
- ½ cup soy sauce

Method

1. Start marinating 5 hours before serving.
2. Heat oil & cook sesame seeds until golden - stir often.
3. In shallow dish combine oil & seeds, onions, soy sauce, lemon juice, sugar, salt & pepper and garlic.
4. Turn meat and cover to marinate - refrigerate.
5. Cook on grill about 10 minutes to a side.

Must do at least 5 hours before serving.



Spice-rubbed Steak with White Beans and Cherry Tomatoes

4 servings

Source: Bon Appétit | March 2010

Ingredients

- 2 teaspoons chili powder
- 1 ½ teaspoons ground cumin, divided
- 1 teaspoon dried crushed red pepper
- 1 teaspoon dried oregano
- Coarse kosher salt
- 1 1 ¼-pound top sirloin steak (about 1 inch thick)
- 2 tablespoons olive oil, divided
- 1 1-pint container cherry tomatoes
- 2 garlic cloves, pressed
- 2 15-ounce cans white beans, drained

Method

1. Mix chili powder, 1/2 teaspoon cumin, crushed red pepper, and oregano in small bowl. Sprinkle spices, salt, and pepper all over steak. Heat 1 tablespoon oil in large skillet over medium-high heat. Cook steak to desired doneness, 5 minutes per side for medium-rare. Transfer to cutting board. Wipe out skillet; add 1 tablespoon oil. Add tomatoes; sauté 1 to 2 minutes. Stir in garlic and 1 teaspoon cumin. Add drained beans; stir until heated through, adding water by tablespoonfuls if dry, 3 minutes.

2. Slice steak; serve with beans.



Standing Rib Roast with Roasted Yukon Gold Potatoes and Onions

The Chef
Dan Silverman of Lever House

Servings: --

Ingredients

- 3-, 4-, 5-, or 6-bone standing rib roast, with some but not all of the fat cap removed
- 3 lbs. small Yukon gold potatoes, washed and dried
- 2 to 3 Spanish onions, peeled and quartered
- 1 teaspoon red-pepper flakes
- Sea salt and freshly ground black pepper
- 4 tablespoons extra-virgin olive oil
- 1 head garlic, halved horizontally
- ½ lemon
- Leaves from several sprigs of savory or rosemary

Method

1. Ask your butcher to French the roast and tie the rib between the bones. (Note the exact net weight after the roast is Frenched, since that determines the roasting time.) Remove the roast from the refrigerator 2 hours before cooking.
2. Preheat the oven to 450 degrees. Combine the potatoes, onions, pepper flakes, 1 tablespoon salt, and 1 teaspoon pepper with 1 tablespoon oil in a large bowl, and mix well. Reserve at room temperature.
3. Rub the roast well with the cut head of garlic, season liberally with salt and pepper, squeeze over the lemon juice, and coat with 2 to 3 tablespoons oil. Place the beef on a rack in a heavy roasting pan, and roast for 20 minutes. Reduce the heat to 275 degrees, and roast the meat for 12 minutes per pound for rare to medium rare, 15 minutes per pound for medium. When the roast has about 45 minutes' cooking time left, add the potatoes and onions, and stir well to coat with pan drippings. Return the meat to the rack set over the potatoes (do not allow the meat to sit on the potatoes—otherwise the potatoes will steam). The meat is done when the internal temperature on an instant-read thermometer reads 115 to 120 degrees for rare, 120 to 125 degrees for medium rare, and 125 to 135 for medium.
4. Remove the meat from the oven, increase the temperature to 450 degrees, and continue cooking the vegetables until the potatoes are crisp and the onions have caramelized. When they are just about done, add the savory or rosemary and stir the vegetables well to combine. While the potatoes and onions are finishing, cover the roast loosely with foil and allow to rest for about 30 minutes (temperature will rise another 10 degrees).
5. Carve the beef into thickish slices, and serve with the potatoes and onions.

Veal Scallopini Saltimbocca

2 servings

Source: Bon Appetit

Ingredients

- 6 ounces spaghetti
- 2 tablespoons olive oil
- ½ cup white cornmeal
- 1 tablespoon herbes de Provence*
- ½ teaspoon salt
- ¼ teaspoon pepper
- 4 3 ounce veal cutlets, pounded to 1/4-inch
- ½ cup chopped thinly sliced prosciutto
- 1 tablespoon chopped fresh sage
- ½ cup dry Marsala
- ½ cup low-salt chicken broth
- ¼ cup butter, cut in 1/4" pieces

Method

1. Cook spaghetti in large pot of boiling salted water until just tender but still firm to bite, stirring occasionally. Drain. Transfer to large bowl and toss with 1 tablespoon oil. Keep warm.
2. Meanwhile, mix cornmeal, herbes de Provence, salt, and pepper in medium bowl. Coat veal in cornmeal mixture.
3. Heat remaining 1 tablespoon oil in heavy large skillet over medium heat. Add veal, prosciutto, and sage. Saute 2 minutes. Turn veal over and saute until cooked through, about 2 minutes longer. Add Marsala and broth; boil until slightly reduced, about 1 minute. Transfer veal to plate. Add butter to skillet; whisk until melted. Season sauce to taste with salt and pepper. Return veal to skillet to coat with sauce.
4. Divide pasta between 2 plates. Top with veal and sauce, dividing equally.

* A dried herb mixture available at specialty foods stores.

Breads



Artichoke Bread

Servings: --

Source: ClosetCooking

Ingredients

- 1 (14 ounce) can artichoke hearts (drained and chopped)
- 2 green onions (sliced)
- 2 cloves garlic (chopped)
- 1 (4 ounce package) cream cheese (room temperature)
- ¼ cup mayonnaise
- ½ cup sour cream
- ½ cup mozzarella (grated)
- ¼ cup parmigiano reggiano (grated)
- 1 loaf Italian bread (sliced in half lengthwise)

Method

1. Mix the artichoke hearts, green onions, garlic, cream cheese, mayonnaise, sour cream, mozzarella and parmigiano reggiano reserving some of the cheese.
2. Hollow 1/2 an inch out of the center of both halves of the bread.
3. Spread the mixture into the hole in the bread slices and top with the reserved cheese.
4. Bake in a preheated 350F oven covered in foil for 20 minutes.
5. Remove the foil and continue to bake until the cheese is melted and golden brown.



Banana Bread

DO AHEAD: Banana bread can be baked ahead, cooled completely, and kept, wrapped in plastic wrap, up to 2 days, or frozen, wrapped in plastic wrap and foil, up to 3 months.

12 servings

Source: Epicurious

Ingredients

- 1 ½ cups all-purpose flour, plus additional flour for dusting pan
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt
- 1 cup mashed ripe banana (about 2 large or 3 medium bananas)
- 3 tablespoons sour cream
- 1 teaspoon pure vanilla extract
- 8 tablespoons (1 stick) unsalted butter, at room temperature, plus additional butter for greasing pan
- 1 cup sugar
- 1 large egg, at room temperature
- Optional additions:
 - 1 cup nuts, such as walnuts, pecans, macadamia nuts, or hazelnuts, toasted and coarsely chopped, or ¾ cup semisweet or bittersweet chocolate chips or mini chocolate chips*
- *If you want to use a combination of both nuts and chocolate, use up to 1 cup total.

Method

1. Position a rack in the lower third of the oven and preheat to 350°F. Butter the bottom and sides of 1 (9- by 5- by 3-inch) loaf pan and dust with flour.
2. In a large bowl, sift together the flour, baking powder, baking soda, and salt.
3. In a medium bowl, combine the banana, sour cream, and vanilla and stir to combine.
4. In the bowl of a stand mixer fitted with the paddle attachment, combine the butter and sugar and beat on medium until light and fluffy, about 3 minutes. Add the egg and beat on medium until completely incorporated, about 1 minute. Add the banana mixture and beat for about 30 seconds. Add the flour mixture in 2 batches, and stir on low until just incorporated, about 30 seconds total. Add the nuts or chocolate chips, if desired, and use a rubber spatula to fold them into the batter.
5. Spoon the batter into the prepared pan and smooth the top. Bake until a wooden toothpick inserted in the center of the loaf emerges clean and when you press gently in the center of the loaf, it springs back without leaving an impression, 45 to 50 minutes. Transfer to a wire rack to let cool for 10 to 15 minutes then gently tap the pan on the countertop to help release the loaf. Place a second rack or a large plate on top of the loaf, invert, and then carefully remove the pan. Use the original rack to invert the loaf again so that it's right side up then let cool completely before cutting and serving.



Blueberry Buckle

Servings: --

Ingredients

- Nonstick cooking spray
- 9 ounces cake flour, approximately 2 cups
- 1 teaspoon baking powder
- ½ teaspoon kosher salt
- ½ teaspoon ground ginger
- 2 ounces unsalted butter, room temperature
- 5 ¼ ounces sugar, approximately ¾ cup
- 1 large egg
- ½ cup whole milk
- 15 ounces fresh whole blueberries, approximately 3 cups
- For the topping:
- 3 ½ ounces sugar, approximately ½ cup
- 1 ½ ounces cake flour, approximately ⅓ cup
- ½ teaspoon freshly ground nutmeg
- 2 ounces unsalted butter, chilled and cubed

Method

1. Preheat the oven to 375 degrees F.
2. Spray a 9 by 9-inch glass baking dish with nonstick spray and set aside.
3. In a medium mixing bowl whisk together the flour, baking powder, salt and ground ginger. Set aside.
4. In the bowl of a stand mixer, with the paddle attachment, beat together the butter and sugar on medium speed until light and fluffy, approximately 1 minute. Add the egg and beat until well incorporated, approximately 30 seconds. Add ⅓ of the flour mixture and beat on low speed just until incorporated and then add ⅓ of the milk and beat until incorporated. Repeat, alternating flour and milk until everything has combined. Gently stir in the blueberries and pour the mixture into the prepared baking dish.
5. For the topping:
6. In a small bowl combine the sugar, flour and nutmeg. Add the butter and work into the dry ingredients using a fork to combine. Continue until the mixture has a crumb-like texture. Sprinkle the mixture on top of the cake. Bake on the middle rack of the oven for 35 minutes or until golden in color. Cool for at least 10 minutes before serving.



Blueberry Lemon Loaf

8 servings

Source: FaceBook

Ingredients

- Glaze:
- 1 lemon
- 1 tablespoon confectioners' sugar
- Loaf:
- $\frac{3}{4}$ cup white sugar
- $\frac{1}{4}$ cup melted butter
- 2 eggs
- $\frac{1}{4}$ cup sour cream
- $\frac{1}{3}$ cup milk
- 1- $\frac{1}{2}$ cups all-purpose flour
- 2 teaspoons baking powder
- $\frac{1}{4}$ teaspoon salt
- 1- $\frac{1}{4}$ cups frozen blueberries

Method

1. Preheat oven to 350 degrees F (175 degrees C). Grease a 9 x 5 inch loaf pan.
2. Grate the zest from the lemon onto a small plate. Cut the lemon on half, and squeeze the juice from both halves. Make a topping by whisking together 1 teaspoon of the lemon zest, 1 tablespoon of the lemon juice, and the confectioners' sugar in a small bowl. Set aside.
3. Whisk together the white sugar, melted butter, eggs, sour cream, the remaining lemon zest, and the remaining lemon juice in a large bowl until evenly blended. Stir in the milk and set aside.
4. Whisk together the flour, baking powder, and salt in a separate large bowl. Remove 3 tablespoons of the flour mixture and set aside. Make a well in the center of the flour mixture, pour the milk mixture into the well and stir the batter just until combined.
5. Fold the frozen blueberries into the reserved 3 tablespoons of the flour mixture, then fold the blueberries into the batter. Pour the batter into the prepared pan.
6. Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 60 minutes.
7. Remove from oven, immediately poke holes all over the top of the loaf with a toothpick, and pour the topping evenly over the loaf. Cool the pan for 10 minutes before removing to cool completely on a wire rack.



Blueberry Macadamia Nut Coffee Cake

12 servings

Source: KitchenAid Web Page

Ingredients

- 1 $\frac{3}{4}$ cups all-purpose flour
- $\frac{1}{2}$ cup whole wheat flour
- $\frac{3}{4}$ cup firmly packed brown sugar
- $\frac{3}{4}$ cup Butter or Margarine Chilled and Cut Into Squares
- 1 teaspoon baking powder
- $\frac{1}{2}$ teaspoon baking soda
- $\frac{1}{4}$ teaspoon salt
- $\frac{3}{4}$ cup buttermilk
- 1 egg
- 1 cup blueberry pie filling
- $\frac{3}{4}$ cup chopped macadamia nuts or
- blanched almonds

Method

1. Place all-purpose flour, whole wheat flour, brown sugar and butter in bowl. Attach bowl and flat beater. Turn to Stir Speed and mix until butter is the size of peas, about 3 minutes. Stop and scrape bowl. Remove $\frac{1}{2}$ cup flour mixture. Set aside.
2. Add baking powder, baking soda and salt to flour mixture in bowl. Turn to Stir Speed and mix 30 seconds. Add buttermilk and egg. Continuing on Stir Speed, mix just until moistened, about 30 seconds. Do not over beat.
3. Spoon batter into greased 9 x 13 x 2-inch baking pan. Drop blueberry filling by tablespoonfuls on top of batter; swirl into batter. Sprinkle top with nuts and reserved flour mixture. Bake at 350 F for 30 to 40 minutes or until light golden brown.



Cheddar and Stilton Drop Biscuits

Using Stilton and sharp cheddar is intended to mimic English Huntsman cheese, in which Stilton and Double Gloucester cheeses are combined. The biscuits have a crisp crust and tender texture, despite requiring no kneading, rolling or cutting.

6 servings

Source: Epicurious

Ingredients

- 2 ½ cups unbleached all purpose flour
- 2 tablespoons sugar
- 1 tablespoon baking powder
- ¾ teaspoon cream of tartar
- ½ teaspoon salt
- 7 tablespoons chilled unsalted butter, cut into 1/2-inch pieces
- 1 cup (packed) coarsely grated sharp cheddar cheese, chilled
- ½ cup coarsely crumbled Stilton cheese (about 2 ounces), chilled
- 1 ¼ cups chilled buttermilk
- 1 large egg

Method

1. Position 1 rack in bottom third and 1 rack in top third of oven and preheat to 400°F. Butter and flour 2 large baking sheets. Whisk first 5 ingredients in large bowl to blend well. Add butter and rub in with fingertips until mixture resembles coarse meal. Add both cheeses; rub in with fingertips until cheeses are reduced to small pieces. Blend buttermilk and egg in small bowl. Add to flour mixture, stirring just until dough is evenly moistened.

2. Using 1/3 cup dough for each biscuit, drop 6 mounds onto each prepared sheet, spacing 2 to 3 inches apart. Bake biscuits 10 minutes. Reverse positions of sheets. Bake biscuits until golden brown and tester inserted into center comes out clean, about 10 minutes longer. Place biscuits in basket; serve warm.



Cheddar Bay Biscuits

20 servings

Source: Red Lobster

Ingredients

- 1 ¼ lbs. biscuit mix
- 3 ounces cheddar cheese, shredded
- 11 ounces cold water
- ½ cup melted butter
- 1 teaspoon garlic powder
- ¼ teaspoon salt
- ⅙ teaspoon onion powder
- ⅙ teaspoon dried parsley

Method

1. To cold water, add flour and cheese, blending in a mixing bowl. Mix, until dough is firm.
2. Using a small scoop, place the dough on a baking pan lined with baking paper.
3. Bake in 375 degree oven for 10 to 12 minutes or until golden brown.
4. While baking biscuits, combine remaining ingredients.
5. Brush baked biscuits with the garlic topping.

Use Bisquik. These are same biscuits that the Red Lobster serves.

- Start to finish: 20 Minutes



Christmas Strawberry Bread

24 servings

Ingredients

- 3 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 tablespoon ground cinnamon
- 1 ¾ cups frozen sweetened strawberries, thawed
- 2 tablespoons strawberry extract
- 3 eggs, beaten

Method

1. 2 cups sugar
2. 1 1/2 cups canola oil
3. 1/4 cup frozen sweetened strawberries, thawed, with syrup
4. 1/2 cup sugar
5. 1/4 cup water
6. 1 tablespoon strawberry extract
7. Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 5x9 inch loaf pans.
8. In a bowl, mix the flour, baking soda, salt, and cinnamon. In a separate bowl, beat together the 1 3/4 cups strawberries, 2 tablespoons strawberry extract, eggs, sugar, and oil. Gradually beat the flour mixture into the strawberry mixture. Transfer to the prepared loaf pans.
9. Bake 45 minutes in the preheated oven, or until a toothpick inserted in the center of a loaf comes out clean. Cool on wire racks.
10. In a saucepan, mix the 1/4 cup strawberries with syrup, sugar, water, and 1 tablespoon strawberry extract. Bring to a boil, and stir constantly until sugar is dissolved, about 5 minutes. Pour over the bread while still warm.



Corn Pudding

**Chihuahua, a white cow's-milk cheese, also known as asadero or Oaxaca cheese, becomes soft and stringy when heated and is therefore good for melting. An unaged Monterey Jack is a good substitute.*

8 servings

Source: Epicurious | April 2007

Ingredients

- 2 lbs. frozen corn kernels, thawed
- Whole milk as needed (about 1 cup)
- 6 eggs, separated
- ½ cup sugar
- 6 tablespoons butter, softened
- ¾ cup all-purpose flour
- 1 teaspoon sea salt
- 1 teaspoon baking powder
- 1 cup (4 ounces) shredded Chihuahua,* Monterey Jack, or Cheddar cheese
- 1 poblano chile, roasted, peeled, seeded, and cut into 1/4-inch strips
- Half of a red bell pepper, cut into strips

Method

Preheat oven to 350 degrees. Lightly grease a 13-by-9-inch baking dish and set aside. In a food processor fitted with a steel blade, puree the corn with only enough milk to make a smooth puree, not to exceed 1 cup. With the machine running, add egg yolks, one at a time, and process 30 seconds after each addition. With the machine running, add the sugar a little at a time and continue processing until mixture is lighter in color and sugar is dissolved, about 3 minutes. Add butter and process until smooth. Transfer to a large bowl. In a separate bowl, combine flour, salt, and baking powder; fold into corn mixture. Beat egg whites until soft peaks form and fold into corn mixture, alternating with the shredded cheese. Pour into the prepared baking dish and garnish with strips of chile and red bell pepper. Bake in preheated oven for 45 minutes, or until golden brown. Serve warm or at room temperature.

·The poblano chile is dark green, five to six inches long, and triangular in shape, with a wide stem end. Strips of roasted poblanos are called *rajas*. Roast until charred and blistered in a broiler or over an open flame, using tongs. Put in a paper bag and allow them to sweat for 10 to 15 minutes. Using rubber gloves, peel off the charred outer skin. (Do not peel roasted chiles under running water or most of the roasted flavor will be lost.) Cut off the stem end and slice the peppers lengthwise into thin, 1/4-inch strips. Be careful not to rub your eyes, nose, or mouth when handling chiles, as they will burn.

·You can use any combination of vegetables in the corn pudding, Ravago says, as long as the quantities are the same as for the corn. Just make sure the vegetables are fresh, as frozen will give off too much water.

·The corn pudding is delicious served warm or at room temperature, but Ravago suggests baking as close to serving as possible, as the soufflélike consistency will fall as it cools. • The corn pudding can also be made in individual serving sizes. Simply bake in small ramekins.



Cornbread Muffins

Note: Cornbread muffins taste best when served right out of the oven. To reheat leftovers, wrap muffins in aluminum foil and place in a preheated 350-degree oven until hot. Alternatively, heat muffins in the microwave at 50 percent power for 30-45 seconds, or until just hot; do not overheat or muffins will get tough.

12 servings

Source: Gourmet

Ingredients

- $\frac{3}{4}$ cup yellow cornmeal
- 1- $\frac{1}{4}$ cups all-purpose flour, spooned into measuring cup and leveled-off
- 1 tablespoon baking powder
- $\frac{1}{2}$ cup sugar
- 1 teaspoon salt
- 2 large eggs
- 2 tablespoons honey
- $\frac{3}{4}$ cup milk (preferably whole but low-fat works too)
- 1 stick ($\frac{1}{2}$ cup) unsalted butter, melted and cooled

Method

1. Preheat the oven to 350 degrees. Line a muffin pan with paper liners or spray with non-stick cooking spray. (I prefer to use non-stick cooking spray so the muffins get nice and crisp on the edges.)
2. In a large bowl, whisk together the cornmeal, flour, baking powder, sugar and salt.
3. In a separate bowl, break up the eggs with a whisk. Whisk in the honey and then the milk. Add the milk mixture and melted butter to the dry ingredients. Stir until just blended. Do not overmix; it's okay if there are a few lumps. Spoon the batter evenly into the prepared muffin pan, filling each cup almost full. Bake for 17-20 minutes, or until the tops are set and golden. Cool the muffins for a few minutes in the pan, then serve warm.



Cranberry Nut Bread

8 servings

Source: Betsy Ryan

Ingredients

- ½ cup Butter, softened
- ¾ cups Sugar
- 2 Large Eggs
- ¾ cups Buttermilk
- 2 cups Flour
- ½ Teaspoon Baking Soda
- ½ Teaspoon Baking Powder
- ½ Teaspoon Salt
- ½ cup Walnut, finely chopped
- 1 cup Cranberries

Method

1. Cream butter and sugar together until smooth. Add eggs and buttermilk.
2. Stir in remaining ingredients.
3. Grease 9 x 5 loaf pan.
4. Bake 50 - 55 minutes at 350 degrees



Cranberry Orange Almond Bread

16 servings

Source: Bon Appetit

Ingredients

- 2 cups all-purpose flour
- 1 ½ teaspoons baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt
- 1 teaspoon McCormick Ground Ginger
- ¼ teaspoon McCormick Ground Nutmeg
- ⅓ cup butter, softened
- 1 cup sugar
- 1 teaspoon McCormick Pure Vanilla Extract
- 2 teaspoons freshly grated orange zest
- 2 eggs
- ½ cup orange juice
- 1 cup coarsely chopped fresh cranberries*
- ½ cup slivered almonds

Method

1. Preheat oven to 350F. In large bowl combine first 6 ingredients. Set aside.
2. In a bowl, cream butter with sugar and vanilla. Add orange zest, eggs, and orange juice until well combined. Gradually add orange mixture to dry ingredients. Mix until just moistened. Fold in cranberries and almonds.
3. Pour batter into well-greased 9x5-inch loaf pan and bake 55-60 minutes, or for mini-loaves use three 5 1/2x3-inch mini-loaf pans and bake 35 minutes, or until wooden toothpick inserted in center comes out clean. Cool 10 minutes before removing from pan. Cool at least 2 hours before cutting.
4. NOTE: If using dried cranberries, boil 2 cups water in small saucepan. Remove from heat and add 1 cup dried cranberries, cover and let stand 15 minutes. Drain but do not rinse. Substitute for fresh cranberries in Step 2. If using frozen cranberries, do not thaw. Toss with dry ingredients in Step 1.



Cranberry Orange Zucchini Bread

Yield: 2 loaves

Source: FaceBook

Ingredients

- all-purpose flour - 3 1/4 cup + 1 tbsp, separated
- cinnamon - 2 tsp
- ginger - 1/2 tsp, ground
- baking powder - 1 1/2 tsp
- baking soda - 1/2 tsp
- salt - 1/2 tsp
- eggs - 2
- vanilla - 1 tsp
- sugar - 1 cup
- brown sugar - 1/2 cup
- vegetable oil - 1/2 cup
- oranges - 2 medium, the juice and zest of
- zucchini - 2 cups, finely shredded, unpeeled
- cranberries - 1 cup, dried

Method

Preheat the oven to 350 F (175 C) and grease two baking pans, line the bottoms with baking paper, then grease the paper.

In a bowl, sift together the flour, cinnamon, ginger, baking powder, baking soda, and salt. In another bowl, beat together the eggs, vanilla, sugars, oil and orange peel. Gradually add the flour mixture to the creamed mixture, alternating with the orange juice, mixing just enough to combine after each addition.

In a small bowl, toss the cranberries together with the 1 tbsp of flour, to coat them. Stir in the zucchini and the floured cranberries, then pour the mixture into the prepared baking pans.

Bake for about 55 minutes, or until a toothpick test comes out clean, let cool in pans for about 10 minutes before removing to wire racks to cool completely.



Cranberry-nut Rolls

Servings: --

Source: Bon Appétit | November 2009

Ingredients

- 1 cup coarsely chopped walnuts
- 3 ½ cups (or more) bread flour
- 1 tablespoon (packed) golden brown sugar
- 1 ½ teaspoons quick-rising dry yeast (from one 1/4-ounce envelope)
- 1 ½ teaspoons salt
- 1 ½ cups whole milk
- 2 tablespoons vegetable oil plus additional for coating bowl
- 1 large egg
- 1 cup sweetened dried cranberries
- Nonstick vegetable oil spray
- 1 large egg, beaten to blend (for glaze)
- Raw sugar*

Method

1. Stir nuts in dry skillet over medium heat until toasted, about 5 minutes. Cool.
2. Mix 3 1/2 cups bread flour and next 3 ingredients in bowl of heavy-duty stand mixer fitted with paddle attachment. Warm milk in small saucepan over low heat until instant-read thermometer inserted into milk registers 95°F. Add oil; remove from heat. Add milk mixture and 1 egg to flour mixture. Mix on low speed until wet coarse ball forms, about 1 minute. Add nuts and cranberries. Replace paddle attachment on mixer with dough hook. Mix dough on low speed until smooth, elastic, and slightly tacky, adding more flour by tablespoonfuls as needed, about 4 minutes. Transfer dough to floured surface; knead 2 minutes.
3. Lightly oil large bowl. Shape dough into ball; place in prepared bowl, turning to coat with oil. Cover with plastic wrap; let dough rise at room temperature until almost doubled in volume, 1 3/4 to 2 hours.
4. Line large rimmed baking sheet with parchment paper. Transfer dough to unfloured surface; divide into 12 equal pieces. Using cupped hand, roll and rotate 1 dough piece firmly on work surface until dough piece pops up into cupped hand as smooth round ball, about 6 rotations. (This will make dough ball as smooth as possible; if necessary, wipe work surface with damp paper towel to help create traction.) Repeat with remaining dough pieces.
5. Transfer rolls to prepared baking sheet, spacing apart. Spray rolls with nonstick spray. Cover loosely with plastic wrap; let rise at room temperature until 1 1/2 times original size, about 1 1/2 hours. Brush rolls with egg glaze; sprinkle with raw sugar. Let rise 15 minutes longer.
6. Meanwhile, position rack in center of oven and preheat to 425°F.
7. Place rolls in oven; reduce oven temperature to 400°F and bake 7 minutes. Rotate baking sheet; bake rolls until golden and slightly firm to touch, about 8 minutes longer. Cool completely on rack. **DO AHEAD:** Wrap in foil, then enclose in resealable plastic bag and freeze up to 2 weeks. Thaw rolls at room temperature. If desired, rewarm rolls wrapped in foil in 350°F oven about 10 minutes.

* Also called turbinado or demerara sugar; available at most supermarkets.



Cranberry-Walnut Pumpkin Bread

"Dense, moist, and delicious, this bread is great as a quick snack or with a bit of whipped honey butter for afternoon tea."

6 servings

Source: Bon Appetit

Ingredients

- 2 cups all purpose flour
- 2 teaspoons pumpkin pie spice
- 1 teaspoon baking powder
- $\frac{3}{4}$ teaspoon salt
- $\frac{1}{2}$ teaspoon baking soda
- 6 tablespoons unsalted butter, (3/4 stick) room temperature
- 1 cup plus 1 tablespoon sugar
- 2 large eggs
- 1 cup canned pure pumpkin
- 1 teaspoon vanilla extract
- $\frac{2}{3}$ cup buttermilk
- $\frac{1}{2}$ cup dried sweetened cranberries
- $\frac{1}{2}$ cup coarsely chopped walnuts

Method

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

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

Can be made 2 days ahead. Wrap and store at room temperature.

Fastnacht Kicks

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

Yield: 18 doughnuts

Source: Grandma

Ingredients

- 1 cup Milk, scalded and cooled
- 1 Yeast Cake
- 2 Tablespoons Flour
- 1 cup Flour
- ½ cup Sugar
- 2 cups Flour
- 2 Large Eggs
- Oil for Frying
- Powdered Sugar

Method

1. Crumble yeast cake into milk. Melt butter, mix together with 1 cup flour and 1/2 cup sugar. Add to yeast mixture. Let rise in covered mixing bowl until spongy (it is pretty liquidy at this point).
2. Add 2 more cups of flour and 2 eggs, mix well. Cover and let raise 2 more hours.
3. Roll dough onto floured surface, cut into oblongs, let raise again.
4. Deep fry in oil. While hot, put into paper bags with confectioner's sugar and shake to coat. Must eat HOT.



Fruity Zucchini Bread

Cut large zucchini in half lengthwise and scoop out the seeds with a spoon before shredding.

Yield: 1 9 inch loaf

Source: Cook's Illustrated

Ingredients

- 1 lb. zucchini
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1 teaspoon ground cinnamon
- 1 teaspoon ground allspice
- ½ teaspoon table salt
- 1 ½ cups sugar
- ¼ cup plain yogurt
- 2 large eggs
- 1 tablespoon lemon juice
- 6 tablespoons unsalted butter, melted and cooled
- ¾ cup golden raisins or chopped dried apricots

Method

1. Adjust oven rack to middle position and heat oven to 375 degrees. Generously coat 9 by 5-inch loaf pan with cooking spray.
2. Following photos, shred and squeeze zucchini. Whisk flour, baking soda, baking powder, cinnamon, allspice, and salt in large bowl. Whisk sugar, yogurt, eggs, lemon juice, and butter in bowl until combined.
3. Gently fold yogurt mixture, zucchini, and dried fruit into flour mixture using spatula until just combined. Transfer batter to prepared pan.
4. Bake until golden brown and skewer inserted in center comes out with a few crumbs attached, 45 to 55 minutes. Cool for 10 minutes, then turn out onto wire rack to cool at least 1 hour. (Bread can be wrapped in plastic and stored at room temperature for 3 days.)

Hot Cross Buns

24 servings

Source: Bon Appetit

Ingredients

- 1 cup warm milk (105-115F.)
- two 1/4-ounce packages (5 teaspoons) active
- ½ cup plus 1 teaspoon granulated sugar
- 4 cups all-purpose flour
- 1 ½ teaspoons ground allspice
- ½ teaspoon cinnamon
- 1 teaspoon salt
- 1 ¼ sticks cold unsalted butter, (1/2 cup plus 2 tablespoons)
- 2 large eggs
- 1 large egg yolk
- ½ cup dried currants
- ⅓ cup golden raisins
- 2 teaspoons finely grated fresh orange zest
- 2 teaspoons finely grated fresh lemon zest
- 3 tablespoons superfine granulated sugar
- pastry dough

Method

1. In a small bowl stir together milk, yeast, and 1 teaspoon granulated sugar. Let mixture stand 5 minutes, or until foamy.
2. Into a large bowl sift together flour, allspice, cinnamon, salt, and remaining 1/2 cup granulated sugar. Cut butter into bits and with your fingertips or a pastry blender blend into flour mixture until mixture resembles coarse meal. Lightly beat 1 whole egg with egg yolk. Make a well in center of flour mixture and pour in yeast and egg mixtures, currants, raisins, and zests. Stir mixture until a dough is formed. Transfer dough to a floured surface and with floured hands knead until smooth and elastic, about 10 minutes. Transfer dough to an oiled large bowl and turn to coat. Let dough rise, covered with plastic wrap, in a warm place until doubled in bulk, about 1 1/2 hours.
3. Butter 2 large baking sheets.
4. On a floured surface with floured hands knead dough briefly and form into two 12-inch-long logs. Cut each log crosswise into 12 equal pieces. Form each piece into a ball and arrange about 1 1/2 inches apart on baking sheets. Let buns rise, covered, in a warm place until doubled in bulk, about 45 minutes.
5. Preheat oven to 400F.
6. While buns are rising, lightly beat remaining egg with superfine sugar to make an egg glaze. On a lightly floured surface with a floured rolling pin roll out pastry dough into a 20- by 6-inch rectangle (about 1/8 inch thick). With a sharp knife cut rectangle crosswise into 1/8-inch- wide strips.
7. Brush buns with egg glaze and arrange 2 pastry strips over center of each bun to form a cross. Trim ends of pastry strips flush with bottoms of buns. Bake buns in upper and lower thirds of oven, switching position of sheets halfway through baking, until golden, about 12 minutes. Transfer buns to a rack to cool slightly. Buns may be made 1 week ahead and frozen, wrapped in foil and put in a sealable plastic bag. Thaw buns and reheat before serving. Serve buns warm or at room temperature.



Lemon Loaf

This is a Top Secret recipe version of Starbucks Lemon loaf.

8 servings

Source: FaceBook

Ingredients

- 1 ½ cup(s) FLOUR
- ½ teaspoon BAKING SODA
- ½ teaspoon BAKING POWDER
- ½ teaspoon SALT
- 3 EGGS
- 1 cup(s) SUGAR
- 2 TBS BUTTER, Softened.
- 1 teaspoon VANILLA
- 1 teaspoon LEMON EXTRACT
- ⅓ cup(s) LEMON JUICE
- ½ cup(s) OIL
- LEMON ICING INGREDIENTS:
- 1 cup POWDERED SUGAR, Plus 1 Tablespoon.
- 2 TBS WHOLE MILK, I Used 2%.
- ½ teaspoon LEMON EXTRACT

Method

1. Combine flour, baking soda, baking powder and salt in a bowl.
2. Use a mixer to blend together the eggs, sugar, butter, vanilla, lemon extract and lemon juice in a medium bowl.
3. Pour wet ingredient into the dry ingredients and blend until smooth.
4. Add oil and mix well.
5. Pour batter into a well greased 9x5-inch loaf pan.
6. Bake at 350 degrees for 45 minutes or until a toothpick stuck into center of the cake comes out clean.
7. Make the lemon icing by combining all the icing ingredients in a small bowl with an electric mixer on low speed.
8. When the loaf is cool, remove it from pan and frost the top with the icing.
9. Let the icing set up before slicing.

Nut Crumb Cake

Linda used to make this. Remember, at the chalet?

8 servings

Source: Linda Neidl

Ingredients

- ½ cup Butter
- 1 cup Sugar
- 2 Large Eggs
- 2 cups Flour
- 1 Teaspoon Baking Powder
- 1 cup Sour Cream
- 1 Teaspoon Vanilla
- 1 Teaspoon Baking Soda
- Topping
- ½ cup Brown Sugar
- 2 Tablespoons Flour
- 1 cup Chopped Nuts
- 1 Teaspoon Cinnamon

Method

1. Cream butter, sugar & eggs.
2. Sift together the flour, baking powder and baking soda. Add to cream mixture. Stir in sour cream and vanilla.
3. Make Topping: Mix together topping ingredients.
4. Assembly: Spread 1/2 batter in tube pan (greased). Put in 1/2 topping, then remaining batter. Top with remaining topping.
5. Bake 350 degrees for 45 minutes.
6. Cool 1/2 hour.



Parker House Rolls

With their unique folds, buttery gloss, and tender crumb, Parker House rolls are classic American dinner rolls at their very best. When rounding the dough and shaping the rolls, it is important to keep the remaining dough covered, otherwise it will quickly dry out and develop a skin. Rolling the dough into symmetrical rounds takes a little practice, but you will quickly get the hang of it. A dry, unfloured work surface helps because the dough will stick a little. Although we like using a French-style rolling pin for flattening the rolls, a more traditional option is a thin dowel or the handle of a wooden spoon. Whatever your choice, lightly flour it or the dough will stick to it.

Yield: 24 rolls

Source: Cook's Illustrated

Ingredients

- 1 ¼ cups whole milk
- 2 tablespoons sugar
- 1 envelope instant yeast (about 2 1/4 teaspoons)
- 1 large egg, lightly beaten
- 4 - 4 1/4 cups unbleached all-purpose flour (20-21 1/2 ounces), plus more for dusting work surface
- 1 ½ teaspoons salt
- 14 tablespoons unsalted butter (1 3/4 sticks), 8 tablespoons cut into 8 pieces and softened

Method

1. Adjust oven rack to lowest position and heat oven to 200 degrees. Once oven reaches 200 degrees, maintain oven temperature for 10 minutes, then turn off heat.
2. Heat milk and sugar together in small saucepan or in microwave until mixture is lukewarm (about 100 degrees). Whisk in yeast and egg and set aside. Combine 4 cups of flour and salt in bowl of standing mixer fitted with paddle and mix at lowest speed to blend, about 15 seconds. With mixer running at low speed, add liquid mixture in steady stream; mix until flour is moistened, about 1 minute. With mixer still running, slowly begin to add 8 tablespoons softened butter, 1 piece at a time, until incorporated into dough. Increase speed to medium and beat until dough is thoroughly combined and scrappy, about 2 minutes longer.
3. Replace paddle with dough hook and knead dough at medium speed until smooth but still sticky, about 6 minutes, adding more flour in 1-tablespoon increments, if necessary for dough to clear sides of bowl. Scrape dough out of mixing bowl and onto lightly floured work surface; knead by hand until very smooth and soft, but no longer sticky, about 1 minute. Transfer dough to very lightly oiled large bowl, cover with plastic wrap, and place in warmed oven until dough doubles in bulk, about 45 minutes.
4. Once dough has doubled, press down, replace plastic wrap, and allow dough to rest for 5 minutes. Meanwhile, melt remaining 6 tablespoons butter and, with a pastry brush, liberally butter bottom and sides of large rimmed baking sheet with 3 tablespoons of melted butter. Round and shape rolls according to illustrations below; place on prepared baking sheet. Lightly brush tops of rolls with remaining 3 tablespoons melted butter and loosely cover with plastic wrap. Set rolls in warm place and let rise until almost doubled, about 45 minutes.
5. When rolls are almost fully risen, adjust oven rack to middle position and heat oven to 375 degrees. Bake rolls until tops are dark golden brown, 20 to 22 minutes. Transfer rolls to wire rack and cool for 10 minutes. Serve warm.



Pepperoni Pizza Pull Apart Bread

Servings: --

Source: FaceBook

Ingredients

- For the dough
- 2 $\frac{3}{4}$ cups bread flour
- 1 teaspoon garlic powder
- 1 teaspoon Italian seasoning
- 1 tablespoon sugar
- 2 $\frac{1}{4}$ teaspoons instant yeast
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{3}$ cup milk (I used 2%)
- $\frac{1}{4}$ cup unsalted butter
- $\frac{1}{4}$ cup water
- 2 eggs, at room temperature
- For the filling
- 2 tablespoons butter, room temperature
- 3 cloves of garlic, minced
- $\frac{1}{4}$ cup pizza sauce
- 2 cups shredded mozzarella cheese
- Pepperoni, chopped (optional)

Method

1. In the bowl of a stand mixer fitted with the dough hook, combine 1 $\frac{3}{4}$ cups of bread flour with sugar, salt, garlic powder, Italian seasoning, and yeast, and stir to mix. In a small saucepan heat milk and butter over low heat until butter is just melted, then set aside for 1 minute and add water. Add milk mixture to the flour and stir to combine. Add eggs one at a time, mixing until each is combined. This will take a few minutes. Add the remaining 1 cup of flour and knead the dough on low for about 4-5 minutes. It will still be slightly sticky but resist adding more flour.

2. Set dough in a lightly oiled bowl and cover with plastic wrap or a towel, then set in a warm place to rise for one hour. After one hour, punch the dough down and either refrigerate for later/tomorrow use, or use it now. Lightly flour your workspace and using a rolling pin, roll the dough into a giant rectangle. Combine butter and minced garlic and spread evenly on rolled out dough. Spread pizza sauce on top of that, and sprinkle evenly with pepperoni and cheese.

3. Using a pizza cutter, slice the dough from top to bottom into 6 even strips. Lay the strips on top of each other (be careful you don't lose the cheese!) and then cut into 6 pieces again. Butter and lightly flour a 9 x 5 loaf pan. Layer the square slices into the loaf pan cut side down. Cover the dough with a towel and let rise for another hour.

4. Preheat the oven to 350°F and set the loaf pan on a baking sheet. Bake for 30-35 minutes, until the top is golden brown. Serve with warm pizza sauce.



Pineapple Pumpkin Bread

See pumpkin swirl bread for option on the cream cheese.

Yield: 3 Loaves

Source: Times Union

Ingredients

- 4 eggs, beaten
- 2 cups sugar
- 1 ½ cups vegetable oil
- 2 cups flour
- 1 teaspoon salt
- 2 teaspoons baking soda
- 3 tablespoons cinnamon
- 1 teaspoon pumpkin pie spice
- 1 (16-ounce) can pumpkin
- 1 (15 1/4-ounce) can crushed pineapple, drained
- ¾ cup chopped pecans or walnuts
- ½ cup butter, softened
- 1 (8-ounce) package cream cheese, softened
- 1 teaspoon vanilla extract
- 1 (16-ounce) box confectioners' sugar

Method

1. Heat oven to 350 degrees. Coat 3 (4-by-8-inch) loaf pans with cooking spray.
2. Combine eggs, sugar and oil in a large bowl and mix well. Combine flour, salt, baking soda, cinnamon and pumpkin pie spice and add to egg mixture. Blend well. Stir in pumpkin, pineapple and nuts. Pour into prepared pans.
3. Bake for 1 hour or until a pick inserted in center comes out clean. Cool 20 minutes in pans. Remove from pans to wire racks to cool completely. If desired, top with cream cheese icing.
4. Cream butter and cream cheese in a small bowl. Add vanilla and confectioners' sugar, beating until smooth. Spread on cooled loaves.



Pumpkin Downeast Maine Bread

"Spiced with cinnamon, ginger, nutmeg and cloves, this bread improves with age, so plan to make it a day ahead if possible."

24 servings

Source: Allrecipes.com

Ingredients

- 1 (15 ounce) can pumpkin puree
- 4 eggs
- 1 cup vegetable oil
- $\frac{2}{3}$ cup water
- 3 cups white sugar
- 3 $\frac{1}{2}$ cups all-purpose flour
- 2 teaspoons baking soda
- 1 $\frac{1}{2}$ teaspoons salt
- 1 teaspoon ground cinnamon
- 1 teaspoon ground nutmeg
- $\frac{1}{2}$ teaspoon ground cloves
- $\frac{1}{4}$ teaspoon ground ginger

Method

1. Preheat oven to 350 degrees F (175 degrees C). Grease and flour three 7x3 inch loaf pans.
2. In a large bowl, mix together pumpkin puree, eggs, oil, water and sugar until well blended. In a separate bowl, whisk together the flour, baking soda, salt, cinnamon, nutmeg, cloves and ginger. Stir the dry ingredients into the pumpkin mixture until just blended. Pour into the prepared pans.
3. Bake for about 50 minutes in the preheated oven. Loaves are done when toothpick inserted in center comes out clean.



Pumpkin Swirl Bread

Betty got this recipe from a neighbor in Slingerlands.

12 servings

Source: Betty Fisher

Ingredients

- 8 ounces cream cheese, softened
- ¼ cup sugar
- 1 egg, beaten
- MIX AND SET ASIDE
- 1 ¾ cups flour
- 1 ½ cups sugar
- 1 teaspoon baking soda
- 1 teaspoon cinnamon
- ½ teaspoon salt
- ¼ teaspoon nutmeg
- MIX AND SET ASIDE
- 1 can pumpkin
- ½ cup butter, softened
- 1 egg, beaten
- ⅓ cup water
- MIX AND SET ASIDE

Method

Add pumpkin mixture to dry mixture, mixing until moistened. Reserve 2 cups of batter. Pour remaining batter into greased and floured loaf pan. Pour cream cheese over mixture, then pour in the reserved 2 cups of batter. Cut with knife to make a swirl effect. Bake 1 hour @ 350.



Pumpkin-cinnamon Roll Monkey Bread

12 servings

Source: FaceBook

Ingredients

- $\frac{2}{3}$ cup granulated sugar
- 3 cans Pillsbury™ Grands!™ pumpkin spice rolls with icing
- $\frac{1}{3}$ cup chopped unwrapped caramels or caramel bits
- $\frac{1}{3}$ cup chopped pecans or walnuts
- $\frac{3}{4}$ cup butter
- 1 cup packed brown sugar

Method

1. Heat oven to 350°F. Butter 15-cup fluted tube cake pan. Place granulated sugar in resealable food-storage plastic bag.
2. Separate dough from all cans into 15 rolls. Cut each roll into quarters to make 60 pieces. Place about 15 roll pieces in bag with sugar; shake to coat.
3. Arrange pieces in pan. Top with one-third of chopped caramels and pecans. Repeat layers ending with roll pieces.
4. In microwavable bowl, microwave butter on High until melted. Stir in brown sugar. Pour over roll pieces.
5. Bake 40 to 45 minutes. Remove from oven to cooling rack. Cool in pan 15 to 20 minutes. Place cooling rack upside down over pan; turn rack and pan over.
6. Remove pan.
7. Spoon icing into small microwavable bowl. Microwave on High a few seconds or until icing can be poured. Pour over monkey bread. To serve, pull apart pieces of bread.



Raspberry Almond Bread

Consider the addition on 8 oz cream cheese beaten with 1 egg and 1/4 cup sugar swirled through

6 servings

Source: Times Union

Ingredients

- 2 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- ½ teaspoon salt
- ½ cup (1 stick) unsalted butter, softened
- 1 cup sugar
- ½ teaspoon pure almond extract
- 2 eggs
- 2 Tablespoons sour cream
- 1 cup crushed fresh raspberries or strawberries or blueberries
- ⅓ cup toasted slivered almonds

Method

1. Preheat oven to 325 degrees F. Spray or grease a 9 x 5-inch loaf pan.
2. In a medium bowl, whisk together the flour, baking powder, baking soda and salt. Set aside.
3. In a large bowl, using an electric mixer, cream the butter, sugar and almond extract until light and fluffy, about 3 minutes. Beat in the eggs one at a time, beating well after each addition. Mix in the flour and sour cream. Fold in the crushed fruit and almond slivers.
4. Spoon the batter into the prepared pan. Bake in the center of the oven for 55 to 60 minutes, or until a cake tester inserted into the center comes out clean.
5. Cool the bread in the pan for 20 minutes, then invert onto a wire rack, turn right side up and cool completely.



Raspberry Corn Muffins

Yield: 12 Muffins

Source: Epicurious | May 2011

Ingredients

- Standard 12-cup muffin pan
- 1 cup cornmeal
- 1 ¼ cups unbleached all-purpose flour
- ½ cup granulated sugar
- 2 teaspoons baking powder
- 1 ½ teaspoons baking soda
- ½ teaspoon kosher salt
- 2 large eggs
- ¾ cup buttermilk or ¾ cup whole milk mixed with 1 teaspoon lemon juice
- 12 tablespoons (1 ½ sticks) unsalted butter, melted
- 3 tablespoons honey
- 1 ½ cups raspberries

Method

1. Preheat the oven to 400°F. Grease the cups of a muffin pan with nonstick cooking spray or butter or fill with paper liners.
2. In a medium bowl, stir the cornmeal with the flour, sugar, baking powder, baking soda, and salt.
3. In another medium bowl, whisk the eggs and buttermilk, then whisk in the butter and honey. Using a rubber spatula or large spoon, stir in the flour mixture until the batter is evenly combined and no dry streaks are visible. Add the raspberries and gently mix until everything is barely blended—to keep the muffins light it's important to not overmix the batter.
4. Spoon the batter into the prepared muffin cups, filling them equally. Bake until a bamboo skewer or toothpick inserted into the middles of the muffins comes out clean and the tops are golden brown, about 20 minutes. Let cool in the pan for 5 minutes and then use a small paring knife to pop them out of the cups.



Raspberry Cream Cheese Muffins

18 servings

Source: Bon Appetit

Ingredients

- 2 cups all-purpose flour
- ½ cup packed brown sugar
- 2 teaspoons baking powder
- ¾ teaspoon ground cinnamon
- ¼ teaspoon baking soda
- ¼ teaspoon salt
- An 8-ounce Container Cream Cheese With Strawberries
- 2 beaten eggs
- ¾ cup milk
- ¼ cup butter or margarine, melted
- ½ teaspoon vanilla
- 1 cup fresh or frozen raspberries
- Powdered sugar (optional)

Method

1. Lightly grease eighteen 2 1/2-inch muffin cups or line with paper baking cups; set aside. In a medium mixing bowl stir together flour, brown sugar, baking powder, cinnamon, baking soda, and salt.
2. Using a pastry blender, cut in cream cheese till the mixture resembles crumbs about the size of a pea.
3. In a small mixing bowl combine eggs, milk, melted butter or margarine, and vanilla. Add all at once to flour mixture. Stir just till moistened. (The batter will be lumpy.)
4. Fold in fresh or frozen raspberries. Spoon into the prepared muffin cups, filling each two-thirds full.
5. Bake in a preheated 400 degree oven about 20 minutes, or till golden brown. Remove from pans; cool slightly on racks.

If desired, sprinkle lightly with powdered sugar.



Rosemary-cheddar Biscuits

8 servings

Source: Red Lobster

Ingredients

- 3 cups cake flour
- 1 ½ teaspoons baking powder
- 1 ½ teaspoons sugar
- 1 teaspoon salt
- 2 teaspoons fresh rosemary, finely chopped
- ¼ cup unsalted butter, cut into pieces
- 1 ¼ cups buttermilk
- 2 cups sharp cheddar cheese, grated
- 1 large egg, beaten

Method

1. Preheat oven to 350.
2. Sift flour, baking powder, sugar and salt into large bowl. Mix in rosemary. Add butter; rub with fingertips until mixture resembles coarse meal. Stir in enough buttermilk to form moist dough. Mix in cheddar cheese.
3. Turn dough out onto floured surface; knead lightly to form ball. Roll out to ¾ thick round. Cut into 8 wedges.
4. Transfer biscuits to large baking sheet. Brush tops with beaten egg. Bake until biscuits are golden brown and tester inserted into center comes out clean, about 35 minutes.
5. Transfer to platter. Serve warm or at room temperature.

- Start to finish: 50 Minutes



Zucchini Blueberry Bread

May add 1 package finely chopped walnuts for added flavor. Top with lemon glaze. If using only 2 large loaf pans, bake for 1 hour 20 minutes or so.

12 servings

Source: Times Union

Ingredients

- 3 eggs, lightly beaten
- 1 cup vegetable oil
- 3 teaspoons pure vanilla extract
- 1 tablespoon lemon juice
- 2 ¼ cups white sugar
- 2 cups zucchini, shredded
- 3 cups all-purpose flour
- 1 teaspoon salt
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- ¼ teaspoon ground cinnamon
- 1 pint fresh blueberries

Method

1. Heat oven to 350 degrees. Lightly grease four mini-loaf pans.
2. In a large bowl, beat eggs, oil, vanilla, lemon juice and sugar. Fold in zucchini. In a separate bowl, combine flour, salt, baking powder, baking soda and cinnamon. Add into zucchini mixture and beat until well-combined. Gently fold in blueberries. Divide evenly between prepared mini-loaf pans.
3. Bake 50 minutes or until a knife inserted in the center of loaf comes out clean. Cool 20 minutes in pans, then turn out onto wire racks to cool completely.

Lemon Glaze:

- 1/3 cup lemon juice
- 2 cups confectioners' sugar
- 2 tablespoons butter, melted
- 1 tablespoon water

In a medium bowl, combine lemon juice and confectioners' sugar. Beat in the melted butter and 1 tablespoon water. Poke holes in the top of the loaf and pour glaze over.



Zucchini Cornbread

8 servings

Source: Bon Appétit

Ingredients

- ½ cup (1 stick) unsalted butter plus more for pan
- 2 large eggs, lightly beaten
- ½ cup buttermilk
- 1 large zucchini (about 10 ounces)
- 1 cup all-purpose flour
- ½ cup whole wheat flour
- ½ cup sugar
- 1 teaspoon baking powder
- ¾ teaspoon fine sea salt
- ½ teaspoon baking soda
- ¾ cup medium-grind cornmeal

Method

1. Position a rack in the middle of oven and preheat to 350°F. Butter a 9x5x3" loaf pan.
2. Melt 1/2 cup butter in a small saucepan over medium-high heat. Continue cooking until butter solids at bottom of pan turn golden brown, about 3 minutes. Scrape butter into a medium bowl. Set aside and let cool. Whisk in eggs and buttermilk.
3. Trim zucchini ends. Thinly slice five 1/8" rounds from 1 end of zucchini and reserve for garnish. Coarsely grate remaining zucchini. Add to bowl with butter mixture and stir until well blended.
4. Sift both flours, sugar, baking powder, salt, and baking soda into a large bowl. Whisk in cornmeal. Add zucchini mixture; fold just to blend (mixture will be very thick). Transfer batter to prepared pan and smooth top. Place reserved zucchini slices atop batter down center in a single layer.
5. Bake bread until golden and a tester inserted into center comes out clean, 55-65 minutes. Let cool in pan 10 minutes. Remove from pan; let cool completely on a wire rack.

DO AHEAD: Can be made 1 day ahead. Store airtight at room temperature.



Zucchini Nut Bread

Makes 2 loaves 9 X 5.

8 servings

Source: Betsy Ryan

Ingredients

- 2 cups sugar
- 1 cup oil
- 3 large eggs
- 1 teaspoon vanilla
- 2 cups zucchini, shredded
- 3 cups flour
- ¼ teaspoon baking powder
- 1 teaspoon baking soda
- ½ teaspoon salt
- 1 teaspoon cinnamon
- 1 teaspoon ginger
- 1 teaspoon ground clove
- 1 cup walnut, finely chopped

Method

1. Preheat oven to 325 degrees.
2. Mix together sugar, oil, eggs, vanilla & zucchini.
3. Sift together remaining ingredients and add to liquid mixture.
4. Add walnuts and pour into greased & floured loaf pans and bake 1 hour.

Breakfast and Brunch



Apple and Cinnamon Pancakes

6 servings

Source: Bon Appetit

Ingredients

- 1 ¼ cups Buttermilk
- 1 Large Egg, slightly beaten
- ¾ cups Quick-cooking Rolled Oats (not Instant)
- 2 tablespoons firmly packed light brown sugar
- ⅓ cup Firmly Packed Grated Peeled Granny Smith A, excess juice squeeze
- 6 tablespoons all-purpose flour
- 6 tablespoons whole-wheat flour
- 1 teaspoon baking soda
- ½ teaspoon salt
- 1 teaspoon cinnamon
- 2 tablespoons vegetable oil plus additional for brushing griddle
- maple syrup as an accompaniment

Method

1. In a bowl whisk together 1 cup of the buttermilk and the oats and let the mixture stand for 15 minutes.
2. In a large bowl whisk together the egg, the brown sugar, and the apple. Stir in the flours, the baking soda, the salt, the cinnamon, 2 tablespoons of the oil, the oats mixture, and the remaining ¼ cup buttermilk and combine the batter well.
3. Heat a griddle over moderate heat until it is hot enough to make drops of water scatter over its surface, brush it with the additional oil, and drop the batter by half-filled ¼-cup measures onto it. Cook the pancakes for 1 to 2 minutes on each side, or until they are golden and cooked through.
4. Serve the pancakes with syrup.

Can be prepared in 45 minutes or less.



Baked French Toast Muffins

Yield: 12

Ingredients

- 1 loaf French bread, cut or torn into 1/2 inch cubes (about 12 cups of bread)
- 2 ½ cups milk
- 6 large eggs
- ½ cup granulated sugar
- 1 tablespoon vanilla extract
- 1 teaspoon ground cinnamon
- For the Cinnamon Streusel Topping:
 - ¼ cup cold butter
 - ¼ cup light brown sugar
 - ¼ cup all-purpose Gold Medal flour
 - ½ teaspoon ground cinnamon
 - Pinch of salt
- Butter and Maple Syrup, for serving, optional

Method

1. In a medium bowl, whisk together the milk, eggs, sugar, vanilla, and cinnamon.
2. Grease a 12 cup muffin tin. Add about 1 cup of bread cubes to each muffin cup. Carefully pour egg and milk mixture evenly over each muffin tin. You may need to press down on the bread cubes after you pour a little mixture and then pour more. Pour slowly or you will have a mess. Cover the muffins with plastic wrap and refrigerate for 2 hours or up to overnight.
3. When ready to bake, preheat the oven to 350 degrees F. To make the cinnamon streusel, in a small bowl, combine butter, brown sugar, flour, cinnamon, and salt. Mix together with your hands, until you have a crumbly mixture. Remove the muffins from the refrigerator and sprinkle the muffins evenly with the streusel topping.
4. Bake for 25 minutes or until tops are golden brown. Let muffins cool for 5 minutes. Remove from pan and serve with butter and maple syrup, if desired.



Baked French Toast With Cardamom & Marmalade

10 servings

Source: Bon Appetit

Ingredients

- 1 ¼ cups orange marmalade
- 10 egg bread, 4X4 X 1 inch slices
- 1 ¼ cups whole milk
- ¾ cup whipping cream
- ½ cup sugar
- 3 large egg yolk
- 3 large eggs
- 1 ¼ teaspoons ground cardamom
- 1 teaspoon grated orange peel
- 1 teaspoon grated lemon rind
- Citrus Syrup
- 1 ¼ cups light corn syrup
- 3 tablespoons fresh lemon juice
- 2 tablespoons grated orange peel
- 1 tablespoon grated lemon rind
- 4 teaspoons sugar
- powdered sugar

Method

1. Butter 15X10X2 inch glass baking dish. Spread marmalade evenly over 1 side of each bread slice. Cut slices diagonally in half, forming triangles. Arrange triangles crosswise in dish, marmalade side up and overlapping slightly.
2. Whisk milk and next 7 ingredients in large bowl. Pour custard over bread. Let bread stand 1 hour, basting occasionally, or cover and refrigerate overnight.
3. Preheat oven to 350, bake uncovered, until puffed and golden brown, about 50 minutes. Sprinkle with powdered sugar; serve with Citrus Syrup.
4. Citrus Syrup: Mix ingredients in small bowl, stirring until sugar dissolves. Let stand at least 1 hour.

- Start to finish: 30 Minutes



Banana Berry French Toast

2 servings

Source: Bon Appetit

Ingredients

- ½ cup half and half
- 2 large egg
- ½ teaspoon vanilla extract
- ¼ teaspoon cinnamon, ground
- 8 slices bread, 1/2 inch thick
- 4 large strawberries, hulled & sliced
- ½ medium banana, peeled and sliced
- 1 teaspoon vegetable oil
- maple syrup

Method

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

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

Need 3 inch cookie cutter or round.



Banana Cream Pancakes

4 servings

Source: Bon Appetit

Ingredients

- 3 cups buttermilk
- 2 large eggs, separated
- 2 ½ cups flour, all-purpose
- 1 ½ teaspoons baking powder
- 1 teaspoon baking soda
- 6 tablespoons butter
- 4 medium bananas
- 1 teaspoon salt
- Banana Cream
- 4 medium bananas, peeled and sliced
- 1 cup apple juice
- ⅔ cup powdered sugar
- ¼ cup fresh lemon juice
- 1 ½ cups whipping cream, chilled

Method

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

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

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

Serve with maple syrup if desired.



Belgian Waffles

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

6 servings

Source: Stephen Fisher

Ingredients

- 4 Large Eggs, separated
- 2 cups Flour
- ¼ cup Sugar
- 2 Teaspoons Baking Powder
- 1 Teaspoon Salt
- 1 ½ cups Milk
- 6 Tablespoons Butter, melted
- Blueberry Sauce:
 - 1 cup Fresh Blueberries
 - ¼ cup Sugar
 - 1 Tablespoon Water
 - ½ Teaspoon Cinnamon
 - ¼ Teaspoon Nutmeg

Method

1. Beat egg whites until stiff, set aside.
2. In mixing bowl combine dry ingredients.
3. In separate bowl, beat milk, egg yolks and melted butter. Add dry ingredients & beat until batter is smooth.
4. Fold in beaten egg whites.
5. Bake until brown & crisp (about 4 minutes).
6. Blueberry Sauce: Combine all ingredients in saucepan, stirring occasionally bring to boil over medium heat. Reduce heat and simmer 5 minutes or until thickened.

Instead of blueberry sauce, substitute with a strawberry sauce



Best Ever Caramel Apple Cinnamon Rolls

If you purchased a runny caramel sauce, start by spreading 1/2 cup over the dough adding more as needed. Mine was thick, so I needed more.

Yield: 12

Source: FaceBook

Ingredients

- for the dough-
- $\frac{3}{4}$ cup warm water
- 4 $\frac{1}{2}$ teaspoons active dry yeast {use the fast acting kind!}
- $\frac{1}{2}$ cup granulated sugar
- 1 teaspoon salt
- $\frac{1}{4}$ cup buttermilk, at room temperature
- 1 egg
- $\frac{1}{3}$ cup canola or vegetable oil
- 4 $\frac{1}{2}$ -5 cups all purpose unbleached flour
- for the apple filling-
- 4 medium granny smith apples
- 2 tablespoons butter
- $\frac{1}{2}$ cup packed brown sugar
- 1 tablespoon cinnamon
- 11 oz. package caramels
- 1 cup prepared caramel sauce
- for the frosting-
- 8 ounces softened cream cheese
- 2 tablespoons softened butter
- 1 teaspoon vanilla
- 1 cup powdered sugar
- $\frac{1}{2}$ cup prepared caramel sauce + more for drizzling

Method

1. Making the Dough- In the bowl of a stand mixer fitted with a dough hook, pour in water, yeast and 1 tablespoon of the granulated sugar. Stir and proof 5 minutes. Once mixture looks bubbly and frothy, pour in remaining sugar and salt. Stir on low for 15-20 seconds. In a small bowl, measure buttermilk, oil and egg. Whisk ingredients together until egg is incorporated to other two ingredients. Pour contents into the water and yeast mixture. Stir another 20 seconds in the mixer. Pour 2 cups of flour into mixer and stir on low until incorporated. Sprinkle flour in by $\frac{1}{4}$ cup increments until dough cleans the sides and bottom of the bowl. Dough should be sticky but not sticky enough to stick to your hands when touched. Once it has reached this stage, turn mixer on and knead for 5 minutes. Remove dough from bowl, grease and replace back into same mixing bowl {since it's practically clean anyways.} Cover with plastic wrap and a dish towel. Rise 1-2 hours or until dough has doubled in size.

2. Prepare filling-To make the apple filling, peel, core and dice granny smith apples. Heat large skillet over medium heat. Melt butter, then add in apples, sugar and cinnamon. Cook, stirring frequently, until apples are tender, about 10 minutes. Remove from heat. Unwrap entire bag of caramels and cut into quarters.

3. Assemble Rolls- Once dough has doubled in size, punch down and roll out to be 24x16 rectangle. Spread caramel sauce*

over entire surface of dough, leaving a 1-2 inch strip at the top blank. Spread cooked apples** and caramel pieces over the caramel sauce evenly. Roll up lengthwise, ending with the blank strip of dough underneath the roll. Cut into 12 even {and very large} rolls and place into greased parchment paper lined baking pans. Cover gently with plastic wrap and rise another hour or two to double in size.

4. Bake rolls at 350 degrees for 25-30 minutes or until they have browned and are cooked thoroughly.

5. While rolls are baking, make the frosting. Simply whip all ingredients together until light and fluffy. Scrape sides of bowl and whip again for 1-2 minutes.

6. Once rolls come out of oven, cool 5 minutes, then smother generously with frosting, than drizzle with caramel sauce. Must serve warm!!

If your apples gave off a lot of liquid during cooking, do your best to just spoon on the apples with minimal 'sauce'.



Blueberry Breakfast Cake

Servings: --

Source: Yahoo

Ingredients

- ½ cup unsalted butter, room temperature
- 2 teaspoons lemon zest or more - zest from 1 large lemon
- ⅞ cup* + 1/2 tablespoon sugar**
- 1 egg, room temperature
- 1 teaspoon vanilla (or 1 vanilla bean)
- 2 cups flour
- 2 teaspoons baking powder
- 1 teaspoon kosher salt
- 2 cups fresh or frozen blueberries
- ½ cup buttermilk (or regular milk. i used low-fat lactaid milk and it was delish)
- * 7/8 cup = ¾ cup + 2 tablespoons
- ** This 1/2 tablespoon is for sprinkling on top

Method

1. Preheat the oven to 350°F. Cream butter with lemon zest and 7/8 cup of the sugar until light and fluffy.
2. Add the egg and vanilla and beat until combined. Meanwhile, toss the blueberries with ¼ cup of flour, then whisk together the remaining flour, baking powder and salt.
3. Add the flour mixture to the batter a little at a time, alternating with the buttermilk. Fold in the blueberries.
4. Grease a 9-inch square baking pan (or something similar) with butter or coat with non-stick spray. Spread batter into pan. Sprinkle batter with remaining tablespoon of sugar. Bake for 40-45 minutes. Check with a toothpick for doneness. Let cool at least 15 minutes before serving.
5. Compliment yourself plenty.



Blueberry Buckle

6 servings

Source: Taste of Home

Ingredients

- ¼ cup butter, softened
- ¾ cup sugar
- 1 egg
- 2 cups all-purpose flour
- 2 teaspoons baking powder
- ¼ teaspoon salt
- ½ cup milk
- 2 cups fresh blueberries
- TOPPING:
- ⅔ cup sugar
- ½ cup all-purpose flour
- ½ teaspoon ground cinnamon
- ⅓ cup cold butter, cubed

Method

1. In a small bowl, cream butter and sugar until light and fluffy. Beat
2. in egg.
3. Combine the flour, baking powder and salt; add to creamed
4. mixture alternately with milk, beating well after each addition.
5. Fold in blueberries. Pour into greased 9-in. square baking pan.
6. For topping, in a small bowl, combine the sugar, flour and cinnamon;
7. cut in butter until crumbly. Sprinkle over blueberry mixture.
8. Bake at 375° for 40-45 minutes or until a toothpick inserted near the center comes out clean.
9. Cool on a wire rack.
10. Yield: 4-6

11. servings.



Blueberry Buttermilk Pancakes BEST

12 servings

Source: Bon Appetit

Ingredients

- 1 ½ cups all purpose flour
- 3 tablespoons sugar
- 2 ½ teaspoons baking powder
- ¾ teaspoon salt
- 1 ¼ cups buttermilk
- 2 large eggs
- 2 tablespoons unsalted butter, (1/4 stick) melted,
- 2 cups fresh blueberries
- Pure maple syrup

Method

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

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

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



Blueberry Cheesecake Galette

8 servings

Source: FaceBook

Ingredients

- For the dough:
- 1 $\frac{3}{4}$ cups all-purpose flour
- 2 tablespoons granulated sugar
- 1 teaspoon apple cider vinegar
- Pinch of kosher salt
- 1 stick cold unsalted butter, diced
- 1 large egg
- Cooking spray
- For the filling:
- 2 cups blueberries
- $\frac{1}{3}$ cup plus 2 tablespoons granulated sugar
- 1 tablespoon fresh lemon juice
- 4 teaspoons cornstarch
- Pinch of kosher salt
- 1 8 -ounce package cream cheese
- 1 large egg, beaten, plus 1 egg yolk
- Pinch of freshly grated nutmeg
- Coarse sugar, for sprinkling

Method

1. Make the dough: Pulse the flour, granulated sugar, vinegar and salt in a food processor until combined. Add the butter and pulse until the mixture looks like coarse meal with pea-size pieces of butter. Whisk the egg with 2 tablespoons water; add to the food processor and pulse until a dough just starts to form. Turn out onto a piece of plastic wrap; shape into a disk, wrap tightly and refrigerate until firm, at least 1 hour.
2. Mist a baking sheet with cooking spray. Roll out the dough into a 12-inch round between 2 sheets of floured parchment paper. Remove the top piece of parchment and invert the dough onto the prepared baking sheet; remove the other piece of parchment. Refrigerate until ready to assemble.
3. Make the filling: Toss the blueberries, $\frac{1}{3}$ cup granulated sugar, the lemon juice, cornstarch and salt in a bowl. Whisk the cream cheese, egg yolk, the remaining 2 tablespoons granulated sugar and the nutmeg in a separate bowl.
4. Spread half of the cream cheese mixture over the dough, leaving a 2-inch border. Top with the blueberries. Fold the edge of the dough over the filling. Drizzle the remaining cream cheese mixture over the berries; refrigerate 30 minutes.
5. Put an inverted baking sheet in the lower third of the oven and preheat to 425 degrees F. Brush the crust with the beaten egg and sprinkle with coarse sugar. Put the baking sheet with the galette directly on the hot baking sheet in the oven. Bake until the crust is golden, 20 to 25 minutes. Let cool slightly before slicing.



Blueberry Lemon Sweet Rolls

Cut the dough ingredients in half to make just one batch.

24 servings

Source: FaceBook

Ingredients

- FOR THE DOUGH:
- 2 cups Whole Milk
- ½ cup Sugar
- ½ cup Canola Oil
- 1 packages Active Dry Yeast, 0.25 Ounce Packets
- 4 cups All-purpose Flour
- ½ cup (additional) All-purpose Four
- ½ Tablespoon (heaping) Salt
- ½ teaspoon (scant) Baking Soda
- ½ teaspoon (heaping) Baking Powder
- FOR THE FILLING:
- 1 stick Butter
- ¾ cups Sugar
- 2 whole Lemons, Zested
- 2 cups (Heaping) Fresh Blueberries
- FOR THE GLAZE:
- 1 whole Lemon, Juiced
- 2 whole Lemons, Zested
- 3 cups Powdered Sugar
- 2 cups Whole Milk, Or As Needed
- 1 dash Salt
- 3 Tablespoons Melted Butter

Method

1. For the dough:
2. Mix milk, 1 cup sugar, and canola oil in a large pot or Dutch oven. Heat over medium heat until very warm but not boiling. Remove from heat and allow to cool until warmer than lukewarm but not hot.
3. Sprinkle yeast over the surface of the liquid, then add in 8 cups flour. Stir gently until totally combined. Mixture will be very wet and sticky. Cover with a tea towel, keep in a draft-free place, and allow to sit for 1 hour. After 1 hour, add in an additional cup of flour, as well as the salt, baking soda and baking powder. Mix until combined. Refrigerate dough, covered, until you need it. (Refrigerating the dough helps make it easier to handle.)
4. Preheat oven to 375 F. Butter a large baking dish (or a couple of smaller dishes) generously. you could use a 9x13 or two 9-inch pie pans which is what I did. Melt 1 stick of butter in a small saucepan over medium heat. Once melted remove from heat.
5. Turn the dough onto a floured surface. Roll into a large rectangle, about 30 inches wide by 10 inches deep. Roll as thin as possible! Drizzle melted butter over the dough, using your fingers to spread evenly. Using your fingers, mix sugar and lemon zest so that it's a nice, light yellow sugar. Sprinkle it all over the butter. Sprinkle the blueberries evenly over the surface. Beginning at the side furthest from you, roll dough toward you until it's in the shape of a tight log. Tuck as you go so the roll stays tight. Pinch the edges to seal the seam shut. With a sharp knife, slice into 1/2 thick hick rolls and lay the slices, cut side down, into

the buttered baking dishes. Allow to rise for 20 minutes, then place in oven and bake for 15 to 20 minutes, or until deep golden brown on top.

6. To make the glaze: Add lemon juice, lemon zest, powdered sugar, milk, and dash of salt in a bowl. Add melted butter and whisk together until smooth. Taste it and add more of whatever it needs.

7. Remove rolls from oven and drizzle the glaze all over the rolls. Be sure to get it all around the edges and covering the surface so they'll be nice and moist!

8. Serve warm or at room temperature.



Blueberry Streusel Muffins

6 servings

Ingredients

- 1- $\frac{3}{4}$ cups all-purpose flour
- 1 cup blueberries
- $\frac{1}{4}$ cup yellow cornmeal
- 2 teaspoons baking powder
- $\frac{1}{2}$ teaspoon salt
- $\frac{3}{4}$ cup sugar
- 2 large eggs
- $\frac{1}{2}$ cup milk
- $\frac{1}{3}$ cup (5 Tbsp plus 1 tsp) unsalted butter, melted
- 3 tablespoons lemon juice
- Streusel
- $\frac{2}{3}$ cup all-purpose flour
- $\frac{1}{3}$ cup packed light brown sugar
- $\frac{1}{2}$ teaspoon ground cinnamon
- $\frac{1}{4}$ cup (4 Tbsp) unsalted butter, softened
- Drizzle
- $\frac{1}{2}$ cup confectioners sugar
- 2 to 2- $\frac{1}{4}$ tsp milk

Method

1. Heat oven to 375 degrees Fahrenheit. Line 6 jumbo -size muffin cups with paper liners or coat with nonstick cooking spray.
2. Make Streusel: With fork or fingers, mix flour, brown sugar and cinnamon in a bowl. Add butter until blended and crumbly.
3. Place flour in medium bowl. Remove 1 Tbsp and toss with blueberries in a small bowl. To remaining flour, add yellow cornmeal, baking powder and salt; mix well, in another bowl, whisk sugar with eggs, milk, melted butter and lemon juice.
4. Stir wet ingredients into dry ingredients until just blended; fold in blueberries.
5. Spoon about $\frac{1}{2}$ cup batter into each muffin cup; crumble streusel on top. Bake 30 minutes or until wooden pick inserted in centers comes out clean. Let cool 5 minutes in pan, remove muffins from pan and cool on wire rack.
6. Make Drizzle: Mix $\frac{1}{2}$ cup confectioners' sugar and 2 to 2- $\frac{1}{4}$ tsp milk until smooth and pourable. Drizzle over muffins.



Blueberry Stuffed French Toast

6 servings

Source: Anita Virgilio

Ingredients

- 12 slices white bread, crust removed, cubed
- 16 ounces cream cheese, cubed
- 1 cup blueberries
- 12 large eggs
- ½ cup maple syrup
- 2 cups milk
- For Sauce:
- 1 cup sugar
- 2 tablespoons cornstarch
- 1 cup water
- 1 cup blueberries
- 1 tablespoon butter

Method

1. Arrange 1/2 of the bread cubes in a buttered 9x13 glass dish (sprayed with PAM). Sprinkle the cheese over the bread cubes. Sprinkle the blueberries over the bread cubes. Arrange remaining bread over the blueberries.
2. In large bowl, whisk eggs, syrup and milk til blended. Pour over bread mixture. Chill overnight.
3. Bake, covered, at 350 for 30 minutes. Remove foil and bake additional 30 minutes, until puffed and golden. Serve with sauce.
4. For Sauce: In small saucepan, stir together sugar, cornstarch and water. Cook over moderately high heat for 5 minutes or until thickened. Stir in berries and simmer, stirring occasionally for 10 minutes or until berries burst. Add butter and stir until blended.

Must prepare the night before.

Blueberry-Poppy Seed Brunch Cake

8 servings

Source: Gourmet Magazine

Ingredients

- $\frac{2}{3}$ cup sugar
- $\frac{1}{2}$ cup margarine or butter, softened
- 2 teaspoons grated lemon peel
- 1 egg
- 1 $\frac{1}{2}$ cups Pillsbury Best All Purpose or Unbleached Flour
- 2 tablespoons poppy seed
- $\frac{1}{2}$ teaspoon baking soda
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{2}$ cup sour cream
- Filling
- 2 cups fresh or frozen blueberries, thawed, drained on
- paper towels
- $\frac{1}{3}$ cup sugar
- 2 teaspoons Pillsbury Best All Purpose or Unbleached Flour
- $\frac{1}{4}$ teaspoon nutmeg
- Glaze
- $\frac{1}{3}$ cup powdered sugar
- 1 Teaspoon milk, (1 to 2)

Method

1. Heat oven to 350°F. Grease and flour bottom and sides of 9 or 10-inch springform pan. In large bowl, combine $\frac{2}{3}$ cup sugar and margarine; beat until light and fluffy. Add lemon peel and egg; beat 2 minutes at medium speed.
2. Lightly spoon flour into measuring cup; level off. In medium bowl, combine 1 $\frac{1}{2}$ cups flour, poppy seed, baking soda and salt; mix well. Add to margarine mixture alternately with sour cream, beating until well combined. Spread batter over bottom and 1 inch up sides of greased and floured pan, making sure batter on sides is $\frac{1}{4}$ inch thick.
3. In another medium bowl, combine all filling ingredients; mix well. Spoon over batter.
4. Bake at 350°F for 45 to 55 minutes or until crust is golden brown. Cool 10 minutes; remove sides of pan.
5. In small bowl, blend powdered sugar and enough milk for desired drizzling consistency. Drizzle over warm cake. Serve warm or cool.

- Start to finish: 30 Minutes



Breakfast Bake

You can substitute 1 lb. pork sausage, cooked and drained, for the ham Add bacon if desired.

Servings: --

Source: kraftfoods.com

Ingredients

- 1 can (8 oz.) refrigerated crescent dinner rolls
- 1 pkg. (8 oz.) OSCAR MAYER Smoked Ham, chopped
- 6 Eggs
- ½ cup Milk
- ½ teaspoon Pepper
- 1 cup KRAFT Shredded Cheddar Cheese
- 1 cup KRAFT Shredded Mozzarella Cheese

Method

1. HEAT oven to 350°F.
2. UNROLL dough in 13x9-inch baking dish; press to cover bottom of dish, firmly pressing perforations and seams together to seal. Top with ham.
3. WHISK eggs, milk and pepper until well blended; pour over ham. Top with cheeses.
4. BAKE 25 min. or until center is set.

Breakfast Casserole With Sausage & Cheese

6 servings

Source: Bon Appetit

Ingredients

- 12 ounces breakfast sausage, ground, spicy
- 12 ounces breakfast sausage, ground
- 1 medium onion, chopped
- 8 large eggs
- 2 ½ cups milk
- 2 teaspoons dry mustard
- ¼ teaspoon salt
- ⅛ teaspoon pepper
- 1 cup Monterey jack cheese, shredded
- 1 cup cheddar cheese, shredded
- 7 slices bread, trimmed and cubed
- Purchased salsa
- warm flour tortillas

Method

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

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

Must do ahead.

- Start to finish: 15 Minutes



Brunch Casserole

How many family brunches have we served this?

12 servings

Source: Joan Fisher

Ingredients

- 4 cups bread cubes
- 2 cups shredded cheddar cheese
- 10 large eggs, slightly beaten
- 4 cups milk
- 1 teaspoon dry mustard
- 1 teaspoon salt
- ¼ teaspoon onion powder
- dash pepper
- 10 slices bacon slices, crumbled
- ½ cup sliced mushroom

Method

1. Butter 9 x 13 baking dish.
2. Arrange bread cubes in dish & sprinkle with cheese.
3. Beat together next 5 ingredients with pepper to taste & pour evenly over cheese and bread.
4. Sprinkle with bacon & mushrooms.
5. Cover and chill 24 hours.
6. Bake in 325 degree oven, uncovered, until set. About 1 hour. Tent with foil if top begins to brown.

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



Buttermilk Pancakes 1

4 servings

Source: Williams-Sonoma Kitchen

Ingredients

- 2 eggs
- 2 cups all-purpose flour, sifted
- 2 tablespoons sugar
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- 2 cups buttermilk
- 4 tablespoons unsalted butter, (1/2 stick) melted
- ½ teaspoon vanilla extract
- 1 tablespoon Vegetable Oil or Nonstick Cooking Spray
- Maple syrup for serving

Method

1. In a bowl, using an electric mixer, beat the eggs on medium speed until frothy. Add the flour, sugar, baking powder, baking soda, salt, buttermilk, melted butter and vanilla. Stir just until the batter is smooth and no lumps of flour remain; do not overbeat.
2. Heat a griddle over high heat until a few drops of water flicked onto the surface skitter across it. Lightly grease the griddle and the inside surface of the pancake molds with vegetable oil, or spray with nonstick cooking spray. Set the molds on the griddle and heat until hot.
3. Pour about 1/3 cup of the batter into each mold. Cook until bubbles form on top and the batter is set, about 2 minutes. Remove the molds and, using a spatula, flip the pancakes. Cook until golden brown on the other side, about 2 minutes more. Keep warm until all the pancakes are cooked.
4. Repeat with the remaining batter, adding more oil to the griddle as needed. Serve with maple syrup. Makes 12 pancakes; serves 4.

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



Buttermilk Pancakes 2

6 servings

Source: Bon Appetit

Ingredients

- 1 ½ cups flour
- 1 ½ teaspoons baking powder
- 1 teaspoon sugar
- ½ teaspoon salt
- 1 ½ tablespoons melted butter, plus more for cooking
- 1 egg, beaten lightly
- 2 cups buttermilk
- Maple syrup and jam (for serving)

Method

1. Combine the dry ingredients in a bowl. Set aside.
2. Combine 1 1/2 tablespoons butter, the egg and buttermilk in a bowl. Whisk in the dry ingredients until batter is just smooth. Set aside at room temperature for 30 minutes.
3. Lightly brush a nonstick skillet with butter and place over medium heat. Ladle 1/4 cup of the batter into the skillet, spreading it out a bit; cook until the pancake is golden and small bubbles form on the top, about 40 seconds. Flip and continue cooking until golden, about 40 seconds. Repeat with the remaining batter, adding more butter as needed to the pan. Serve the pancakes as you make them, with syrup or jam; or keep them warm, loosely covered with foil, in a 200°F oven.

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



Buttermilk Pancakes With Blueberries

6 servings

Source: Bon Appetit

Ingredients

- 2 ½ cups flour, all-purpose
- ¼ cup sugar
- 2 teaspoons baking powder
- 2 teaspoons baking soda
- 1 teaspoon salt
- 2 cups buttermilk
- 2 cups sour cream
- 2 large eggs
- 4 teaspoons vanilla extract
- 1 pint blueberries

Method

1. Whisk first 5 ingredients in large bowl. Whisk buttermilk, sour cream, eggs and vanilla in another bowl. Add to dry ingredients. Stir until batter is just blended, but still lumpy (do not overmix).
2. Melt 1/2 tablespoon butter on griddle over medium heat. Pour batter by 1/3 cupfuls onto griddle. Sprinkle with fresh whole blueberries. Cook until bubbles break on surface, about 3 minutes. Turn pancakes over, and cook until bottoms are golden, 3 minutes.

- Start to finish: 15 Minutes



Buttermilk Pancakes with Maple Syrup Apples

4 servings

Source: Bon Appetit

Ingredients

- Maple Syrup Apples
- 2 tablespoons unsalted butter, (1/4 stick)
- 3 large Golden Delicious apples (about 1 1/2 pound, peeled, cored, cut into pieces)
- 1 tablespoon plus 1/2 cup pure maple syrup
- 1/2 teaspoon ground cinnamon
- Pancakes
- 1 cup all purpose flour
- 2 tablespoons yellow cornmeal
- 2 tablespoons golden brown sugar, (packed)
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup buttermilk
- 1 cup plain whole-milk yogurt
- 1 large egg
- 1 1/2 tablespoons unsalted butter, melted
- Additional unsalted butter
- Additional pure maple syrup

Method

1. For maple syrup apples:

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

3. For pancakes:

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

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

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

These delicious pancakes are light and moist; the texture is a cross between a crepe and a pancake. Avoid over mixing the

batter (it's okay if there are lumps) to ensure that the pancakes will be airy.



Buttermilk Waffles

6 servings

Source: Williams-Sonoma Kitchen

Ingredients

- 2 eggs, separated
- 1 cup buttermilk
- 5 tablespoons unsalted butter, melted
- ¼ teaspoon vanilla extract
- 1 cup all-purpose flour
- 1 teaspoon baking powder
- ¾ teaspoons baking soda
- ¼ teaspoon salt
- 2 tablespoons sugar

Method

1. Preheat a waffle maker according to the manufacturer's instructions.
2. In a large bowl, whisk the egg yolks. Whisk in the buttermilk, butter and vanilla until blended. Over a sheet of waxed paper, sift together the flour, baking powder, baking soda, salt and sugar. Add the flour mixture to the yolk mixture and whisk until smooth.
3. In another bowl, whisk the egg whites until stiff peaks form. Using a rubber spatula, fold 1/2 cup of the egg whites into the batter, then carefully fold in the remaining whites.
4. Cook the waffles according to the manufacturer's instructions. Makes eight 4-inch waffles.



Buttermilk Waffles

While the waffles can be eaten as soon as they are removed from the waffle iron, they will have a crispier exterior if rested in a warm oven for 10 minutes. (This method also makes it possible to serve everyone at the same time.) Buttermilk powder is available in most supermarkets and is generally located near the dried-milk products or in the baking aisle. Leftover buttermilk powder, which can be used in a number of baking applications, can be kept in the refrigerator for up to a year. Seltzer or club soda gives these waffles a light texture that would otherwise be provided by whipped egg whites. (Avoid sparkling water such as Perrier—it's not bubbly enough.) Use a freshly opened container for maximum lift. Serve waffles with butter and warmed maple syrup.

Yield: 8 Waffles

Source: Cook's Illustrated

Ingredients

- 2 cups (10 ounces) unbleached all-purpose flour
- 1 tablespoon sugar
- $\frac{3}{4}$ teaspoon table salt
- $\frac{1}{2}$ cup dried buttermilk powder (see note)
- $\frac{1}{2}$ teaspoon baking soda
- $\frac{1}{2}$ cup sour cream
- 2 large eggs
- $\frac{1}{4}$ teaspoon vanilla extract
- $\frac{1}{4}$ cup vegetable oil
- 1 $\frac{1}{4}$ cups unflavored seltzer water

Method

1. Adjust oven rack to middle position and heat oven to 250 degrees. Set wire rack in rimmed baking sheet and place baking sheet in oven. Whisk flour, sugar, salt, buttermilk powder, and baking soda in large bowl to combine. Whisk sour cream, eggs, vanilla, and oil in medium bowl to combine. Gently stir seltzer into wet ingredients. Make well in center of dry ingredients and pour in wet ingredients. Using a rubber spatula, gently stir until just combined. Batter should remain slightly lumpy with streaks of flour.

2. Heat waffle iron and bake waffles according to manufacturer's instructions (use about $\frac{1}{3}$ cup for 7-inch round iron). Transfer waffles to rack in warm oven and hold for up to 10 minutes before serving with butter and maple syrup.



Caramel Apple French Toast

Fresh pears or peaches may be substituted for apples with cinnamon/nutmeg seasoning preferred. Fresh raspberries or strawberries may also be sprinkled over apple mixture stuffing for additional color and flavor.

6 servings

Ingredients

- 1 cup brown sugar
- 3 tablespoons white Karo syrup
- 6 tablespoons butter
- 1 cup chopped pecans
- 3 Delicious apples, peeled/cored/sliced
- ½ cup water
- 1 teaspoon cinnamon
- 3 tablespoons white sugar
- 1 tablespoon lemon juice
- 1 tablespoon corn starch
- 12 slices Texas Toast or 1-inch thick cut french bread
- 12 ounces cream cheese
- 6 eggs
- 1 cup milk
- 1 cup whipping cream or half and half cream
- 1 tablespoon vanilla extract
- 2 teaspoons cinnamon (or 1 teaspoon cinnamon + 1 teaspoon nutmeg)

Method

1. Grease generously 9"x13" glass pan.
2. Combine sugar, syrup, butter and boil in pan for one minute. Pour and spread over bottom of greased 9x13 pan. (Sprinkle with pecans.)
3. Combine apples, water, cinnamon, sugar, lemon juice and cook, stirring constantly, in pan over medium heat just until apples begin to soften. Add corn starch to 1 tablespoon water to combine and then add to apples and continue to stir until thickened. Remove from heat.
4. Thickly spread cream cheese over 6 slices of bread and place in single layer to cover caramel mixture in 9x13 pan (cream cheese side up). Distribute apple mixture over bread/cream cheese layer. Cover with remaining 6 slices of bread.
5. Blend together eggs, milk, cream, vanilla, cinnamon and gently pour over bread layers in 9x13 pan. Cover and refrigerate overnight (not more than 24 hours).
6. Remove cover and bake in 350 degree oven 60 minutes until brown and slightly puffy.
7. Immediately invert each serving on plate, sprinkle with powdered sugar, top with sweetened whipped cream and garnish with pecans, cinnamon, or maple syrup.



Caramelized French Toast with Cinnamon and Berries

Brown sugar and butter form a caramelized crust on the French toast. Use a light-textured bread.

Servings: --

Source: Bon Appétit | June 2010

Ingredients

- 7 tablespoons unsalted butter, room temperature
- 6 tablespoons (packed) golden brown sugar
- 1 ½ cups whole milk
- 3 large eggs
- 1 tablespoon vanilla extract
- 1 ½ teaspoons ground cinnamon
- ½ teaspoon ground nutmeg
- 8 1-inch-thick slices French bread
- Powdered sugar
- Fresh blueberries and raspberries
- Pure maple syrup

Method

1. Mix butter and brown sugar in small bowl to blend. Whisk milk, eggs, vanilla, and spices in large bowl to blend.
2. Melt 2 tablespoons brown sugar-butter mixture in each of 2 large nonstick skillet over medium-high heat. Dip bread slices 1 at a time in egg mixture to coat. Add 4 slices to each skillet. Cook until bottoms are deep brown, 3 to 4 minutes. Spread remaining butter mixture over bread in skillets. Turn slices over. Cook until bottoms are deep brown, 3 to 4 minutes. Divide French toast among 4 plates. Sift powdered sugar over. Top with blueberries and raspberries; drizzle with maple syrup.

Try topping the French toast with Mascarpone (also called Italian cream cheese), sold at supermarkets.



Cinnamon Buns

12 servings

Source: Food Network

Ingredients

- Dough:
- ½ cup whole milk
- 2 ¼ teaspoons active dry yeast (1/4-ounce package)
- ¼ cup sugar
- 4 tablespoons unsalted butter, melted, plus more for the bowl
- 1 ½ teaspoons pure vanilla extract
- 1 large egg yolk
- 2 ¾ cup all-purpose flour, plus more for dusting
- ¾ teaspoon fine salt
- ½ teaspoon grated nutmeg
- Filling:
- 1 ½ sticks unsalted butter, very soft, plus more for coating the pan
- ½ cup granulated sugar
- 2 tablespoons ground cinnamon
- Glaze:
- ⅔ cups confectioners' sugar
- ⅓ cup sweetened condensed milk
- 4 tablespoons unsalted butter, melted
- 3 teaspoons freshly squeezed lemon juice
- 1 teaspoon pure vanilla extract
- ⅓ teaspoon ground cinnamon

Method

1. For the dough: Combine the milk and 1/2 cup water in a medium saucepan and warm over low heat until it is about 100 degrees F (but no more than 110 degrees). Remove from the heat and sprinkle the yeast over the surface over the liquid. Sprinkle a pinch of the granulated sugar over the top and set aside without stirring, until foamy, about 5 minutes.
2. Whisk the butter, vanilla and egg yolk into the yeast mixture.
3. Whisk the flour, remaining granulated sugar, salt and nutmeg in a large bowl. Make a well in the center of the flour and stir in the yeast mixture with a wooden spoon to make a thick and slightly sticky dough. Turn the dough onto a floured work surface and knead until soft and elastic, about 6 minutes. Shape into a ball.
4. Brush the inside of a large bowl with butter. Put the dough in the buttered bowl, turning to coat lightly. Cover the bowl with plastic wrap, trace a circle the size of the dough on the plastic and note the time. Let rise at room temperature until doubled in size, about 1 hour 30 minutes.
5. Turn the dough out of the bowl and knead briefly to release excess air; reform into a ball and return to the bowl. Lightly butter a large piece of plastic wrap and lay it on the dough. Cover the entire bowl tightly with the plastic and proof in the refrigerator for 4 hours or overnight.

6. To fill and form the rolls: Butter a 9- by 13-inch baking pan. Whisk the granulated sugar and cinnamon together in a small bowl. Turn the prepared dough onto a floured work surface and press flat. Then roll into a 10- by 18-inch rectangle, with a long edge facing you. Spread the softened butter evenly over the surface of the dough, leaving about an inch border on the side opposite you. Evenly scatter the cinnamon-sugar over the butter. Starting from the long side facing you, roll the dough up into a tight cylinder. Lightly brush the clean edge of the dough with water. Press the open long edge to the dough to seal the cylinder.

7. Slip a long taut piece of string or unflavored dental floss under the roll, about 1 1/2 inches from the end. Lift and cross the string ends over the roll, and then pull the ends tightly in opposite directions to cut a single roll. Repeat, cutting every 1 1/2 inches, to make 12 rolls. Place the rolls cut-side-down in the prepared pan, leaving 1 inch of space between them. Cover the rolls loosely with plastic wrap. Set aside in a warm place to rise until rolls double in size, about 1 hour 30 minutes.

8. Position the rack in the center of the oven and preheat to 350 degrees F.

9. Bake the buns until golden brown and the tops of the buns spring back when pressed lightly, about 30 minutes. Cool in the pan for 10 minutes.

10. For the glaze: Sift the confectioners' sugar into a medium bowl. Whisk in the condensed milk, butter and lemon juice to make a smooth, slightly loose icing. Add the vanilla and cinnamon. Drizzle the icing over the warm buns. Serve.



Cinnamon Rolls

Rolls can be assembled, arranged in pans, covered with plastic wrap, and refrigerated for several hours or overnight. If refrigerated, allow to come to room temperature for about 2 hours, watch for second rise (rolls should almost double in volume), and then bake.

16 servings

Source: Epicurious

Ingredients

- For the dough:
- 3 ½ cups all-purpose flour, plus more for rolling
- 2 ¼ teaspoons bread-machine yeast or rapid-rise yeast
- ½ cup sugar
- 2 large eggs, room temperature, beaten
- 1 cup whole milk
- 4 tablespoons unsalted butter, plus more for greasing pan
- 2 teaspoons ground cinnamon
- 1 teaspoon kosher salt
- Vegetable-oil cooking spray
- For the filling:
- 1 ¼ cup packed dark-brown sugar
- 2 tablespoons ground cinnamon
- ½ teaspoon ground nutmeg
- ¼ teaspoon kosher salt
- 6 tablespoons unsalted butter, room temperature
- 2 cups chopped, lightly toasted pecans
- For the glaze:
- 1 cup powdered sugar
- 1 tablespoon plus 2 teaspoons whole milk
- ¼ teaspoon vanilla extract
- Pinch kosher salt
- Special equipment:
- 2 9-inch round cake pans

Method

1. Make the dough:
2. In the bowl of a stand mixer fitted with a paddle attachment, add flour, yeast, and sugar. Mix on low speed until well combined. Add eggs and mix on low to combine. In a small pot, heat milk, butter, and cinnamon over medium-low heat until butter is melted and mixture is between 120 and 130°F (use a thermometer).
3. Add warm milk mixture and salt to stand mixer. Beat on low speed 2 to 3 minutes, occasionally scraping down sides of bowl with a spatula. Beat on medium speed until smooth and elastic, 2 to 3 minutes. Dough will be very sticky.
4. Lightly oil a large bowl with cooking spray. Form dough into ball and transfer to bowl, turning to coat. Cover bowl with plastic wrap then kitchen towel. Let dough rise in warm draft-free area until doubled in volume, about 2 hours.
5. While dough rises, cut 2 pieces of parchment to fit 2 9-inch round cake pans. Butter pans, line with parchment, and butter parchment.

6. Make the filling:

7. Mix brown sugar, cinnamon, nutmeg, and salt in medium bowl.

8. Make the glaze:

9. In a medium bowl, whisk together the powdered sugar, milk, vanilla, and salt.

10. Assemble and bake:

11. Preheat to 375°F and position rack in center of oven. Punch down dough and transfer to floured work surface. Roll out to 16-by-12-inch rectangle. Spread butter over dough, leaving 1/2-inch border on the long sides. Sprinkle filling mixture evenly over butter, then add pecans. Starting at a long edge, roll dough toward you into a log, pinching gently to keep it rolled tightly. With seam side down, cut dough crosswise with a thin sharp knife into 16 equal slices.

12. Divide rolls between baking dishes, arranging cut side up; rolls will be touching. Cover baking dishes with plastic wrap then kitchen towel. Let dough rise in warm draft-free area until almost doubled in volume, 40 to 45 minutes.

13. Bake rolls until tops are golden, 18 to 20 minutes. Remove from oven and invert immediately onto rack. Cool 10 minutes. Turn rolls right side up. Drizzle glaze over rolls and serve immediately.



Cinnamon Rolls with Cream Cheese Glaze

May want to add a little vanilla extract to the dough for some extra flavor.

18 servings

Source: Bon Appetit

Ingredients

- Dough:
- 1 cup whole milk
- 3 tablespoons unsalted butter
- 3 ½ cups (or more) unbleached all purpose flour, divided
- ½ cup sugar
- 1 large egg
- 2 ¼ teaspoons rapid-rise yeast (from 2 envelopes yeast)
- 1 teaspoon salt
- Nonstick vegetable oil spray
- Filling:
- ¾ cup (packed) golden brown sugar
- 2 tablespoons ground cinnamon
- ¼ cup (1/2 stick) unsalted butter, room temperature
- Glaze:
- 4 ounces cream cheese, room temperature
- 1 cup powdered sugar
- ¼ cup (1/2 stick) unsalted butter, room temperature
- ½ teaspoon vanilla extract

Method

1. For dough:

2. Combine milk and butter in glass measuring cup. Microwave on high until butter melts and mixture is just warmed to 120°F to 130°F, 30 to 45 seconds. Pour into bowl of stand mixer fitted with paddle attachment. Add 1 cup flour, sugar, egg, yeast, and salt. Beat on low speed 3 minutes, stopping occasionally to scrape down sides of bowl. Add 2 ½ cups flour. Beat on low until flour is absorbed and dough is sticky, scraping down sides of bowl. If dough is very sticky, add more flour by tablespoonfuls until dough begins to form ball and pulls away from sides of bowl. Turn dough out onto lightly floured work surface. Knead until smooth and elastic, adding more flour if sticky, about 8 minutes. Form into ball.

3. Lightly oil large bowl with nonstick spray. Transfer dough to bowl, turning to coat. Cover bowl with plastic wrap, then kitchen towel. Let dough rise in warm draft-free area until doubled in volume, about 2 hours.

4. For filling:

5. Mix brown sugar and cinnamon in medium bowl.

6. Punch down dough. Transfer to floured work surface. Roll out to 15x11-inch rectangle. Spread butter over dough, leaving 1/2-inch border. Sprinkle cinnamon sugar evenly over butter. Starting at 1 long side, roll dough into log, pinching gently to keep it rolled up. With seam side down, cut dough crosswise with thin sharp knife into 18 equal slices (each about 1/2 to 3/4 inch wide).

7. Spray two 9-inch square glass baking dishes with nonstick spray. Divide rolls between baking dishes, arranging cut side up

(there will be almost no space between rolls). Cover baking dishes with plastic wrap, then kitchen towel. Let dough rise in warm draft-free area until almost doubled in volume, 40 to 45 minutes.

8. Position rack in center of oven and preheat to 375°F. Bake rolls until tops are golden, about 20 minutes. Remove from oven and invert immediately onto rack. Cool 10 minutes. Turn rolls right side up.

9. For glaze:

10. Combine cream cheese, powdered sugar, butter, and vanilla in medium bowl. Using electric mixer, beat until smooth. Spread glaze on rolls. Serve warm or at room temperature.



Cinnamon Rolls with Cream Cheese Glaze

12 servings

Source: FaceBook

Ingredients

- To Make the dough:
- 1 cup lukewarm milk 110-115 degrees
- 6 Tablespoons unsalted butter
- 2 eggs
- 4 ½ cups all purpose flour
- 1 teaspoon salt
- ½ cup sugar
- 2 ½ tsp instant dry yeast
- Filling:
- 6-8 Tablespoon softened unsalted butter
- 1 cup granulated sugar
- ½ cup brown sugar
- 1 Tablespoon ground cinnamon
- Cream Cheese Glaze
- 8 ounces Cream Cheese, softened
- 4 ounces Softened Butter
- 2-½ cups Powdered Sugar
- ¼-½ cup heavy cream

Method

1. Place milk in a small microwavable container and heat it in the microwave to lukewarm or 115 degrees. You may also heat the milk on a saucepan on a stove top. Remove from heat and add 2 eggs, keep on beating so as not to curdle the eggs.
2. Combine all the dry ingredients in a bowl. Place wet ingredients in the bowl of mixer with a dough hook attachment. Add in the dry ingredients in three additions while mixer is running on low setting. Knead for 8 minutes. The dough will be a bit sticky but don't be tempted to add more flour. Sprinkle counter lightly with flour and knead dough for about 4-5 times. Form into a ball, put in a greased bowl, cover lightly with plastic wrap. Put in a warm place until doubled in size about 2 to 2-1/2 hrs.
3. Line a 9 x 13 pan with non-stick aluminum foil with overhang on both sides, lightly sprayed with non-stick spray. When dough is ready, turn into a lightly floured counter and using a rolling pin, roll into 16 by 12 inch rectangle. Spread or brush dough with softened butter all over, leave at least 1" border on top and bottom edges.
4. Sprinkle with brown sugar. Roll the dough into a log start from the top going down, make a tight roll up to the end, seam side down and seal the edges.
5. Using a serrated knife cut the dough into 12-16 pieces. Arrange the rolls cut side up in the prepared baking pan. Cover with lightly greased plastic wrap, let it rise in a warm place for another 30-45 minutes. Heat the oven at 375 degrees. Bake for 15-17 minutes for small cuts and 22-25 minutes for bigger ones. It should be lightly browned on top and not overly browned. While the rolls are in the oven, make the glaze.
6. Glaze: Use a hand held mixer and mix everything in a bowl. It should be loose and not too thick, it's more of a glaze than icing.

If you want it thicker adjust the amount of heavy cream to your desired consistency.



Crab Quiche

Serve this quiche for lunch or dinner with a green salad.

8 servings

Source: Epicurious

Ingredients

- For pastry
- 1 ¼ cups all-purpose flour
- ¾ stick (6 tablespoons) cold unsalted butter, cut into 1/2-inch cubes
- 2 tablespoons cold vegetable shortening
- ¼ teaspoon salt
- 3 to 4 tablespoons ice water
- For filling
- 1 (1-lb) king crab leg, thawed if frozen, or 1/2 lb lump crabmeat, picked over
- 4 large eggs
- 2 cups heavy cream
- 2 tablespoons finely chopped fresh chives
- 2 tablespoons finely chopped fresh parsley
- 2 tablespoons finely chopped fresh cilantro
- ½ teaspoon seafood seasoning such as Paul Prudhomme's
- ½ teaspoon salt
- ¼ teaspoon black pepper
- ⅛ teaspoon freshly grated nutmeg
- 2 ounces coarsely grated Monterey Jack cheese (1/2 cup)
- 2 ounces coarsely grated Swiss cheese (1/2 cup)
- Special equipment: a pastry or bench scraper, a 9-inch glass or ceramic deep-dish pie plate; pie weights or raw rice

Method

1. Make pastry:

2. Blend together flour, butter, shortening, and salt in a bowl with your fingertips or a pastry blender (or pulse in a food processor) just until most of mixture resembles coarse meal with some roughly pea-size butter lumps. Drizzle evenly with 3 tablespoons ice water and gently stir with a fork (or pulse in processor) until incorporated.

3. Squeeze a small handful: If it doesn't hold together, add more ice water, 1/2 tablespoon at a time, stirring (or pulsing) until just incorporated, then test again. (Do not overwork mixture, or pastry will be tough.)

4. Turn out mixture onto a work surface and divide into 4 portions. With heel of your hand, smear each portion once or twice in a forward motion to help distribute fat. Gather dough together with scraper and press into a ball, then flatten into a 4-inch disk. Chill dough, wrapped in plastic wrap, until firm, at least 1 hour.

5. Roll out dough into a 12-inch round on a lightly floured surface with a floured rolling pin and fit into pie plate. Trim excess dough, leaving a 1/2-inch overhang, then fold overhang under pastry and press against rim of pie plate to reinforce edge. Decoratively crimp edge and lightly prick bottom and side of shell with a fork. Chill until firm, about 30 minutes.

6. Put oven rack in middle position and preheat oven to 375°F.

7. Line shell with foil and fill with pie weights. Bake until pastry is pale golden along rim and set underneath foil, about 20 minutes. Carefully remove foil and weights and bake shell until bottom and side are pale golden, about 10 minutes more. Cool completely in pie plate on a rack, about 20 minutes.

8. Make filling:

9. If using crab leg, hack through shell with a large heavy knife and cut meat into 1/2-inch pieces. Discard shell.

10. Whisk together eggs, cream, herbs, seafood seasoning, salt, pepper, and nutmeg, then stir in cheeses and crabmeat.

11. Pour into prebaked crust and bake until filling puffs and is no longer wobbly in center when quiche is gently shaken, 40 to 50 minutes. Cool in pie plate on rack 15 minutes.

Dough can be chilled up to 1 day. Let stand at room temperature 10 minutes before rolling out or just use prepared crust to save time.

Egg & Sausage Souffle

8 servings

Source: Dianne Orlando

Ingredients

- 1 stick butter
- 12 slices bread, toasted
- ½ lb. grated cheddar cheese
- 1 package frozen spinach, chopped, thawed
- 1 lb. bulk sausage
- 6 egg
- 2 cups milk
- 1 teaspoon dry mustard
- salt and pepper, to taste

Method

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



French Toast Recipe

8 servings

Source: FaceBook

Ingredients

- 8 thick slices bread (a hearty white bread should work, about 1/2" slices)
- 1 ½ cups whole milk, warmed
- 4 eggs
- 3 tablespoons light brown sugar
- ½ teaspoon ground cinnamon
- 2 tablespoons unsalted butter, melted plus extra for skillet
- ¼ teaspoon salt
- 1 tablespoon vanilla extract

Method

1. Preheat the oven to 300F
2. Place bread on a wire rack or baking sheet. Bake bread about 8 minutes. flip, then bake another 8 minutes. Remove from rack and let cook 5 minutes.
3. Whisk together milk, eggs, sugar, cinnamon, butter, and vanilla in a large bowl until well blended. Transfer the mixture to a large baking pan. Soak the bread in the mixture about 20 seconds per side, then transfer to a separate baking sheet.
4. Lower oven temperature to 200F to keep cooked french toast warm.
5. Add butter to a skillet, and cook over low heat. Transfer slices of bread to the skillet and cook until golden brown, about 3 to 4 minutes, then flip and cook for another 3 to 4 minutes. Transfer toast to a baking sheet, and place in the oven. Repeat until all toast is cooked. Serve warm with butter, powdered sugar, and/or maple syrup.
6. Enjoy!



French Toast with Pears and Pomegranate Sauce

4 servings

Source: Bon Appetit

Ingredients

- 5 large eggs
- 1 cup whole milk
- 2 teaspoons vanilla extract
- 1 ¼ teaspoons ground cardamom, divided
- 4 ¾ inch-thick egg bread
- 4 tablespoons butter, divided
- 2 firm but ripe unpeeled red Anjou or Bartlett, halved, cored, cut 1
- 1 cup pomegranate juice
- ¾ cup golden brown sugar, (packed)

Method

1. Whisk eggs, milk, vanilla, and 1/2 teaspoon cardamom to blend in 15x10x2-inch glass baking dish. Add bread slices; let stand until egg mixture is absorbed, turning bread slices occasionally with spatula, about 10 minutes.
2. Meanwhile, melt 1 tablespoon butter in large nonstick skillet over medium-high heat. Add pears; sauté until beginning to soften, about 3 minutes. Transfer pears to plate. Add 2 tablespoons butter to skillet; stir to melt. Add pomegranate juice, sugar, and remaining 3/4 teaspoon cardamom; simmer until liquid is slightly thickened and syrupy, about 5 minutes. Remove sauce from heat.
3. Melt remaining 1 tablespoon butter on griddle or in another large nonstick skillet over medium heat. Add bread slices and cook until golden brown, about 3 minutes per side. Cut French toast slices diagonally in half; divide among plates. Top with pear slices, spoon sauce over, and serve.



Incredible Breakfast Bake

6 servings

Source: FaceBook

Ingredients

- 1 Can Flaky Grands
- Bag shredded cheddar 8 oz.
- Half cup milk
- Cubed ham or ground cooked sausage 1 cup cooked
- 5 eggs
- Salt and pepper
- 1 Can Flaky Grands
- Bag shredded cheddar 8 oz.
- Half cup milk
- Cubed ham or ground cooked sausage 1 cup cooked
- 5 eggs
- Salt and pepper

Method

1. Add all ingredients and mix saving biscuits for last.
2. Cut biscuits into fours and carefully mix in.
3. Transfer to roomy casserole dish that has been oiled. Cook 25 at 350.
4. You can't mess this up and it comes out looking JUST like picture. Serve for breakfast or dinner w small salad.

Poached Eggs With Roasted Tomatoes and Portabella

4 servings

Source: Bon Appetit

Ingredients

- 4 portabella mushroom caps, (3-inch-wide) stems discarded
- 2 plum tomatoes, halved lengthwise
- 3 tablespoons olive oil
- ½ teaspoon salt
- ¼ teaspoon black pepper
- 1 teaspoon distilled white vinegar
- 4 large eggs
- ½ teaspoon balsamic vinegar
- 4 thin slices Fontina cheese
- 1 tablespoon finely chopped fresh chives

Method

1. Preheat broiler.
2. Brush mushrooms and tomatoes with oil and sprinkle with salt and pepper. Arrange mushrooms, stemmed sides down, and tomato halves, cut sides up, on a broiler pan.
3. Broil vegetables about 6 inches from heat, turning over mushrooms halfway through cooking, until tender and tomatoes are slightly charred, about 7 minutes total. (Leave broiler on.)
4. While vegetables are broiling, fill a deep 10-inch skillet with 1 1/4 inches cold water. Add white vinegar and bring to a simmer.
5. Break 1 egg into a cup, then slide egg into simmering water. Repeat with remaining eggs, spacing them in skillet, and poach at a bare simmer until whites are firm but yolks are still runny, 2 to 3 minutes.
6. Gently transfer eggs with a slotted spoon to paper towels to drain and season with salt and pepper.
7. Sprinkle stemmed sides of mushrooms with balsamic vinegar, then put 1 tomato half, cut side up, on each mushroom and top with an egg. Cover eggs with cheese slices and broil until cheese is just melted, about 1 minute. Sprinkle with chives and serve immediately.

Using the freshest eggs possible is the key to great poached eggs. This dish makes a savory breakfast or, when paired with a salad, a satisfying brunch.



Pumpkin Cinnamon Rolls

A pumpkin version of my mom's best cinnamon rolls ever...with luscious cream cheese icing. You'll never be the same!

24 servings

Source: FaceBook

Ingredients

- Dough
- 1-1/2 cup Whole Milk
- 1/2 cups Vegetable Oil
- 1/2 cups Sugar
- 1 package (2 1/4 Teaspoons) Active Dry Yeast 1 cup Pumpkin Puree
- 4 cups All-purpose Flour
- 1/2 teaspoons Ground Cinnamon
- 1/4 teaspoons Ground Nutmeg
- 1/4 teaspoons Ground Ginger
- 1/2 cups (additional) All-purpose Flour
- 1/2 teaspoons Baking Soda
- 1/2 teaspoons (heaping) Baking Powder
- 1/2 teaspoons Salt
- Filling
- 1 stick 1/2 Cup Butter, Melted
- 1/2 cups Sugar
- 1/2 cups Brown Sugar
- 1/2 teaspoons Cinnamon
- 1/4 teaspoons Ground Nutmeg
- 1/2 teaspoons Ground Ginger
- 1 cup Finely Chopped Pecans
- FROSTING
- 8 ounces, weight Cream Cheese, Softened
- 1/2 lb. Powdered Sugar
- 1/4 cups Whole Milk
- 2 Tablespoons Butter, Melted
- Dash Of Salt
- Extra Flour, For Rolling
- Extra Milk, For Thinning
- Extra Butter, For The Baking Pans

Method

1. MAKE THE DOUGH

2. In a large saucepan, combine 1 1/2 cups whole milk, 1/2 vegetable oil, and 1/2 cup sugar. Heat until hot but not boiling, then remove the pan from the stove and allow it to cool until the mixture is warm to the touch but not too hot. Sprinkle the yeast over the surface of the liquid and allow to sit for 5 minutes. Stir in pumpkin puree until combined.

3. Combine 4 cups of flour with 1/2 teaspoon cinnamon, 1/4 teaspoon nutmeg, and 1/4 teaspoon ginger. Sprinkle it into the saucepan and stir until it just comes together. Cover the saucepan with a dish towel and set in a warm, draft-free place for 1 hour.

4. 1/2

5. Powered by TCPDF (www.tcpdf.org)

6. After 1 hour, the mixture should be very puffy and at least doubled in size. Stir in 1/2 cup flour, baking soda, baking powder, and salt until totally combined.

7. MAKE THE ROLLS

8. Preheat the oven to 375 degrees. Drizzle butter into 3 pie pans (or a larger baking dish) and smear it all over the bottom of the pans.

9. Turn out dough onto a floured surface and press it into a rectangular shape. If it is overly sticky, sprinkle generously with flour and handle it/flour it until it's easier to handle. Flour a rolling pin and roll the dough into a large rectangle about 10 inches by 30 inches.

10. Drizzle the melted 1 stick of butter over the dough and smear it all over the surface with your fingers. Mix together 1/2 cup sugar, 1/2 cup brown sugar, and the cinnamon, nutmeg, and ginger. Sprinkle this all over the surface of the dough, covering all the melted butter. Sprinkle with 1/2 cup to 3/4 cup chopped pecans.

11. Starting at the top, use a "typewriter" motion to roll the dough toward you into a large log. Roll it tightly as you go so the rolls will be nice and neat. When it's all rolled, pinch the seam closed and turn the roll over so that the seam is facing down.

12. Slice 1/2 to 3/4 inch slices and place them in the buttered pan(s). Allow them to rise for 20 minutes, then bake for 15-18 minutes or until nice and golden brown around the edges.

13. MAKE THE FROSTING

14. While the rolls are baking, making the frosting by combining all the frosting ingredients in the bowl of an electric mixer. Beat until fluffy, adding more milk if you'd like a thinner icing. Add maple flavoring if using and beat until combined.

15. FINISH THE ROLLS

16. Ice rolls the second they come out of the oven. Sprinkle extra nuts over the frosting, then allow them to sit for 15 minutes before serving.

17. Delicious!



Pumpkin Pancakes

6 servings

Source: FaceBook

Ingredients

- 2 cups all-purpose flour
- 3 tablespoons brown sugar
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1 teaspoon ground allspice
- 1 teaspoon ground cinnamon
- ½ teaspoon ground ginger
- ½ teaspoon salt
- 1 ½ cups milk
- 1 cup pumpkin puree
- 1 egg
- 2 tablespoons vegetable oil
- 2 tablespoons vinegar

Method

1. In a separate bowl, mix together the milk, pumpkin, egg, oil and vinegar. Combine the flour, brown sugar, baking powder, baking soda, allspice, cinnamon, ginger and salt, stir into the pumpkin mixture just enough to combine.

2. Heat a lightly oiled griddle or frying pan over medium high heat. Pour or scoop the batter onto the griddle, using approximately 1/4 cup for each pancake. Brown on both sides and serve hot.



Pumpkin Pie Cinnamon Rolls

Cinnamon Rolls in under one hour made with refrigerated dough, a delicious pumpkin filling, and an incredible pumpkin pie spice cream cheese frosting!

Servings: --

Source: FaceBook

Ingredients

- 2 cans Pillsbury Crescent Rounds
- 4 tablespoons butter, melted
- ½ cup pumpkin puree (not pie filling)
- 1 tablespoon milk
- ¼ cup packed light brown sugar
- ¼ teaspoon ground cinnamon
- ⅛ teaspoon ground nutmeg
- For the Frosting
- 4-oz cream cheese, softened
- 1-½ cups powdered sugar
- ¼ teaspoon pumpkin pie spice
- 1 teaspoon pure vanilla extract

Method

1. Preheat oven to 375.
2. Lightly grease two 8-inch cake pans with non-stick spray; set aside.
3. Separate dough into 16 rolls and unroll. Brush each piece of dough with melted butter.
4. In a small bowl, mix together pumpkin puree, milk, brown sugar, cinnamon and nutmeg. Evenly divide pumpkin filling and spread over each piece of rolled-out dough. Carefully roll up each dough, lightly pinching seams together. Arrange the rolls 1 inch apart in the prepared cake pan.
5. Bake for 16 to 18 minutes, or until tops are golden brown.
6. In the meantime prepare the frosting. Place cream cheese in your mixer's bowl and cream for 1 minute. Gradually add in powdered sugar and continue to beat until well combined. Mix in pumpkin pie spice. Add vanilla and mix until thoroughly combined.
7. Remove pans from oven and immediately brush each roll with frosting.
8. Serve.

Raspberry Cheese Danish

Any fruit preserves may be used. Sometimes I use 2 different preserves, 6 ounces of each for a variety.

6 servings

Source: Times Union

Ingredients

- 2 (8 oz.) cans crescent roll
- 2 (8 oz.) packages cream cheese, softened
- 1 cup sugar
- 1 teaspoon vanilla extract
- 1 egg, separated
- 1 (12 oz.) jar raspberry preserves
- 1 cup confectioners' sugar
- 2 tablespoons milk

Method

Preheat oven to 350 degrees. Press 1 can of crescent rolls out flat in a lightly greased 9 x 13 glass baking dish. In a medium bowl mix cream cheese, sugar, egg yolk and vanilla until smooth and well blended. Spread the mixture over the rolls. Spread the raspberry preserves very gently over the cream cheese mixture. Be careful not to swirl together the cream cheese mixture and preserves. (I soften the preserves and drop the preserves onto the mixture with a spoon.) Roll out the remaining can of crescent rolls and fit it on top of the preserves, sealing the edges. Brush the top of the rolls with the egg white. Bake for 30-35 minutes. Cool. Mix the confectioners' sugar and milk and drizzle over cooled pastry. Refrigerate 6-8 hours or overnight. Serves 12.

Raspberry Crumb Coffee Cake with Vermont Maple Frosting

12 servings

Source: Emeril Lagasse

Ingredients

- 1 teaspoon butter
- 1 ½ cups fresh raspberries
- 1 ½ cups sugar
- Juice of one lemon
- 2 tablespoons cornstarch
- ¼ cup water
- 1 stick plus 4 tablespoons butter
- 2 eggs
- 4 cups flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- ½ teaspoon salt
- ½ teaspoon cinnamon
- 1 cup buttermilk
- 1 teaspoon pure vanilla extract
- ½ cup brown sugar
- 1 cup powdered sugar
- 2 tablespoons Vermont Maple Syrup
- 2 tablespoons milk

Method

1. Preheat the oven to 350 degrees F.
2. Grease an 11 by 7 by 2-inch rectangular pan with the teaspoon of butter. In a saucepan, combine the raspberries, 1/2 cup of the sugar and lemon juice. Bring the mixture to a boil and reduce to a simmer. Simmer the mixture for 3 minutes.
3. In a small bowl, whisk the water and cornstarch together. Stir the slurry into the fruit mixture. Cook and stir the mixture for 4 minutes. Remove the pan and cool completely.
4. In the bowl of an electric mixer, fitted with a paddle, cream 8 tablespoons of butter and 1 cup of the sugar. Add the eggs, one at a time. In a small mixing bowl, sift 3 1/2 cups flour, baking powder, baking soda, salt and cinnamon together. Add the flour mixture and buttermilk, alternately to the butter mixture. Mix thoroughly. Mix in the vanilla.
5. In a small bowl, combine the remaining butter, remaining flour and brown sugar together. Using your hands, combine the mixture until it resembles a fine crumb-like consistency. Spread half of the batter into the prepared pan. Spread the fruit mixture over the batter. Drop heaping spoonfuls of the remaining batter over the fruit mixture, about 1 inch apart. Sprinkle the crumb mixture over the entire pan.
6. Bake for 40 to 45 minutes or until golden brown. In a mixing bowl, whisk the powdered sugar, maple syrup and milk together. Set aside. Remove from the oven and drizzle the frosting over the top. Cut into slices and serve warm.



Raspberry Oat Pancakes

This recipe came from Qualter's Restaurant.

6 servings

Source: Qualter's Restaurant

Ingredients

- 2 cups rolled oats
- 2 cups buttermilk
- 2 eggs, beaten
- ¼ cup butter, melted
- ½ cup flour
- 1 tablespoon sugar
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- ¼ teaspoon cinnamon
- 1 pinch nutmeg
- 1 pinch salt
- 1 cup raspberries
- maple syrup

Method

1. Combine oats & buttermilk and refrigerate overnight.
2. Mix eggs with melted butter and oatmeal mixture. Combine with the dry ingredients.
3. Heat griddle to 400 & oil. Pour batter onto griddle and sprinkle with berries - when bubbly, flip over.
4. Serve with butter and maple syrup.

Must mix the oatmeal and buttermilk the night before.

Stephen likes the pancakes better when he uses vegetable oil in place of the melted butter. He also omits the nutmeg as he doesn't like it.



Raspberry-stuffed French Toast with Custard Sauce

MAKE AHEAD Assemble casserole as directed. Cover and refrigerate several hours or overnight. When ready to serve, bake, uncovered, at 350°F for 40 to 45 min. or until golden brown. Meanwhile, prepare custard sauce and raspberry mixture. Serve as directed.

Servings: --

Ingredients

- 4 ounces (1/2 of 8-oz. pkg.) PHILADELPHIA Neufchatel Cheese, softened
- 1/2 cup sugar
- 2 teaspoons vanilla
- 1 teaspoon ground cinnamon
- 2 whole eggs
- 2 egg whites
- 1-1/4 qt. (5 cups) fat-free milk, divided
- 1 loaf French bread (16 oz.), ends trimmed, cut into 18 slices
- 1 pkg. (12 oz.) frozen unsweetened raspberries
- 1 pkg. (3.4 oz.) JELL-O Vanilla Flavor Instant Pudding

Method

1. BEAT first 4 ingredients in large bowl with mixer until well blended. Add whole eggs and egg whites, 1 at a time, mixing well after each. Gradually beat in 2 cups milk.
2. ARRANGE 9 bread slices on bottom of 13x9-inch baking dish sprayed with cooking spray; cover with half the berries and remaining bread slices. Pour Neufchatel mixture over bread. Let stand 30 min.
3. HEAT oven to 350°F. Bake French toast 40 min. or until golden brown. Meanwhile, bring remaining milk just to boil in saucepan; gradually add dry pudding mix, whisking until well blended. Remove from heat; let stand 5 min. Meanwhile, microwave remaining raspberries in small microwavable bowl on HIGH 15 to 20 sec. or until warmed.
4. SPOON pudding over individual servings of French toast; top with berries.

Seafood Strata

6 servings

Source: Gourmet

Ingredients

- 1 Tablespoon Olive oil
- 2 Shallots, peeled and minced
- ½ cup Mushrooms, sliced
- 8 ounces Shrimp, small, peeled and cooked
- 8 ounces Crabmeat (canned)
- 5 Eggs
- 2 cups Milk
- 1 teaspoon Dill weed
- 1 cup Swiss cheese, grated
- 1 cup Mozzarella, grated
- 16 ounces Bread, white, crust trimmed

Method

1. Heat the oil in a skillet. Add the shallots and mushrooms. Cook for 3 minutes. Set aside.
2. Lightly beat the eggs. Stir the milk and dill into the eggs. Set aside.
3. Lightly oil a medium casserole dish. Add a layer of bread. Top with 1/2 of the seafood, shallots and mushrooms. Top with 1/3 of the cheeses. Add a layer of bread topped with the remaining seafood, shallots, and mushrooms. Top with 1/3 of the cheeses. Top with a final layer of bread. Slowly pour the egg mixture over the casserole. Top with the remaining cheeses. Cover and refrigerate overnight.
4. Pre-heat the oven to 350. Place the casserole on a cookie sheet. Bake for 1 hour or until lightly browned.

Assemble this brunch casserole the night before you need it.

Souffle Cheese Bake

6 servings

Source: Jean Garry

Ingredients

- 10 Slices Bread, crusts removed & cub
- ½ Pound Velveeta
- ½ Pound Butter
- 4 Large Eggs
- 1 Pint Milk

Method

1. Melt cheese and butter in double boiler.
2. Grease 1 1/2 quart casserole. Put in alternate layers of bread and cheese sauce.
3. Beat eggs and then add milk. Pour over all.
4. Let stand in refrigerator overnight, covered.
5. Bake in bain marie at 325 for 1 hour, uncovered.

Garry's were big on this. Must make the night before.



Stuffed French Toast

6 servings

Source: Bon Appetit

Ingredients

- 6 slices bread slices, 1 inch thick (3 x 5), french style
- $\frac{3}{4}$ cup peach preserves
- 6 tablespoons cream cheese, room temperature
- 6 large eggs
- $\frac{1}{2}$ cup milk
- 1 tablespoon flour
- $\frac{1}{2}$ cup breadcrumbs
- $\frac{1}{2}$ cup brown sugar
- 1 tablespoon cinnamon, ground
- 2 tablespoons vegetable oil
- maple syrup

Method

1. Cut each bread slice horizontally to within 1 inch of edge. (Don't cut all the way through).
2. Fill each with about 2 tablespoons of the jam and 1 tablespoon cream cheese.
3. Whisk eggs, milk and flour in medium bowl to blend.
4. Stir breadcrumbs, sugar and cinnamon in another medium bowl.
5. Heat large nonstick skillet over medium heat. Brush with oil.
6. Dip each bread slice into egg mixture, then into breadcrumb mixture, coating completely.
7. Cook until golden, about 2 minutes a side.
8. Serve with maple syrup.

Two Berry Coffee Cake

12 servings

Source: Bon Appetit

Ingredients

- 2 ⅓ cups flour
- ½ cup sugar
- 1 tablespoon baking powder
- ½ teaspoon salt
- 2 eggs, at room temperature
- ¾ cup milk, at room temperature
- ¼ cup vegetable oil
- ½ cup fresh or frozen cranberries
- ½ cup fresh or frozen blueberries
- ⅓ cup brown sugar
- ¼ cup butter, at room temperature
- ¼ cup chopped walnuts
- 1 teaspoon ground cinnamon

Method

1. Preheat oven to 350 degrees F. Lightly grease a 9-inch tube or bundt pan.
2. Sift together 2 cups flour, sugar, baking powder, and salt in a large bowl.
3. In another bowl, beat eggs until frothy. Add milk and oil; mix well. Add egg mixture to flour mixture; mix until moistened. Fold in cranberries and blueberries. Scoop into prepared pan.
4. Combine remaining flour, brown sugar, butter, walnuts, and cinnamon. Sprinkle mixture over batter.
5. Bake 45 to 50 minutes, until a toothpick inserted in the center comes out clean.
6. Cool cake in pan 10 minutes or longer.
7. Serve the cake topping side up.

Note that if you're using frozen berries, you don't need to thaw them before preparing the batter.



Waffles

6 servings

Source: Cuisinart

Ingredients

- 2 cups flour
- 2 tablespoons sugar
- 1 tablespoon baking powder
- ½ teaspoon salt
- 1 ¾ cups buttermilk
- 6 tablespoons vegetable oil
- 2 large eggs

Method

1. Place ingredients in a large mixing bowl and combine until well blended and smooth. Let batter sit 5 minutes before using. Prepare Cuisinart waffle maker, and place on setting 2.
2. Pour 1/2 cup batter onto the center of waffle maker, spread out evenly using heat proof spatula.

Waffles can be topped with maple syrup, powdered sugar, warm fruit compote (see Belgian Waffle recipe), fruited yogurt, or even ice cream.

Zucchini, Bacon, and Gruyère Quiche

6 servings

Source: Epicurious



Ingredients

- 1 (9-inch) refrigerated pie dough round (from a 15-oz package)
- ¼ lb. sliced bacon, coarsely chopped
- 2 medium zucchini (¾ lb total), halved lengthwise, then cut crosswise into 1/8-inch-thick slices
- ½ teaspoon salt
- ¾ cup heavy cream
- ¾ cup whole milk
- ¼ teaspoon black pepper
- 3 large eggs
- 2 ounces Gruyère, coarsely grated (1 cup)
- Special equipment: a 9 1/2-inch deep-dish pie plate

Method

1. Put oven rack in middle position and preheat oven to 450°F.
2. Fit pie dough into pie plate and lightly prick all over. Bake according to package instructions, then transfer crust in pie plate to a rack.
3. Reduce oven temperature to 350°F.
4. While crust bakes, cook bacon in a 12-inch heavy skillet over moderately high heat, stirring occasionally, until just crisp, about 6 minutes. Transfer bacon with a slotted spoon to a paper-towel-lined plate, reserving fat in skillet.
5. Add zucchini and 1/4 teaspoon salt to fat in skillet and sauté over moderately high heat, stirring frequently, until zucchini is tender and starting to brown, about 5 minutes, then transfer with slotted spoon to a plate.
6. Heat cream, milk, pepper, and remaining 1/4 teaspoon salt in a 1- to 2-quart saucepan until mixture reaches a bare simmer, then remove from heat.
7. Whisk together eggs in a large heatproof bowl, then gradually whisk in hot cream mixture until combined. Stir in bacon, zucchini, and cheese and pour into piecrust. Bake until filling is just set, 25 to 30 minutes. Transfer quiche in pan to rack to cool slightly, about 20 minutes.

Cookies



Almond Biscotti

Yield: 24 Cookies

Source: Nonna Maddalena

Ingredients

- 1 cup Sugar
- 1 cup Powdered Sugar
- 1 ½ cups Brown Sugar
- 1 teaspoon Vanilla
- 1 teaspoon Rum
- 4 eggs
- 2 teaspoons Honey
- 1 teaspoon Baking Soda
- 1 teaspoon Baking Powder
- 5 cups Flour
- 1 lb. Whole Almonds

Method

1. Mix all ingredients together. Once dough is smooth make 1 1/2 to 2 inch logs, lay out on cookie sheet and bake at 325 degrees for 35 minutes.

2. Once cookies are baked cut diagonally and enjoy!!!

Buon Appetito!!!



Almond Cookies

"This cookie was really one of Nonna's specialties, not too many people made them but everyone enjoyed them and in fact they were Aunt Lina's favorite "Nonna Maddalena" cookie. I hope that some day one of you will make them your specialty. I am sure that would make Nonna very happy. Good Luck!!"

Yield: 24 Cookies

Source: Nonna Maddalena

Ingredients

- 2 lb. Almonds (shelled & ground)
- 2 lb. Sugar
- 6 Egg whites, beaten to form peaks
- ½ teaspoon Baking Powder
- 2 tablespoons Honey

Method

1. Mix sugar and almond than add egg whites a little at a time. Dough should be hard not soft.
2. Line cookie sheet with wax paper or parchment paper. Drop batter by spoonfuls onto paper.
3. Bake in a pre-heated 400 degree oven for 10 minutes,
4. Process to Ground Almonds: Put almonds in pan with cold water until water comes to boil. Then drain and after cooled enough to handle peel skin an put on to cookie sheet. Put in 200 degree oven until dry not toasted, just a few minutes.



Barbara's Famous White Chocolate Raspberry Supremes

Yield: 18 Cookies

Source: Barbara Lyons

Ingredients

- 8 ounces white chocolate baking bar
- ½ cup butter (no substitute)
- 1 cup granulated sugar
- 1 teaspoon baking soda
- ¼ teaspoon salt
- 2 eggs
- 2 ¾ cups all-purpose flour
- ½ cup seedless jam
- 3 ounces white chocolate baking bar
- ½ teaspoon shortening

Method

1. MELT 4 ounces of the white baking bar over low heat while stirring continuously, set aside to cool.
2. BEAT butter in a large mixing bowl with an electric mixer on medium to high speed about 30 seconds or till softened. Add the sugar, baking soda and salt. Beat till combined. Beat in eggs and melted white baking bar till combined. Beat in as much flour as you can with the mixer. Stir in any remaining flour with a wooden spoon. Chop remaining 4 ounces of the white baking bar and stir into the batter. DROP batter by rounded teaspoons 2 inches apart onto a greased cookie sheet.
3. BAKE in a 375 oven for 7-9 minutes or till cookies are lightly brown around the edges. Cool on cookie sheet for one minute. Remove cookies from cookie sheet and cool on a wire rack. Store in an air tight container or plastic bag at room temperature for up to 3 days.
4. HEAT and stir the jam in a small saucepan over low heat till melted just before serving cookies. Spoon about 1/2 teaspoon of jam onto top of each cookie.
5. HEAT and stir the remaining white baking bar and shortening in a small saucepan over low heat till melted. Drizzle each cookie with some of the melted mixture. Refrigerate cookies about 15 minutes to firm chocolate, if necessary.
6. Yield:
7. "4 Dozen"

Make Ahead Tip: Place undecorated cookies in a freezer container or bag, and freeze up to one month. Before serving, thaw for 25 minutes and decorate as directed. Boo's tips: I form the dough into individual balls in my palms and then press a thumb print into the center and place them with care onto the greased cookie sheet. I use Nestle white chocolate chips instead of the baking bar. For the drizzled topping, I use a #2 decorating tip and a pastry bag and carefully swirl a design top of the cookie. Enjoy!!!!

Carrot Cake Inside-out Cookies

13 servings

Source: Gourmet

Ingredients

- 1 ½ cups all-purpose flour
- 1 teaspoon cinnamon
- ½ teaspoon baking soda
- ½ teaspoon salt
- 1 stick unsalted butter, (1/2 cup) softened
- ½ cup plus 2 tablespoons packed light brown sugar
- ½ cup plus 2 tablespoons granulated sugar
- 1 large egg
- ½ teaspoon vanilla
- 1 cup coarsely grated carrots (2 medium)
- 1 cup walnuts (3 oz), chopped
- ½ cup raisins (2 1/2 oz)
- 8 ounces cream cheese
- ¼ cup honey

Method

1. Put oven racks in upper and lower thirds of oven and preheat oven to 375°F. Butter 2 baking sheets.
2. Whisk together flour, cinnamon, baking soda, and salt in a bowl.
3. Beat together butter, sugars, egg, and vanilla in a bowl with an electric mixer at medium speed until pale and fluffy, about 2 minutes. Mix in carrots, nuts, and raisins at low speed, then add flour mixture and beat until just combined.
4. Drop 1 1/2 tablespoons batter per cookie 2 inches apart on baking sheets and bake, switching position of sheets halfway through baking, until cookies are lightly browned and springy to the touch, 12 to 16 minutes total. Cool cookies on sheets on racks 1 minute, then transfer cookies to racks to cool completely.
5. While cookies are baking, blend cream cheese and honey in a food processor until smooth.
6. Sandwich flat sides of cookies together with a generous tablespoon of cream cheese filling in between.



Chocolate Chip Cookies

Bringing out the best in these cookies takes some time, but it's worth the wait. After making the dough allow it to rest in the refrigerator for up to 72 hours. The end result will be the best chocolate chip cookie you've ever had. We promise!

Yield: 20 Cookies

Source: GE

Ingredients

- 1 stick unsalted butter, at room temperature
- ½ cup light brown sugar, firmly packed
- 6 tablespoons white sugar
- 1 egg
- 1 teaspoon vanilla
- 1 ¼ cup flour
- 1 teaspoon baking soda
- ½ teaspoon salt
- 10 ounces dark chocolate chips (see note)
- Flaky sea salt (optional)

Method

1. In a large bowl, beat the butter, brown sugar and granulated sugar with an electric mixer until smooth.
2. Add the egg and vanilla and beat until well blended.
3. In a bowl whisk together the flour, baking soda and salt. Slowly add the dry ingredients and stir just until incorporated. Stir in the chocolate chips.
4. Cover the bowl of cookie dough with plastic wrap and let rest in the refrigerator for 24 - 72 hours.
5. Drop the dough into 2-3 tablespoon-sized balls (about the size of a golf ball) onto the parchment-lined baking sheets, spacing them at least 2" apart. Sprinkle with a little bit of flaky sea salt if desired.
6. Bake the cookies in a pre-heated 350 degree oven, one sheet at a time, until the bottoms and edges are golden brown, 18 to 20 minutes.
7. Let the cookies cool on the baking sheets for 5 minutes, then transfer them to wire racks to cool completely.
8. Store in an airtight container at room temperature for up to 3 days.

COOKING TIPS:

Using high quality chocolate chips really does make a difference. Bittersweet chips, which have at least 60% cacao, are the best choice for this recipe.

Chocolate Chip Oatmeal Cookies

30 servings

Source: Stephen Fisher

Ingredients

- ½ cup vegetable shortening
- 1 stick butter, unsalted, softened
- ¾ cup sugar
- 2 eggs
- 1 small vanilla pudding mix
- 1 cup old fashion oats
- 2 ¼ cups flour
- 1 tablespoon vanilla extract
- 1 teaspoon baking soda
- 1 teaspoon water
- 1 teaspoon ground cinnamon
- ½ teaspoon nutmeg
- ½ teaspoon salt
- 12 ounces semisweet chocolate chips
- 1 ½ cups walnuts (6 ounces), chopped
- ¾ cup sugar, brown

Method

1. Preheat oven to 375. Butter cookie sheet.

2. Beat Crisco & butter in large bowl un

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

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

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



Chocolate Chip Pudding Cookies

Yield: 36 Cookies

Source: FaceBook

Ingredients

- 1 cup (2 sticks) Butter, softened
- ¾ cup Brown Sugar
- ¼ cup White Sugar
- 1 small pkg Instant Vanilla Pudding mix
- 2 eggs
- 1 teaspoon Vanilla Extract
- 2 ¼ cups All-Purpose Flour
- 1 teaspoon Baking Soda
- 1 pkg (12 oz) Milk Chocolate Chips

Method

1. DIRECTIONS: Preheat oven to 375 degrees. Beat the butter, both sugars, pudding mix, eggs and vanilla in a large bowl. Beat until creamy and fluffy. Then slowly mix in flour and baking soda. Stir in chocolate chips.
2. Drop by tablespoonfuls, onto an ungreased cookie sheet. Bake for ONLY 9-10 minutes. Remove from oven and let cool about 10 minutes before eating.

Greek Cookies

"This was also Aunt Dianne's favorite cookie that Nonna made - especially when they were hot out of the oven."

8 servings

Source: Nonna Maddalena

Ingredients

- 12 Eggs
- 1 lb. Butter
- 3 ½ cps. Sugar
- 12 cups Flour
- 1 teaspoon Whiskey
- 2 teaspoons Vanilla
- ¼ teaspoon Baking Soda
- 12 teaspoons Baking Powder

Method

1. In mixer, cream butter and sugar together, add eggs one at a time, beating until smooth. Add remaining dry ingredients. When batter is thoroughly mixed add vanilla and whiskey.
2. This receipt will yield a lot of dough. Cut sections of dough and roll into a rope, then cut rope in approximately six inch sections and shape like a braid. (Remember Nonnas?)
3. Bake for 20 to 25 minutes in a pre heated 350 degree oven.

Nonna sometimes put sesame seeds on these before baking, optional of course. Also this is the same dough that Nonna used when she made the Easter Baskets with the eggs on them. If you make these, par boil eggs before you put on the dough and in the oven.

Jam or Nutella filled Ravioli Cookies

"I would venture to guess that this cookie was the favorite of most of the grandchildren, nothing like a nutella ravioli to start the day."

Ti voglio bene Nonna! We love you Nonna!

Yield: 24 Cookies

Source: Nonna Maddalena

Ingredients

- 3 Eggs
- 1 cup Crisco
- 2 cups Sugar
- 4 ounces Lemon Extract
- 4 teaspoons Baking Powder
- 2 drops Lemon Food Coloring, (2 to 3)
- 5 cups Flour
- 2 cups Milk

Method

Mix the crisco, eggs, sugar, milk, lemon extract, and food coloring together then add dry ingredients. Mix dough until nice and smooth then roll the dough thin. Cut into squares, put jam of your choice in center of square, than fold like a ravioli and press edges together with a fork to seal, we don't want any of that nutella to leak out!!!

In recent years Nonna was using nutella, probably because she had six grandchildren who adored nutella.

Macadamia Nut Chocolate Chip Cookies

40 servings

Source: Bon Appetit

Ingredients

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

Method

1. Beat butter, brown sugar, and powdered sugar until fluffy. Beat in egg & vanilla.
2. Sift flour, baking soda and salt into medium bowl. Add to butter mixture and beat til blended. Stir in chocolate chips, nuts and pecans. Place 2 sheets of plastic wrap on work surface.
3. Spoon dough in 12 inch strip on each sheet, dividing equally. Wrap in plastic and form into log. Refrigerate 1 hour.
4. Preheat oven to 325. Using sharp knife cut dough into 1/2 inch slices. Arrange slices on cookie sheet.
5. Bake until golden about 14 minutes. Cool on rack.



Macadamia Nut Pumpkin Cookies

Betsy Ryan thinks that these are better than sex.

48 servings

Source: Barbara Lyons

Ingredients

- 2 cups Flour
- 2 Teaspoons Ground Cinnamon
- 1 Teaspoon Ground Cardamom
- 1 Teaspoon Baking Soda
- 2 Sticks Butter, Softened
- ½ cup Granulated Sugar
- 1 cup Pumpkin
- 1 Large Egg
- 2 Teaspoons Vanilla Extract
- 12 Ounces White Chocolate, Morsels
- ¾ cups Chopped Macadamia Nuts, Toasted
- ½ cup Brown Sugar, Packed

Method

1. Combine flour, cinnamon, cardamom and baking soda in small bowl.
2. Beat butter and sugars in large bowl until creamy. Beat in pumpkin, egg & vanilla until well mixed. Gradually beat in flour mixture.
3. Stir in morsels and macadamia nuts.
4. Drop by rounded tablespoon onto greased baking sheets; flatten slightly with back of spoon dipped into granulated sugar.
5. Bake in 350 degree oven for 11 to 14 minutes or until centers are set.
6. Cool 2 minutes; remove to wire racks to cool completely.
7. Drizzle melted white chocolate across cooled cookies for nice effect.

N-m \$250.00 Cookie Recipe

4 servings

Source: Stephen Fisher

Ingredients

- 2 cups butter
- 2 cups brown sugar
- 2 teaspoons vanilla
- 5 cups blended oatmeal*
- 1 teaspoon salt
- 2 teaspoons baking soda
- 1 grated Hershey bar (candy), (8 oz.)
- 3 cups chopped nuts
- 4 cups flour
- 2 cups sugar
- 4 eggs
- 2 teaspoons baking powder
- 24 ounces chocolate chips (Hershey's Semi-Sweet)

Method

1. *Blended oatmeal: Measure and blend in a blender to a fine powder.
2. Cream butter and both sugars. Add eggs and vanilla. Mix together with flour, oatmeal, salt, baking powder and soda. Add chips, candy and nuts.
3. Refrigerate for 1/2 hour. Roll into balls and place 2 inches apart on cookie sheet.
4. Bake for 6 minutes at 375 degrees. Makes 112 cookies.
5. The recipe can be halved. (Half recipe is all that will fit a regular mixing bowl.)

Oatmeal Peanut Butter Cookies

60 servings

Source: Gourmet Magazine

Ingredients

- 1 ½ cups oats, rolled (raw)
- 2 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- 2 sticks butter
- 1 cup sugar
- 1 cup light brown sugar
- 1 tablespoon vanilla
- ¾ cup peanut butter
- 2 large egg
- 12 ounces semisweet chocolate chips
- 8 ounces semisweet chocolate, grated

Method

1. In food processor, pulse 1 cup oats til ground fine. In large bowl stir together ground oats, 1/2 cup oats, flour, baking powder & soda, and salt.
2. In another bowl, beat together butter and sugars til light and fluffy and beat in vanilla and peanut butter. Add eggs, one at a time, and gradually beat in flour mixture. Add Chocolate Chips and grated chocolate, beating til just combined.
3. Chill dough at least two hours (or up to 1 week). Form rounded tablespoons of dough into balls and arrange about 2 inches apart on sheet. Flatten balls, slightly.
4. Bake in 325 oven for 15 minutes or until golden brown. Cool 5 minutes and then transfer to rack to cool completely.



Oatmeal Raisin Macadamia Nut Cookies

12 servings

Source: FaceBook

Ingredients

- ½ cup of butter, room temperature
- ¾ cup light brown sugar, packed
- 1 egg, slightly beaten
- 1 teaspoon pure vanilla extract
- ¾ cup of all purpose flour
- ½ teaspoon baking soda
- ¼ teaspoon salt
- 1 teaspoon cinnamon
- 1 ½ cups of rolled oats (quick oats will work)
- ½ cup raisins or currants
- ½ cup of macadamia nuts, chopped

Method

1. Preheat the oven to 350 degrees. Line a baking sheet with parchment paper or a silicon mat.
2. Whisk the flour baking soda, salt, and cinnamon together in a bowl and set aside. In another bowl, beat together the butter, brown sugar, egg, and vanilla until creamy and smooth. Then slowly add the flour mixture to the butter and sugar mixture. Stir in the oats, raisins, and nuts and mix until well combined.
3. Drop scoops of dough on your baking sheet and bake at 350 degrees for about 10-12 minutes. Cookies will be brown and slightly crispy around the edges. Let the cookies sit for a minute or two before transferring them to your cooling rack.



Oreo Cookie Balls with Salted Caramel Sauce

12 servings

Source: FaceBook

Ingredients

- 1 (8-ounce) package cream cheese, softened
- 36 OREO Cookies, finely crushed (about 3 cups)
- 4 (4-ounce) packages semi-sweet baking chocolate, melted
- Salted Caramel Sauce, optional
- Coarse sea salt, optional

Method

Mix cream cheese and cookie crumbs until blended. Shape into 48 (1-inch) balls. Freeze 10 minutes. Dip balls in melted chocolate; place in single layer in shallow waxed paper-lined pan. Drizzle with Salted Caramel Sauce and sprinkle with sea salt, if desired. Refrigerate 1 hour or until firm. Share and enjoy!



Peanut Butter Cookies

48 servings

Source: Stephen Fisher

Ingredients

- 14 Ounces sweetened condensed milk
- $\frac{3}{4}$ cups peanut butter
- 2 cups biscuit mix
- 1 Teaspoon vanilla extract
- sugar
- 12 Ounces chocolate kisses, unwrapped

Method

1. Preheat oven to 370.
2. Beat condensed milk & peanut butter til smooth. Add biscuit mix & vanilla, mixing well. Shape into 1 inch balls & roll in sugar.
3. Place 2 inches apart on ungreased baking sheet.
4. Bake 6 to 8 minutes until just lightly browned.
5. Press milk chocolate candy kiss into center of Cookie immediately after baking.
- 6.
7. Store at room temperature, tightly covered.

Peanut Butter Cookies with Chocolate Chunks

27 servings

Source: Bon Appetit

Ingredients

- 1 ½ cups all-purpose flour
- ⅓ cup oats
- 1 teaspoon baking soda
- ¼ teaspoon salt
- 1 cup peanut butter, chunky
- 1 cup brown sugar, packed
- ½ cup butter
- ¼ cup honey
- 1 large egg
- 1 teaspoon vanilla extract
- 5 ounces semisweet chocolate chips

Method

1. Mix flour, oats, baking soda and salt in medium bowl.

2. Using electric mixer, beat peanut butter, brown sugar, butter, honey, egg and vanilla in large bowl until well blended. Stir dry ingredients into peanut butter mixture in 2 additions. Stir in chopped chocolate. Cover and refrigerate until dough is firm and no longer sticky, about 30 minutes.

3. Preheat oven to 350. Butter 2 heavy large baking sheets. Roll 1 heaping tablespoon of dough into a 1 1/3 inch diameter ball. Arrange cookies on baking sheets and bake til cookies are puffed, beginning to brown on top and still very soft to touch, about 12 minutes. Cool cookies on sheets for 5 minutes.

Raspberry Thumbprint Cookies

48 servings

Source: Pillsbury Bake-Off Winner

Ingredients

- 1 cup Sugar
- ½ cup Butter, softened
- ½ cup Sour Cream
- 2 Tablespoons Milk
- 2 Large Egg
- 2 ⅔ cups Flour
- 2 cups Rolled Oats
- 1 Teaspoon Baking Soda
- 5 Ounces White Baking Bar, chopped
- ⅔ cups Raspberry Preserves
- Glaze
- 1 Tablespoon Butter
- ½ Ounce White Baking Bar
- 1 cup Powdered Sugar
- 1 Tablespoon Milk

Method

1. Heat oven to 350 degrees. In large bowl, combine sugar and 1/2 cup butter; blend well. Add sour cream, 2 tablespoons milk and eggs; blend well.
2. Lightly spoon flour into measuring cup; level off. Add flour, oats and baking soda; mix well. Stir in chopped baking bar. Drop by rounded teaspoonfuls onto ungreased cookie sheets. With thumb, make imprint in center of each cookie. (If dough is sticky, occasionally dip thumb in flour.) Fill each with 1/2 teaspoon preserves.
3. Bake 9 - 12 minutes until set. Cool 2 minutes. Remove from cookie sheets. Cool completely.
4. Glaze: In small microwave-safe bowl, combine 1 tablespoon butter and 1/2 ounce baking bar. Microwave on high for 30 to 45 seconds or until melted; stir until smooth. Stir in powdered sugar and 1 to 2 tablespoons milk until of desired drizzling consistency; blend until smooth. Drizzle over cooled cookies. Store in tightly covered container.

Rosette

Yield: 24 Cookies

Source: Nonna Maddalena

Ingredients

- 1 stick margarine melted and cooled
- 3 eggs
- ½ cup sugar
- 2 cups flour
- 2 ½ teaspoons baking powder
- ¼ teaspoon salt
- ½ teaspoon lemon extract
- Icing
- powdered sugar
- Lemon extract
- water

Method

1. Mix first three ingredients until blended and then add the remaining ingredients, mixing until blended.
2. Drop by teaspoon on to an ungreased cookie sheet and place into a pre heated 325 degree oven for 8 to 10 minutes.
3. Icing: Mix together and spread on top of cookies and sprinkle with colored sprinkles.



Soft Glazed Pumpkin Sugar Cookies

Yield: 36

Source: FaceBook

Ingredients

- ½ cup softened butter
- ½ cup vegetable oil
- ½ cup pumpkin puree {canned pumpkin}
- 1 cup granulated sugar
- ½ cup powdered sugar
- ½ teaspoon vanilla
- 2 large eggs
- 4 cups all purpose flour
- ¼ teaspoon baking soda
- ¼ teaspoon cream of tartar
- ½ teaspoon salt
- ½ teaspoon pumpkin pie spice
- for the glaze-
- 3 cups powdered sugar
- 4 tablespoons water
- ¼ teaspoon pumpkin pie spice

Method

1. Preheat oven to 350 degrees. Line a baking sheet with parchment paper or silicone baking mat and set aside. In a large bowl, stir butter, oil, pumpkin, sugars, vanilla and eggs together until incorporated and smooth. Slowly mix in all dry ingredients until completely incorporated. Scoop onto prepared baking sheet using 1 1/2 tablespoon scoop and flatten to 1/2 inch thick using the bottom of a glass. If the dough is sticking to the glass, press the bottom of the glass in granulated sugar before flattening. Bake 8-9 minutes.

2. While cookies bake, stir all ingredients together for glaze until smooth.

3. Once cookies are finished baking, cool 3 minutes on baking sheet before transferring to cooling rack. Spread 1 1/2 teaspoons glaze over each warm cookie. Let glaze harden 2-3 hours before serving. OR eat them warm with lots of runny glaze :)



Strawberry Cookies with White Chocolate Chunks

Delicious, soft and chewy cream cheese cookies with fresh strawberries and white chocolate chunks.

Yield: 24 cookies

Source: FaceBook

Ingredients

- 1 ¼ cup all-purpose flour
- ½ teaspoon baking powder
- ⅛ teaspoon salt
- ¼ cup unsalted butter-softened
- 4 ounces cream cheese-softened
- ¾ cup sugar
- 1 egg
- 1 teaspoons vanilla extract
- ¾ cup chopped fresh strawberries
- 2 tablespoon lemon juice
- 1-2 tablespoon flour
- 5 ounces white chocolate-chopped
- sanding sugar

Method

1. Preheat the oven to 350 F and line pans with parchment paper.
2. Pour fresh lemon juice over chopped strawberries, drain them after a few minutes.
3. Whisk together 1¼ cup all-purpose flour, salt and baking powder and set aside.
4. Beat butter with sugar and cream cheese until it's light and fluffy. Add egg and vanilla and mix well. Gradually add flour mixture and mix until it's well combined. Stir in chopped white chocolate. Sprinkle strawberries with 1-2 tablespoon flour, toss them until all strawberries are coated with thin layer of flour and then stir them really gently in the batter.
5. Drop heaping tablespoon of batter onto pan leaving an inch space between. Set the cookies in the refrigerator for 5-10 minutes before baking.
6. Sprinkle the cookies with sanding sugar if you want, but do not overdo it because they are sweet enough. Bake for 13-15 minutes (until the edges become golden brown).
7. Let them cool a few minutes in the pan than transfer them to a wire racks to cool completely.

Desserts



4th of July Parfait

6 servings

Source: Times Union

Ingredients

- 8 ounces cream cheese, softened
- 6 tablespoons powdered sugar
- 1 cup whipping cream
- 1 tablespoon lemon juice
- 1 pint blueberries, stemmed
- 1 pint raspberries

Method

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

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



A & P Spanish Bar Cake

I tried many online recipes and none really came close to the spiciness of the original A&P variety. After some tweaking and combining of recipes, I think this is the closest thing to it in terms of flavour and texture.

8 servings

Source: Cooks.com

Ingredients

- 2 ¼ cups flour
- ¾ cups brown sugar
- ¾ white sugar
- 1 ½ teaspoons baking soda
- 1 teaspoon salt
- 4 tablespoons cocoa
- 2 teaspoons cinnamon
- 2 teaspoons nutmeg
- 2 teaspoons allspice
- 2 teaspoons ground cloves
- 1 teaspoons ginger
- ½ cup vegetable oil
- ¼ cup melted butter
- 1 cup applesauce
- 1 cup sour cream
- 2 eggs
- 1 ½ cups raisins, soaked in warm water until plump and drained
- ¾ cup walnuts (optional)

Method

1. Preheat oven to 350°F.
2. Prepare a 9 x 13 in. baking pan with butter and flour. Plump the raisins in warm water.
3. In a large bowl, whisk all dry ingredients together. Add oil, applesauce, sour cream, and eggs. Mix well. Add in raisins and walnuts and stir to combine.
4. Pour batter into prepared pan and bake for 40-45 minutes. Let cake cool completely before frosting.
5. Top with buttercream (more authentic) or cream cheese frosting.



Abby's Pecan Pie

8 servings

Source: Dear Abby

Ingredients

- 1 pie crust (9 inch), unbaked
- 1 cup light corn syrup
- 1 cup dark brown sugar, firmly packed
- 3 large egg, slightly beaten
- ½ cup butter, melted
- ½ teaspoon salt
- 1 teaspoon vanilla
- 1 heaping cup pecan halves

Method

1. Heat oven to 350 degrees.
2. Prepare pie crust.
3. In large bowl: combine corn syrup, sugar, eggs, butter, salt and vanilla; mix well.
4. Pour filling into prepared pie crust; sprinkle with pecan halves.
5. Bake for 45 to 50 or until center is set. (Toothpick inserted will come out clean when pie is done-start testing after 45 minutes).
6. If crust appears to be getting too brown, cover with foil.

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



Almond Biscotti

Yield: 24 Cookies

Source: Nonna Maddalena

Ingredients

- 1 cup Sugar
- 1 cup Powdered Sugar
- 1 ½ cups Brown Sugar
- 1 teaspoon Vanilla
- 1 teaspoon Rum
- 4 eggs
- 2 teaspoons Honey
- 1 teaspoon Baking Soda
- 1 teaspoon Baking Powder
- 5 cups Flour
- 1 lb. Whole Almonds

Method

1. Mix all ingredients together. Once dough is smooth make 1 1/2 to 2 inch logs, lay out on cookie sheet and bake at 325 degrees for 35 minutes.

2. Once cookies are baked cut diagonally and enjoy!!!

Buon Appetito!!!



Almond Cake with Berries

8 servings

Source: Gourmet

Ingredients

- For cake
- Butter for greasing pan
- ½ cup all-purpose flour plus additional for dust
- 1 cup sliced almonds (preferably with skins 3 1/2 ounces)
- ¾ cup sugar
- 4 large egg yolks
- 3 tablespoons whole milk
- ¾ teaspoon vanilla
- ¼ teaspoon salt
- 2 large egg whites
- For berry syrup
- ½ cup water
- ¼ cup sugar
- 1 tablespoon fresh lemon juice
- ⅛ teaspoon almond extract
- 2 cups blackberries (9 oz)
- 1 cup raspberries (4 1/2 oz)
- Garnish: confectioners sugar

Method

1. Make cake:
2. Put oven rack in middle position and preheat oven to 400F. Generously butter a 9- by 2 inch round cake pan and dust with flour, knocking out excess.
3. Pulse almonds with 1/3 cup sugar in a food processor until finely ground. Transfer almond sugar to a large bowl and add yolks, flour (1/2 cup), milk, vanilla, and salt, whisking until combined (batter will be thick).
4. Beat whites with a pinch of salt in a bowl using an electric mixer at medium-high speed until they just hold soft peaks. Add remaining 1/3 cup sugar, a little at a time, beating at medium speed, then beat at high speed until whites hold stiff, glossy peaks.
5. Fold about one third of whites into batter to lighten, then fold in remaining whites gently but thoroughly. Pour batter into cake pan and bake until cake is springy to the touch and a wooden pick or skewer inserted in center comes out clean, 18 to 20 minutes. Cool cake in pan on a rack 5 minutes, then invert onto rack and cool 10 minutes.
6. Make berry syrup while cake is baking:
7. Bring water and sugar to a boil in a 1-quart heavy saucepan, stirring until sugar is dissolved. Cool syrup 20 minutes, then stir in lemon juice and almond extract. Gently stir in berries.

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



Almond Pear Cream Cheese Torte

8 servings

Source: kraftfoods.com

Ingredients

- ½ cup (1 stick) butter or margarine, softened
- 1 cup sugar, divided
- 1 cup flour
- 1 pkg. (8 oz.) PHILADELPHIA Cream Cheese, softened
- 1 egg
- ½ teaspoon vanilla
- ½ teaspoon ground cinnamon
- 4 fresh pears, peeled, sliced
- ¼ cup PLANTERS Sliced Almonds

Method

1. HEAT oven to 425°F.
2. BEAT butter and 1/3 cup sugar in small bowl with mixer until light and fluffy. Add flour; mix well. Press onto bottom and 1 inch up side of 9-inch springform pan.
3. BEAT cream cheese and 1/3 cup of the remaining sugar in same bowl with mixer until well blended. Add egg and vanilla; mix well. Spread onto bottom of crust. Mix remaining sugar and cinnamon. Add to pears in large bowl; toss to coat. Arrange over cream cheese layer; top with nuts.
4. BAKE 10 min. Reduce temperature to 375°F; bake 25 min. or until center is set. Cool completely. Run knife around rim of pan to loosen torte. Remove rim. Refrigerate torte 3 hours.
5. Kraft Kitchens Tips
6. SubstitutePrepare using PHILADELPHIA Neufchatel Cheese. SubstituteSubstitute finely chopped PLANTERS Pecans for the almonds.Blending Cream CheeseWhen blending cream cheese in dessert recipes, make sure the cream cheese and sugar are completely blended, free of lumps and smooth before adding any other ingredients. If the cream cheese is too cold, it will not blend easily. To easily soften cream cheese, place a completely unwrapped package of cream cheese in a microwaveable bowl. Microwave on HIGH 15 sec. or until softened. Add 15 sec. for each additional package of cream cheese.



Apple Cranberry Pie

12 servings

Source: America's Test Kitchen

Ingredients

- 2 cups fresh or frozen cranberries
- ¼ cup orange juice
- 1 cup granulated sugar (7 ounces) plus 1 tablesp
- ½ teaspoon ground cinnamon
- ½ teaspoon table salt
- ¼ cup water
- 1 tablespoon cornstarch
- 3 ½ lbs. sweet apples (6 to 7 medium), peeled, cored, and cut into pieces
- 1 recipe pie dough (for two crust pie)
- 1 egg white, beaten lightly

Method

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

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

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

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

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

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

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

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



Apple Dumplings

8 servings

Source: FaceBook

Ingredients

- 1 teaspoon Cinnamon
- ¼ teaspoon Nutmeg
- 1 package (14.1 ounces) refrigerated pie crusts
- 4 Gala or Braeburn apples, peeled, cored and halved
- 8 teaspoons butter, divided
- 1 cup firmly packed light brown sugar
- 1 cup water
- 2 tablespoons butter
- 1 teaspoon Pure Vanilla Extract

Method

1. Preheat oven to 500°F. Mix cinnamon and nutmeg in small bowl. Prepare crusts as directed on package. Sprinkle spice mixture evenly on surface of each crust. Cut each crust into 4 equal pieces. Place 1 apple half in center of each piece of crust. Fill center of each apple half with 1 teaspoon of the butter. Carefully fold crust up over apple half, pinching seams together to seal. Place dumplings, seam-side down, in greased 13x9-inch baking dish.

2. Bring sugar, water and 2 tablespoons butter to boil in small saucepan. Remove from heat. Stir in vanilla; set aside. Bake dumplings about 10 minutes or until crust begins to brown. Reduce oven temperature to 350°F. Pour sauce over dumplings. Bake 40 to 45 minutes longer or until apples are tender and pastry is golden brown. Serve warm with ice cream or whipped cream, if desired.



Apple-Cinnamon Cake

You can also make this cake in a 9-inch square cake pan or a 9-inch springform pan; just reduce the cooking time by 5 minutes.

12 servings

Source: Cooking Light

Ingredients

- 1 $\frac{3}{4}$ cups sugar, divided
- $\frac{1}{2}$ cup stick margarine, softened
- 1 teaspoon vanilla extract
- 6 ounces block-style fat-free cream cheese, softened (about $\frac{3}{4}$ cup)
- 2 large eggs
- 1 $\frac{1}{2}$ cups all-purpose flour
- 1 $\frac{1}{2}$ teaspoons baking powder
- $\frac{1}{4}$ teaspoon salt
- 2 teaspoons ground cinnamon
- 3 cups chopped peeled Rome apple (about 2 large)
- Cooking spray

Method

1. Preheat oven to 350°.
2. Beat 1 $\frac{1}{2}$ cups sugar, margarine, vanilla, and cream cheese at medium speed of a mixer until well-blended (about 4 minutes). Add eggs, 1 at a time, beating well after each addition. Combine flour, baking powder, and salt. Add flour mixture to creamed mixture, beating at low speed until blended.
3. Combine $\frac{1}{4}$ cup sugar and cinnamon. Combine 2 tablespoons cinnamon mixture and apple in a bowl, and stir apple mixture into batter. Pour batter into an 8-inch springform pan coated with cooking spray, and sprinkle with remaining cinnamon mixture.
4. Bake at 350° for 1 hour and 15 minutes or until the cake pulls away from the sides of the pan. Cool the cake completely on a wire rack, and cut using a serrated knife.

The cream cheese in the batter gives the cake lots of moisture. Don't over sprinkle the cinnamon sugar on top.



Best Chocolate Cake Recipe {ever}

12 servings

Source: FaceBook

Ingredients

- Chocolate Cake
- 2 cups all-purpose flour
- 2 cups sugar
- $\frac{3}{4}$ cup unsweetened cocoa powder
- 2 teaspoons baking powder
- 1 $\frac{1}{2}$ teaspoons baking soda
- 1 teaspoon salt
- 1 teaspoon espresso powder
- 1 cup milk
- $\frac{1}{2}$ cup vegetable oil
- 2 eggs
- 2 teaspoons vanilla extract
- 1 cup boiling water
- Chocolate Buttercream Frosting Recipe

Method

1. Preheat oven to 350° F. Prepare two 9-inch cake pans by spraying with baking spray or buttering and lightly flouring.
2. For the cake:
3. Add flour, sugar, cocoa, baking powder, baking soda, salt and espresso powder to a large bowl or the bowl of a stand mixer. Whisk through to combine or, using your paddle attachment, stir through flour mixture until combined well.
4. Add milk, vegetable oil, eggs, and vanilla to flour mixture and mix together on medium speed until well combined. Reduce speed and carefully add boiling water to the cake batter. Beat on high speed for about 1 minute to add air to the batter.
5. Distribute cake batter evenly between the two prepared cake pans. Bake for 30-35 minutes, until a toothpick or cake tester inserted in the center comes out clean.
6. Remove from the oven and allow to cool for about 10 minutes, remove from the pan and cool completely.
7. Frost cake with Chocolate Buttercream Frosting.



Betsy's Brownies With Cookie Dough

10 servings

Source: Betsy Ryan

Ingredients

- 1 Package Brownie Mix
- ½ cup Butter, softened
- ½ cup Packed Brown Sugar
- ¼ cup Sugar
- 2 Tablespoons Milk
- 1 Teaspoon Vanilla Extract
- 1 cup Flour
- 1 cup Chocolate Chips
- ½ cup Chocolate Chips for Glaze

Method

1. Prepare brownies according to package in a 13 x 9 glass baking pan. Cool completely.
2. Cream butter with the two sugars until fluffy. Add milk and vanilla; blend well. Add flour; mix well. Stir in chocolate chips.
3. Carefully spread over cooled brownies.
4. Glaze: Melt 1/2 chocolate chips in small saucepan over low heat. Drizzle over cookie dough. Refrigerate.

Make sure brownies are completely cooled before spreading dough.



Blueberry Cheesecake

10 servings

Source: Bon Appetit

Ingredients

- 9 Whole Graham Cracker
- ½ cup Old-fashioned Rolled Oats
- 3 Tablespoons Brown Sugar, Packed, golden
- ⅛ Teaspoon Salt
- 5 Tablespoons Unsalted Butter, melted
- 1 Teaspoon Vanilla Extract
- Filling
- ¼ cup Water
- 1 Tablespoon Unflavored Gelatin, (2 envelopes)
- 12 Ounces Cream Cheese, Philadelphia
- 1 cup Whipping Cream
- 1 cup Sugar
- 1 Tablespoon Fresh Lemon Juice
- 3 cups Fresh Blueberries
- Topping
- 1 cup Heavy Whipping Cream, chilled
- 1 Tablespoon Sugar
- 4 ½ Pint Baskets Blueberries
- ⅔ cups Blueberry Jam

Method

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

2. Filling: Pour ¼ cup water into small saucepan; sprinkle gelatin over. Let stand 10 minutes. Stir over very low heat just until gelatin dissolves. Set aside. Blend cream cheese, cream, sugar, and lemon juice in processor until smooth. Add berries; puree until smooth (some blueberry bits will remain). With machine running, add warm gelatin mixture through feed tube and blend well. Pour filling into crust. Cover; chill overnight. (Can be made 2 days ahead. Keep chilled.) Run knife around pan sides to loosen cake, release pan sides. Transfer to nice platter.

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

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



Blueberry Cornmeal Cake

12 servings

Source: Bon Appetit

Ingredients

- 1 ½ cups all purpose flour
- ¾ cup yellow cornmeal
- 2 teaspoons baking powder
- 2 teaspoons baking soda
- 6 tablespoons vegetable oil
- 2 large eggs
- 1 tablespoon vanilla
- 10 tablespoons butter, room temp
- 1 teaspoon honey
- ¾ cup sugar
- 3 tablespoons sugar
- 1 ½ teaspoons salt
- 1 cup ricotta (preferably fresh)
- ½ cup yogurt
- 3 cups fresh blueberries

Method

1. Preheat oven to 325 degrees. Spray 10-inch springform pan with nonstick spray.
2. Whisk flour and next 3 ingredients in medium bowl. Whisk oil, eggs, vanilla, and honey in another medium bowl. Using mixer, beat butter, ¾ cup plus 2 tablespoons sugar and 1 ½ teaspoons salt in large bowl until creamy. With mixer running on medium speed, gradually add egg mixture; beat to blend. Beat in flour mixture just to blend. Add ricotta and yogurt; beat on low speed just to blend.
3. Pour half of batter into prepared pan. Scatter 1 ½ cups blueberries over. Spoon remaining batter over in dollops, then spread to cover blueberries. Scatter remaining blueberries over. Sprinkle with remaining 1 tablespoon sugar to cover.
4. Bake cake until top is golden brown and tester inserted into center comes out clean, about 1 hour 15 minutes. Cool completely in pan on rack.



Blueberry Crumble Pie

Special equipment: Use a 9"-9 1/2"-diameter glass or metal pie dish. You will need pie weights or dried beans to bake the crust.

8 servings

Source: Bon Appétit | July 2011

Ingredients

- Crust:
 - 1 ¼ cups unbleached all-purpose flour plus more for surface
 - ½ cup (1 stick) chilled unsalted butter, cut into 1/2-inch cubes
 - ½ teaspoon kosher salt
- Filling and topping:
 - ⅔ cup plus 3 tablespoons sugar
 - 2 ½ tablespoons cornstarch
 - 1 teaspoon finely grated lemon zest plus 2 tablespoons fresh lemon juice
 - 5 cups (1 pound 10 ounces) fresh blueberries
 - ¾ cup unbleached all-purpose flour
 - 3 tablespoons (packed) light brown sugar
 - ½ teaspoons cinnamon
 - ¼ teaspoon salt
 - 5 tablespoons unsalted butter, melted, cooled slightly

Method

1. For crust:

2. Pulse 1 ¼ cups flour, butter, and salt in a food processor until mixture resembles coarse meal with some pea-size pieces remaining. Drizzle 3 tablespoons ice water over mixture. Pulse until moist clumps form, adding more water by teaspoonfuls if mixture is dry. Transfer dough to a lightly floured work surface. Divide into 4 equal pieces. Working with 1 piece at a time, use the heel of your hand to smear each portion of dough twice in a forward motion to distribute butter. Gather all 4 dough pieces into a ball. Flatten into a disk, wrap in plastic, and chill dough until firm, at least 1 hour. **DO AHEAD:** Dough can be made up to 2 days ahead. Keep chilled.

3. Roll out dough on a lightly floured surface to a 13" round. Transfer to pie dish, gently pressing dough onto bottom and up sides of dish. Fold overhang under and crimp edges decoratively. Pierce bottom of crust in several places with a fork, then chill until firm, about 30 minutes.

4. Line a large baking sheet with foil and place on a rack in middle of oven; preheat to 375°F. Line crust with parchment paper or foil and fill with pie weights. Bake until crust is set, about 20 minutes. Carefully remove parchment and pie weights. Bake until crust is pale golden, about 12 minutes longer. Transfer crust to a wire rack; let cool.

5. Filling and topping:

6. Whisk ⅔ cup sugar, cornstarch, and lemon zest in a large bowl. Add blueberries and lemon juice; toss gently to coat and evenly distribute. Let filling stand, tossing occasionally, until berries release their juices, 20-30 minutes.

7. Whisk flour, remaining 3 tablespoons sugar, light brown sugar, cinnamon, and salt in a medium bowl. Add melted butter; mix topping with fingertips to blend.

8. Assembly:

9. Preheat oven to 375°. Spoon blueberry filling into crust, then sprinkle topping over. Bake pie until filling is bubbling and topping is golden, about 1 hour 15 minutes. Cover with foil after 30 minutes if browning too fast.

Let pie cool on a wire rack. DO AHEAD: Can be made 8 hours ahead. Let stand at room temperature.



Blueberry Key Lime Cheesecake

12 servings

Ingredients

- Crust
- 10 shortbread cookies
- 1 tablespoon unsalted butter, softened
- Filling
- 3 bricks (8 oz each) cream cheese, softened
- 1 cup sugar
- ½ cup sour cream, at room temperature
- 3 large eggs, at room temperature
- 1 tablespoon grated lime zest
- ⅓ cup fresh lime juice
- 1 teaspoon vanilla extract
- 1 drop liquid green food color (optional)
- Blueberry Topping
- ¼ cup sugar
- 1-½ teaspoon cornstarch
- 3 tablespoons water
- 3 cups blueberries
- 1 tablespoon lime juice

Method

1. Heat oven to 325 degrees Fahrenheit. Spray an 8 x 3 inch springform pan with nonstick spray.
2. Crust: Process cookies in food processor to make fine crumbs. Add butter; pulse to blend. Press onto bottom of prepared pan. Bake 10 minutes or until set. Cool on wire rack.
3. Filling: In large bowl, combine cream cheese, sugar and sour cream. Beat with an electric mixer on medium speed 2 minutes until smooth, scraping down sides of bowl and beater once or twice. Beat in eggs, 1 at a time, until blended. Beat in remaining ingredients just until smooth and creamy; pour over crust.
4. Bake 60 minutes or until cake is almost set and center still jiggles slightly when touched. Remove to a rack; cut around outside edges of cake to loosen from sides. Cool on rack 3 hours (cake will sink as it cools). Cover and refrigerate up to several days.
5. Topping: In a small saucepan, mix sugar, cornstarch and water until blended. Add 1 cup blueberries; mash berries well with a potato masher. Cook over medium-high heat until mixture comes to a full boil. Boil 1 minute, stirring constantly, until slightly thickened. Stir in lime juice and another ½ cup blueberries. Spread on top of cheesecake; top cheesecake with remaining 1-1/2 cups blueberries. Refrigerate until serving.



Blueberry Lemon Cake

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

12 servings

Source: Bon Appetit

Ingredients

- 2 cups Cake Flour, Plus 6 Tablespoons Cake Flour
- 2 Teaspoons Baking Powder
- 1 teaspoon salt
- 3 cups blueberries
- 1 cup milk
- 2 teaspoons vanilla extract
- ¼ Teaspoon Lemon Extract
- 1 teaspoon grated lemon peel
- 1 cup unsalted butter, room temperature
- 1 ½ cups sugar
- 4 large eggs
- Lemon Cream Cheese Frosting
- 8 Ounces cream cheese, room temperature
- ½ Stick unsalted butter, room temperature
- 4 ½ cups powdered sugar
- ¼ Teaspoon Lemon Extract
- 1 teaspoon grated lemon peel
- 1 teaspoon vanilla extract

Method

1. Preheat oven to 350 degrees. Butter three 9-inch cake pans. Line bottom of pans with parchment paper, butter paper and dust with flour. Sift cake flour, baking powder and salt into medium bowl. Transfer 1 tablespoon flour mixture to large bowl. Add fresh blueberries and toss to cover. Set remaining flour mixture and blueberries aside.
2. Stir whole milk, vanilla extract and lemon peel in small bowl. Using electric mixer, beat butter in another large bowl until light and creamy. Gradually add sugar, beating until mixture is light and fluffy. Beat in eggs one at a time. Beat in flour mixture alternately with milk mixture in 3 additions each, just until blended. Fold in blueberries. Divide batter equally among pans. Bake cakes until tester inserted into center comes out clean, about 25 minutes. Cool cakes in pans on racks 10 minutes. Run knife around pan sides to loosen. Turn cakes out onto racks to cool completely. Peel off parchment paper.
3. Frosting: Beat cream cheese and butter in large bowl until light and fluffy. Gradually beat in powdered sugar. Beat in lemon peel and vanilla. Cover and refrigerate until just firm enough to spread, if necessary.
4. Assembly: Transfer 1 cake layer to platter. Spread ¾ cup frosting over cake layer. Top with another layer, spread with ¾ cup frosting. Top with third layer and spread remaining frosting over top and sides of cake. (Cake can be prepared up to 1 day ahead of time. Cover with cake dome and refrigerate. Let stand 30 minutes at room temperature before continuing.) Garnish cake with lemon peel strips, if desired and serve.



Blueberry Refrigerator Pie

Berry lovers will flip over this deep purple pie, which incorporates ricotta cheese and a hint of lemon.

8 servings

Source: Times Union

Ingredients

- 1 tablespoon unsalted butter
- 1 pint blueberries, plus ½ pint for topping
- ½ cup granulated sugar
- 2 tablespoons arrowroot powder or cornstarch
- 1 tablespoon lemon juice
- Grated zest of 1 lemon
- 8 ounces cream cheese, at room temperature
- 2 cups ricotta, at room temperature
- Graham cracker crust, store-bought or homemade

Method

1. Melt the butter in a medium-size saucepan. Add the blueberries and cook over medium heat for 5 minutes, until the berries begin to release their juices.
2. Mix together the sugar and starch in a small bowl. Stir into the blueberry mixture, then add the lemon juice and zest and cook 5 minutes longer, until the mixture thickens and becomes jammy.
3. Remove from the heat and stir in the cream cheese and ricotta.
4. Transfer the mixture to a food processor or blender and puree for about 1 minute, until the mixture is smooth and creamy.
5. Pour the blueberry and cheese mixture into the prepared crust.
6. Arrange the half-pint of blueberries evenly over the surface of the pie, then refrigerate for at least 8 hours or overnight. Serve chilled.



Blueberry-Buttermilk Bundt Cake

12 servings

Source: Bon Appetit

Ingredients

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

Method

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

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

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



Brownie Peanut Butter Cups

6 servings

Source: FaceBook

Ingredients

- $\frac{3}{4}$ cup granulated sugar
- $\frac{1}{4}$ cup unsalted butter, softened
- 1 tablespoon water
- $\frac{3}{4}$ cup semi-sweet chocolate chips
- 1 large egg
- $\frac{1}{2}$ teaspoon vanilla extract
- 1 cup all-purpose flour
- $\frac{1}{4}$ teaspoon baking soda
- $\frac{1}{2}$ cup peanut butter chips plus about $\frac{1}{3}$ cup more for garnishing
- $\frac{1}{2}$ cup semi-sweet chocolate chips plus about $\frac{1}{3}$ cup more for garnishing
- $\frac{3}{4}$ cup creamy peanut butter

Method

1. Preheat oven to 350°.
2. Spray or grease 12 muffin cups. *Or you can opt to do mini-muffin bites and cook around 8 minutes or until center comes out clean with a toothpick test.
3. In a large microwave-safe bowl, combine sugar, butter, and water. Microwave on high for 1 minute or until butter is melted. Stir in $\frac{3}{4}$ cup semi-sweet chocolate chips until melted. Stir in egg and vanilla extract. Add flour and baking soda, stirring until blended. Allow to cool to room temperature. Then, stir in $\frac{1}{2}$ cup each peanut butter chips and semi-sweet chocolate chips. Spoon batter by heaping tablespoonfuls into muffin cups.
4. Bake for 13-15 minutes or until top is set and a toothpick inserted into the center comes out slightly wet. Place pan on wire rack. Centers of brownies will fall upon cooling. If not, tap centers with the back of a teaspoon to make a hole.
5. Place peanut butter in a small microwave-safe bowl. Microwave on high for 45 seconds, then stir. While brownies are still hot, spoon about a tablespoon of peanut butter into the center of each brownie.
6. Top with semi-sweet chocolate chips and peanut butter chips. Cool completely in pan.



Brownies with Cream Cheese Swirl

16 servings

Source: Bon Appetit

Ingredients

- SWIRL
- 3 ounces cream cheese
- 2 tablespoons unsalted butter
- ¼ cup sugar
- 1 large egg
- 1 tablespoon flour
- ½ teaspoon vanilla extract
- BROWNIES
- 6 ounces sweet baking chocolate, chopped
- 3 tablespoons unsalted butter
- ½ cup sugar
- 2 large egg
- ½ cup flour
- ½ teaspoon baking powder
- ¼ teaspoon salt
- 2 teaspoons vanilla extract
- ¼ teaspoon almond extract
- 1 cup semisweet chocolate chips
- ¼ cup walnuts, chopped

Method

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

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

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



Cannoli Cheesecake

Servings: --

Source: FaceBook

Ingredients

- 7 ounces pkg cannoli shells
- 3 tablespoons unsalted butter melted
- 2 tablespoons sugar
- 4 cups whole milk ricotta cheese
- 1 ¼ cups sugar
- ¼ cup flour
- ½ cup whipping cream
- 2 teaspoons pure vanilla extract
- 1 teaspoon orange zest
- 5 large eggs
- ½ cup mini chocolate chips
- Confectionery sugar for sprinkling

Method

1. Preheat oven to 350 degrees. Line a 9 inch springform pan with parchment. Crush cannoli shells in a food processor, add butter and 2 tablespoons sugar and continue to pulse until med-fine crumbs. Press crumbs firmly onto bottom of pan. Bake 10 minutes. Let cool.
2. Beat ricotta cheese, remaining sugar and flour in bowl of electric mixer on medium until well blended. Add whipping cream, vanilla and zest; mix well. Add eggs, 1 at a time, mixing just until blended after each addition. Pour over crust.
3. Bake for 1 hour and 10 minutes, then sprinkle top with the chocolate chips delicately, pressing chips in lightly. Continue to bake 10 more minutes or until center is almost set. Run knife around rim of pan to loosen cake. Cool before removing rim of pan. Refrigerate 4 hours or more. Before serving sprinkle with confectionery sugar.
4. Top with whipped cream if desired. Store leftovers in refrigerator, serves 10.



Caramel Apple Layer Cake with Apple Cider Frosting

Servings: --

Source: TasteBook

Ingredients

- 2 cups whole wheat pastry flour
- 1 $\frac{3}{4}$ cups all-purpose flour
- 1 tablespoon baking powder
- 1 $\frac{1}{2}$ teaspoons baking soda
- 1 $\frac{1}{2}$ teaspoons ground cinnamon
- $\frac{1}{2}$ teaspoon salt
- 1 $\frac{1}{2}$ cups light brown sugar
- $\frac{3}{4}$ cup canola oil
- $\frac{3}{4}$ cup unsweetened applesauce
- $\frac{3}{4}$ cup caramel sauce (homemade or jarred)
- 2 teaspoons vanilla extract
- 3 eggs
- 1 $\frac{1}{2}$ cups buttermilk
- Apple Cider Frosting:
- 7 $\frac{1}{2}$ -8 cups confectioners sugar (to desired consistency)
- $\frac{3}{4}$ cup butter, softened
- $\frac{1}{2}$ cup apple cider or apple juice
- $\frac{3}{4}$ teaspoons ground cinnamon
- pinch of salt

Method

1. Preheat oven to 350°F. Grease and flour 2 (8 or 9 inch) round cake pans and set aside
2. In a large bowl, whisk together whole wheat pastry flour, all-purpose flour, baking powder, baking soda, cinnamon and salt. Set aside. In a second large bowl, beat sugar and oil together with an electric mixer until well combined, about 30 seconds. Add applesauce, caramel and vanilla, beat for 30 seconds, then add eggs one at a time, beating well after each addition. Add flour mixture in 3 parts, alternating with the buttermilk, and continuing to beat until well combined.
3. Pour batter into prepared cake pans and bake until golden brown and a toothpick inserted in the middle of each cake comes out clean, about 35-40 minutes. Set aside to let cool for 10 minutes, then gently loosen cakes and turn out onto a cooling rack; set aside to let cool completely.
4. For the frosting, put sugar, butter, cider, cinnamon and salt into a large bowl and beat with an electric mixer until light and fluffy, about 5 minutes. Arrange one cake on a large plate and spread about 1 cup of the frosting evenly over the top. Arrange second cake on top then frost top and sides of entire cake with remaining frosting. Set aside at room temperature or in the refrigerator for at least 1 hour to allow frosting to set before serving.



Caramel Cake

Caramel icing is made from little more than cooked sugar and milk, but when it comes time to spread it over the cake layers, it has to be just the right temperature—warm enough to be pourable, but cool enough that, when you work it around the cake with an icing spatula it sets in place. If the icing cools too fast, stiffening as you're spreading, you'll tear the beautiful cake layers, which are nigh impossible to repair. And if the icing doesn't cool fast enough, it will overflow the cake stand and onto the counter.

12 servings

Source: Epicurious

Ingredients

- Cake
- 1 cup (2 sticks) unsalted butter, softened, plus more for the pans
- 2 ½ cups sifted all-purpose flour, plus more for the pans
- 2 teaspoons baking powder
- 2 teaspoons salt
- ¼ teaspoon baking soda
- 2 cups sugar
- 3 large eggs
- 2 large egg yolks
- 2 teaspoons pure vanilla extract
- ¾ cup whole milk
- Icing
- 1 ½ cups whole milk
- 4 cups sugar
- 10 tablespoons (1 ¼ sticks) butter
- 2 teaspoons kosher salt, plus more to taste
- ¼ teaspoon baking soda
- 1 tablespoon pure vanilla extract
- Hot water

Method

1. Make the cake: Preheat the oven to 350°F. Grease and flour two round 9 by 2-inch cake pans. Pour about a tablespoon of flour into each of the pans and roll it around, tapping as you go, until the sides and bottom are covered completely with a thin layer of flour. Tip the pans, and tap out excess flour.
2. In a large mixing bowl, mix thoroughly with a whisk the flour, baking powder, salt, and baking soda.
3. In a separate large bowl, beat the butter with an electric mixer until creamy, about 30 seconds. Add the sugar in 1/2-cup measures, beating about 15 seconds after each addition and scraping down the sides of the bowl if necessary, until the mixture has lightened in color and become fluffy, about 2 minutes. Add the eggs and egg yolks, one at a time, and the vanilla, beating for 15 seconds after each addition.
4. Add the flour mixture to the butter mixture in thirds, alternating with additions of the milk. To avoid overmixing the batter, mix gently with a wooden spoon or rubber spatula after each addition, until the ingredient is just incorporated. Beat until all the ingredients have been incorporated, and then just a few strokes beyond. Divide the batter between the cake pans and spread the tops evenly.
5. Bake until a cake tester or toothpick emerges clean, about 30 minutes. Remove from the oven and let the cakes cool in their pans on a rack for 10 minutes, then slide a thin paring knife around the edge of the pans, and invert the cakes. Turn each cake again so its rounded top is facing up, and cool the cakes completely on the rack.

6. Make the icing: Pour the milk and 3 cups of the sugar into a large, deep, heavy-bottomed pot over medium-high heat, mixing with a whisk. Add the butter and the salt, whisking occasionally until the butter melts. When mixture just simmers, cut the heat, but keep over the warm burner.

7. Pour the remaining 1 cup sugar into a saucepan. Cook the sugar over medium-high heat until it becomes a syrup, stirring every so often with a wooden spoon as it begins to brown, until the sugar syrup is evenly amber colored, 5 to 8 minutes. Pour the syrup into the warm milk mixture, being very careful, as the caramel will bubble and sputter when it hits the hot milk. Turn the heat beneath the pot to high and, whisking gently until all the syrup has completely dissolved into the roiling milk mixture, continue to cook to the soft-ball stage, about 238°F; this may take 8 to 12 minutes.

8. Cut the heat beneath the caramel and gently whisk in the vanilla and the baking soda. Dip a spoon into the caramel, and let it cool to taste it. Season the caramel to taste with salt, and pour it into the bowl of a standing mixer (or use an electric hand-mixer and a large bowl). Beat on low speed as it cools, 15 to 20 minutes depending on the temperature of your kitchen, until the icing is creamy and thick (between 100°F and 105°F). Remove the bowl from the mixer stand and let cool 5 to 10 minutes more, until the icing is between 95°F and 98°F—it should fall off your spatula in a ribbon that remains discernible on the surface of the icing for 10 seconds.

9. Set the first cake layer on a rack set over a sheet pan lined with waxed paper. Have an electric hand-mixer and the hot water nearby to blend a teaspoon or two into the icing if it becomes too thick to spread. Pour enough of the icing over the cake to cover the top in a layer about 1/4 inch thick (if it drips over the edge in places, that's fine; this is an early test of whether it's going to set in place or not). Top the first cake with the second cake layer and pour the rest of the icing in stages over the top of the cake, letting it run down the sides and using an icing spatula to guide the icing around the cake as it drips, until the entire cake is covered, for a traditional, classic look. (If you prefer the dramatic look of cake layers peeking out from behind a curtain of icing drips, by all means choose that route!) If you need to reuse any icing that overflows into the pan, simply move the cake on its rack temporarily, scrape up the icing from the waxed paper with a spatula and return it to the bowl, replace the rack over the pan, and continue to ice the cake.

10. Once the icing has set, using two spatulas carefully transfer the cake from the rack to a cake stand and let stand at room temperature beneath a cake dome until ready to serve. Only refrigerate if you plan to store the cake for more than 2 days.

According to Angie, even accomplished Southern bakers will lay sheets of waxed paper around the cake stand to catch any too-warm icing that may overflow, so that it can be returned to the bowl to cool further (we prefer to ice the cake on a rack set over a sheet pan lined with wax paper). Angie recommends having a small amount of hot water and an electric hand-mixer nearby as you ice the cake so that, if the icing seems to be cooling too readily and seizing up, you can quickly soften it by adding a teaspoonful of hot water to the bowl and blending it to loosen it up. And for those times when icing seizes on the cake before you've had a chance to spread it, keep a hair dryer nearby, too, for spot-heating cooled icing.



Carrot Cake

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

12 servings

Source: Stephen Fisher

Ingredients

- Cake
- 2 cups Flour
- 2 cups Sugar
- 2 Teaspoons Baking Soda
- 1 Teaspoon Salt
- 2 Teaspoons Cinnamon
- 4 Large Eggs, Beaten
- 1 cup Oil
- 4 cups Carrots (approximately 2 Lbs), Grated
- ½ cup Walnuts, Finely Chopped
- Frosting
- 5 Tablespoons Butter, Softened
- 8 Ounces Cream Cheese, Softened
- 1 Tablespoon Vanilla Extract
- ¼ Teaspoon Maple Extract
- 5 ½ cups Confectioner's Sugar

Method

1. Sift flour, sugar, baking soda, salt & cinnamon together in a large bowl.
2. Beat eggs until frothy, then beat in oil - use large bowl. Then gradually add flour mixture to oil and egg mixture. Add carrots and nuts.
3. Bake in 3 8" buttered and floured cake pans at 350 for 25-30 minutes, until done.
4. Cool 10-15 minutes on wire racks and then remove from pans.
5. FROSTING: Cream butter & cream cheese until smooth, gradually beat in sugar until smooth. Stir in vanilla and maple.



Carrot Cake

10 servings

Source: FaceBook

Ingredients

- For the cake:
- 4 eggs
- 1 $\frac{3}{4}$ cups light brown sugar
- 1 tablespoon vanilla extract
- 1 cup safflower oil
- 2 $\frac{1}{4}$ cups all-purpose flour
- 2 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- 2 teaspoon ground cinnamon
- $\frac{1}{2}$ tablespoon ginger powder
- 3 $\frac{1}{2}$ cups of shredded carrots
- 1 cup golden raisins
- $\frac{1}{2}$ tablespoon freshly grated ginger
- For the frosting:
- 2 8-ounce packages cream cheese, room temperature
- 1 stick unsalted butter, room temperature
- 1 teaspoon vanilla extract
- 2 $\frac{1}{4}$ cups powdered sugar

Method

1. Preheat oven to 325°.
2. Butter and parchment line two quarter sheet pans. In a large bowl, sift flour baking powder, baking soda, salt, cinnamon and ginger powder together and set aside. Using a stand mixer, whisk eggs and brown sugar until light and fluffy. On low speed, slowly add vanilla and oil. Fold in the flour mix until combined, and then fold in the carrots, raisins and ginger.
3. Divide the batter into the two sheet pans. Bake for about 20 minutes, or until an inserted toothpick comes out clean. Set aside to cool.
4. Using a stand mixer, mix the cream cheese and butter until smooth. Add in the vanilla, and then the powdered sugar. Mix until smooth.
5. Once the cake is cooled, remove from the pans and throw away the parchment. Spread half of the cream cheese frosting evenly on one of the cakes. Place the second cake on top of the frosting, and spread the remaining cream cheese frosting evenly on top. Top with toasted nuts if desired. Enjoy!



Carrot Cake Tart

Feel free to add 1/8 tsp maple extract to frosting.

12 servings

Source: Pillsbury Bake Off Cookbook

Ingredients

- 1 Pillsbury® refrigerated pie crust, softened as directed on box
- ¼ cup LAND O LAKES® Unsalted Butter, melted, cooled slightly
- 1 cup packed light brown sugar
- ⅓ cup light corn syrup
- 2 LAND O LAKES® Eggs
- ¾ cup Pillsbury BEST® All Purpose Flour
- 1 teaspoon McCormick® Ground Cinnamon
- ½ teaspoon baking soda
- ½ teaspoon salt
- 1 ½ cups shredded carrots
- ½ cup raisins
- ½ cup Fisher® Chef's Naturals® Chopped Pecans
- Frosting
- 2 packages (3 oz each) cream cheese, softened
- 2 tablespoons LAND O LAKES® Unsalted Butter, softened
- 1 ½ cups powdered sugar
- ½ teaspoon McCormick® Pure Vanilla Extract
- Garnish
- 12 whole Fisher® Praline Pecans
- ½ cup Hershey's® caramel syrup
- 12 carrot curls, if desired*

Method

1. Heat oven to 350°F. Place large cookie sheet on middle oven rack. Unroll pie crust; place in ungreased 10-inch tart pan with removable bottom. Press crust firmly against bottom and side of pan; trim edges.
2. In large bowl, beat ¼ cup melted butter, brown sugar and corn syrup with electric mixer on medium speed until blended; beat in eggs until blended. Add flour, cinnamon, baking soda and salt; beat on low speed until blended. Stir in carrots, raisins and chopped pecans. Spread mixture evenly over bottom of crust-lined pan. Place tart on cookie sheet in oven.
3. Bake 30 to 40 minutes or until filling is set and deep golden brown. Cool completely on cooling rack, about 1 hour. Remove side of pan; place tart on serving plate.
4. In medium bowl, beat cream cheese and 2 tablespoons butter with electric mixer on high speed until smooth. Add powdered sugar and vanilla; beat on low speed until creamy. Frost cooled tart. Place praline pecans evenly around edge of tart. Refrigerate 1 hour.
5. To serve, cut into 12 wedges. Drizzle each serving with 2 teaspoons caramel syrup; garnish each with carrot curl. Store covered in refrigerator.



Carrot Cake with Cream Cheese Frosting

You can also bake this cake in a 9- by 13-inch baking pan. The baking time is about the same, but you'll only need half the frosting to cover the top of the cake.

10 servings

Source: Epicurious

Ingredients

- For the carrot cake:
- 1 tablespoon unsalted butter, for greasing the pans
- 2 cups unbleached all-purpose flour
- 1 teaspoon baking powder
- $\frac{3}{4}$ teaspoon baking soda
- $\frac{3}{4}$ teaspoon fine sea salt or table salt
- 2 teaspoons ground cinnamon
- $\frac{1}{2}$ teaspoon freshly grated nutmeg
- $\frac{1}{4}$ teaspoon ground allspice
- 2 cups packed light brown sugar
- 4 large eggs, at room temperature
- 1 cup safflower or canola oil
- 1 lb. carrots, trimmed, peeled, and coarsely grated on the largest holes of a box grater or the fine grating blade of food processor (about 3 lightly packed cups total)
- Optional additions:
- $\frac{2}{3}$ cup walnuts or pecans, coarsely chopped, plus more lightly toasted nuts for garnish
- $\frac{2}{3}$ cup dark or golden raisins
- For the cream cheese frosting:
- 2 (8-ounce) packages cream cheese, chilled
- 11 tablespoons unsalted butter, softened at room temperature
- 1 $\frac{1}{3}$ cup confectioners' sugar, sifted after measuring
- 1 tablespoon pure vanilla extract
- Equipment:
- 2 (9-inch-round, 2-inch-deep) cake pans or 1 (9- by 13-inch) baking pan; parchment paper; stand mixer fitted with the paddle attachment; 1 to 2 wire cooling racks

Method

1. Make the cake:
2. Position a rack in the middle of the oven and preheat to 375°F. Butter the bottom and sides of 2 (9-inch-round, 2-inch-deep) cake pans and line the bottoms with parchment paper.
3. In a large bowl, whisk together the flour, baking powder, baking soda, salt, cinnamon, nutmeg, and allspice.
4. In the bowl of a stand mixer fitted with the paddle attachment, mix the brown sugar on the lowest speed to break up any lumps. Add 1 egg and continue to mix on low until smooth and incorporated. Add the remaining eggs, one at a time, and mix on low until smooth and incorporated. Shut off the mixer and scrape down the bowl and paddle. Return the mixer to low then add the oil in a thin steady stream and continue to beat until fully incorporated.
5. Add the flour mixture in 3 batches, using a large rubber spatula to fold the mixture together until just incorporated. Fold in the carrots, along with the nuts and raisins, if using.

6. Divide the batter between the prepared pans and smooth the tops. Bake until the layers are firm and risen and the tip of a paring knife inserted in the center of the cake emerges clean, about 40 minutes. Transfer to a wire rack to let cool for 5 minutes then invert the cake layers onto the rack and peel off the parchment paper. Use another rack or a large plate to invert the cake layers again then slide them back on to the rack so they are right side up. Let the cake layers cool completely. DO AHEAD: The cakes can be baked ahead, cooled, wrapped in a double layer of plastic wrap, and refrigerated for up to 2 days, or frozen up to 1 month.

7. Once the cake is completely cool, make the frosting:

8. In the bowl of a stand mixer fitted with the paddle attachment, combine the cream cheese and butter and beat on medium until smooth, 30 seconds to 1 minute. Shut off the mixer and scrape down the bowl and paddle. Add the confectioners' sugar and vanilla, and beat on medium, scraping down the bowl and paddle as necessary, until light and fluffy, about 2 minutes.

9. Frost the cake:

10. Place 1 cake layer on a large plate and cover the top with about 1/3 of the frosting. Invert the second layer on top of the frosted bottom layer so that the flat side (the bottom) is on top. Spread the remaining frosting on the sides and top of the cake. If you used walnuts or pecans in the cake, sprinkle the frosting with a few tablespoons of lightly toasted chopped nuts. Keep at cool room temperature until serving time. DO AHEAD: Carrot cake can be baked and frosted ahead and kept, in an airtight cake dome, at cool room temperature, for 2 to 3 days.

Nick Malgieri, the director of baking and pastry programs at The Institute of Culinary Education in New York City, created this recipe exclusively for Epicurious. In lieu of a supersweet cream cheese frosting, this recipe contains slightly less sugar, so the tangy cream cheese flavor really sings. We love it, but if you have a sweet tooth, feel free to add up to 1 additional cup of confectioners' sugar.



Carrot Cake with Cream Cheese Frosting and Cointreau Carrots

8 servings

Source: Food Network

Ingredients

- 1 ½ cups finely minced carrots
- ½ cup crushed pineapple, drained
- ¾ cup finely chopped walnuts
- 2 ½ cups, all-purpose flour, plus extra for pan
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- ¼ teaspoon ground allspice
- ½ teaspoon ground cinnamon
- ¼ teaspoon freshly ground nutmeg
- a pinch of kosher salt
- 1 cup buttermilk
- ¼ cup molasses
- 4 large eggs
- ¾ cup vegetable oil
- 1 ½ cups dark brown sugar
- 1 cup toasted walnut halves, for garnish

Method

1. Preheat oven to 375 degrees F. Butter a jelly roll pan and line with parchment. Set aside.

2. Take the carrots and chop into large pieces then mince in a food processor until you have a fine texture. Drain pineapple and finely chop walnuts. Set aside. In a large mixing bowl add flour, baking soda, baking powder and spices together. In a separate bowl mix buttermilk, molasses, eggs, vegetable oil and dark brown sugar together.

3. Now combine wet and dry ingredients together to make a batter then fold in the carrots, pineapple and walnuts. Pour into the prepared pan and bake in the oven for 25-30 minutes until cake is set and springs back when gently pressed in the middle. Remove the pan from the oven and allow cake to cool on a rack while you prepare the frosting and cointreau carrots (recipes below). Once the cake has cooled, cut into three rectangles by cutting the cake lengthwise twice. Stack the cake up into three tiers with cream cheese frosting in between each layer. Frost the outside of the entire finished cake - smoothing off the edges and corners (an offset spatula works well). Top with cointreau carrot rounds and pineapple chunks and drizzle a little of the syrup on top as well so it runs down the sides. Finish by placing toasted walnuts in the gaps between the pineapple chunks and the carrot circles.



Carrot-Orange Cake

12 servings

Source: Bon Appetit

Ingredients

- 1 ½ cups vegetable oil
- 1 cup golden brown sugar
- 1 cup sugar
- 4 large egg
- ½ cup orange juice
- 1 tablespoon grated orange peel
- 2 cups all purpose flour
- 2 teaspoons baking soda
- 1 teaspoon baking powder
- 1 teaspoon ground cinnamon
- 1 teaspoon ground ginger
- ½ teaspoon ground nutmeg
- ½ teaspoon salt
- 3 cups finely grated peeled carrots
- 1 cup raisins
- FROSTING
- 2 8 oz cream cheese, room temperature
- 1 cup unsalted butter
- 6 tablespoons orange juice
- 2 tablespoons grated orange peel
- 5 cups powdered sugar, sifted

Method

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

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

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

4. Frosting: beat cream cheese and butter in large bowl until light. Beat in orange juice and 2 teaspoons orange peel. Add sugar; beat until smooth. Refrigerate until thick enough to spread, about 30 minutes. Using serrated knife, cut cake horizontally into 2 equal layers. Place 1 cake layer on platter. Spread with 1 ½ cups frosting. Top with remaining cake layer. Using icing spatula, spread remaining frosting in thick decorative swirls over top and sides of cake.

5. Refrigerate.



Cassata Cake

Servings: --

Source: Epicurious | June 2010

Ingredients

- For the Citrus-Ricotta Filling
- 2 ounces (1/4 cup) all-purpose flour
- 1 cup milk
- 8 ounces (2 sticks) unsalted butter
- 8 ounces (1 cup) superfine granulated sugar
- 1/2 teaspoon citrus oil (pure orange or lemon oil)
- 1 teaspoon vanilla extract
- 1/4 cup ricotta cheese
- For the Cake
- 9 ounces (1 3/4 cups) all-purpose flour
- 2 teaspoons cornstarch
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 3/4 cup milk
- 1 teaspoon vanilla extract
- 6 eggs, separated
- 16 ounces (2 cups) superfine granulated sugar, divided
- 8 ounces (2 sticks) unsalted butter
- For Assembling
- 1 pint fresh strawberries, washed, hulled, and sliced
- 4 cups whipped cream

Method

1. To make the filling, quickly whisk together 4 tablespoons of the milk with the flour. The slurry will be somewhat thick, so whisk thoroughly to make it smooth. Press out any lumps with a flexible spatula, if necessary.
2. Whisk in the rest of the milk and transfer the mixture to a 2-quart heavy-bottom saucepan. Bring to a simmer over medium heat, whisking constantly. Once bubbles that burp steam form, remove the pot from the heat and continue to stir for another 30 seconds.
3. Cover the milk mixture with plastic wrap pressed directly against the surface. Cool for 15 to 30 minutes.
4. Meanwhile, combine the butter, sugar, citrus oil, and vanilla in the bowl of an electric mixer fitted with the paddle attachment and beat on high speed for up to 5 minutes.
5. Add the milk mixture and continue to beat on high speed until the filling is smooth, another 5 minutes. Beat in the ricotta cheese 1 tablespoon at a time.
6. Preheat the oven to 335°F and place the rack in the middle position. Line the bottoms of three 9-by-2- inch round pans with parchment.

7. Measure the flour, cornstarch, baking powder, and salt into one bowl, and the milk and vanilla into a separate bowl. Whisk each to combine.
8. In the standing mixer fitted with the wire whip attachment, beat the egg whites on high speed to a stiff peak. Drizzle in 1 cup of the sugar while the mixer is running. Scoop the meringue into a large bowl and set aside.
9. Lightly wipe the mixer bowl and replace the wire whip with the paddle attachment. Cream the butter with the remaining 1 cup of sugar on low speed.
10. Add the egg yolks one at a time. Scrape the sides of the bowl all the way to the bottom using a flexible spatula and mix on low speed until the ingredients are thoroughly combined.
11. Alternately add the dry and wet ingredients about a quarter at a time without pausing between additions.
12. Stop the mixer and gently fold the meringue into the batter with a flexible spatula. Pour the mixture evenly into the prepared pans and bake for 27 to 30 minutes, or until the cake bounces back when lightly pressed and a wooden skewer inserted in the center comes out clean.
13. Cool the cakes for 2 minutes, then run an offset spatula around the edges and invert the cakes onto a flat surface. They will be very fragile, so handle them with care.
14. Assemble the extravagant cake by adding about 1 cup each of the fresh strawberries and the ricotta filling between the layers. Cover the outside of the cake with the whipped cream. Add more fresh strawberries around the edge of the cake if you like.



Cheesecake Pie

This was an old Garry recipe.

8 servings

Source: Jean Garry

Ingredients

- 1 graham cracker crumb pie crust
- 16 ounces cream cheese, softened
- 3 large egg
- ½ cup sugar
- 1 pint sour cream
- ½ teaspoon vanilla
- ¼ cup sugar

Method

1. Make graham cracker crust in 9 inch pie plate.
2. Beat cream cheese until creamy soft. Add eggs, sugar and beat until smooth.
3. Pour into pie plate and bake 350 degrees for 20 minutes (until set). Cool 15 minutes.
4. Combine sour cream, 1/4 cup sugar and vanilla and pour over cheesecake. Bake at 475 degrees for 5 minutes.
5. Cool, then refrigerate.

Chewy Brownies

For the chewiest texture, it is important to let the brownies cool thoroughly before cutting. If your baking dish is glass, cool the brownies 10 minutes, then remove them promptly from the pan (otherwise, the superior heat retention of glass can lead to overbaking). While any high-quality chocolate can be used in this recipe, our preferred brands of bittersweet chocolate are Callebaut Intense Dark Chocolate L-60-40NV and Ghirardelli Bittersweet Chocolate Baking Bar. Our preferred brand of unsweetened chocolate is Scharffen Berger. Leftovers can be stored in an airtight container at room temperature for up to 4 days.

Yield: 24 Brownies

Source: Cook's Illustrated

Ingredients

- ½ cup Dutch-processed cocoa
- 1 ½ teaspoons instant espresso (optional)
- ½ cup plus 2 tablespoons boiling water
- 2 ounces unsweetened chocolate, finely chopped (see note and related illustration)
- 4 tablespoons (½ stick) unsalted butter, melted
- ½ cup plus 2 tablespoons vegetable oil
- 2 large eggs
- 2 large egg yolks
- 2 teaspoons vanilla extract
- 2 ½ cups (17 ½ ounces) sugar
- 1 ¾ cups (8 ¾ ounces) unbleached all-purpose flour
- ¾ teaspoon table salt
- 6 ounces bittersweet chocolate, cut into ½-inch pieces (see note)

Method

1. Adjust oven rack to lowest position and heat oven to 350 degrees. Referring to directions in Making a Foil Sling (related), make sling using the following steps: Cut 18-inch length foil and fold lengthwise to 8-inch width. Fit foil into length of 13 by 9-inch baking pan, pushing it into corners and up sides of pan; allow excess to overhang pan edges. Cut 14-inch length foil and fit into width of pan in the same manner, perpendicular to the first sheet (if using extra-wide foil, fold second sheet lengthwise to 12-inch width). Spray with nonstick cooking spray.
2. Whisk cocoa, espresso powder (if using), and boiling water together in large bowl until smooth. Add unsweetened chocolate and whisk until chocolate is melted. Whisk in melted butter and oil. (Mixture may look curdled.) Add eggs, yolks, and vanilla and continue to whisk until smooth and homogeneous. Whisk in sugar until fully incorporated. Add flour and salt and mix with rubber spatula until combined. Fold in bittersweet chocolate pieces.
3. Scrape batter into prepared pan and bake until toothpick inserted halfway between edge and center comes out with just a few moist crumbs attached, 30 to 35 minutes. Transfer pan to wire rack and cool 1½ hours.
4. Using foil overhang, lift brownies from pan. Return brownies to wire rack and let cool completely, about 1 hour. Cut into 2-inch squares and serve.



Chocolate Cake with Cocoa Frosting

10 servings

Source: Bon Appetit

Ingredients

- 3 cups all-purpose flour
- 2 cups sugar
- ½ cup unsweetened cocoa powder
- 2 teaspoons baking soda
- 1 teaspoon salt
- 2 cups cold water
- 1 cup corn oil
- 1 tablespoon vanilla extract
- 1 ½ cups semisweet chocolate chips
- FROSTING
- ½ cup butter, room temperature
- 2 tablespoons butter
- 5 cups powdered sugar
- 8 tablespoons milk
- 1 ¼ teaspoons vanilla extract
- ¾ cup unsweetened cocoa powder
- 3 tablespoons unsweetened cocoa powder

Method

1. Oven 350. Butter & flour 3 9 inch cake pans. Sift first 5 ingredients into bowl. Mix water, oil and vanilla in large bowl, whisk in dry ingredients.
2. Divide batter among pans. Sprinkle 1/2 cup chocolate chips over batter in each pan. Bake about 25 minutes, when tester comes out clean. Cool 15 minutes and then turn out of pans.
3. Frosting: beat butter til fluffy, gradually beat in 3 cups sugar. Beat in 6 tablespoons milk and vanilla. Add cocoa and remaining 2 cups sugar; beat until blended, thinning with more milk if necessary.
4. Place 1 layer, choc. Chip side up on platter. Spread 2/3 cup frosting over top. Top with second cake layer, choc. Chip side up, spread with 2/3 cup frosting. Top with third layer, choc. Chip side down. Spread frosting over tops and sides.



Chocolate Cream Pie

**Nabisco cookies available in the cookie aisle at most major supermarkets. Sometimes they can be hard to spot. At my local Giant, they're on the top shelf near the Oreos.*

8 servings

Source: Gourmet

Ingredients

- For the Crust
- 28 Nabisco Chocolate Wafers (or 1-1/2 cups finely crushed crumbs)*
- 1/3 cup sugar
- 4 tablespoons unsalted butter, softened
- For the Filling
- 2/3 cup sugar
- 1/4 cup cornstarch
- 1/2 teaspoon salt
- 4 large egg yolks
- 3 cups whole milk
- 5 ounces bittersweet chocolate, best quality such as Ghirardelli
- 2 ounces unsweetened chocolate, best quality such as Ghirardelli
- 2 tablespoons unsalted butter
- 1 teaspoon vanilla extract
- For the Topping
- 3/4 cup chilled heavy whipping cream
- 1 tablespoon sugar
- 1 ounce bittersweet chocolate, grated or shaved
-

Method

1. Preheat the oven to 375 degrees.

2. Make the filling: Combine the sugar, cornstarch and salt in a heavy medium saucepan. Whisk gently until combined. In a bowl or large measuring cup, whisk together the milk and egg yolks. Add the milk mixture to the saucepan in a slow and steady stream, whisking until the mixture is smooth. Cook over medium heat, whisking constantly, until the mixture starts to bubble and thicken, 6-8 minutes. Immediately turn the heat down to a simmer and cook, whisking constantly, for one minute more until thick. (The constant stirring and low heat prevents the eggs from scrambling. Be sure to stand attentively at stove and keep scraping the whisk against the bottom and edges of the pan where the mixture is more likely to overheat.) Off the heat, immediately whisk in the chopped chocolate, butter and vanilla extract. Transfer the filling to a bowl. Press a piece of saran wrap directly over surface of the filling to prevent a film from forming; refrigerate until cool, 1-2 hours.

3. Make the crust: Combine the chocolate wafers, sugar and butter in bowl of food processor fitted with the blade attachment and pulse until the cookies are finely crushed. Press the mixture firmly into a 9-inch pie pan (spread it with your hands first, then use the back of a spoon or bottom of a measuring cup to press and even out). Bake for 10 minutes until crisp. Set on a rack to cool completely.

4. Once the filling and crust are cooled, spoon the filling into the crust and spread evenly. Cover with saran wrap, pressing directly against surface of filling, and chill for at least 6 hours or up to one day.

5. Up to 3 hours before serving, make the topping: Place the heavy cream in chilled mixing bowl. Using an electric mixer, whip on medium-low speed until the whisk or beaters begin to leave tracks in the cream. Add sugar and whip until the cream holds medium, silky peaks. Go slowly towards the end; if it gets grainy or curdled, you've gone too far. Spread the whipped cream over the filling, leaving some of the chocolate filling showing around the edges. Sprinkle with the grated chocolate and refrigerate until ready to serve.

Chocolate Ginger Pots de Creme

Tom Mertz had a similar recipe at Chester's Restaurant in Provincetown. This is just as good. Add Orange Five Spice Biscotti to the pudding.

6 servings

Source: Stephen Fisher

Ingredients

- 3 cups light cream
- ½ cup whipping cream
- 4 ½ tablespoons granulated sugar
- 3 tablespoons fresh ginger root, peeled and finely ch
- 9 large egg yolks
- 1 Pinch Salt
- 6 ounces bittersweet chocolate coarsely chopped

Method

1. Position your oven rack in the center of the oven and preheat to 325 degrees.
2. Combine the 3 cups of light creme along with 2 tablespoons of sugar in a heavy medium saucepan. Bring the mixture to a simmer while you whisk. Stir in the ginger and add the chocolate and stir until it is melted and smooth. Remove the pan from the heat. Cover the saucepan and let stand for 30 minutes.
3. Select a large bowl. Whisk in the egg yolks, remaining sugar, vanilla, and salt until it is well blended. Whisk in the chocolate mixture. Strain the mixture into a large 4-cup measuring cup.
4. Place 6 pots de creme cups or small (souffle, or custard cups) in a large roasting pan. Distribute mixture between cups. Pour enough hot water in the pan to come halfway up the sides of the dishes. Cover the pan with aluminum foil (or use pot lids if you have them). Place in oven and bake until the custard is just set around the edges, approximately 20 minutes.
5. Remove the pan from the oven. Remove dishes from the pan and allow them to cool uncovered. Then, cover and chill in refrigerator at least 2 hours and as long as overnight.
6. To Serve:
7. Beat the whipping creme until soft peaks form. Spoon creme into a pastry bag with a star shaped tip. Pipe one star in the middle of each dish and serve.



Chocolate Hazelnut Cake with Raspberries

12 servings

Source: Times Union

Ingredients

- 1 cup HAZELNUTS, shelled
- 1 ½ cups semisweet chocolate chips
- ¼ cup flour
- ½ teaspoon baking powder
- ½ cup butter, softened
- 1 cup granulated sugar
- 6 eggs, separated
- 2 tablespoons amaretto
- 2 teaspoons sugar, powdered
- 10 ounces raspberries, frozen
- ½ cup whipping cream
- 1 tablespoon powdered sugar
- ½ teaspoon vanilla

Method

1. Preheat oven to 350.
2. Put hazelnuts in baking pan and toast 10 minutes, cool slightly, and wrap in a towel, close towel and rub together to remove skins. Grind in food processor.
3. Butter 9 inch spring-form pan. Line w/waxed paper, grease & flour the pan. Combine chocolate and one tablespoon flour. Combine 3 tablespoons flour and the baking powder, set aside. Cream butter in large bowl. Add sugar and blend well. Add egg yolks, one at a time, and blend thoroughly. Beat in flour and liqueur until combined; then beat in hazelnuts. Stir in the chocolate chips.
4. Beat egg whites until soft peaks, gently stir 1/4th of egg whites into batter. Gently fold remaining egg whites into the batter until combined. Pour batter into pan, and bake in over for 45 minutes, or until toothpick inserted comes out clean. Remove from oven and cool a few minutes. Remove sides of pan. Invert cake and remove bottom. Cool completely.
5. Puree raspberries with their syrup in food processor. Strain. Refrigerate. Whip the cream with the powdered sugar and vanilla until thickened. Sift two teaspoons powdered sugar over the cake. Serve with a spoonful of the pureed raspberries and whipped cream on the side.



Chocolate Icebox Pie

This ultra-decadent chocolate pie recipe features a rich homemade chocolate pie filling topped with whipped cream and chopped chocolate candy bar pieces.

Servings: --

Source: Southern Living

Ingredients

- $\frac{2}{3}$ cup milk
- $\frac{3}{4}$ cup semisweet chocolate morsels
- $\frac{1}{4}$ cup cold water
- 2 tablespoons cornstarch
- 1 (14-ounce) can sweetened condensed milk
- 3 large eggs, beaten
- 1 teaspoon vanilla extract
- 3 tablespoons butter or margarine
- 1 (6-ounce) ready-made chocolate crumb piecrust
- 1 cup whipping cream
- $\frac{1}{4}$ cup sugar
- $\frac{1}{2}$ cup chopped pecans, toasted
- 1 (1.55-ounce) milk chocolate candy bar, chopped

Method

1. Heat milk until it just begins to bubble around the edges in a 3-quart saucepan over medium heat (do not boil). Remove from heat, and whisk in chocolate morsels until melted. Cool slightly.
2. Stir together cold water and cornstarch until dissolved.
3. Whisk cornstarch mixture, sweetened condensed milk, eggs, and vanilla into chocolate mixture. Bring to a boil over medium heat, whisking constantly. Boil 1 minute or until mixture thickens and is smooth. (Do not overcook.)
4. Remove from heat, and whisk in butter. Spoon mixture into piecrust. Cover and chill at least 8 hours.
5. Beat whipping cream at high speed with an electric mixer until foamy; gradually add sugar, beating until soft peaks form. Spread whipped cream evenly over pie filling, and sprinkle with pecans and candy bar pieces.



Chocolate Layer Cake

I added just enough confectioner's sugar (2 tablespoons!) to achieve a spreadable consistency and a touch of sweetness. The result is a velvety frosting that swirls beautifully all over the cake and showcases the deep richness of good chocolate. Be sure to use bars here, not chips. (The latter is great in cookies, but is too sweet in this application.) My favorite brand is Valrhona, but Callebaut, Ghriardelli, and Lindt also work wonderfully.

16 servings

Source: Good Housekeeping

Ingredients

- Cake Layers
- 2 cup(s) all-purpose flour
- 1 cup(s) unsweetened cocoa
- 1 ½ teaspoon(s) baking soda
- ¼ teaspoon(s) salt
- ¾ cup(s) (1 1/2 sticks) butter or margarine, softened
- 1 cup(s) packed brown sugar
- 1 cup(s) granulated sugar
- 3 large eggs
- 2 teaspoon(s) vanilla extract
- 1 ½ cup(s) low-fat buttermilk
- Frosting
- ⅓ cup(s) unsweetened cocoa
- ⅓ cup(s) boiling water
- 1 cup(s) (2 sticks) butter or margarine, softened
- 2 tablespoon(s) confectioners' sugar
- 12 ounce(s) semisweet chocolate, melted and cooled

Method

1. Prepare cake layers: Preheat oven to 350°F. Grease three 8-in. round cake pans. Line bottoms with waxed paper; grease paper. Dust pans with flour.
2. On another sheet of waxed paper, combine flour, cocoa, baking soda, and salt. In large bowl, with mixer at low speed, beat butter and brown and granulated sugars until blended. Increase speed to high; beat 5 minutes or until pale and fluffy, occasionally scraping bowl with rubber spatula. Reduce speed to medium-low; add eggs, 1 at a time, beating well after each addition. Beat in vanilla until blended. Add flour mixture alternately with buttermilk, beginning and ending with flour mixture; beat just until batter is smooth, occasionally scraping bowl with rubber spatula.
3. Spoon batter evenly among prepared pans. If necessary, stagger pans on 2 oven racks, placing 2 on upper rack and 1 on lower rack, so that top pans are not directly above bottom one. Bake 22 to 25 minutes or until toothpick inserted in center of cake comes out clean. Cool in pans on wire racks 10 minutes. With small knife, loosen layers from sides of pans; invert onto wire racks. Carefully remove and discard waxed paper; cool completely, about 45 minutes. If you like, wrap layers well and store at room temperature up to 1 day or freeze up to 1 month. Bring to room temperature before frosting cake.
4. Meanwhile, prepare frosting: In small bowl, combine cocoa and boiling water, stirring until smooth. In large bowl, with mixer at medium-high speed, beat butter and confectioners' sugar 5 minutes or until fluffy. Reduce speed to medium-low; add melted chocolate, then cocoa mixture, beating until smooth and occasionally scraping bowl with rubber spatula. If frosting is too runny, refrigerate until just stiff enough to spread.
5. Assemble cake: Place 1 cake layer bottom side up on cake plate; spread with 1/3 cup frosting. Top with second layer, bottom side up; spread with 1/3 cup frosting. Place remaining layer bottom side up on top. Spread remaining frosting over sides and top of cake.



Chocolate Layer Cake With Chocolate-raspberry Frosting

8 servings

Source: Bon Appetit

Ingredients

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

Method

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

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

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

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

5. Using serrated knife, cut each cake horizontally in half. Using 9-inch tart pan bottom as aid, transfer 1 cake layer, cut side up, to platter. Spread 1 $\frac{1}{2}$ tablespoons raspberry jam over. Spread $\frac{1}{2}$ cup frosting over jam. Repeat layering 2 more times, using 1 cake layer, 1 $\frac{1}{2}$ tablespoons jam and $\frac{1}{2}$ cup frosting for each layer. Top with fourth cake layer, cut side down. Spread remaining frosting over top and sides of cake. Press crumb mixture generously onto frosting on top and sides of cake. Arrange

raspberries in concentric circles atop cake. (Can be prepared 1 day ahead. Cover with cake dome and refrigerate. Let cake stand at room temperature 1 hour before serving.)

6. Description:

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

Serve with Chocolate Raspberry Frosting.



Chocolate Mousse

1 servings

Source: La Serre

Ingredients

- 8 ounces semisweet chocolate, Callebaut
- 8 large eggs
- 3 ½ cups heavy cream, divided

Method

1. In a double boiler, combine chocolate, eggs, and 2 1/2 cups of the heavy cream. Stir continuously over low heat until mixture becomes a thick syrup and coats a spoon.
2. Let cool in refrigerator to room temperature and then transfer to a mixing bowl. Using an electric mixer, beat in remaining cream until fluffy. Refrigerate at least three hours to cool and set.
3. Note: Belgian made, Callebaut baking chocolate is available at DaLeah's Specialty Foods in Albany.



Chocolate Mousse

6 servings

Source: FaceBook

Ingredients

- 1 cup chopped bittersweet chocolate
- 1 stick unsalted butter
- 4 egg yolks
- 5 egg whites
- 3 tablespoons granulated sugar
- ½ cup chilled heavy whipping cream
- Chopped nuts, to serve
- Freshly whipped cream

Method

1. Melt chocolate and butter in a double boiler over low heat, stirring until no lumps remain. Remove from heat, transfer to a large bowl and allow to cool slightly. Whisk in egg yolks one at a time until well combined. Set aside.

2. In a second large bowl, beat egg whites until soft peaks form. Slowly beat in the sugar and continue to beat until stiff peaks form. Fold the egg whites into the chocolate mixture and set aside to further cool.

3. In a medium bowl, whip cream until soft peaks form. Once chocolate mixture is cool, fold in whipped cream until no white streaks remain. Chill in the refrigerator until ready to serve.



Chocolate Mousse Pie

8 servings

Source: Little Yellow Barn

Ingredients

- Crust:
- $\frac{2}{3}$ cup graham cracker crumbs
- 4 tablespoons melted butter
- $\frac{1}{3}$ cup rice checks crumbs/ (or Chex Mix)
- $\frac{1}{2}$ cup chopped pecans
- Filling:
- 1 cup milk chocolate chips
- 6 tablespoons sugar
- 3 ounces cream cheese, softened
- $\frac{1}{3}$ cup milk
- 1 and $\frac{1}{3}$ cup of whipping cream
- 1 teaspoon of vanilla

Method

1. Mix together graham crackers, rice checks crumbs and chopped pecans with melted butter. Press into the bottom and sides of a pie pan to form the crust.
2. To make the filling, in a medium size bowl combine the cream cheese and 2 Tbs. of sugar with an electric mixer.
3. In a sauce pan over medium heat or in the microwave, melt the chocolate chips and 2 Tbs. of milk. Once the chocolate is smooth, add the remaining milk to the chocolate mixture. Let the chocolate mixture cool a bit and then slowly add it to the cream cheese mixture while continuing to beat. Mix thoroughly.
4. In a separate bowl beat together 1 $\frac{1}{3}$ c of whip cream, 1 tsp. vanilla and the remaining 4 Tbs. of sugar, beat whipping cream until stiff peaks form, don't be afraid to overbeat the cream. Fold the whipped cream into the chocolate/ cream cheese mixture and spoon filling into the crust. Freeze until firm, about 4 hours.
5. Before serving; whip up a bit more whipped cream using 1 cup of whipping cream, $\frac{1}{4}$ cup sugar and 1 tsp vanilla. Spread whipped cream over mousse. Use chocolate shavings to decorate this scrumptious pie!

Chocolate Peanut Butter Bars with Hot Fudge Sauce

8 servings

Source: Gourmet Magazine

Ingredients

- For chocolate layer
- Vegetable oil for greasing pan
- 7 ounces fine-quality bittersweet chocolate (not unsweetened), chopped
- 1 stick cold unsalted butter, (1/2 cup) cut into pats
- ¼ cup granulated sugar
- ¼ teaspoon salt
- 3 large eggs, lightly beaten
- 1 teaspoon vanilla
- 1 cup salted dry-roasted peanuts (4 oz)
- For peanut butter layer
- 4 ounces cream cheese, softened
- ½ cup creamy peanut butter (not "natural")
- ¾ cup confectioners sugar
- ¼ teaspoon salt
- ½ cup chilled heavy cream
- 1 teaspoon vanilla
- For hot fudge sauce
- ½ cup heavy cream
- 3 tablespoons light corn syrup
- 3 tablespoons packed brown sugar
- 2 tablespoons Dutch-process unsweetened cocoa powder
- ¼ teaspoon salt
- 3 ½ ounces fine-quality bittersweet chocolate (not unsweetened), chopped
- ½ teaspoon vanilla

Method

1. Make chocolate layer:

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

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

4. Make peanut butter layer:

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

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

7. Make hot fudge sauce:

8. Bring cream, syrup, sugar, cocoa, salt, and chocolate to a boil in a 1-quart heavy saucepan over moderate heat, stirring until

chocolate is melted. Reduce heat and simmer, stirring frequently, until thickened, about 3 minutes, then remove from heat. Stir in vanilla until incorporated. Cool sauce to warm.

9. To serve:

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



Chocolate Peanut Butter Mini Pies

You should make these Mini Chocolate Peanut Butter Pies as soon as possible because they are every chocolate, peanut butter lovers dream.

Servings: --

Source: FaceBook

Ingredients

- GRAHAM CRACKER TOFFEE CRUST
- 5 whole graham crackers
- 3 tablespoons melted unsalted butter
- 1 tablespoons brown sugar
- 2 tablespoons toffee bits
- PEANUT BUTTER PIE FILLING
- 1 cup heavy cream
- 6 ounces cream cheese, room temperature
- 1 cup smooth peanut butter
- 1 cup confectioners' sugar
- ½ cup toffee bits
- 2 teaspoons pure vanilla extract
- ½ teaspoon cinnamon
- ¼ teaspoon salt
- CHOCOLATE GANACHE
- 4 ounces quality semisweet chocolate, chopped (1/2 cup)
- ½ cup heavy cream
- GARNISH
- ¼ cup chopped salted peanuts
- 1 ½ tablespoons smooth peanut butter
- mini chocolate chips

Method

1. Preheat oven to 350F. Line a 12 count muffin tin with muffin/cupcake liners.
2. Add Graham Cracker Crust ingredients to food processor and blend to a fine crumble. Divide Crust mixture between the 12 liners (about a heaping tablespoon each) and press into the bottom of the liners. Bake for 5-7 minutes or until lightly golden. Set aside.
3. Add heavy cream to a large mixing bowl and beat with handheld electric mixer on high until firm peaks form. Set aside.
4. To a separate mixing bowl (or remove heavy cream), using the same beaters, beat peanut butter and cream cheese until smooth. Add the confectioners' sugar, toffee bits, vanilla, cinnamon and salt and beat until smooth (it will be thick). Gently fold the whipped heavy cream into the peanut butter-cream cheese mixture with a spatula until completely blended.
5. Spoon Peanut Butter Pie Filling into muffin tins (they will fill to the top). Freeze for at least one hour.
6. Meanwhile, prepare Chocolate Ganache by adding chocolate and heavy cream to a medium microwave-safe bowl. Microwave for one minute stir, then microwave at 30-second intervals, stirring in between, until the chocolate is melted. Stir chocolate and heavy cream until smooth. Let cool to barely warm, stirring occasionally (it will thicken as it cools.). Spoon the Chocolate Ganache

over the peanut butter cups and spread with the back of the spoon (its okay if some spreads over the edges).

7. To garnish, melt peanut butter and drizzle over mini pies (I add my peanut butter to a ziploc bag and snip the corner), sprinkle with salted peanuts and mini chocolate chips. Freeze for at least 4 hours up to 7 days.

8. When ready to serve, serve immediately as the mini pies soften quickly.

Chocolate Raspberry Frosting

Yield: 1 Cake

Source: Bon Appetit

Ingredients

- 1 lb. semisweet chocolate, chopped
- 1 ½ cups sour cream
- 6 tablespoons seedless raspberry jam, whisked to loosen
- ¼ cup light corn syrup
- 2 tablespoons framboise eau-de-vie (clear raspberry brandy) or brandy
- 2 teaspoons vanilla extract
- 3 tablespoons unsalted butter, room temperature

Method

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

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



Chocolate Spoonful Cake

12 servings

Source: Langford Resort Hotel

Ingredients

- Cake Layers
- 3 ounces semisweet chocolate, chopped
- 1 ½ sticks unsalted butter, softened
- 1 ½ cups granulated sugar
- ½ cup light brown sugar, packed
- 1 ¾ cups sour cream
- 1 ½ teaspoons vanilla
- 3 large egg
- 2 cups flour
- ½ cup unsweetened cocoa powder, (not Dutch-process)
- 1 teaspoon baking soda
- ½ teaspoon salt
- For Filling/frosting
- 3 ounces semisweet chocolate, chopped
- 2 cups sour cream
- 1 cup heavy cream
- 1 cup confectioner's sugar
- 1 teaspoon vanilla
- For Glaze
- 3 ounces semisweet chocolate, chopped
- 2 tablespoons butter
- For Decoration of Side of Cake
- 1 cup semisweet chocolate
- ½ cup semisweet choc., shavings candy bar

Method

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

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

3. **Assemble Cake:** With a long serrated knife halve cake layers horizontally. Stack layers on cake plate, spreading 1 cup filling

between each layer. Spread side of cake with remaining frosting. Pour glaze on top of cake, spreading to just cover top, and coat side with chocolate chips and shavings, pressing in gently.



Chocolate Truffle Tart

After the cream is added to the chocolate, the mixture will look grainy. Stirring slowly will bring the mixture together into a smooth filling. This tart is very rich and benefits from an accompaniment such as whipped cream, fresh berries, or both.

12 servings

Source: Cook's Illustrated

Ingredients

- Pastry
- 1 large egg yolk
- 2 tablespoons heavy cream
- ½ teaspoon vanilla extract
- 1 ¼ cups unbleached all-purpose flour (6 ¼ ounces), plus more for dusting work surface
- ¾ cup confectioners' sugar (3 ounces)
- ¼ cup Dutch-processed cocoa (¾ ounce)
- ¼ teaspoon salt
- 10 tablespoons cold unsalted butter (1 ¼ sticks), cut into 1/2-inch cubes
- Filling
- 1 ½ lbs. high-quality bittersweet chocolate, chopped
- 2 cups heavy cream
- 12 tablespoons unsalted butter (1 ½ sticks), at room temperature, cut into 12 pieces
- 2 tablespoons Cognac

Method

1. For the tart pastry: Whisk together yolk, cream, and vanilla in small bowl. Combine flour, sugar, cocoa, and salt in food processor with four 1-second pulses. Scatter butter pieces over flour mixture; process to cut butter into flour until mixture resembles coarse meal, about twenty 1-second pulses. With machine running, add egg mixture and process until dough comes together, about 12 seconds. Turn dough onto sheet of plastic wrap and press into 6-inch disk; wrap with plastic wrap and refrigerate at least 1 hour or up to 48 hours.

2. Remove dough from refrigerator (if refrigerated longer than 1 hour, let stand at room temperature until malleable). Unwrap and roll out between 2 lightly floured large sheets of parchment paper or plastic wrap (or piece 4 small sheets together to form 2 large sheets) to 15-inch round. (If dough becomes soft and sticky, slip onto baking sheet and refrigerate until workable, 20 to 30 minutes.) Following illustrations below, transfer dough to 11-inch tart pan with removable bottom by rolling dough loosely over rolling pin and unrolling it over pan. Working around circumference of pan, ease dough into pan corners by gently lifting edge of dough with one hand while pressing into corners with other hand. Press dough against fluted sides of pan, patching breaks or cracks if necessary. (If some sections of edge are too thin, reinforce them by folding excess dough back on itself.) Run rolling pin over top of tart pan to remove excess dough. Set dough-lined tart pan on baking sheet or large plate and freeze 30 minutes. (The dough-lined tart pan can be wrapped tightly in plastic wrap and frozen up to 1 month.)

3. Meanwhile, adjust oven rack to middle position and heat oven to 375 degrees. Set dough-lined tart pan on baking sheet; lightly spray one side of 18-inch square of heavy-duty foil with nonstick cooking spray. Press foil, greased side down, inside frozen tart shell, folding excess foil over the edge of the tart pan; fill with metal or ceramic pie weights. Bake until dry and blistered, about 30 minutes, rotating halfway through baking time. Remove from oven and carefully remove foil and weights by gathering edges of foil and pulling up and out. Return tart pan on baking sheet to oven and bake for additional 5 minutes. Set baking sheet with tart shell on wire rack and cool to room temperature, about 30 minutes.

4. For the filling: Meanwhile, place chocolate in medium bowl and set aside. Bring cream to simmer in small saucepan over medium-high heat; pour hot cream over chocolate and set aside for 1 minute. Using whisk, slowly stir chocolate and cream until smooth, being careful to avoid aerating mixture. Slowly stir in butter until combined. Stir in cognac until combined.

5. Pour filling into cooled tart shell. (Filling should reach just below top of tart shell. If sides of tart shell have slumped a bit when baked, you will have a little extra filling.) Use offset spatula to spread filling to sides of tart and smooth top. Refrigerate until firm, at least 2 hours and up to 48 hours. Slice into thin wedges and serve.



Chocolate Velvet Pie

This was a popular dessert at Ogdens.

10 servings

Source: Jean Garry

Ingredients

- 3 Large Egg White, Room Temperature
- ¼ Teaspoon Salt
- 6 Tablespoons Sugar
- 2 cups Chopped Walnuts
- 6 Tablespoons Light Corn Syrup
- 4 Teaspoons Water
- 5 Teaspoons Vanilla Extract
- 1 ½ cups Semisweet Chocolate Chips
- 1 cup Sweetened Condensed Milk
- 2 cups Heavy Cream, Well Chilled

Method

1. Beat egg whites until soft peaks form. Gradually beat in sugar until stiff peaks. Add walnuts and spread mixture in pie plate, making sides 1/4 inch higher. Bake shell 12 minutes in 400 degree oven. Cool completely.
2. Bring corn syrup and water just to boil, stirring. Remove from heat. Stir in vanilla, then chocolate chips until melted. Cool completely, at room temperature. Reserve 2 tablespoons of this mixture.
3. Pour rest into large chilled bowl and add the condensed milk and heavy cream while beating at low speed until well mixed. Continue to beat at medium speed until soft peaks form (about 10 minutes). Pour filling into cooled pie shell. Refrigerate until firm, and then pipe reserved 2 tablespoons of chocolate on top of pie.
4. Freezer wrap and freeze. Will last 1 month in freezer.

Serve frozen.



Chocolate-Chip Cookie-Dough Brownies

CHOCOLATE-CHIP COOKIE-DOUGH BROWNIES!

These will send you to another planet!

INGREDIENTS:

[Brownie Layer]

3/4 cup (1 1/2 sticks) unsalted butter
1 1/2 cups bittersweet chocolate chips
1 cup granulated white sugar
1/2 cup packed light brown sugar
4 large eggs
1 teaspoon vanilla extract
1/2 teaspoon salt

1 cup all-purpose flour

[Cookie Dough]

3/4 cup (1 1/2 sticks) unsalted butter, room temperature or almost melted
3/4 cup granulated white sugar
3/4 cup packed light brown sugar
1/4 teaspoon salt
2 tablespoons milk or cream
1 1/2 teaspoons vanilla extract or vanilla bean paste
1 cup all-purpose flour
1 cup miniature chocolate chips
additional miniature chocolate chips, if desired (to garnish the top)

DIRECTIONS:

Prepare the brownie layer-

1. Preheat the oven to 350 degrees F. Spray a 9x9-inch pan with nonstick spray, then line with a strip of parchment paper so that it covers the bottom and comes up two sides of the pan. Spray the parchment with nonstick spray too.

2. In a microwave safe bowl (or in the top of a double boiler or pan set on top of a pan of simmering water), microwave in 30 second bursts to melt butter and chocolate chips together until all is melted and smooth. Whisk in the sugars, then whisk in the eggs, vanilla and salt. Sift flour into the bowl and stir that in too. Scrape the brownie batter into the prepared pan. Bake for 25 to 30 minutes, or until the brownie layer is cooked through (toothpick inserted into the center comes out clean). Place the pan of brownies in the refrigerator to speed up the cooling process (or cool at room temperature and add the cookie dough layer later).

Prepare the cookie dough layer:

3. In a large bowl, use an electric mixer to combine the butter, sugars and salt until soft and creamy (1 to 2 minutes). Mix in the milk and vanilla. Sprinkle in the flour and mix in until combined. Stir in the 1 cup of chocolate chips. Scoop the cookie dough onto the top of the brownies and spread onto the brownie layer. I find that it's easiest to do this if the brownie layer is chilled and firm. Wet your hands or spray them with nonstick spray and pat the cookie dough on top in an even layer. Sprinkle additional chocolate chips on top to create a nicer, visual appearance. For easy, clean cutting, chill the brownies (wrap the brownies with plastic wrap and chill until firm- 1 to 2 hours or up to 2 days).

4. Cut the brownies: Run a knife along the sides of the brownie pan and then use the parchment paper to lift the brownies from the pan and onto a cutting board. Slice the brownies with a sharp knife, wiping the knife with a paper towel between cuts. If you'd like all of your slices of brownies to look clean-cut without edges, use the knife to cut the sides of the brownies off before cutting pieces. Keep brownies slices covered and chilled until ready to serve.

12 servings

Source: FaceBook

Ingredients

- Brownie Layer
- $\frac{3}{4}$ cup (1 1/2 sticks) unsalted butter
- 1 $\frac{1}{2}$ cups bittersweet chocolate chips
- 1 cup granulated white sugar
- $\frac{1}{2}$ cup packed light brown sugar
- 4 large eggs
- 1 teaspoon vanilla extract
- $\frac{1}{2}$ teaspoon salt
- 1 cup all-purpose flour
- Cookie Dough
- $\frac{3}{4}$ cup (1 1/2 sticks) unsalted butter, room temperature or almost melted
- $\frac{3}{4}$ cup granulated white sugar
- $\frac{3}{4}$ cup packed light brown sugar
- $\frac{1}{4}$ teaspoon salt
- 2 tablespoons milk or cream
- 1 $\frac{1}{2}$ teaspoons vanilla extract or vanilla bean paste
- 1 cup all-purpose flour
- 1 cup miniature chocolate chips
- additional miniature chocolate chips, if desired (to garnish the top)

Method

1. Prepare the brownie layer- 1. Preheat the oven to 350 degrees F. Spray a 9x9-inch pan with nonstick spray, then line with a strip of parchment paper so that it covers the bottom and comes up two sides of the pan. Spray the parchment with nonstick spray too.

2. 2. In a microwave safe bowl (or in the top of a double boiler or pan set on top of a pan of simmering water), microwave in 30 second bursts to melt butter and chocolate chips together until all is melted and smooth. Whisk in the sugars, then whisk in the eggs, vanilla and salt. Sift flour into the bowl and stir that in too. Scrape the brownie batter into the prepared pan. Bake for 25 to 30 minutes, or until the brownie layer is cooked through (toothpick inserted into the center comes out clean). Place the pan of brownies in the refrigerator to speed up the cooling process (or cool at room temperature and add the cookie dough layer later).

3. Prepare the cookie dough layer: 3. In a large bowl, use an electric mixer to combine the butter, sugars and salt until soft and creamy (1 to 2 minutes). Mix in the milk and vanilla. Sprinkle in the flour and mix in until combined. Stir in the 1 cup of chocolate chips. Scoop the cookie dough onto the top of the brownies and spread onto the brownie layer. I find that it's easiest to do this if the brownie layer is chilled and firm. Wet your hands or spray them with nonstick spray and pat the cookie dough on top in an even layer. Sprinkle additional chocolate chips on top to create a nicer, visual appearance. For easy, clean cutting, chill the brownies (wrap the brownies with plastic wrap and chill until firm- 1 to 2 hours or up to 2 days).

4. 4. Cut the brownies: Run a knife along the sides of the brownie pan and then use the parchment paper to lift the brownies from the pan and onto a cutting board. Slice the brownies with a sharp knife, wiping the knife with a paper towel between cuts. If you'd like all of your slices of brownies to look clean-cut without edges, use the knife to cut the sides of the brownies off before cutting pieces. Keep brownies slices covered and chilled until ready to serve.



Chocolate-Peanut Butter Cake with Cream Cheese Frosting

12 servings

Source: Stephen Fisher

Ingredients

- Filling
- 2 ¼ cups heavy whipping cream
- ½ cup golden brown sugar, packed
- 12 ounces semisweet chocolate chips
- ½ cup chunky peanut butter
- Cake
- 2 ½ cups flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- ½ teaspoon salt
- 10 tablespoons butter, room temperature
- ½ cup chunky peanut butter
- 1 lb. golden brown sugar
- 4 large eggs
- 1 teaspoon vanilla extract
- 1 cup buttermilk
- Frosting
- 12 ounces cream cheese, room temperature
- 2 cups powdered sugar, divided
- 6 tablespoons butter, room temperature
- 1 teaspoon vanilla extract
- ¾ cup heavy whipping cream, chilled
- Butterfingers candy bar, coarsely chopped

Method

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

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

3. Frosting: Using electric mixer, beat cream cheese, 1 ¼ cups powdered sugar, butter, and vanilla in large bowl to blend. Whisk whipping cream and ¾ cup powdered sugar in bowl until mixture holds medium-firm peaks. Fold into cream cheese mixture in 3 additions; chill until firm but spreadable, about 1 hour.

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

Chocolate-raspberry Torte

We recommend using either Callebaut Intense Dark L-60-40NV or Ghirardelli Bittersweet Chocolate Baking Bar, but any high-quality bittersweet or semisweet chocolate will work. If you're refrigerating the cake for more than 1 hour in step 6, let it stand at room temperature for about 30 minutes before serving.

12 servings

Source: Cook's Illustrated

Ingredients

- Cake and Filling
- 8 ounces bittersweet chocolate, chopped fine (see note)
- 12 tablespoons (1 1/2 sticks) unsalted butter, cut into 1/2-inch pieces
- 2 teaspoons vanilla extract
- 1/4 teaspoon instant espresso powder
- 1 3/4 cups (about 7 ounces) sliced almonds, lightly toasted
- 1/4 cup unbleached all-purpose flour (1 1/4 ounces)
- 1/2 teaspoon table salt
- 5 large eggs
- 3/4 cup (5 1/4 ounces) sugar
- 1/2 cup fresh raspberries, plus 16 individual berries for garnishing cake
- 1/4 cup seedless raspberry jam
- Chocolate Ganache Glaze
- 5 ounces bittersweet chocolate, chopped fine (see note)
- 1/2 cup plus 1 tablespoon heavy cream

Method

1. **FOR THE CAKE:** Adjust oven rack to middle position and heat oven to 325 degrees. Line bottom of two 9-inch-wide by 2-inch-high round cake pans with parchment paper. Melt chocolate and butter in large heatproof bowl set over saucepan filled with 1 inch simmering water, stirring occasionally until smooth. Remove from heat and cool to room temperature, about 30 minutes. Stir in vanilla and espresso powder.

2. Process 3/4 cup almonds in food processor until coarsely chopped, six to eight 1-second pulses; set aside to garnish cake. Process remaining cup almonds until very finely ground, about 45 seconds. Add flour and salt and continue to process until combined, about 15 seconds. Transfer almond-flour mixture to medium bowl. Process eggs in now-empty food processor until lightened in color and almost doubled in volume, about 3 minutes. With processor running, slowly add sugar until thoroughly combined, about 15 seconds. Using whisk, gently fold egg mixture into chocolate mixture until some streaks of egg remain. Sprinkle half almond-flour mixture over chocolate-egg mixture and gently whisk until just combined. Sprinkle in remaining almond-flour mixture and gently whisk until just combined.

3. Divide batter between cake pans and smooth with rubber spatula. Bake until center is firm and toothpick inserted into center comes out with few moist crumbs attached, 14 to 16 minutes. Transfer cakes to wire rack and cool completely in pan, about 30 minutes. Run paring knife around sides of cakes to loosen. Invert cakes onto cardboard rounds cut same size as diameter of cake and remove parchment paper. Using wire rack, reinvert 1 cake so top side faces up; slide back onto cardboard round.

4. **TO ASSEMBLE TORTE:** Place 1/2 cup raspberries in medium bowl and coarsely mash with fork. Stir in raspberry jam until just combined. Spread raspberry mixture onto cake layer that is top side up. Top with second cake layer, leaving it bottom side up. Transfer assembled cake, still on cardboard round, to wire rack set in rimmed baking sheet.

5. **FOR THE GLAZE:** Melt chocolate and cream in medium heatproof bowl set over saucepan filled with 1 inch simmering water, stirring occasionally until smooth. Remove from heat and gently whisk until very smooth. Pour glaze onto center of assembled cake. Use offset spatula to spread glaze evenly over top of cake, letting it flow down sides. Spread glaze along sides of cake to coat evenly.

6. Using fine-mesh strainer, sift reserved almonds to remove any fine bits. Holding bottom of cake on cardboard round with 1 hand, gently press sifted almonds onto cake sides with other hand. Arrange raspberries around circumference. Refrigerate cake, still on rack, until glaze is set, at least 1 hour and up to 24 hours. Transfer cake to serving platter, slice, and serve.



Cider Donut Bread Pudding

Use your day-old cider doughnuts, half-and-half, eggs, and apples to make this decadent cider doughnut bread pudding. Serve with Salted Caramel Sauce.

6 servings

Ingredients

- 6 stale cider doughnuts, broken into bite-size pieces
- 1 large apple - peeled, cored, and chopped
- 1 ½ cups half-and-half
- ¼ cup white sugar
- 2 eggs, lightly beaten
- 1 teaspoon vanilla extract
- ¾ teaspoon ground cinnamon
- 2 tablespoons maple syrup, or more to taste

Method

1. Preheat oven to 350 degrees F (175 degrees C). Butter an 8x8-inch baking dish.
2. Mix doughnuts and apple together in the prepared baking dish.
3. Whisk half-and-half, sugar, eggs, vanilla, and cinnamon together in a bowl. Pour half-and-half mixture over donuts and apples in the baking dish. Let sit until liquid is absorbed, stirring occasionally, about 15 minutes.
4. Bake in the preheated oven until golden, about 30 minutes. Cool and drizzle with maple syrup.

Cider Spice Cake

10 servings

Source: Gourmet Magazine

Ingredients

- For Cake:
- 1 stick unsalted butter, softened
- 1 ½ cups all-purpose flour plus additional for dust
- 2 teaspoons baking powder
- ¾ teaspoon cinnamon
- ½ teaspoon salt
- ¼ teaspoon freshly grated nutmeg
- ¼ teaspoon ground cloves
- ¼ teaspoon ground allspice
- ⅔ cup apple cider (not filtered)
- 2 teaspoons fresh lemon juice
- 1 cup packed light brown sugar
- 3 large eggs at room temperature for 30 minutes
- For Buttercream:
- ¾ cup sugar
- 3 tablespoons cornstarch
- ½ teaspoon salt
- ¾ cup apple cider, unfiltered
- 2 ½ sticks butter, softened

Method

1. Make cake:
2. Put oven rack in middle position and preheat oven to 350°F. Butter 2 (8- by 2-inch) round cake pans and dust with flour, knocking out excess.
3. Whisk together flour (1 1/2 cups), baking powder, cinnamon, salt, nutmeg, cloves, and allspice in a medium bowl.
4. Combine apple cider and lemon juice in a small measuring cup.
5. Beat butter in a large bowl with an electric mixer at medium-high speed until light and fluffy, then add brown sugar and beat until combined. Add eggs 1 at a time, beating well after each addition (mixture will look curdled). Reduce speed to low and add flour mixture and cider mixture alternately in 3 batches, beginning and ending with flour mixture and mixing until just combined.
6. Divide batter between cake pans (batter will form a thin layer) and rap pans on work surface once to release any large air bubbles. Bake cake layers until they begin to pull away from sides of pans and a wooden pick or skewer inserted in center of each cake layer comes out clean, 25 to 30 minutes.
7. Cool cake layers in pans on racks 5 minutes, then run a thin knife around edge of each layer and invert layers onto racks. Cool completely, at least 1 hour.
8. Make buttercream while cakes cool:
9. Whisk together sugar, cornstarch, and salt in a 2-quart heavy saucepan. Whisk in cider, then bring to a boil over moderate heat, whisking constantly, and boil, whisking constantly, 1 minute (mixture will be very thick). Transfer to a metal bowl and set in a larger bowl of ice and cold water, then stir occasionally until cool, about 30 minutes.

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

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

Cake layers can be made 1 day ahead and kept, wrapped well.



Cinderella Cheesecake

You can use packaged brownie mix and prepare as directed in place of the brownie ingredients if you want to make a quick dessert.

10 servings

Source: Southern Living

Ingredients

- Brownie Crust
- 3 (1-oz.) unsweetened chocolate baking squares
- ¼ cup unsalted butter
- ½ cup sifted all-purpose flour
- ⅛ teaspoon table salt
- ⅛ teaspoon baking powder
- 2 large eggs
- 1 cup firmly packed light brown sugar
- 1 ½ teaspoons vanilla extract
- ½ (1-oz.) bittersweet chocolate baking square, finely chopped
- Cheesecake Filling and Topping
- 1 ½ (8-oz.) packages cream cheese, softened
- 1 cup firmly packed light brown sugar
- 3 large eggs
- ½ cup sour cream
- 1 ⅓ cups creamy peanut butter
- Sour Cream Topping
- Chocolate curls

Method

1. Prepare Brownie Crust: Preheat oven to 350°. Microwave first 2 ingredients in a small microwave-safe bowl at MEDIUM (50% power) 1 1/2 minutes or until melted, stirring at 30-second intervals. Stir together flour, salt, and baking powder in a bowl.
2. Beat 2 eggs and 1 cup brown sugar at medium-high speed with an electric mixer 3 to 4 minutes or until batter forms thin ribbons when beaters are lifted. Add vanilla, bittersweet chocolate, and melted chocolate mixture, and beat just until blended. Stir in flour mixture just until combined.
3. Spread 1 cup brownie mixture on bottom of a greased and floured 9-inch springform pan. Bake at 350° on center oven rack 13 to 15 minutes or until set. Cool on a wire rack 10 minutes; freeze 15 minutes. Remove from freezer; spread remaining brownie batter up sides of pan to 1/4 inch from top, sealing batter to bottom crust.
4. Prepare Filling: Beat cream cheese and 1 cup brown sugar at medium speed with a heavy-duty electric stand mixer until blended. Add 3 eggs, 1 at a time, beating just until yellow disappears after each addition. Beat in sour cream just until blended. Beat in peanut butter until blended.
5. Pour filling into prepared crust. (Mixture will not completely fill crust.) Bake at 350° for 35 minutes or until center is almost set.

6. Remove from oven. Spread Sour Cream Topping over center of cheesecake, leaving a 2-inch border around edge. Bake at 350° for 1 more minute. Remove from oven; gently run a knife around edge of cheesecake to loosen. Cool completely on a wire rack.

7. Cover and chill 8 to 12 hours. Remove sides of pan. Top with chocolate curls.



Cinnamon Crown Cake

Nancy came up with this one. A winner at Jayne Ryan's Confirmation brunch in 2010.

16 servings

Source: Nancy Driscoll

Ingredients

- 3 cups flour
- 2 cups sugar
- 1 tablespoon baking powder
- ½ teaspoon salt
- 1 cup butter, softened
- 1 cup milk
- 3 eggs
- 1 tablespoon vanilla
- ½ cup walnuts, chopped
- ½ cup quick cooking Oats
- ½ cup firmly packed brown sugar
- ½ cup apple sauce
- 2 teaspoons cinnamon

Method

1. Heat oven to 325. Generously grease and flour a 12 cup bundt pan.
2. In large mixing bowl, combine first eight ingredients; mix 3 minutes on medium speed. Spoon half of batter into prepared pan. Stir remaining ingredients into other half of the batter. Spoon over batter in pan.
3. Bake 325 for 65 to 70 minutes or until toothpick inserted in center of cake comes out clean. Cool upright in pan 30 minutes; invert onto serving plate; drizzle vanilla glaze over cake.
4. Vanilla Glaze:
5. 2 cups sifted powdered sugar
6. 1 tablespoon butter, softened
7. 1 teaspoon vanilla extract
8. 1 to 3 tablespoons milk
9. In medium bowl, mix sugar and butter. Add vanilla. Gradually add milk until desired consistency; mix until smooth. For thinner consistency, add additional milk.

Citrus Curd

12 servings

Source: Times Union

Ingredients

- 1 Lemon, Grated
- 2 Lime, Grated
- $\frac{2}{3}$ cup Sugar
- 5 large egg yolks
- $\frac{1}{3}$ cup Fresh lemon juice
- 2 $\frac{1}{2}$ tablespoons fresh lime juice
- $\frac{1}{2}$ cup butter, melted and hot

Method

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

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

This recipe goes with the Lemon Layer Cake.

- Start to finish: 15 Minutes

Cocoa Meringue Torte

12 servings

Source: Linda Neidl

Ingredients

- Yellow cake mix
- 4 large egg whites
- $\frac{1}{8}$ teaspoon cream of tartar
- 1 dash salt
- $\frac{3}{4}$ cup sugar
- $\frac{3}{4}$ cup walnuts, chopped
- 1 $\frac{1}{2}$ cups heavy cream
- $\frac{1}{2}$ cup sugar
- $\frac{1}{3}$ cup cocoa

Method

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

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

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

Coconut Cake With a Lemon Cream Cheese Filling

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

12 servings

Source: Emeril Lagasse

Ingredients

- 2 cups Sugar
- Fresh Mint Sprigs
- 5 Large Eggs, separated
- 2 Tablespoons Fresh Lemon Juice
- 2 cups Flour, sifted
- 3 cups Fresh Coconut, grated
- $\frac{3}{4}$ Pound Confectioner's Sugar
- 1 Tablespoon Lemon Zest
- 1 cup Buttermilk
- 1 Teaspoon Baking Soda
- 2 cups sugar
- 1 Strips lemon zest
- 4 Ounces Cream Cheese, softened
- 1 cup butter, room temperature
- Shaker confectioners' sugar
- $\frac{1}{2}$ cup vegetable oil
- Boiled Icing
- 2 cups Sugar
- 1 cup Water
- 3 Egg Whites, room temperature
- $\frac{1}{8}$ Teaspoon Cream of Tartar
- 1 Teaspoon Vanilla Extract
- Pinch Salt

Method

1. Preheat the oven to 350 degrees F. Lightly grease and flour 3 (8-inch) cake pans. Using an electric mixer, cream the sugar with $\frac{1}{2}$ cup of the butter. With the mixer running, add the oil and incorporate thoroughly. Add the egg yolks, 1 at a time, beating well after each yolk.
2. Sift the flour and baking soda together. Alternately add the flour mixture and buttermilk to the egg mixture. Mix thoroughly. Fold in 2 cups of the coconut. Using an electric mixer, beat the egg whites until stiff. Fold the egg whites into the cake batter. Pour the batter into the prepared pans. Bake the cakes for about 25 to 30 minutes or until the center of each cake is set.
3. Using an electric mixer, cream the remaining butter with the cream cheese. Add the powdered sugar, lemon zest, lemon juice and 2 tablespoons of the milk. Mix well. Spread a thin layer of the filling on top of each cake. Place the layers of cake on top of each other. Ice the sides and top of the cake with the boiled icing. Sprinkle the remaining cup of coconut over the top and sides of the cake. Place a slice of the cake on a plate and garnish with powdered sugar, fresh mint and lemon zest .
4. Boiled Icing: In a saucepan, over medium heat, combine the sugar and water. Bring to a boil and cook for 3 minutes. Bring the sugar to 240 degrees F. **If crystals appear on the side of the pan, take a damp pastry brush and brush the sides down. Meanwhile, combine the whites, salt and cream of tartar in the bowl of an electric mixer, fitted with wire whip. Beat on low speed until soft peaks form. Increase the speed to medium-high and beat until stiff peaks form. In a steady stream, add the sugar syrup to the whites and continue to whipping until the icing is spreadable. Whip in the vanilla.

Coconut Cream Pie

An Angelo's 667 Prime Classic.

12 servings

Source: Susan King (Gremlin Medical Supply)

Ingredients

- 2 lbs. cream cheese
- $\frac{2}{3}$ cup sugar
- 1 $\frac{1}{2}$ cans Coco Lopez
- 2 quarts heavy cream
- 1 lb. vanilla instant pudding mix package
- $\frac{2}{3}$ cup Toasted coconut
- 1 pie crust, baked

Method

1. Cream the sugar, Coco Lopez and cream cheese together until extremely well blended and smooth. Reserve.
2. Beat together heavy cream and vanilla pudding mix until very thick and stiff. Add the cream cheese mixture and toasted coconut and beat until very stiff and well incorporated. Fill pie shells to a heaping mound and smooth top with a wet spatula. Garnish with toasted coconut.
3. Refrigerate.



Coconut Cream Pie

This is the quintessential coconut cream pie—it has lots of coconut flavor and a very creamy texture. This is best served on the day it is made so the crust is still crisp, but you can make the pastry cream a day ahead, whisk in the whipped cream a couple of hours before serving, and then put it together at the last minute. Swirl the whipped cream decoratively on top, if you like.

8 servings

Source: Epicurious | April 2010

Ingredients

- Crust
- 1 ½ cups all-purpose flour
- 2 teaspoons granulated sugar
- ½ teaspoon salt
- ½ cup (1 stick) cold unsalted butter, cut into small pieces
- 3 to 4 tablespoons cold water
- Filling
- 2 ¼ cups fresh or well-stirred canned unsweetened coconut milk
- ¾ cup granulated sugar
- 4 large egg yolks
- 3 tablespoons all-purpose flour
- 2 tablespoons cornstarch
- Pinch of salt
- 2 tablespoons unsalted butter, at room temperature
- ¾ cup plus 2 tablespoons shredded unsweetened dried coconut, toasted
- ¾ teaspoon pure vanilla extract
- 1 cup heavy (whipping) cream
- 2 tablespoons confectioners' sugar

Method

1. To make the crust: Whisk together the flour, sugar, and salt in a medium bowl. Cut in the butter with a pastry blender or two knives used scissors-fashion until the butter is the size of small peas. Sprinkle 1 tablespoon of the water over the mixture, stirring with a fork to moisten it evenly. Continue adding water until the dough just begins to come together when a small bit is pressed between your fingers; do not overwork the dough. Press the dough together into a ball and knead lightly. Shape the dough into a disk, wrap in wax paper, and refrigerate for at least 30 minutes, or for up to 2 days.
2. Position a rack in the middle of the oven and preheat the oven to 425°F.
3. Roll out the dough on a lightly floured surface to a 12- to 13-inch round. Transfer the dough to a 9-inch glass pie plate and gently press the pastry against the bottom and up the sides of the plate. Turn the overhang under and crimp the edges. Prick the bottom and sides of the shell with a fork.
4. Line the pie shell with a piece of heavy-duty aluminum foil, pressing it snugly into the bottom and against the sides, and fill with uncooked rice or beans. Bake the crust for 12 minutes. Remove the foil and rice and bake for 8 to 10 minutes longer, or until the crust is golden brown. Let cool to room temperature on a wire rack.
5. To make the filling: Bring the coconut milk just to a boil in a large heavy saucepan over medium heat. Remove the pan from the heat and cover to keep warm.
6. Beat the sugar and egg yolks with an electric mixer on medium-high speed in a large deep bowl until very thick and pale and the volume has increased at least three times. Reduce the speed to medium and beat in the flour, cornstarch, and salt, scraping down the sides of the bowl as necessary. While beating, gradually pour in the warm coconut milk. Return the mixture to the

saucepan and cook over medium-high heat, whisking constantly, until it comes to a boil and thickens, then boil for 1 minute, whisking constantly. Remove the pan from the heat, add the butter, and whisk until melted. Add 3/4 cup of the coconut and 1/2 teaspoon of the vanilla.

7. Transfer the pastry cream to a bowl and let cool to room temperature, whisking occasionally. Cover the surface with plastic wrap to prevent a skin from forming and refrigerate for about 2 hours, until thoroughly chilled and set, or for up to 1 day.

8. Beat the heavy cream with the confectioners' sugar with an electric mixer on medium-high speed in a large deep bowl until it holds stiff peaks when the beaters are lifted. Beat in the remaining vanilla. With a rubber spatula, fold about one-quarter of the whipped cream into the pastry cream.

9. Transfer the pastry cream to the crust and smooth the top with a small offset spatula. Spread the remaining whipped cream over the top with the clean offset spatula. Refrigerate for at least 30 minutes, or for up to 4 hours, before serving.

10. Sprinkle the top of the pie with the remaining toasted coconut. Serve cut into wedges.



Coconut Cream Pie with Macaroon Crust

The filling has a creamy texture that is nice against the chewy crust. Filling could use a bit more coconut flavor, maybe a bit of coconut flavoring to punch it up. You really want to make this!!!

8 servings

Source: Bon Appetit

Ingredients

- Crust:
- Nonstick vegetable oil spray
- 1 large egg white
- 1 $\frac{3}{4}$ cups unsweetened shredded coconut
- $\frac{1}{4}$ cup sugar
- 2 tablespoons unsalted butter, room temperature
- $\frac{1}{4}$ teaspoon kosher salt
- 2 ounces bittersweet chocolate, melted, slightly cooled
- Custard and assembly:
- 2 wide strips lime zest
- 1 pandan leaf (optional)
- 1 $\frac{3}{4}$ cups whole milk
- $\frac{3}{4}$ cup unsweetened coconut milk
- $\frac{1}{4}$ cup raw skin-on almonds, coarsely chopped
- 2 tablespoons unsweetened shredded coconut
- 2 ounces bittersweet chocolate, melted, slightly cooled
- 3 large egg yolks
- $\frac{1}{4}$ cup cornstarch
- $\frac{1}{4}$ teaspoon kosher salt
- $\frac{1}{2}$ cup plus 2 tablespoons sugar
- 2 tablespoons chilled unsalted butter
- 1 teaspoon fresh lime juice
- 1 $\frac{1}{2}$ cups heavy cream

Method

1. Crust: Preheat oven to 325°F. Lightly coat a 9" pie pan with nonstick spray. Mix egg white, coconut, sugar, butter, and salt with a rubber spatula in a large bowl until evenly combined and the consistency of a stiff paste. Using your hands, press mixture evenly onto bottom and up sides of pie pan. Bake until edges are golden brown and bottom is set and just barely golden, 15-20 minutes. Transfer pie pan to a wire rack (leave oven on to toast almonds and coconut) and let crust cool. Brush crust with melted chocolate.
2. Custard and assembly: Bring lime zest, pandan leaf (if using), milk, and coconut milk to a simmer in a medium saucepan. Cover and let sit off heat 30 minutes.
3. Meanwhile, toast almonds on a rimmed baking sheet, tossing once, until slightly darkened and fragrant, 8-10 minutes. Let cool. Toast coconut on same baking sheet, tossing once, until edges are golden, about 4 minutes.
4. Stir almonds into melted chocolate in a small bowl. Spread in an even layer on a sheet of parchment paper. Sprinkle toasted coconut over chocolate almonds and chill until firm, 8-10 minutes. Coarsely chop, then cover and chill.
5. Pluck out lime zest and pandan leaf from milk mixture; discard. Return milk mixture to a simmer. Whisk egg yolks, cornstarch, salt, and $\frac{1}{2}$ cup sugar in a medium bowl to combine. Whisking constantly, gradually add $\frac{1}{2}$ cup milk mixture to egg mixture.

Whisking constantly, add egg mixture to milk mixture in saucepan and cook over medium heat until mixture is thickened and bubbling (it will look like thick pudding). Remove from heat and whisk in butter and lime juice.

6. Scrape custard into crust and press a piece of plastic wrap against surface. Chill until set, about 2 hours.

7. Just before serving, whip cream and remaining 2 tablespoons sugar in a small bowl to medium-stiff peaks. Spoon over custard, leaving about a 1" border, and swirl decoratively. Scatter chocolatealmond mixture around perimeter.

Pie (without whipped cream) can be made 3 days ahead; keep chilled.



Coconut-Lime Cake

12 servings

Source: Williams-Sonoma Kitchen

Ingredients

- For the cake:
- 3 $\frac{1}{4}$ cups cake flour
- 1 tablespoon baking powder
- $\frac{3}{4}$ teaspoons salt
- 1 $\frac{3}{4}$ cups milk
- 1 tablespoon vanilla extract
- 16 tablespoons unsalted butter, (2 sticks)
- 2 cups sugar
- 1 tablespoon finely chopped lime zest
- 4 eggs
- For the frosting:
- 4 egg whites
- 1 $\frac{1}{3}$ cups sugar
- $\frac{1}{2}$ cup light corn syrup
- $\frac{1}{8}$ teaspoon salt
- 1 teaspoon vanilla extract
- 2 $\frac{1}{2}$ cups sweetened shredded coconut

Method

1. Position a rack in the lower third of an oven and preheat to 350°F. Grease and flour three 8-inch round cake pans; tap out excess flour.
2. To make the cake, over a sheet of waxed paper, sift together the flour, baking powder and salt; set aside.
3. In a small bowl, stir together the milk and vanilla; set aside.
4. In the bowl of an electric mixer fitted with the flat beater, beat the butter on medium speed until creamy and smooth, 1 to 2 minutes. Add the sugar and lime zest and continue beating until light and fluffy, about 5 minutes, stopping the mixer occasionally to scrape down the sides of the bowl. Add the eggs one at a time, beating well after each addition.
5. Reduce the speed to low and add the flour mixture in three additions, alternating with the milk mixture and beginning and ending with the flour. Beat each addition just until incorporated, stopping the mixer occasionally to scrape down the sides of the bowl.
6. Spoon the batter into the prepared pans, spreading the batter evenly. Bake until the cakes begin to pull away from the sides of the pans and a toothpick inserted into the center comes out clean, 25 to 30 minutes. Transfer the pans to a wire rack and let the cakes cool in the pans for 15 minutes, then turn them out onto the rack and let cool completely.

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

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

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

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



Coconut-peach Layer Cake

12 servings

Source: Bon Appetit

Ingredients

- Cake:
- 2 $\frac{3}{4}$ cups all purpose flour
- 1 teaspoon baking powder
- $\frac{1}{2}$ teaspoon salt
- $\frac{3}{4}$ cup buttermilk
- $\frac{1}{4}$ cup sour cream
- 1 cup unsalted butter, (2 sticks) room temperature
- 1 $\frac{2}{3}$ cups sugar
- 1 cup Canned Sweetened Cream of Coconut (such as Coco Lopez)
- 4 large eggs, separated
- 2 teaspoons vanilla extract
- 3 cups Sweetened Coconut Flakes
- Filling:
- $\frac{1}{2}$ cup Peach Preserves
- 3 Pounds Peaches, peeled and sliced
- $\frac{1}{2}$ cup Sugar
- 2 Tablespoons Fresh Lemon Juice
- Frosting:
- 3 cups Chilled Whipping Cream
- $\frac{1}{4}$ cup Sweetened Cream of Coconut, plus 2 tablespoons
- 1 $\frac{1}{2}$ Teaspoons Vanilla Extract
- 1 Peach, peeled and sliced

Method

1. For cake:

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

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

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

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

6. For filling:

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

8. For frosting:

9. Beat first 3 ingredients in large bowl until peaks form.

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

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

Cranberry-Maple Pudding Cake

8 servings

Source: Bon Appetit

Ingredients

- 2 cups fresh or frozen cranberries
- 1 cup pure maple syrup (grade B or grade A dark)
- $\frac{2}{3}$ cup heavy whipping cream
- $\frac{3}{4}$ teaspoon finely grated orange peel
- 1 Pinch plus $\frac{1}{2}$ teaspoon salt
- $\frac{2}{3}$ cup all purpose flour
- $\frac{1}{3}$ cup yellow cornmeal (preferably stone-ground)
- 1 $\frac{1}{2}$ teaspoons baking powder
- 1 large egg
- 3 tablespoons sugar
- $\frac{1}{2}$ cup whole milk
- $\frac{1}{2}$ cup unsalted butter, (1 stick) melted
- 1 teaspoon vanilla extract
- 1 cup heavy cream, whipped

Method

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

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

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

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

Cream Cheese Brownie Pie

8 servings

Source: Pillsbury Bakeoff Winner

Ingredients

- 15 Ounces Pillsbury Refrigerated Pie Crust, softened as directed
- 1 pkg. cream cheese, (8-oz.) softened
- 3 tablespoons sugar
- 1 teaspoon vanilla
- 3 eggs
- 1 pkg. Pillsbury Thick 'n Fudgy Hot Fudge Swirl, (15.1-oz.)
- ¼ cup oil
- 2 tablespoons water
- ½ cup chopped pecans

Method

1. Heat oven to 350F. Prepare pie crust as directed on package for one-crust filled pie using 9-inch pie pan.
2. In medium bowl, combine cream cheese, sugar, vanilla and 1 of the eggs; beat until smooth. Set aside.
3. Reserve hot fudge packet from brownie mix for topping. In large bowl, combine brownie mix, oil, 1 tablespoon of the water and remaining 2 eggs; beat 50 strokes with spoon.
4. Spread 1/2 cup brownie mixture in bottom of crust-lined pan. Spoon and carefully spread cream cheese mixture over brownie layer. Top with remaining brownie mixture; spread evenly. Sprinkle with pecans.
5. Bake at 350°F for 40 to 50 minutes or until center is puffed and crust is golden brown. If necessary, cover edge of crust with strips of foil after 15 to 20 minutes of baking to prevent excessive browning. (Pie may have cracks on surface.)
6. Place hot fudge from packet in small microwave-safe bowl. Microwave on HIGH for 30 seconds. Stir in remaining tablespoon water. Drizzle fudge over top of pie. Cool 3 hours or until completely cooled. Store in refrigerator.

- Start to finish: 15 Minutes

Cream Cheese Cranberry Coffee Cake

15 servings

Source: Pillsbury Bake-off Winner

Ingredients

- Topping
- ½ cup Sugar
- ¼ cup Flour
- ¼ Teaspoon Orange Extract
- ¼ cup Butter, softened
- ¾ cups Walnut, coarsely chopped
- Coffee Cake
- 1 Package Pillsbury Quick Bread Mix
- 1 cup Water
- 2 Tablespoons Oil
- 1 Large Egg
- Filling
- ¼ cup Sugar
- ½ Teaspoon Cornstarch
- ⅛ Teaspoon Salt
- ½ Teaspoon Orange Extract
- ½ cup Sour Cream
- 11 Ounces Cream Cheese, softened
- 1 Large Egg

Method

1. Heat oven to 350 degrees. Grease and flour 13x9 inch pan. In medium bowl, combine 1/2 cup sugar and flour; mix well. With pastry blender or fork, cut in butter and 1/4 teaspoon orange extract until mixture resembles coarse crumbs. Stir in walnuts.
2. In large bowl, combine all coffee cake ingredients. Stir 50 to 75 strokes with spoon until mix is moistened.
3. In large bowl, combine all filling ingredients; beat 2 minutes at medium speed or until smooth.
4. Reserve 1 cup coffee cake batter. Spoon and spread remaining batter in greased and floured pan. Drop spoonfuls of filling evenly over batter; carefully spread with knife. Spoon reserved 1 cup batter over filling; carefully spread. Filling may not be completely covered. Sprinkle topping evenly over batter.
5. Bake for 45 to 50 minutes or until toothpick inserted in center comes out clean. Cool 45 minutes.

Store in refrigerator.

Cream Cheese Custard Filling

This recipe goes with 35th Anniversary Hummingbird Cake

Yield: 3 cups

Source: Southern Living

Ingredients

- $\frac{3}{4}$ cup sugar
- $\frac{1}{4}$ cup all-purpose flour
- 3 large eggs
- 1 $\frac{1}{2}$ cups milk
- 1 (8-oz.) package cream cheese, cubed and softened
- 1 tablespoon vanilla extract

Method

Whisk together first 2 ingredients in a heavy saucepan; whisk in eggs and milk until smooth. Cook over medium heat, whisking constantly, 8 to 10 minutes or until mixture reaches a chilled pudding-like thickness. Bring to a boil, whisking constantly; boil, whisking constantly, 1 minute. Remove from heat, and whisk in cream cheese and vanilla until cheese melts. Cool to room temperature (about 1 hour). Place plastic wrap directly on mixture (to prevent a film from forming), and chill 6 to 24 hours.

Cream Cheese Frosting for Mango Banana Cake

1 servings

Source: Bon Appetit

Ingredients

- 3 8 oz cream cheese, room temperature
- 6 tablespoons unsalted butter, room temperature
- 1 ½ teaspoons vanilla extract
- 2 ½ cups powdered sugar

Method

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

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

Crostata

8 servings

Source: Nonna Maddalena

Ingredients

- 2 Eggs
- 3 cups Sugar
- 1 ½ cups Butter (softened)
- 3 ¼ cups Flour
- 2 teaspoons Baking Powder
- Lemon Peel, grated

Method

1. Beat eggs with sugar and butter, add flour with baking powder and lemon peel until dough comes into a ball (food processor or mixer).
2. Butter a 13 by 9 inch pan and spread dough evenly on bottom of pan. Cover with jam of your choice (Nonna almost always used peach).
3. Bake in a pre heated oven of 350 degrees for 30 to 35 minutes.

Once Crostata has cooled cut into squares, mmmmmmmm delizioso!!!

Danish Strawberry Cake

8 servings

Source: EclecticRecipes.com

Ingredients

- *** Cake ***
- 4 eggs
- 5 ounces (150 g) sugar
- 5 ounces (150 g) flour
- 1 teaspoon baking powder
- *** Filling ***
- 2 cups custard
- Ca. 1/2 Cup orange juice
- 1-½ cup whipping cream
- 1-2 punnets fresh strawberries
- Strawberry jam
- *** Cooked Vanilla Cream Pudding ***
- ⅓ cup (2/3 dl) sugar
- 2 tablespoons corn starch
- ⅛ teaspoon salt
- 2 cups (4 dl) milk
- 2 egg yolks, slightly beaten
- 2 tablespoons butter or margarine, softened
- 2 teaspoons vanilla

Method

1. Preheat oven to 400 F (200 C)
2. Cake:
3. Butter a spring form (ca. 9-10 inches / 24 cm in diameter) or cut a piece of baking (wax paper) the same size as the spring form.
4. Beat the egg and sugar until light and creamy. Sift the flour and baking powder and gently fold into the egg mixture. Pour into the buttered or lined spring form and bake in the lower part of the oven for about 30 minutes or until cake springs back when touched lightly. Set aside to cool. When completely cooled, cut into three layers with a long, sharp knife or use a firm string.
5. Filling:
6. Rinse, hull and drain the strawberries. Take about half of strawberries and slice them in half lengthwise. Leave the rest for the top of the cake. Take the bottom of the three cake layers and place on a serving dish (or a large Tupperware cake holder if you have one) and brush gently with half of the orange juice, spread lightly with strawberry jam and top with half of the vanilla pudding (custard). Place the second cake layer on top, brush gently with the rest of the orange juice, top with the rest of the vanilla pudding (custard) and top with the sliced strawberries. Use enough strawberries to cover the layer of cake, but not too thick or it will be difficult to slice.
7. Place the third cake layer on top, brush with a little more orange juice (optional), cover and place in an air-tight container (like a Tupperware cake holder) and leave in a cool place (refrigerator is fine) for 4 to 6 hours. Just before serving, whip the cream (you should have about 2 cups whipped cream), spread over the top of the cake (it's o:k if the whipped cream runs a bit over the sides), top with the rest of the strawberries. If the strawberries are small or medium sized, place them whole on the cake, otherwise slice them in half. For a Danish birthday, candles and small Danish flags are placed on the cake. Serve as a dessert or on a wonderful, warm afternoon with coffee or tea.

8. Pudding

9. Blend sugar, cornstarch and salt in a medium sized saucepan. Combine milk and egg yolks and gradually stir into sugar mixture. Cook over medium heat stirring constantly until mixture thickens and boils. Boil and stir 1 minute. Remove from heat, stir in butter and vanilla, cover with paper and set aside to cool.

Although this recipe has several steps to it, don't let it put you off. You can use an instant pudding (custard) mix and/or a ready make sponge-type cake to shorten the process considerably. Danes would have no objection to the short cuts.

Filling:

Use an instant or cooked vanilla pudding (custard) or see recipe below (Most Danes will use a packaged instant or cooked pudding mix.) You need about 2 Cups (4 dl).



Decadent Nutella Chocolate Cake

Store in the fridge.

12 servings

Source: FaceBook

Ingredients

- For the cake:
- 2 cups sugar
- 1- $\frac{3}{4}$ cups all-purpose flour
- $\frac{3}{4}$ cup cocoa
- 1- $\frac{1}{2}$ teaspoons baking powder
- 1- $\frac{1}{2}$ teaspoons baking soda
- 1 teaspoon salt
- 2 eggs
- 1 cup milk
- $\frac{1}{2}$ cup vegetable oil
- 2 teaspoons vanilla extract
- 1 cup boiling water
- For Chocolate Nutella Frosting:
- 4 $\frac{1}{2}$ cups powdered sugar
- 1 $\frac{1}{2}$ cup unsalted butter-room temperature
- $\frac{3}{4}$ cup sour cream
- 1 cup Nutella
- 11 ounces semisweet baking chocolate-melted and cooled to room temperature
- 1 teaspoon vanilla
- pinch of salt

Method

1. Preheat the oven to 350°F and grease three 8 inch round baking pans and line the bottom with parchment paper.
2. In a large bowl stir together sugar, flour, cocoa, baking powder, baking soda and salt. Add eggs, milk, oil and vanilla and mix on medium speed 2 minutes. Add boiling water and mix until it's smooth. Divide batter into 3 prepared pans and bake 25-30 minutes or until toothpick inserted in center comes out almost clean.
3. Cool 10 minutes in the pans, than remove from pans to wire racks upside down (this flattens domed cakes) and cool completely.
4. To make the frosting melt 11 oz chocolate and let it cool to a room temperature. Beat the butter and sugar until it's light and fluffy, then add chocolate, nutella, vanilla and salt and mix well. Add sour cream and mix it well to combine evenly. To assemble the cake place a dollop of frosting on the plate, then place the first layer and spread about 1 $\frac{1}{2}$ of frosting over the cake,. Repeat the process with the other two layer and cover the cake with frosting. Garnish with chocolate sprinkles.

Decadent Peanut Butter Pie

6 servings

Source: Smuckers

Ingredients

- 1 prepared chocolate graham cracker pie crust
- 1 egg white, beaten
- 1 cup Jif Creamy Peanut Butter
- 1 package cream cheese (at room temperature), (8 oz.)
- ½ cup sugar
- 4 cups non-dairy whipped topping, divided
- ¼ cup heavy cream
- ½ cup plus 1 tablespoon Smucker's Hot Fudge Ice Cream Topping
- 2 tablespoons finely chopped dry roasted peanuts, optional

Method

1. Preheat oven to 375 degrees F. Brush the crust with beaten egg white. Bake for 5 minutes. Remove crust from oven and set aside to cool.
2. In a medium bowl, beat together the Jif peanut butter, cream cheese and sugar. Gently fold in 2 cups whipped topping, 1/2 cup at a time (a few creamy streaks will remain in the mixture). Spoon mixture into cooled pie shell. Using a spatula, smooth the top and make a 1/2-inch ridge around the edge to keep the topping from sliding off the edge. Refrigerate.
3. In a microwave-safe bowl, microwave the cream on High for 1 minute or just until it boils. Stir the Smucker's Hot Fudge Ice Cream Topping into the cream until it is completely melted. Set 1 tablespoon aside for later use. Gently spread the remaining mixture onto the chilled pie. Chill pie again until nearly firm, about 1 hour.
4. Spread remaining whipped topping over the top of the chilled pie, covering fudge topping layer. Drizzle with reserved chocolate mixture and sprinkle with peanuts. Chill until serving time.



Dulce De Leche Cheesecake Bars

Servings: --

Source: Bon Appétit | June 2010

Ingredients

- Crust:
- Nonstick vegetable oil spray
- 2 ¼ cups finely ground graham crackers (from about 17 whole graham crackers)
- 2 tablespoons sugar
- ¼ teaspoon ground cinnamon
- 10 tablespoons (1 ¼ sticks) unsalted butter, melted
- Filling:
- 3 8-ounce packages Philadelphia-brand cream cheese, room temperature
- 1 cup sugar
- 3 large eggs
- ½ cup purchased dulce de leche*
- 2 teaspoons vanilla extract
- Glaze:
- ¾ cup purchased dulce de leche
- 3 tablespoons (or more) heavy whipping cream
- Fleur de sel**

Method

1. For crust:

2. Preheat oven to 350°F. Coat 13 x 9 x 2-inch metal baking pan with nonstick spray. Mix graham cracker crumbs, sugar, and cinnamon in medium bowl. Add melted butter; stir until coated. Transfer crumb mixture to pan. Press evenly onto bottom of pan. Bake until crust is light golden, about 10 minutes. Cool completely on rack.

3. For filling:

4. Blend cream cheese and sugar in processor until smooth and creamy, about 1 minute, stopping occasionally to scrape down sides of bowl. Add eggs 1 at a time, processing 3 to 5 seconds to blend between additions. Add dulce de leche and vanilla; process until blended, about 10 seconds. Spread batter evenly over cooled crust. Bake until just set in center and edges are puffed and slightly cracked, about 38 minutes. Transfer to rack; cool completely.

5. For glaze:

6. Heat dulce de leche and 3 tablespoons cream in microwave-safe bowl in 10-second intervals until melted. Stir to blend, adding more cream by teaspoonfuls if too thick to pour (amount of cream needed will depend on brand of dulce de leche). Pour glaze over cooled cheesecake; spread evenly. Refrigerate until chilled, about 1 hour (glaze will not be firm). DO AHEAD: Can be made 2 days ahead. Cover; chill.

7. Cut cheesecake lengthwise into 4 strips, then crosswise into 6 strips, forming 24 bars. Sprinkle bars with fleur de sel.

* A thick, sweet sauce made from caramelized sugar in milk or from sweetened condensed milk; available at some supermarkets and specialty foods stores and at Latin markets.

** A type of sea salt; available at some supermarkets and at specialty foods stores.



Ferrero Rocher Cupcakes

12 servings

Source: FaceBook

Ingredients

- For Chocolate Cupcakes:
- 1 cup all-purpose flour
- $\frac{3}{4}$ cup sugar
- 1 teaspoon baking powder
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ cup cocoa powder
- $\frac{3}{4}$ cups vegetable oil
- $\frac{1}{2}$ cup buttermilk
- 1 egg
- 1 teaspoon vanilla extract
- 12 Ferrero Rocher (frozen)
- For Chocolate Nutella Frosting:
- 1 cup powdered sugar
- $\frac{1}{2}$ cup unsalted butter
- $\frac{1}{4}$ cup cream cheese
- $\frac{1}{3}$ cup Nutella
- 4 ounces semisweet baking chocolate
- 2 Tablespoon cocoa powder
- pinch of salt
- $\frac{1}{2}$ teaspoon vanilla
- For Garnish:
- 12 Ferrero Rocher

Method

Preheat the oven to 350 degrees F, and line standard cupcake pan with paper liners.

In a large bowl whisk together flour, sugar, cocoa, baking powder and salt.

With electric mixer beat together oil, egg, buttermilk and vanilla extract on medium speed until well combined. Add dry ingredients and mix well to combine.

Cupcake liners should be about $\frac{2}{3}$ full. First add about 1 tablespoon of the batter, then place unwrapped (frozen) Ferrero Rocher in each cup and add remaining batter.

Bake until a toothpick inserted in cupcake comes out clean (it takes about 16-20 minutes) Wait the cupcakes to cool completely before icing

To make the frosting melt 4 oz chocolate and let it cool to a room temperature. Beat the butter and sugar until it's light and fluffy, then add cream cheese and mix well. Add vanilla, salt, Nutella, cocoa and melted chocolate and mix it well to combine evenly.

Set the frosting in the fridge for 15 minutes to set, then frost the cupcakes and garnish with Ferrero Rocher.

Store in the fridge until serving.



Frozen Butterfinger Pie

This pie is over-the-top awesome. And ridiculously easy (zero cooking)! An Oreo crust piled high with Butterfinger cheesecake filling and whipped cream, topped with crushed Butterfingers, chocolate, and caramel drizzle. Definitely the hero of the cookout!

8 servings

Source: TasteBook

Ingredients

- CRUST:
- 18 Oreo cookies
- 4 tablespoons butter, melted
- PIE FILLING
- 1 ½ cups heavy cream
- 3 tablespoons plus 1/4 cup sugar, divided
- 1 ½ teaspoons vanilla
- 8 ounces cream cheese, softened
- 4 full-size Butterfinger candy bars (1.9 ounces each), coarsely chopped
- Chocolate and/or caramel sauces, for drizzling

Method

1. FOR THE CRUST:

2. Crush the Oreos to fine crumbs in a food processor (or place them in a resealable plastic bag and crush with a rolling pin). Add the butter and pulse (or stir) until the crumbs are evenly moist. Press the crumbs onto the bottom and sides of a 9-inch pie plate. Freeze the crust while you make the filling. FOR THE FILLING:

3. With an electric mixer, beat the cream, 3 tablespoons sugar, and vanilla until it forms stiff peaks. In a separate bowl, beat the cream cheese and remaining 1/4 cup sugar on high speed until fluffy, about 3 minutes. Fold 2/3 of the whipped cream into the cream cheese mixture, and then fold in 3/4 of the chopped Butterfinger bars. Spread the filling in the chilled crust. Top with the remaining whipped cream and crushed Butterfingers. Cover and freeze until firm. (If frozen overnight, let it thaw just a bit before cutting.) Serve drizzled with chocolate and/or caramel sauce.



Frozen Strawberry Crumble Cake

8 servings

Source: FaceBook

Ingredients

- 2 cups flour, sifted
- ½ cup brown sugar, packed
- ½ cup nuts, any kind, chopped
- 1 cup butter, melted
- 3 egg whites
- 1 cup sugar
- 1 lb. sliced strawberries, (if frozen, thaw and drain first, and reduce sugar to ¾ cup)
- 2 tablespoons lemon juice
- 1 cup whipping cream

Method

1. Stir together the first 4 ingredients and spread evenly in a shallow baking pan. Bake at 350 F for 20 minutes, stirring occasionally.
2. When browned, sprinkle about ⅔ of the crumbs in the bottom of a 9x13" baking dish.
3. In a large bowl, combine egg whites, sugar, berries and lemon juice and beat at high speed with an electric mixer until stiff peaks form - about 10 minutes.
4. In a separate bowl, whip the cream until almost stiff, then fold gently into the berry mixture. Pour this over the crumbs in the baking dish, and spread evenly.
5. Top with remaining crumble mixture and freeze 6 hours or overnight. Cut into squares and garnish with whole strawberries.
6. Serve almost frozen.



Ginger Cake with Maple Frosting

12 servings

Source: MyRecipes.com

Ingredients

- Cake:
- 1 ½ cups buttermilk
- ½ cup plus 1 Tbsp. vegetable oil
- 5 large eggs
- 1 ¾ cups packed dark brown sugar
- ⅔ cup applesauce (do not use unsweetened)
- ¼ cup molasses
- 3 cups cake flour
- 1 ½ teaspoons baking soda
- 5 teaspoons ground ginger
- ½ teaspoon ground cloves
- ½ teaspoon ground nutmeg
- ¼ teaspoon salt
- Frosting:
- 3 sticks (¾ lb.) unsalted butter, softened
- 3 ¾ cups confectioners' sugar, sifted
- 4 tablespoons pure maple syrup
- 1 teaspoon maple extract (optional)

Method

1. 1. Make cake: Preheat oven to 350°F. Grease two 9-inch round pans and line with parchment.
2. 2. Whisk buttermilk, oil, eggs, sugar, applesauce and molasses in a large bowl until smooth. Sift dry ingredients on a sheet of waxed paper. Add to buttermilk mixture, stirring to combine.
3. 3. Divide batter between pans and bake in center of oven until a toothpick inserted in center comes out clean, about 20 to 25 minutes. Let cool in pan for 10 minutes, then invert onto rack to cool completely. (Can be made one day ahead. Wrap in plastic and store at room temperature.)
4. 4. Make frosting: In a bowl with electric mixer, beat butter until smooth and creamy. Slowly add sugar, beating constantly. Add syrup and extract (if using), beating until well combined.
5. 5. Assemble cake: Reserve ¼ cup of frosting. Place one cake layer on serving plate. Spread with 1 generous cup of frosting; top with second cake layer. Spread remaining frosting on top and sides of cake. Chill for 2 hours or overnight.
6. 6. If cake was refrigerated overnight, bring to room temperature. Spread a dollop of reserved frosting on store-bought gingerbread cookies to stick them to cake (or make your own cookies).

Grandma's Fruitcake

12 servings

Source: Nora Hoffman

Ingredients

- 2 cups Flour
- 1 cup Butter
- 1 cup Sugar
- 6 Large Eggs, Separate Out Yolks
- 1 Pound Raisins
- 1 Pound Currants
- ½ Pound Candied Citron, Optional
- ½ Pound Candied Cherries
- ½ Pound Candied Pineapple
- ½ Pound Dates Or Figs, Pitted
- ½ Pound Almonds
- ½ Pound Pecans
- 1 Small Jar Grape Jelly
- ¼ cup Cognac Or Sherry
- ½ cup Whiskey
- ½ Teaspoon Allspice
- ½ Teaspoon Cinnamon
- ½ Teaspoon Nutmeg
- ½ Teaspoon Cloves

Method

1. Chop up pineapple, cherries and dates. Soak 12 hours in whiskey.
2. Cream butter & sugar. Add egg yolks (beaten). Add sherry, spices & jelly.
3. Beat egg whites until stiff. Fold into butter mixture, add soaked fruit and flour.
4. Add nuts. Line loaf pan with waxed paper. Fill pan with mixture.
5. Place pan of water in 300 degree oven and place loaf pan in water.
6. Bake 1 hour.



Hazelnut Crunch Cake with Mascarpone and Chocolate

8 servings

Source: Food Network

Ingredients

- Cake:
- 1 box chocolate cake mix
- Crunch:
- 1 cup (about 4 1/2-ounces) hazelnuts, toasted and skinned
- 2/3 cup sugar
- 1/3 cup water
- Filling:
- 2 (8-ounce) containers mascarpone cheese, room temperature
- 1 cup cream
- 3/4 cup powdered sugar
- 1 teaspoon vanilla extract
- Topping:
- 1/4 cup bittersweet chocolate chips
- 1 tablespoon sugar
- 1 teaspoon orange zest

Method

1. For the cake:
2. Directions
3. Preheat the oven to 350 degrees F.
4. Butter and flour 2 (8-inch) cake pans. Prepare the cake mix according to package instructions. Divide the batter between the 2 cake pans and bake according to package instructions. Remove from the oven and let cool on a wire rack.
5. For the Crunch:
6. Place the toasted nuts close together in a single layer on a parchment-lined baking sheet. Combine the sugar and water in a small saucepan over medium-high heat. Stir the sugar mixture until dissolved. Bring to a boil and let cook until the sugar is light brown, about 8 minutes. Let the bubbles subside then pour the caramelized sugar over the nuts. Place the baking sheet in the refrigerator and let the sugar nut mixture cool until hard, about 30 minutes. When the sugar nut mixture is hard and cool, top with another piece of parchment paper and pound into small pieces, or place the sugar nut mixture on a cutting board and cut into small pieces. Set aside.
7. For the filling:
8. Put the mascarpone cheese, cream, powdered sugar, and vanilla into a large mixing bowl. Using an electric mixer whip the cream mixture to soft peaks. Fold the Crunch mixture into the whipped cream.

9. For the topping:

10. Place the chocolate, sugar and zest in a food processor. Process the mixture until the chocolate is finely ground.

11. To assemble the cake:

12. Put 1 cake on a serving plate. Top with 1-inch of the whipped cream crunch mixture. Top with the second layer of cake and continue frosting the entire cake with the remaining whipped cream crunch mixture. Sprinkle the top and sides of the cake with the ground chocolate. Serve.



Key Lime Cheesecake

12 servings

Source: Bon Appetit

Ingredients

- Lime custard
- 6 large egg yolks
- $\frac{3}{4}$ cup sugar
- 6 tablespoons fresh Key lime juice or regular lime juice
- 1 teaspoon grated Key lime peel or regular lime peel
- Crust
- 1 $\frac{3}{4}$ cups graham cracker crumbs (about 12 whole graham crackers)
- $\frac{1}{4}$ cup sugar
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ cup (1 stick) unsalted butter, melted
- Filling
- 2 (8-ounce) packages cream cheese, room temperature
- $\frac{3}{4}$ cup plus 3 tablespoons sugar
- 2 large eggs
- 3 tablespoons fresh Key lime juice or regular lime juice
- 1 tablespoon grated Key lime peel or regular lime peel
- 1 16-ounce container sour cream
- Thin lime slices

Method

1. For lime custard:

2. Whisk all ingredients in heavy small saucepan over medium heat until custard thickens and boils for 30 seconds, about 8 minutes. Cool to room temperature, stirring occasionally (mixture will thicken).

3. For crust:

4. Preheat oven to 350°F. Wrap 3 layers of foil around outside of 8- to 8 1/2-inch-diameter springform pan with 3-inch-high sides. Butter pan. Stir first 3 ingredients to blend in medium bowl. Mix in butter until moistened. Press crumb mixture evenly onto bottom and 1 1/2 inches up sides of prepared pan. Bake just until set, about 5 minutes. Cool completely. Maintain oven temperature.

5. For filling:

6. Place cream cheese, $\frac{2}{3}$ cup sugar, eggs, lime juice, and lime peel in processor; blend well.

7. Spoon custard into crust; smooth top. Carefully spoon filling over. Set cheesecake in large baking pan. Add enough hot water to baking pan to come 1 inch up sides of cheesecake pan. Bake until almost set but not puffed and center moves slightly when pan is gently shaken, about 45 minutes.

8. Meanwhile, stir sour cream and remaining 3 tablespoons sugar in medium bowl to blend.

9. Carefully spoon sour cream mixture over hot cheesecake; smooth top. Bake until topping sets, about 10 minutes. Cool 10 minutes. Run knife around sides of pan to loosen. Cool cheesecake completely. Cover and refrigerate overnight. Do ahead Can be made 2 days ahead. Keep refrigerated. Release pan sides from cheesecake; transfer to platter. Garnish with lime slices and serve.



Key Lime Pie

Pie (without topping) can be made, loosely covered, and chilled for up to 2 days.

8 servings

Source: Epicurious

Ingredients

- For the crust:
- 11 (2 1/4x4 3/4") graham crackers
- 2 tablespoons sugar
- 1 1/2 teaspoons ground cinnamon
- Pinch kosher salt
- 6 tablespoons unsalted butter, melted
- For the filling:
- 1 (14-ounce) can sweetened condensed milk
- 4 large egg yolks
- 7 tablespoons fresh key lime juice
- 2 tablespoons fresh lemon juice
- For the topping:
- 1 cup chilled heavy cream
- 2 tablespoons powdered sugar
- Special Equipment:
- A 9" pie pan

Method

1. Make the crust: Place rack in the center of oven and preheat to 350°F.
2. Pulse graham crackers, sugar, cinnamon, and salt in a food processor until fine crumbs form. With the motor running, drizzle in melted butter and process until well-combined. Transfer mixture to pie pan and press into bottom and up sides with a flat-bottomed measuring cup.
3. Bake crust until golden brown and set, 8-10 minutes. Transfer to a wire rack and let cool to room temperature, about 15 minutes.
4. Make the filling and bake pie: Whisk condensed milk and yolks together in a large bowl. Add key lime and lemon juice and whisk until well-combined (mixture will thicken slightly).
5. Pour filling into crust and bake until center is just set, about 15 minutes. Transfer pie to a wire rack and let cool completely (filling will set as it cools), about 1 hour. Transfer to refrigerator and chill until cold, at least 1 hour.
6. Make the topping: When ready to serve, whip cream with a whisk or electric mixer to very soft peaks. Sprinkle sugar over cream and continue whipping until it holds stiff peaks. Dollop cream in center of pie (leaving at least a 1" border of visible pie filling) and serve.

Key Lime Pie a la Stephen

8 servings

Source: Bon Appetit

Ingredients

- ¾ cup granola, no fruit added
- ¾ cup graham cracker crumbs
- ½ stick butter, melted
- 3 tablespoons sugar
- 14 ounces sweetened condensed milk
- ½ cup lime juice
- 3 large egg yolks
- 8 ounces cream cheese
- ½ cup sweetened condensed milk
- ¼ cup lime juice
- 2 tablespoons sugar
- 1 teaspoon vanilla extract
- Sweetened Whipped Cream

Method

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

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

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

4. Pipe sweetened whipped cream decoratively around edges of pie.

Pie can be made 1 day ahead. Keep refrigerated.



Layered Pumpkin Dessert

12 servings

Source: FaceBook

Ingredients

- 1 cup Flour
- ½ cup Butter
- ½ cup plus ¼ cup Pecans, chopped
- 8 ounces Cream cheese, softened
- 1 cup Powdered sugar
- 3 cups Whipped topping, divided
- 2 ½ cups Milk
- 3 sm pkgs. White chocolate instant pudding mix
- 1 15 oz can Pumpkin pie Filling
- 1 teaspoon Pumpkin spice

Method

1. Layer 1: Mix flour, butter and 1/2 cup pecans together. Press into a sprayed 8×8 pan. Bake for 15 minutes at 350 degrees, then remove and let cool.
2. Layer 2: Blend cream cheese and powdered sugar, add 1 cup of the whipped topping then spread over cooled crust.
3. Layer 3: Mix milk, pudding mix, canned pumpkin, pumpkin spice and 1 cup whipped topping until smooth. Spread over top of layer 2.
4. Layer 4: Spread remaining 1 cup of whipped topping and sprinkle pecans.
5. Let chill for 3 hours or until set.



Lemon Bars

Topping:

You can just use powdered sugar for your topping but I usually reserve 1/4 cup crust mixture and mix it with an additional 2 teaspoons of flour and 2 teaspoons of sugar and crumble it up with my fingers until fine. Then I sprinkle the mixture over the top of lemon filling before baking. After baking, I then sprinkle with more powdered sugar before cutting into squares.

8 servings

Source: FaceBook

Ingredients

- Filling:
- 6 whole eggs
- 3 cups sugar
- 1 ½ teaspoons baking powder
- ½ cup all purpose flour
- ⅓ cup fresh lemon juice
- zest from 2-3 lemons (2 tablespoons)
- Crust:
- 3 cups all purpose flour
- 1 ½ cups powdered sugar
- 1 ½ cups of butter (3 sticks) melted

Method

1. Filling: In a large bowl, whisk the eggs until light in color. Add in the sugar, baking powder and flour and stir until combined. Add the lemon zest and the lemon fresh lemon juice and stir well. Set aside.

2. Preheat oven to 350 degrees. Lightly spray a 9 x 13 baking pan with cooking spray.

3. Crust: Mix flour and powdered sugar together. Add the melted butter and mix until just crumbly. Press the crumbs firmly into the pan making an even layer. Bake for 15 minutes at 350 degrees. Remove crust from oven and pour your lemon filling over the crust making sure you get an even layer. Bake for an additional 45 minutes until lemon filling is set and no longer jiggles in the middle.

Let this cool completely before you cut it. Then dust and cut into squares. Keep refrigerated until gone....which isn't long around here!



Lemon Blueberry Layer Cake

Sunshine-sweet lemon layer cake dotted with juicy blueberries and topped with lush cream cheese frosting. Take a bite and taste the bursts of bright flavors!

12 servings

Source: FaceBook

Ingredients

- CAKE
- 1 cup (230g) unsalted butter, softened to room temperature
- 1 and 1/4 cups (250g) granulated sugar
- 1/2 cup (100g) light brown sugar
- 4 large eggs, at room temperature*
- 1 Tablespoon vanilla extract
- 3 cups (375g) all-purpose flour, careful not to overmeasure*
- 1 Tablespoon baking powder
- 1/2 teaspoon salt
- 1 cup (240ml) buttermilk*
- zest + juice of 3 medium lemons*
- 1 and 1/2 cups blueberries, fresh (258g) or non-thawed frozen (275g)
- 1 Tablespoon all-purpose flour
- CREAM CHEESE FROSTING
- 8 ounces (224g) full-fat cream cheese, softened to room temperature
- 1/2 cup (115g) unsalted butter, softened to room temperature
- 3 and 1/2 cups (420g) confectioners' sugar
- 1 - 2 Tablespoons (15-30ml) heavy cream*
- 1 teaspoon vanilla extract
- pinch salt

Method

1. Preheat the oven to 350F. Spray three 9x2 inch cake pans with nonstick spray. Set aside.
2. Make the cake. Using a handheld or stand mixer with a paddle attachment, beat the butter on high until creamy - about 1 minute. Add granulated and brown sugars and beat on medium-high speed until creamed, about 2-3 minutes. Scrape down the sides and bottom of the bowl as needed. Add eggs and vanilla. Beat on medium speed until everything is combined, about 2 full minutes. Scrape down the sides and bottom of the bowl as needed. Set aside.
3. In a large sized bowl, toss together the flour, baking powder, and salt. Slowly add the dry ingredients to the wet ingredients. Beat on low speed for 5 seconds, then add the milk, lemon zest, and lemon juice. Remove from the mixer and stir lightly until everything is just combined. Toss the blueberries in 1 Tablespoon of flour and fold into the batter. Batter is extremely thick. Do not overmix at any point. Overmixing will lend a tough, dense textured crumb.
4. Spoon batter evenly into 3 prepared cake pans. If only using 2 cake pans, your bake time will be longer. Bake the three layers for about 21-26 minutes or until a toothpick inserted in the center comes out clean. Mine took 21 minutes. Remove from the oven and allow to cool completely before frosting.

5. Make the frosting. Using a handheld or stand mixer with a paddle attachment, beat cream cheese and butter together on medium speed until no lumps remain, about 3 full minutes. Add confectioners' sugar, 1 Tablespoon cream, vanilla extract, and salt with the mixer running on low. Increase to high speed and beat for 3 minutes. Add 1 more Tablespoon of cream to thin out, if desired.

6. Assemble and frost. First, using a large serrated knife, trim the tops off the cake layers to create a flat surface. Place 1 layer on your cake stand. Evenly cover the top with cream cheese frosting. Top with 2nd layer, more frosting, then the third layer. Top with frosting and spread around the sides. The recipe doesn't make a ton of frosting, just enough for a light frost. Top with blueberries or lemon garnish if desired. Refrigerate for at least 45 minutes before cutting or else the cake may fall apart as you cut.

7. Make 1 day in advance if you'd like. Extras keep well in the refrigerator for up to 3 days.

*This batter will fit into a 9×13 pan. Fill 2/3 full. If there's extra batter, you can make a few cupcakes. I'm unsure of the baking time since I only typically make it as a layer cake.

*VERY careful not to overmeasure your flour. This will result in a heavy, dense crumb. You want a precise 375g.

*Please use buttermilk in this recipe. See note in post about how to make your own at home.

*1 medium-size lemon = approximately 1 tablespoon of lemon zest = 2 to 3 tablespoons of lemon juice

*Room temperature eggs preferred for even distribution among batter. Simply set into a bowl of warm water for 5 minutes before using or set out when you set out your cream cheese/butter for the recipe.

*Heavy cream with 30% or more milk fat preferred in frosting for creamiest texture. For a less creamy texture, milk would be fine.

Lemon Cake with Strawberries

12 servings

Source: Bon Appetit

Ingredients

- Cake
- 1 $\frac{3}{4}$ cups sugar
- $\frac{3}{4}$ cup unsalted butter, room temp
- 2 tablespoons lemon peel
- 3 eggs, large
- $\frac{1}{4}$ cup lemon juice
- 3 cups cake flour
- 1 teaspoon baking soda
- $\frac{1}{4}$ teaspoon salt
- 1 $\frac{1}{2}$ cups buttermilk
- 1 16 oz frozen strawberries, sliced and thawed
- Frosting
- 12 ounces cream cheese, room temp
- $\frac{1}{2}$ cup unsalted butter, room temp
- 2 cups powdered sugar
- 5 tablespoons frozen lemonade concentrate, thawed
- $\frac{1}{2}$ teaspoon lemon peel, grated
- 2 1 pint strawberries, hulled

Method

1. Preheat oven to 350. Butter and flour three 9-inch cake pans.
2. Beat sugar, butter and lemon peel in large bowl until light and fluffy. Add eggs. Beat in lemon juice. Sift flour, baking soda and salt into bowl, stir dry ingredients into butter mixture alternately with buttermilk, beginning and ending with dry ingredients. Divide batter among pans. Bake until tester comes out clean, about 30 minutes. Turn cakes out of pan. Cool completely.
3. Boil sliced strawberries with juices over med-high heat til reduced to $\frac{2}{3}$ cup, about 20 minutes. Cool to room temperature.
4. Beat cream cheese and butter in large bowl until light and fluffy. Add sugar and beat til smooth. Beat in lemonade concentrate and lemon peel. Divide strawberry mixture between 2 cake layers and spread over tops. Let stand til slightly set, about 5 minutes. Drop $\frac{3}{4}$ cup frosting atop cake by spoonfuls; gently spread over top. Top with remaining layer of cake. Using spatula, spread remaining frosting in decorative swirls over sides and top of cake.
5. Decoratively arrange strawberries atop cake.

Lemon Creme Brulee Tart

8 servings

Source: Bon Appétit

Ingredients

- Crust
- 1 cup all purpose flour
- ¼ cup powdered sugar
- 1 Pinch salt
- 6 tablespoons chilled unsalted butter (¾ stick), cut into 1/2-inch cubes
- 4 teaspoons chilled whipping cream, (or more)
- 1 egg white, beaten to blend
- Filling
- ¾ cup plus 2 tablespoons sugar
- ¾ cup whipping cream
- 4 large egg yolks
- 2 large eggs
- ½ cup fresh lemon juice
- 1 tablespoon finely grated lemon peel, (packed)
- Lemon slices (optional)

Method

1. For crust:

2. Combine flour, sugar, and salt in processor; blend 5 seconds. Using on/off turns, blend in butter until coarse meal forms. Add 4 teaspoons cream. Using on/off turns, blend until moist clumps form, adding more cream by teaspoonfuls if dough is dry. Gather dough into ball; flatten into disk. Wrap and chill at least 2 hours.

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

4. For filling:

5. Whisk ¾ cup sugar, cream, yolks, and eggs in bowl to blend well. Mix in lemon juice and lemon peel. Pour filling into warm crust. Bake until filling is slightly puffed at edges and set in center, about 30 minutes. Cool completely, about 1 hour.

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

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



Lemon Curd

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

Yield: 1 Cake

Source: Bon Appetit

Ingredients

- 2 $\frac{1}{3}$ cups sugar
- 4 teaspoons cornstarch
- 1 cup fresh lemon juice
- 4 large eggs
- 4 large egg yolks
- $\frac{3}{4}$ cup unsalted butter, (1 $\frac{1}{2}$ sticks) cut into pieces

Method

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

Can be prepared 1 week ahead. Cover and keep refrigerated.



Lemon Curd Marbled Cheesecake

·Lemon curd can be made 1 week ahead and chilled, covered.

·Crust (without filling) can be made 1 day ahead and kept, covered, at room temperature.

·Cheesecake can be chilled, loosely covered, up to 2 days. Cheesecake must be completely chilled before covering to prevent condensation on its surface.

10 servings

Source: Gourmet | July 2006

Ingredients

- For lemon curd:
- 1 teaspoon finely grated fresh lemon zest
- ½ cup fresh lemon juice
- ½ cup sugar
- 3 large eggs
- ½ stick (1/4 cup) unsalted butter, cut into small pieces
- For crust:
- 1 ½ cups finely ground graham cracker crumbs (5 oz)
- ½ cup sugar
- ¼ teaspoon salt
- 5 tablespoons unsalted butter, melted
- For filling:
- 3 (8-oz) packages cream cheese, softened
- 1 cup sugar
- 3 large eggs
- ¾ cup sour cream
- 1 teaspoon vanilla
- Special equipment: a 9- to 9 1/2-inch (24-cm) springform pan
- Accompaniment: blueberries

Method

1. Make lemon curd:
2. Whisk together zest, juice, sugar, and eggs in a 2-quart heavy saucepan. Add butter and cook over moderately low heat, whisking frequently, until curd is thick enough to hold marks of whisk and first bubbles appear on surface, about 6 minutes.
3. Force lemon curd through a fine-mesh sieve into a wide shallow dish, scraping bottom of sieve, then cover surface with wax paper. Cool completely, stirring occasionally, about 30 minutes.
4. Make and bake crust:
5. Put oven rack in middle position and preheat oven to 350°F. Invert bottom of springform pan (to make it easier to slide cake off bottom), then lock on side. Stir together crust ingredients in a bowl, then press onto bottom and 1 inch up side of springform pan. Place springform pan in a shallow baking pan and bake 10 minutes, then cool crust completely in springform pan on a rack.
6. Make filling and bake cheesecake:
7. Reduce oven temperature to 300°F.
8. Beat together cream cheese and sugar in a bowl with an electric mixer at medium speed until smooth, 1 to 2 minutes. Reduce speed to low and add eggs 1 at a time, beating until incorporated. Beat in sour cream and vanilla until combined.

9. Pour two thirds of cream cheese filling into crust, then spoon half of lemon curd over filling and swirl curd into filling with a small knife. (Avoid touching crust with knife to prevent crumbs getting into filling.) Repeat with remaining filling and curd.

10. Bake cheesecake until set 1 1/2 inches from edge but center trembles when pan is gently shaken, about 45 minutes. (Center of cake will appear very loose but will continue to set as it cools.) Transfer springform pan to a rack and immediately run a knife around top edge of cake to loosen. Cool completely, about 2 hours, then chill, uncovered, at least 4 hours. Remove side of springform pan before serving.

Lemon Curd Mousse Cake

12 servings

Source: Bon Appetit

Ingredients

- Curd
- 2 ⅓ cups sugar
- 4 teaspoons cornstarch
- 1 cup fresh lemon juice
- 4 large eggs
- 4 large egg yolks
- ¾ cup unsalted butter, (1 1/2 sticks) cut up
- Crust
- Nonstick vegetable oil spray
- 2 cups shortbread cookie crumbs - about 7 1/2 oz
- ¼ cup unsalted butter, (1/2 stick) melted
- Mousse
- 5 tablespoons water
- 4 teaspoons unflavored gelatin
- 6 large egg whites
- Lemon slices, cut into quarters (garnish)
- 1 ½ cups chilled heavy whipping cream
- ¾ cup sugar

Method

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

2. For crust: Preheat oven to 350F.

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

4. For mousse: Pour 5 tablespoons water into small saucepan.

5. Sprinkle gelatin evenly over. Let stand until gelatin softens, about 15 minutes. Meanwhile, place 1 ¾ cups lemon curd in large bowl.

6. Stir ¾ cup curd in another small saucepan over medium-low heat until very warm. Stir gelatin mixture over medium-low heat until dissolved and liquid is clear (do not boil).

7. Whisk warm gelatin mixture into ¾ cup warm curd. Gradually whisk gelatin-curd mixture into curd in large bowl. Using electric mixer, beat egg whites in medium bowl until soft peaks form. Gradually add sugar, beating until whites are thick and glossy. Fold whites into curd mixture in 3 additions. Using same beaters, beat cream in another medium bowl until peaks form. Fold into egg white-curd mixture in 3 additions. Pour enough mousse over cooled crust to fill pan completely. Pour remaining mousse into small bowl and reserve. Cover and chill mousse cake, reserved mousse, and remaining curd overnight. Using long thin knife, cut around cake to loosen.

8. Remove pan sides. Gently spread ¾ cup of remaining curd over cake. Transfer reserved mousse to pastry bag fitted with small star tip. Pipe rosettes of mousse around top edge of cake. Chill cake until ready to serve. (Can be made up to 8 hours ahead.) Arrange lemon slices between rosettes.

9. Cut cake into wedges.

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

Lemon Frosting

Yield: 1 Cake

Source: Times Union

Ingredients

- 3 ounces Cream Cheese, softened
- ¼ cup Butter, softened
- 1 lb. Confectioner's Sugar
- 3 tablespoons Fresh Lemon Juice
- ½ teaspoon Lemon Extract, OPTIONAL

Method

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

This recipe goes with the Lemon layer cake.

- Start to finish: 15 Minutes

Lemon Layer Cake

16 servings

Source: Times Union

Ingredients

- 1 Recipe 1-2-3-4, Baked in 3 9 " Pans
- 1 Recipe Citrus Curd
- 1 Recipe Snow-White Lemon Frosting
- 1 cup Flaked Coconut
- Lemon Slices for garnish

Method

1. Put one cake layer on platter. Spread with half of the citrus curd. Top with second layer and spread with remaining citrus curd. Top with remaining cake layer.
2. Frost the top and sides of the cake with the snow white lemon frosting. Press the coconut over the sides of the cake.
3. Refrigerate at least 30 minutes.
4. Garnish with lemon slices. Serve at room temperature.

Lemon Layer Cake II

16 servings

Source: Williams Sonoma

Ingredients

- Cake
- 2 cups cake flour
- 2 teaspoons baking powder
- ¼ teaspoon salt
- 12 tablespoons butter
- 1 cup sugar
- 2 teaspoons lemon zest
- 3 large eggs, beaten
- ½ cup milk
- 2 tablespoons lemon juice
- Lemon Buttercream Frosting
- ⅔ cup sugar
- 4 egg yolks
- 1 tablespoon water
- 16 tablespoons butter, cut in 1" pieces
- 1 ½ teaspoons vanilla extract
- Finely grated zest of 1 lemon
- Lemon Curd - 1 cup (see Lemon Curd recipe)

Method

1. Preheat oven to 325 degrees. Grease and flour three 8-inch round cake pans. Sift together the flour, baking powder and salt.
2. In the large bowl beat the butter on medium speed until creamy, 1 to 2 minutes. Gradually add the sugar and lemon zest, beating until light and fluffy, 5 to 6 minutes, scraping down the sides from time to time. Add the beaten eggs a little at a time, beating until the mixture is thick and blended, 4 to 5 minutes.
3. Remove the bowl from the mixer. Using a rubber spatula, fold in the flour mixture in three additions, alternating with the milk and beginning and ending with the flour, until the batter is just blended and no lumps of flour remain. Then fold in the lemon juice.
4. Divide the batter among the prepared pans, spreading it so the sides are slightly higher than the center. Bake until the cakes are golden on top and a toothpick inserted in the center comes out clean, 20 to 30 minutes. Transfer the pans to wire racks and let cool for 10 minutes, then turn the cakes out onto the racks and let cool to room temperature.
5. Frosting: In bowl, whisk together the sugar, egg yolks and water. Set the bowl over but not touching simmering water in a saucepan and whisk constantly until the mixture registers 170 degrees on a candy thermometer, about 4 minutes.
6. Remove the bowl from over the water. Using an electric mixer fitted with the whisk attachment, beat the egg mixture on high speed until cool and thick, about 5 minutes. Gradually add the butter, 1 piece at a time, beating well after each addition until smooth. Then beat in the vanilla and lemon zest.
7. Assembly: Place one layer on cake plate, spread 1/2 cup of lemon curd evenly over the top of the cake. Place another cake layer on the first one and spread the remaining 1/2 cup lemon curd on top. Place the third cake layer on top. Using one-third of the frosting, spread a thin coat over the top and sides of the cake. Refrigerate until the frosting is set, about 3 hours. Spread the remaining frosting over the top and sides of the cake, being careful not to pick up any crumbs from the first coat. Refrigerate the cake for at least 2 hours before serving.

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

Lemon Lulu

12 servings

Source: Times Union

Ingredients

- 1 Package Duncan Hines Lemon Supreme Cake Mix
- Vegetable Oil
- 1 Box Instant Lemon Pudding (4 Serving Size)
- 1 cup Confectioner's Sugar
- 3 Tablespoons Lemon Juice
- 1 Large Egg (plus What the Cake Mix Calls For)
- Fresh Berry Sauce
- 3 ½ cups Fresh Raspberries, mashed
- ½ cup Sugar
- 1 cup Water
- 1 ½ Tablespoons Cornstarch

Method

1. Heat oven to 350 degrees. Grease and flour a bundt or tube pan.
2. Follow directions on cake mix for preparing cake, adding an additional egg, an additional 1/4 cup oil, and the pudding mix. Pour into prepared pan.
3. Bake 55 to 60 minutes. Allow cake to cool 10 minutes before removing from pan.
4. Combine sugar and lemon juice to make a glaze and drizzle over warm cake. Serve with Fresh Berry Sauce.
5. FRESH BERRY SAUCE: Place berries in small saucepan. Whisk 1/3 cup sugar and cornstarch and stir into berries with water. Cook over medium heat until thickened and clear. Remove from heat and add remaining sugar if necessary and set aside to cool slightly before serving, or cover and chill until ready to use.

Lemon Lush with Pecan Crust

8 servings

Source: Dee DesBois

Ingredients

- 1 cup flour
- 1 stick butter
- 1 cup pecans, crushed
- 1 cup confectioner's sugar
- 8 ounces cream cheese, softened
- 1 cup cool whip (or whipped heavy cream)
- 2 package lemon jello instant pudding pie filling
- 2 $\frac{3}{4}$ cups milk

Method

1. For crust: Mix together flour, butter and pecans. Spread out with hands in 13 x 9 baking pan. Bake for 15 minutes at 350 degrees.
2. Filling: Mix confectionary sugar, cream cheese and cool whip together and then spread a layer on top of crust.
3. Whisk pudding mix with the milk for 2 minutes and spread on top of filling.
4. Top with a layer of cool whip or whipped fresh heavy cream.
5. Refrigerate for at least 2 hours.

Lemon Pound Cake

16 servings

Source: Times Union

Ingredients

- 1 package white chocolate chips, (6-ounce)
- 2 ½ cups all-purpose flour
- 1 teaspoon baking powder
- ½ teaspoon salt
- 1 cup butter, (2 sticks) softened
- 1 ½ cups granulated sugar
- 2 teaspoons vanilla extract
- 3 large eggs
- 3 tablespoons grated lemon peel (can add up to 4 tblsp)
- 1 ½ cups buttermilk
- 1 cup confectioners' sugar
- 3 tablespoons fresh lemon juice

Method

1. Heat oven to 350 degrees. Grease and flour 10-cup bundt pan.
2. Melt the chocolate chips in medium, uncovered, microwave-safe bowl on 70 percent power for 1 minute, stir. Chips may retain some of their original shape. If necessary, microwave at 10- to 15-second intervals, stirring just until they are melted. Cool slightly.
3. Combine flour, baking powder and salt in small bowl. Beat butter, sugar and vanilla extract in large mixer bowl until creamy. Beat in eggs one at a time, beating well after each addition. Beat in lemon peel and melted chips. Gradually beat in flour mixture alternately with buttermilk. Pour into prepared pan.
4. Bake 50 to 55 minutes or until wooden pick inserted in cake comes out clean. Cool in pan on wire rack for 10 minutes.
5. Combine confectioners' sugar and lemon juice in small bowl. Make holes in cake with wooden pick; pour half of lemon glaze over cake. Let stand for 5 minutes. Invert onto plate. Make holes in top of cake; pour remaining glaze over cake. Cool completely before serving.



Lemon Pudding Dessert

10 servings

Source: Dianne Orlando

Ingredients

- 1 stick butter
- 1 cup flour
- ¼ cup chopped walnuts
- 8 ounces cream cheese, room temperature
- 1 cup sour cream
- ½ cup sugar
- 4 cups Cool Whip®
- 2 packages instant lemon pudding (small)
- 3 cups milk

Method

1. Mix butter, flour & walnuts well. Place in 13 X 9 pan. Bake 350 for 25 minutes.
2. Mix cream cheese, sour cream, sugar together. Add 2 cups cool whip, mix well and spread into cooled pie crust.
3. Mix pudding with milk and spread on top of mix and top with remaining cool whip.
4. Refrigerate.

Lemon Supreme Pie

8 servings

Source: Times Union

Ingredients

- 1 unbaked pastry shell, (9-inch)
- LEMON FILLING:
- 1 ½ cups sugar
- 6 tablespoons cornstarch
- ½ teaspoon salt
- 1 ¼ cups water
- 2 tablespoons butter
- 2 teaspoons grated lemon peel
- 4 drops yellow food coloring, optional (4 to 5)
- ⅔ cup fresh lemon juice
- CHEESE FILLING:
- 11 ounces cream cheese, softened
- ¾ cup confectioners' sugar
- 1 ½ cups whipped topping, thawed
- 1 tablespoon fresh lemon juice

Method

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

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

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

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



Lemon-blueberry Cream Pie

Yield: 1 pie

Source: Southern Living APRIL 2002

Ingredients

- 1 $\frac{2}{3}$ cups graham cracker crumbs
- $\frac{1}{4}$ cup sugar
- $\frac{1}{3}$ cup butter or margarine, melted
- 1 (8-ounce) package cream cheese, softened
- 1 (14-ounce) can sweetened condensed milk
- $\frac{1}{4}$ cup powdered sugar
- 1 (3.4-ounce) package lemon instant pudding mix
- 2 teaspoons grated lemon rind
- $\frac{1}{2}$ cup fresh lemon juice
- 1 pint fresh blueberries
- 2 tablespoons blueberry preserves
- 1 cup whipping cream
- Garnishes: lemon slices, fresh blueberries

Method

1. Stir together first 3 ingredients; press evenly in bottom and up sides of a 9-inch pie plate.
2. Bake piecrust at 350° for 8 minutes; remove piecrust to a wire rack, and cool completely.
3. Beat cheese, milk, and powdered sugar at medium speed with an electric mixer until creamy. Add pudding mix, rind, and juice; beat until blended. Spread half of lemon mixture evenly into prepared crust.
4. Stir together blueberries and preserves; spread evenly over lemon mixture. Spread remaining lemon mixture over blueberry mixture; cover and chill 2 hours or until set.
5. Beat whipping cream with an electric mixer until soft peaks form, and spread around outer edge of pie, forming a 3-inch border. Garnish, if desired.



Lime Mousse Cake

You must use Key Lime Juice (Available from Williams Sonoma) or this just won't taste like Stephen's. Beating the cake with the wire whisk attachments for 30 seconds before pouring into the springform pan will make for a lighter cake.

Yield: 10

Source: Stephen Fisher

Ingredients

- Crust
- 2 cups ground gingersnap cookies (about 38 cookies)
- 2 tablespoons sugar
- 5 tablespoons unsalted butter, melted
- Filling
- 6 - 8 Tablespoons Key lime juice or fresh lime juice
- 1 envelope unflavored gelatin
- 2 ½ cups chilled whipping cream
- 9 ounces good-quality white chocolate (such as Lindt's), chopped
- 3 packages cream cheese, (8 ounce) room temperature
- 1 teaspoon orange peel
- 1 cup sugar
- 1 tablespoons lemon peel

Method

1. For crust: Combine ground cookies and sugar in processor. Add melted butter and process, using on/off turns, until moist clumps form. Press mixture onto bottom and 1 inch up sides of 9 or 10-inch-diameter springform pan.
2. For filling: Place lime juice in bowl. Sprinkle gelatin over to soften.
3. Bring 1/2 cup cream to simmer in heavy medium saucepan. Remove from heat. Add white chocolate and stir until melted and smooth. Stir in gelatin mixture. Cool slightly.
4. Using electric mixer, beat cream cheese, sugar and the orange and lime peel in large bowl to blend. Slowly beat white chocolate mixture into cream cheese mixture. Using clean dry beaters, beat remaining 2 cups whipping cream in another large bowl to peaks. Fold into white chocolate mixture. Pour filling into prepared crust. Cover and refrigerate overnight. Release pan sides from cake. Transfer cake to platter and serve.

Can be prepared 2 days ahead. Keep refrigerated. You can increase the lime juice to up to 8 tablespoons lime juice and get excellent results.



Lime Tart with Blackberries and Blueberries

Pressing plastic wrap directly onto the surface of the lime curd makes sure that a skin doesn't form as the custard chills. Brushing the berries with a little blackberry jam gives the fruit topping a shiny, pastry-shop finish.

Servings: --

Source: Bon Appétit

Ingredients

- Lime curd:
- 3 large eggs
- 3 large egg yolks
- 1 cup sugar
- ¾ cup fresh lime juice
- 6 tablespoons (¾ stick) unsalted butter, cut into 6 pieces
- Topping:
- 2 6-ounce containers fresh blackberries
- 1 6-ounce container fresh blueberries
- 1 tablespoon blackberry jam
- Crust:
- ½ cup (1 stick) unsalted butter, room temperature
- ¼ cup sugar
- 1 large egg yolk
- 1 ¼ cups all purpose flour
- 1 large pinch of salt
- print a shopping list for this recipe

Method

1. For lime curd:

2. Set fine metal strainer over medium bowl and set aside. Whisk eggs, egg yolks, and sugar in another medium metal bowl to blend. Whisk in lime juice. Set bowl over large saucepan of gently simmering water (do not allow bottom of bowl to touch water). Whisk constantly until curd thickens and instant-read thermometer inserted into curd registers 178°F to 180°F, about 6 minutes. Immediately pour curd through prepared strainer set over bowl. Add butter to warm strained curd; let stand 1 minute, then whisk until blended and smooth. Press plastic wrap directly onto surface of curd, covering completely. Refrigerate until cold, about 4 hours. **DO AHEAD:** Lime curd can be made up to 2 days ahead. Keep chilled.

3. For crust:

4. Using electric mixer, beat butter and sugar in medium bowl until well blended, 1 to 2 minutes. Add egg yolk; beat to blend. Add flour and salt and mix on low speed until mixture resembles large peas. Using hands, knead in bowl just until dough comes together.

5. Transfer dough to 9-inch-diameter tart pan with removable bottom. Break dough into pieces, then press dough evenly up sides and onto bottom of pan. Cover and chill 1 hour. **DO AHEAD:** Can be made 1 day ahead. Keep chilled.

6. Preheat oven to 350°F. Uncover crust and bake until golden brown, about 35 minutes. Cool completely in pan on rack.

7. For topping:

8. Remove sides from tart pan and place crust on plate. Spread lime curd evenly in baked crust. Arrange blackberries in 2 concentric circles just inside edge of tart. Mound blueberries in center of tart. Place jam in small microwave-safe bowl. Heat in microwave until jam is melted, about 15 seconds. Whisk to loosen and blend, adding water by teaspoonfuls if thick. Brush jam over berries. **DO AHEAD:** Tart can be made up to 8 hours ahead. Chill uncovered.



Lindy's Cheesecake

Yield: 1 cake

Source: Times Union

Ingredients

- FILLING:
- 2 ½ pounds or 5 (8-ounce) blocks cream cheese
- 1 ¾ cups sugar
- 3 tablespoons flour
- 1 ½ teaspoons grated orange rind
- 1 ½ teaspoons grated lemon rind
- Pinch of vanilla bean (inside pulp) or ¼ teaspoon vanilla extract
- 5 eggs
- 2 egg yolks
- ¼ cup heavy cream
- Cookie dough crust:
- 1 cup sifted all-purpose flour
- ¼ cup sugar
- 1 teaspoon grated lemon rind
- Pinch vanilla bean (inside pulp)
- 1 egg yolk
- ¼ cup butter

Method

1. For the filling, combine cheese, sugar, flour, grated orange and lemon rind and vanilla.
2. Add eggs and egg yolks, one at a time, stirring lightly after each addition. Stir in cream.
3. To make the crust, combine flour, sugar, lemon rind and vanilla, make a well in center and add egg yolk and butter. Work together quickly with hands until well blended.
4. Wrap in waxed paper and chill thoroughly in refrigerator for about 1 hour.
5. Roll out 1/8-inch thick and place over oiled bottom of a 9-inch spring form cake pan. Trim off the dough by running a rolling pin over sharp edge.
6. Bake at 400 degrees for 20 minutes or until light gold. Cool. Butter sides of cake form and place over base. Roll remaining dough 1/8-inch thick and cut to fit the sides of the oiled band. Fill form with cheese mixture.
7. Bake at 550 degrees for 12 to 15 minutes. Reduce temperature to low (200 degrees) and continue baking 1 hour. Cool before cutting.

Author's note: I tried this myself. Main takeaway: You really do have to pay attention to details. When recipe says "sifted flour," it

means "sifted flour." And when it says bake bottom crust 20 minutes or until light gold, that means check it every 5 minutes or so to make sure it's not turning into cinder, which is what happened to my first effort. I had to start from scratch, in more ways than one.

Also, the cookie dough recipe doesn't appear to yield enough for much side crust, so I doubled it. Richard Cohen said he just pressed the dough extra thin against the bottom and sides of the pan and there was enough. I used my KitchenAid mixer to stir up the cheese mixture on slow speed, which was a good labor-saving step.

Bottom line: Although it took longer than expected and the cheesecake was a bit dark on top, the end result was definitely the real deal – extremely smooth and flavorful, a cheesecake lover's cheesecake. Watch out, Cheesecake Factory ... it's game on.

Macadamia Fudge Torte

12 servings

Source: Pillsbury Bake Off Winner

Ingredients

- FILLING
- 1/3 cup sweetened condensed milk, low-fat
- 1/2 cup semisweet chocolate, chips
- CAKE
- 1 package Pillsbury Moist Devil's Cake Mix
- 1 1/2 teaspoons cinnamon
- 1/3 cup oil
- 1 can sliced pears in light syrup, (16 ounce) drained
- 2 eggs
- 1/3 cup macadamia nuts, chopped
- 2 teaspoons water
- SAUCE
- 1 jar butterscotch caramel fudge topping, (17 Oz)
- 1/3 cup milk

Method

1. Heat oven to 350. Spray 9 or 10 inch springform pan with Pam.
2. In small saucepan, combine filling ingredients. Cook over medium heat until chocolate melts, stirring occasionally.
3. In large bowl, combine cake mix, cinnamon and oil; blend at low speed for 30 seconds til crumbly. (Mixture will be dry.) Place pears in blender or food processor and blend til smooth.
4. In large bowl, combine 2 1/2 cups of the cake mix mixture, pureed pears and eggs; beat at low speed til moistened. Beat 2 minutes at medium speed. Spread batter evenly in pan. Drop filling by spoonfuls over batter. Stir nuts and water into remaining batter. Sprinkle over filling.
5. Bake at 350 for 45 to 50 minutes or til top springs back when touched lightly in center. Cool 10 minutes. Remove sides of pan. Cool 1 1/2 hours til completely cooled.
6. In small saucepan, combine sauce ingredients. Cook over medium heat for 4 minutes til well blended, stirring occasionally.
7. To serve: Spoon 2 tablespoons warm sauce onto each serving plate; top with wedge of torte. If desired, serve with vanilla ice cream and garnish with chocolate curls.



Mama's Banana Pudding

12 servings

Source: FaceBook

Ingredients

- 2 bags Pepperidge Farm Chessmen Cookies OR 2 bags Vanilla Wafers
- 6 to 8 bananas, sliced
- 2 cups milk
- 1 (5 oz.) box French Vanilla pudding
- 1 (8 oz.) package cream cheese
- 1 (14 oz.) can sweetened condensed milk
- 1 (12 oz.) container frozen whipped topping thawed, or equal amount sweetened whipped cream

Method

1. Line the bottom of a 13x9 inch dish with 1 bag of cookies and layer bananas on top.
2. In a bowl, combine the milk and pudding mix and blend well using a handheld electric mixer.
3. Using another bowl, combine the cream cheese and condensed milk together and mix until smooth.
4. Fold the whipped topping into the cream cheese mixture.
5. Add the cream cheese mixture to the pudding mixture and stir until well blended.
6. Pour the mixture over the cookies and bananas and cover with the remaining cookies.
7. Refrigerate until ready to serve!

Mango Banana Cake

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

8 servings

Source: Bon Appetit

Ingredients

- 2 cups all-purpose flour
- 2 tablespoons cornstarch
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt
- ¼ teaspoon ground nutmeg
- 1 stick butter, room temperature
- 1 large egg yolk
- 1 cup sugar
- 2 large eggs
- ⅓ cup sour cream
- 1 teaspoon vanilla extract
- 1 cup mashed bananas, ripe
- 1 mango, peeled, pitted and sliced

Method

1. Preheat oven to 350F. Lightly butter three 8-inch cake pans. Dust pans with flour; tap out excess.
2. Whisk first 6 ingredients in medium bowl to blend. Using electric mixer, beat butter and egg yolk in large bowl until well blended. Gradually beat in sugar. Beat in eggs 1 at a time. Mix in sour cream and vanilla. Beat in dry ingredients alternately with mashed bananas in 3 additions each. Divide batter among prepared pans.
3. Bake cakes until tester comes out clean, about 20 minutes. Cool cakes in pans on racks 10 minutes. Turn cakes out onto racks and cool.
4. Place 1 cake layer on platter. Spread ¾ cup Cream Cheese Frosting over top. Spread half of Mango Curd over frosting. Top with second cake layer. Spread ¾ cup Cream Cheese Frosting over. Spread remaining half of Mango Curd over frosting. Top with third cake layer.
5. Spoon ¾ cup frosting into pastry bag. Spread remaining frosting around sides and over top of cake. Pipe frosting around top edge of cake. Arrange mango slices around top edge of cake. Garnish cake with mint.
6. Cover and chill.
7. Let stand 2 hours at room temperature before serving.

Serve with Cream Cheese Frosting and Mango Curd.

Mango Curd for Banana Cake

1 servings

Source: Bon Appetit

Ingredients

- 1 15 Oz mango, peeled
- ½ cup sugar
- 3 tablespoons fresh lemon juice
- 1 pinch salt
- 4 large egg yolks
- ¼ cup unsalted butter, cut up

Method

1. Puree first 4 ingredients in processor, scraping down sides of work bowl occasionally. Add yolks; puree 15 seconds longer. Strain through sieve set over large metal bowl, pressing on solids with back of spatula to release as much puree as possible. Discard solids in sieve.

2. Set metal bowl over saucepan of simmering water (do not allow bottom of bowl to touch water); whisk puree until thickened and thermometer registers 170, about 10 minutes. Remove from over water. Whisk in butter 1 piece at a time.

3. Cover and refrigerate overnight.

Use this recipe with Mango Banana Cake & Mango Curd recipes.

Manzione 1-2-3-4 Cake

4 servings

Source: Nancy Manzione

Ingredients

- 1 cup butter
- 2 cups sugar
- 3 cups flour
- 4 eggs
- 1 cup milk
- 2 teaspoons baking powder
- 1 teaspoon vanilla

Method

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

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

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

- Start to finish: 15 Minutes



Maple Pots De Crème with Almond Praline

4 servings

Source: Bon Appétit | October 2010

Ingredients

- Custard:
- 6 large egg yolks
- ⅓ cup maple sugar
- 2 tablespoons (packed) dark brown sugar
- ⅛ teaspoon imitation maple extract
- Pinch of coarse kosher salt
- 1 ½ cups heavy whipping cream
- Praline:
- 2 tablespoons sliced almonds
- 3 tablespoons sugar
- 1 tablespoon water
- 1 teaspoon light corn syrup
- Pinch of coarse kosher salt
- Special equipment: 4 ¾-cup ramekins or custard cups

Method

1. For praline:

2. Preheat oven to 375°F. Scatter almonds on small rimmed baking sheet. Bake almonds until golden brown, about 3 minutes. Remove from oven. Push almonds together in 4-inch square on sheet and cool.

3. Stir sugar, 1 tablespoon water, corn syrup, and coarse salt in small heavy saucepan over low heat until sugar dissolves. Increase heat; boil without stirring until syrup is dark amber, occasionally swirling pan and brushing down sides with wet pastry brush, about 5 minutes. Immediately pour caramel evenly over almonds, coating completely. Let stand until cold and hard, about 30 minutes. Break praline into pieces or process to coarse crumbs. **DO AHEAD:** Can be made 4 days ahead. Store airtight at room temperature.

4. For custard:

5. Preheat oven to 325°F.

6. Arrange four ¾-cup ramekins or custard cups in 13 x 9 x 2-inch metal baking pan. Whisk yolks, both sugars, extract, and salt in medium bowl to blend. Gradually whisk in cream. Divide custard among ramekins. Pour enough hot water into baking pan to come halfway up sides of ramekins.

7. Bake custards until center is just set, about 35 minutes. Transfer to work surface; let stand 15 minutes. Chill uncovered until cold, at least 2 hours. Cover; chill overnight.

8. Sprinkle praline over custards.

Mary Ann Cake with Lemon Curd and Blueberries

12 servings

Source: Williams Sonoma

Ingredients

- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon salt
- 16 tablespoons unsalted butter, room temperature
- 1 ½ cups granulated sugar
- 4 eggs
- 2 teaspoons vanilla extract
- 1 cup milk
- 2 cups lemon curd
- 1 ½ cups blueberries
- Confectionerssugar for dusting (optional)

Method

1. Preheat an oven to 350°F. Grease and flour a Mary Ann cake pan.
2. Over a sheet of waxed paper, sift together the flour, baking powder and salt. Set aside.
3. In the bowl of an electric mixer fitted with the flat beater, beat the butter on medium speed until smooth and creamy, 1 to 2 minutes. Reduce the speed to low and gradually add the granulated sugar, beating until blended. Increase the speed to medium-high and continue beating until the mixture is light and fluffy, 3 to 5 minutes, stopping the mixer occasionally to scrape down the sides of the bowl. Add the eggs one at a time, beating well after each addition, stopping the mixer occasionally to scrape down the sides of the bowl. Beat in the vanilla.
4. Reduce the speed to low and add the flour mixture in three additions, alternating with the milk and beginning and ending with the flour, beating just until blended and no lumps of flour remain.
5. Pour the batter into the prepared pan and bake until a toothpick inserted into the center of the cake comes out clean, about 40 minutes. Transfer the pan to a wire rack and let cool for 15 minutes. Carefully turn the cake out onto the rack and let cool completely, at least 1 hour.
6. Just before serving, spoon the lemon curd into the well of the cake, spreading it to the edges. Arrange the blueberries on top of the curd. Dust the cake with confectioners sugar.
7. Description:
8. "Made from lemon juice, sugar, butter and egg yolks, lemon curd is a
9. rich, creamy mixture that is traditionally served with scones and is
10. also used to fill pastries. Here, it becomes a delicious base for fresh
11. blueberries atop our Mary Ann cake. You can use prepared lemon curd or
12. make it from scratch."

Made from lemon juice, sugar, butter and egg yolks, lemon curd
NOTES : Mary Ann Cake pan is sold exclusively at Williams
Sonoma. It costs \$28.00. Worth every penny.



Mary Ann Chocolate-Almond Cake

8 servings

Source: Williams-Sonoma Kitchen

Ingredients

- For the Cake:
- $\frac{3}{4}$ cup cocoa powder, plus more for dusting
- 2 $\frac{1}{4}$ cups all-purpose flour
- 1 $\frac{1}{2}$ teaspoons salt
- 1 $\frac{3}{4}$ teaspoons baking soda
- 2 $\frac{1}{4}$ cups sugar
- 2 cups boiling water
- 12 tablespoons unsalted butter, (1 $\frac{1}{2}$ sticks) melted
- 3 eggs
- 2 $\frac{1}{2}$ teaspoons vanilla extract
- 1 cup semisweet chocolate chips
- For the Ganache
- 3 ounces semisweet chocolate chips, finely chopped
- $\frac{1}{2}$ cup heavy cream
- $\frac{3}{4}$ cup sliced almonds, lightly toasted

Method

1. Position a rack in the lower third of an oven and preheat to 350°F. Grease a Mary Ann cake pan and dust with cocoa powder.
2. To make the cake, over a sheet of waxed paper, sift together the flour, salt and baking soda. Set aside.
3. In a large bowl, whisk together the $\frac{3}{4}$ cup cocoa, the sugar and boiling water. Set aside.
4. In a small bowl, whisk together the butter, eggs and vanilla. Pour into the cocoa mixture and whisk to combine. Whisk in the flour mixture in two additions. Pour the batter through a fine-mesh sieve into the prepared pan and stir in the chocolate chips.
5. Bake until the cake springs back when gently touched and a toothpick inserted into the center comes out clean, about 45 minutes. Transfer the pan to a wire rack and let cool for 15 minutes. Tap the pan gently on a work surface, invert the pan onto the rack and lift off the pan. Let cool completely, about 1 hour.
6. To make the ganache, put the chocolate in a small bowl. In a small saucepan over medium heat, warm the cream until bubbles form around the edges of the pan. Pour the cream over the chocolate. Let stand for 1 minute, then slowly whisk until smooth. Let cool for 10 minutes before using.
7. Pour the ganache into the well of the cake. Using an offset spatula, spread evenly. Sprinkle the almonds in a 1-inch-wide band around the outside edge of the ganache. Refrigerate the cake for at least 30 minutes to set the ganache. Serves 12 to 16.

Laced with semisweet chocolate chips, this luscious cake is topped with ganache, a rich, smooth mixture of melted chocolate and cream. A sprinkling of toasted almonds adds the finishing touch. The cake will keep at room temperature for up to 4 days; store under a covered cake dome.

Mary Ann Mixed Berry Shortcake

8 servings

Source: Williams-Sonoma Kitchen

Ingredients

- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon salt
- 16 tablespoons unsalted butter, (2 sticks) at room temperature
- 1 ¾ cups granulated sugar
- 4 eggs
- 2 teaspoons vanilla extract
- 1 cup milk
- 3 cups mixed berries (Blueberries - Raspberries)
- 1 cup chilled heavy cream, beaten with 2 Tbs. granulated sugar
- Confectioners sugar for dusting (optional)

Method

1. Preheat an oven to 350F. Grease and flour a Mary Ann cake pan.
2. Over a sheet of waxed paper, sift together the flour, baking powder and salt. Set aside.
3. In the bowl of an electric mixer fitted with the flat beater, beat the butter on medium speed until smooth and creamy, 1 to 2 minutes. Reduce the speed to low and gradually add 1 1/2 cups of the granulated sugar, beating until blended. Increase the speed to medium-high and continue beating until the mixture is light and fluffy, 3 to 5 minutes, stopping the mixer occasionally to scrape down the sides of the bowl. Add the eggs one at a time, beating well after each addition, stopping the mixer occasionally to scrape down the sides of the bowl. Beat in the vanilla.
4. Reduce the speed to low and add the flour mixture in three additions, alternating with the milk and beginning and ending with the flour, beating just until blended and no lumps of flour remain.
5. Pour the batter into the prepared pan and bake until a toothpick inserted into the center of the cake comes out clean, about 40 minutes. Transfer the pan to a wire rack and let cool for 15 minutes. Carefully turn the cake out onto the rack and let cool completely, at least 1 hour.
6. Meanwhile, in a nonreactive bowl, combine the berries and the remaining 1/4 cup granulated sugar and stir until well blended. Cover and refrigerate, stirring occasionally, until the berries are tender and have released their juices, 1 to 2 hours.
7. Just before serving, pour the berries into a fine-mesh sieve placed over a bowl, reserving the juices. Using a pastry brush, brush the well of the cake with the juices. Reserve 1/4 cup of the whipped cream. Spoon the remaining whipped cream into the well, spreading it to the edges. Arrange the berries on top of the whipped cream, then top with the reserved whipped cream. Dust the cake with confectioners sugar. Serves 12 to 16.

Baked in our fluted Mary Ann cake pan, this dessert is a lovely way to showcase fresh berries. Do not refrigerate the berry-sugar mixture for more than 2 hours before using as the fruit could begin to break down.

Mary Ann Strawberry Shortcake

8 servings

Source: Stephen Fisher

Ingredients

- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon salt
- 16 tablespoons unsalted butter, (2 sticks) at room temperature
- 1 ¾ cups granulated sugar
- 4 eggs
- 2 teaspoons vanilla extract
- 1 cup milk
- 1 quart fresh strawberries, hulled
- 2 cups chilled heavy cream, beaten with 2 Tbs. confectioner's sugar
- Confectioners sugar for dusting (optional)
- Custard
- 3 large egg yolks, beaten
- 1 cup milk
- 1 heaping tabl flour
- ½ teaspoon almond extract, or to taste
- pinch salt

Method

1. Preheat an oven to 350F. Grease and flour a Mary Ann cake pan (or spray with PAM). Over a sheet of waxed paper, sift together the flour, baking powder and salt. Set aside.

2. In the bowl of an electric mixer fitted with the flat beater, beat the butter on medium speed until smooth and creamy, 1 to 2 minutes. Reduce the speed to low and gradually add 1 1/2 cups of the granulated sugar, beating until blended. Increase the speed to medium-high and continue beating until the mixture is light and fluffy, 3 to 5 minutes, stopping the mixer occasionally to scrape down the sides of the bowl. Add the eggs one at a time, beating well after each addition, stopping the mixer occasionally to scrape down the sides of the bowl. Beat in the vanilla.

3. Reduce the speed to low and add the flour mixture in three additions, alternating with the milk and beginning and ending with the flour, beating just until blended and no lumps of flour remain.

4. Pour the batter into the prepared pan and bake until a toothpick inserted into the center of the cake comes out clean, about 40 minutes. Transfer the pan to a wire rack and let cool for 15 minutes. Carefully turn the cake out onto the rack and let cool completely, at least 1 hour.

5. CUSTARD: Beat egg yolks in top of double boiler, set over simmering water. Mix in the sugar, flour, milk, almond extract and salt. Stirring constantly, cook until mixture is very thick, at least 15 minutes or more. Be careful not to cook too fast or the mixture will turn to scrambled eggs. It should get just hot enough to see a wisp of steam rise from the mixture and it will coat the back of your spoon when done. Cool and spread into top of cake. Refrigerate.

6. Assembly: No more than two hours prior to serving, arrange whole strawberries in a single row along the edge of the custard. Slice the remaining strawberries and sprinkle over the center of the cake. Dust with confectioners sugar before serving. Add a generous dollop of fresh whipped cream on the cake.

Baked in our fluted Mary Ann cake pan, this dessert is the best way to showcase fresh berries. Do not refrigerate the strawberries

in the custard mixture for more than 2 hours before using as the fruit could begin to break down.



Mile-high Chocolate Cake

10 servings

Source: Gourmet | January 2008

Ingredients

- For cake
- 5 ounces fine-quality unsweetened chocolate, chopped
- 2 ¼ sticks unsalted butter, softened
- 2 ¾ cups sifted cake flour (not self-rising, sift before measuring)
- ¼ cup unsweetened cocoa powder (not Dutch-process)
- 2 teaspoons baking soda
- 1 teaspoon baking powder
- ½ teaspoon salt
- 4 large eggs, at room temperature 30 minutes
- 1 cup granulated sugar
- 1 cup packed light brown sugar
- 1 ½ teaspoons pure vanilla extract
- 2 cups sour cream
- For frosting
- 1 cup sugar
- 6 tablespoons all-purpose flour
- 6 tablespoons unsweetened cocoa powder (not Dutch-process)
- 1 ½ cups whole milk
- 4 ounces fine-quality unsweetened chocolate, finely chopped
- 1 tablespoon pure vanilla extract
- 6 sticks (1 1/2 pound) unsalted butter, at room temperature
- Equipment: 2 (8- by 2-inch) round cake pans

Method

1. Make cake:
2. Preheat oven to 350°F with rack in middle. Butter cake pans, then line bottom of each with a round of parchment paper and butter parchment. Flour pans, knocking out excess.
3. Melt chocolate with butter, then cool.
4. Sift together flour, cocoa powder, baking soda, baking powder, and salt.
5. Beat eggs, sugars, and vanilla in a large bowl with an electric mixer at medium speed until pale and thick, 3 to 5 minutes. At low speed, mix in melted chocolate until incorporated, then add flour mixture in 3 batches alternately with sour cream, beginning and ending with flour mixture and mixing until each addition is just incorporated. Spread batter evenly in pans and rap pans several times on counter to eliminate air bubbles.
6. Bake until cakes pull away from sides of pans and a wooden pick inserted in center of each comes out clean, 40 to 50 minutes.
7. Cool in pans on a rack 10 minutes, then run a knife around edges of pans. Invert onto racks and discard parchment, then cool

completely, about 1 hour.

8. Make frosting and assemble cake:

9. Whisk together sugar, flour, cocoa powder, and a pinch of salt in a small heavy saucepan over medium heat, then add milk and cook, whisking constantly, until mixture boils and is smooth and thick, 3 to 5 minutes. Remove from heat and whisk in chocolate and vanilla until smooth. Transfer to a bowl to cool to room temperature, covering surface with parchment paper to prevent a skin from forming.

10. Beat butter with an electric mixer until creamy, then add cooled chocolate mixture a little at a time, beating until frosting is fluffy and spreadable.

11. Cut each cake horizontally into 2 layers with a long serrated knife. Put 1 layer on a cake stand or large plate and spread top with 1 1/4 cups frosting. Repeat with 2 more layers, then add remaining layer and spread top and side of cake with remaining frosting.

·Cake layers can be made 2 days ahead (but not split horizontally) and kept, wrapped tightly, at room temperature.

·Frosting can be made 2 days ahead and chilled, covered. Bring to room temperature (about 1 hour) and beat until fluffy before using.

·Cake can be frosted 1 day ahead and chilled, covered.



Mini Pumpkin Cheesecakes

8 servings

Source: FaceBook

Ingredients

- Filling:
- 1 (8 oz. package) cream cheese, softened
- 1 large egg
- 1 tablespoon all purpose flour
- 1 cup powdered sugar
- Cake
- 1 cup Libby's Pumpkin Puree
- 1 ½ cups all-purpose flour
- ½ teaspoon cinnamon
- ½ teaspoon nutmeg
- ½ teaspoon cloves
- ½ tablespoon plus
- ½ teaspoon pumpkin pie spice
- ½ teaspoon salt
- ½ teaspoon baking soda
- 2 large eggs
- 1 cup sugar
- ½ cup + 2 tablespoons vegetable oil

Method

1. To prepare the filling, combine the cream cheese, egg, flour and confectioners' sugar in a medium bowl and mix well until blended and smooth. Set aside.
2. To make the cakes, preheat the oven to 350 degrees and line small muffin pans with paper liners.
3. In a medium bowl, combine the flour, cinnamon, nutmeg, cloves, pumpkin pie spice, salt and baking soda and blend well.
4. In the bowl of an electric mixer combine the eggs, sugar, pumpkin puree and oil. Mix on medium-low speed until blended. With the mixer on low speed, add in the dry ingredients, mixing just until incorporated.
5. Fill each muffin tin about 2/3 full (about a tablespoon or so) with batter and then add about a teaspoon or so of cheesecake filling on top.
6. For the topping: 1/4 cup sugar 2 1/2 tablespoons flour 3/4 teaspoon ground cinnamon 2 tablespoons cold unsalted butter, cut into pieces To make the topping, combine the sugar, flour and cinnamon in a small bowl; whisk to blend. Add in the butter pieces and cut into the dry ingredients with a pastry blender or two forks until the mixture is coarse and crumbly. Sprinkle each cake with with topping and bake at 350 degrees for about 12-14 minutes. Very addicting!

Mocha Macaroon Torte

12 servings

Source: Pillsbury Bake off Winner

Ingredients

- 18 Ounces Pillsbury Chocolate Chunk Cookies, refrigerated package
- 8 Ounces Cream Cheese, softened
- 1 Large Egg
- ½ cup Coconut
- ¼ cup Sugar
- 2 Tablespoons Brewed Coffee
- 1 Teaspoon Vanilla
- ⅓ cup Semisweet Chocolate Chips
- Topping
- ¼ cup Sugar
- ¼ cup Chopped Pecan
- 6 Ounces Semisweet Chocolate Chips

Method

1. Heat oven to 350 degrees. Cut cookie dough in half crosswise. Cut each section in half lengthwise. Press dough in bottom of ungreased 9 inch springform pan. Bake at 350 for 12 to 18 minutes or until light golden brown. Remove partially baked crust from oven. Cool 10 minutes.

2. While crust is cooling, beat cream cheese in medium bowl until light and fluffy. Add egg; beat until smooth. Add coconut, 1/4 cup sugar, coffee and vanilla; blend well. Stir in 1/3 cup chocolate chips. Spoon and carefully spread mixture over crust. Sprinkle with all topping ingredients, using the pecans first, then the sugar and finishing with the chocolate chips.

3. Return to oven; bake an additional 30 to 45 minutes or until filling is set and edges are golden brown. Cool 10 minutes Run knife around sides of pan to loosen; carefully remove sides of pan. Cool 1 hour. Refrigerate 1 to 2 hours or until chilled.

If desired, serve with French vanilla ice cream.

Molten Chocolate Cakes

These are better than the ones at Mangia's!

12 servings

Source: Stephen Fisher

Ingredients

- 1 ¼ cups butter, (2 1/2 sticks)
- ¾ cup semisweet chocolate chips
- 4 medium eggs
- ½ cup sugar
- ¾ cup flour
- 12 caramel candies
- ¼ cup evaporated milk, divided

Method

1. Preheat oven to 325 degrees. Grease 12 muffin cups.
2. Combine butter and chocolate chips in a double boiler. Cook, stirring continually, until chocolate is melted. Let stand to cool slightly.
3. Combine eggs and sugar in a large bowl. Beat with an electric mixer set at medium speed until thickened, about 5 minutes. Add flour gradually, beating at low speed. Add chocolate mixture and beat until thick and glossy, about 3 minutes.
4. Fill the prepared muffin cups two-thirds full. Bake the cakes for 5 minutes.
5. Meanwhile, combine caramels and 2 tablespoons evaporated milk in a double boiler. Cook, stirring continually, until caramels are melted. Spoon 2 teaspoons of caramel mixture into each muffin cup. Bake for an additional 8 minutes longer. Invert cakes onto individual serving plates.
6. Stir remaining evaporated milk into remaining caramel mixture. Serve with warm cakes.

If you make ahead, reheat in microwave until warm.



Molten Chocolate Cakes with Sugared Raspberries

10 servings

Ingredients

- 1 cup unsalted butter
- 1 (4 ounce) Ghirardelli 60% Cacao Bittersweet Chocolate Baking Bar (or similar brand)
- 1 cup semisweet chocolate chips
- 5 large eggs
- ½ cup sugar
- ½ teaspoon vanilla
- Pinch of salt
- 4 teaspoons all-purpose flour
- 10 foil baking cups
- Garnish:
- 1 (6 ounce) container raspberries
- 2 tablespoons sugar

Method

1. Melt butter and chocolate in a large, heavy saucepan over low heat; stirring frequently. Remove from heat when completely melted and set aside. Beat eggs, sugar, vanilla and salt with a hand mixer in a medium bowl until sugar dissolves. With beaters running, add egg mixture into chocolate and beat until smooth. Beat in flour until just combined. Allow mixture to cool for about 10 minutes then cover bowl with plastic wrap and transfer to refrigerator until ready to bake cakes. Batter can be made the day ahead if desired.

2. Remove from refrigerator about a half hour before baking just to take the chill off. Preheat oven to 450 degrees. Line a standard-size muffin tin with 10 foil baking cups. Spray baking cups lightly with non-stick cooking spray. Divide batter among cups. You can bake as many as you need and keep the remaining batter in the refrigerator for up to two days and bake when needed.

3. Bake until batter puffs but center is not set, 8 to 10 minutes. Remove from oven and allow to cool for about 5 minutes. Carefully lift cakes from tin. Pull foil cups away from cakes and transfer cakes to dessert plates.

4. Toss the raspberries with 2 tablespoons sugar in a small bowl. Top each cake with some of the sugared raspberries and serve with a scoop of vanilla ice cream.



Molten Chocolate Tunnel Cake

16 servings

Source: FaceBook

Ingredients

- 1 package (3.9 ounces) chocolate instant pudding and pie filling
- 1 ¼ cups milk
- 1 ¼ cups semi-sweet chocolate morsels, divided
- 1 package (18.25 ounces) devil's food cake mix
- ½ cup vegetable oil
- 3 eggs
- ½ cup water
- 1 container (8 ounces) frozen whipped topping, thawed, divided
- 1 pint fresh raspberries
- Whipped topping (optional)

Method

1. Preheat oven to 375°F. Brush Deep Dish Baker with vegetable oil. Cut a 10-inch circle of Parchment Paper; spray with nonstick cooking spray. Place parchment circle in bottom of baker.

2. In Small Batter Bowl, combine pudding mix and milk; whisk until mixture is smooth and begins to thicken. Stir in 1/2 cup of the chocolate morsels; set aside. In Classic Batter Bowl, combine cake mix, 1/2 cup oil, eggs and water; mix until smooth. Pour 1 1/4 cups of the batter; set aside. Spread remaining batter over bottom of Baker.

3. Using Small Scoop, scoop pudding in circular pattern 1/2 inch from edge of Baker. Spread remaining batter over pudding. Bake 35-40 minutes or until wooden pick inserted in center comes out clean. Cool 10 minutes. Loosen sides of cake from Baker, carefully invert cake onto Simple Additions® Large Round Platter.

4. Combine remaining chocolate morsels and half of the whipped topping in Small Micro-Cooker®. Microwave on HIGH 1 minute or until melted; mix until smooth. Reserve 1/4 cup of the glaze; set aside. Pour remaining glaze over cake. Spread glaze to edge of cake, allowing glaze to drip down sides. Place raspberries evenly over top of cake 1 inch from edge; drizzle with reserved glaze. Garnish with whipped topping using Easy Accent® Decorator, if desired.

Molten Mocha Cakes

12 servings

Source: Pillsbury Bakeoff Winner

Ingredients

- 1 cup semisweet chocolate chips
- ½ cup butter
- 3 eggs
- 3 egg yolks
- 1 pkg. Pillsbury Thick 'n Fudgy Double Chocolate, (15.8-oz.)
- 2 tablespoons Coffee-flavored Liqueur* or Strong Coffee
- 12 Fresh Strawberries or 1 Pint (2 Cups) Fresh
- 12 fresh mint sprigs
- 1 quart vanilla ice cream, (4 cups)

Method

1. Heat oven to 400°F. Grease 12 (2 3/4 x 1 1/4-inch) nonstick muffin cups. In medium microwave-safe bowl, combine chocolate chips and butter. Microwave on HIGH for 45 to 60 seconds or until melted, stirring every 15 seconds until smooth. Cool 5 minutes.

2. In large bowl, combine eggs and egg yolks; beat at high speed for 4 to 6 minutes or until foamy and doubled in size. Reserve chocolate syrup packet from brownie mix. Gradually add brownie mix to egg mixture, beating until well blended. Fold in melted chocolate chip mixture and liqueur. Divide batter evenly into greased muffin cups. (Cups will be full.)

3. Bake at 400°F for 10 to 14 minutes or until edges are set. DO NOT OVERBAKE. Centers will be soft. Cool 2 minutes.

4. While cakes are cooling, drizzle chocolate syrup from packet onto each individual serving plate. Run knife around edge of each cake to loosen. Invert warm cake over chocolate on each plate. Garnish each serving with strawberry and mint sprig. Serve with ice cream.

Serve with Ice Cream.

- Start to finish: 20 Minutes

New York-style Cheesecake

This is my go-to NY-style cheesecake recipe. It's amazing, by far the best I've tried.

16 servings

Source: Cook's Illustrated

Ingredients

- Graham Cracker Crust
 - 1 cup graham cracker crumbs, (4 ounces) 8 whole crackers, broken into rough pieces and processed in food processor until uniformly fine
 - 1 tablespoon granulated sugar
 - 5 tablespoons unsalted butter melted, plus additional 1 tablespoon melted butter for greasing pan
- Cheesecake Filling
 - 2 ½ pounds cream cheese, cut into rough 1-inch chunks and left to stand at room temperature for 30 to 45 minutes
 - ¼ teaspoon table salt
 - 1 ½ cups granulated sugar, 10 ½ ounces
 - ⅓ cup sour cream, 2 ½ ounces
 - 2 teaspoons lemon juice, from 1 lemon
 - 2 teaspoons vanilla extract
 - 2 large egg yolks
 - 6 large eggs

Method

1. For the crust: Adjust oven rack to lower-middle position and heat oven to 325°F. Combine graham cracker crumbs and sugar in medium bowl; add 5 tablespoons melted butter and toss with fork until evenly moistened. Brush bottom and sides of 9-inch springform pan with most of remaining melted butter, making sure to leave enough to brush pan in step 3. Empty crumbs into springform pan and press evenly into pan bottom. Bake until fragrant and beginning to brown around edges, about 13 minutes. Cool on wire rack while making filling.

2. For the cheesecake filling: Increase oven temperature to 500°F. In standing mixer fitted with paddle attachment, beat cream cheese at medium-low speed to break up and soften slightly, about 1 minute. Scrape beater and bottom and sides of bowl well with rubber spatula; add salt and about half of sugar and beat at medium-low speed until combined, about 1 minute. Scrape bowl; beat in remaining sugar until combined, about 1 minute. Scrape bowl; add sour cream, lemon juice, and vanilla, and beat at low speed until combined, about 1 minute. Scrape bowl; add yolks and beat at medium-low speed until thoroughly combined, about 1 minute. Scrape bowl; add whole eggs two at a time, beating until thoroughly combined, about 1 minute, and scraping bowl between additions.

3. Brush sides of springform pan with remaining melted butter. Set springform pan on rimmed baking sheet (to catch any spills if springform pan leaks). Pour filling into cooled crust and bake 10 minutes; without opening oven door, reduce oven temperature to 200°F and continue to bake until instant-read thermometer inserted into center of cheesecake registers about 150°F, about 1 ½ hours. Transfer cake to wire rack and cool 5 minutes; run paring knife between cake and side of springform pan. Cool until barely warm, 2 ½ to 3 hours. Wrap tightly in plastic wrap and refrigerate until cold, at least 3 hours. (Cake can be refrigerated up to 4 days.)

4. To unmold cheesecake, remove sides of pan. Slide thin metal spatula between crust and pan bottom to loosen, then slide cake onto serving plate. Let cheesecake stand at room temperature about 30 minutes, then cut into wedges and serve.

For the crust, chocolate wafers (Nabisco Famous) can be substituted for graham crackers; you will need about 14 wafers. The flavor and texture of the cheesecake is best if the cake is allowed to stand at room temperature for 30 minutes before serving. When cutting the cake, have a pitcher of hot tap water nearby; dipping the blade of the knife into the water and wiping it clean

with a kitchen towel after each cut helps make neat slices.

- Bake: 1 Minute 30 Minutes
- Cool: 3 Hours

Old Fashioned Boiled Milk Cream Cheese Frosting

Whole milk makes the richest, tastiest frosting. Use a stand mixer; the frosting is too thick for a hand mixer. And plan ahead, as the frosting needs time to cool.

Yield: 4 cups (two 9-inch layers)

Source: Cook's Illustrated

Ingredients

- 1 ½ cups granulated sugar
- ¼ cup all-purpose flour
- 3 tablespoons cornstarch
- ½ teaspoon salt
- 1 ½ cups whole milk (see note)
- 2 teaspoons vanilla extract
- 16 tablespoons unsalted butter, softened (2 sticks), cut into 16 pieces
- 8 ounces cream cheese, cut into 1-inch pieces and softened

Method

1. **COOK MILK BASE** Combine sugar, flour, cornstarch, and salt in medium bowl. Slowly whisk in milk until smooth. Pour mixture through fine-mesh strainer into medium saucepan. Cook over medium heat, whisking constantly, until mixture boils and is very thick, 5 to 7 minutes. Transfer milk mixture to clean bowl and cool to room temperature, about 2 hours.

2. **MAKE FROSTING** With stand mixer fitted with whisk attachment, beat cooled milk mixture and vanilla on low speed until combined, about 30 seconds. Add butter and cream cheese, 1 piece at a time, and beat until incorporated, about 2 minutes. Increase speed to medium-high and beat until frosting is light and fluffy, about 5 minutes. Let sit at room temperature until stiff, about 1 hour.

MAKE AHEAD Frosting can be refrigerated in airtight container for 1 week. When ready to use, let stand at room temperature until softened, about 2 hours. Beat with stand mixer on medium-high speed until light and fluffy, about 1 minute.



Orange Buttermilk Cake with Orange Cream Cheese Frosting

6 servings

Source: The Daring Gourmet

Ingredients

- 2 cups all-purpose flour
- 1 ½ teaspoon baking powder
- ¼ teaspoon salt
- 2 large eggs, at room temperature
- 1 cup sugar
- 1 cup buttermilk
- ½ teaspoon vanilla extract
- Zest of one orange (just a little over 1 tablespoon)
- ¼ cup butter, melted and cooled to room temperature
- For the frosting
- 4 ounces cream cheese, softened
- 4 tablespoons butter, at room temperature
- 2 tablespoons orange marmalade
- 1 tablespoon fresh orange juice
- ½ teaspoon vanilla extract
- ½ teaspoon orange extract
- 2 cups powdered sugar

Method

1. Preheat the oven to 350 F.
2. Sift the flour, baking powder and salt in a small bowl. Set aside.
3. In a large bowl, add the sugar and eggs and whisk until combined. Add the orange zest, vanilla extract and buttermilk and whisk until combined. Add the cooled melted butter and whisk to combine. Add the flour and carefully whisk until just combined, being careful not to over-whisk.
4. Prepare a 9x2 inch round baking pan (I use Magic Line), line the bottom with parchment paper or foil and butter the top of the lining and the sides of the pan.
5. Pour the batter into the pan, smooth the top with a rubber spatula, and bake for 30 minutes or until a toothpick inserted comes out clean.
6. Allow the cake to cool in the pan for 30 minutes before inverting it onto a wire rack and allowing it to cool completely.
7. To make the frosting: Combine the first 6 ingredients and beat with a mixer until combined and smooth. Add the powdered sugar and beat until combined and smooth.
8. Cut the cake in half. Spread some orange marmalade on the bottom half. Spread ¼ of the cream cheese frosting on top of the marmalade. Invert the top half of the cake and place it on top of the bottom layer. Frost the cake with the remaining cream cheese frosting.



Orange White Chocolate Cheesecake

Orange White Chocolate Cheesecake is a velvety white chocolate cheesecake with a hint of orange. It is a sophisticated dessert that's rich and satisfying.

12 servings

Source: FaceBook

Ingredients

- 1 ½ cups chocolate graham cracker crumbs
- ½ cup butter, melted
- ½ cup orange juice
- 1 envelope (.25 oz.) unflavored gelatin
- 2 cups (12-oz. pkg.) NESTLÉ® TOLL HOUSE® Premier White Morsels
- 2 pkgs. (8 oz. each) cream cheese, softened
- ½ cup granulated sugar
- 1 cup heavy whipping cream
- 2 tablespoons finely grated orange peel
- Fresh orange slices and chocolate graham cracker crumbs (optional)

Method

1. PREHEAT oven to 350° F.
2. COMBINE crumbs and butter in medium bowl. Press crumb mixture onto bottom of ungreased 9-inch springform pan. Bake for 10 minutes; cool in pan on a wire rack.
3. COMBINE orange juice and gelatin in small saucepan. Heat over medium heat, stirring occasionally, until gelatin dissolves.
4. MELT morsels in medium, uncovered, microwave-safe bowl on MEDIUM-HIGH (70%) power for 1 minute; STIR. The morsels may retain some of their original shape. If necessary, microwave at additional 10- to 15-second intervals, stirring just until melted.
5. BEAT cream cheese and sugar in large mixer bowl until combined. Gradually stir in gelatin mixture and melted morsels.
6. BEAT whipping cream in small bowl until soft peaks form. Gently fold whipped cream and orange peel into cheese mixture. Pour filling over crust. Cover; refrigerate for 6 to 24 hours or until firm. Garnish with orange slices and chocolate graham cracker crumbs, if desired. Remove side of pan.

Peach Cheesecake With Gingersnap Crust

12 servings

Source: Bon Appetit

Ingredients

- Crust
- 25 Or More Gingersnap Cookies (about 6 - 8 Ounces), coarsely broken
- ¼ cup unsalted butter, (1/2 stick) melted
- Filling
- 4 small peaches (about 1 1/4 pounds), peeled, pitted, sliced
- 2 tablespoons plus 1 1/4 cups sugar
- ½ teaspoon fresh lemon juice
- 4 packages cream cheese, (8 ounce) room temperature
- 4 large eggs
- ½ cup sour cream
- 1 ½ teaspoons vanilla extract
- Glaze
- ½ cup peach preserves
- 1 ½ teaspoons fresh lemon juice
- ½ large peach, peeled, pitted, thinly sliced

Method

1. For crust:

2. Preheat oven to 350F. Grind gingersnaps in processor to coarse crumbs. Add butter and blend until evenly moistened. Press crumbs over bottom and 1 inch up sides of 9-inch-diameter spring-form pan with 2 3/4-inch-high sides. Bake crust until beginning to brown, about 8 minutes. Cool on rack. Reduce oven temperature to 325°F

3. For filling:

4. Combine peaches, 2 tablespoons sugar, and lemon juice in heavy large saucepan. Cover and cook over medium-high heat until sugar dissolves and peaches are juicy, stirring occasionally, about 5 minutes. Uncover and cook until peaches are tender and juices thicken, about 5 minutes. Cool compote.

5. Using electric mixer, beat cream cheese in large bowl until fluffy. Gradually add 1 1/4 cups sugar and beat until smooth. Beat in eggs 1 at a time. Mix in sour cream and vanilla. Spoon half of cheese mixture (about 3 cups) into crust. Spoon peach compote over by tablespoonfuls, spacing apart. Top with remaining cheese mixture.

6. Place large piece of foil on oven rack. Place pan with cheesecake on foil. Bake until puffed, set in center, and beginning to brown, about 1 hour. Place hot cheesecake on rack; cool 5 minutes. Run small sharp knife around pan sides to loosen. Place cheesecake, uncovered, on rack in refrigerator and chill overnight. (Can be made 2 days ahead. Cover; keep chilled.)

7. For glaze:

8. Combine preserves and lemon juice in heavy small saucepan. Stir over medium heat until glaze comes to simmer. Strain into small bowl. Release pan sides; place cheesecake on platter. Spread glaze over top of cheesecake to within 1/4 inch of edge. Chill cheesecake until glaze sets, at least 30 minutes and up to 8 hours. Arrange peach slices in center of cake and serve.

May need extra gingersnap cookies to fill bottom of pan.



Peach Cobbler

Cobbler is terrific when served hot with vanilla ice cream and may be enjoyed cold, too.

6 servings

Ingredients

- 2 cups fresh sliced peaches (or one 29 ounce can of sliced peaches, drained)
- 1 cup Bisquick mix (all purpose flour may be used, but Bisquick is the best choice for flavor)
- 1 cup of milk
- ½ teaspoon nutmeg
- ½ teaspoon cinnamon
- ½ cup butter, melted
- 1 cup of sugar

Method

1. Preheat oven to 375 degrees Fahrenheit
2. In an 8 x 8 baking dish, stir Bisquick mix, milk, nutmeg and cinnamon together until thoroughly mixed. Stir in melted butter.
3. In a medium mixing bowl, stir sugar and peaches. Spoon peaches over the cobbler crust.
4. Bake for one hour or until crust is a golden brown. Serve warm and enjoy!



Peach-blueberry Pie

10 servings

Source: Times Union

Ingredients

- $\frac{3}{4}$ cup sugar, plus 3 tablespoons, divided
- 1 tablespoon brown sugar
- $\frac{1}{4}$ cup minute tapioca
- $\frac{1}{2}$ teaspoon ground cinnamon
- $\frac{1}{4}$ teaspoon ground nutmeg
- $\frac{1}{4}$ teaspoon ground ginger
- 3 cups blueberries
- 3 cups sliced peaches (skin-on is fine)
- 1 tablespoon lemon juice
- Pinch of salt
- 2 tablespoons unsalted butter, cut into small pieces
- 1 large egg, beaten with 1 teaspoon water
- 2 sheets pie crust

Method

1. Heat oven to 400 degrees. On a well-floured surface, roll half of the pie dough into a 12-inch circle and carefully transfer to a 9-inch pie plate. Dust with 2 tablespoons sugar.

2. Stir together berries, peaches $\frac{3}{4}$ cup sugar, brown sugar, cinnamon, nutmeg, ginger, lemon, salt and tapioca in a large bowl. Place filling in the bottom pie crust and dot with bits of butter. Roll out the second half of pie dough into an 11-inch circle and place over the top of the pie filling. Trim the top and bottom pie dough so that their overhang beyond the pie plate is only about $\frac{1}{2}$ inch. Tuck the dough underneath itself and crimp. Cut vent slits in the top dough.

3. Brush the egg mixture over the top dough. Sprinkle 1 tablespoon of white sugar over the top. Cover the edges of the pie crust with strips of foil to prevent burning. Bake for 20 minutes, then remove the foil and bake for an additional 25 to 30 minutes at 350 degrees. The pie is done when the crust is golden and the juices are bubbly.

4. Transfer pie to a wire rack to cool for several hours before serving. Can be kept at room temperature for up to 3 days.

Peaches & Cream Pie

8 servings

Source: Stephen Fisher

Ingredients

- Crust
- $\frac{3}{4}$ cup flour
- 1 teaspoon baking soda
- 1 package vanilla pudding mix, non-instant
- 3 tablespoons butter, softened
- 1 large egg
- $\frac{1}{2}$ cup milk
- Filling
- 11 ounces cream cheese
- $\frac{1}{2}$ cup sugar
- 3 tablespoons peach juice
- 1 tablespoon sugar
- $\frac{1}{2}$ teaspoon cinnamon
- 20 ounces sliced peaches, cut in $\frac{1}{2}$ " pieces

Method

1. Grease or spray with Pam a 9 or 10 inch pie plate.
2. Beat the first 6 ingredients for 2 minutes, until smooth.
3. Pour into pie plate. Arrange the peach slices in the batter.
4. Beat the cream cheese, $\frac{1}{2}$ cup sugar and peach juice for 2 minutes. Spoon over the peaches, leaving 1 inch from the edge.
5. Combine the remaining sugar and cinnamon and sprinkle on top.
6. Bake at 350 for 30-35 minutes.

Make sure you use non-instant pudding mix.



Peanut Butter Pie

It doesn't get much easier than this silky smooth and party-perfect recipe for peanut butter pie, which tastes a bit like Nutter Butter cookies.

Servings: --

Source: Times Union

Ingredients

- 1 8-ounce package cream cheese, softened
- 1 (14-ounce) can sweetened condensed milk
- 1 cup peanut butter
- 1 tablespoon lemon juice
- 1 tablespoon vanilla extract
- 1 cup heavy cream, whipped (about 3 cups)
- 1 9-inch graham cracker crust, store-bought or homemade
- 2 tablespoons chocolate syrup

Method

Place the cream cheese in a large bowl and beat with a hand mixer on medium-high speed until fluffy. Add the sweetened condensed milk and peanut butter and beat until well-blended. Stir in the lemon juice and vanilla. Fold in the whipped cream. Pour into the graham cracker crust. Drizzle with chocolate syrup, then refrigerate for several hours.



Peanut Butter-Banana Icebox Pie

Servings: --

Source: Yahoo

Ingredients

- 2 cups cinnamon graham cracker crumbs (about 15 sheets)
- ½ cup finely chopped honey-roasted peanuts
- ½ cup butter, melted
- 1 (4-oz.) semisweet chocolate baking bar, chopped
- 2 cups whipping cream, divided
- 1 (8-oz.) package cream cheese, softened
- 1 cup creamy peanut butter
- ½ cup firmly packed light brown sugar
- 2 teaspoons vanilla extract
- 2 large bananas, sliced
- Toppings: sweetened whipped cream, chocolate syrup, chopped honey-roasted peanuts

Method

1. Preheat oven to 350°. Stir together first 3 ingredients; firmly press on bottom, up sides, and onto lip of a lightly greased 9-inch pie plate. Bake 10 to 12 minutes or until lightly browned. Remove from oven to a wire rack, and cool completely (about 30 minutes).

2. Microwave chocolate and 1/2 cup whipping cream in a small microwave-safe bowl at MEDIUM (50% power) 1 1/2 minutes or until chocolate is almost melted, stirring at 30-second intervals. Whisk until chocolate melts and mixture is smooth. (Do not overheat.) Spoon chocolate mixture into prepared crust.

3. Beat cream cheese, next 2 ingredients, and 1/4 cup whipping cream at medium speed with an electric mixer until mixture is light and fluffy.

4. Beat vanilla and remaining 1 1/4 cups whipping cream at high speed until stiff peaks form. Fold one-third whipped cream mixture into peanut butter mixture to loosen; fold in remaining whipped cream mixture.

5. Arrange banana slices over chocolate mixture in crust. Spread peanut butter mixture over bananas. Cover and chill 8 hours. Serve pie with desired toppings.

Pear Kuchen

Cooks' note: Cake can be baked 1 day ahead and cooled completely, then chilled, wrapped in plastic wrap. Reheat gently, uncovered.

8 servings

Source: Gourmet September 2006

Ingredients

- For dough
- ½ cup warm milk (105-115°F) 1/3 cup plus 1 teasp
- 1 ½ teaspoons active dry yeast (from a 1/4-oz package)
- 1 ½ cups all-purpose flour, plus additional for dusting
- 1 whole large egg
- 1 large egg yolk
- ½ teaspoon vanilla
- ½ teaspoon salt
- 7 tablespoons unsalted butter, cut into pieces
- For topping
- 3 firm-ripe Bosc pears (about 1 1/2 lb total)
- 2 tablespoons unsalted butter, melted
- ¼ cup packed dark brown sugar
- 2 tablespoons plain fine dry bread crumbs
- 3 tablespoons hazelnuts, toasted and chopped
- ½ teaspoon cinnamon

Method

1. Make dough:
2. Stir together milk and 1 teaspoon granulated sugar in bowl of mixer. Sprinkle yeast over mixture and let stand until foamy, about 5 minutes. (If yeast doesn't foam, discard and start over with new yeast.)
3. Add 1/4 cup flour, beating at medium speed until combined. Add whole egg, yolk, vanilla, salt, and remaining 1/3 cup sugar and beat until combined. Reduce speed to low and gradually mix in 1 1/4 cups remaining flour. Increase speed to medium and add butter, then continue beating, stopping and scraping down side of bowl once or twice, until dough is shiny and forms strands from paddle to bowl, about 3 minutes. (Dough will be very soft and sticky.)
4. Transfer dough to a lightly oiled bowl and cover with plastic wrap. Let rise in a warm, draft-free place until doubled in bulk, about 1 1/2 hours.
5. Roast Pears while dough rises:
6. Put oven rack in middle position and preheat oven to 400°F.
7. Peel pears, cut lengthwise into eighths, and core. Toss pears with melted butter and 2 tablespoons brown sugar in a 13- by 9-inch glass or ceramic baking dish and arrange in 1 layer.
8. Roast pears, gently turning and stirring occasionally, until just tender and lightly caramelized, about 45 minutes. Transfer pears to a plate with a slotted spatula. Stir bread crumbs into baking dish, scraping up all brown bits and butter, then transfer to a bowl. Stir hazelnuts, cinnamon, and remaining 2 tablespoons brown sugar into bread crumbs.
9. Assemble and bake kuchen:

10. Reduce oven temperature to 350°F.

11. Transfer dough to springform pan and spread evenly with a rubber spatula to cover bottom.

12. Sprinkle half of crumb mixture over dough, leaving a 1-inch border. Gently toss roasted pears with remaining crumb mixture and scatter pears over dough. Let rise, covered with plastic wrap, in a warm draft-free place, 30 minutes.

13. Bake, uncovered, until firm to the touch and deep golden brown, about 40 minutes. Cool in pan on a rack, 20 minutes, then carefully remove side of pan. Cool to barely warm or room temperature.

Special equipment: a stand mixer fitted with paddle attachment; a 9- to 9 1/2-inch (24-cm) spring-form pan

Pear Pie

6 servings

Source: Parade Magazine

Ingredients

- ½ cup brown sugar
- ¼ cup granulated sugar
- 1 pinch salt
- ½ teaspoon ground ginger
- ¼ teaspoon ground cinnamon
- 2 tablespoons cornstarch
- 6 pears, cored & sliced
- 2 tablespoons orange juice, fresh
- 1 tablespoon fresh lemon juice
- 1 tablespoon unsalted butter, cut in pieces
- 1 egg
- 1 tablespoon heavy cream
- pie dough, double crust

Method

1. Preheat oven to 425. Line 9-inch pie plate with one of the pie crusts.
2. Combine sugars, salt, ginger, cinnamon and cornstarch in small bowl.
3. Arrange the pear slices in the pie shell and sprinkle with the dry ingredients. Drizzle juices over pie. Dot with butter.
4. Moisten rim of bottom crust with water, then drape top crust over pie, press the two crusts together, and crimp the edges decoratively.
5. Beat egg and cream together, glaze top crust lightly. Cut six 2-inch slits evenly around top.
6. Bake 1 1/4 hours. Cover edges with aluminum foil if crust becomes too brown.
7. Cool on rack until room temperature.

Pecan Pie

8 servings

Source: Nora Hoffman

Ingredients

- 1 pie crust (9 inch)
- 3 large egg
- 1 cup light corn syrup
- dash salt
- 1 cup sugar
- 1 teaspoon vanilla
- ½ stick butter, melted
- 1 cup pecan halves

Method

1. Line shell with pecans.
2. Mix remaining ingredients together by hand; pour over pecans.
3. Bake 350 degrees for 45 minutes.
4. Description:
5. "A Thanksgiving staple for over 50 years!"

NOTES : Nora Hoffman's famous pie.



Pecan Pie

The classic rendition is cloyingly sweet, because of the cup or cup and a half of corn syrup that most recipes call for. But you can dispense with the corn syrup and use a combination of mild honey (like clover or acacia) and Lyle's Golden Syrup, which has a wonderful flavor that is almost like light molasses. It's not the standard corn syrup, but you'll end up with a pie that's lighter but still sweet, true to Southern style.

8 servings

Source: New York Times

Ingredients

- FOR THE CRUST:
- 8 grams ounces/222 French-style butter (82 percent fat), at room temperature
- ¾ grams teaspoon/6 salt
- 2 grams tablespoons/30 sugar
- 3 grams cups/375 flour, sifted
- FOR THE FILLING:
- 4 tablespoons/2 ounces/60 grams unsalted butter, at room temperature
- ½ milliliters cup/118 mild honey, such as clover or acacia
- ¼ milliliters cup/59 Lyle's Golden Syrup
- 1 milliliters teaspoon/5 vanilla extract
- 1 milliliters tablespoon/15 dark rum
- ¼ teaspoon freshly grated nutmeg
- Pinch of salt
- 4 extra-large eggs
- 2 grams cups/235 shelled pecans
- Whipped cream or vanilla ice cream, for serving

Method

1. Mix butter, salt and sugar in a standing mixer on low speed for 1 minute. Add flour and mix on low speed just until ingredients come together. Add 6 tablespoons water and mix only until dough comes together; if it doesn't come together right away, add another tablespoon water. Do not overmix. Scrape mixture out onto a sheet of plastic wrap and flatten into a square. Wrap well and refrigerate overnight.
2. Very lightly butter a 9-inch pie dish. Divide dough into two equal pieces. Refrigerate one piece while you roll out the other. Ease the dough into the bottom edges of the pan and crimp the top edge. Pierce the bottom in several places with a fork. Refrigerate uncovered for several hours or overnight. (Other dough half may be rolled out and frozen for up to 3 months.)
3. Heat oven to 325 degrees. Line crust with parchment and fill with pie weights. Place on a baking sheet and bake for 15 minutes. Remove from oven and carefully remove pie weights and parchment. Return crust to oven and bake 15 to 20 minutes, until lightly browned. Let cool completely.
4. Increase oven temperature to 350 degrees. Cream butter in a standing mixer fitted with the paddle, or in a food processor. Add honey and golden syrup and cream together until smooth. Scrape down bowl and beater. Add vanilla, rum, nutmeg and salt and mix. Add eggs, one at a time, beating each one until incorporated before adding next.
5. Fill pie shell with pecans and smooth them out to make an even layer. Scrape in butter and egg mixture, using a rubber spatula to scrape the bowl clean. Place on a baking sheet and bake 30 to 35 minutes, until nuts are lightly browned and filling is just about set. The filling will puff up and may be bubbling, but it will settle as it cools. Do not overbake; if you leave it in too long, it will crack. Remove from oven and cool on a rack. Serve with whipped cream or vanilla ice cream.

Pumpkin Bread Pudding

6 servings

Source: Gourmet

Ingredients

- 1 cup heavy cream
- $\frac{3}{4}$ cup canned solid-pack pumpkin
- $\frac{1}{2}$ cup whole milk
- $\frac{1}{2}$ cup sugar
- 2 large eggs plus 1 yolk
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{2}$ teaspoon ground cinnamon
- $\frac{1}{4}$ teaspoon ground ginger
- $\frac{1}{8}$ teaspoon ground allspice
- 1 Pinch ground cloves
- 5 cups cubed (1-inch) day-old baguette or crusty
- $\frac{3}{4}$ stick unsalted butter, melted

Method

1. Preheat oven to 350°F with rack in middle.
2. Whisk together cream, pumpkin, milk, sugar, eggs, yolk, salt, and spices in a bowl.
3. Toss bread cubes with butter in another bowl, then add pumpkin mixture and toss to coat. Transfer to an ungreased 8-inch square baking dish and bake until custard is set, 25 to 30 minutes.

Pumpkin Cobbler

Andy Carroll made this for Amy's last day at Anthem, everyone loved it. We'll always remember Amy when we eat it.

8 servings

Source: Andy Carroll

Ingredients

- Crust
- 1 Package Yellow Cake Mix
- ½ cup Butter
- 1 Large Egg
- Filling
- 3 cups Pumpkin
- ¾ cups Milk
- 2 Large Eggs
- ½ cup Brown Sugar
- 2 Teaspoons Cinnamon
- ½ Teaspoon Clove
- 1 Teaspoon Ginger
- Topping
- 1 cup Reserved Yellow Cake Mix
- ¼ cup Butter
- 1 Teaspoon Cinnamon
- ¼ cup Sugar

Method

1. Crust: Reserve 1 cup yellow cake mix for use for topping. Combine rest of cake mix with 1/2 cup butter and 1 egg. Pat in bottom of 9 x 13 pan.
2. Filling: Mix the pumpkin, milk, eggs, brown sugar, cinnamon, cloves and ginger and pour over crust.
3. Topping: Mix 1 cup reserved cake mix, butter, cinnamon and sugar and sprinkle over pumpkin mixture.
4. Bake 350 degrees for 45 minutes.



Pumpkin Pie Cupcakes

Yield: 12

Source: FaceBook

Ingredients

- 1 15 oz can pumpkin puree
- ½ cup sugar
- ¼ cup brown sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- ¾ cup evaporated milk
- ¾ cup all purpose flour
- 2 teaspoons pumpkin pie spice
- ¼ teaspoon salt
- ¼ teaspoon baking powder
- ¼ teaspoon baking soda

Method

1. Preheat oven to 350 degrees. Line 12 cup muffin tin with silicone liners, foil liners sprayed with cooking spray or just spray the cups with cooking spray. Either of these three methods will make it easy to take the cupcake out after it's cooked. Paper liners make it difficult to remove the cupcakes.

2. Mix the pumpkin, sugar, brown sugar, eggs, vanilla extract and milk. Add the flour, pumpkin spice, salt, baking powder and baking soda to the mixture. Fill each muffin cup with 1/3 cup of the mixture. Bake for twenty minutes and let cool for twenty minutes. Remove cupcakes from pan and chill in the fridge for 30 minutes. Top with whipped cream and sprinkle more pumpkin pie spice on top and serve. Makes 12 cupcakes.

Pumpkin Pie, Advanced

If candied yams are unavailable, regular canned yams can be substituted. The best way to judge doneness is with an instant-read thermometer. The center 2 inches of the pie should look firm but jiggle slightly. The pie finishes cooking with residual heat; to ensure that the filling sets, cool it at room temperature and not in the refrigerator. To ensure accurate cooking times and a crisp crust, the filling should be added to the prebaked crust when both the crust and filling are warm. Serve at room temperature with whipped cream. Vodka is essential to the texture of the crust and imparts no flavor; do not substitute.

Yield: 1 Pie

Source: Cook's Illustrated

Ingredients

- Crust
- 1 ¼ cups unbleached all-purpose flour (6 1/4 ounces)
- ½ teaspoon table salt
- 1 tablespoon sugar
- 6 tablespoons (3/4 stick) cold unsalted butter, cut into 1/4-inch slices
- ¼ cup vegetable shortening, cold, cut into two pieces
- 2 tablespoons vodka, cold (see note)
- 2 tablespoons cold water
- Filling
- 1 cup heavy cream
- 1 cup whole milk
- 3 large eggs plus 2 large yolks
- 1 teaspoon vanilla extract
- 1 (15-ounce) can pumpkin puree
- 1 cup drained candied yams from 15-ounce can (see note)
- ¾ cup sugar
- ¼ cup maple syrup
- 2 teaspoons grated fresh ginger
- ½ teaspoon ground cinnamon
- ¼ teaspoon ground nutmeg
- 1 teaspoon table salt

Method

1. For the Crust: Process ¾ cup flour, salt, and sugar in food processor until combined, about two 1-second pulses. Add butter and shortening and process until homogenous dough just starts to collect in uneven clumps, about 10 seconds; dough will resemble cottage cheese curds with some very small pieces of butter remaining, but there should be no uncoated flour. Scrape bowl with rubber spatula and redistribute dough evenly around processor blade. Add remaining 1/2 cup flour and pulse until mixture is evenly distributed around bowl and mass of dough has been broken up, 4 to 6 quick pulses. Empty mixture into medium bowl.

2. Sprinkle vodka and water over mixture. With rubber spatula, use folding motion to mix, pressing down on dough until dough is slightly tacky and sticks together. Flatten dough into 4-inch disk. Wrap in plastic and refrigerate at least 45 minutes or up to 2 days.

3. Adjust oven rack to lowest position, place rimmed baking sheet on rack, and heat oven to 400 degrees. Remove dough from refrigerator and roll out on generously floured (up to 1/4 cup) work surface to 12-inch circle about 1/8 inch thick. Roll dough loosely around rolling pin and unroll into pie plate, leaving at least 1-inch overhang on each side. Working around circumference, ease dough into plate by gently lifting edge of dough with one hand while pressing into plate bottom with other hand. Refrigerate 15 minutes.

4. Trim overhang to 1/2 inch beyond lip of pie plate. Fold overhang under itself; folded edge should be flush with edge of pie plate. Using thumb and forefinger, flute edge of dough. Refrigerate dough-lined plate until firm, about 15 minutes.

5. Remove pie pan from refrigerator, line crust with foil, and fill with pie weights or pennies. Bake on rimmed baking sheet 15 minutes. Remove foil and weights, rotate plate, and bake 5 to 10 additional minutes until crust is golden brown and crisp. Remove pie plate and baking sheet from oven.

6. For the Filling: While pie shell is baking, whisk cream, milk, eggs, yolks, and vanilla together in medium bowl. Combine pumpkin puree, yams, sugar, maple syrup, ginger, cinnamon, nutmeg, and salt in large heavy-bottomed saucepan; bring to sputtering simmer over medium heat, 5 to 7 minutes. Continue to simmer pumpkin mixture, stirring constantly and mashing yams against sides of pot, until thick and shiny, 10 to 15 minutes.

7. Remove pan from heat and whisk in cream mixture until fully incorporated. Strain mixture through fine-mesh strainer set over medium bowl, using back of ladle or spatula to press solids through strainer. Rewhisk mixture and transfer to warm prebaked pie shell. Return pie plate with baking sheet to oven and bake pie for 10 minutes. Reduce heat to 300 degrees and continue baking until edges of pie are set (instant-read thermometer inserted in center registers 175 degrees), 20 to 35 minutes longer. Transfer pie to wire rack and cool to room temperature, 2 to 3 hours. Cut into wedges and serve.



Pumpkin Pie, Easy

Servings: --

Source: Stephen Fisher

Ingredients

- 15 ounces pumpkin, canned
- 1 can sweetened condensed milk, (14 oz)
- 2 large eggs
- 1 teaspoon ground cinnamon
- ½ teaspoon ground ginger
- ½ teaspoon salt
- ½ teaspoon ground nutmeg
- 1 9 inch unbaked pie crust

Method

1. Heat oven to 425. Whisk pumpkin, sweetened condensed milk, eggs, cinnamon, ginger, nutmeg and salt in medium bowl until smooth. Pour into crust.

2. Bake 15 minutes. Reduce oven to 350 and bake an additional 35 to 40 minutes or until knife inserted 1 inch from crust comes out clean. Cool, and garnish as desired.

Pumpkin Roll Cake with Cream Cheese Filling

10 servings

Source: Stephen Fisher

Ingredients

- 1 cup sugar
- $\frac{3}{4}$ cup all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon ground cinnamon
- 1 pinch salt
- $\frac{2}{3}$ cups Pumpkin, Canned
- 3 large eggs, beaten
- 2 tablespoons powdered sugar
- 8 ounces cream cheese, softened
- 1 cup powdered sugar
- 1 Teaspoon Vanilla Extract
- 2 tablespoons butter, room temperature
- $\frac{1}{2}$ cup walnuts, finely chopped
- powdered sugar

Method

1. Preheat oven to 375. Butter 13x9x5/8 jelly roll pan. Line pan with waxed paper; butter paper.
2. Mix first five ingredients in large bowl. Mix in eggs and pumpkin. Pour batter into prepared pan, spreading evenly.
3. Bake until tester comes out clean, about 15 minutes.
4. Lay kitchen towel on work surface; dust with 2 tablespoons sugar. Cut around pan sides to loosen cake. Turn out cake onto sugared towel, waxed-paper side up. Fold 1 side of towel over 1 long side of cake, then roll up cake jelly roll style. Cool cake.
5. Combine cream cheese, 1 cup sugar, butter and vanilla in medium bowl; beat to blend. Mix in walnuts.
6. Unroll cake; leave on towel. Peel off paper. Spread cream cheese filling evenly over cake. Using towel as aid, roll up cake and place seam side down on platter. Trim ends of cake. Dust cake with powdered sugar. Cover and refrigerate. Cut cake crosswise into 1 inch thick slices and serve.



Pumpkin Spice Layer Cake with Caramel and Cream Cheese Frosting

12 servings

Source: Bon Appétit | November 2008

Ingredients

- Cake:
- 3 cups all purpose flour
- 2 teaspoons baking soda
- 2 teaspoons baking powder
- 1 teaspoon cinnamon
- ½ teaspoon ground ginger
- ¼ teaspoon ground cloves
- ¼ teaspoon freshly grated nutmeg
- ¼ teaspoon ground allspice
- ¼ teaspoon ground cardamom
- 1 15-ounce can pure pumpkin
- 1 ½ cups sugar
- 1 ¼ cups vegetable oil
- 4 large eggs
- 2 teaspoons finely grated orange peel
- Frosting:
- 1 1-pound box powdered sugar, divided
- ½ cup plus 1 tablespoon heavy whipping cream
- 1 teaspoon vanilla extract
- ¼ teaspoon salt
- 1 8-ounce package cream cheese, room temperature
- ¼ cup (1/2 stick) unsalted butter, room temperature
- Candied orange peel*

Method

1. For cake:

2. Preheat oven to 350°F. Butter and flour two 9-inch cake pans with 1 1/2-inch-high sides, tapping out any excess flour. Whisk first 9 ingredients in large bowl. Using electric mixer, beat pumpkin, sugar, and oil in another large bowl. Add eggs 1 at a time, beating to incorporate between additions. Mix in orange peel. Add flour mixture; beat on low speed just to blend. Divide batter between prepared pans.

3. Bake cakes until tester inserted into center comes out clean, about 33 minutes. Cool in pans 10 minutes. Invert onto rack, then turn top side up and cool completely.

4. For frosting:

5. Sprinkle 1/2 cup powdered sugar over bottom of small nonstick skillet. Cook over medium heat until sugar melts (do not stir). Continue cooking until sugar turns deep amber, stirring occasionally, about 2 minutes. Carefully stir in 1/2 cup cream, vanilla, and salt (mixture will bubble vigorously). Stir until any caramel bits dissolve. Stir in remaining 1 tablespoon cream. Strain into small bowl. Cool caramel to room temperature.

6. Sift remaining powdered sugar into medium bowl. Using electric mixer, beat cream cheese and butter in large bowl. Gradually beat in powdered sugar. Beat in cooled caramel. Cover and chill frosting until firm enough to spread, about 2 hours.

7. Using long serrated knife, trim rounded tops from cakes. Place 1 cake layer on cake plate, cut side up. Spread 3/4 cup frosting over. Place second cake layer, cut side down, atop frosting. Cover top and sides of cake with remaining frosting, creating smooth surface. DO AHEAD: Can be made 2 days ahead. Cover with cake dome or large bowl and chill. Let stand at room temperature 2 hours before serving.

8. Sprinkle candied orange peel over top of cake. Cut into wedges and serve.

9. * Available seasonally at most supermarkets and year-round at specialty foods stores and from chefshop.com.

Use about 1/3 cup store bought caramel topping instead of making own caramel topping. Doing this you will not need the heavy cream and use only enough vanilla to taste.



Pumpkin Tart with Whipped Cream and Almond Toffee

Molasses and pumpkin pie spice give this elegant take on pumpkin pie its deep autumnal flavor. Buy one 29-oz. can of pumpkin for the recipe.

8 servings

Source: Southern Living

Ingredients

- TART
- ½ (14.1-oz.) package refrigerated piecrusts
- ¾ cup granulated sugar
- 1 ½ tablespoons all-purpose flour
- 2 teaspoons pumpkin pie spice
- ¼ teaspoon ground cloves
- 3 cups canned pumpkin
- ½ cup blackstrap molasses
- 6 tablespoons butter, melted
- 4 large eggs
- 1 (12-oz.) can evaporated milk
- ALMOND TOFFEE
- ½ cup firmly packed light brown sugar
- 4 tablespoons butter
- 1 cup slivered almonds
- Vegetable cooking spray
- Parchment paper
- WHIPPED CREAM
- 2 ½ cups heavy cream
- ¼ teaspoon pumpkin pie spice
- ½ cup plus 2 Tbsp. powdered sugar

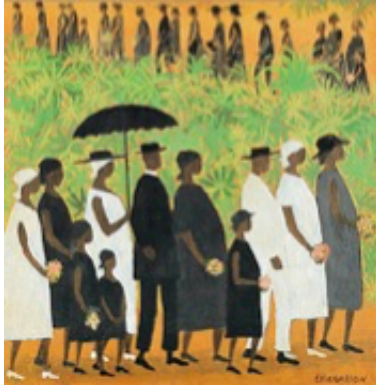
Method

1. Prepare Tart: Preheat oven to 350°. Fit piecrust into a 9-inch deep-dish tart pan with removable bottom; press into fluted edges. Whisk together granulated sugar and next 3 ingredients in a large bowl. Whisk together pumpkin and next 2 ingredients in a separate bowl. Whisk pumpkin mixture into sugar mixture. Add eggs, 1 at a time, whisking until blended after each addition. Whisk in evaporated milk, and pour into crust.

2. Bake at 350° for 1 hour and 30 minutes or until a knife inserted in center comes out clean. Cool completely on a wire rack. Cover and chill 8 to 24 hours.

3. Prepare Almond Toffee: Cook brown sugar and 4 Tbsp. butter in a small skillet over medium heat, stirring constantly, until bubbly. Add almonds, and cook, stirring constantly, 2 minutes or until golden. Pour mixture onto lightly greased (with cooking spray) parchment paper; cool completely. Break into pieces.

4. Prepare Whipped Cream: Beat cream and 1/4 tsp. pumpkin pie spice at medium-high speed with an electric mixer until foamy; gradually add powdered sugar, beating until soft peaks form. Top tart with whipped cream; sprinkle with toffee.



Pumpkin Wake Cake

Barbara liked this cake so much she has requested it to be served after her wake.

12 servings

Source: Bon Appetit

Ingredients

- Cake:
- 3 cups all purpose flour
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1 tablespoon ground cinnamon
- 2 teaspoons ground ginger
- 1 $\frac{3}{4}$ teaspoons ground allspice
- 1 teaspoon salt
- $\frac{1}{2}$ teaspoon ground nutmeg
- 1 $\frac{1}{2}$ cups sugar
- 1 cup golden brown sugar, (packed)
- 1 cup canola oil
- 4 large eggs
- 1 can pure pumpkin, (15 ounce)
- 1 tablespoon vanilla extract
- 1 tablespoon grated orange peel
- $\frac{3}{4}$ cup raisins
- $\frac{3}{4}$ cup sweetened flaked coconut plus additional for garnish
- Frosting:
- 1 package cream cheese, (8 ounce) room temperature
- 10 tablespoons unsalted butter, (1 $\frac{1}{4}$ sticks) room temperature
- 1 tablespoon dark rum
- 1 teaspoon vanilla extract or vanilla paste
- 4 $\frac{1}{2}$ cups powdered sugar (measured then sifted)

Method

1. Position rack in center of oven and preheat to 350°F. Butter two 9-inch-diameter cake pans with 1 1/2-inch-high sides. Line bottom of pans with parchment paper; dust pans with flour.
2. Sift 3 cups flour and next 7 ingredients into medium bowl. Using electric mixer, beat both sugars and oil in large bowl until combined (mixture will look grainy). Add eggs 1 at a time, beating until well blended after each addition.
3. Add pumpkin, vanilla, and orange peel; beat until well blended. Add flour mixture; beat just until incorporated. Stir in raisins and $\frac{3}{4}$ cup coconut. Divide batter between prepared pans. Smooth tops.
4. Bake cakes until tester inserted into center comes out clean, about 35 minutes. Cool cakes completely in pans on rack. Run knife around cakes to loosen. Invert cakes onto racks; remove parchment paper. Turn cakes over, rounded side up. Using serrated knife, trim rounded tops of cakes to level.

5. For frosting: Using electric mixer, beat cream cheese and butter in large bowl until smooth. Beat in dark rum and vanilla. Add powdered sugar in 3 additions, beating just until frosting is smooth after each addition (do not overbeat or frosting may become too soft to spread). Place 1 pumpkin cake layer, flat side down, on platter. Spread half of cream cheese frosting over top of cake to edges. Top with second cake layer, trimmed side down. Spread remaining frosting over top (not sides) of cake. Sprinkle additional coconut over. DO AHEAD: Can be made 1 day ahead. Cover with cake dome and refrigerate. Let stand at room temperature 1 hour before serving.

It's better to under beat the frosting than over beat it. That bit of restraint makes for a slightly firmer frosting that's easier to spread

Raspberry Cream Cheese Brownies

24 servings

Source: Michele Pacifici

Ingredients

- 1 box Brownie mix
- 8 ounces cream cheese, softened
- ½ cup sugar
- 1 large egg
- ½ teaspoon vanilla
- ½ cup raspberry preserves

Method

1. Heat oven to 350°. Lightly grease 13 X 9 pan.
2. Prepare Brownie Mix by following directions on box. Spread batter evenly in pan, set aside.
3. Combine rest of ingredients, except raspberry preserves. Beat at medium speed with mixer. Pour over batter.
4. Drop preserves by tablespoons onto filling to form 10 dollops. Swirl with knife to marble.
5. Bake 45-50 minutes or until toothpick comes out clean.
6. Cool completely and then cut into squares.

- Start to finish: 10 Minutes



Raspberry Jam Bars

24 servings

Source: Joan Fisher

Ingredients

- 1 package yellow cake mix
- 2 ½ cups oats, quick cooking
- ¾ cup butter, melted
- 12 ounces raspberry jam
- 1 tablespoon water

Method

1. Combine cake mix, oats & butter in bowl. Stir til crumbly. Put 3 cups of mixture in 9 x 13 pan. Press firmly.
2. Combine water and jam. Spread evenly over mixture.
3. Cover with remaining mixture.
4. Bake at 375 for 20 minutes.
5. Cool and then cut into bars.

Raspberry Riches

8 servings

Source: Carol Burnett

Ingredients

- 1 cup flour, sifted
- $\frac{3}{4}$ cup sugar
- $\frac{1}{2}$ teaspoon baking powder
- $\frac{1}{4}$ teaspoon baking soda
- $\frac{1}{4}$ teaspoon salt
- 1 egg
- $\frac{1}{3}$ cup buttermilk
- $\frac{1}{2}$ teaspoon vanilla
- $\frac{1}{3}$ cup unsalted butter
- 1 $\frac{1}{4}$ cup fresh red raspberries
- Sugar Crumb Topping
- $\frac{1}{2}$ cup brown sugar, packed
- 1 tablespoon unsalted butter, cut into pieces
- 1 $\frac{1}{2}$ teaspoon semi sweet chocolate, grated
- 2 tablespoon flour

Method

1. Melt and cool unsalted butter. Preheat oven to 375. Butter a 9" round or 8" square baking pan.
2. Sift together flour, sugar, baking powder, baking soda and salt into a mixing bowl. In another bowl, beat together egg, buttermilk and vanilla until smooth. Stir in butter. Add dry ingredients. Beat with a wooden spoon until nearly smooth. Spread batter evenly in prepared pan. Sprinkle with raspberries. Top with sugar-crumbs topping.
3. Bake in preheated oven until nicely browned, about 40-45 minutes. Let cool on rack until warm. Serve warm.
4. SUGAR CRUMB TOPPING: With metal blade in place, add all ingredients to processor. Process to a fine consistency.



Red, White, and Blue Ice Cream Cake

When it comes to ice cream cakes, there are no hard-and-fast rules as to what form they can take. Some consist solely of ice cream molded and then decorated to resemble a cake, while others intersperse layers of ice cream with thin layers of cake, crisp meringue, or even crumbled cookies. Our red, white, and blue July 4th extravaganza is a gorgeous amalgam of ice cream, cake, and blueberries and raspberries cooked separately into their own jammy fillings. Frosted simply in sweetened whipped cream and topped with more berries, this cake sparkles as much as the fireworks in the sky!

Editor's Note: This recipe is part of Gourmet's Modern Menu for A Fourth of July Cookout. Menu also includes Grilled Corn with Honey-Ginger Barbecue Sauce and Grilled Shrimp with Honey-Ginger Barbecue Sauce.

12 servings

Source: Epicurious.com

Ingredients

- 1 ½ cups all-purpose flour plus more for dusting
- ½ teaspoon baking powder
- ¼ teaspoon baking soda
- ¼ teaspoon salt
- 1 stick (½ cup) unsalted butter, softened
- 1 cup sugar
- 2 large eggs, warmed in their shells in warm water for 5 minutes
- 1 teaspoon pure vanilla extract
- ½ cup sour cream
- 12 ounces (2 ¼ cups) fresh blueberries
- ⅓ cup sugar
- 2 tablespoons light corn syrup
- 1 teaspoon fresh lemon juice
- 1 teaspoon water
- 1 teaspoon cornstarch
- 12 ounces (3 cups) fresh raspberries
- ⅓ cup sugar
- 2 tablespoons light corn syrup
- 1 teaspoon fresh lemon juice
- 1 teaspoon water
- 1 ½ teaspoons cornstarch
- 1 ½ quarts vanilla ice cream
- 1 ½ cups chilled heavy cream
- ⅓ cup confectioners sugar
- 1 teaspoon pure vanilla extract
- 1 cup mixed fresh blueberries and raspberries

Method

1. Preparation

2. For the cake:

3. Heat oven to 350°F with rack in middle. Invert bottom of springform pan (to make it easier to slide cake off bottom) and lock on side. Butter pan and line bottom with a round of parchment or wax paper. Butter paper, then dust paper with additional flour, knocking out excess.

4. Sift together flour, baking powder, baking soda, and salt into a bowl.
5. In a separate bowl, beat together butter and sugar with an electric mixer (fitted with paddle attachment if using a stand mixer) at medium-high speed until pale and fluffy, 3 to 5 minutes. Add in warmed eggs, one at a time, beating well after each addition, then beat in vanilla.
6. Reduce speed to low, then add flour mixture in 3 batches alternately with sour cream, beginning and ending with flour and mixing until batter is smooth. Spoon batter into springform pan, spreading evenly.
7. Bake cake until it begins to pull away from side of pan and a wooden toothpick inserted in center comes out clean, 35 to 40 minutes. Let cake cool in pan on a wire rack for 10 minutes, then carefully run a thin knife around edge of cake and remove side of pan. Invert cake onto rack, then remove bottom of pan and carefully peel off paper. Let cake cool completely.
8. For blueberry filling:
 9. Combine all ingredients except water and cornstarch in a 2- to 3-quart heavy saucepan and bring to a boil over medium-high heat, stirring frequently. Reduce heat and briskly simmer, uncovered, stirring occasionally, until reduced to about 1 1/4 cups, 8 to 10 minutes. Stir water into cornstarch in a small bowl, then stir into blueberry filling and gently boil, stirring, 1 minute. Transfer to a bowl and chill, uncovered, until cold.
10. For raspberry filling:
 11. Combine all ingredients except water and cornstarch in a 2- to 3-quart heavy saucepan and bring to a boil over medium-high heat, stirring frequently. Reduce heat and briskly simmer, uncovered, stirring occasionally, until reduced to about 1 1/4 cups, 10 to 12 minutes. Stir water into cornstarch in a small bowl, then stir into raspberry filling and gently boil, stirring, 1 minute. Force filling through a large fine-mesh sieve into a bowl, scraping bottom of sieve to release pulp into bowl. Discard solids in sieve. Chill filling, uncovered, until cold.
12. Assemble cake:
 13. Cut cooled cake horizontally into 3 even layers with a long serrated knife (see Cooks' Notes for an easy method). Line 9-inch springform pan with 2 overlapping sheets of plastic wrap, letting excess hang over edge. Put bottom layer, cut side up, in pan. Spread cold blueberry filling over cake using offset spatula, leaving a 1/4-inch border around edge, then freeze until firm, about 20 minutes.
 14. Slightly soften ice cream in microwave, then scoop half of it, preferably in thin curls that you can lay over blueberry layer, and gently spread it evenly to edge of cake. Return remaining ice cream to freezer. Put middle cake layer on top of ice cream, gently pressing it down, and spread cold raspberry filling over cake, leaving a 1/4-inch border around edge. Freeze cake until raspberry layer is firm, about 30 minutes.
 15. Slightly soften remaining ice cream, if necessary, and spread in same manner evenly over raspberry filling to edge of cake. Put remaining cake layer on top of ice cream, cut side down, and gently press it down, then freeze cake, well wrapped in plastic, until very firm, 4 to 6 hours.
16. Frost cake:
 17. Beat heavy cream with confectioners' sugar and vanilla in a large deep bowl with an electric mixer until it just holds stiff peaks.
 18. Remove side and bottom of springform pan and peel plastic from cake. Set cake on a serving plate that will fit in the freezer.

Spread some of whipped cream in a thin layer around side and top of cake and freeze cake until cream is firm, about 30 minutes (meanwhile, keep remaining whipped cream cold in refrigerator).

19. Frost cake with remaining cream, leaving swirls in cream on top to help hold berries. Freeze until very firm, at least 30 minutes.

20. To serve, transfer cake to refrigerator to soften, 30 minutes to 1 hour, and garnish with berries.

21. Cooks' Notes: •To facilitate cutting the cake evenly into thirds, insert toothpicks in side of cake in at least 8 points around perimeter (horizontally) to mark each layer, then slide serrated knife along tops of toothpicks.

22. •Cake can be baked 4 days ahead and kept in a large resealable plastic bag in the refrigerator.

23. •Blueberry and raspberry fillings can be made 4 days ahead and kept chilled in an airtight container.

24. •Ice cream cake can be assembled and kept frozen, well wrapped in plastic wrap and foil after frosting has hardened, 3 days ahead.



Reese's Gooey Cake Bars

*Make sure you freeze your peanut butter cups at least a few hours before you start to make these bars. *Make sure you also let these bars set completely before cutting into them. They will appear very gooey and undone, but do not worry. They will set up. I usually make them the night before and let them set up overnight before cutting.*

16 servings

Source: FaceBook

Ingredients

- 1 chocolate cake mix
- 1 egg
- ½ cup butter, softened
- 1 teaspoon vanilla extract
- 16 regular sized peanut butter cups, frozen and unwrapped
- ½ cup sweetened condensed milk
- ½ cup mini Reese's Pieces

Method

1. Combine the cake mix, egg, butter, and vanilla in a mixing bowl. Beat until a soft dough forms. Press half the dough into an 8x8x2 baking dish that has been sprayed with non stick spray.
2. Arrange the frozen peanut butter cups over the top of the dough. You may need to trim the edges of a few. Press the rest of the dough over the tops of the peanut butter cups evenly.
3. Drizzle the sweetened condensed milk over the top of the dough. Sprinkle with the Reese's Pieces. Bake at 350 degrees for 30-35 minutes. They will look very gooey and undone. Let the bars cool completely before cutting into 16 squares. Store in a sealed container on the counter.



Refrigerator Brownie Cake

8 servings

Source: FaceBook

Ingredients

- 1 box brownie mix
- 1 extra large egg
- 1 (8 oz.) package cream cheese, softened
- 1 cup powdered sugar
- 2 (8 oz.) containers whipped topping
- 1 (3 oz.) package instant chocolate pudding
- 1 (3 oz.) package instant vanilla pudding
- 3 ½ cups milk
- 1 Hershey candy bar or chocolate syrup

Method

Mix brownie mixes according to directions. Add egg. Bake in brownie pan. Mix cream cheese, powdered sugar and 1 container whipped topping. Put this mix on top of the cooled brownies. Blend puddings and milk together and put on top of the cream cheese mixture. Top with another layer of whipped topping. Put chocolate shavings or chocolate syrup on top. Refrigerate until ready to serve.

Rice Pies

8 servings

Source: Nonna Maddalena

Ingredients

- 1 lb. Ricotta
- 4 cups Milk + 2 cps.
- 1 cup Water
- 1 pinch Salt
- 2 cups Uncooked White Rice
- 4 Tbls. Butter
- 3 ½ cups Sugar
- 3 Lemons grated (Rinds and all juice)
- 9 Eggs

Method

1. Cook rice with four cups of milk, water, salt, and butter. When rice has cooled mix in remaining ingredients. Gently scoop rice mixture into greased baking pans (size of your choice).
2. If using 9x13 bake for one hour or until firm.
3. Mixture will make multiple pies.

The Easter Pies are a tradition Nonna started after she moved to this country. She had made friends with ladies who came from the Naples region of Italy and the pies were their tradition. One that she enjoyed making and eating, in fact the rice pie was her daughter Pina's favorite thing.



Rice Pudding with Fresh Pears and Honey

Ellsworth uses creamy bomba rice and orange-flower water to make an elevated rice pudding for her daughter—for breakfast: "It's a weekend treat."

Servings: --

Source: Epicurious.com

Ingredients

- 1 cup bomba or arborio rice
- ¼ teaspoon kosher salt
- 5 cups whole milk
- ½ cup sugar
- ½ teaspoon orange-flower water
- 1 pear, sliced
- ⅓ cup chopped unsalted, roasted pistachios
- Honey (for serving)

Method

1. Preparation
2. Bring rice, salt, and 1 1/2 cups water to a boil in a medium saucepan. Reduce heat, partially cover, and simmer until water is almost completely absorbed, 6-8 minutes.
3. Add milk, return to a simmer, and cook, stirring occasionally, until rice is tender and milk is thickened, 30-35 minutes. Add sugar and orange-flower water and cook, stirring, until sugar is dissolved, about 1 minute longer. Let cool slightly.
4. Serve rice pudding topped with sliced pear and chopped pistachios and drizzled with honey.
5. Nutritional analysis provided by Bon Appétit

Ricotta Pie

8 servings

Source: Nonna Maddalena

Ingredients

- Crust (can also be used for rice pie)
- 8 eggs
- 1 cup sugar
- 1 cup oil
- 6 cup Flour
- 3 Tsp. Baking Powder
- 1 grated lemon and juice
- Ricotta Mixture
- 3 lbs. Ricotta
- 15 eggs
- 2 cup Sugar
- 4 teaspoons melted butter
- 2 squeezed Oranges
- 1 Lemon
- 2 teaspoons vanilla
- ¼ cup Anisette

Method

1. Mix sugar and eggs and remaining ingredients in food processor until it forms a ball. Than roll into pans of your choice. This is a large recipe and will make a lot of dough. Enough for multiple pies.
2. Beat sugar and eggs, add ricotta and remaining ingredients. Pour into the pan over dough. Again a 9x13 works well.
3. Bake for one hour at 350 degree oven.



Rocky Mountain High Coconut Cream Pie

8 servings

Source: FaceBook

Ingredients

- $\frac{3}{4}$ cup granulated sugar
- $\frac{1}{4}$ cup cornstarch
- 2 cups light cream, at room temp
- 1 cup milk, at room temp
- 4 extra-large egg yolks, lightly beaten, at room temp
- 4 tablespoons unsalted butter, at room temp
- 2 tablespoons pure vanilla extract
- 1 $\frac{1}{4}$ cups sweetened flaked coconut
- 1 fully baked 9 inch pie shell

Method

1. Mix sugar and cornstarch in large bowl until it resembles powder. Add the light cream slowly in a steady stream, whisking constantly. Beat well. Add milk in the same way. Beat in egg yolks.
2. Pour into heavy 2-quart saucepan, set over medium high heat, and bring to boil, stirring constantly. When the mixture reaches a hard boil (when bubbles continue thru stirring) reduce heat to low, and simmer for 2 minutes while continuing to stir. Pour the filling into medium size bowl.
3. Beat in the butter one Tablespoon at a time, stirring each until melted. Beat in vanilla and coconut. Cover the surface with plastic wrap and let cool for 1/2 hour. Spoon filling into pie crust, chill until firm, at least 4 hours.
4. Can decorate with whipped cream and browned coconut if so desired.

Rose's Downy Yellow Butter Cake

Baking is a science. It's about ratios and chemical reactions and, over the years, I have learned where variations can be made and how best to modify a recipe to achieve my ideal. But I've also learned that sometimes a recipe is just too good to modify. There is a lot to be said for exercising restraint and knowing when a recipe wouldn't be improved with your fingerprints all over it. Rose Levy Beranbaum's Downy Butter Yellow Cake and White Velvet Cake are two such recipes. They are the foundations for the two most iconic works of art in this book, and I am happy to admit that I couldn't have invented a better recipe to use in these desserts.

Servings: --

Source: Epicurious

Ingredients

- 5 large egg yolks (3.25 oz / 95 g), at room temperature
- $\frac{3}{4}$ cup (6.4 oz / 180 g) whole milk, at room temperature
- 1 $\frac{3}{4}$ teaspoons vanilla extract
- 2 cups (9.3 oz / 260 g) cake flour
- 1 $\frac{1}{4}$ cups (8.8 oz / 250 g) sugar
- 1 tablespoon baking powder
- $\frac{1}{2}$ teaspoon kosher salt
- 10 tablespoons (5 oz / 140 g) unsalted butter, cut into pieces and at room temperature

Method

1. Preheat the oven to 350°F. Butter and flour the sides of an 8 by 3-inch round cake pan and line the bottom with a parchment paper round that has been cut to fit.
2. In a medium bowl, whisk together the egg yolks, $\frac{1}{2}$ cup (4.3 oz / 121 g) of the milk, and the vanilla.
3. Sift the flour, sugar, baking powder, and salt into the bowl of a stand mixer fitted with the paddle attachment, and mix on low speed for 30 seconds. Add the remaining $\frac{1}{4}$ cup (2.1 oz / 60 g) of milk and mix on low speed until moistened, about 15 seconds. Add the butter and beat on medium speed for 1 $\frac{1}{2}$ minutes or until smooth and aerated. Scrape down the sides of the bowl with a rubber spatula. Add the egg mixture in 3 batches, mixing on medium speed for 20 seconds and then scraping down the bowl after each addition.
4. Transfer the batter to the prepared pan and smooth the surface with an offset spatula. Bake, rotating the pan midway through baking, until the cake springs back when gently pressed in the center, 55 to 60 minutes. You can also test for doneness by listening to the cake: Remove the pan from the oven, set it on a wire rack, lower your ear to the cake, and listen. If you hear the cake snap, crackle, and pop, it needs a few more minutes in the oven. If it's quiet, it's done.
5. Let the cake cool on a wire rack for 30 minutes, and then run an offset spatula around the inside of the pan. Invert the cake onto the wire rack, lift off the pan, and remove the parchment. When the cake is cool enough to handle, after about 20 minutes, reinvert it so the top is facing up. Let cool completely, wrap tightly in plastic wrap, and refrigerate for at least 3 hours before assembling.

Note: This cake uses egg yolks only, which is convenient because my favorite frostings are made with egg whites. Save whites that are untainted by bits of yolk in a clean airtight container to use in a frosting; they will keep for up to 4 days in the refrigerator.

Do Ahead: Wrapped tightly in plastic wrap, the cake will keep for up to 5 days in the refrigerator or up to 2 months in the freezer.

Variations: If you're going above and beyond with the Thiebaud Pink Cake, butter and flour the sides of two 6 by 3-inch round cake pans and line the bottoms with parchment paper rounds that have been cut to fit. Divide the batter evenly between the

prepared pans. Decrease the baking time to 45 to 50 minutes.



Salted Caramel Banana Pudding Cheesecake Flambe

The first step is to prepare your cheesecakes, which are a snap. Utilizing the KitchenAid® Stand Mixer fitted with the flat beater attachment makes the whipping of the cream cheese batter a breeze. Be careful not to overmix the batter once you have added the whipping cream and sour cream, just gingerly mix those ingredients in until they are combined. This will help you achieve a dense, yet lofty, cheesecake.

8 servings

Source: KitchenAid Web Page

Ingredients

- For the cheesecake
- 3 8-ounce bricks of cream cheese, softened
- 3 tablespoons cornstarch
- $\frac{3}{4}$ cup granulated sugar
- $\frac{1}{4}$ cup light brown sugar
- Pinch of salt
- 3 large eggs
- $\frac{1}{2}$ cup heavy cream
- $\frac{2}{3}$ cup sour cream
- $\frac{1}{4}$ teaspoon almond extract
- 2 teaspoons vanilla extract
- $\frac{1}{4}$ cup pulverized vanilla wafer cookies
- For the crusts
- 10 tablespoons butter, cut into pieces
- $\frac{2}{3}$ cup granulated sugar
- 1 large egg
- $\frac{3}{4}$ cup plus 2 tablespoons all purpose flour
- 1 cup pulverized vanilla wafer cookies
- For the meringue
- 7 egg whites
- $\frac{2}{3}$ cup granulated sugar
- For the salted caramel bananas flambe
- 1 cup light brown sugar
- 3 tablespoons heavy cream
- Pinch sea salt
- 3 bananas, sliced
- $\frac{1}{4}$ cup Grand Marnier

Method

1. For the cheesecake Place one 8-ounce package of the cream cheese, $\frac{1}{2}$ cup of the sugar, and the cornstarch in the Ceramic Bowl of a KitchenAid® Stand Mixer. Beat on low speed until creamy, about 3 minutes, then beat in the remaining packages of cream cheese.
2. Increase the Stand Mixer speed to high and beat in the remaining sugar, then beat in the salt, vanilla, and almond extract. Blend in the eggs one at a time, beating only until completely blended. Mix in the sour cream and heavy cream with the pulverized vanilla wafer cookies. Be careful not to overmix the batter.
3. Pour the batter into the silicone molds. Bake the cheesecakes at 325F for 25 minutes, or until set. Allow to cool in the oven with the door propped open.
4. For the crusts In the bowl of a KitchenAid® Stand Mixer, cream together the butter and sugar. Add the egg and beat until combined. Scrape down the sides of the bowl.

5. Add dry ingredients and mix on low until combined.
6. Chill for 30 minutes, then roll half of dough between two floured pieces of parchment paper. Press into round cake pan or, if making minis, cut into desired size. Freeze remaining dough for later use.
7. Bake at 350 for 12-14 minutes, or until golden brown.
8. For the meringue Whip egg whites to soft peaks. Slowly add sugar, beating as you add until all of the sugar is incorporated. Bring meringue to stiff peaks. Keep chilled until needed.
9. For the salted caramel bananas flambe Heat brown sugar over medium low heat until smooth and thick. Add heavy cream and salt and cook for 1-2 minutes. Add sliced bananas until slightly cooked.
10. Just before serving, pour Grand Marnier over caramel in hot pan. Be careful as this will cause a large flame. Remove from heat when ready to serve.
11. To assemble: Place one mini cheesecake onto one cookie crust. Top with meringue, covering entirely. Place under broiler to brown, or use kitchen torch.
12. Add flambe bananas and caramel around edges of meringue topped cheesecakes. Serve immediately.

Salted Caramel Sauce

The salted caramel sauce will keep in the refrigerator up to 2 weeks. Reheat before serving. Serve with Apple Cider Bread Pudding

Yield: 1 1/2 cups

Source: Food Network

Ingredients

- 1 cup sugar
- ¼ cup water
- ¾ cup heavy cream
- 3 ½ tablespoons unsalted butter
- 1 teaspoon gray sea salt, crushed or kosher salt

Method

1. In a heavy-bottomed saucepan, combine the sugar and water over medium-low heat until the sugar dissolves. Increase the heat and bring to a boil, without stirring. If necessary, use a wet pastry brush to wash down any crystals on the side of the pan. Boil until the syrup is a deep amber color, about 5 to 6 minutes.

2. Remove the sugar from the heat and carefully whisk in the heavy cream. The mixture will bubble. Stir in the unsalted butter, and salt. Transfer the caramel to a dish and cool.

Sherry Cake

8 servings

Source: Nonnie Garry

Ingredients

- 1 Duncan Hines Yellow Cake Mix
- 1 Small Vanilla Instant Pudding
- ¾ cups Sherry
- ¾ cups Wesson Oil
- 4 Large Eggs
- Glaze Frosting
- 1 ½ cups Confectioner's Sugar
- ⅓ cup Cream Sherry

Method

1. Mix cake and pudding together. Add sherry and oil. Mix on low until well mixed, then add 1 egg at a time and mix each time. Beat for 10 minutes on high speed, pour into greased and floured tube pan.

2. Bake 350 degrees for 45-50 minutes. Cool 10 minutes in pan, loosen.

3. Make glaze by combining ingredients in saucepan over medium heat. Spoon 1/3 of glaze over cake while in pan. Let stand 15 minutes. Invert cake onto plate, glaze bottom with 1/3 of glaze, let stand until hardened, flip over and finish glazing.

Sour Cream and Apple Crumble Pie

This exquisite pie has a creamy apple filling and a crunchy topping. The pie is baked for 35 minutes before the topping is added. If the topping or crust brown too quickly, use foil to cover the darker areas.

Servings: --

Ingredients

- Crust:
- 1 ½ cups flour
- 3 teaspoons sugar
- ½ teaspoon salt
- ½ teaspoon cinnamon
- ¼ lb. unsalted butter
- 3-4 teaspoons Calvados or apple cider
- Filling:
- 6-8 tart apples
- 1 egg, slightly beaten
- 1 ¼ cups sour cream
- ¾ cups sugar
- ½ teaspoon salt
- 2 teaspoons vanilla
- ¼ cup flour
- Topping:
- ½ cup brown sugar
- ½ cup white sugar
- 1 teaspoon cinnamon
- ½ cup flour
- 1 cup coarsely chopped walnuts
- 5 tablespoons melted butter
- pinch of salt

Method

1. Crust: Sift flour, sugar, salt and cinnamon in bowl. Cut in butter. Add enough apple cider or Calvados to hold dough together. Form into a ball. Flatten slightly and roll on lightly floured surface. Put into a 9" deep pie pan.

2. Filling: Pare and thinly slice apples. Mix eggs, sour cream, sugar, salt, flour and vanilla. Add to apples and toss to coat. Lightly spoon into crust. Bake 10 minutes at 450 degrees. Reduce to 350 degrees and bake an additional 40-45 minutes.

3. Topping: Mix sugar, cinnamon, flour, salt, and nuts. Add melted butter and mix well. After pie has been in oven for 35 minutes, spread topping over pie and continue to bake until golden brown.



Spiced Pumpkin Layer Cake with Cream Cheese Frosting

Do Ahead

The cake can be made up to 2 days in advance. Refrigerate until cold, and then carefully cover with plastic wrap. The cake can also be wrapped tightly and frozen for up to 1 month. Let thaw in the refrigerator, about 12 hours.

12 servings

Source: Epicurious | November 2009

Ingredients

- Cake
- Butter for coating cake pans, at room temperature
- 2 cups all-purpose flour, plus extra for dusting the pan
- 2 cups granulated sugar
- 2 teaspoons baking soda
- 2 teaspoons ground cinnamon
- 1 teaspoon kosher or sea salt
- ½ teaspoon freshly grated nutmeg
- ¼ teaspoon ground cloves
- 3 large eggs, beaten
- 1 cup canola or vegetable oil
- 2 teaspoons pure vanilla extract
- 1 ¼ cups canned unsweetened pumpkin purée
- 1 cup lightly packed sweetened flaked coconut
- ¾ cup canned crushed pineapple (do not drain)
- ½ cup dried currants
- Cream Cheese Frosting
- 2 packages (8 ounces each) cream cheese, at room temperature
- 1 cup (2 sticks) unsalted butter, at room temperature
- 2 tablespoons canned unsweetened pumpkin purée
- 1 ½ cups confectioners' sugar, sifted
- 1 teaspoon pure vanilla extract

Method

1. Position a rack in the center of the oven and preheat to 350°F. Butter two 9-inch diameter cake pans with 1 1/2-inch sides. Line the bottom of each pan with a circle of parchment paper. Butter the parchment paper. Sprinkle the pans with flour, tap the pans to evenly distribute the flour, and then shake off the excess flour. Set aside.
2. To make the cake, in a large bowl, sift together the 2 cups flour, the granulated sugar, baking soda, cinnamon, salt, nutmeg, and cloves. In a medium bowl, combine the eggs, oil, and vanilla. In another medium bowl, combine the pumpkin purée, coconut, crushed pineapple, and currants.
3. Add the egg mixture to the flour mixture and stir with a wooden spoon until just combined. Add the pumpkin mixture and stir just until combined. Divide the batter between the prepared pans, spreading it evenly. Bake for 35 to 40 minutes until a toothpick inserted into the center of a cake comes out clean. Transfer to wire racks and let cool in the pans for 15 minutes. Run a table knife around the edge of the pans to loosen the cakes. Invert the cakes onto the racks and peel off the parchment paper. Let cool completely before frosting the cakes.
4. To make the frosting, in the bowl of an electric mixer fitted with the paddle attachment, beat the cream cheese on medium speed for about 3 minutes until smooth. Add the butter and beat for about 2 minutes until combined. Add the pumpkin purée and beat until incorporated, about 1 minute. Add the confectioners' sugar and vanilla and beat for about 3 minutes until fluffy.

5. Place 1 cake layer on a cake plate or platter. Using an offset spatula, spread half of the frosting over the top of the first cake layer. Spread the frosting right to the edge of the top without frosting the sides of the cake. Carefully place the second cake on top, lining up the edges. Spread the remaining frosting over the top of the cake without frosting the sides. Swirl the frosting to decorate the top. Refrigerate the cake to set the frosting. Remove from the refrigerator 30 to 40 minutes before serving.

Strawberry Clouds

6 servings

Source: Gourmet

Ingredients

- 3 large egg whites, at room temperature
- 1 cup plus 2 tablespoons sugar
- ½ teaspoon ground cardamom
- 1 lb. strawberries, trimmed and thinly sliced
- ¾ cup well-chilled heavy cream
- Parchment Paper

Method

1. Put oven rack in middle position and preheat oven to 190F.
2. Beat whites with a pinch of salt in a bowl using an electric mixer at medium-high speed until they just hold soft peaks. Reduce mixer speed to medium and add ¾ cup sugar, a little at a time, beating, then continue to beat until whites hold stiff glossy peaks.
3. Line a baking sheet with parchment paper and spoon a small dollop of meringue on each corner of parchment, then invert parchment to secure to baking sheet. Using a serving spoon, form meringue into 6 mounds about 2 inches apart on parchment. Using a soup spoon, lightly press down and swirl center of each meringue to spread out slightly, into a 3 1/2- to 4-inch round, and create a 1 1/2- to 2-inch-wide indentation in center.
4. Bake meringues until dry but still white, about 2 hours, then cool meringues in turned-off oven (with door closed) 1 hour. (Meringues will be crisp on outside and slightly soft in center.) Cool meringues completely on baking sheet on a rack.
5. While meringues cool, bring 5 tablespoons sugar, 1/4 cup water, and 1/4 teaspoon cardamom to a boil in a small heavy saucepan, stirring until sugar is dissolved. Pour cardamom syrup over strawberries in a heatproof bowl and stir gently to combine.
6. Just before serving, beat cream with 1 tablespoon sugar and 1/4 teaspoon cardamom in a clean bowl using clean beaters until it just holds stiff peaks.
7. Peel meringues from parchment and put on 6 plates, then spoon about 1/4 cup berries with syrup into each indentation. Spoon whipped cream over berries and top with another 1/4 cup berries with syrup. Serve strawberry clouds immediately.
8. Description:
9. "Cardamom-scented whipped cream tops a light, crisp meringue in this pretty paean to the season's fresh berries."

Meringues, without berries, syrup, or whipped cream, can be made up to 1 day ahead and kept in an airtight container at cool room temperature. Can substitute almond extract for the cardamom.

Strawberry Icebox Pie

This is the best Strawberry Pie out there.

8 servings

Source: Cook's Country

Ingredients

- 2 lbs. frozen strawberries
- 2 tablespoons lemon juice
- 2 tablespoons water
- 1 tablespoon unflavored gelatin
- 1 cup sugar
- pinch salt
- 1 lb. fresh strawberries, hulled and thin sliced
- 1 pie crust (9 inch), Baked and cooled
- Topping
- 4 ounces cream cheese
- 3 tablespoons sugar
- ½ teaspoon vanilla
- 1 cup heavy cream

Method

1. Cook frozen berries in large saucepan over medium-low heat until berries begin to release juice, about 3 minutes. Increase heat to medium-high and cook, stirring frequently, until thick and jam-like, about 25 minutes (Mixture MUST measure 2 cups, if not return to pan and continue cooking until you have 2 cups).
2. Combine lemon juice, water, and gelatin in small bowl. Let stand until gelatin is softened and mixture has thickened, about 5 minutes. Stir gelatin mixture, sugar, and salt into cooked berry mixture and return to simmer, about 2 minutes. Transfer to bowl and cool to room temperature, about 30 minutes.
3. Fold fresh strawberries into filling. Spread evenly in pie shell and refrigerate until set, about 4 hours. (Filled pie can be refrigerated for 24 hours.)
4. Topping: Use electric mixer on medium speed, beat cream cheese, sugar, and vanilla until smooth, about 30 seconds. With mixer running, add heavy cream and whip until stiff peaks form, about 2 minutes. Serve pie with whipped cream topping.



Strawberry Pie

8 servings

Source: Times Union

Ingredients

- 1 quart strawberries
- 3 tablespoons cornstarch
- ¼ cup water
- 1 cup sugar
- dash salt
- ½ teaspoon lemon juice
- 1 teaspoon butter
- 1 pie crust (9 inch), baked
- 1 pint heavy cream, whipped

Method

1. Combine 1/2 berries, cornstarch, water, sugar, salt & juice in saucepan. Heat slowly until well thickened. Swirl in butter. Cool completely.
2. Line shell with remaining berries and pour sauce over.
3. Cover with whipped cream and refrigerate.

Strawberry Pie with Whipped Cream

8 servings

Source: Gourmet Magazine

Ingredients

- For crust:
- 1 package shortbread cookies, (5-oz)
- 2 tablespoons sugar
- 2 tablespoons cold unsalted butter, cut into pieces
- For filling:
- 2 lbs. strawberries, (1 1/2-inch) hulled
- ¾ cup sugar
- ⅓ cup fresh lemon juice
- 1 envelope unflavored gelatin (2 1/4 tsp)
- lightly sweetened whipped cream

Method

1. Preheat oven to 350°F with rack in middle.
2. Pulse cookies in a food processor to fine crumbs, then pulse in sugar and butter until combined. Press crumb mixture evenly onto bottom and up side of a 9-inch pie plate. Bake until golden, about 15 minutes. Transfer to a rack to cool.
3. Select 20 large strawberries as close to same size as possible and set aside.
4. Cut remaining berries into 1/4-inch dice and toss with sugar and lemon juice. Let stand, stirring occasionally, 30 minutes. Drain berries in a sieve set into a large glass measuring cup. Add enough water to measure 2 cups. Transfer liquid to a medium saucepan and reserve berries.
5. Sprinkle gelatin over strawberry liquid and let soften 1 minute. Bring to a bare simmer, stirring until gelatin has dissolved. Add diced berries, then transfer to a metal bowl set into an ice bath and stir frequently until mixture begins to mound, 20 to 30 minutes. Spoon 1/2 cup filling into piecrust and arrange reserved whole berries, stem ends down, on filling. Spoon remaining filling over and between berries.
6. Chill pie until filling is set, at least 4 hours.

Use fresh strawberries only. Filled pie can be chilled, loosely covered, up to 1 day.



Strawberry-pretzel Icebox Pie

Servings: --

Source: Yahoo

Ingredients

- 2 cups finely crushed pretzel sticks
- $\frac{3}{4}$ cup butter, melted
- $\frac{1}{4}$ cup firmly packed light brown sugar
- 2 cups sliced fresh strawberries
- 1 (14-oz.) can sweetened condensed milk
- $\frac{1}{2}$ (8-oz.) package cream cheese, softened
- 4 tablespoons plus 1 tsp. strawberry gelatin ($\frac{1}{2}$ [3-oz.] package)
- 2 cups whipping cream, divided
- $\frac{1}{3}$ cup granulated sugar

Method

1. Preheat oven to 350°. Stir together first 3 ingredients; firmly press on bottom, up sides, and onto lip of a lightly greased 10-inch pie plate. Bake 10 to 12 minutes or until lightly browned. Remove from oven to a wire rack, and cool completely (about 30 minutes).

2. Process strawberries in a food processor until finely chopped, stopping to scrape down sides as needed.

3. Beat condensed milk and next 2 ingredients at medium speed with an electric mixer until smooth. (Use the whisk attachment if using a stand mixer.) Add strawberries; beat at low speed just until blended. Transfer to a large bowl.

4. Beat $\frac{3}{4}$ cup whipping cream at high speed until soft peaks form; gently fold whipped cream into strawberry mixture. Spoon into prepared crust. Cover and freeze 8 to 12 hours or until firm.

5. Beat remaining $1 \frac{1}{4}$ cups whipping cream at high speed until foamy; gradually add granulated sugar, beating until soft peaks form. Spread over pie. Freeze 1 hour or until whipped cream is firm.



Thiebaud Pink Cake

The most dainty and cute of the three, this little pink cake was the one that propelled me into a life in cake making and was the original inspiration for the cakes I made at Miette. For the SFMOMA, I make the Thiebaud Pink Cake pink by cooking down strawberry syrup and adding it to the buttercream, and I top the frosted cake with either a red buttercream dot or a big, ripe raspberry if they're in season. I use lemon curd in the filling because, being the giant kid that I am, I love the combination of strawberry and lemon in a dessert—to me, it always tastes like Froot Loops.

8 servings

Source: Epicurious

Ingredients

- Strawberry Concentrate
- ½ lb. (227 g) fresh strawberries
- ½ cup (4.3 oz / 120 g) water
- ¼ cup (1.8 oz / 50 g) sugar
- Rose's Downy Yellow Butter Cake
- ¾ cup (6.4 oz / 180 g) Lemon Curd
- Vanilla Buttercream
- Simple Syrup
- 1 fresh raspberry

Method

1. To make the strawberry concentrate, wash, dry, and hull the strawberries. Cut the berries in half or quarter them if they are especially big.
2. Combine the strawberries, water, and sugar in a medium nonreactive saucepan and bring the mixture to a simmer over medium-low heat, stirring to help the sugar dissolve. Turn down the heat to the low, cover, and simmer until the berries are soft, 8 to 10 minutes. Remove from the heat and let the berries rest, covered, for 5 minutes.
3. Transfer the berry mixture to a fine-mesh sieve set over a medium nonreactive saucepan. Once all of the juice has drained, set the berries aside to use in another project. Bring the juice to a simmer over medium-low heat until it has reduced down to 1/4 cup (2.1 oz / 60 g), about 10 minutes, and set aside to cool.
4. To assemble the pink cake, place the cooled cake on a flat, stable work surface. Using a long, serrated knife, slice off the rounded top of the cake so that it is perfectly level. An even, flat top is key to the look of this dessert.
5. Using the serrated knife, split the cake horizontally into 2 even layers. Split each half in half again so that you have a total of 4 layers. Place the bottom layer on an 8-inch cardboard cake round or directly on the serving platter and set on top of a cake turntable, if you have one. Generously brush the surface of the cake with simple syrup.
6. Prepare the buttercream by warming and whipping it to achieve a mayonnaise-like consistency (see Working with Buttercream). Measure out 1/2 cup (2.6 oz / 73 g) of buttercream and, using an offset spatula, spread it evenly on the bottom cake layer, being careful not to let it blob over the sides. As you spread the buttercream, let a small wall (about 1/4 inch high) form around the outer edge, creating a well for the lemon curd.
7. Evenly distribute 1/4 cup (2.1 oz / 60 g) of the lemon curd in the well. Set another cake layer on top and brush with simple syrup; spread with buttercream, creating a well, and fill with lemon curd just as you did with the first layer. Repeat with the third layer. Top with the final cake layer.
8. If necessary, warm the buttercream once again. Measure out 1 cup (5.2 oz / 146 g) of buttercream and use the offset spatula to apply it as a crumb coat, a thin coating covering all surfaces of the cake; a crumb coat will seal the exterior of the cake to help

prevent crumbs from marring the final frosting. (It's important to measure out buttercream specifically for the crumb coat so that the unused buttercream remains crumb free.) Refrigerate the cake for 10 to 15 minutes to set the crumb coat.

9. Reserve about 1/2 cup (2.6 oz / 73 g) of buttercream for the top of the cake. Using an offset spatula, apply a thick layer of the remaining buttercream to the sides of the chilled crumb-coated cake. At this point, it's not important that the cake look pretty—it's most important that the buttercream be evenly distributed around the sides. With the cake sitting squarely in the middle of the turntable and with the offset spatula held vertically against the frosting, begin spinning the turntable. Keep the cake moving steadily in one direction and apply light pressure with the spatula; the buttercream will begin to even out. I like to imagine the spatula as the needle that stays steady while the record (or cake) spins round and round on the turntable. My goal is to make the sides perfect before adding any Thiebaud personality. Make sure to watch the vertical line of the cake; I find it helpful to look at the right side of the cake at eye level while spinning the turntable. You can add more buttercream to any spots that seem thin and whittle down any thick spots with the spatula.

10. Once the sides are perfectly vertical and smooth, create as much or as little texture as you want in the buttercream. I constantly refer back to Display Cakes as I try to capture the casual, slightly imperfect look of Thiebaud's cakes onto my neatly frosted sides. It's not easy! While spinning the cake on the turntable, I often hold my offset spatula vertically and gently wobble it back and forth, or I take a quick swipe at the cake with the spatula blade as the turntable spins.

11. When the sides are to your liking, you'll find a ring of buttercream standing up above the surface of the cake. Lightly "grab" the excess buttercream in one area with the offset spatula and pull it toward the center of the cake, spreading it toward the center. Repeat until you have a nice, clean edge all around.

12. If necessary, warm the reserved buttercream, and then mound it up on top of the cake in the center. Using a small offset spatula, start from the center and begin smoothing out the buttercream, inching it closer and closer to the edge of the cake. I work fairly slowly when doing this in order to get a nice, voluminous lip of buttercream where the sides and the top of the cake meet, re-creating the ring that appears around the top edge of Thiebaud's pink cake.

13. Place the raspberry in the center of the cake.

14. The cake is best served immediately.

Do Ahead: This cake has many different components that require preparation before the cake can be assembled. The cake needs to be baked and thoroughly chilled before assembly, so consider making it the day before. It will keep for up to 5 days in the refrigerator or for up to 2 months in the freezer. The lemon curd takes 3 to 4 hours to set, so consider preparing it while the cake is baking. It can be kept for up to 1 week in the refrigerator or for 4 months in the freezer. The strawberry concentrate can be made ahead and stored for up to 1 week in an airtight container in the refrigerator or 4 months in the freezer, but should be at room temperature before using. The buttercream is easiest to use when it's freshly made, but it can also be made ahead and easily rewarmed before frosting the cake (see *Working with Buttercream*). It will keep for up to 1 week in the refrigerator or for up to 4 months in the freezer. The simple syrup can be made shortly before assembling the cake but, if made ahead of time, will keep for up to 3 weeks in the refrigerator. To store leftover cake, press plastic wrap against the cut sides and refrigerate for up to 1 week. Bring to room temperature before serving.

Tiramisu

This was Meggie's favorite "Nonna" dessert.

8 servings

Source: Nonna Maddalena

Ingredients

- 6 Eggs
- ½ cup Sugar
- 1 lb. Mascaponi (room temperature)
- 2 tablespoons Rum
- 3 ounces Cocoa
- 12 large Pkg. Lady Fingers
- 1 cup Sweetened Espresso Coffee

Method

1. Mix egg yolks with sugar until it becomes lemon color than add mascaponi and rum. In separate bowl beat egg whites until stiff and then fold into mascaponi mixture.

2. Pour cup of sugared espresso into dish and dip lady fingers into the coffee and layer gently into bottom of a dish. Spread cream over the lady fingers and sprinkle with cocoa powder or chocolate shavings. Repeat process until finished, ending with cream and cocoa.

It works best if you use a dish with a lip or you can also use a 9 by 13. This dish is best refrigerated overnight.

Tiramisu

Brandy and even whiskey can stand in for the dark rum. The test kitchen prefers a tiramisù with a pronounced rum flavor; for a less potent rum flavor, halve the amount of rum added to the coffee mixture in step 1. Do not allow the mascarpone to warm to room temperature before using it; it has a tendency to break if allowed to do so. Be certain to use hard, not soft ladyfingers.

10 servings

Source: Cook's Illustrated

Ingredients

- 2 ½ cups strong black coffee, room temperature
- 1 ½ tablespoons instant espresso powder
- 9 tablespoons dark rum
- 6 large egg yolks
- ⅔ cup sugar
- ¼ teaspoon table salt
- 1 ½ lbs. mascarpone cheese
- ¾ cup heavy cream (cold)
- 14 ounces ladyfingers (42 to 60, depending on size)
- 3 ½ tablespoons cocoa, preferably Dutch-processed
- ¼ cup semisweet or bittersweet chocolate, grated (optional)

Method

1. Stir coffee, espresso, and 5 tablespoons rum in wide bowl or baking dish until espresso dissolves; set aside.
2. In bowl of standing mixer fitted with whisk attachment, beat yolks at low speed until just combined. Add sugar and salt and beat at medium-high speed until pale yellow, 1 1/2 to 2 minutes, scraping down bowl with rubber spatula once or twice. Add remaining 4 tablespoons rum and beat at medium speed until just combined, 20 to 30 seconds; scrape bowl. Add mascarpone and beat at medium speed until no lumps remain, 30 to 45 seconds, scraping down bowl once or twice. Transfer mixture to large bowl and set aside.
3. In now-empty mixer bowl (no need to clean bowl), beat cream at medium speed until frothy, 1 to 1 1/2 minutes. Increase speed to high and continue to beat until cream holds stiff peaks, 1 to 1 1/2 minutes longer. Using rubber spatula, fold one-third of whipped cream into mascarpone mixture to lighten, then gently fold in remaining whipped cream until no white streaks remain. Set mascarpone mixture aside.
4. Working one at a time, drop half of ladyfingers into coffee mixture, roll, remove, and transfer to 13 by 9-inch glass or ceramic baking dish. (Do not submerge ladyfingers in coffee mixture; entire process should take no longer than 2 to 3 seconds for each cookie.) Arrange soaked cookies in single layer in baking dish, breaking or trimming ladyfingers as needed to fit neatly into dish.
5. Spread half of mascarpone mixture over ladyfingers; use rubber spatula to spread mixture to sides and into corners of dish and smooth surface. Place 2 tablespoons cocoa in fine-mesh strainer and dust cocoa over mascarpone.
6. Repeat dipping and arrangement of ladyfingers; spread remaining mascarpone mixture over ladyfingers and dust with remaining 1 1/2 tablespoons cocoa. Wipe edges of dish with dry paper towel. Cover with plastic wrap and refrigerate 6 to 24 hours. Sprinkle with grated chocolate, if using; cut into pieces and serve chilled.

TO MAKE AHEAD: The tiramisù can be made up to 24 hours in advance.

Tiramisu Toffee Torte

This cake was so good, even Linda loved it!!!

8 servings

Source: Pillsbury Bake Off Cookbook

Ingredients

- 1 Package White Cake Mix (1 Lb 2.25 Oz), pudding included
- 1 cup Coffee, strong, room temperature
- 4 Egg Whites
- 4 Toffee (1.4 Oz Each) Candy Bars, very finely chopped
- Frosting
- $\frac{2}{3}$ cups Sugar
- $\frac{1}{3}$ cup Chocolate Syrup
- 4 Ounces Cream Cheese
- 2 cups Whipping Cream
- 2 Teaspoons Vanilla
- 1 cup Strong Coffee, room temperature
- Chopped Toffee Bars for Garnish
- Chocolate Curls for Garnish

Method

1. Heat oven to 350 degrees. Grease and flour two 8 inch cake pans.
2. In large bowl, combine cake mix, 1 cup coffee and egg whites at low speed until moistened. Beat two minutes at high speed. Fold in chopped toffee bars. Spread batter in greased and floured pans.
3. Bake 30 to 40 minutes, or until toothpick inserted in center comes out clean. Cool 10 minutes and remove from pan. Cool completely.
4. Frosting: In medium bowl, combine sugar, chocolate syrup and cream cheese; beat until smooth. Add whipping cream and vanilla; beat until light and fluffy. Refrigerate until ready to use.
5. Assembly: Slice each layer in half horizontally to make 4 layers. Drizzle each cut side with $\frac{1}{4}$ cup coffee. Place 1 layer on serving plate; spread with $\frac{2}{3}$ cup frosting. Repeat with second and third layers. Top with remaining layer and frost top and sides of cake with remaining frosting. Garnish with chopped toffee bars or with chocolate curls.



Tiramisu Yule Log

We get a little weak-kneed with delight around cakes, particularly cakes whimsically shaped to look like something else—in this case, a Yule log. Made famous in France as Bûches de Noël, these sheet cakes, filled, rolled, and frosted to look like the trunks of trees, complete with the stumps of sawed off branches, provide creative cooks the very real opportunity to play with their food. Want a few woody meringue mushrooms made from meringue to continue the conceit? Why not?

No offense to the French, but we think this Italian version, brushed with an espresso syrup, filled with whipped cream lightened mascarpone cheese, and encased in a serious chocolate ganache, which lends itself well to sculpting, is just about the best we've ever had. Buttercream frosting is good—we know only too well from licking many bowls of it clean—but ganache is easier to make and even better to eat!

Editor's Note: This recipe is part of Gourmet's Modern Menu for A Christmas Classic. Menu also includes Herb-Crusted Beef Rib Roast with Potatoes, Carrots, and Pinot Noir Jus and Green Beans with Caramelized Pecans .

6 servings

Source: Epicurious.com

Ingredients

- ½ cup sifted cake flour (not self-rising; sift before measuring), plus additional for dusting pan
- 5 large eggs, separated, left at room temperature for 30 minutes
- 1 teaspoon vanilla
- ½ cup plus 2 tablespoons granulated sugar, divided
- ¼ teaspoon salt
- ¼ teaspoon cream of tartar
- ½ stick (1/4 cup) unsalted butter, melted and cooled
- 2 tablespoons confectioners' sugar
- ½ cup espresso or very strong black coffee
- 2 tablespoons sugar
- 1 tablespoon Cognac or brandy
- 8 ounces mascarpone cheese
- ¼ cup granulated sugar
- ¼ teaspoon ground cinnamon
- 1 tablespoon Cognac or brandy
- ½ cup chilled heavy cream
- 12 ounces 60% bittersweet chocolate, finely chopped
- ¾ cup heavy cream
- 2 tablespoons light corn syrup
- Meringue mushrooms
- Unsweetened cocoa for dusting
- Confectioners' sugar for dusting

Method

1. Preparation

2. Make cake:

3. Heat oven to 350°F with rack in middle. Butter pan and line bottom and sides with 1 sheet of parchment paper. Butter paper and dust with additional flour, knocking out excess.

4. Beat together yolks, vanilla, and 1/2 cup sugar in a large bowl with an electric mixer at high speed until thick and pale and mixture forms a ribbon that takes 2 seconds to dissolve when beaters are lifted, 5 to 8 minutes in a stand mixer or 8 to 12

minutes with a handheld. Sift half of flour over yolks and fold it in gently but thoroughly, then sift and fold in remaining flour.

5. Beat whites with salt and cream of tartar in a large metal bowl with cleaned beaters at medium speed until they just hold soft peaks. Beat in remaining 2 tablespoons sugar, 1/2 tablespoon at a time, and continue to beat until whites just hold stiff peaks.

6. Fold 1/4 of whites into yolk mixture to lighten, then fold in remaining whites gently but thoroughly.

7. Stir 1/2 cup batter into melted butter in a small bowl until combined, then fold butter mixture into batter gently but thoroughly. Spread batter evenly in sheet pan and rap once on counter to help eliminate air bubbles.

8. Bake until top of cake springs back when gently pressed with finger, 7 to 10 minutes.

9. Sift top of hot cake evenly with confectioners' sugar and cover cake with a clean kitchen towel (not terry cloth) followed by a baking sheet. Holding sheet and cake pan together with oven mitts, flip cake onto cloth on baking sheet. Carefully peel off and discard parchment paper.

10. With a long side nearest you and using towel as an aid, roll up cake in towel, jelly-roll style, keeping it wrapped in towel. Cool cake completely, seam-side down in towel, on a rack.

11. Make espresso syrup:

12. Bring espresso and sugar to a boil in a small saucepan, stirring until sugar dissolves, then boil until reduced to a scant 1/4 cup. Remove pan from heat and stir in Cognac, then cool to room temperature.

13. Make filling:

14. Slowly mix mascarpone, sugar, cinnamon, and Cognac in a large bowl with an electric mixer until combined. If mixture is very loose after adding sugar, beat mixture briefly to thicken slightly (see Cooks' notes).

15. Beat heavy cream in another bowl with same beaters at medium speed until it just holds stiff peaks. Fold whipped cream into mascarpone mixture.

16. Make ganache:

17. Put chopped chocolate in a large bowl. Heat cream in a small saucepan over medium heat until it just comes to a boil, then pour over chocolate and let stand 3 minutes. Stir slowly with a whisk until smooth. If bits of chocolate remain unmelted, set bowl over a pan of barely simmering water and heat, stirring gently, until completely smooth, and remove from pan. Stir in corn syrup. Chill, stirring a couple of times, until it thickens to an easily spreadable consistency, about 15 to 20 minutes.

18. Assemble yule log:

19. Gently unroll cooled cake on a baking sheet, keeping it on towel, then arrange baking sheet so that long side of cake that was inside roll is nearest to you. Brush all of cooled espresso syrup all over surface of cake. Spread filling with offset spatula evenly over cake, leaving a 1/2-inch border all around. Starting from long side nearest you, roll up cake without towel, leaving it seam-side down on baking sheet. Gently brush off any excess confectioners' sugar.

20. Cut a 1 1/2-inch-long diagonal slice from each end of roll and reserve. Transfer cake, using 2 metal slotted spatulas as aids, seam-side down on platter. Using ganache as "glue," attach end pieces, diagonal sides down, on top and side of log to resemble branches.

21. Spread ganache all over roll and branches with offset spatula, making it resemble tree bark (see Cooks' notes).
22. Arrange a few meringue mushrooms, if using, around Yule log, and very lightly sift a little cocoa over log and mushrooms first, followed by a little confectioners' sugar to resemble a light dusting of snow.
23. Cooks' notes: •Brands of mascarpone vary in consistency. BelGioioso, a widely distributed brand, is as thick and dense as cream cheese, while other brands can be looser.
24. •Yule log can be made 1 day ahead and chilled, loosely covered with plastic wrap. Bring to room temperature before serving.
25. •If ganache becomes too firm to spread, remelt it by setting bowl over a saucepan of barely simmering water and stir gently until smooth. Chill ganache again, if necessary, to get it to a spreadable consistency.

To Die For Chocolate Cake

Yield: 1 cake

Source: Times Union

Ingredients

- 1 package devil's food cake mix
- 1 package instant chocolate pudding mix
- 1 cup sour cream
- 1 cup vegetable oil
- 4 eggs
- ½ cup warm water
- 2 cups semi sweet chocolate chips

Method

1. Mix cake and pudding mixes, sour cream, oil, beaten eggs and water. Stir in chocolate chips and pour batter into well-greased 12 cup bundt pan.

2. Bake at 350 degrees for 50 to 55 minutes. Cool cake in pan for at least an hour and a half, then invert onto a plate.

Toffee Crunch Caramel Cheesecake

8 servings

Source: Bon Appetit

Ingredients

- Gingersnap crust
- Nonstick vegetable oil spray
- 1 ½ cups ground gingersnap cookies (about 7 ¼ ounces)
- 5 tablespoons unsalted butter, melted
- 2 tablespoons golden brown sugar, (packed)
- Cheesecake
- 4 packages cream cheese, (8 ounce) room temperature
- 1 cup golden brown sugar, (packed)
- 2 tablespoons butter, (1/4 stick) melted
- 5 large eggs
- 1 teaspoon vanilla extract
- Caramel topping
- 1 ½ cups sugar
- ¼ cup water
- ½ teaspoon fresh lemon juice
- 1 cup heavy whipping cream
- 4 1.4 ounce English toffee candy bars (such as Heath o, chopped)

Method

1. For gingersnap crust:

2. Preheat oven to 350F. Spray bottom of 9-inch springform pan with 2 1/2-inch-high sides with nonstick spray. Stir ground cookies, butter, and sugar in medium bowl until moist clumps form. Press cookie mixture firmly onto bottom of prepared pan. Wrap outside of pan with 3 layers of heavy-duty foil. Bake crust until firm and beginning to darken, about 14 minutes. Cool crust. Maintain oven temperature.

3. For cheesecake:

4. Beat cream cheese and sugar in large bowl until smooth. Beat in butter, then eggs, 1 at a time, until just blended. Beat in vanilla. Pour batter over crust in pan. Place springform pan in large roasting pan. Add enough hot water to come halfway up sides of springform pan. Bake cake uncovered until filling is puffed around edges and moves slightly in center when pan is gently shaken, about 1 hour 10 minutes. Remove pan from water; remove foil. Place hot cheesecake uncovered in refrigerator overnight.

5. For caramel topping:

6. Stir sugar, water, and lemon juice in large saucepan over medium heat until sugar dissolves. Increase heat; boil without stirring until mixture turns deep amber, occasionally swirling pan and brushing down sides with wet pastry brush, about 9 minutes. Add cream (mixture will bubble). Reduce heat to medium-low. Simmer until reduced to 1 ¼ cups, stirring occasionally, about 8 minutes. Chill until thickened but still pourable, about 15 minutes. Do not overcook.

7. Spoon caramel over top of cake just to edges (do not allow caramel to drip down sides). Use just enough caramel to make a thin layer. Garnish top edges with chopped English toffee. Chill at least 2 hours and up to 6 hours.

8. Run knife around pan sides to loosen cake; release pan sides.

This can be served with roasted pears. The cake needs time to set up in the refrigerator overnight, so begin making it at least one day ahead. Do not overcook the caramel sauce or it will be too hard to cut.

Triple Chocolate Pudding Pie with Cappuccino Cream

8 servings

Source: Bon Appetit

Ingredients

- Crust
- 9 Whole Chocolate Graham Crackers
- 1 Tablespoon Sugar
- Pinch Salt
- 6 Tablespoons Butter, melted
- Filling
- 1 ¼ cups sugar
- ½ cup unsweetened cocoa powder
- ¼ cup cornstarch
- 3 ½ cups half and half
- 4 large egg yolks
- 3 ½ ounces Bittersweet (not Unsweetened) or Semisweet, chopped
- 3 ounces unsweetened chocolate, chopped
- 2 tablespoons unsalted butter
- 1 teaspoon vanilla extract
- Topping
- 1 cup chilled whipping cream
- 2 tablespoons powdered sugar
- 1 ½ teaspoons instant espresso powder
- ½ teaspoon vanilla extract

Method

1. Preheat oven to 350F. For Crust: Finely grind graham crackers, sugar, and salt in processor. Add butter and blend to moisten crumbs. Firmly press mixture into 9-inch-diameter glass pie dish. Bake until crust sets, about 8 minutes. Cool.

2. For filling:

3. Whisk sugar, cocoa, and cornstarch in heavy medium saucepan. Gradually whisk in 1 cup half and half. Whisk in remaining 2 ½ cups half and half and yolks. Whisk over medium-high heat until mixture thickens and boils, whisking constantly, about 12 minutes. Remove from heat. Add both chocolates and butter; whisk until melted and smooth. Mix in vanilla. Transfer filling to crust. Press plastic wrap directly onto surface of filling and chill until filling sets, at least 6 hours. (Can be made 2 days ahead. Keep chilled.)

4. For topping:

5. Beat all ingredients in large bowl until peaks form. (Can be made 1 day ahead. Cover and refrigerate. Rewhisk to thicken before serving, if necessary.)

6. Peel plastic off pie. Cut pie into wedges. Spoon dollop of cream atop each slice. Garnish with chocolate-covered espresso beans and serve.

Chill the pie for at least six hours before serving or make it up to two days ahead. Market tip: Chocolate-covered espresso beans are sold at specialty foods stores, cookware stores, and coffee bars.



Triple-berry Cheesecake Tart

This colorful berry dessert makes a great treat to share with friends and family.

10 servings

Source: kraftfoods.com

Ingredients

- 45 NILLA Wafers, finely crushed (about 1- 1/4 cups)
- 1/4 cup (1/2 stick) butter, melted
- 1 pkg. (8 oz.) PHILADELPHIA Cream Cheese, softened
- 1/4 cup sugar
- 1 cup thawed COOL WHIP Whipped Topping
- 2 cups mixed berries (raspberries, sliced strawberries and blueberries)
- 3/4 cup boiling water
- 1 pkg. (3 oz.) JELL-O Lemon Flavor Gelatin
- 1 cup ice cubes

Method

1. MIX wafer crumbs and butter until well blended; press onto bottom and up side of 9-inch tart
2. Freeze while preparing filling.
3. BEAT cream cheese and sugar in large bowl with mixer until well blended. Gently stir in COOL WHIP; spoon into crust. Top with berries. Refrigerate.
4. MEANWHILE, add boiling water to gelatin mix in medium bowl; stir 2 min. until completely dissolved. Add ice; stir until melted. Refrigerate 15 min. or until slightly thickened; spoon over fruit in pan. Refrigerate 3 hours or until set.

If you do not have a tart pan, use a 9-inch round pan lined with foil instead. Prepare tart as directed, pressing crumb mixture onto bottom and 1 inch up side of pan. Fill as directed.



Tropical Carrot Cake with Coconut Cream Cheese Frosting

This cake can be prepared one day ahead. Sweetened cream of coconut is available in the liquor section of most supermarkets.

10 servings

Source: Bon Appetit

Ingredients

- Cake
- 2 ½ cups sifted all purpose flour (sifted, then measured)
- 1 cup sweetened flaked coconut
- 1 cup dry-roasted macadamia nuts
- ¾ cup chopped crystallized ginger
- 3 ½ teaspoons ground cinnamon
- 2 ½ teaspoons baking powder
- 1 teaspoon salt
- ½ teaspoon baking soda
- 2 cups sugar
- 1 cup vegetable oil
- 4 large eggs
- 2 teaspoons vanilla extract
- 2 cups finely grated peeled carrots
- 2 8-ounce cans crushed pineapple in its own juice, well drained
- Frosting
- 3 8-ounce packages Philadelphia-brand cream cheese, room temperature
- ¾ cup (1 1/2 sticks) unsalted butter, room temperature
- 2 cups powdered sugar
- ¾ cup canned sweetened cream of coconut (such as Coco López)
- 1 teaspoon vanilla extract
- ½ teaspoon (scant) coconut extract
- 14 whole dry-roasted macadamia nuts
- ¼ cup chopped crystallized ginger

Method

1. For cake:

2. Preheat oven to 350°F. Butter three 9-inch-diameter cake pans with 1 1/2-inch-high sides. Line bottom of pans with parchment paper. Combine 1/3 cup flour and next 3 ingredients in processor. Process until nuts are finely chopped. Whisk remaining 2 cups flour, cinnamon, baking powder, salt, and baking soda in medium bowl to blend.

3. Using electric mixer, beat sugar and oil in large bowl to blend. Add eggs 1 at a time, beating well after each addition. Beat in vanilla. Beat in flour-spice mixture. Stir in coconut-macadamia mixture, then carrots and crushed pineapple.

4. Divide batter among pans. Bake until tester inserted into center of cakes comes out clean, about 30 minutes. Cool in pans on racks 1 hour. Run knife around edge of pans to loosen cakes. Turn cakes out onto racks; cool completely.

5. For frosting:

6. Beat cream cheese and butter in large bowl until smooth. Beat in powdered sugar, then cream of coconut and both extracts. Chill until firm enough to spread, about 30 minutes.

7. Place 1 cake layer, flat side up, on platter. Spread 3/4 cup frosting over top of cake. Top with second cake layer, flat side up. Spread 3/4 cup frosting over. Top with third cake layer, rounded side up, pressing slightly to adhere. Spread thin layer of frosting over top and sides of cake. Chill cake and remaining frosting 30 minutes. Spread remaining frosting over top and sides of cake. Arrange whole nuts and ginger around top edge of cake. Chill 1 hour.

Can be made 1 day ahead. Cover with cake dome and chill. Let stand at room temperature 1 hour before serving.

Union Chocolate Cake

Servings: --

Source: Meghan Tracy-Zazicki

Ingredients

- 1 package Chocolate Cake Mix
- 4 oz. package instant chocolate pudding
- 1 pint sour cream
- 4 large eggs
- ½ cup water
- ½ cup oil
- 12 oz. package chocolate chips
- 1 pint whipped cream, whipped
- 12 marachino cherries

Method

1. Preheat oven to 350 Degrees
2. Beat 1st 6 ingredients in a mixing bowl for four minutes. By hand stir in chocolate chips.
3. Pour into greased bunt pan.
4. Bake at 350 degrees for 50 minutes. Take from oven and let stand 5 minutes ant then turn onto plate.
5. Sprinkle with powdered sugar and serve with whipped cream and top with a cherry on each slice.

Vanilla Buttercream

*Almost nothing makes me happier than buttercream at the perfect temperature, a small offset spatula, and a beautiful cake waiting to be frosted. There are different types of buttercreams, but I prefer the Italian-meringue version, perhaps because its consistency is very similar to thick oil paint, Thiebaud's medium in *Display Cakes*. If you're making one of the variations, ensure that whatever you're adding is at room temperature and incorporate it slowly.*

Servings: --

Source: Epicurious

Ingredients

- 1 ½ cups (9.5 oz / 266 g) sugar
- ⅓ cup (2.9 oz / 80 g) water
- 7 large egg whites (7.4 oz / 210 g), at room temperature
- ½ teaspoon cream of tartar
- 2 cups (16 oz / 454 g) unsalted butter, cut into 1 tablespoon pieces, at room temperature
- 2 tablespoons vanilla extract

Method

1. The sugar syrup and egg whites will need to be ready at roughly the same time, so preparing them will require some coordination. In a small saucepan over medium-low heat, bring the sugar and water to a simmer, swirling occasionally, and cook until the sugar dissolves. Continue simmering, without stirring, until the syrup reaches 248°F on a digital thermometer, about 5 minutes.
2. Meanwhile, in the bowl of a stand mixer fitted with the whisk attachment, whip the egg whites and cream of tartar on medium speed until the whites hold soft peaks, 8 to 10 minutes.
3. Immediately transfer the sugar syrup to a heatproof liquid measuring cup. With the mixer running on medium-high speed, add the hot sugar syrup to the whites in a thin, steady stream; aim to pour it into the small space between the mixer bowl and the whisk. Continue to whip the mixture until thick and shiny and the outside of the bowl feels cool to the touch, about 10 minutes.
4. Decrease the speed to medium and, with the mixer running, add the butter one piece at a time. The mixture won't resemble perfect buttercream until the last of the butter has been added. If it's looking deflated, wet, or broken during mixing, make sure the butter is at room temperature and slow down the additions, adding the next piece only after the last one has been fully incorporated. Add the vanilla and beat on medium speed until well combined, about 1 minute, until the texture is similar to mayonnaise.

Do Ahead: Stored in an airtight container, buttercream will keep for up to 1 week in the refrigerator or for up to 4 months in the freezer.

Variations: For the Thiebaud Pink Cake substitute Strawberry Concentrate for the vanilla extract, adding it slowly with the mixer running.

Working with Buttercream

In order to make the most beautifully decorated cake, your buttercream must be perfectly smooth and spreadable. Whether you're using a just-made batch or one that has been made ahead and refrigerated, to get it to the optimal consistency for decorating, it's necessary to warm and rewhip it. Here's how.

Place about 2 cups (10.4 oz / 292 g) of buttercream in a microwavable container. Heat it for no more than 5 seconds at a time at full power until it begins to look slightly glossy but not at all melted; it should still be solid, with a sheen from a softened exterior –not unlike ice cream on a cone as it begins melting and dripping onto your hand. (It's very easy to overheat and melt buttercream, so it's better to warm only a couple cups at a time and to use short bursts in the microwave.) Beat the warmed

buttercream in the bowl of a stand mixer fitted with the paddle attachment until it resembles mayonnaise, about 30 seconds. Repeat as needed.



Vanilla Cake with Strawberry Cream Frosting

This recipe makes a very big 4-layer cake that will feed a lot of people.

Servings: --

Source: FaceBook

Ingredients

- Frosting
- 2 8-oz packages of cream cheese, room temperature
- 1 cup (2 sticks) unsalted butter, room temperature
- 4 cups powdered sugar
- ½ cup seedless strawberry jam
- ¾ cup chilled heavy whipping cream
- Cake
- 3 cups cake flour
- ¾ teaspoons salt
- ½ teaspoon baking powder
- ½ teaspoon baking soda
- 3 cups sugar
- 1 cup (2 sticks) unsalted butter, room temperature
- 7 large eggs
- 2 TBSP vanilla extract
- 1 cup sour cream
- 6 TBSP plus 1/3 cup seedless strawberry jam
- 2 ¼ lbs. strawberries, hulled, sliced (about 6 cups), divided

Method

1. FROSTING:

2. Put a small/medium bowl in the freezer to chill. In a separate large mixing bowl, beat cream cheese and butter until smooth. Beat in sugar, then jam. Remove that chilled bowl from the freezer and beat cream in that chilled bowl until peaks form. Fold whipped cream into frosting. Cover; chill for a couple of hours until it's firm enough to spread. (If you are in a hurry, you could put the frosting in the freezer to chill quickly.)

3. CAKE: Preheat the oven to 325 degrees F. Butter and flour two 9-inch cake pans with 2-inch high sides. (Or you can use 10" cheesecake pans - aka springform pans) In a medium bowl, whisk together flour, salt, baking powder, and baking soda. In a large bowl, cream butter and sugar together until light and fluffy. Add eggs, one at a time, beating after each addition. Beat in vanilla. Add sour cream, and beat for 30 seconds. Add flour mixture in three additions, beating to blend after each addition. Divide batter into prepared pans. Bake cake until a toothpick inserted into the center comes out clean, 50-60 minutes. Remove from oven and cool for 10 minutes. Run a sharp knife around the edges of the pans, then turn cakes out onto a rack to cool completely. Using a serrated knife, divide each layer in half horizontally. Place one half, cake side down, on a cake plate. Spread 3 TBSP of strawberry jam over the cake, then spread 3/4 cup of the frosting over the jam. Arrange 3/4 cup of the sliced strawberries on top of the frosting in a single layer. Repeat two more times with cake layer, jam, frosting, and strawberries. Top with remaining cake layer, cut side down. Spread two cups of frosting over the top and sides of the cake in a thin layer, then frost with remaining frosting. Stir remaining jam to loosen, then spoon teaspoonfuls onto the top and sides of the cake. Use the back

of a spoon to swirl jam decoratively into the frosting.

White Chocolate & Maple Mousse

6 servings

Source: Bon Appetit

Ingredients

- 1 ½ cups whipping cream, chilled
- ½ cup maple syrup, pure
- ¼ cup milk
- ½ stick butter
- 10 ounces white chocolate, chopped
- ½ teaspoon maple extract
- 1 quart strawberries, hulled -- optional
- 3 orange, peeled -- optional

Method

1. Bring first 4 ingredients to simmer in heavy large saucepan, stirring until butter melts. Remove from heat. Add white chocolate and maple extract; whisk until melted and smooth. Pour into large bowl. Cover and refrigerate until cold, about 6 hours. (Can be prepared 2 days ahead. Keep refrigerated.)

2. Using mixer, beat cream mixture to soft peaks. Spoon mousse into parfait glasses. If desired, top with berries and oranges.

- Start to finish: 15 Minutes



White Chocolate and Strawberry Cheesecake

Bake this at least one day ahead.

12 servings

Source: Bon Appétit | April 2000

Ingredients

- crust
- 1 9-ounce package chocolate wafer cookies, broken into pieces
- ½ cup (1 stick) unsalted butter, melted
- filling
- 1 lb. good-quality white chocolate (such as Lindt or Baker's), finely chopped
- 4 8-ounce packages cream cheese, room temperature
- 1 cup sugar
- ¼ teaspoon salt
- 4 large eggs
- 1 cup sour cream
- ½ cup whipping cream
- 2 tablespoons vanilla extract
- 3 1-pint baskets strawberries, hulled, halved
- ½ cup apricot preserves
- 2 tablespoons brandy

Method

1. for crust:

2. Position rack in center of oven; preheat to 325°F. Butter 10-inch-diameter springform pan. Wrap outside of pan with foil. Finely grind cookies in processor. Add melted butter; process until crumbs are moist. Press crumbs onto bottom and 2 inches up sides of pan. Bake until set, about 15 minutes. Cool on rack. Maintain oven temperature.

3. for filling:

4. Stir white chocolate in top of double boiler set over barely simmering water until melted and smooth. Remove from over water. Cool to lukewarm, stirring occasionally.

5. Using electric mixer, beat cream cheese in large bowl until fluffy, about 3 minutes. Gradually add sugar, then salt; beat until smooth. Add eggs 1 at a time, beating well after each addition. Add sour cream, whipping cream, chocolate and vanilla; beat until well blended.

6. Bake cake until top begins to brown but center still moves slightly when pan is gently shaken, about 1 hour 20 minutes. Open oven door slightly; turn off oven. Leave cake in oven 30 minutes. Chill cake uncovered overnight. (Can be made 2 days ahead. Cover; keep refrigerated.)

7. Run small knife between pan sides and cake. Release pan sides. Starting at outer edge of top of cake, arrange strawberry halves in slightly overlapping concentric circles, covering top completely. Stir preserves and brandy in heavy small saucepan over medium heat until mixture boils. Strain preserves. Brush glaze generously over strawberries, allowing some glaze to drip between berries. (Can be made 4 hours ahead. Chill.)

Wonderful Cake

Betty made this cake a few times in Slingerlands. 'tis marvelous tis wonderful.'

12 servings

Source: Betty Fisher

Ingredients

- 2 cups Flour
- 2 cups Sugar
- ½ Teaspoon Salt
- ½ cup Butter
- ½ cup Shortening
- 3 Tablespoons Cocoa
- 1 cup Water
- ½ cup Buttermilk
- 1 Teaspoon Baking Soda
- 2 Large Eggs, beaten
- 1 Teaspoon Vanilla Extract
- Frosting
- ½ cup Butter, cut up
- 6 Tablespoons Milk
- 3 Tablespoons Cocoa
- 16 Ounces Confectioner's Sugar
- 1 Teaspoon Vanilla
- 1 cup Chopped Pecans

Method

1. Combine flour, sugar & salt.
2. In saucepan, combine butter, shortening, cocoa & water; bring to boil and pour over flour mixture and beat until smooth.
3. In separate bowl combine soda and buttermilk, add to flour mixture, and beat well. Add eggs and vanilla and continue beating until smooth. Pour into greased and floured 9 x 13 pan.
4. Bake at 375 degrees for 30 to 35 minutes.
5. Frosting: In sauce pan, combine butter, milk and cocoa; bring to boil. Remove from heat and gradually add sugar
6. by stirring. Add vanilla and nuts and pour over cooked cake.

Serve with raspberry sauce and ice cream.

Zucchini-pecan Cake with Cream Cheese Frosting

10 servings

Source: Bon Appétit | August 2010

Ingredients

- Cake:
- Nonstick vegetable oil spray
- 1 ½ cups all purpose flour
- 1 ½ teaspoons baking powder
- 1 teaspoon coarse kosher salt
- 1 teaspoon ground cinnamon
- ½ teaspoon ground ginger
- ¼ teaspoon ground nutmeg
- ¾ cup olive oil (not extra-virgin)
- 1 cup (packed) golden brown sugar
- 3 large eggs
- 1 teaspoon vanilla extract
- 1 ½ cups coarsely grated zucchini (about 8 ounces)
- ¾ cup chopped pecans
- Frosting:
- ½ 8-ounce package Philadelphia brand cream cheese (do not use reduced-fat or fat-free), room temperature
- 3 tablespoons unsalted butter, room temperature
- ¾ cup powdered sugar
- ½ teaspoon vanilla extract
- ½ teaspoon ground cinnamon

Method

1. For cake:
2. Position rack in center of oven and preheat to 350°F. Line 9-inch-diameter cake pan with 2-inch-high sides with parchment paper. Coat parchment paper with nonstick spray.
3. Whisk flour, baking powder, coarse salt, cinnamon, ginger, and nutmeg in medium bowl to blend well. Whisk oil, sugar, eggs, and vanilla in large bowl to blend well; fold in flour mixture, then grated zucchini and pecans. Transfer cake batter to prepared pan.
4. Bake cake until tester inserted into center comes out clean, about 45 minutes. Cool cake completely in pan on rack, about 1 hour. Cut around sides of pan to loosen. Turn cake out onto platter; peel off parchment paper.
5. For frosting:
6. Using electric mixer, beat cream cheese and butter in medium bowl until blended. Beat in sugar, vanilla, and cinnamon. Spread frosting thickly over top of cake. **DO AHEAD:** Can be made 1 day ahead. Cover and chill.
7. Cut cake into wedges and serve.

Facebook Recipes

These recipes found their origin on the pages of Facebook.



Apple Cinnamon Loaf

8 servings

Source: FaceBook

Ingredients

- ½ cup brown sugar (not packed)
- 1 teaspoon ground cinnamon
- ¾ cup white sugar
- ½ cup butter, softened
- 2 eggs
- 1 ½ teaspoons vanilla extract
- 1 ½ cups all-purpose flour
- 1 ¾ teaspoons baking powder
- ½ cup milk
- 1 apple, peeled and chopped

Method

1. Preheat oven to 350 degrees. Grease and flour a 9 x 5-inch loaf pan. Mix brown sugar and cinnamon together in a bowl and set aside. Beat white sugar and butter together in a bowl using an electric mixer until smooth and creamy. Beat in eggs, 1 at a time, until incorporated; add vanilla extract.
2. Combine flour and baking powder together in another bowl; stir into creamed butter mixture. Mix milk into batter until smooth. Pour half the batter into the prepared loaf pan. Next add half the apples and half the brown sugar cinnamon mixture. Lightly pat apple mixture into batter.
3. Pour the remaining batter over apple layer; top with remaining apples and add more brown sugar/cinnamon mixture. Lightly pat apples into batter; swirl brown sugar mixture through apples using a finger or spoon.
4. Bake in the preheated oven until a toothpick inserted in the center of the loaf comes out clean, 30 to 40 minutes.



Apple Dumplings

8 servings

Source: FaceBook

Ingredients

- 1 teaspoon Cinnamon
- ¼ teaspoon Nutmeg
- 1 package (14.1 ounces) refrigerated pie crusts
- 4 Gala or Braeburn apples, peeled, cored and halved
- 8 teaspoons butter, divided
- 1 cup firmly packed light brown sugar
- 1 cup water
- 2 tablespoons butter
- 1 teaspoon Pure Vanilla Extract

Method

1. Preheat oven to 500°F. Mix cinnamon and nutmeg in small bowl. Prepare crusts as directed on package. Sprinkle spice mixture evenly on surface of each crust. Cut each crust into 4 equal pieces. Place 1 apple half in center of each piece of crust. Fill center of each apple half with 1 teaspoon of the butter. Carefully fold crust up over apple half, pinching seams together to seal. Place dumplings, seam-side down, in greased 13x9-inch baking dish.

2. Bring sugar, water and 2 tablespoons butter to boil in small saucepan. Remove from heat. Stir in vanilla; set aside. Bake dumplings about 10 minutes or until crust begins to brown. Reduce oven temperature to 350°F. Pour sauce over dumplings. Bake 40 to 45 minutes longer or until apples are tender and pastry is golden brown. Serve warm with ice cream or whipped cream, if desired.



Apple Stuffed Chicken Breast

4 servings

Source: FaceBook

Ingredients

- 2 skinless, boneless chicken breasts
- ½ cup of chopped apple
- 2 tablespoons of shredded cheddar cheese
- 1 tablespoon of Italian-style dried bread crumbs
- 1 tablespoon of butter
- ¼ cup of dry white wine (optional)
- ¼ cup of water
- 1 tablespoon of water
- 1 ½ tablespoons of cornstarch
- 1 tablespoon of chopped fresh parsley, for garnish.

Method

1. Combine apple, cheese, and bread crumbs. Set aside.
2. Flatten chicken breasts between sheets of waxed paper to 1/4 inch thickness. Divide apple mixture between chicken breasts, and roll up each breast. Secure with toothpicks.
3. Melt butter or margarine in a 7 inch skillet over medium heat. Brown stuffed chicken breasts. Add wine and 1/4 cup water. Cover. Simmer for 15 to 20 minutes, or until chicken is no longer pink.
4. Transfer chicken to a serving platter. Combine 1 tablespoon water and cornstarch; stir into juices in pan. Cook and stir until thickened. Pour gravy over chicken, and garnish with parsley.
5. Serve



Baked French Toast Muffins

Yield: 12

Ingredients

- 1 loaf French bread, cut or torn into 1/2 inch cubes (about 12 cups of bread)
- 2 ½ cups milk
- 6 large eggs
- ½ cup granulated sugar
- 1 tablespoon vanilla extract
- 1 teaspoon ground cinnamon
- For the Cinnamon Streusel Topping:
 - ¼ cup cold butter
 - ¼ cup light brown sugar
 - ¼ cup all-purpose Gold Medal flour
 - ½ teaspoon ground cinnamon
 - Pinch of salt
- Butter and Maple Syrup, for serving, optional

Method

1. In a medium bowl, whisk together the milk, eggs, sugar, vanilla, and cinnamon.
2. Grease a 12 cup muffin tin. Add about 1 cup of bread cubes to each muffin cup. Carefully pour egg and milk mixture evenly over each muffin tin. You may need to press down on the bread cubes after you pour a little mixture and then pour more. Pour slowly or you will have a mess. Cover the muffins with plastic wrap and refrigerate for 2 hours or up to overnight.
3. When ready to bake, preheat the oven to 350 degrees F. To make the cinnamon streusel, in a small bowl, combine butter, brown sugar, flour, cinnamon, and salt. Mix together with your hands, until you have a crumbly mixture. Remove the muffins from the refrigerator and sprinkle the muffins evenly with the streusel topping.
4. Bake for 25 minutes or until tops are golden brown. Let muffins cool for 5 minutes. Remove from pan and serve with butter and maple syrup, if desired.



Best Best Shrimp

4 servings

Source: FaceBook

Ingredients

- 1 Stick of Butter
- 2 lbs. of Shrimp
- 1 packet of Italian Seasoning

Method

Melt a stick of butter in the pan. Slice one lemon and layer it on top of the butter. Put down fresh shrimp, then sprinkle one pack of dried Italian seasoning. Put in the oven and bake at 350 for 15 min.



Best Chocolate Cake Recipe {ever}

12 servings

Source: FaceBook

Ingredients

- Chocolate Cake
- 2 cups all-purpose flour
- 2 cups sugar
- $\frac{3}{4}$ cup unsweetened cocoa powder
- 2 teaspoons baking powder
- 1 $\frac{1}{2}$ teaspoons baking soda
- 1 teaspoon salt
- 1 teaspoon espresso powder
- 1 cup milk
- $\frac{1}{2}$ cup vegetable oil
- 2 eggs
- 2 teaspoons vanilla extract
- 1 cup boiling water
- Chocolate Buttercream Frosting Recipe

Method

1. Preheat oven to 350° F. Prepare two 9-inch cake pans by spraying with baking spray or buttering and lightly flouring.
2. For the cake:
3. Add flour, sugar, cocoa, baking powder, baking soda, salt and espresso powder to a large bowl or the bowl of a stand mixer. Whisk through to combine or, using your paddle attachment, stir through flour mixture until combined well.
4. Add milk, vegetable oil, eggs, and vanilla to flour mixture and mix together on medium speed until well combined. Reduce speed and carefully add boiling water to the cake batter. Beat on high speed for about 1 minute to add air to the batter.
5. Distribute cake batter evenly between the two prepared cake pans. Bake for 30-35 minutes, until a toothpick or cake tester inserted in the center comes out clean.
6. Remove from the oven and allow to cool for about 10 minutes, remove from the pan and cool completely.
7. Frost cake with Chocolate Buttercream Frosting.



Best Ever Caramel Apple Cinnamon Rolls

If you purchased a runny caramel sauce, start by spreading 1/2 cup over the dough adding more as needed. Mine was thick, so I needed more.

Yield: 12

Source: FaceBook

Ingredients

- for the dough-
- ¾ cup warm water
- 4 ½ teaspoons active dry yeast {use the fast acting kind!}
- ½ cup granulated sugar
- 1 teaspoon salt
- ¼ cup buttermilk, at room temperature
- 1 egg
- ⅓ cup canola or vegetable oil
- 4 ½-5 cups all purpose unbleached flour
- for the apple filling-
- 4 medium granny smith apples
- 2 tablespoons butter
- ½ cup packed brown sugar
- 1 tablespoon cinnamon
- 11 oz. package caramels
- 1 cup prepared caramel sauce
- for the frosting-
- 8 ounces softened cream cheese
- 2 tablespoons softened butter
- 1 teaspoon vanilla
- 1 cup powdered sugar
- ½ cup prepared caramel sauce + more for drizzling

Method

1. Making the Dough- In the bowl of a stand mixer fitted with a dough hook, pour in water, yeast and 1 tablespoon of the granulated sugar. Stir and proof 5 minutes. Once mixture looks bubbly and frothy, pour in remaining sugar and salt. Stir on low for 15-20 seconds. In a small bowl, measure buttermilk, oil and egg. Whisk ingredients together until egg is incorporated to other two ingredients. Pour contents into the water and yeast mixture. Stir another 20 seconds in the mixer. Pour 2 cups of flour into mixer and stir on low until incorporated. Sprinkle flour in by ¼ cup increments until dough cleans the sides and bottom of the bowl. Dough should be sticky but not sticky enough to stick to your hands when touched. Once it has reached this stage, turn mixer on and knead for 5 minutes. Remove dough from bowl, grease and replace back into same mixing bowl {since it's practically clean anyways.} Cover with plastic wrap and a dish towel. Rise 1-2 hours or until dough has doubled in size.

2. Prepare filling-To make the apple filling, peel, core and dice granny smith apples. Heat large skillet over medium heat. Melt butter, then add in apples, sugar and cinnamon. Cook, stirring frequently, until apples are tender, about 10 minutes. Remove from heat. Unwrap entire bag of caramels and cut into quarters.

3. Assemble Rolls- Once dough has doubled in size, punch down and roll out to be 24x16 rectangle. Spread caramel sauce*

over entire surface of dough, leaving a 1-2 inch strip at the top blank. Spread cooked apples** and caramel pieces over the caramel sauce evenly. Roll up lengthwise, ending with the blank strip of dough underneath the roll. Cut into 12 even {and very large} rolls and place into greased parchment paper lined baking pans. Cover gently with plastic wrap and rise another hour or two to double in size.

4. Bake rolls at 350 degrees for 25-30 minutes or until they have browned and are cooked thoroughly.

5. While rolls are baking, make the frosting. Simply whip all ingredients together until light and fluffy. Scrape sides of bowl and whip again for 1-2 minutes.

6. Once rolls come out of oven, cool 5 minutes, then smother generously with frosting, than drizzle with caramel sauce. Must serve warm!!

If your apples gave off a lot of liquid during cooking, do your best to just spoon on the apples with minimal 'sauce'.



Biscuit & Chicken Casserole

You won't need all the biscuits in the can, put the leftovers in a bag to save for another night.

6 servings

Source: FaceBook

Ingredients

- 1 can biscuits (Pillsbury or store brand)
- 1 can cream of chicken soup
- ½ cup sour cream
- 16 ounces frozen veggies (I used broccoli, but any vegetable works)
- 2 cups chicken, cooked and shredded
- 3 tablespoons milk
- 2 tablespoons butter, melted
- 1 cup cheddar cheese, shredded

Method

1. Grease an 8 x 8 baking pan. In a large bowl, combine the chicken soup, sour cream, frozen veggies, and cooked chicken. Add in the milk and melted butter; mix well.
2. Pour mixture into the greased pan. Sprinkle cheese on top of chicken mixture. Open can of biscuits and place on top of casserole. Make sure you flatten the biscuit prior to putting on top to allow it to cook evenly.
3. Place baking pan in preheated oven, 375, and bake for about 35-45 minutes, or until biscuits are cooked through!



Blackberry Crumble Cheesecake

8 servings

Source: FaceBook

Ingredients

- Crust:
- 1 ½ cups graham cracker crumbs
- ½ cup butter, melted
- ½ cup sugar
- Filling
- 3 packages 8 Ounce Cream Cheese
- 1-½ cup Sugar
- 4 whole Eggs
- ½ cup Sour Cream
- 1 cup of seedless blackberry jam or jelly
- Topping
- 1 cup packed brown sugar
- ¾ cup unbleached all-purpose flour
- ¾ teaspoon ground cinnamon
- ¼ teaspoon salt
- 6 tablespoons cold unsalted butter, cut into small pieces

Method

1. Crust:

2. Preheat oven to 350 degrees.. Mix all ingredients together and press evenly across bottom of a 9 inch spring form pan. Bake for 8 to 10 minutes; cool and fill.

3. Filling:

4. Beat cream cheese and sugar until smooth. Add eggs one at a time, beating after each addition. Add sour cream and mix again. Pour half of mixture into crust and drop dollops of blackberry jelly on top. Pour remaining cheesecake mixture on top and smooth the top. Bake for 1 hour and 5 minutes. Turn oven off. Sprinkle crumb topping (recipe below) on top of cheesecake and return to the oven for another 10 minutes with oven off.

5. Topping:

6. In a medium bowl, stir together brown sugar, flour, cinnamon and salt, until combined; knead in butter using fingertips or a fork, until ingredients are well incorporated and start to clump together.

7. Sprinkle the crumbly mixture evenly over the cheesecake filling. Return pan to oven and for an additional 15 minutes with oven off. Cool for an hour before removing ring. Then chill for at least another hour or two before slicing.



Blueberry Cheesecake Galette

8 servings

Source: FaceBook

Ingredients

- For the dough:
- 1 $\frac{3}{4}$ cups all-purpose flour
- 2 tablespoons granulated sugar
- 1 teaspoon apple cider vinegar
- Pinch of kosher salt
- 1 stick cold unsalted butter, diced
- 1 large egg
- Cooking spray
- For the filling:
- 2 cups blueberries
- $\frac{1}{3}$ cup plus 2 tablespoons granulated sugar
- 1 tablespoon fresh lemon juice
- 4 teaspoons cornstarch
- Pinch of kosher salt
- 1 8 -ounce package cream cheese
- 1 large egg, beaten, plus 1 egg yolk
- Pinch of freshly grated nutmeg
- Coarse sugar, for sprinkling

Method

1. Make the dough: Pulse the flour, granulated sugar, vinegar and salt in a food processor until combined. Add the butter and pulse until the mixture looks like coarse meal with pea-size pieces of butter. Whisk the egg with 2 tablespoons water; add to the food processor and pulse until a dough just starts to form. Turn out onto a piece of plastic wrap; shape into a disk, wrap tightly and refrigerate until firm, at least 1 hour.
2. Mist a baking sheet with cooking spray. Roll out the dough into a 12-inch round between 2 sheets of floured parchment paper. Remove the top piece of parchment and invert the dough onto the prepared baking sheet; remove the other piece of parchment. Refrigerate until ready to assemble.
3. Make the filling: Toss the blueberries, $\frac{1}{3}$ cup granulated sugar, the lemon juice, cornstarch and salt in a bowl. Whisk the cream cheese, egg yolk, the remaining 2 tablespoons granulated sugar and the nutmeg in a separate bowl.
4. Spread half of the cream cheese mixture over the dough, leaving a 2-inch border. Top with the blueberries. Fold the edge of the dough over the filling. Drizzle the remaining cream cheese mixture over the berries; refrigerate 30 minutes.
5. Put an inverted baking sheet in the lower third of the oven and preheat to 425 degrees F. Brush the crust with the beaten egg and sprinkle with coarse sugar. Put the baking sheet with the galette directly on the hot baking sheet in the oven. Bake until the crust is golden, 20 to 25 minutes. Let cool slightly before slicing.



Blueberry Lemon Sweet Rolls

Cut the dough ingredients in half to make just one batch.

24 servings

Source: FaceBook

Ingredients

- FOR THE DOUGH:
- 2 cups Whole Milk
- ½ cup Sugar
- ½ cup Canola Oil
- 1 packages Active Dry Yeast, 0.25 Ounce Packets
- 4 cups All-purpose Flour
- ½ cup (additional) All-purpose Four
- ½ Tablespoon (heaping) Salt
- ½ teaspoon (scant) Baking Soda
- ½ teaspoon (heaping) Baking Powder
- FOR THE FILLING:
- 1 stick Butter
- ¾ cups Sugar
- 2 whole Lemons, Zested
- 2 cups (Heaping) Fresh Blueberries
- FOR THE GLAZE:
- 1 whole Lemon, Juiced
- 2 whole Lemons, Zested
- 3 cups Powdered Sugar
- 2 cups Whole Milk, Or As Needed
- 1 dash Salt
- 3 Tablespoons Melted Butter

Method

1. For the dough:
2. Mix milk, 1 cup sugar, and canola oil in a large pot or Dutch oven. Heat over medium heat until very warm but not boiling. Remove from heat and allow to cool until warmer than lukewarm but not hot.
3. Sprinkle yeast over the surface of the liquid, then add in 8 cups flour. Stir gently until totally combined. Mixture will be very wet and sticky. Cover with a tea towel, keep in a draft-free place, and allow to sit for 1 hour. After 1 hour, add in an additional cup of flour, as well as the salt, baking soda and baking powder. Mix until combined. Refrigerate dough, covered, until you need it. (Refrigerating the dough helps make it easier to handle.)
4. Preheat oven to 375 F. Butter a large baking dish (or a couple of smaller dishes) generously. you could use a 9x13 or two 9-inch pie pans which is what I did. Melt 1 stick of butter in a small saucepan over medium heat. Once melted remove from heat.
5. Turn the dough onto a floured surface. Roll into a large rectangle, about 30 inches wide by 10 inches deep. Roll as thin as possible! Drizzle melted butter over the dough, using your fingers to spread evenly. Using your fingers, mix sugar and lemon zest so that it's a nice, light yellow sugar. Sprinkle it all over the butter. Sprinkle the blueberries evenly over the surface. Beginning at the side furthest from you, roll dough toward you until it's in the shape of a tight log. Tuck as you go so the roll stays tight. Pinch the edges to seal the seam shut. With a sharp knife, slice into 1/2 thick hick rolls and lay the slices, cut side down, into

the buttered baking dishes. Allow to rise for 20 minutes, then place in oven and bake for 15 to 20 minutes, or until deep golden brown on top.

6. To make the glaze: Add lemon juice, lemon zest, powdered sugar, milk, and dash of salt in a bowl. Add melted butter and whisk together until smooth. Taste it and add more of whatever it needs.

7. Remove rolls from oven and drizzle the glaze all over the rolls. Be sure to get it all around the edges and covering the surface so they'll be nice and moist!

8. Serve warm or at room temperature.



Brownie Peanut Butter Cups

6 servings

Source: FaceBook

Ingredients

- $\frac{3}{4}$ cup granulated sugar
- $\frac{1}{4}$ cup unsalted butter, softened
- 1 tablespoon water
- $\frac{3}{4}$ cup semi-sweet chocolate chips
- 1 large egg
- $\frac{1}{2}$ teaspoon vanilla extract
- 1 cup all-purpose flour
- $\frac{1}{4}$ teaspoon baking soda
- $\frac{1}{2}$ cup peanut butter chips plus about $\frac{1}{3}$ cup more for garnishing
- $\frac{1}{2}$ cup semi-sweet chocolate chips plus about $\frac{1}{3}$ cup more for garnishing
- $\frac{3}{4}$ cup creamy peanut butter

Method

1. Preheat oven to 350°.
2. Spray or grease 12 muffin cups. *Or you can opt to do mini-muffin bites and cook around 8 minutes or until center comes out clean with a toothpick test.
3. In a large microwave-safe bowl, combine sugar, butter, and water. Microwave on high for 1 minute or until butter is melted. Stir in $\frac{3}{4}$ cup semi-sweet chocolate chips until melted. Stir in egg and vanilla extract. Add flour and baking soda, stirring until blended. Allow to cool to room temperature. Then, stir in $\frac{1}{2}$ cup each peanut butter chips and semi-sweet chocolate chips. Spoon batter by heaping tablespoonfuls into muffin cups.
4. Bake for 13-15 minutes or until top is set and a toothpick inserted into the center comes out slightly wet. Place pan on wire rack. Centers of brownies will fall upon cooling. If not, tap centers with the back of a teaspoon to make a hole.
5. Place peanut butter in a small microwave-safe bowl. Microwave on high for 45 seconds, then stir. While brownies are still hot, spoon about a tablespoon of peanut butter into the center of each brownie.
6. Top with semi-sweet chocolate chips and peanut butter chips. Cool completely in pan.



Cannoli Cheesecake

12 servings

Source: FaceBook

Ingredients

- Crust
- 1 ½ cups (325 mL) graham cracker crumbs
- 2 tablespoons (30 mL) granulated sugar
- ¼ cup (60 mL) butter, melted
- Filling
- 3 tubs (475 g/each) Tre Stelle® Extra Smooth Ricotta Cheese
- 1 ½ cups (325 mL) granulated sugar
- ½ cup (125 mL) all purpose flour
- 1 tablespoon (15 mL) vanilla extract
- 2 teaspoons (10 mL) freshly grated orange peel
- 7 eggs, lightly beaten
- ½ cup (75 mL) miniature chocolate chips
- candied orange slices or shelled pistachios for garnish if desired

Method

1. Preheat oven to 350°F (175°C).
2. Wrap all sides and bottom of a 9" spring form pan securely with a double layer thickness of aluminum foil. Combine all of the crust ingredients together and press evenly across the bottom and 1/2" up the sides of the pan. Bake for 10 minutes; allow to cool before filling.
3. In a large bowl beat Ricotta Cheese and granulated sugar until smooth. Beat in flour, vanilla and orange peel. Add beaten eggs one at a time and blend on low speed only until incorporated (do not over mix). Carefully pour into prepared pan and sprinkle with chocolate chips. Place in a large baking pan and add 1" of hot water to the pan.
4. Bake for 75 minutes or until centre is almost set. Carefully remove pan from oven and lift out spring form pan and place on a wire rack to cool for 10 minutes. Remove aluminum foil; run a sharp knife around edge of pan to loosen; allow to cool an additional hour and remove side of pan. Refrigerate until ready to serve. Garnish with candied oranges or pistachios if desired.



Cannoli Cheesecake

Servings: --

Source: FaceBook

Ingredients

- 7 ounces pkg cannoli shells
- 3 tablespoons unsalted butter melted
- 2 tablespoons sugar
- 4 cups whole milk ricotta cheese
- 1 ¼ cups sugar
- ¼ cup flour
- ½ cup whipping cream
- 2 teaspoons pure vanilla extract
- 1 teaspoon orange zest
- 5 large eggs
- ½ cup mini chocolate chips
- Confectionery sugar for sprinkling

Method

1. Preheat oven to 350 degrees. Line a 9 inch springform pan with parchment. Crush cannoli shells in a food processor, add butter and 2 tablespoons sugar and continue to pulse until med-fine crumbs. Press crumbs firmly onto bottom of pan. Bake 10 minutes. Let cool.
2. Beat ricotta cheese, remaining sugar and flour in bowl of electric mixer on medium until well blended. Add whipping cream, vanilla and zest; mix well. Add eggs, 1 at a time, mixing just until blended after each addition. Pour over crust.
3. Bake for 1 hour and 10 minutes, then sprinkle top with the chocolate chips delicately, pressing chips in lightly. Continue to bake 10 more minutes or until center is almost set. Run knife around rim of pan to loosen cake. Cool before removing rim of pan. Refrigerate 4 hours or more. Before serving sprinkle with confectionery sugar.
4. Top with whipped cream if desired. Store leftovers in refrigerator, serves 10.



Carrot Cake

10 servings

Source: FaceBook

Ingredients

- For the cake:
- 4 eggs
- 1 $\frac{3}{4}$ cups light brown sugar
- 1 tablespoon vanilla extract
- 1 cup safflower oil
- 2 $\frac{1}{4}$ cups all-purpose flour
- 2 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- 2 teaspoon ground cinnamon
- $\frac{1}{2}$ tablespoon ginger powder
- 3 $\frac{1}{2}$ cups of shredded carrots
- 1 cup golden raisins
- $\frac{1}{2}$ tablespoon freshly grated ginger
- For the frosting:
- 2 8-ounce packages cream cheese, room temperature
- 1 stick unsalted butter, room temperature
- 1 teaspoon vanilla extract
- 2 $\frac{1}{4}$ cups powdered sugar

Method

1. Preheat oven to 325°.
2. Butter and parchment line two quarter sheet pans. In a large bowl, sift flour baking powder, baking soda, salt, cinnamon and ginger powder together and set aside. Using a stand mixer, whisk eggs and brown sugar until light and fluffy. On low speed, slowly add vanilla and oil. Fold in the flour mix until combined, and then fold in the carrots, raisins and ginger.
3. Divide the batter into the two sheet pans. Bake for about 20 minutes, or until an inserted toothpick comes out clean. Set aside to cool.
4. Using a stand mixer, mix the cream cheese and butter until smooth. Add in the vanilla, and then the powdered sugar. Mix until smooth.
5. Once the cake is cooled, remove from the pans and throw away the parchment. Spread half of the cream cheese frosting evenly on one of the cakes. Place the second cake on top of the frosting, and spread the remaining cream cheese frosting evenly on top. Top with toasted nuts if desired. Enjoy!



Cheese Danish

This is a quick and easy recipe for cheese danish that my family simply adores. Honestly, I don't know where the recipe comes from originally, since my Mother and Grandmother both made this for as long as I can remember. Despite being so easy to make, it's satisfying and wonderful for a quick weekend breakfast treat. We love it best still warm from the oven, but it will keep well for a couple of days if it's well covered and placed in the refrigerator. It also reheats well in the microwave for a few seconds. Try this simple recipe for your own family one of these days and see if they don't rave about it too!

Servings: --

Source: FaceBook

Ingredients

- Ingredients:
- 2 cans ready to use refrigerated crescent rolls
- 2 8-ounce packages cream cheese
- 1 cup sugar
- 1 teaspoon vanilla extract
- 1 egg
- 1 egg white
- Glaze:
- ½ cup powdered sugar
- 2 Tablespoons milk
- ½ teaspoon vanilla extract

Method

Preheat oven to 350* degrees and grease a 13X9-inch baking pan. Lay a pack of crescent rolls in the pan and pinch the openings together. Beat the cream cheese, sugar, vanilla, and egg together until smooth. Spread the mixture over the crescent rolls evenly and then lay the second pack of crescent rolls on top of the cheese mixture and brush with egg white. Bake for 35-45 minutes until the top is golden brown. Top with glaze after cooling for 20 minutes.

I have made this danish using low fat cream cheese and splenda (sugar substitute) and it was delicious! Also, the amount of filling the original recipe calls for makes a VERY heavily filled danish. I have halved the filling using 1 package of cream cheese, 1/2 cup of sugar, 1 whole egg, and a 1/2 teaspoon of vanilla extract and it was still very good. If you use the half filling method, bake for closer to 30-35 minutes.



Chicken & Mushroom Crepe Casserole

Servings: --

Source: FaceBook

Ingredients

- Crepes:
- 1 cup all-purpose flour
- 2 eggs
- ½ cup milk
- ½ cup water
- 2 tablespoons unsalted butter, melted; 1 tablespoon for greasing pan
- ½ teaspoon salt
- Filling:
- 3 cups cooked chicken, shredded
- 1 cup Swiss cheese, grated, plus extra for topping
- 1 cup Gruyere cheese, grated, plus extra for topping
- 1 (10 oz.) can cream of mushroom soup
- ½ cup mayonnaise
- ½ cup sour cream
- 1 clove garlic, cut in half
- salt and pepper, to taste

Method

1. Combine flour and eggs in a large mixing bowl. Once combined, slowly pour in water and milk. Stir well and add melted butter and salt.
2. Place a small frying pan (7-8 inches) over medium-high heat and melt 1/2 tablespoon butter. Once hot, pour 1/4-1/3 cup batter into the pan, swirling so it evenly coats the bottom, and cook until golden brown. About 2 minutes. Repeat with remaining batter and set crepes aside.
3. Preheat oven to 350° F and rub halved garlic all over the inside of 9x13-inch baking dish.
4. In a large bowl, combine mayonnaise, sour cream, mushroom soup and cheeses. Stir and fold in shredded chicken, and season with salt and pepper.
5. Spoon 1/3 cup of mixture into each crepe and roll it up like a burrito. Cut crepes in half (or into thirds if they're large) and carefully transfer to baking dish. Place them close together so they stand upright. Sprinkle extra cheese over the top of casserole. Put baking dish in oven and bake for 20-25 minutes, or until cheese is melted and bubbly. Remove from oven and let rest 5 minutes before serving.



Chocolate Buttercream Frosting

Perfect Chocolate Buttercream Frosting is an essential when it comes to birthday cakes and other celebrations. Use with Best Chocolate Cake {Ever} recipe.

Servings: --

Source: FaceBook

Ingredients

- 1 ½ cups butter (3 sticks), softened
- 1 cup unsweetened cocoa
- 5 cups confectioner's sugar
- ½ cup milk
- 2 teaspoons vanilla extract
- ½ teaspoon espresso powder

Method

1. Add cocoa to a large bowl or bowl of stand mixer. Whisk through to remove any lumps.
2. Cream together butter and cocoa powder until well-combined.
3. Add sugar and milk to cocoa mixture by adding 1 cup of sugar followed by about a tablespoon of milk. After each addition has been combined, turn mixer onto a high speed for about a minute. Repeat until all sugar and milk have been added.
4. Add vanilla extract and espresso powder and combine well.
5. If frosting appears too dry, add more milk, a tablespoon at a time until it reaches the right consistency. If it appears to wet and does not hold its form, add more confectioner's sugar, a tablespoon at a time until it reaches the right consistency.



Chocolate Chip Pudding Cookies

Yield: 36 Cookies

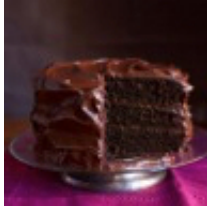
Source: FaceBook

Ingredients

- 1 cup (2 sticks) Butter, softened
- $\frac{3}{4}$ cup Brown Sugar
- $\frac{1}{4}$ cup White Sugar
- 1 small pkg Instant Vanilla Pudding mix
- 2 eggs
- 1 teaspoon Vanilla Extract
- 2 $\frac{1}{4}$ cups All-Purpose Flour
- 1 teaspoon Baking Soda
- 1 pkg (12 oz) Milk Chocolate Chips

Method

1. DIRECTIONS: Preheat oven to 375 degrees. Beat the butter, both sugars, pudding mix, eggs and vanilla in a large bowl. Beat until creamy and fluffy. Then slowly mix in flour and baking soda. Stir in chocolate chips.
2. Drop by tablespoonfuls, onto an ungreased cookie sheet. Bake for ONLY 9-10 minutes. Remove from oven and let cool about 10 minutes before eating.



Chocolate Layer Cake

I added just enough confectioner's sugar (2 tablespoons!) to achieve a spreadable consistency and a touch of sweetness. The result is a velvety frosting that swirls beautifully all over the cake and showcases the deep richness of good chocolate. Be sure to use bars here, not chips. (The latter is great in cookies, but is too sweet in this application.) My favorite brand is Valrhona, but Callebaut, Ghriardelli, and Lindt also work wonderfully.

16 servings

Source: Good Housekeeping

Ingredients

- Cake Layers
- 2 cup(s) all-purpose flour
- 1 cup(s) unsweetened cocoa
- 1 ½ teaspoon(s) baking soda
- ¼ teaspoon(s) salt
- ¾ cup(s) (1 1/2 sticks) butter or margarine, softened
- 1 cup(s) packed brown sugar
- 1 cup(s) granulated sugar
- 3 large eggs
- 2 teaspoon(s) vanilla extract
- 1 ½ cup(s) low-fat buttermilk
- Frosting
- ⅓ cup(s) unsweetened cocoa
- ⅓ cup(s) boiling water
- 1 cup(s) (2 sticks) butter or margarine, softened
- 2 tablespoon(s) confectioners' sugar
- 12 ounce(s) semisweet chocolate, melted and cooled

Method

1. Prepare cake layers: Preheat oven to 350°F. Grease three 8-in. round cake pans. Line bottoms with waxed paper; grease paper. Dust pans with flour.
2. On another sheet of waxed paper, combine flour, cocoa, baking soda, and salt. In large bowl, with mixer at low speed, beat butter and brown and granulated sugars until blended. Increase speed to high; beat 5 minutes or until pale and fluffy, occasionally scraping bowl with rubber spatula. Reduce speed to medium-low; add eggs, 1 at a time, beating well after each addition. Beat in vanilla until blended. Add flour mixture alternately with buttermilk, beginning and ending with flour mixture; beat just until batter is smooth, occasionally scraping bowl with rubber spatula.
3. Spoon batter evenly among prepared pans. If necessary, stagger pans on 2 oven racks, placing 2 on upper rack and 1 on lower rack, so that top pans are not directly above bottom one. Bake 22 to 25 minutes or until toothpick inserted in center of cake comes out clean. Cool in pans on wire racks 10 minutes. With small knife, loosen layers from sides of pans; invert onto wire racks. Carefully remove and discard waxed paper; cool completely, about 45 minutes. If you like, wrap layers well and store at room temperature up to 1 day or freeze up to 1 month. Bring to room temperature before frosting cake.
4. Meanwhile, prepare frosting: In small bowl, combine cocoa and boiling water, stirring until smooth. In large bowl, with mixer at medium-high speed, beat butter and confectioners' sugar 5 minutes or until fluffy. Reduce speed to medium-low; add melted chocolate, then cocoa mixture, beating until smooth and occasionally scraping bowl with rubber spatula. If frosting is too runny, refrigerate until just stiff enough to spread.
5. Assemble cake: Place 1 cake layer bottom side up on cake plate; spread with 1/3 cup frosting. Top with second layer, bottom side up; spread with 1/3 cup frosting. Place remaining layer bottom side up on top. Spread remaining frosting over sides and top of cake.



Chocolate Mousse

6 servings

Source: FaceBook

Ingredients

- 1 cup chopped bittersweet chocolate
- 1 stick unsalted butter
- 4 egg yolks
- 5 egg whites
- 3 tablespoons granulated sugar
- ½ cup chilled heavy whipping cream
- Chopped nuts, to serve
- Freshly whipped cream

Method

1. Melt chocolate and butter in a double boiler over low heat, stirring until no lumps remain. Remove from heat, transfer to a large bowl and allow to cool slightly. Whisk in egg yolks one at a time until well combined. Set aside.

2. In a second large bowl, beat egg whites until soft peaks form. Slowly beat in the sugar and continue to beat until stiff peaks form. Fold the egg whites into the chocolate mixture and set aside to further cool.

3. In a medium bowl, whip cream until soft peaks form. Once chocolate mixture is cool, fold in whipped cream until no white streaks remain. Chill in the refrigerator until ready to serve.



Chocolate Peanut Butter Mini Pies

You should make these Mini Chocolate Peanut Butter Pies as soon as possible because they are every chocolate, peanut butter lovers dream.

Servings: --

Source: FaceBook

Ingredients

- GRAHAM CRACKER TOFFEE CRUST
- 5 whole graham crackers
- 3 tablespoons melted unsalted butter
- 1 tablespoons brown sugar
- 2 tablespoons toffee bits
- PEANUT BUTTER PIE FILLING
- 1 cup heavy cream
- 6 ounces cream cheese, room temperature
- 1 cup smooth peanut butter
- 1 cup confectioners' sugar
- ½ cup toffee bits
- 2 teaspoons pure vanilla extract
- ½ teaspoon cinnamon
- ¼ teaspoon salt
- CHOCOLATE GANACHE
- 4 ounces quality semisweet chocolate, chopped (1/2 cup)
- ½ cup heavy cream
- GARNISH
- ¼ cup chopped salted peanuts
- 1 ½ tablespoons smooth peanut butter
- mini chocolate chips

Method

1. Preheat oven to 350F. Line a 12 count muffin tin with muffin/cupcake liners.
2. Add Graham Cracker Crust ingredients to food processor and blend to a fine crumble. Divide Crust mixture between the 12 liners (about a heaping tablespoon each) and press into the bottom of the liners. Bake for 5-7 minutes or until lightly golden. Set aside.
3. Add heavy cream to a large mixing bowl and beat with handheld electric mixer on high until firm peaks form. Set aside.
4. To a separate mixing bowl (or remove heavy cream), using the same beaters, beat peanut butter and cream cheese until smooth. Add the confectioners' sugar, toffee bits, vanilla, cinnamon and salt and beat until smooth (it will be thick). Gently fold the whipped heavy cream into the peanut butter-cream cheese mixture with a spatula until completely blended.
5. Spoon Peanut Butter Pie Filling into muffin tins (they will fill to the top). Freeze for at least one hour.
6. Meanwhile, prepare Chocolate Ganache by adding chocolate and heavy cream to a medium microwave-safe bowl. Microwave for one minute stir, then microwave at 30-second intervals, stirring in between, until the chocolate is melted. Stir chocolate and heavy cream until smooth. Let cool to barely warm, stirring occasionally (it will thicken as it cools.). Spoon the Chocolate Ganache

over the peanut butter cups and spread with the back of the spoon (its okay if some spreads over the edges).

7. To garnish, melt peanut butter and drizzle over mini pies (I add my peanut butter to a ziploc bag and snip the corner), sprinkle with salted peanuts and mini chocolate chips. Freeze for at least 4 hours up to 7 days.

8. When ready to serve, serve immediately as the mini pies soften quickly.



Chocolate-Chip Cookie-Dough Brownies

CHOCOLATE-CHIP COOKIE-DOUGH BROWNIES!

These will send you to another planet!

INGREDIENTS:

[Brownie Layer]

3/4 cup (1 1/2 sticks) unsalted butter
1 1/2 cups bittersweet chocolate chips
1 cup granulated white sugar
1/2 cup packed light brown sugar
4 large eggs
1 teaspoon vanilla extract
1/2 teaspoon salt

1 cup all-purpose flour

[Cookie Dough]

3/4 cup (1 1/2 sticks) unsalted butter, room temperature or almost melted
3/4 cup granulated white sugar
3/4 cup packed light brown sugar
1/4 teaspoon salt
2 tablespoons milk or cream
1 1/2 teaspoons vanilla extract or vanilla bean paste
1 cup all-purpose flour
1 cup miniature chocolate chips
additional miniature chocolate chips, if desired (to garnish the top)

DIRECTIONS:

Prepare the brownie layer-

1. Preheat the oven to 350 degrees F. Spray a 9x9-inch pan with nonstick spray, then line with a strip of parchment paper so that it covers the bottom and comes up two sides of the pan. Spray the parchment with nonstick spray too.

2. In a microwave safe bowl (or in the top of a double boiler or pan set on top of a pan of simmering water), microwave in 30 second bursts to melt butter and chocolate chips together until all is melted and smooth. Whisk in the sugars, then whisk in the eggs, vanilla and salt. Sift flour into the bowl and stir that in too. Scrape the brownie batter into the prepared pan. Bake for 25 to 30 minutes, or until the brownie layer is cooked through (toothpick inserted into the center comes out clean). Place the pan of brownies in the refrigerator to speed up the cooling process (or cool at room temperature and add the cookie dough layer later).

Prepare the cookie dough layer:

3. In a large bowl, use an electric mixer to combine the butter, sugars and salt until soft and creamy (1 to 2 minutes). Mix in the milk and vanilla. Sprinkle in the flour and mix in until combined. Stir in the 1 cup of chocolate chips. Scoop the cookie dough onto the top of the brownies and spread onto the brownie layer. I find that it's easiest to do this if the brownie layer is chilled and firm. Wet your hands or spray them with nonstick spray and pat the cookie dough on top in an even layer. Sprinkle additional chocolate chips on top to create a nicer, visual appearance. For easy, clean cutting, chill the brownies (wrap the brownies with plastic wrap and chill until firm- 1 to 2 hours or up to 2 days).

4. Cut the brownies: Run a knife along the sides of the brownie pan and then use the parchment paper to lift the brownies from the pan and onto a cutting board. Slice the brownies with a sharp knife, wiping the knife with a paper towel between cuts. If you'd like all of your slices of brownies to look clean-cut without edges, use the knife to cut the sides of the brownies off before cutting pieces. Keep brownies slices covered and chilled until ready to serve.

12 servings

Source: FaceBook

Ingredients

- Brownie Layer
- ¾ cup (1 1/2 sticks) unsalted butter
- 1 ½ cups bittersweet chocolate chips
- 1 cup granulated white sugar
- ½ cup packed light brown sugar
- 4 large eggs
- 1 teaspoon vanilla extract
- ½ teaspoon salt
- 1 cup all-purpose flour
- Cookie Dough
- ¾ cup (1 1/2 sticks) unsalted butter, room temperature or almost melted
- ¾ cup granulated white sugar
- ¾ cup packed light brown sugar
- ¼ teaspoon salt
- 2 tablespoons milk or cream
- 1 ½ teaspoons vanilla extract or vanilla bean paste
- 1 cup all-purpose flour
- 1 cup miniature chocolate chips
- additional miniature chocolate chips, if desired (to garnish the top)

Method

1. Prepare the brownie layer- 1. Preheat the oven to 350 degrees F. Spray a 9x9-inch pan with nonstick spray, then line with a strip of parchment paper so that it covers the bottom and comes up two sides of the pan. Spray the parchment with nonstick spray too.
2. In a microwave safe bowl (or in the top of a double boiler or pan set on top of a pan of simmering water), microwave in 30 second bursts to melt butter and chocolate chips together until all is melted and smooth. Whisk in the sugars, then whisk in the eggs, vanilla and salt. Sift flour into the bowl and stir that in too. Scrape the brownie batter into the prepared pan. Bake for 25 to 30 minutes, or until the brownie layer is cooked through (toothpick inserted into the center comes out clean). Place the pan of brownies in the refrigerator to speed up the cooling process (or cool at room temperature and add the cookie dough layer later).
3. Prepare the cookie dough layer: 3. In a large bowl, use an electric mixer to combine the butter, sugars and salt until soft and creamy (1 to 2 minutes). Mix in the milk and vanilla. Sprinkle in the flour and mix in until combined. Stir in the 1 cup of chocolate chips. Scoop the cookie dough onto the top of the brownies and spread onto the brownie layer. I find that it's easiest to do this if the brownie layer is chilled and firm. Wet your hands or spray them with nonstick spray and pat the cookie dough on top in an even layer. Sprinkle additional chocolate chips on top to create a nicer, visual appearance. For easy, clean cutting, chill the brownies (wrap the brownies with plastic wrap and chill until firm- 1 to 2 hours or up to 2 days).
4. Cut the brownies: Run a knife along the sides of the brownie pan and then use the parchment paper to lift the brownies from the pan and onto a cutting board. Slice the brownies with a sharp knife, wiping the knife with a paper towel between cuts. If you'd like all of your slices of brownies to look clean-cut without edges, use the knife to cut the sides of the brownies off before cutting pieces. Keep brownies slices covered and chilled until ready to serve.



Coconut Nutella Fudge Cake

8 servings

Source: FaceBook

Ingredients

- Cake
- 1 cup butter
- 2 cups sugar
- 4 eggs
- 1 cup coconut milk
- 2 teaspoon coconut extract
- 2 $\frac{3}{4}$ cup flour
- 2 teaspoon baking powder
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ cup nutella
- Coconut Cream Cheese Frosting
- 1 (8 oz.) package cream cheese, softened
- $\frac{1}{2}$ cup butter, softened
- 1 teaspoon coconut extract
- 4 cups powder sugar
- 5 Tablespoons coconut milk
- Chocolate Ganache Glaze
- $\frac{1}{2}$ cup chocolate chips
- 1 Tablespoon heavy cream

Method

1. Directions for cake

2. Preheat oven to 350 degrees F. Spray 2 nine inch round pans. Sift together flour, baking powder, salt and set aside. Beat butter and sugar together for 3 minutes. Add eggs one at a time and beat an additional minute per egg. Add coconut extract. Add flour mixture and coconut milk alternatively until all the ingredients are incorporated. Pour into prepared pans and place dollops of nutella around the batter and swirl with a knife. Bake for 25 to 30 minutes. Invert cakes and cool completely.

3. Directions for frosting

4. Cream butter and cream cheese together until smooth. Add coconut extract and coconut milk. Add powder sugar and beat until spreadable consistency.

5. Spread frosting over first layer and then stack the next one. Do the same for the top layer.

6. Directions for the ganache

7. Melt chocolate chips with heavy cream together in microwave for 45 seconds and stir. Repeat until smooth. Drizzle over top of

cake.



Cranberry Orange Zucchini Bread

Yield: 2 loaves

Source: FaceBook

Ingredients

- all-purpose flour - 3 1/4 cup + 1 tbsp, separated
- cinnamon - 2 tsp
- ginger - 1/2 tsp, ground
- baking powder - 1 1/2 tsp
- baking soda - 1/2 tsp
- salt - 1/2 tsp
- eggs - 2
- vanilla - 1 tsp
- sugar - 1 cup
- brown sugar - 1/2 cup
- vegetable oil - 1/2 cup
- oranges - 2 medium, the juice and zest of
- zucchini - 2 cups, finely shredded, unpeeled
- cranberries - 1 cup, dried

Method

Preheat the oven to 350 F (175 C) and grease two baking pans, line the bottoms with baking paper, then grease the paper.

In a bowl, sift together the flour, cinnamon, ginger, baking powder, baking soda, and salt. In another bowl, beat together the eggs, vanilla, sugars, oil and orange peel. Gradually add the flour mixture to the creamed mixture, alternating with the orange juice, mixing just enough to combine after each addition.

In a small bowl, toss the cranberries together with the 1 tbsp of flour, to coat them. Stir in the zucchini and the floured cranberries, then pour the mixture into the prepared baking pans.

Bake for about 55 minutes, or until a toothpick test comes out clean, let cool in pans for about 10 minutes before removing to wire racks to cool completely.



Crescent Roll Breakfast Casserole

You can't mess this up and it comes out looking JUST like picture. Serve for breakfast or dinner w small salad.

Servings: --

Source: FaceBook

Ingredients

- Can Flaky Grands
- Bag shredded cheddar
- Half cup milk
- Cubed ham or ground cooked sausage
- 5 eggs
- Salt and Pepper to taste

Method

1. Add all ingredients and mix saving biscuits for last.
2. Cut biscuits into fours and carefully mix in. Transfer to roomy casserole dish that has been oiled.
3. Cook 25 at 350.



Crispy Cheddar Chicken

6 servings

Source: FaceBook

Ingredients

- 2 lbs. chicken tenders or 4 large chicken breasts
- 2 sleeves Ritz crackers
- ¼ teaspoons salt
- ¼ teaspoon pepper
- ½ cup whole milk
- 3 cups cheddar cheese, grated
- 1 teaspoon dried parsley
- Sauce:
- 1 10 ounce can cream of chicken soup
- 2 tablespoon sour cream
- 2 tablespoon butter

Method

1. Crush crackers. If using chicken breasts and not tenders, cut each chicken breast into 3 large pieces. Pour the milk, cheese and cracker crumbs into 3 separate small pans. Toss the salt and pepper into the cracker crumbs and stir the mixture around to combine. Dip each piece of chicken into the milk and then the cheese. Press the cheese into the chicken with your fingers. Then press the cheesy coated chicken into the cracker crumbs and press it in.

2. Spray a 9×13 pan with cooking spray and lay the chicken inside the pan. Sprinkle the dried parsley over the chicken. Cover the pan with tin foil and bake at 400 degrees for 35 minutes. Remove the tin foil, bake for an additional 10-15 minutes, or until the edges of the chicken are golden brown and crispy.

3. In a medium sized sauce pan combine the cream of chicken soup, sour cream and butter with a whisk. Stir it over medium high heat until the sauce is nice and hot. Serve over the chicken.



Crock Pot Balsamic Chicken

8 servings

Source: FaceBook

Ingredients

- 1 teaspoon garlic powder
- 1 teaspoon dried basil
- ½ teaspoon salt
- ½ teaspoon pepper
- 2 teaspoons dried minced onion
- 4 garlic cloves, minced
- 1 tablespoon extra virgin olive oil
- ½ cup balsamic vinegar
- 8 boneless, skinless chicken thighs (about 24 ounces) or breasts
- sprinkle of fresh chopped parsley

Method

Combine the first five dry spices in a small bowl and spread over chicken on both sides. Set aside. Pour olive oil and garlic on the bottom of the crock pot. Place chicken on top. Pour balsamic vinegar over the chicken. Cover and cook on high for 4 hours. Sprinkle with fresh parsley on top to serve.



Easy Triple Bake

6 servings

Source: FaceBook

Ingredients

- 1 package refrigerated cookie dough
- 12 each reese peanut butter cup
- 1 package brownie mix

Method

1. Preheat oven to 350
2. Put refrigerated cookie dough into the bottom of each well. Place Reese cup upside down on top of cookie dough (or an Oreo!).
3. Top with prepared box brownie mix, filling 3/4 full.
4. Bake for 18 minutes.



Esperanto Doughboy

Servings: --

Source: FaceBook

Ingredients

- ½ to ¾ of a pack of pizza dough
- Chicken broth (enough to fill a small pot – about 4 cups)
- Two to three chicken breasts
- Lowery' s Southwest marinade
- An 8 oz. container of veggie cream cheese
- 1 -2 cups of the Mexican cheese blend (I use the one from Price Chopper that has a mix of four cheeses in the one orange bag).
- 2 to 4 scallions

Method

1. Heat oven to 450 degrees. Marinate chicken in Lowry's marinage.
2. Pour chicken broth into a pot and bring to a boil.
3. Roll out the (room temperature) pizza dough and use a pizza cutter to dive it into four (raw) pieces. Boil (aka poach) the chicken till cooked thoroughly (about 10 to 15 minutes, depending on the thickness of the meat).
4. Mix the cream cheese, cheese and minced scallions in a bowl.
5. Drain chicken, Chop/pull apart chicken so it's in small pieces (like you'd see in chicken salad). Combine the chicken and cheese/scallion mixture. (You want a 2:1 cheese to chicken ratio).
6. Drop the mixture into the center of each piece of dough (divided evenly) and
7. Wrap the dough around the cheese mixture creating small pillows (they should be a bit smaller than a hot dog bun).
8. Place seam-side down on a lightly greased cookie sheet (or non-stick foil)
9. Brush with olive oil (I also sprinkle the tops with kosher salt).
10. Bake for about 15 to 20 minutes, or until golden brown.
11. Remove from oven and allow the doughboys to cool for 5 or 10 minutes (this allows the cheese and chicken to congeal a bit).
12. Serve with a side of hot sauce.



Fall Dip

8 servings

Source: FaceBook

Ingredients

- 16 ounces of cool whip
- 3 small boxes instant vanilla pudding
- one small can of pumpkin
- pumpkin pie spice

Method

1. Mix everything together and then add some pumpkin pie spice.
2. Serve with graham crackers.



Fancy Pants Chicken

6 servings

Source: FaceBook

Ingredients

- You'll need 2 packages of THIN chicken breasts
- a few slices of prosciutto
- a half bag of fresh spinach
- an 8 oz package of fresh sliced mushrooms
- 1 envelope Lipton Recipe Secret's Savory Herb and Garlic
- ½ cup White Wine
- ¼ cup Olive oil
- 8 ounces shredded mozzarella

Method

1. Preheat oven to 375
2. Spray a 13/9" pan with Pam. Put 2 layers of chicken in pan, cover with prosciutto, top with spinach, sprinkle with a little kosher salt and coarse black pepper
3. top with mushrooms.
4. Whisk together olive oil, wine and savory herb envelope then pour over everything. Lay a piece of foil over (not tight) and bake for 30 minutes. Top with cheese and bake for 5 minutes more.



Ferrero Rocher Cupcakes

12 servings

Source: FaceBook

Ingredients

- For Chocolate Cupcakes:
- 1 cup all-purpose flour
- $\frac{3}{4}$ cup sugar
- 1 teaspoon baking powder
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ cup cocoa powder
- $\frac{3}{4}$ cups vegetable oil
- $\frac{1}{2}$ cup buttermilk
- 1 egg
- 1 teaspoon vanilla extract
- 12 Ferrero Rocher (frozen)
- For Chocolate Nutella Frosting:
- 1 cup powdered sugar
- $\frac{1}{2}$ cup unsalted butter
- $\frac{1}{4}$ cup cream cheese
- $\frac{1}{3}$ cup Nutella
- 4 ounces semisweet baking chocolate
- 2 Tablespoon cocoa powder
- pinch of salt
- $\frac{1}{2}$ teaspoon vanilla
- For Garnish:
- 12 Ferrero Rocher

Method

Preheat the oven to 350 degrees F, and line standard cupcake pan with paper liners.

In a large bowl whisk together flour, sugar, cocoa, baking powder and salt.

With electric mixer beat together oil, egg, buttermilk and vanilla extract on medium speed until well combined. Add dry ingredients and mix well to combine.

Cupcake liners should be about $\frac{2}{3}$ full. First add about 1 tablespoon of the batter, then place unwrapped (frozen) Ferrero Rocher in each cup and add remaining batter.

Bake until a toothpick inserted in cupcake comes out clean (it takes about 16-20 minutes) Wait the cupcakes to cool completely before icing

To make the frosting melt 4 oz chocolate and let it cool to a room temperature. Beat the butter and sugar until it's light and fluffy, then add cream cheese and mix well. Add vanilla, salt, Nutella, cocoa and melted chocolate and mix it well to combine evenly.

Set the frosting in the fridge for 15 minutes to set, then frost the cupcakes and garnish with Ferrero Rocher.

Store in the fridge until serving.



French Toast Recipe

8 servings

Source: FaceBook

Ingredients

- 8 thick slices bread (a hearty white bread should work, about 1/2" slices)
- 1 ½ cups whole milk, warmed
- 4 eggs
- 3 tablespoons light brown sugar
- ½ teaspoon ground cinnamon
- 2 tablespoons unsalted butter, melted plus extra for skillet
- ¼ teaspoon salt
- 1 tablespoon vanilla extract

Method

1. Preheat the oven to 300F
2. Place bread on a wire rack or baking sheet. Bake bread about 8 minutes. flip, then bake another 8 minutes. Remove from rack and let cook 5 minutes.
3. Whisk together milk, eggs, sugar, cinnamon, butter, and vanilla in a large bowl until well blended. Transfer the mixture to a large baking pan. Soak the bread in the mixture about 20 seconds per side, then transfer to a separate baking sheet.
4. Lower oven temperature to 200F to keep cooked french toast warm.
5. Add butter to a skillet, and cook over low heat. Transfer slices of bread to the skillet and cook until golden brown, about 3 to 4 minutes, then flip and cook for another 3 to 4 minutes. Transfer toast to a baking sheet, and place in the oven. Repeat until all toast is cooked. Serve warm with butter, powdered sugar, and/or maple syrup.
6. Enjoy!



Frozen Key Lime Pie

8 servings

Source: FaceBook

Ingredients

- For the crust:
- 1 ½ cups graham cracker crumbs (10 crackers)
- ¼ cup sugar
- 6 tablespoons (¾ stick) unsalted butter, melted
- For the filling:
- 6 extra-large egg yolks, at room temperature
- ¼ cup sugar
- 1 (14-ounce) can sweetened condensed milk
- 2 tablespoons grated lime zest
- ¾ cup freshly squeezed lime juice (4 to 5 limes)
- For the decoration:
- 1 cup (½ pint) cold heavy cream
- ¼ cup sugar
- ¼ teaspoon pure vanilla extract
- Thin lime wedges

Method

1. Preheat the oven to 350 degrees F.
2. For the crust, combine the graham cracker crumbs, sugar, and butter in a bowl. Press into a 9-inch pie pan, making sure the sides and the bottom are an even thickness. Bake for 10 minutes. Allow to cool completely.
3. For the filling, beat the egg yolks and sugar on high speed in the bowl of an electric mixer fitted with a paddle attachment for 5 minutes, until thick. With the mixer on medium speed, add the condensed milk, lime zest, and lime juice. Pour into the baked pie shell and freeze.
4. For the decoration, beat the heavy cream on high speed in the bowl of an electric mixer fitted with the whisk attachment until soft peaks form. Add the sugar and vanilla and beat until firm. Spoon or pipe decoratively onto the pie and decorate with lime. Freeze for several hours or overnight.

CONTAINS RAW EGGS: The Food Network Kitchen suggest caution in consuming raw and lightly cooked eggs due to the slight risk of salmonella or other food-borne illness. To reduce this risk, we recommend you use only fresh, properly refrigerated, clean grade A or AA eggs with intact shells, and avoid contact between the yolks or whites and the shell. For recipes that call for eggs that are raw or undercooked when the dish is served, use shell eggs that have been treated to destroy salmonella, by pasteurization or another approved method.



Frozen Strawberry Crumble Cake

8 servings

Source: FaceBook

Ingredients

- 2 cups flour, sifted
- ½ cup brown sugar, packed
- ½ cup nuts, any kind, chopped
- 1 cup butter, melted
- 3 egg whites
- 1 cup sugar
- 1 lb. sliced strawberries, (if frozen, thaw and drain first, and reduce sugar to ¾ cup)
- 2 tablespoons lemon juice
- 1 cup whipping cream

Method

1. Stir together the first 4 ingredients and spread evenly in a shallow baking pan. Bake at 350 F for 20 minutes, stirring occasionally.
2. When browned, sprinkle about ⅔ of the crumbs in the bottom of a 9x13" baking dish.
3. In a large bowl, combine egg whites, sugar, berries and lemon juice and beat at high speed with an electric mixer until stiff peaks form - about 10 minutes.
4. In a separate bowl, whip the cream until almost stiff, then fold gently into the berry mixture. Pour this over the crumbs in the baking dish, and spread evenly.
5. Top with remaining crumble mixture and freeze 6 hours or overnight. Cut into squares and garnish with whole strawberries.
6. Serve almost frozen.



Hash Brown Quiche

6 servings

Source: FaceBook

Ingredients

- 3 cups, shredded frozen hash browns, thawed and drained
- 4 tablespoons (1/2 stick) butter, melted
- 3 large eggs, beaten
- 1 cup half-and-half
- ¾ cup diced cooked ham
- ½ cup diced green onions
- 1 cup shredded Cheddar
- Salt and freshly ground black pepper

Method

1. Preheat oven to 450 degrees F.
2. Gently press the drained hash browns between paper towels to dry them as best as possible. In a 9-inch pie plate, toss the hash browns with the melted butter into the plate. Press them into the bottom and up the sides to form a crust. Bake for 20 to 25 minutes until golden brown and starting to crisp.
3. Meanwhile, in a large mixing bowl, combine the remaining ingredients. When the hash brown crust is ready pour the egg mixture over it and return to the oven.
4. Lower the oven temperature to 350 degrees F and bake for about 30 minutes until the quiche is light golden brown on top and puffed.



Incredible Breakfast Bake

6 servings

Source: FaceBook

Ingredients

- 1 Can Flaky Grands
- Bag shredded cheddar 8 oz.
- Half cup milk
- Cubed ham or ground cooked sausage 1 cup cooked
- 5 eggs
- Salt and pepper
- 1 Can Flaky Grands
- Bag shredded cheddar 8 oz.
- Half cup milk
- Cubed ham or ground cooked sausage 1 cup cooked
- 5 eggs
- Salt and pepper

Method

1. Add all ingredients and mix saving biscuits for last.
2. Cut biscuits into fours and carefully mix in.
3. Transfer to roomy casserole dish that has been oiled. Cook 25 at 350.
4. You can't mess this up and it comes out looking JUST like picture. Serve for breakfast or dinner w small salad.



Layered Pumpkin Dessert

12 servings

Source: FaceBook

Ingredients

- 1 cup Flour
- ½ cup Butter
- ½ cup plus ¼ cup Pecans, chopped
- 8 ounces Cream cheese, softened
- 1 cup Powdered sugar
- 3 cups Whipped topping, divided
- 2 ½ cups Milk
- 3 sm pkgs. White chocolate instant pudding mix
- 1 15 oz can Pumpkin pie Filling
- 1 teaspoon Pumpkin spice

Method

1. Layer 1: Mix flour, butter and 1/2 cup pecans together. Press into a sprayed 8×8 pan. Bake for 15 minutes at 350 degrees, then remove and let cool.
2. Layer 2: Blend cream cheese and powdered sugar, add 1 cup of the whipped topping then spread over cooled crust.
3. Layer 3: Mix milk, pudding mix, canned pumpkin, pumpkin spice and 1 cup whipped topping until smooth. Spread over top of layer 2.
4. Layer 4: Spread remaining 1 cup of whipped topping and sprinkle pecans.
5. Let chill for 3 hours or until set.



Lemon Bars

Topping:

You can just use powdered sugar for your topping but I usually reserve 1/4 cup crust mixture and mix it with an additional 2 teaspoons of flour and 2 teaspoons of sugar and crumble it up with my fingers until fine. Then I sprinkle the mixture over the top of lemon filling before baking. After baking, I then sprinkle with more powdered sugar before cutting into squares.

8 servings

Source: FaceBook

Ingredients

- Filling:
- 6 whole eggs
- 3 cups sugar
- 1 ½ teaspoons baking powder
- ½ cup all purpose flour
- ⅓ cup fresh lemon juice
- zest from 2-3 lemons (2 tablespoons)
- Crust:
- 3 cups all purpose flour
- 1 ½ cups powdered sugar
- 1 ½ cups of butter (3 sticks) melted

Method

1. Filling: In a large bowl, whisk the eggs until light in color. Add in the sugar, baking powder and flour and stir until combined. Add the lemon zest and the lemon fresh lemon juice and stir well. Set aside.

2. Preheat oven to 350 degrees. Lightly spray a 9 x 13 baking pan with cooking spray.

3. Crust: Mix flour and powdered sugar together. Add the melted butter and mix until just crumbly. Press the crumbs firmly into the pan making an even layer. Bake for 15 minutes at 350 degrees. Remove crust from oven and pour your lemon filling over the crust making sure you get an even layer. Bake for an additional 45 minutes until lemon filling is set and no longer jiggles in the middle.

Let this cool completely before you cut it. Then dust and cut into squares. Keep refrigerated until gone....which isn't long around here!



Lemon Blueberry Bread

8 servings

Source: FaceBook

Ingredients

- Ingredients:
- ½ cup melted butter
- 1 cup sugar
- 3 tablespoons lemon juice
- 2 eggs
- 1 ½ cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon salt
- ½ cup milk
- 2 tablespoons grated lemon zest
- ½ cup chopped walnuts optional
- 1 cup fresh or frozen blueberries
- GLAZE
- 2 tablespoons lemon juice
- 1 tablespoon butter melted
- 1 cup confectioners sugar

Method

1. In a mixing bowl, beat together butter, 1 cup sugar, juice and eggs. Combine flour, baking powder and salt; stir into egg mixture alternately with milk. Fold in lemon zest, nuts, and blueberries. Pour batter into greased loaf pan. Bake at 350 for 60 to 70 minutes.

2. GLAZE

Combine all ingredients mix well. Drizzle over bread.



Lemon Blueberry Layer Cake

Sunshine-sweet lemon layer cake dotted with juicy blueberries and topped with lush cream cheese frosting. Take a bite and taste the bursts of bright flavors!

12 servings

Source: FaceBook

Ingredients

- CAKE
- 1 cup (230g) unsalted butter, softened to room temperature
- 1 and 1/4 cups (250g) granulated sugar
- 1/2 cup (100g) light brown sugar
- 4 large eggs, at room temperature*
- 1 Tablespoon vanilla extract
- 3 cups (375g) all-purpose flour, careful not to overmeasure*
- 1 Tablespoon baking powder
- 1/2 teaspoon salt
- 1 cup (240ml) buttermilk*
- zest + juice of 3 medium lemons*
- 1 and 1/2 cups blueberries, fresh (258g) or non-thawed frozen (275g)
- 1 Tablespoon all-purpose flour
- CREAM CHEESE FROSTING
- 8 ounces (224g) full-fat cream cheese, softened to room temperature
- 1/2 cup (115g) unsalted butter, softened to room temperature
- 3 and 1/2 cups (420g) confectioners' sugar
- 1 - 2 Tablespoons (15-30ml) heavy cream*
- 1 teaspoon vanilla extract
- pinch salt

Method

1. Preheat the oven to 350F. Spray three 9x2 inch cake pans with nonstick spray. Set aside.
2. Make the cake. Using a handheld or stand mixer with a paddle attachment, beat the butter on high until creamy - about 1 minute. Add granulated and brown sugars and beat on medium-high speed until creamed, about 2-3 minutes. Scrape down the sides and bottom of the bowl as needed. Add eggs and vanilla. Beat on medium speed until everything is combined, about 2 full minutes. Scrape down the sides and bottom of the bowl as needed. Set aside.
3. In a large sized bowl, toss together the flour, baking powder, and salt. Slowly add the dry ingredients to the wet ingredients. Beat on low speed for 5 seconds, then add the milk, lemon zest, and lemon juice. Remove from the mixer and stir lightly until everything is just combined. Toss the blueberries in 1 Tablespoon of flour and fold into the batter. Batter is extremely thick. Do not overmix at any point. Overmixing will lend a tough, dense textured crumb.
4. Spoon batter evenly into 3 prepared cake pans. If only using 2 cake pans, your bake time will be longer. Bake the three layers for about 21-26 minutes or until a toothpick inserted in the center comes out clean. Mine took 21 minutes. Remove from the oven and allow to cool completely before frosting.

5. Make the frosting. Using a handheld or stand mixer with a paddle attachment, beat cream cheese and butter together on medium speed until no lumps remain, about 3 full minutes. Add confectioners' sugar, 1 Tablespoon cream, vanilla extract, and salt with the mixer running on low. Increase to high speed and beat for 3 minutes. Add 1 more Tablespoon of cream to thin out, if desired.

6. Assemble and frost. First, using a large serrated knife, trim the tops off the cake layers to create a flat surface. Place 1 layer on your cake stand. Evenly cover the top with cream cheese frosting. Top with 2nd layer, more frosting, then the third layer. Top with frosting and spread around the sides. The recipe doesn't make a ton of frosting, just enough for a light frost. Top with blueberries or lemon garnish if desired. Refrigerate for at least 45 minutes before cutting or else the cake may fall apart as you cut.

7. Make 1 day in advance if you'd like. Extras keep well in the refrigerator for up to 3 days.

*This batter will fit into a 9×13 pan. Fill 2/3 full. If there's extra batter, you can make a few cupcakes. I'm unsure of the baking time since I only typically make it as a layer cake.

*VERY careful not to overmeasure your flour. This will result in a heavy, dense crumb. You want a precise 375g.

*Please use buttermilk in this recipe. See note in post about how to make your own at home.

*1 medium-size lemon = approximately 1 tablespoon of lemon zest = 2 to 3 tablespoons of lemon juice

*Room temperature eggs preferred for even distribution among batter. Simply set into a bowl of warm water for 5 minutes before using or set out when you set out your cream cheese/butter for the recipe.

*Heavy cream with 30% or more milk fat preferred in frosting for creamiest texture. For a less creamy texture, milk would be fine.



Lemon Chicken Breasts

4 servings

Source: FoodNetwork.com

Ingredients

- ¼ cup good olive oil
- 3 tablespoons minced garlic (9 cloves)
- ⅓ cup dry white wine
- 1 tablespoon grated lemon zest (2 lemons)
- 2 tablespoons freshly squeezed lemon juice
- 1 ½ teaspoons dried oregano
- 1 teaspoon minced fresh thyme leaves
- Kosher salt and freshly ground black pepper
- 4 boneless chicken breasts, skin on (6 to 8 ounces each)
- 1 lemon

Method

1. Preheat the oven to 400 degrees F.
2. Warm the olive oil in a small saucepan over medium-low heat, add the garlic, and cook for just 1 minute but don't allow the garlic to turn brown. Off the heat, add the white wine, lemon zest, lemon juice, oregano, thyme, and 1 teaspoon salt and pour into a 9 by 12-inch baking dish.
3. Pat the chicken breasts dry and place them skin side up over the sauce. Brush the chicken breasts with olive oil and sprinkle them liberally with salt and pepper. Cut the lemon in 8 wedges and tuck it among the pieces of chicken.
4. Bake for 30 to 40 minutes, depending on the size of the chicken breasts, until the chicken is done and the skin is lightly browned. If the chicken isn't browned enough, put it under the broiler for 2 minutes. Cover the pan tightly with aluminum foil and allow to rest for 10 minutes. Sprinkle with salt and serve hot with the pan juices.



Louisiana Hot Crab Dip

Servings: --

Source: FaceBook

Ingredients

- ½ lb. jumbo lump crabmeat, free of shells
- 1 (8 ounce) package cream cheese
- ½ cup mayonnaise
- ¼ cup grated Parmesan
- 3 tablespoons minced green onions (white and green parts)
- 2 large garlic cloves, minced
- 2 teaspoons Worcestershire sauce
- 2 tablespoons fresh lemon juice
- 1 teaspoon hot sauce
- ½ teaspoon Old Bay seasoning
- Salt and pepper to taste

Method

1. Preheat oven to 325 degrees F.
2. Combine all of the ingredients in a casserole dish and gently stir until thoroughly mixed. Adjust seasoning to taste.
3. Bake for 35 to 40 minutes until lightly golden on top.
4. Serve hot. Serve hot, with hot sauce on the side for those who like it spicy.
5. Makes about 1 1/2 cups



Mama's Banana Pudding

12 servings

Source: FaceBook

Ingredients

- 2 bags Pepperidge Farm Chessmen Cookies OR 2 bags Vanilla Wafers
- 6 to 8 bananas, sliced
- 2 cups milk
- 1 (5 oz.) box French Vanilla pudding
- 1 (8 oz.) package cream cheese
- 1 (14 oz.) can sweetened condensed milk
- 1 (12 oz.) container frozen whipped topping thawed, or equal amount sweetened whipped cream

Method

1. Line the bottom of a 13x9 inch dish with 1 bag of cookies and layer bananas on top.
2. In a bowl, combine the milk and pudding mix and blend well using a handheld electric mixer.
3. Using another bowl, combine the cream cheese and condensed milk together and mix until smooth.
4. Fold the whipped topping into the cream cheese mixture.
5. Add the cream cheese mixture to the pudding mixture and stir until well blended.
6. Pour the mixture over the cookies and bananas and cover with the remaining cookies.
7. Refrigerate until ready to serve!



Maryland Cream of Crab Soup

6 servings

Source: FaceBook

Ingredients

- 1 lb. Maryland jumbo lump crab meat
- 1 tablespoon fresh parsley
- 3 teaspoons OLD BAY Seasoning
- ¼ cup butter
- 2 pints heavy whipping cream
- 1 quart half and half
- cornstarch
- ½ teaspoon salt
- ⅛ teaspoon pepper
- 1 pint milk

Method

Bring milk, half and half, and heavy whipping cream to a boil. Add crab meat, fresh parsley, Old Bay Seasoning, butter, salt and pepper. When it starts to boil, make a paste of cornstarch and water to thicken soup.



Mini Pumpkin Cheesecakes

8 servings

Source: FaceBook

Ingredients

- Filling:
- 1 (8 oz. package) cream cheese, softened
- 1 large egg
- 1 tablespoon all purpose flour
- 1 cup powdered sugar
- Cake
- 1 cup Libby's Pumpkin Puree
- 1 ½ cups all-purpose flour
- ½ teaspoon cinnamon
- ½ teaspoon nutmeg
- ½ teaspoon cloves
- ½ tablespoon plus
- ½ teaspoon pumpkin pie spice
- ½ teaspoon salt
- ½ teaspoon baking soda
- 2 large eggs
- 1 cup sugar
- ½ cup + 2 tablespoons vegetable oil

Method

1. To prepare the filling, combine the cream cheese, egg, flour and confectioners' sugar in a medium bowl and mix well until blended and smooth. Set aside.
2. To make the cakes, preheat the oven to 350 degrees and line small muffin pans with paper liners.
3. In a medium bowl, combine the flour, cinnamon, nutmeg, cloves, pumpkin pie spice, salt and baking soda and blend well.
4. In the bowl of an electric mixer combine the eggs, sugar, pumpkin puree and oil. Mix on medium-low speed until blended. With the mixer on low speed, add in the dry ingredients, mixing just until incorporated.
5. Fill each muffin tin about 2/3 full (about a tablespoon or so) with batter and then add about a teaspoon or so of cheesecake filling on top.
6. For the topping: 1/4 cup sugar 2 1/2 tablespoons flour 3/4 teaspoon ground cinnamon 2 tablespoons cold unsalted butter, cut into pieces To make the topping, combine the sugar, flour and cinnamon in a small bowl; whisk to blend. Add in the butter pieces and cut into the dry ingredients with a pastry blender or two forks until the mixture is coarse and crumbly. Sprinkle each cake with with topping and bake at 350 degrees for about 12-14 minutes. Very addicting!



Molten Chocolate Tunnel Cake

16 servings

Source: FaceBook

Ingredients

- 1 package (3.9 ounces) chocolate instant pudding and pie filling
- 1 ¼ cups milk
- 1 ¼ cups semi-sweet chocolate morsels, divided
- 1 package (18.25 ounces) devil's food cake mix
- ½ cup vegetable oil
- 3 eggs
- ½ cup water
- 1 container (8 ounces) frozen whipped topping, thawed, divided
- 1 pint fresh raspberries
- Whipped topping (optional)

Method

1. Preheat oven to 375°F. Brush Deep Dish Baker with vegetable oil. Cut a 10-inch circle of Parchment Paper; spray with nonstick cooking spray. Place parchment circle in bottom of baker.

2. In Small Batter Bowl, combine pudding mix and milk; whisk until mixture is smooth and begins to thicken. Stir in 1/2 cup of the chocolate morsels; set aside. In Classic Batter Bowl, combine cake mix, 1/2 cup oil, eggs and water; mix until smooth. Pour 1 1/4 cups of the batter; set aside. Spread remaining batter over bottom of Baker.

3. Using Small Scoop, scoop pudding in circular pattern 1/2 inch from edge of Baker. Spread remaining batter over pudding. Bake 35-40 minutes or until wooden pick inserted in center comes out clean. Cool 10 minutes. Loosen sides of cake from Baker, carefully invert cake onto Simple Additions® Large Round Platter.

4. Combine remaining chocolate morsels and half of the whipped topping in Small Micro-Cooker®. Microwave on HIGH 1 minute or until melted; mix until smooth. Reserve 1/4 cup of the glaze; set aside. Pour remaining glaze over cake. Spread glaze to edge of cake, allowing glaze to drip down sides. Place raspberries evenly over top of cake 1 inch from edge; drizzle with reserved glaze. Garnish with whipped topping using Easy Accent® Decorator, if desired.



Oatmeal Raisin Macadamia Nut Cookies

12 servings

Source: FaceBook

Ingredients

- ½ cup of butter, room temperature
- ¾ cup light brown sugar, packed
- 1 egg, slightly beaten
- 1 teaspoon pure vanilla extract
- ¾ cup of all purpose flour
- ½ teaspoon baking soda
- ¼ teaspoon salt
- 1 teaspoon cinnamon
- 1 ½ cups of rolled oats (quick oats will work)
- ½ cup raisins or currants
- ½ cup of macadamia nuts, chopped

Method

1. Preheat the oven to 350 degrees. Line a baking sheet with parchment paper or a silicon mat.
2. Whisk the flour baking soda, salt, and cinnamon together in a bowl and set aside. In another bowl, beat together the butter, brown sugar, egg, and vanilla until creamy and smooth. Then slowly add the flour mixture to the butter and sugar mixture. Stir in the oats, raisins, and nuts and mix until well combined.
3. Drop scoops of dough on your baking sheet and bake at 350 degrees for about 10-12 minutes. Cookies will be brown and slightly crispy around the edges. Let the cookies sit for a minute or two before transferring them to your cooling rack.



Old-fashioned Macaroni Salad

6 servings

Source: FaceBook

Ingredients

- 4 eggs
- 1 lb. large elbow macaroni
- 4 ounces ham steak, finely chopped
- 2 stalks chopped celery, including leaves
- 1 large shallot, chopped
- 2 tablespoons fresh lemon juice
- Dressing:
- $\frac{3}{4}$ cup mayonnaise
- 2 tablespoons Dijon mustard
- 1 (4-ounce) jar chopped pimentos, drained
- 3 tablespoons sweet pickled relish
- Kosher salt and pepper

Method

1. To make the hard-boiled eggs: Add the eggs to a medium-sized saucepan. Cover with cold water and bring up to a boil over medium heat. Cover with a lid and turn off the heat. Let the eggs sit in the hot water for 14 minutes. Drain and cool under cold running water. Peel the eggs and chop. Reserve.
2. While the eggs are cooking, bring a large pot of salted water to a boil over high heat and add the macaroni. Cook until al dente. Drain and rinse with cold water.
3. In a large serving bowl, combine the eggs, ham steak, celery, shallots and lemon juice. Add the macaroni and stir to combine.
4. In a separate bowl, whisk together the mayonnaise, mustard, pickled relish, and salt and pepper, to taste. Add the dressing to the macaroni and toss to coat. Season with more salt and pepper, if needed. Cover and chill for 2 hours for the flavors to meld.



Orange Buttermilk Cake with Orange Cream Cheese Frosting

6 servings

Source: The Daring Gourmet

Ingredients

- 2 cups all-purpose flour
- 1 ½ teaspoon baking powder
- ¼ teaspoon salt
- 2 large eggs, at room temperature
- 1 cup sugar
- 1 cup buttermilk
- ½ teaspoon vanilla extract
- Zest of one orange (just a little over 1 tablespoon)
- ¼ cup butter, melted and cooled to room temperature
- For the frosting
- 4 ounces cream cheese, softened
- 4 tablespoons butter, at room temperature
- 2 tablespoons orange marmalade
- 1 tablespoon fresh orange juice
- ½ teaspoon vanilla extract
- ½ teaspoon orange extract
- 2 cups powdered sugar

Method

1. Preheat the oven to 350 F.
2. Sift the flour, baking powder and salt in a small bowl. Set aside.
3. In a large bowl, add the sugar and eggs and whisk until combined. Add the orange zest, vanilla extract and buttermilk and whisk until combined. Add the cooled melted butter and whisk to combine. Add the flour and carefully whisk until just combined, being careful not to over-whisk.
4. Prepare a 9x2 inch round baking pan (I use Magic Line), line the bottom with parchment paper or foil and butter the top of the lining and the sides of the pan.
5. Pour the batter into the pan, smooth the top with a rubber spatula, and bake for 30 minutes or until a toothpick inserted comes out clean.
6. Allow the cake to cool in the pan for 30 minutes before inverting it onto a wire rack and allowing it to cool completely.
7. To make the frosting: Combine the first 6 ingredients and beat with a mixer until combined and smooth. Add the powdered sugar and beat until combined and smooth.
8. Cut the cake in half. Spread some orange marmalade on the bottom half. Spread ¼ of the cream cheese frosting on top of the marmalade. Invert the top half of the cake and place it on top of the bottom layer. Frost the cake with the remaining cream cheese frosting.



Oreo Cookie Balls with Salted Caramel Sauce

12 servings

Source: FaceBook

Ingredients

- 1 (8-ounce) package cream cheese, softened
- 36 OREO Cookies, finely crushed (about 3 cups)
- 4 (4-ounce) packages semi-sweet baking chocolate, melted
- Salted Caramel Sauce, optional
- Coarse sea salt, optional

Method

Mix cream cheese and cookie crumbs until blended. Shape into 48 (1-inch) balls. Freeze 10 minutes. Dip balls in melted chocolate; place in single layer in shallow waxed paper-lined pan. Drizzle with Salted Caramel Sauce and sprinkle with sea salt, if desired. Refrigerate 1 hour or until firm. Share and enjoy!



Peanut Butter Cup Crack Brownies

Store airtight for up to 3 days. You can store these at room temperature or in refrigerator.

Yield: 25 Squares

Source: FaceBook

Ingredients

- 1 box brownie mix (not family sized), prepared according to package directions in a 9x9 pan
- ½ cup chopped salted or honey roasted peanuts
- 12 peanut butter cups, chopped
- 2 cups semi-sweet chocolate chips
- 1 tablespoon butter
- 1 heaping cup creamy peanut butter (or 1 1/4 cups)
- 1 ¾ cups crispy rice cereal
- 1 teaspoon vanilla
- ½ teaspoon - 1 tsp kosher salt

Method

1. Bake brownies according to package directions in a 9x9 pan lined with foil.
2. During last 5 minutes of baking, remove from oven and sprinkle chopped peanut butter cups and chopped peanuts on top. Return to oven for remaining 5 minutes to melt the chocolate.
3. As soon as you pull them out of the oven, spread the melty peanut butter cups/peanuts with an off-set spatula to smooth over top. Let brownies cool.
4. Next in a microwave safe bowl combine chocolate chips, peanut butter and butter. Heat in microwave for 1 minute, stirring when done. If needed, continue heating in 20 second increments until chocolate chips are melted.
5. Stir in cereal, vanilla and salt until evenly combined.
6. Pour over brownies and smooth. Chill until chocolate is set, about 2 hours.
7. Cut into squares to serve



Pumpkin Cinnamon Rolls

A pumpkin version of my mom's best cinnamon rolls ever...with luscious cream cheese icing. You'll never be the same!

24 servings

Source: FaceBook

Ingredients

- Dough
- 1-1/2 cup Whole Milk
- 1/2 cups Vegetable Oil
- 1/2 cups Sugar
- 1 package (2 1/4 Teaspoons) Active Dry Yeast 1 cup Pumpkin Puree
- 4 cups All-purpose Flour
- 1/2 teaspoons Ground Cinnamon
- 1/4 teaspoons Ground Nutmeg
- 1/4 teaspoons Ground Ginger
- 1/2 cups (additional) All-purpose Flour
- 1/2 teaspoons Baking Soda
- 1/2 teaspoons (heaping) Baking Powder
- 1/2 teaspoons Salt
- Filling
- 1 stick 1/2 Cup Butter, Melted
- 1/2 cups Sugar
- 1/2 cups Brown Sugar
- 1/2 teaspoons Cinnamon
- 1/4 teaspoons Ground Nutmeg
- 1/2 teaspoons Ground Ginger
- 1 cup Finely Chopped Pecans
- FROSTING
- 8 ounces, weight Cream Cheese, Softened
- 1/2 lb. Powdered Sugar
- 1/4 cups Whole Milk
- 2 Tablespoons Butter, Melted
- Dash Of Salt
- Extra Flour, For Rolling
- Extra Milk, For Thinning
- Extra Butter, For The Baking Pans

Method

1. MAKE THE DOUGH

2. In a large saucepan, combine 1 1/2 cups whole milk, 1/2 vegetable oil, and 1/2 cup sugar. Heat until hot but not boiling, then remove the pan from the stove and allow it to cool until the mixture is warm to the touch but not too hot. Sprinkle the yeast over the surface of the liquid and allow to sit for 5 minutes. Stir in pumpkin puree until combined.

3. Combine 4 cups of flour with 1/2 teaspoon cinnamon, 1/4 teaspoon nutmeg, and 1/4 teaspoon ginger. Sprinkle it into the saucepan and stir until it just comes together. Cover the saucepan with a dish towel and set in a warm, draft-free place for 1 hour.

4. 1/2

5. Powered by TCPDF (www.tcpdf.org)

6. After 1 hour, the mixture should be very puffy and at least doubled in size. Stir in 1/2 cup flour, baking soda, baking powder, and salt until totally combined.

7. MAKE THE ROLLS

8. Preheat the oven to 375 degrees. Drizzle butter into 3 pie pans (or a larger baking dish) and smear it all over the bottom of the pans.

9. Turn out dough onto a floured surface and press it into a rectangular shape. If it is overly sticky, sprinkle generously with flour and handle it/flour it until it's easier to handle. Flour a rolling pin and roll the dough into a large rectangle about 10 inches by 30 inches.

10. Drizzle the melted 1 stick of butter over the dough and smear it all over the surface with your fingers. Mix together 1/2 cup sugar, 1/2 cup brown sugar, and the cinnamon, nutmeg, and ginger. Sprinkle this all over the surface of the dough, covering all the melted butter. Sprinkle with 1/2 cup to 3/4 cup chopped pecans.

11. Starting at the top, use a "typewriter" motion to roll the dough toward you into a large log. Roll it tightly as you go so the rolls will be nice and neat. When it's all rolled, pinch the seam closed and turn the roll over so that the seam is facing down.

12. Slice 1/2 to 3/4 inch slices and place them in the buttered pan(s). Allow them to rise for 20 minutes, then bake for 15-18 minutes or until nice and golden brown around the edges.

13. MAKE THE FROSTING

14. While the rolls are baking, making the frosting by combining all the frosting ingredients in the bowl of an electric mixer. Beat until fluffy, adding more milk if you'd like a thinner icing. Add maple flavoring if using and beat until combined.

15. FINISH THE ROLLS

16. Ice rolls the second they come out of the oven. Sprinkle extra nuts over the frosting, then allow them to sit for 15 minutes before serving.

17. Delicious!



Pumpkin Pancakes

6 servings

Source: FaceBook

Ingredients

- 2 cups all-purpose flour
- 3 tablespoons brown sugar
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1 teaspoon ground allspice
- 1 teaspoon ground cinnamon
- ½ teaspoon ground ginger
- ½ teaspoon salt
- 1 ½ cups milk
- 1 cup pumpkin puree
- 1 egg
- 2 tablespoons vegetable oil
- 2 tablespoons vinegar

Method

1. In a separate bowl, mix together the milk, pumpkin, egg, oil and vinegar. Combine the flour, brown sugar, baking powder, baking soda, allspice, cinnamon, ginger and salt, stir into the pumpkin mixture just enough to combine.
2. Heat a lightly oiled griddle or frying pan over medium high heat. Pour or scoop the batter onto the griddle, using approximately 1/4 cup for each pancake. Brown on both sides and serve hot.



Pumpkin Pie Cinnamon Rolls

Cinnamon Rolls in under one hour made with refrigerated dough, a delicious pumpkin filling, and an incredible pumpkin pie spice cream cheese frosting!

Servings: --

Source: FaceBook

Ingredients

- 2 cans Pillsbury Crescent Rounds
- 4 tablespoons butter, melted
- ½ cup pumpkin puree (not pie filling)
- 1 tablespoon milk
- ¼ cup packed light brown sugar
- ¼ teaspoon ground cinnamon
- ⅛ teaspoon ground nutmeg
- For the Frosting
- 4-oz cream cheese, softened
- 1-½ cups powdered sugar
- ¼ teaspoon pumpkin pie spice
- 1 teaspoon pure vanilla extract

Method

1. Preheat oven to 375.
2. Lightly grease two 8-inch cake pans with non-stick spray; set aside.
3. Separate dough into 16 rolls and unroll. Brush each piece of dough with melted butter.
4. In a small bowl, mix together pumpkin puree, milk, brown sugar, cinnamon and nutmeg. Evenly divide pumpkin filling and spread over each piece of rolled-out dough. Carefully roll up each dough, lightly pinching seams together. Arrange the rolls 1 inch apart in the prepared cake pan.
5. Bake for 16 to 18 minutes, or until tops are golden brown.
6. In the meantime prepare the frosting. Place cream cheese in your mixer's bowl and cream for 1 minute. Gradually add in powdered sugar and continue to beat until well combined. Mix in pumpkin pie spice. Add vanilla and mix until thoroughly combined.
7. Remove pans from oven and immediately brush each roll with frosting.
8. Serve.



Pumpkin Pie Cupcakes

Yield: 12

Source: FaceBook

Ingredients

- 1 15 oz can pumpkin puree
- ½ cup sugar
- ¼ cup brown sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- ¾ cup evaporated milk
- ¾ cup all purpose flour
- 2 teaspoons pumpkin pie spice
- ¼ teaspoon salt
- ¼ teaspoon baking powder
- ¼ teaspoon baking soda

Method

1. Preheat oven to 350 degrees. Line 12 cup muffin tin with silicone liners, foil liners sprayed with cooking spray or just spray the cups with cooking spray. Either of these three methods will make it easy to take the cupcake out after it's cooked. Paper liners make it difficult to remove the cupcakes.

2. Mix the pumpkin, sugar, brown sugar, eggs, vanilla extract and milk. Add the flour, pumpkin spice, salt, baking powder and baking soda to the mixture. Fill each muffin cup with 1/3 cup of the mixture. Bake for twenty minutes and let cool for twenty minutes. Remove cupcakes from pan and chill in the fridge for 30 minutes. Top with whipped cream and sprinkle more pumpkin pie spice on top and serve. Makes 12 cupcakes.



Pumpkin-cinnamon Roll Monkey Bread

12 servings

Source: FaceBook

Ingredients

- $\frac{2}{3}$ cup granulated sugar
- 3 cans Pillsbury™ Grands!™ pumpkin spice rolls with icing
- $\frac{1}{3}$ cup chopped unwrapped caramels or caramel bits
- $\frac{1}{3}$ cup chopped pecans or walnuts
- $\frac{3}{4}$ cup butter
- 1 cup packed brown sugar

Method

1. Heat oven to 350°F. Butter 15-cup fluted tube cake pan. Place granulated sugar in resealable food-storage plastic bag.
2. Separate dough from all cans into 15 rolls. Cut each roll into quarters to make 60 pieces. Place about 15 roll pieces in bag with sugar; shake to coat.
3. Arrange pieces in pan. Top with one-third of chopped caramels and pecans. Repeat layers ending with roll pieces.
4. In microwavable bowl, microwave butter on High until melted. Stir in brown sugar. Pour over roll pieces.
5. Bake 40 to 45 minutes. Remove from oven to cooling rack. Cool in pan 15 to 20 minutes. Place cooling rack upside down over pan; turn rack and pan over.
6. Remove pan.
7. Spoon icing into small microwavable bowl. Microwave on High a few seconds or until icing can be poured. Pour over monkey bread. To serve, pull apart pieces of bread.



Reese's Gooey Cake Bars

*Make sure you freeze your peanut butter cups at least a few hours before you start to make these bars. *Make sure you also let these bars set completely before cutting into them. They will appear very gooey and undone, but do not worry. They will set up. I usually make them the night before and let them set up overnight before cutting.*

16 servings

Source: FaceBook

Ingredients

- 1 chocolate cake mix
- 1 egg
- ½ cup butter, softened
- 1 teaspoon vanilla extract
- 16 regular sized peanut butter cups, frozen and unwrapped
- ½ cup sweetened condensed milk
- ½ cup mini Reese's Pieces

Method

1. Combine the cake mix, egg, butter, and vanilla in a mixing bowl. Beat until a soft dough forms. Press half the dough into an 8x8x2 baking dish that has been sprayed with non stick spray.
2. Arrange the frozen peanut butter cups over the top of the dough. You may need to trim the edges of a few. Press the rest of the dough over the tops of the peanut butter cups evenly.
3. Drizzle the sweetened condensed milk over the top of the dough. Sprinkle with the Reese's Pieces. Bake at 350 degrees for 30-35 minutes. They will look very gooey and undone. Let the bars cool completely before cutting into 16 squares. Store in a sealed container on the counter.



Refrigerator Brownie Cake

8 servings

Source: FaceBook

Ingredients

- 1 box brownie mix
- 1 extra large egg
- 1 (8 oz.) package cream cheese, softened
- 1 cup powdered sugar
- 2 (8 oz.) containers whipped topping
- 1 (3 oz.) package instant chocolate pudding
- 1 (3 oz.) package instant vanilla pudding
- 3 ½ cups milk
- 1 Hershey candy bar or chocolate syrup

Method

Mix brownie mixes according to directions. Add egg. Bake in brownie pan. Mix cream cheese, powdered sugar and 1 container whipped topping. Put this mix on top of the cooled brownies. Blend puddings and milk together and put on top of the cream cheese mixture. Top with another layer of whipped topping. Put chocolate shavings or chocolate syrup on top. Refrigerate until ready to serve.



Rocky Mountain High Coconut Cream Pie

8 servings

Source: FaceBook

Ingredients

- $\frac{3}{4}$ cup granulated sugar
- $\frac{1}{4}$ cup cornstarch
- 2 cups light cream, at room temp
- 1 cup milk, at room temp
- 4 extra-large egg yolks, lightly beaten, at room temp
- 4 tablespoons unsalted butter, at room temp
- 2 tablespoons pure vanilla extract
- 1 $\frac{1}{4}$ cups sweetened flaked coconut
- 1 fully baked 9 inch pie shell

Method

1. Mix sugar and cornstarch in large bowl until it resembles powder. Add the light cream slowly in a steady stream, whisking constantly. Beat well. Add milk in the same way. Beat in egg yolks.
2. Pour into heavy 2-quart saucepan, set over medium high heat, and bring to boil, stirring constantly. When the mixture reaches a hard boil (when bubbles continue thru stirring) reduce heat to low, and simmer for 2 minutes while continuing to stir. Pour the filling into medium size bowl.
3. Beat in the butter one Tablespoon at a time, stirring each until melted. Beat in vanilla and coconut. Cover the surface with plastic wrap and let cool for 1/2 hour. Spoon filling into pie crust, chill until firm, at least 4 hours.
4. Can decorate with whipped cream and browned coconut if so desired.



Slow-cooker White Bean, Sausage and Kale Soup

8 servings

Source: FaceBook

Ingredients

- 1 tablespoon olive oil
- 1 yellow onion, diced
- 2 garlic cloves
- 1 lb. ground sausage
- 4 cups chopped kale
- 2 (14oz) cans white beans, rinsed
- 1 teaspoon salt
- 1 teaspoon black pepper
- 6 cups chicken stock
- ¼ cup parmesan cheese, for garnish

Method

1. Heat a large skillet over medium-high heat. Add the olive oil, and cook the sausage, crumbling with a wooden spoon, until brown and crispy. Stir in the onions and garlic and cook until soft. Add the kale, a handful at a time and sauté until wilted.
2. Transfer the sausage and kale mixture to a slow-cooker, and add in the salt, pepper, white beans and chicken stock. Cover and cook on high for 3 hours or on low for 6 hours.
3. Serve with a sprinkling of parmesan cheese. Enjoy!



Soft Glazed Pumpkin Sugar Cookies

Yield: 36

Source: FaceBook

Ingredients

- ½ cup softened butter
- ½ cup vegetable oil
- ½ cup pumpkin puree {canned pumpkin}
- 1 cup granulated sugar
- ½ cup powdered sugar
- ½ teaspoon vanilla
- 2 large eggs
- 4 cups all purpose flour
- ¼ teaspoon baking soda
- ¼ teaspoon cream of tartar
- ½ teaspoon salt
- ½ teaspoon pumpkin pie spice
- for the glaze-
- 3 cups powdered sugar
- 4 tablespoons water
- ¼ teaspoon pumpkin pie spice

Method

1. Preheat oven to 350 degrees. Line a baking sheet with parchment paper or silicone baking mat and set aside. In a large bowl, stir butter, oil, pumpkin, sugars, vanilla and eggs together until incorporated and smooth. Slowly mix in all dry ingredients until completely incorporated. Scoop onto prepared baking sheet using 1 1/2 tablespoon scoop and flatten to 1/2 inch thick using the bottom of a glass. If the dough is sticking to the glass, press the bottom of the glass in granulated sugar before flattening. Bake 8-9 minutes.

2. While cookies bake, stir all ingredients together for glaze until smooth.

3. Once cookies are finished baking, cool 3 minutes on baking sheet before transferring to cooling rack. Spread 1 1/2 teaspoons glaze over each warm cookie. Let glaze harden 2-3 hours before serving. OR eat them warm with lots of runny glaze :)



Spinach Artichoke Chicken

Chicken makes for a simple, delicious meal that everyone will love.

8 servings

Source: FaceBook

Ingredients

- olive oil spray
- 8 chicken breasts
- 13.75 ounces artichoke hearts packed in water, drained
- 10 ounces frozen spinach, thawed and squeezed
- 2 shallots, chopped
- 1 clove garlic, minced
- ½ cup Greek yogurt
- ½ cup mayonnaise
- ½ cup Parmesan cheese
- ½ cup shredded mozzarella cheese

Method

1. Preheat oven to 375° F. Spray baking dish with olive oil nonstick baking spray.
2. Place chicken into baking dish. Salt and pepper chicken and then bake 15 minutes.
3. Meanwhile, in a medium bowl, combine remaining ingredients and then pour on top of chicken.
4. Bake 20-25 minutes.
5. Let stand about 5 minutes before serving.



Vanilla Cake with Strawberry Cream Frosting

This recipe makes a very big 4-layer cake that will feed a lot of people.

Servings: --

Source: FaceBook

Ingredients

- Frosting
- 2 8-oz packages of cream cheese, room temperature
- 1 cup (2 sticks) unsalted butter, room temperature
- 4 cups powdered sugar
- ½ cup seedless strawberry jam
- ¾ cup chilled heavy whipping cream
- Cake
- 3 cups cake flour
- ¾ teaspoons salt
- ½ teaspoon baking powder
- ½ teaspoon baking soda
- 3 cups sugar
- 1 cup (2 sticks) unsalted butter, room temperature
- 7 large eggs
- 2 TBSP vanilla extract
- 1 cup sour cream
- 6 TBSP plus 1/3 cup seedless strawberry jam
- 2 ¼ lbs. strawberries, hulled, sliced (about 6 cups), divided

Method

1. FROSTING:

2. Put a small/medium bowl in the freezer to chill. In a separate large mixing bowl, beat cream cheese and butter until smooth. Beat in sugar, then jam. Remove that chilled bowl from the freezer and beat cream in that chilled bowl until peaks form. Fold whipped cream into frosting. Cover; chill for a couple of hours until it's firm enough to spread. (If you are in a hurry, you could put the frosting in the freezer to chill quickly.)

3. CAKE: Preheat the oven to 325 degrees F. Butter and flour two 9-inch cake pans with 2-inch high sides. (Or you can use 10" cheesecake pans - aka springform pans) In a medium bowl, whisk together flour, salt, baking powder, and baking soda. In a large bowl, cream butter and sugar together until light and fluffy. Add eggs, one at a time, beating after each addition. Beat in vanilla. Add sour cream, and beat for 30 seconds. Add flour mixture in three additions, beating to blend after each addition. Divide batter into prepared pans. Bake cake until a toothpick inserted into the center comes out clean, 50-60 minutes. Remove from oven and cool for 10 minutes. Run a sharp knife around the edges of the pans, then turn cakes out onto a rack to cool completely. Using a serrated knife, divide each layer in half horizontally. Place one half, cake side down, on a cake plate. Spread 3 TBSP of strawberry jam over the cake, then spread 3/4 cup of the frosting over the jam. Arrange 3/4 cup of the sliced strawberries on top of the frosting in a single layer. Repeat two more times with cake layer, jam, frosting, and strawberries. Top with remaining cake layer, cut side down. Spread two cups of frosting over the top and sides of the cake in a thin layer, then frost with remaining frosting. Stir remaining jam to loosen, then spoon teaspoonfuls onto the top and sides of the cake. Use the back

of a spoon to swirl jam decoratively into the frosting.

Main Dishes



Apple-stuffed Chicken

4 servings

Source: Woman's Day

Ingredients

- 1 Empire, Fuji or Braeburn apple, cored and finely diced
- ½ cup(s) shredded reduced-fat Cheddar
- 2 tablespoon(s) seasoned dried bread crumbs
- 1 ½ teaspoon(s) chopped fresh thyme, plus 3 large sprigs
- 1 tablespoon(s) lemon juice
- ½ teaspoon(s) each salt and freshly ground pepper, mixed
- 4 (about 6 oz each) skinless, boneless chicken breast halves
- ¼ cup(s) all-purpose flour, for dredging
- 2 teaspoon(s) canola oil
- ¾ cup(s) apple cider
- ½ cup(s) chicken broth
- 2 teaspoon(s) Dijon mustard

Method

1. You'll need 12 wooden toothpicks coated with nonstick spray. In a small bowl, mix apple, cheese, bread crumbs, chopped thyme, lemon juice and half the salt mixture. On a cutting board, lightly press each chicken breast flat with one hand; using a sharp knife, carefully cut into side of breast to form a deep horizontal pocket (do not pierce top, bottom or far side of breast).
2. Divide the apple mixture into 4 portions and stuff into chicken pockets. With the prepared toothpicks, pin closed. Sprinkle the remaining salt mixture over breasts. Dredge chicken in flour to lightly coat; tap off excess flour. (At this point, chicken can be refrigerated, covered, up to 6 hours.)
3. Heat oil in a large nonstick skillet over medium-high heat. Add chicken and brown 3 minutes per side. Pour ½ cup of the apple cider and the broth into skillet; add thyme sprigs. Bring mixture to a boil; reduce heat to low, cover and simmer 5 to 7 minutes until chicken is cooked through and stuffing registers 165°F on an instant-read thermometer.
4. Remove chicken to a serving plate; cover with foil to keep warm. Whisk mustard and remaining ¼ cup cider into juices in skillet; boil mixture 3 minutes on high until reduced and slightly thickened.
5. Spoon sauce over chicken and serve.

Baked Swiss Chicken Bundles

8 servings

Source: Times Union



Ingredients

- 8 packaged dried lasagna noodles
- 1 beaten egg
- 2 cups ricotta cheese, drained
- 1 ½ cups chopped cooked chicken (8 ounces)
- 3 tablespoons pesto sauce
- 1 ½ teaspoons snipped fresh tarragon or basil or ¼ teaspoon dried tarragon or basil, crushed
- 2 tablespoons butter or margarine
- 2 tablespoons all-purpose flour
- ½ teaspoon dry mustard
- Salt, to taste
- Pepper, to taste
- 1 ½ cups milk
- 1 ½ cups (6 ounces) shredded Swiss cheese
- Paprika or snipped parsley (optional)
- Fresh tarragon sprigs (optional)

Method

1. Cook lasagna noodles according to package directions. Drain noodles; rinse with cold water. Drain again.
2. For filing, in a medium mixing bowl stir together ricotta cheese, chicken, egg and pesto sauce.
3. To assemble bundles, spread about ⅓ cup of the filling over each lasagna noodle. Roll up noodles, starting from short end. Place bundles, seam-sides- down, in a 2-quart rectangular baking dish; set aside.
4. For sauce, in a medium saucepan melt the butter or margarine. Stir in flour, mustard, salt, and pepper. Add milk all at once. Cook and stir until thick and bubbly. Gradually add cheese, stirring till melted after each addition. Pour sauce over lasagna bundles. Cover dish with foil.
5. Bake at 375 degrees for 30 to 35 minutes or till heated through. Let stand 10 minutes before serving. Transfer bundles to individual plates. Stir sauce in baking dish. Spoon some of the sauce over each bundle and, if desired, sprinkle with paprika or parsley. If desired, garnish with fresh tarragon sprigs.



Beans with Kale and Portuguese Sausage

Keep a resealable bag of leftover Parmesan rinds in the freezer for recipes like this; they add great depth to tomato sauces and vegetable-centric soups, too.

Servings: --

Source: Epicurious.com

Ingredients

- ¼ cup olive oil plus more for drizzling
- 8 ounces Portuguese sausage (such as linguiça) or kielbasa sausage, sliced 1/2" thick
- ½ medium onion, sliced
- 4 garlic cloves, smashed
- Kosher salt, freshly ground pepper
- 1 cup dry white wine
- 1 small piece Parmesan rind (optional)
- 2 chiles de árbol or 1/4 teaspoon crushed red pepper flakes
- 1 sprig thyme
- 1 bay leaf
- 4 cups low-sodium chicken broth
- 1 15-ounce can diced tomatoes
- 1 ½ cups dried cranberry, navy, or cannellini (white kidney) beans (about 10 ounces), soaked overnight, drained
- 4 cups baby kale or baby mustard greens
- 1 tablespoon fresh lemon juice

Method

1. Preparation

2. Heat 1/4 cup oil in a large heavy pot over medium heat. Add sausage and cook, turning occasionally, until browned, about 5 minutes. Add onion and garlic; season with salt and pepper. Cook, stirring occasionally, until onion begins to soften, about 5 minutes.

3. Add wine and cook, scraping up browned bits from bottom of pot and stirring occasionally, until wine is reduced by half, about 3 minutes. Add Parmesan rind, if using, chiles, thyme, bay leaf, broth, tomatoes, and beans. Bring to a boil, reduce heat, cover, and simmer gently, stirring occasionally and adding water as needed to keep beans submerged, until beans are tender, 1-1 1/2 hours. Mix in kale and lemon juice; season with salt and pepper. Serve beans drizzled with oil.

4. DO AHEAD: Beans can be cooked 3 days ahead. Cover and chill.



Beef Tenderloin Medallions with Potato "risotto"

Potatoes are finely cut into small cubes, then cooked risotto-style.

6 servings

Source: Bon Appétit | February 2010

Ingredients

- 1 tablespoon butter
- 1 cup finely chopped onion
- 1 lb. Yukon Gold potatoes, peeled, cut into 1/8-inch-thick slices, then 1/8-inch cubes
- 1/8 teaspoon cayenne pepper
- Coarse kosher salt
- 1 1/2 cups (or more) low-salt chicken broth
- 1/2 cup heavy whipping cream
- 1/4 cup finely grated Parmesan cheese
- 1/4 cup finely chopped fresh chives
- 6 6-ounce beef tenderloin steaks (each 3/4 to 1 inch thick)
- 1 1/2 tablespoons chopped fresh thyme
- 1 tablespoon (or more) olive oil

Method

1. Melt butter in heavy large saucepan over medium heat. Add onion; cover and cook until soft and translucent, stirring occasionally, about 7 minutes. Add potato cubes and cayenne pepper; sprinkle with coarse salt and pepper. Add 1 1/2 cups chicken broth; bring to boil. Reduce heat to medium and simmer until potatoes are almost tender, adding more chicken broth by tablespoonfuls if dry (mixture should be creamy with some sauce, not dry), about 8 minutes. Add cream and simmer until potatoes are tender but still hold their shape, stirring often, about 10 minutes. Stir in cheese and chives. **DO AHEAD:** Can be made 2 hours ahead. Let stand at room temperature. Rewarm over medium heat, stirring often.

2. Sprinkle steaks with coarse salt and pepper, then chopped thyme. Heat 1 tablespoon olive oil in heavy large skillet over medium-high heat. Add steaks and cook to desired doneness, adding more oil as needed, 3 to 4 minutes per side for medium-rare.

3. Divide potato risotto among plates. Place steaks on plates and serve.



Beer Marinated Steaks with Peppercorn Sauce

6 servings

Source: Bon Appetit

Ingredients

- 6 12 Ounce New York Strip Steaks
- 12 Ounces Dark Beer
- ½ cup Dark Brown Sugar, Packed
- 5 Tablespoons Fresh Lime Juice
- 3 Tablespoons Minced Red Onion
- 6 Cloves Garlic, Chopped
- 2 Tablespoons Worcestershire Sauce
- 2 Tablespoons Mustard
- 2 Tablespoons Olive Oil
- 1 Teaspoon Ginger
- ½ Teaspoon Hot Pepper Sauce
- Sauce
- ½ cup White Wine
- 1 Large Shallot, Finely Chopped
- 2 Tablespoons Four Peppercorn Mix, Crushed
- 1 ¾ cups Chicken Broth
- 1 ¾ cups Beef Broth
- ½ cup Whipping Cream

Method

1. Place steaks in single layer in glass baking dish.
2. Whisk beer, sugar, lime juice, onion, garlic, Worcestershire sauce, mustard, oil, ginger and hot pepper sauce in large bowl to blend. Pour Marinade over steaks, cover tightly and refrigerate overnight.
3. Bring wine, shallots and peppercorns to boil in heavy saucepan; simmer until mixture is reduced by half, about 5 minutes. Add chicken and beef broths and boil until reduced to 2 cups, about 25 minutes. Add whipping cream and cook until sauce coats spoon, about 6 additional minutes.
4. Prepare barbecue. Grill steaks until desired doneness. Drizzle sauce over steaks.



Best Eggplant Parmesan

The cheeses and seasonings make this dish unforgettable

8 servings

Source: Taste of Home

Ingredients

- 3 garlic cloves, minced
- ½ cup California Olive Ranch® Olive Oil
- 2 cans (28 ounces each) crushed tomatoes
- 1 cup pitted ripe olives, chopped
- ¼ cup thinly sliced fresh basil leaves or 1 tablespoon dried basil
- 3 tablespoons capers, drained
- 1 teaspoon crushed red pepper flakes
- ¼ teaspoon pepper
- EGGPLANT:
- 1 cup all-purpose flour
- 4 eggs, beaten
- 3 cups dry bread crumbs
- 1 tablespoon garlic powder
- 1 tablespoon minced fresh oregano or 1 teaspoon dried oregano
- 4 small eggplants (about 1 pound each), peeled and cut lengthwise into 1/2-inch slices
- 1 cup California Olive Ranch® Olive Oil
- CHEESE:
- 2 eggs, beaten
- 2 cartons (15 ounces each) ricotta cheese
- 1-¼ cups shredded Parmesan cheese, divided
- ½ cup thinly sliced fresh basil leaves or 2 tablespoons dried basil
- ½ teaspoon pepper
- 8 cups (32 ounces) shredded part-skim mozzarella cheese

Method

1. In a Dutch oven over medium heat, cook garlic in oil 1 minute. Stir
2. in tomatoes, olives, basil, capers, pepper flakes and pepper. Bring
3. to a boil. Reduce heat; simmer, uncovered, 45-60 minutes or until
4. thickened.
5. Meanwhile, for eggplant, place flour and eggs in separate shallow
6. bowls. In another bowl, combine bread crumbs, garlic powder and

7. oregano. Dip eggplant in flour, eggs, then bread crumb mixture.
8. In a large skillet, cook eggplant in batches in oil for 5 minutes on
9. each side or until tender. Drain on paper towels. In a large bowl,
10. combine the eggs, ricotta, 1/2 cup Parmesan cheese, basil and
11. pepper.
12. Preheat oven to 350°. In each of two greased 13x9-in. baking
13. dishes, layer 1-1/2 cups tomato sauce, four eggplant slices, 1 cup
14. ricotta mixture and 2 cups mozzarella cheese. Repeat layers.
15. Sprinkle each with remaining Parmesan cheese. Bake, uncovered, 35-40
16. minutes or until bubbly. Let stand 10 minutes before cutting.



Biscuit & Chicken Casserole

You won't need all the biscuits in the can, put the leftovers in a bag to save for another night.

6 servings

Source: FaceBook

Ingredients

- 1 can biscuits (Pillsbury or store brand)
- 1 can cream of chicken soup
- ½ cup sour cream
- 16 ounces frozen veggies (I used broccoli, but any vegetable works)
- 2 cups chicken, cooked and shredded
- 3 tablespoons milk
- 2 tablespoons butter, melted
- 1 cup cheddar cheese, shredded

Method

1. Grease an 8 x 8 baking pan. In a large bowl, combine the chicken soup, sour cream, frozen veggies, and cooked chicken. Add in the milk and melted butter; mix well.
2. Pour mixture into the greased pan. Sprinkle cheese on top of chicken mixture. Open can of biscuits and place on top of casserole. Make sure you flatten the biscuit prior to putting on top to allow it to cook evenly.
3. Place baking pan in preheated oven, 375, and bake for about 35-45 minutes, or until biscuits are cooked through!



Blue Cheese Meatloaf

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

4 servings

Source: Bon Appetit

Ingredients

- 1 ½ lbs. Ground beef chuck
- ½ lb. Ground pork (not sausage)
- ½ cup Onion, minced
- 1 cup Breadcrumbs
- 2 Tablespoons Parsley
- ¼ cup Ketchup
- 1 ½ Tablespoon Dijon mustard
- 2 Eggs, lightly beaten
- ¼ cup Milk
- 4 ounces Blue cheese crumbles

Method

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



Blue Cheese-Crusted Steaks with Red Wine Sauce

4 servings

Source: Bon Appetit

Ingredients

- 4 tablespoons butter, chilled
- 3 cloves garlic, chopped
- 1 large shallot, chopped
- 1 tablespoon fresh thyme, chopped
- $\frac{3}{4}$ cup beef broth
- $\frac{1}{2}$ cup dry red wine
- $\frac{1}{2}$ cup coarsely crumbled Maytag blue cheese, (about 2 ounces)
- $\frac{1}{4}$ cup panko (Japanese breadcrumbs)
- 1 tablespoon chopped fresh parsley
- 4 1 inch thick filet mignon steaks (each 6 to 8 ounces)

Method

1. Melt 1 tablespoon butter in heavy medium skillet over medium-high heat. Add garlic, shallot, and thyme. Sauté until shallot is tender, about 5 minutes. Add broth and wine. Boil until sauce is reduced to $\frac{1}{2}$ cup, about 12 minutes. Set sauce aside.
2. Blend cheese, panko, and parsley in small bowl to coat cheese evenly with panko. (Sauce and cheese mixture can be made 1 day ahead. Cover separately and chill.)
3. Preheat broiler. Melt 2 tablespoons butter in heavy large skillet over medium-high heat. Sprinkle steaks with salt and pepper. Add steaks to skillet and cook to desired doneness, about 5 minutes per side for medium-rare. Transfer steaks to rimmed baking sheet; reserve skillet. Press cheese mixture onto top of steaks, dividing equally. Broil until cheese browns, about 2 minutes. Transfer steaks to plates.
4. Pour sauce into reserved skillet. Bring to boil, scraping up browned bits. Boil 2 minutes. Whisk in remaining 1 tablespoon butter. Season with salt and pepper. Spoon sauce around steaks and serve.

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



Braised Chicken with Artichokes and Olives

I didn't think it was possible to love artichokes more than I already did until I lived in Italy. There they harvest artichokes in both spring and fall, and that abundance graces their cuisine. Artichokes also enhance their health, as they stimulate the gallbladder to produce bile, which escorts toxins out of the body and also helps break down fats in the diet. Here, artichoke hearts are combined with chicken, chickpeas, and olives to create a rich, nourishing stew, seasoned with a potpourri of heady and healthful spices, including turmeric, cumin, coriander, and mint. For a wonderful pairing, serve it over Brown Rice Pilaf with Saffron and Ginger.

4 servings

Source: Epicurious.com

Ingredients

- 8 organic boneless, skinless chicken thighs (about 1 1/2 pounds), trimmed of excess fat
- Sea salt
- Freshly ground black pepper
- 3 tablespoons extra-virgin olive oil
- 1 yellow onion, diced
- 3 cloves garlic, thinly sliced
- 1 teaspoon turmeric
- 1/2 teaspoon ground cumin
- 1/2 teaspoon ground coriander
- Generous pinch red pepper flakes
- 1 cinnamon stick, or 1/4 teaspoon ground cinnamon
- 1 bay leaf
- 2 cups organic chicken broth, homemade (page 56) or store bought
- 2 teaspoons grated lemon zest
- 3 tablespoons freshly squeezed lemon juice
- 1 cup canned chickpeas, drained, rinsed, and mixed with a spritz of lemon juice and a pinch of salt
- 8 thawed frozen or jarred artichoke hearts (see note), quartered
- 1/2 cup pitted green olives, such as picholine or manzanilla
- 2 tablespoons chopped fresh mint or cilantro

Method

1. Preparation

2. Pat the chicken dry and season salt and pepper. Heat the olive oil in a Dutch oven or heavy soup pot over medium-high heat. Add the chicken, working in batches if necessary, and cook until well browned on each side, about 3 minutes per side. Transfer to a plate.

3. Decrease the heat to medium. Add the onion and a pinch of salt and sauté until soft and slightly golden, about 5 minutes. Add the garlic and sauté for 1 minute. Add the turmeric, cumin, coriander, red pepper flakes, cinnamon stick, and bay leaf and cook, stirring constantly, until fragrant, about 1 minute. Pour in 1/4 cup of the broth to deglaze the pot, stirring to loosen any bits stuck to the pot. Stir in a pinch of salt and cook until the liquid is reduced by half. Stir in the remaining 1 3/4 cups of broth, the lemon zest, and 2 tablespoons of the lemon juice. Decrease the heat to medium-low, cover, and simmer for 15 minutes.

4. Add the chicken, chickpeas, artichoke hearts, and olives and stir gently to combine. Increase the heat to medium-high and simmer uncovered, stirring occasionally, until the chicken is heated through, about 5 minutes. Stir in the remaining tablespoon of lemon juice. Taste; you may want to add another squeeze of lemon juice or pinch of salt. Garnish with the mint.

5. Cook's Note: The artichokes hearts can be fresh, frozen and thawed, or packed in water in a jar. Whichever type you use, rinse them well. If using fresh artichoke hearts, add them right after adding the garlic.

6. Variation: This dish would work well using a firm white fish, such as 1 pound halibut, cut into 4 ounces pieces, in place of the chicken. Begin the recipe by sautéing the onion. Proceed as directed, but substitute vegetable broth, homemade or store-bought, for the chicken broth. Add the fish during the last 5 minutes of cooking.

7. Who Knew? Digestion begins long before you put food in your mouth. According to nutrition expert Kathie Madonna Swift, MS, RD, LDN, our other senses, notably smell and sight, can jump-start the production of saliva and enzymes that promote better digestion. This so-called cephalic digestion—cephalic being Greek for "in the head"—explains why the appearance and aroma of food goes beyond mere aesthetics. According to Swift, attractive presentation, pleasing odors, and a relaxed mood improve digestion. So do yourself a favor and set the table with attractive dinnerware and light a candle or two.

8. PER SERVING: Calories: 395; Total Fat: 21.5 g (5 g saturated, 12 g monounsaturated); Carbohydrates: 16 g; Protein: 33.5 g; Fiber: 3.5 g; Sodium: 498 mg

9. Nutritional analysis provided by The Longevity Kitchen

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11. Rebecca Katz, MS, is an accomplished chef and national speaker who has worked with the country's top wellness physicians, including Andrew Weil, Deepak Chopra, Michael Lerner, Jim Gordon, and Dean Ornish. She is the author of the award-winning Cancer-Fighting Kitchen and One Bite at a Time, as well as director of the Healing Kitchens Institute at Commonweal and executive chef of the annual Food as Medicine training program sponsored by the Center for Mind Body Medicine at Georgetown Medical School. She has been featured in the Washington Post, Oprah.com, The Atlantic, Better Homes and Gardens, Associated Press, and other national media. Rebecca lives in the San Francisco Bay Area. Visit RebeccaKatz.com for more information.

12. Mat Edelson is an award-winning science, health, and sports writer. He is the former anchor/director of the Johns Hopkins Health Newsfeed, a nationally syndicated daily radio program. This is the third book he has co-authored with Rebecca Katz. Edelson resides in Baltimore, Maryland.



Broiled Stuffed Tenderloin

8 servings

Source: Bon Appetit

Ingredients

- 3 lbs. beef tenderloin, (3 to 5)
- 1 package fresh baby spinach
- ½ medium white or yellow onion
- 1 package baby bella mushrooms, sliced
- 6 each sundried tomatoes rehydrated in wine, sliced
- 6 ounces feta cheese or blue cheese
- ¼ cup brandy
- 1 tablespoon chopped garlic
- kosher salt
- fresh ground pepper
- olive oil
- 1 tablespoon butter

Method

1. Butterfly tenderloin 3/4 of the way through so that when you fold it over you have one flat cut of meat. Place meat between two pieces of plastic wrap and pound out until it is between 1/4-1/2 inch thick. It should almost be a perfect rectangle. Roll it up in the plastic and place in the refrigerator.
2. Next slice the onion into strips and cook in olive oil until they begin to sweat. Add the garlic & cook until it becomes aromatic. Throw in the mushrooms and brown slightly. Add the fresh spinach to the mixture & cook until it is wilted. Pour in brandy and cook the alcohol out. Remove from heat and cool. In a separate bowl mix sun dried tomatoes and cheese. Add the cooled ingredients and salt and pepper to taste.
3. Remove the tenderloin from the refrigerator and lay flat. Start by spreading all of the stuffing on one side of the meat, leaving enough room (1/2 - 3/4 inch) on the ends for it to spread out when you roll it. Begin to roll the meat evenly and as tight as possible. You should be rolling with the grain of the meat. Have some butcher string ready so you can tie it off after you have rolled it. Coat liberally with coarse salt and pepper (this is a very important step to ensure a good flavor profile of the meat itself).
4. Either refrigerate or get a pan with olive oil and a pat of butter very hot without burning it. Preheat broiler to 450 degrees. Place tenderloin in pan and sear on all sides to seal in the juices and flavor of the meat. Place pan in oven and broil until preferred doneness by using a meat thermometer. I usually cook it medium rare as it tends to cook a little more when you take it out of the oven to rest.
5. Let sit for at least 10-15 minutes before cutting. Slice meat into desired thickness. I prefer 1/2 inch slices. Fan slices out on platter for the most beautiful presentation of your party entree. If you would like to serve with a sauce. Heat pan dripping on stove and add some red wine to it. Serve on side or drizzle over meat.

Cassoulet

Serve warm or at room temperature.

6 servings

Source: Times Union

Ingredients

- ½ lb. bulk pork sausage
- 1 small onion, sliced (½ cup)
- 1 clove garlic, minced
- 1 ½ cups cooked ham, cubed
- 2 tablespoons snipped parsley
- 1 bay leaf
- 2 (15-ounce) cans navy beans
- ¼ cup dry white wine
- Dash ground cloves

Method

1. In skillet cook sausage, onion, and garlic until meat is lightly browned and onion is tender; drain off fat.
2. Add ham, parsley, and bay leaf; mix well. Stir in undrained beans, wine, and cloves.
3. Turn into a 1 ½-quart casserole. Bake covered at 325 degrees for 45 minutes. Uncover and bake 40 to 45 minutes longer, stirring occasionally. Remove bay leaf.



Cheese-Stuffed Chicken Cutlets with Mustard Sauce

4 servings

Source: Food Network

Ingredients

- 4 chicken cutlets
- 4 slice plain havarti cheese
- 4 teaspoons chopped thyme
- 0.50 c. chicken stock
- 0.25 c. heavy cream
- 1 tablespoon Dijon mustard
- 1 teaspoon Dijon mustard
- salt
- Freshly ground pepper
- 2 large eggs
- 2 tablespoons Freshly grated Parmigiano-Reggiano cheese
- all-purpose flour
- extra-virgin olive oil

Method

1. Preheat the oven to 350 degrees F. Using a small knife, cut a 4- by 3-inch pocket in the side of each chicken cutlet. Insert a havarti slice and spread 1 teaspoon of thyme in each pocket; press gently to close.
2. In a small saucepan, boil the chicken stock and cream over moderately high heat until reduced to 1/2 cup, about 5 minutes. Whisk in the mustard and boil for 30 seconds, whisking a few times. Season with salt and pepper and remove from the heat.
3. In a shallow bowl, beat the eggs. Beat in the Parmigiano-Reggiano. Put the flour in another shallow bowl.
4. In a large nonstick skillet, heat 1/4 inch of olive oil. Season the cutlets with salt and pepper. Dredge 2 cutlets in flour, shaking off the excess, then coat with the beaten egg. Fry over moderately high heat until golden, about 2 minutes per side. Transfer to a large rimmed baking sheet. Coat and fry the remaining cutlets.
5. Bake the chicken for about 12 minutes, until just cooked through. Reheat the mustard sauce and pour onto plates. Set the cutlets on the sauce and serve.

For her lovely riff on classic chicken cordon bleu, Marcia Kiesel replaces the heavy ham-and-Swiss-cheese filling with creamy havarti and thyme. Instead of weighing down the cutlets with thick breading, she sautés them in a light flour-and-egg coating.



Chicken Biscuit Bake

Sophie Germano says this is the best chicken recipe out there. Golden biscuits cover this homespun dish laden with chicken, broccoli and cheese. It's then topped with a celery seed mixture.

6 servings

Source: Sophie Germano

Ingredients

- 1 can condensed cream of chicken soup
- $\frac{2}{3}$ cup mayonnaise
- 2 teaspoons worcestershire sauce
- 4 cups cubed cooked chicken
- 3 cups chopped broccoli, cooked
- 1 medium onion, chopped
- 1 cup shredded Cheddar cheese
- 2 tubes refrigerated buttermilk biscuits
- 2 eggs
- $\frac{1}{2}$ cup sour cream
- 2 teaspoons celery seed
- 1 teaspoon salt

Method

1. In a bowl, combine the soup, mayonnaise, and Worcestershire sauce. Stir in the chicken, broccoli and onion. Transfer to a greased 13 x 9 x 2 baking dish. Sprinkle with cheese. Cover and bake at 375 for 20 minutes.
2. Separate biscuits, cut each in half. Arrange, cut side down, over hot chicken mixture.
3. In a bowl, combine remaining ingredients; pour over biscuits. Bake, uncovered, 20 minutes longer or until golden brown.

Chicken Breast Stuffed With Spinach Blue Cheese

6 servings

Source: Allrecipes.com

Ingredients

- 8 Slices Bacon
- 10 Ounces Frozen Spinach, Chopped, thawed and drained
- 1 cup Blue Cheese, Crumbled
- 2 Tablespoons Flour
- 1/8 Teaspoon Ground Black Pepper
- 1/4 Teaspoon Salt
- 2 Tablespoons Olive Oil
- 6 Skinless Boneless Chicken Breast, pounded to 1/2 inch

Method

1. Cook bacon until crisp. Drain and set aside.
2. Preheat oven to 350 degrees. In medium bowl, stir together the spinach and blue cheese. Crumble in the bacon, and stir to distribute.
3. Lay the chicken breast halves out on a clean surface, and distribute the spinach mixture evenly onto the centers of them. Fold the chicken over the filling, and secure with toothpicks. Stir together the flour, salt and pepper on a dinner plate. Roll the chicken in the flour to coat.
4. Heat the oil in a skillet over medium-high heat. Quickly brown each piece of chicken on top and bottom. Remove to a lightly greased baking dish, and cover with a lid or aluminum foil.
5. Bake for 30 Minutes the preheated oven, until chicken juices run clear, and filling is hot.

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

Chicken Breasts Provençal

You may use canned diced tomatoes instead of fresh and have excellent results.

4 servings

Source: Gourmet | May 2008

Ingredients

- 1 lb. ripe plum tomatoes
- 4 (6- to 8-ounce) skinless boneless chicken breasts, tenders reserved for another use
- ¼ cup all-purpose flour
- 2 tablespoons vegetable oil
- 1 teaspoon minced garlic
- 1 flat anchovy fillet, mashed to a paste
- ½ cup dry white wine
- ¾ cup chicken stock or reduced-sodium chicken broth
- 10 pitted brine-cured black olives, thinly sliced lengthwise
- 2 tablespoons unsalted butter, softened
- 1 tablespoon finely shredded basil

Method

1. Core tomatoes and cut a shallow X in bottom of each, then blanch in a medium pot of boiling water 10 seconds. Transfer with a slotted spoon to an ice bath to stop cooking. Peel, seed, and finely chop.
2. Pat chicken dry and sprinkle with 1/2 teaspoon each of salt and pepper, then dredge in flour, shaking off excess.
3. Heat oil in a 12-inch heavy skillet over medium-high heat until it shimmers, then cook chicken, turning once, until golden and just cooked through, 6 to 8 minutes total. Transfer to a platter and keep warm, covered.
4. Add garlic and anchovy paste to skillet and cook over medium heat, stirring, until fragrant, about 30 seconds. Add wine and bring to a boil, scraping up brown bits. Stir in tomatoes, stock, and olives and simmer, uncovered, stirring occasionally, until mixture has thickened into a sauce, 8 to 10 minutes. Whisk in butter and any juices from platter.
5. Add chicken and simmer until just heated through, about 1 minute. Serve sprinkled with basil

Chicken Breasts Stuffed for Grill

6 servings

Source: Cooks.com

Ingredients

- 6 split chicken breasts
- ½ lb. Italian sausage meat
- 3 cloves fresh garlic, minced
- 4 strips hickory or maple flavored bacon, chopped
- ¼ lb. fresh mushrooms, finely chopped
- 2 tablespoons butter
- 1 tablespoon fresh parsley, minced
- ¼ teaspoon paprika
- ½ cup bread crumbs
- ½ teaspoon each onion and garlic powder
- 1 cup sherry
- 6 bacon strips
- salt and pepper, to taste
- wooden toothpicks or butcher's string

Method

1. Sauté the sausage meat with fresh, minced garlic in 1/2 tablespoon olive oil; as the sausage begins to take on color, add the 4 bacon strips and fry til bacon is crisp and sausage is slightly browned, removing meat as it cooks. Add butter to pan and sauté the mushrooms over medium heat. Stir in bread crumbs and parsley. Season with salt, pepper, onion powder, garlic powder and paprika. Stir together well and pour in sherry to moisten. Remove from heat and stir in the sausage mixture.

2. Preheat grill until it reaches 350°F.

3. Split chicken breasts and pound with a meat mallet between sheets of plastic wrap. Do not make too thin. Spread sausage and bread crumbs mixture on each chicken breast, and roll up so that chicken is stuffed on the inside. Wrap each piece with a strip of bacon and fasten with a wooden toothpick or tie into little bundles with cotton string that has been pre-soaked in water.

4. Spray chicken with olive oil spray and sprinkle lightly with garlic powder, paprika and black pepper.

5. Prepare grill for cooking over indirect heat, oiling the grates on the side opposite the lit burners so that chicken will not stick. Place chicken on the side of the grill which is not turned on, but leave the other side of the grill on high. Close cover on grill and watch temperature; reduce heat to 325°F and continue to grill for about 15 minutes, then turn once and leave for another 15 minutes or so (this depends on the size of the chicken pieces).

6. When chicken is pierced with a fork and juices run clear, it is done.

If chicken appears dry during cooking, spray or baste as needed with olive oil spray or olive oil, but do not leave the grill cover up for too long or the heat will be lost.

Chicken Breasts Stuffed with Pesto

6 servings

Source: Wolfgang Puck

Ingredients

- 4 large chicken breasts, halved
- 1 large egg
- 1 tablespoon fresh tarragon, chopped
- 1 teaspoon salt
- ½ teaspoon pepper
- 1 cup heavy cream
- 1 cup pesto sauce
- 1 jar tomato sauce

Method

1. In a food processor, combine two boned and skinned chicken breast halves with the egg, tarragon, salt and pepper. Process until chicken mixture is pureed. With the processor on, pour the cream through the feed, and process until blended. Chill mousse until it is needed.
2. Preheat oven to 400.
3. Lightly flatten the remaining boned and skinned chicken breasts and season with salt and pepper. Spread chicken mousse over each breast and top with a dollop of pesto sauce, roll up the breast and tie with string.
4. In a heavy pan, heat 1 tablespoon butter and oil, place chicken breasts in pan and bake for 20 minutes.
5. Serve with your favorite tomato sauce.



Chicken Casserole

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

10 servings

Source: Jean Garry

Ingredients

- 1 ½ cups Chicken Broth
- 1 ½ cups Milk
- 1 Medium Onion, stuck with cloves
- 1 cup Butter
- 6 Tablespoons Flour
- 2 cups Sliced Mushrooms
- ½ cup Minced Green Bell Pepper
- ½ cup Diced Pimiento
- 2 Teaspoons Salt
- ½ Teaspoon Pepper
- 1 cup Parmesan Cheese
- 2 Large Egg Yolks, beaten
- 4 cups Cooked Chicken
- 2 ⅔ cups Rice

Method

1. Combine broth, milk and onion. Simmer 5 minutes. Remove onion and keep liquid hot.
2. Melt 6 tblsp butter and stir in flour. Cook 2 minutes. Add hot liquid and cook until smooth and thickened. Remove from heat.
3. Heat 8 tblsp butter and cook mushrooms and green pepper until cooked. Stir into sauce.
4. Add chicken, pimiento, salt and pepper. Remove from heat.
5. Cook rice until barely tender. Drain thoroughly.
6. Melt 1/2 cup butter and combine with rice, half cup Parmesan cheese and egg yolks. Mix well.
7. Put 2/3 mixture into 3 quart greased casserole. Press against bottom and sides leaving a well in the middle. Put chicken filling in middle. Spoon remaining rice over top of casserole and completely seal chicken. Sprinkle 1/2 cup Parmesan cheese on top.
8. Bake 1 hour at 350 degrees until golden.



Chicken Crescent Roll Casserole

6 servings

Ingredients

- 2 (8 ounce) cans Pillsbury Refrigerated Crescent Dinner Rolls
- 1 (10 3/4 ounce) can cream of chicken soup, undiluted
- 3/4 cup grated cheddar cheese or swiss cheese (or any cheese of choice)
- 1/2 cup whipping cream
- FILLING
- 4 ounces cream cheese (very soft)
- 4 tablespoons butter (very soft but not melted)
- 1/2-1 teaspoon garlic powder (optional)
- 1/3 cup onion, finely chopped (can use green onions)
- 2 large cooked chicken breasts, finely chopped (or use about 2 cups, can use cooked turkey)
- 1/2-3/4 cup finely grated cheddar cheese
- 1/2 teaspoon seasoning salt (or use 1/2 teaspoon white salt or to taste)
- 1/2 teaspoon ground black pepper (or to taste)
- 2-4 tablespoons mayonnaise or whipping cream
- 1-2 cup grated cheddar cheese (for topping)

Method

1. Set oven to 350°F.
2. Butter a casserole dish (any size to hold crescent rolls).
3. In a saucepan, mix half and half cream, 3/4 cup grated cheese (can use more cheese if desired) and undiluted chicken soup (can season with black pepper if desired). Heat just until the cheese melts (do not boil).
4. For the filling --- (make certain that the cream cheese and butter are very soft) in a bowl, mix the soft cream cheese with butter until very smooth, then add in garlic powder (if using). Add in the chopped chicken, onion and cheddar cheese; mix well until combined. Add in 2 tablespoons whipping cream or mayonnaise; mix to combine (add in a little more if the mixture seems too dry). Season with seasoned salt or white and black pepper to taste.
5. Unroll the crescent rolls.
6. Place 1 heaping tablespoon chicken mixture (or a little more) on top of each crescent triangle, then roll up starting at the thicker end.
7. Drizzle a small amount of soup mixture on the bottom of the dish. Then place the crescent rolls seam-side down on top of the creamed mixture in the casserole.
8. Drizzle the remaining sauce on top (you don't have to use the full amount of cream sauce, just use as much as desired) and sprinkle with 1 cup (or more) grated cheese, or amount desired.

9. Bake for about 30 minutes.

Chicken Dijonnaise, Grilled

6 servings

Source: Stephen Fisher

Ingredients

- ½ cup Oil
- ¼ cup Fresh Lemon Juice
- ½ Teaspoon Fresh Ground Pepper
- 6 Large Boneless Chicken, Skinned, breasts (8 oz each)
- 3 Tablespoons Tarragon Vinegar
- 2 Tablespoons Dry White Wine
- ½ Teaspoon White Pepper
- 1 Teaspoon Tarragon
- 2 Sticks Butter
- 2 Tablespoons Dijon Mustard

Method

1. Combine oil, lemon juice & pepper in shallow dish. Swirl chicken in mixture to coat. Cover with plastic wrap and
2. refrigerate for 30 minutes.
3. Combine vinegar and wine in small saucepan and boil at med-high heat until liquid is reduced to 2 tablespoons. Remove from heat and add tarragon & pepper. Whisk in butter 1 tblsp at a time, blending thoroughly after each addition. Place over low heat and continue whisking until sauce has thickened slightly. Whisk in mustard. Set aside and keep warm.
4. Prepare grill. Drain chicken well and grill 3-4 minutes each side.
5. Garnish with lemon slices and parsley. Serve sauce separately.

Chicken Florentine Panini

4 servings

Source: Pillsbury Bake off Winner

Ingredients

- 1 can Pillsbury Refrigerated Pizza Crust, (10-oz.)
- 1 pkg. Green Giant Frozen Spinach, (9-oz.)
- ¼ cup light mayonnaise
- 1 garlic clove, minced
- 1 tablespoon olive oil
- 1 cup chopped red onion
- 1 tablespoon sugar
- 1 tablespoon Vinegar (cider, Balsamic or red wine)
- 2 boneless skinless chicken breast halves
- ½ teaspoon dried Italian seasoning
- 1 garlic clove, minced
- 4 slices provolone cheese, (4-inch)

Method

1. Heat oven to 375F. Unroll dough; place in ungreased 15x10x1-inch baking pan. Starting at center, press out dough to edges of pan. Bake at 375F for 10 minutes. Cool 15 minutes or until completely cooled.
2. Meanwhile, cook spinach as directed on package. Drain well; squeeze dry with paper towels.
3. In small bowl, combine mayonnaise and 1 of the garlic cloves; mix well. Refrigerate.
4. Heat oil in small saucepan over medium-high heat until hot. Add onion; cook and stir 2 to 3 minutes or until crisp-tender. Add sugar and vinegar. Reduce heat to low; simmer 3 to 5 minutes or until most of liquid has evaporated, stirring occasionally.
5. To flatten each chicken breast half, place, boned side up, between 2 pieces of plastic wrap or waxed paper. Working from center, gently pound chicken with flat side of meat mallet or rolling pin until about 1/4 inch thick; remove wrap. Sprinkle chicken with Italian seasoning and minced garlic.
6. Spray large skillet with nonstick cooking spray. Heat over medium-high heat until hot. Add chicken; cook 8 minutes or until browned, fork-tender and juices run clear, turning once.
7. Cut cooled pizza crust into 4 rectangles. Remove rectangles from pan; spread each with 1 tablespoon mayonnaise mixture. Top 2 rectangles with chicken, spinach, onion mixture, cheese and remaining crust rectangles, mayonnaise side down.
8. Heat large skillet or cast iron skillet over medium heat until hot. Place sandwiches in skillet. Place smaller skillet on sandwiches to flatten slightly. Cook about 1 to 2 minutes or until crisp and heated, turning once.
9. Cut each warm sandwich into quarters.



Chicken Francaise

Stephen likes this recipe best.

4 servings

Source: Stephen Fisher

Ingredients

- 4 large skinless boneless chicken breast halves
- ½ cup vegetable oil
- 1 cup all-purpose flour
- ¾ teaspoon salt
- ½ teaspoon black pepper
- 3 large eggs
- ½ stick unsalted butter, (1/4 cup)
- ½ cup dry white wine
- 1 can low-sodium chicken broth
- 3 tablespoons fresh lemon juice plus 1 whole lemon, thinly sliced
- 1 tablespoon chopped fresh sage
- 1 tablespoon corn starch

Method

1. Place chicken breasts between 2 sheets of plastic wrap and gently pound chicken with flat side of a meat pounder or with a rolling pin until 1/4 inch thick. Place between layers of paper towels to dry out.
2. Heat oil in a 12-inch heavy skillet over moderate heat until hot but not smoking.
3. While oil is heating, stir together flour, 1/2 teaspoon salt, and 1/4 teaspoon pepper in a shallow bowl. Dredge 2 pieces of chicken, 1 piece at a time, in flour mixture, shaking off excess. Lightly beat eggs in another shallow bowl. When oil is hot, dip floured chicken into beaten eggs to coat, letting excess drip off, then fry, turning over once, until golden brown and just cooked through, about 4 minutes total. Transfer to a plate lined with paper towels and keep warm, loosely covered with foil. Fry remaining chicken in same manner.
4. Pour off and discard oil, then wipe skillet clean and heat butter over low heat until foam subsides. Add wine, broth, sage and lemon juice and boil, uncovered, stirring occasionally, until sauce is reduced, about 6 minutes. Stir in remaining 1/4 teaspoon salt and 1/4 teaspoon pepper. Dissolve corn starch in 1/2 cup cold water and add to sauce. Continue to simmer and stir until slightly thickened.
5. Return chicken to pan, cover and simmer a few minutes to heat through and poach the chicken to tenderize it.

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

Chicken Francaise

Nancy Driscoll likes this one.

6 servings

Source: Cooks.com

Ingredients

- 1 lb. skinless-boneless chicken breast
- 1 egg
- 1 tablespoon lemon juice
- Bread crumbs (plain)
- Grated Parmesan cheese
- 1 stick butter
- Juice of 1 1/2 lemons
- 3 cloves crushed garlic (or to taste)
- 2 teaspoons parsley
- 1/8 teaspoon pepper
- 1 c. chicken broth

Method

1. Slice chicken as cutlets or strips.
2. Beat together with fork, 1 egg and 1 tablespoon lemon juice. Mix plain bread crumbs with grated Parmesan cheese (1 part cheese to 2 parts crumbs). Dip chicken pieces in egg mixture and then in bread crumbs mixture. Brown in oil. Set aside in baking dish.
3. For sauce: Melt together 1 stick of butter and juice of 1 1/2 lemons. Add 3 cloves crushed garlic (or to taste), 2 teaspoons parsley, 1/8 teaspoon pepper and 1 cup chicken broth. Simmer 10 minutes; strain if desired. Pour over chicken in baking dish. Bake covered 40 minutes and then uncovered 15 minutes at 350 degrees.
4. Serve chicken over rice.

Chicken Francese

4 servings

Source: America's Test Kitchen

Ingredients

- Sauce
- 3 tablespoons unsalted butter
- 1 small onion, minced (about 1/3 cup)
- 1 tablespoon all-purpose flour
- ½ cup dry white wine or vermouth
- ⅓ cup lemon juice from 2 lemons
- 2 ¼ cups low-sodium chicken broth
- Table salt and ground black pepper
- Chicken
- 1 cup all-purpose flour
- Table salt and ground black pepper
- 2 large eggs
- 2 tablespoons milk
- 4 boneless, skinless chicken breasts
- 2 tablespoons unsalted butter
- 2 tablespoons olive oil
- 2 tablespoons minced fresh parsley leaves

Method

1. Adjust oven rack to middle position; heat oven to 200 degrees. Set wire rack on rimmed baking sheet and place sheet in oven.
2. **FOR THE SAUCE:** Heat 1 tablespoon butter in medium nonreactive saucepan over medium heat. When foaming subsides, add onion and cook, stirring occasionally, until translucent, 2 to 3 minutes. Add flour and stir until light golden brown, about 1 minute. Whisk in wine, lemon juice, and broth; increase heat to high and bring to boil, whisking constantly. Lower heat to medium-high and cook, whisking occasionally, until mixture is reduced to 1 1/2 cups, 10 to 15 minutes. Strain sauce through mesh strainer, return to saucepan, and set aside.
3. **FOR THE CHICKEN:** Set second wire rack on second rimmed baking sheet on counter. Whisk together flour, 1 teaspoon salt, and 1/4 teaspoon pepper in pie plate. In second pie plate, whisk eggs and milk until combined. Season both sides of each cutlet with salt and pepper. Using tongs and working with 2 cutlets at a time, coat cutlets in seasoned flour; shake off excess flour. Transfer cutlets to egg mixture; coat evenly and let excess run off. Return cutlets to seasoned flour; coat evenly and shake off excess flour. Place coated cutlets on wire rack on counter.
4. Heat 1 tablespoon each butter and oil in 12-inch nonstick skillet over medium-high heat; when foaming subsides, place 4 cutlets in skillet. Cook until well browned, 1 1/2 to 2 minutes. Carefully flip cutlets and continue to cook until lightly browned on second sides, 30 to 60 seconds. Transfer chicken to wire rack in oven. Wipe out skillet with paper towels. Repeat, using remaining 1 tablespoon each butter and oil to cook remaining cutlets in now-empty skillet. After transferring chicken to oven, wipe out skillet with paper towels.
5. **TO FINISH SAUCE AND SERVE:** Transfer sauce to now-empty skillet and set over low heat; cook until sauce is heated through, about 1 minute. Whisk in remaining 2 tablespoons butter; adjust seasoning with salt and pepper. Remove baking sheet with chicken from oven; transfer 4 cutlets to skillet, turn to coat with sauce, then transfer each serving (2 cutlets) to individual plates. Repeat with remaining cutlets. Spoon 2 tablespoons additional sauce over each serving and sprinkle with parsley. Serve immediately, passing extra sauce separately

Note that just 1 tablespoon of the butter for the sauce is used in step 2; the remaining 2 tablespoons are used in step 5. The

sauce is very lemony--for less tartness, reduce the amount of lemon juice by about 1 tablespoon.

Chicken Marengo

For variation, try sautéing 1 medium onion with the mushrooms

6 servings

Source: Walter Osinski

Ingredients

- 6 chicken breast halves without skin, boned
- 1 pint cottage cheese, lowfat
- 2 eggs, beaten
- ¼ cup vegetable oil
- 12 ounces mushroom, sliced & sautéed
- 12 ounces muenster cheese, sliced
- 1 dash garlic powder
- 1 dash salt and pepper

Method

1. Preheat oven to 425.
2. Place chicken pieces in baking pan. Sprinkle with salt, pepper & garlic powder. Arrange mushrooms over chicken.
3. In bowl mix together oil, eggs & cottage cheese pour over chicken.
4. Place slices of muenster cheese over chicken.
5. Bake 15 minutes at 425 and then reduce heat to 350 & cook 30 minutes.

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

- Start to finish: 15 Minutes

Chicken Parmesan Bundles

Substitute a package of thawed frozen chopped spinach, well drained for pesto sauce as an alternative if pesto is unavailable.

6 servings

Source: kraftfoods.com

Ingredients

- 4 ounces cream cheese, softened
- 1 container pesto sauce
- 1 ¼ cups Mozzarella cheese, shredded
- 6 tablespoons Parmesan cheese, grated
- 6 slices chicken breast, thinly sliced
- 2 large egg
- ½ cup Italian bread crumbs
- 1 ½ cups spaghetti sauce, heated

Method

1. Preheat oven to 375 degrees. Mix cream cheese, spinach, 1 cup of the mozzarella cheese and 3 Tbsp. of the Parmesan cheese until well blended; spread evenly onto chicken breasts. Starting at one of the short ends of each breast, roll up chicken tightly. Secure with wooden toothpicks, if desired. Set aside.
2. Beat egg in shallow bowl. Mix remaining 3 Tbsp. Parmesan cheese and bread crumbs in separate shallow bowl. Dip chicken bundles in egg, then roll in crumb mixture. Place, sear-sides down in 13x9 inch glass dish sprayed with cooking spray.
3. Bake 30 minutes, or until chicken is cooked through (165 degrees). Remove toothpicks, if used. Top with the spaghetti sauce and remaining ¼ cup mozzarella cheese and place under broiler to melt cheese. Serve with spaghetti.

Can make up to 4 hours ahead.



Chicken Parmigiana

Easy and delicious.

6 servings

Source: Progresso Bread Crumbs

Ingredients

- 6 chicken breast skinless, boneless
- ½ cup bread crumbs, italian style
- ½ cup Parmesan Cheese, grated
- 2 eggs, beaten
- ½ cup olive oil
- 1 can diced tomatoes
- 1 jar Tomato Sauce, heated
- 8 slices mozzarella cheese
- 2 tablespoons parmesan cheese, grated

Method

1. Pound chicken between two sheets of saran wrap until thin.
2. Heat oil over medium heat in skillet.
3. Mix bread crumbs and cheese on plate. Dip chicken in egg, then coat with bread crumb mixture. Saute in pan until golden brown.
4. Boil tomatoes for 10 minutes, add the tomato sauce and heat through. Place chicken in 9x12 glass baking dish that has been sprayed with Pam. Pour sauce over chicken and top with Mozzarella cheese. Bake 10 minutes at 350 degrees. Switch to broiler and heat until cheese is brown and bubbly. Turn oven off. Sprinkle Parmesan cheese over chicken and return to warm oven until ready to serve.

Chicken Saltimbocca

6 servings

Source: America's Test Kitchen

Ingredients

- ½ cup unbleached all-purpose flour
- Ground black pepper
- 8 thin-cut chicken breast, boneless, skinless
- 1 tablespoon minced fresh sage leaves, plus 8 large leaves
- 8 thin slices prosciutto, cut into 5- to 6-inch pieces
- 4 tablespoons olive oil
- 1 ¼ cups dry vermouth or white wine
- 2 teaspoons juice from 1 lemon
- 4 tablespoons unsalted butter, cut into 4 pieces
- 1 tablespoon minced fresh parsley leaves
- Table salt

Method

1. Adjust oven rack to middle position and heat oven to 200 degrees. Combine flour and 1 teaspoon pepper in shallow dish.
2. Pat cutlets dry with paper towels. Dredge chicken in flour, shaking off any excess. Lay cutlets flat and sprinkle evenly with minced sage. Place 1 prosciutto slice on top of each cutlet, pressing lightly to adhere; set aside.
3. Heat 2 tablespoons oil in 12-inch skillet over medium-high heat until beginning to shimmer. Add sage leaves (if using) and cook until leaves begin to change color and are fragrant, about 15 to 20 seconds. Using slotted spoon, remove sage to paper towel-lined plate; reserve. Add half of cutlets to pan, prosciutto-side down, and cook until light golden brown, 2 to 3 minutes. Flip and cook on other side until light golden brown, about 2 minutes more. Transfer to wire rack set on rimmed baking sheet and keep warm in oven. Repeat with remaining 2 tablespoons oil and cutlets, then transfer to oven to keep warm while preparing sauce.
4. Pour off excess fat from skillet. Stir in vermouth, scraping up any browned bits, and simmer until reduced to about 1/3 cup, 5 to 7 minutes. Stir in lemon juice. Turn heat to low and whisk in butter, 1 tablespoon at a time. Off heat, stir in parsley and season with salt and pepper. Remove chicken from oven and place on platter. Spoon sauce over cutlets before serving.

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

Chicken Tikka Masala

This dish is best when prepared with whole-milk yogurt, but low-fat yogurt can be substituted. For a spicier dish, do not remove the ribs and seeds from the chile. If you prefer, substitute 2 teaspoons ground coriander, 1/4 teaspoon ground cardamom, 1/4 teaspoon ground cinnamon, and 1/2 teaspoon ground black pepper for the garam masala. The sauce can be made ahead, refrigerated for up to 4 days in an airtight container, and gently reheated before adding the hot chicken. Serve with basmati rice.

6 servings

Source: Cook's Illustrated

Ingredients

- Chicken Tikka
- ½ teaspoon ground cumin
- ½ teaspoon ground coriander
- ¼ teaspoon cayenne pepper
- 1 teaspoon table salt
- 2 lbs. boneless, skinless chicken breasts, trimmed of fat
- 1 cup plain whole-milk yogurt (see note above)
- 2 tablespoons vegetable oil
- 2 medium garlic cloves, minced or pressed through a garlic press (about 2 teaspoons)
- 1 tablespoon grated fresh ginger
- Masala Sauce
- 3 tablespoons vegetable oil
- 1 medium onion, diced fine (about 1 1/4 cups)
- 2 medium garlic cloves, minced or pressed through a garlic press (about 2 teaspoons)
- 2 teaspoons grated fresh ginger
- 1 fresh serrano chile, ribs and seeds removed, flesh minced (see note above)
- 1 tablespoon tomato paste
- 1 tablespoon garam masala (see note above)
- 1 (28-ounce) can crushed tomatoes
- 2 teaspoons sugar
- ½ teaspoon table salt
- ¾ cup heavy cream
- ¼ cup chopped fresh cilantro leaves

Method

1. FOR THE CHICKEN: Combine cumin, coriander, cayenne, and salt in small bowl. Sprinkle both sides of chicken with spice mixture, pressing gently so mixture adheres. Place chicken on plate, cover with plastic wrap, and refrigerate for 30 to 60 minutes. In large bowl, whisk together yogurt, oil, garlic, and ginger; set aside.
2. FOR THE SAUCE: Heat oil in large Dutch oven over medium heat until shimmering. Add onion and cook, stirring frequently, until light golden, 8 to 10 minutes. Add garlic, ginger, chile, tomato paste, and garam masala; cook, stirring frequently, until fragrant, about 3 minutes. Add crushed tomatoes, sugar, and salt; bring to boil. Reduce heat to medium-low, cover, and simmer for 15 minutes, stirring occasionally. Stir in cream and return to simmer. Remove pan from heat and cover to keep warm.
3. While sauce simmers, adjust oven rack to upper-middle position (about 6 inches from heating element) and heat broiler. Using tongs, dip chicken into yogurt mixture (chicken should be coated with thick layer of yogurt) and arrange on wire rack set in foil-lined rimmed baking sheet or broiler pan. Discard excess yogurt mixture. Broil chicken until thickest parts register 160 degrees on instant-read thermometer and exterior is lightly charred in spots, 10 to 18 minutes, flipping chicken halfway through cooking.
4. Let chicken rest 5 minutes, then cut into 1-inch chunks and stir into warm sauce (do not simmer chicken in sauce). Stir in cilantro, adjust seasoning with salt, and serve.

Chicken with Sautéed Pears and Rosemary Sauce

You may want to use two pears, this is so delicious. This can be prepared ahead of time and assembled just before serving. Great with garlic mashed potatoes.

4 servings

Source: Bon Appétit

Ingredients

- 3 tablespoons plus 2 teaspoons vegetable oil
- ½ cup chopped onion
- 1 tablespoon minced garlic
- 2 cups apple juice
- ½ cup red wine
- 2 tablespoons balsamic vinegar
- 2 tablespoons dried rosemary
- 1 teaspoon fresh thyme or 1/2 teaspoon dried
- Pinch of dried crushed red pepper
- ½ cup whipping cream
- 1 Bosc pear, quartered, cored, thinly sliced
- 4 skinless boneless chicken breast halves
- ¼ cup Marsala
- ¼ cup apple juice
- 1 to 2 tablespoon corn starch

Method

1. Heat 2 tablespoons oil in heavy medium saucepan over medium-high heat. Add onion and garlic; sauté until tender, about 5 minutes. Add apple juice, red wine, vinegar, rosemary, thyme and crushed red pepper; bring to boil. Reduce heat; simmer until mixture is reduced to 1 1/2 cups, stirring occasionally, about 35 minutes. Strain mixture into small saucepan; discard solids. Add cream and simmer until reduced to sauce consistency, about 20 minutes.

2. Meanwhile heat 2 teaspoons oil in heavy medium skillet over medium heat. Add pear slices; sauté until tender and golden brown, about 8 minutes. (Sauce and pears can be prepared 2 hours ahead. Cover separately and refrigerate. Rewarm pears over medium-low heat before serving.)

3. Heat remaining 1 tablespoon oil in heavy large skillet over medium-high heat. Sprinkle chicken with salt and pepper. Add to skillet and sauté until cooked through and golden brown on both sides, about 4 minutes per side. Add Marsala and bring to boil. Remove chicken from pan and add reserved sauce. Mix cornstarch with apple juice and stir into simmering sauce. When thickened nicely add the chicken, turning once to coat. Cook until heated through, about 2 minutes longer.

4. Divide chicken among 4 plates. Spoon some sauce around chicken on each plate. Garnish with pear slices.

Company Chicken

6 servings

Source: Dee DesBois

Ingredients

- 8 thin chicken breasts, boneless
- 1 lb. bacon
- 1 large dried beef slices (glass jar found in the
- 1 large can Cream of mushroom soup
- 16 ounces Sour cream

Method

1. In crock pot layer the slices of dried beef on the bottom and a little up the sides.
2. If using large chicken breasts, slice in half lengthwise. Wrap each piece with a slice of bacon. Place them on top of the dried beef. Not too tightly. Combine the soup and sour cream and pour/spread over all
3. Cover and cook on low 8 hours.
4. Serve with wide egg noodles, rice or mashed potatoes.



Corned Beef and Cabbage

12 servings

Source: Linda Searfoss

Ingredients

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

Method

1. Coarsely chop enough onions and carrots to make 1 cup each.
2. In pan, place onions and carrots, corned beef with any liquid, vinegar, stout, mustard seed, coriander, peppercorns, dill, allspice and bay leaves. Add water to barely cover beef. Cover pan and bring to a boil over high heat. Simmer until meat is tender when pierced, 2 $\frac{1}{2}$ to 3 hours.
3. Meanwhile, cut remaining onions into wedges. Cut remaining carrots into 2-inch lengths; halve them lengthwise if large. Cut cabbages in half through cores, then into wedges. Scrub potatoes. Add onions, carrots and potatoes to tender corned beef, place cabbage on top. Cover and return to simmering over high heat; reduce heat and simmer until cabbage is tender when pierced, 15 to 20 minutes.
4. With a slotted spoon scoop out vegetables onto warm serving dishes. Using tongs and a slotted spoon, remove beef to a cutting board; cut off and discard fat, slice meat across the grain and place on warm platters. Serve meat and vegetables with coarse-grain and dijon mustards.

Country Dijon Pork Chops

4 servings

Source: Stephen Fisher

Ingredients

- 4 ¾ Inch Thi Pork Chop
- Salt and Pepper
- 1 cup Shredded Swiss Cheese
- 3 Tablespoons Mustard, Grey Poupon, country
- 1 Medium Garlic, finely chopped
- 1 Tablespoon Chopped Chives
- 1 Large Egg, beaten
- 2 Tablespoons Dry White Wine

Method

1. In large skillet, brown chops. Cook until tender and then sprinkle with salt and pepper. Arrange in baking pan.
2. Combine remaining ingredients, except wine. Spoon on chops. Broil until lightly browned.
3. Meanwhile spoon wine into drippings in skillet and bring to boil, stirring constantly.
4. Spoon drippings over chops and serve immediately.



Crepes-style Manicotti

Here, courtesy of Reservoir Tavern, which has been serving customers in the Boonton area since 1936, comes a recipe for baked manicotti that uses crepes in place of pasta. Nicola Bevacqua, a member of the family that owns the place, said that his own family digs into this melted-cheese masterwork each holiday, as do the New Jersey locals who drop by to pick it up. The crepes, he assured us, "are light and airy and will leave you plenty of room for the turkey."

Servings: --

Source: New York Times

Ingredients

- FOR THE MARINARA SAUCE
- 2 tablespoons extra-virgin olive oil
- 1 large white onion, finely chopped
- 5 garlic cloves, minced
- 2 (28-ounce) cans crushed tomatoes
- 1 (6-ounce) can tomato paste
- ½ teaspoon kosher salt, plus more as needed
- ½ teaspoon black pepper, plus more as needed
- ⅛ teaspoon sugar
- 4 fresh basil leaves, minced
- FOR THE CREPES AND FILLING:
- 8 large eggs
- 1 ½ cups all-purpose flour
- 1 ⅛ teaspoon kosher salt
- 2 tablespoons vegetable oil
- 2 lbs. ricotta
- 2 cups shredded mozzarella (from about 10 ounces)
- 1 cup grated Parmesan (from about 2 ounces)
- 1 tablespoon minced fresh flat-leaf parsley
- ⅛ teaspoon grated nutmeg
- 1 cup grated pecorino Romano (from about 2 ounces), plus more for serving

Method

1. FOR THE MARINARA SAUCE:

2. Heat oil in a large saucepan over medium heat. Add onion and garlic; sauté, stirring occasionally, until onion is translucent, 8 to 10 minutes. Add tomatoes, tomato paste, salt, pepper and sugar and bring to a gentle boil. Reduce heat to low and simmer, stirring occasionally, for 1 1/2 hours. Add basil, season to taste with salt and pepper, and let cool.

3. FOR THE CREPES AND FILLING:

4. Meanwhile, make the crepe batter: In a large bowl, whisk six eggs with 1 1/2 cups of water. Gradually add flour and 1/8 teaspoon salt, whisking gently until smooth. Cover and refrigerate for 30 minutes.

5. While batter chills, make the filling: In a large bowl, combine ricotta, mozzarella, Parmesan, the remaining two eggs, the parsley, 1 teaspoon salt, the pepper and the nutmeg. Cover and refrigerate until ready to assemble the manicotti.

6. Heat oven to 375 degrees and lightly brush two 9-by 13-inch baking dishes with oil.

7. Make the crepes: Remove batter from fridge and whisk it briefly. Heat about 1/2 teaspoon vegetable oil in an 8-inch nonstick pan over medium heat. Add about 3 tablespoons of batter, lifting and swirling the pan to spread a thin, even layer of batter on

the bottom of the pan. Cook until batter starts to appear dry, about 30 seconds, then carefully flip crepe over and continue cooking for another 30 seconds. Transfer to a wire rack to cool. Repeat with remaining crepe batter, adding oil every few crepes and adjusting heat as necessary.

8. Assemble the manicotti: Spread 3 to 4 tablespoons filling down the center of a crepe. Roll it up and place it, seam-side-down, in one of the baking dishes. Repeat with remaining crepes and filling. Divide marinara sauce between two baking dishes, spreading it evenly over the manicotti, then bake for 30 minutes. Sprinkle each baking dish with about 1/2 cup pecorino Romano and continue baking until the sauce is bubbling and the cheese is just starting to brown, about 10 minutes more.



Dilled Blanquette De Veau

6 servings

Source: Silver Palate

Ingredients

- 12 tablespoons (1 ½ sticks) unsalted butter
- 3 lbs. boneless veal shoulder or shank, in 1-inch cubes
- ½ cup unbleached all-purpose flour
- 1 scant teaspoon freshly grated nutmeg, plus additional to taste
- 1 ½ teaspoons salt, plus additional to taste
- 1 ½ teaspoons freshly ground black pepper, plus additional to taste
- 3 cups peeled carrots, sliced diagonally (1/8 thick)
- 3 cups coarsely chopped yellow onions
- 5 tablespoons finely chopped fresh dill
- 3 to 4 cups chicken stock
- ¾ cup heavy cream or yogurt

Method

1. Preheat oven to 350 F Melt 8 tablespoons (1 stick) of butter in a heavy oven-proof casserole over medium-low heat. Add the veal and cook, turning frequently, without browning.
2. Stir 3 tablespoons flour, the nutmeg, salt, and pepper together in a small bowl, and sprinkle over the veal. Continue to cook over low heat, stirring, for 5 minutes. The flour and veal should not brown.
3. Add the carrots, onions, 3 tablespoons of the dill, and enough stock just to cover the meat and vegetables. Raise the heat to medium, bring to a boil, cover, and bake in the oven for 1 ½ hours.
4. Remove the stew from the oven and pour it through a strainer placed over a bowl. Reserve the solids and liquid separately.
5. Return the casserole to medium heat and melt the remaining 4 tablespoons of butter in it. Sprinkle in the remaining 5 tablespoons flour and cook over low heat, whisking constantly, for 5 minutes.
6. Whisk the reserved cooking liquid slowly into the butter and flour mixture and bring to a simmer. Cook slowly, stirring constantly, for 5 minutes.
7. Whisk in the cream and the remaining 2 tablespoons dill, and season with salt, pepper, and nutmeg. Return the veal and vegetables to the casserole and simmer together to heat through, about 5 minutes. Transfer to a deep serving dish and serve at once.



Eggplant and Spinach Lasagne Spirals

4 servings

Ingredients

- 3 lbs. plum tomatoes, halved lengthwise
- 5 tablespoons olive oil
- $\frac{3}{4}$ teaspoon salt
- $\frac{1}{2}$ teaspoon black pepper
- 1 small onion, finely chopped
- 2 garlic cloves, minced
- $\frac{1}{2}$ cup water
- $\frac{1}{4}$ cup chopped fresh basil
- 2 lbs. Asian or baby Italian eggplants, halved crosswise, then cut lengthwise into slices slightly less than $\frac{1}{4}$ inch thick
- 3 tablespoons olive oil
- 1 large garlic clove, finely chopped
- 1 $\frac{1}{4}$ teaspoons salt
- $\frac{1}{2}$ teaspoon black pepper
- 10 ounces baby spinach
- 1 lb. ricotta (preferably fresh)
- 1 large egg yolk, lightly beaten
- $\frac{1}{2}$ cup finely grated Parmigiano-Reggiano
- 8 dried lasagne noodles (not no-boil)

Method

1. Roast tomatoes for sauce: Preheat oven to 450 degrees F.
2. Toss tomatoes with 3 tablespoons oil, $\frac{1}{2}$ teaspoon salt, and $\frac{1}{4}$ teaspoon pepper and arrange, cut sides up, in 1 layer in 2 oiled glass or ceramic shallow baking dishes. Roast tomatoes in upper and lower thirds of oven, switching position of dishes halfway through baking, until skins are wrinkled and beginning to brown, 35 to 40 minutes. Cool slightly in baking dishes on racks.
3. Roast eggplant for lasagne: Toss eggplant slices with oil, garlic, $\frac{1}{2}$ teaspoon salt, and $\frac{1}{4}$ teaspoon pepper and arrange in 1 layer on 2 oiled baking sheets. Bake in upper and lower thirds of oven, switching position of sheets halfway through baking and turning slices over once, until tender, 12 to 14 minutes.
4. Reduce oven temperature to 350 degrees F.
5. Finish tomato sauce: When tomatoes are cool enough to handle, peel off skin and discard. Puree tomatoes with their juices in a blender, pulsing until almost smooth.
6. Cook onion and garlic in 2 tablespoons oil in a 3- to 4-quart heavy saucepan over moderate heat, stirring, until golden, about 10 minutes. Stir in tomato puree, water, $\frac{1}{4}$ teaspoon salt, and $\frac{1}{4}$ teaspoon pepper and simmer, partially covered, stirring occasionally, until slightly thickened and reduced to about 4 cups, about 15 minutes. Stir in basil.

7. Make filling and assemble lasagne: While sauce is simmering, cook spinach in a 3- to 4-quart pot of boiling salted water, uncovered, 1 minute, then drain in a colander. When cool enough to handle, squeeze any excess water from spinach and coarsely chop. Stir together ricotta, yolk, spinach, parmesan, 3/4 teaspoon salt, and 1/4 teaspoon pepper until combined well.

8. Cook lasagne noodles in a 6- to 8-quart pot of boiling salted water, stirring occasionally, until tender. Drain noodles in a colander and rinse under cold running water.

9. Spoon 2 cups tomato sauce into a 13- by 9-inch glass baking dish (or other 3-quart shallow baking dish). Lay out 4 lasagna noodles on a work surface, then spread 1/3 cup filling evenly over each noodle and cover with eggplant slices in 1 layer. Roll up each and arrange spirals, seam sides down and without touching, over sauce in dish, then make 4 more rolls and arrange in dish. Brush noodles with water, then spoon some sauce down middle of rolls and cover dish tightly with foil.

10. Bake in middle of oven until heated through, about 20 minutes. Heat remaining tomato sauce and serve on the side.

• Prep: 90 Minutes



Eggplant Parmesan

8 servings

Source: Gourmet | August 2004

Ingredients

- 2 ½ lbs. medium eggplants (about 3), cut crosswise into 1/3-inch-thick rounds
- 3 ¼ teaspoons salt
- 5 lbs. plum tomatoes
- 1 ½ cups plus 3 tablespoons olive oil
- 2 large garlic cloves, finely chopped
- 20 fresh basil leaves, torn in half
- ¾ teaspoon black pepper
- ¼ teaspoon dried hot red pepper flakes
- 1 cup all-purpose flour
- 5 large eggs
- 3 ½ cups panko * (Japanese bread crumbs)
- 2 ounces finely grated Parmigiano-Reggiano (2/3 cup)
- 1 lb. chilled fresh mozzarella (not unsalted), thinly sliced

Method

1. Toss eggplant with 2 teaspoons salt in a colander set over a bowl, then let drain 30 minutes.
2. While eggplant drains, cut an X in bottom of each tomato with a sharp paring knife and blanch tomatoes together in a 5-quart pot of boiling water 1 minute. Transfer tomatoes with a slotted spoon to a cutting board and, when cool enough to handle, peel off skin, beginning from scored end, with paring knife.
3. Coarsely chop tomatoes, then coarsely purée in batches in a blender. Heat 3 tablespoons oil in a 5-quart heavy pot over moderately high heat until hot but not smoking, then add garlic and sauté, stirring, until golden, about 30 seconds. Add tomato purée, basil, 1 teaspoon salt, 1/2 teaspoon pepper, and red pepper flakes and simmer, uncovered, stirring occasionally, until slightly thickened, 25 to 30 minutes.
4. Put oven rack in middle position and preheat oven to 375°F.
5. Stir together flour, remaining 1/4 teaspoon salt, and remaining 1/4 teaspoon pepper in a shallow bowl. Lightly beat eggs in a second shallow bowl, then stir together panko and 1/3 cup Parmigiano-Reggiano in a third shallow bowl.
6. Working with 1 slice at a time, dredge eggplant in flour, shaking off excess, then dip in egg, letting excess drip off, and dredge in panko until evenly coated. Transfer eggplant to sheets of wax paper, arranging slices in 1 layer.
7. Heat remaining 1 1/2 cups oil in a deep 12-inch nonstick skillet over moderately high heat until hot but not smoking, then fry eggplant 4 slices at a time, turning over once, until golden brown, 5 to 6 minutes per batch. Transfer with tongs to paper towels to drain.
8. Spread 1 cup tomato sauce in bottom of a rectangular 3 1/2-quart (13- by 11- by 2-inch) baking dish. Arrange about one third of eggplant slices in 1 layer over sauce, overlapping slightly if necessary. Cover eggplant with about one third of remaining

sauce (about 1 1/4 cups) and one third of mozzarella. Continue layering with remaining eggplant, sauce, and mozzarella. Sprinkle top with remaining 1/3 cup Parmigiano-Reggiano.

9. Bake, uncovered, until cheese is melted and golden and sauce is bubbling, 35 to 40 minutes.

Tomato sauce can be made 1 day ahead and chilled, covered. *Available at Asian markets and some supermarkets, and Uwajimaya (800-889-1928).



Eggplant Rollatini

6 servings

Source: Bon Appétit | September 2002

Ingredients

- Nonstick olive oil spray
- All purpose flour
- 4 large eggs, beaten to blend
- 3 ½ cups Panko breadcrumbs
- 2 ⅔ cups grated Parmesan cheese (about 8 ounces)
- 18 ¼- to 1/3-inch-thick lengthwise eggplant slices (from 2 medium)
- 3 cups (packed) coarsely grated whole-milk mozzarella cheese (about 12 ounces)
- 1 ¼ cups ricotta cheese (preferably whole-milk)
- ¾ cup chopped fresh basil leaves
- 3 cups purchased marinara sauce

Method

1. Preheat oven to 350°F. Spray 3 baking sheets and one 13x9x2-inch glass baking dish with nonstick spray. Place flour in 1 wide shallow bowl, eggs in second bowl, and breadcrumbs mixed with 1 cup Parmesan cheese in another. Sprinkle each eggplant slice with salt and pepper. Coat each slice with flour, then beaten egg, and finally breadcrumb mixture. Arrange eggplant slices in single layer on prepared sheets. Bake eggplant in batches until coating is golden, turning after 15 minutes, about 30 minutes total. Cool on sheets.

2. Mix mozzarella cheese, ricotta cheese, basil, and 1 cup Parmesan cheese in medium bowl. Season filling with salt and pepper. Divide filling among eggplant slices (about 3 tablespoons per slice); spread evenly. Starting at 1 short end, roll up eggplant slices, enclosing filling. Arrange rolls, seam side down, in prepared baking dish. (Can be made 1 day ahead. Cover and chill.)

3. Preheat oven to 350°F. Spoon marinara sauce over rolls; sprinkle with remaining 2/3 cup Parmesan cheese. Bake uncovered until rollatini are heated through and mozzarella cheese melts, about 30 minutes.

Four Cheese Lasagna with Gorgonzola

"This is a meatless lasagna that is heavenly."

8 servings

Source: America's Test Kitchen

Ingredients

- 6 ounces gruyere cheese, shredded
- 2 ounces finely grated parmesan cheese
- 1 ½ cups part-skim ricotta cheese
- 1 large egg, lightly beaten
- ¼ teaspoon fresh ground black pepper
- 2 tablespoons minced fresh flat leaf parsley
- 2 teaspoons minced fresh flat leaf parsley
- 3 tablespoons unsalted butter
- 1 medium shallot, minced
- 1 medium garlic clove, minced
- ⅓ cup all-purpose flour
- 2 ½ cups whole milk
- 1 ½ cups low sodium chicken broth
- ½ teaspoon salt
- 1 bay leaf
- 1 pinch cayenne pepper
- 15 no-boil lasagna noodles
- 8 ounces Fontina cheese, shredded
- 3 ounces gorgonzola, finely crumbled

Method

1. Place Gruyere and 1/2 cup Parmesan in a large heatproof bowl. Combine ricotta, egg, black pepper, and 2 tablespoons parsley in another medium bowl. Set both bowls aside.
2. Melt butter in medium saucepan over medium heat until foaming; add shallot and garlic and cook, stirring frequently, until beginning to soften, about 2 minutes. Add flour and cook, stirring constantly, until thoroughly combined, about 1 1/2 minutes; mixture should not brown. Gradually whisk in milk and broth; increase heat to medium-high and bring to a full boil, whisking frequently. Add salt, bay leaf, and cayenne; reduce heat to medium-low and simmer until sauce thickens and coats the back of a spoon, about 10 minutes, stirring occasionally with heatproof rubber spatula or wooden spoon and making sure the scrape bottom and sides of saucepan. You should have about 4 cups of sauce.
3. Remove saucepan from heat and discard bay leaf. Gradually whisk 1/4 cups of sauce into ricotta mixture. Pour remaining sauce over Gruyere mixture and stir until smooth; set aside.
4. Adjust oven rack to upper middle position and heat oven to 350°F Place noodles in 13 x 9" baking dish and cover with very hot tap water; soak for 10 minutes, agitating noodles occasionally to prevent sticking. Remove noodles from water, place in a single layer on kitchen towel, and pat dry. Wipe out baking dish and spray lightly with nonstick cooking spray.
5. Distribute 1/2 cup sauce in bottom of baking dish. Place 3 noodles in single layer on top of sauce. Spread 1/2 cup ricotta mixture evenly over noodles and sprinkle evenly with 1/2 cup fontina and 3 tablespoons Gorgonzola. Drizzle 1/2 cup sauce evenly over cheese. Repeat layering of noodles, ricotta, fontina, Gorgonzola, and sauce 3 more times. Place final 3 noodles on top and cover completely with remaining sauce, spreading with a rubber spatula and allowing to spill over noodles. Sprinkle evenly with remaining 1/2 cup of Parmesan cheese.
6. Spray large sheet of foil with nonstick cooking spray and cover lasagna; bake until edges are just bubbling, 25-30 minutes, rotating pan halfway through baking time. Remove foil and turn on oven to broil. Broil until surface is spotty brown, 3-5 minutes.

Cool 15 minutes. Sprinkle with remaining 2 teaspoons parsley; cut into pieces and serve.

Grilled Eggplant Parmigiana

4 servings

Source: Gourmet

Ingredients

- ¼ cup olive oil
- 2 garlic cloves, finely chopped
- ¼ teaspoon dried hot red-pepper flakes
- 1 can crushed tomatoes, (15-ounce)
- ½ teaspoon salt
- ¼ cup coarsely chopped fresh basil
- ½ ounce finely grated Parmigiano-Reggiano (1/4 cup)
- 4 small Italian eggplants (1/2 pound each)
- 16 thin slices whole-milk mozzarella (from a 1-lb block;

Method

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

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

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

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

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

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

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

Grilled Pork Tenderloin with Peach Sauce

8 servings

Source: Bon Appetit

Ingredients

- 1 tablespoon vegetable oil
- 1 cup onion, chopped
- 5 tablespoons sugar
- 1 ½ cups dry red wine
- ¾ cup soy sauce, low sodium
- ¼ cup balsamic vinegar
- 2 ½ tablespoons ginger root, peeled, finely chopped
- 1 ½ teaspoons ground cinnamon
- ½ teaspoon black pepper
- 3 15 oz pork tenderloin
- 3 medium peaches, peeled, pit and sliced
- 2 tablespoons chopped chives

Method

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

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

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

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

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



Grilled Salmon with Black Beans

The mildly spicy piment d'Espelette Mayonnaise is France's very own chili powder. It's available at specialty foods stores and from zingermans.com.

4 servings

Source: Bon Appetit

Ingredients

- ⅓ cup plus 3 tablespoons olive oil
- 5 garlic cloves; 2 pressed, 3 minced
- 1 tablespoon finely grated lemon peel
- 1 tablespoon chopped fresh thyme
- ½ teaspoon coarse sea salt plus additional for seasoning
- 6 7-ounce salmon fillets with skin
- ½ cup finely chopped red onion
- ½ cup finely chopped celery
- ½ cup chopped plum tomatoes
- 2 tablespoons (scant) chopped jalapeño chiles with seeds
- 2 15-ounces cans black beans, rinsed, drained
- 1 teaspoon ground cumin
- Freshly ground black pepper
- Nonstick vegetable oil spray
- ¼ cup chopped fresh cilantro plus leaves for garnish
- Piment d'Espelette Mayonnaise

Method

1. Whisk 1/3 cup olive oil, pressed garlic, lemon peel, thyme, and 1/2 teaspoon sea salt in small bowl. Place fish, skin side down, in 13x9x2-inch glass baking dish. Brush marinade over top and sides of fish. Cover; chill at least 2 hours and up to 4 hours.
2. Heat 3 tablespoons olive oil in heavy large skillet over medium-high heat. Add onion, celery, tomatoes, chiles, and minced garlic. Sauté until vegetables are just soft, about 5 minutes. Mix in black beans and cumin. Reduce heat to medium and cook until flavors blend, stirring occasionally, about 5 minutes. Season to taste with sea salt and pepper. **DO AHEAD:** Can be made 2 hours ahead; let stand at room temperature.
3. Spray grill rack with nonstick spray and prepare barbecue (medium-high heat). Arrange fish, skin side up, on rack; spray skin. Grill fish 4 to 5 minutes; turn over. Grill until fish is just opaque in center, about 3 minutes longer, depending on thickness.
4. Rewarm beans with 1/4 cup water over medium heat; mix in chopped cilantro. Place 1/2 cup beans on each plate; top with fish and dollop of Piment d'Espelette Mayonnaise ; garnish with cilantro leaves.



Grilled Surf and Turf With Spicy Shallot Butter

6 servings

Source: Bon Appetit

Ingredients

- ½ cup butter, (1 stick) room temperature
- ¼ cup olive oil
- 2 large shallots, quartered
- 4 large garlic cloves, halved
- 1 teaspoon salt
- 1 teaspoon cayenne pepper
- ½ teaspoon ground black pepper
- 6 To 10-ounce New York Strip Steaks
- 3 10 ounce uncooked lobster tails, thawed if frozen

Method

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

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

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



Grilled Swordfish with Lime Butter

2 servings

Source: Bon Appetit

Ingredients

- 1 ½ tablespoons butter, softened
- 1 teaspoon lime zest, grated
- 1 tablespoon lime juice, fresh
- 1 tablespoon coriander leaf, minced
- 2 8 oz swordfish steak
- 1 clove garlic, minced

Method

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

2. Grill swordfish 3 - 4 minutes a side.

3. Top each steak with a dollop of coriander lime butter.

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



Hamburgers W/roquefort Cheese & Red Onions

4 servings

Source: Betsy Ryan

Ingredients

- 8 Ounces roquefort cheese
- $\frac{2}{3}$ cup mayonnaise
- 2 teaspoons red wine vinegar
- 1 teaspoon red pepper sauce
- 4 slices red onion, 1/2 inch thick
- $\frac{3}{4}$ cup barbecue sauce, hickory flavored
- 2 lbs. ground beef patties, sirloin

Method

1. Combine first four ingredients in medium bowl and whisk until smooth. (Can be made 1 day ahead, bring to room temperature before serving).
2. Prepare grill for barbecuing - medium heat.
3. Brush onions generously with barbecue sauce. Grill until onions are tender, brown and glazed, basting with barbecue sauce and turning occasionally, about 15 minutes.
4. Place hamburgers on grill, flip after 4-5 minutes. Continuing grilling 4-5 minutes until done.
5. Place patties on bottom halves of buns. Top each with 1 onion slice, Roquefort Mayonnaise, then bun tops.

Can toast buns on grill, if desired.

- Start to finish: 15 Minutes



Herbed Balsamic Chicken with Blue Cheese

This dish requires just four ingredients (aside from oil, salt, and pepper). Serve with an arugula salad.

6 servings

Source: Epicurious

Ingredients

- 6 skinless boneless chicken breast halves (5 to 6 ounces each)
- ½ cup balsamic vinegar
- 3 tablespoons olive oil
- 2 teaspoons coarse kosher salt, divided
- 1 ½ teaspoons freshly ground black pepper, divided
- 2 teaspoons herbes de Provence*
- 1 3-to 4-ounce wedge blue cheese, cut into 6 slices

Method

1. Place chicken in large resealable plastic bag. Whisk vinegar, 3 tablespoons oil, 1 1/2 teaspoons coarse salt, and 1 teaspoon pepper in small bowl. Add to chicken; seal bag. Chill 2 hours, turning bag occasionally.

2. Prepare barbecue (medium-high heat). Brush grill rack generously with oil. Arrange chicken on grill. Sprinkle with herbes de Provence, 1/2 teaspoon coarse salt, and 1/2 teaspoon pepper. Grill chicken until cooked through, about 6 minutes per side. Transfer to plates; top each with slice of cheese.



Italian Meatloaf

8 servings

Source: kraftfoods.com

Ingredients

- 2 lb. lean ground beef
- 1 pkg. (6 oz.) STOVE TOP Stuffing Mix for Chicken
- 1 can (14-1/2 oz.) Italian-style diced tomatoes, undrained
- 4 cloves garlic, minced
- 2 eggs, beaten
- 1 cup spaghetti sauce, divided
- 1-1/2 cups KRAFT Shredded Low-Moisture Part-Skim Mozzarella Cheese, divided

Method

1. HEAT oven to 375°F.
2. MIX all ingredients except 1/4 cup each spaghetti sauce and cheese.
3. SHAPE into loaf in 13x9-inch baking dish sprayed with cooking spray.
4. BAKE 1 hour or until done (160°F), topping with remaining sauce and cheese after 50 min.

Serve with hot mashed potatoes and your favorite steamed green vegetable to round out the meal.



Lasagna Roll-ups with Gorgonzola Cream Sauce

4 servings

Source: Rachael Ray

Ingredients

- 16 cremini caps, cleaned with a damp towel and finely chopped in food processor
- 1 small yellow-skinned onion, finely chopped
- 2 cloves garlic, minced
- 2 tablespoons (2 turns around the pan) extra-virgin olive oil
- 1 (10-ounce) package frozen chopped spinach, defrosted and squeezed dry
- Salt and pepper
- ¼ teaspoon ground nutmeg or the equivalent of freshly grated
- 2 cups part skim ricotta
- 8 curly edge lasagna noodles, cooked to al dente (12 to 14 minutes)
- 1 cup fat free chicken broth
- 8 ounces Gorgonzola, crumbled
- ½ cup (3 turns around the pan) heavy cream
- 1 to 1 1/2 cups shredded mozzarella

Method

1. In a medium skillet over moderate heat, sauté mushrooms, chopped onions, and garlic in oil until mushrooms give off their juices and darken and onions are tender, about 7 or 8 minutes. Season with salt and pepper; the salt will help draw water out of the vegetables as they cook.
2. Add dry chopped spinach to the pan and heat through for 1 minute. Adjust seasonings with salt, pepper, and a little nutmeg. Add ricotta and stir into mixture to heat cheese through, 1 minute longer. Remove pan from heat but leave in the warm skillet.
3. Heat broth in a small pan over moderate heat. Melt Gorgonzola into broth and bring liquid to a bubble. Stir in cream and thicken sauce 2 minutes.
4. Place cooked lasagna noodles on a large work surface or cutting board. Spread lasagna noodles with a layer of spinach-mushroom filling. Roll up pasta and arrange the 8 bundles in a shallow casserole dish. Pour warm sauce over roll-ups and top with mozzarella. Place casserole under broiler to melt cheese. Serve with steamed asparagus and broiled tomatoes.

Lasagne With Ricotta & Sausages

6 servings

Source: Craig Claibourn

Ingredients

- 1 lb. italian sausage, hot or sweet
- 1 tablespoon olive oil
- 1 clove garlic, finely minced
- ½ lb. lean pork, ground
- ½ cup dry white wine
- 3 cups tomato sauce
- salt and pepper
- 12 strips lasagna noodles, cooked
- 2 cups ricotta cheese
- ¼ cup hot water
- 1 cup parmesan cheese, grated
- ¼ cup butter, melted

Method

1. Preheat oven to 375.

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

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

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

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



Lemon Chicken Breasts

4 servings

Source: FoodNetwork.com

Ingredients

- ¼ cup good olive oil
- 3 tablespoons minced garlic (9 cloves)
- ⅓ cup dry white wine
- 1 tablespoon grated lemon zest (2 lemons)
- 2 tablespoons freshly squeezed lemon juice
- 1 ½ teaspoons dried oregano
- 1 teaspoon minced fresh thyme leaves
- Kosher salt and freshly ground black pepper
- 4 boneless chicken breasts, skin on (6 to 8 ounces each)
- 1 lemon

Method

1. Preheat the oven to 400 degrees F.
2. Warm the olive oil in a small saucepan over medium-low heat, add the garlic, and cook for just 1 minute but don't allow the garlic to turn brown. Off the heat, add the white wine, lemon zest, lemon juice, oregano, thyme, and 1 teaspoon salt and pour into a 9 by 12-inch baking dish.
3. Pat the chicken breasts dry and place them skin side up over the sauce. Brush the chicken breasts with olive oil and sprinkle them liberally with salt and pepper. Cut the lemon in 8 wedges and tuck it among the pieces of chicken.
4. Bake for 30 to 40 minutes, depending on the size of the chicken breasts, until the chicken is done and the skin is lightly browned. If the chicken isn't browned enough, put it under the broiler for 2 minutes. Cover the pan tightly with aluminum foil and allow to rest for 10 minutes. Sprinkle with salt and serve hot with the pan juices.

Lemon Chicken With Dill and Artichokes

6 servings

Ingredients

- 2 lemons, halved
- 8 large artichokes
- $\frac{2}{3}$ cup dry white wine
- $\frac{1}{2}$ cup fresh lemon juice
- $\frac{1}{3}$ cup olive oil
- 12 garlic cloves, minced
- 2 chickens (each about 3 $\frac{3}{4}$ pounds), giblets removed,
- each cut into 8 pieces

Method

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

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

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

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

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

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

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

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

Lime Chicken with Cheese

8 servings

Source: Bon Appetit

Ingredients

- ½ cup lime juice
- 6 tablespoons soy sauce
- 2 tablespoons sugar
- 2 teaspoons oregano
- 1 teaspoon rosemary
- 1 tablespoon minced garlic
- 1 ½ teaspoons chili powder
- ½ teaspoon cayenne pepper
- 8 boned and skinned chicken breast halves
- 8 slices Monterey jack cheese

Method

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

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

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

- Start to finish: 30 Minutes



Lime Pork Tenderloin

6 servings

Source: Gourmet Magazine

Ingredients

- 6 cloves garlic, chopped
- 2 tablespoons soy sauce
- 2 tablespoons ginger root, grated
- 2 teaspoons Dijon mustard
- ½ cup lime juice
- ½ cup olive oil
- cayenne pepper, to taste
- 4 pork tenderloin

Method

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

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

- Start to finish: 30 Minutes

Linguine with Sausage & Peppers

2 servings

Source: Bon Appetit

Ingredients

- ½ lb. Italian sausage, casings removed, hot or sweet
- 2 large bell pepper, red & green or yellow, cut into strips
- 1 medium onion, thinly sliced
- 1 large garlic clove, chopped
- 1 cup chicken broth
- ½ lb. linguine
- ¼ cup parmesan cheese, grated

Method

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

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

3. Season with salt and pepper.

Pass additional cheese when serving.

- Start to finish: 30 Minutes



Lobster Mac and Cheese

8 servings

Source: New York Times

Ingredients

- Kosher salt and black pepper, to taste
- 1 ½ pound lobster
- 2 tablespoons unsalted butter
- 1 cup cottage cheese
- 2 cups whole milk
- 1 teaspoon dry mustard
- Pinch cayenne pepper
- Pinch freshly grated nutmeg
- 1 pound sharp Cheddar cheese, grated
- ½ lb. macaroni or elbow pasta, uncooked

Method

1. Fill a large pot with salted water and set it over high heat to come to a boil. Plunge lobster into water and cover pot. Cook for 8 to 10 minutes, or until it is bright red. Check doneness by pulling an antenna; if it comes off without resistance, the lobster is done. Remove lobster to a bowl and allow to cool.
2. Meanwhile, heat oven to 375 degrees, with a rack in the upper third of the oven. Use a tablespoon of butter to butter a 9-inch-square baking pan.
3. In a blender, purée cottage cheese, milk, mustard, cayenne and nutmeg, and lightly season with salt and pepper. Transfer mixture to a large bowl, add grated cheese and uncooked pasta and stir well to combine. Pour into prepared pan, cover tightly with foil and bake for 30 minutes.
4. Meanwhile, crack lobster claws and tail over the bowl and remove the meat, reserving all liquid that comes out of the lobster. Roughly chop lobster meat.
5. Uncover baking pan, gently stir in lobster meat and up to 2 tablespoons of the reserved lobster juices, and dot with remaining tablespoon of butter. Bake, uncovered, for 30 minutes more, until browned on top.
6. Let cool for 15 to 20 minutes before serving.



Lobster Mac and Cheese

Use clam broth instead of mussel stock

8 servings

Source: Bobby Flay

Ingredients

- 6 tablespoons unsalted butter
- 6 tablespoons flour
- 3 cups mussel stock, heated, recipe follows
- 2 cups whole milk, heated
- 1 cup heavy whipping cream, heated
- 1 ½ lbs. fontina, coarsely grated
- 1 lb. taleggio, rind removed, cut into pieces
- ¼ cup grated Parmigiano-Reggiano
- Salt and freshly ground black pepper
- ½ cup chopped fresh parsley
- 1 tablespoon finely chopped fresh thyme
- 1 tablespoon finely chopped fresh tarragon
- 1 lb. large pasta shells, cooked in salted water to al dente
- 2 (2-pound) lobsters, steamed, meat removed from shells
- CRUMB TOPPING:
 - 1 ½ cups coarse breadcrumbs
 - 2 tablespoons olive oil
 - 2 teaspoons minced anchovy
 - Salt and freshly ground black pepper
 - ¼ cup chopped fresh parsley
 - 2 teaspoons grated lemon zest
- MUSSEL STOCK:
 - 2 tablespoons olive oil
 - 4 shallots, coarsely chopped
 - 1 cup dry white wine
 - 2 lbs. mussels, scrubbed

Method

1. Melt the butter in large saucepan over medium-high heat. Whisk in the flour and cook for 1 minute. Add the hot stock, milk, and cream and whisk until the sauce begins to thicken. Cook for 5 minutes, whisking occasionally.
2. Remove from the heat and whisk in the cheeses and season with salt and pepper. Add the parsley, thyme, tarragon, and pasta and stir until combined. Chop the lobster into bite-sized pieces and fold into the pasta. Divide into bowls.
3. For the crumb topping: Preheat the oven to 350 degrees F. Spread the breadcrumbs on a sheet pan and toast until barely golden, stirring once or twice, about 10 minutes. Heat the olive oil in a medium skillet over medium heat. Add the anchovies and stir a minute or 2 to warm through. Add the breadcrumbs, season with salt and pepper, and cook, tossing, until warm and slightly crisp. Remove from the heat and stir in the parsley and lemon zest. Sprinkle generously over the pasta.
4. Heat the oil in a large stockpot over medium heat. Add the shallots and cook until soft. Add the wine, bring to a boil, add the mussels, cover and cook until the mussels have opened. Remove the mussels to a bowl for another use, and then strain the broth

into a saucepan.



Lobster Stuffed Tenderloin of Beef

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

8 servings

Source: Linda Neidl

Ingredients

- 3 lbs. beef tenderloin
- 8 ounces frozen lobster tails
- 1 tablespoon butter, melted
- 1 ½ teaspoons lemon juice
- 6 slices bacon
- ½ cup green onions, sliced
- ½ cup butter
- ½ cup dry white wine
- ⅛ teaspoon garlic salt

Method

1. Preheat oven to 425.
2. Cut beef lengthwise to within 1/2 inch of end to butterfly.
3. Place frozen lobster tails in boiling salted water to cover. Return to boil, reduce heat and simmer 5-6 minutes. Carefully remove lobster from shells. Cut in half lengthwise. Place lobster end to end inside of beef. Combine 1 tablespoon melted butter and lemon juice and drizzle on lobster. Reassemble roast and tie securely with string at 1 inch intervals. Lay bacon slices atop.
4. Place on rack in shallow roasting pan and bake for 40 minutes for rare, or 50 minutes for medium.
5. Meanwhile: In saucepan cook green onions in remaining butter over very low heat til tender, stirring frequently. Add wine and garlic salt and heat thoroughly.
6. To serve: Slice roast and spoon on sauce.

Maple-mustard Baked Chicken

Enjoy this crunchy chicken at home for a family supper or take it along on a picnic to eat cold - no forks and knives required! For best flavor, shop for locally raised natural chicken and grade B maple syrup.

8 servings

Source: Price Chopper

Ingredients

- 3 tablespoons Dijon Mustard
- 2 tablespoons Pure Maple Syrup (preferably grade B)
- 2 tablespoons Peanut or Canola Oil, divided
- 1 tablespoon Fresh Thyme, finely chopped (or 1 teaspoon dried)
- $\frac{3}{4}$ teaspoons Freshly Ground pepper
- $\frac{1}{2}$ teaspoon Salt
- 4 $\frac{1}{2}$ lbs. Bone-in Chicken Pieces (thighs, drumsticks and/or breasts), skin removed, trimmed (see Tip)
- 1 $\frac{1}{2}$ cp Fresh Bread Crumbs, preferably whole wheat

Method

1. Whisk mustard, maple syrup, 1 tablespoon oil, thyme, pepper and salt in a large bowl. Add chicken and turn to coat evenly.
2. Cover and marinate in the refrigerator for at least 30 minutes and up to 6 hours.
3. Preheat oven to 400°F.
4. Set a wire rack on a large baking sheet.
5. Combine breadcrumbs and the remaining 1 tablespoon oil on a plate. Dredge the skinned side of each chicken piece in the breadcrumbs (with drumsticks, dredge the meatier side) and arrange breaded-side up on the wire rack.
6. Leave at least 1 inch between pieces. Bake until golden brown and an instant-read thermometer inserted into the thickest part of the meat registers 165°F, 35 to 40 minutes.
7. Serve hot or let cool, refrigerate and serve chilled.



Meatloaf

This is the perfect antidote to the Sunday blues, not least because there will be enough left over to pack sandwiches for Monday's lunch. A mix of beef, pork, and bacon ensures meatiness, with Worcestershire sauce, chopped prunes, and cider vinegar added for good balance and occasional suggestions of sweetness. Because the loaf is baked without a loaf pan, there's plenty of well-browned crust to go around.

Servings: --

Source: Epicurious.com

Ingredients

- 1 cup fine fresh bread crumbs (from 2 slices firm white sandwich bread)
- 1/3 cup whole milk
- 1 medium onion, finely chopped
- 3 garlic cloves, minced
- 1 medium celery rib, finely chopped
- 1 medium carrot, finely chopped
- 2 tablespoons unsalted butter
- 2 tablespoons Worcestershire sauce
- 1 tablespoon cider vinegar
- 1/4 teaspoon ground allspice
- 1/4 pound bacon (about 4 slices), chopped
- 1/2 cup pitted prunes, chopped
- 1 1/2 pounds ground beef chuck
- 1/2 pound ground pork (not lean)
- 2 large eggs
- 1/3 cup finely chopped flat-leaf parsley
- Garnish: cooked bacon

Method

1. Preparation
2. Preheat oven to 350°F with rack in middle.
3. Soak bread crumbs in milk in a large bowl.
4. Meanwhile, cook onion, garlic, celery, and carrot in butter in a large heavy skillet over medium heat, stirring occasionally, 5 minutes. Cover skillet and reduce heat to low, then cook until carrot is tender, about 5 minutes. Remove from heat and stir in Worcestershire sauce, vinegar, allspice, 2 teaspoons salt, and 1 1/2 teaspoons pepper. Add to bread-crumbs mixture.
5. Finely chop bacon and prunes in a food processor, then add to onion mixture along with beef, pork, eggs, and parsley and mix together with your hands.
6. Pack mixture into a 9- by 5-inch oval loaf in a 13- by 9-inch shallow baking dish or pan.
7. Bake until an instant-read thermometer inserted into center of meatloaf registers 155°F, 1 to 1 1/4 hours. Let stand 10 minutes before serving.
8. Cooks' note: Cooked meatloaf keeps, chilled, 3 days.



Meatloaf a La Searfoss

Linda Searfoss swears by this. Hope we don't swear at it!!!

6 servings

Source: Linda Searfoss

Ingredients

- ½ Pound Italian Sausage, skinned
- 2 Slices White Bread
- 2 Tablespoons Ketchup
- 1 Medium Onion, chopped
- 1 Egg
- ¾ Teaspoon Salt
- ¼ Teaspoon Pepper
- 1 Pound Ground Chuck

Method

1. Brown sausage in skillet, draining off excess grease.
2. While cooking sausage, cover bread with water in small bowl. Squeeze out excess water.
3. When sausage is cooked, remove from skillet; add 1/4 cup water and ketchup to skillet, scraping and stirring up browned bits. Reserve.
4. Mix together ground chuck, onion, bread, egg, salt and pepper, combining thoroughly.
5. Spread mixture on foil in rectangular shape. Sprinkle cooked sausage on top of meat mixture and press. Roll as you would for a jelly roll, lifting foil to start. Transfer to a loaf pan.
6. Bake at 350 degrees for 45 minutes. Combine 1/3 cup drippings from loaf pan to the reserved ketchup mixture and brush over neat loaf. Return to oven for 10 minutes. Remove from pan and let rest 15 minutes before slicing.



Meatloaf With 3 Cheeses

Good enough to serve company. This is Stephen's favorite meatloaf.

8 servings

Source: Stephen Fisher

Ingredients

- 2 Pounds Ground Beef
- 1 Large Onion, finely chopped
- 1 Clove Garlic, finely chopped
- 10 Ounces Frozen Chopped Spinach, thawed and drained
- ½ cup Parmesan Cheese
- 1 Teaspoon Parsley
- 2 Large Eggs, beaten slightly
- ½ cup Seasoned Bread Crumbs
- 2 Teaspoons Salt
- Freshly Ground Black Pepper, to taste
- 1 cup Mozzarella Cheese, cubed
- 1 cup Muenster Cheese, cubed

Method

1. Generously butter a 12x4x2 baking dish and sprinkle with some extra breadcrumbs, shaking out excess.
2. Combine meat, onion, garlic, spinach, Parmesan, Parsley, eggs, breadcrumbs, salt & pepper in large bowl and blend well.
3. Preheat oven to 350 degrees. Divide mixture into 3 equal portions. Pat 1/3 of mixture onto bottom of pan (making sure mixture touches sides of pan); Sprinkle mozzarella cubes over top. Add another 1/3 mixture of meat and then cover with Muenster cheese. Top with remaining meat mixture.
4. Sprinkle with breadcrumbs and dot with pats of butter. Bake until cooked through, about 1 hour.



Meatloaf with Beef and Sausage

8 servings

Source: Bon Appetit

Ingredients

- 2 lbs. lean ground beef, 85% lean
- 1 lb. mozzarella cheese, coarsely chopped
- 1 lb. sweet Italian turkey sausage link, casings removed, crumbled
- 2 cups fresh basil, chopped
- 1 cup bread crumbs
- 1 medium onion, chopped
- 1 cup sun-dried tomatoes, drained and chopped
- 5 cloves garlic, minced
- 1 ½ tablespoons oregano, diced
- 2 teaspoons salt
- 1 teaspoon ground pepper
- 1 cup tomato sauce, divided
- 3 large eggs, beaten
- ½ cup dry red wine

Method

1. Preheat oven to 375 degrees.
2. Combine first 11 ingredients in large bowl. Gently mix in 1/2 cup tomato sauce, eggs, and wine. Place meat mixture on large rimmed baking sheet and shape into 16x4-inch loaf. Brush with remaining tomato sauce.
3. Bake meat loaf until cooked through and thermometer inserted into center registers between 160 and 170 degrees, about 1 hour 15 minutes.

Milano Fall Pasta

4 servings

Source: Milano's Restauranat

Ingredients

- MARINADE
- ½ cup olive oil
- 1 cup apple cider
- ¼ cup apple cider vinegar
- ½ cup scallion, chopped
- 1 teaspoon curry powder
- 4 boneless chicken breasts
- SAUCE
- 2 ounces olive oil
- 1 ½ cups scallion, chopped
- 1 medium butternut squash, steamed, peeled and sliced
- 2 cups apple, peeled and diced
- 2 cups tomato, diced
- 1 teaspoon curry powder
- salt and pepper
- 1 cup chicken broth
- 1 ½ cups apple cider
- 1 ½ lbs. whole wheat pasta
- fresh sage, for garnish

Method

1. Marinade: Combine all ingredients, place chicken in bowl, cover with marinade, and refrigerate overnight.
2. Sauce: grill chicken until done, about 10 minutes and keep warm. In large skillet heat olive oil and scallions. Cook 1 minute. Add squash, apples, tomatoes, curry powder and salt and pepper. Cook for a minute. Add broth and cider and bring to a boil.
3. In large pot cook pasta until al dente, drain.
4. Arrange pasta in 4 bowls. Pour equal amounts of sauce over each. Slice chicken and place on top. Garnish with fresh sage.

- Start to finish: 45 Minutes



Mustard Chicken

I buy sour cream in small tubs because once opened, it should be used quickly. It's great in so many dishes and can even be used as a substitute for buttermilk, heavy cream, or plain yogurt in many recipes.

4 servings

Source: Taste of Home

Ingredients

- 1 ½ lbs. chicken thighs (about 8), rinsed and patted dry
- ½ teaspoon kosher salt
- ¼ teaspoon ground black pepper
- 2 tablespoons olive oil
- 1 onion, finely chopped
- ¼ lb. white button mushrooms, quartered
- 3 garlic cloves, finely minced or pressed through a garlic press
- 1 tomato, cored, halved, and chopped, or ¾ cup canned chopped tomatoes
- 1 tablespoon all-purpose flour
- 1 teaspoon dried tarragon
- ½ cup dry white wine
- 1 cup chicken broth, plus extra if needed
- ¼ cup Dijon mustard
- 2 tablespoons sour cream

Method

1. Preheat the oven to 350°F. Place the chicken on a cutting board and remove and discard the skin. Season the meat with the salt and pepper. Heat 1 tablespoon of the olive oil in a heavy-bottomed pot or Dutch oven over medium-high heat. Add the thighs, smooth side down, and cook until browned, about 4 minutes. Turn over the thighs and brown the other side, about 3 minutes more. Transfer the chicken to a plate and set aside.

2. Add the remaining 1 tablespoon olive oil along with the onion and cook until soft, stirring occasionally, for about 5 minutes. Stir in the mushrooms and continue to cook until the mushrooms are soft, 3 to 5 minutes. Add the garlic and cook until fragrant, 1 to 2 minutes, and then add the tomato and flour and cook, stirring, until the tomato begins to break down, about 3 minutes. Stir in the tarragon. Raise the heat and pour in the wine, letting it simmer for 1 minute before returning the chicken to the pot. Pour in enough broth to reach halfway up the sides of the chicken, then cover the pot and place it in the oven to braise, until the chicken pulls away from the bone easily, about 45 minutes, removing the lid halfway through cooking.

3. Remove the pot from the oven, use tongs to transfer the chicken to a plate, and set aside. Add the mustard and sour cream (if using) to the sauce and stir to combine. Then return the chicken to the pot and cook for about 5 minutes to bring the flavors together before serving.



Orange Chicken

4 servings

Source: Tiimes Union

Ingredients

- 1 cup water
- ½ cup orange juice
- ¼ cup lemon juice, fresh squeezed
- ⅓ cup rice vinegar
- 2 ½ tablespoons soy sauce
- 1 tablespoon grated orange zest
- 1 cup packed brown sugar
- ½ teaspoon minced fresh ginger root
- ½ teaspoon minced garlic
- 2 tablespoons chopped green onions
- ¼ teaspoon red pepper flakes
- 3 tablespoons cornstarch
- 2 tablespoons water
- 2 lbs. boneless skinless chicken breasts, cut into ½ inch pieces
- 1 cup all-purpose flour
- ¼ teaspoon salt
- ¼ teaspoon pepper
- 3 tablespoons olive oil

Method

1. Pour into saucepan water, orange juice, lemon juice, rice vinegar, and soy sauce; set over medium-high heat. Stir in orange zest, brown sugar, ginger, garlic, red pepper and chopped onion.
2. In a small bowl, mix 3 tablespoons of cornstarch with 2 tablespoons of cold water, mix well and add to sauce. Bring to a boil. Remove from heat, and let cool 10 to 15 minutes.
3. Place chicken pieces into a resealable plastic bag. When contents of saucepan have cooled, pour 1 cup of sauce into bag. Reserve remaining sauce. Seal bag, and refrigerate at least 2 hours.
4. In another resealable plastic bag, mix flour, salt and pepper. Add marinated chicken pieces, and shake to coat.
5. Heat oil in a large skillet over medium heat. Place chicken in skillet, and brown on both sides. Remove to paper towels, and cover with aluminum foil.
6. Wipe out skillet and add sauce. Bring to a boil over medium-high heat. Mix together corn starch and 2 tablespoons water, and stir into sauce. Reduce heat to medium low; stir in chicken pieces, and simmer, about 5 minutes, stirring occasionally.
7. Serve over fried rice or steamed white rice.

Orange Marinated Pork Tenderloin

6 servings

Source: Stephen Fisher

Ingredients

- 1 cup orange juice
- 1/3 cup soy sauce
- 1/4 cup olive oil
- 2 teaspoons rosemary, crumbled
- 3 cloves garlic, pressed
- 2 pork tenderloins

Method

1. Combine first five ingredients in baking dish. Add pork and marinate in refrigerator at least 1 hour or overnight.
2. Preheat oven to 400. Drain pork, reserving marinade. Season pork with pepper and roast til cooked, about 25 minutes.
3. Meanwhile bring reserved marinade to boil in small saucepan. Slice pork & serve, passing sauce separately.

- Start to finish: 10 Minutes



Pasta Lyons Noelle

Stephen came with this recipe after winning the Chinese Auction Xmas 2014 with the Lyons. He had to do something to use the beautiful bag of pasta he won. A fun time was had by all. Who needs an umbrella?

Servings: --

Source: Epicurious.com

Ingredients

- 2 tablespoons olive oil
- 2 small shallots, chopped
- 1 pound fresh Mexican chorizo or hot Italian sausage, casings removed
- 1 small can tomato paste
- ½ teaspoon crushed red pepper flakes
- 2 cans chicken broth
- 1 15-ounce can chickpeas, rinsed
- 12 ounces small dried pasta (such as malloreddus or orecchiette)
- Kosher salt
- 2 tablespoons chopped fresh flat-leaf parsley (optional)
- Finely grated Parmesan and lemon zest (for serving)

Method

1. Preparation

2. Heat oil in a large skillet over medium-high heat. Add shallots and cook, stirring often, until beginning to brown, about 3 minutes. Add chorizo and cook, breaking up with a spoon, until browned and cooked through, 5-7 minutes.

3. Add tomato paste and red pepper flakes to skillet and cook, stirring, until paste darkens, about 1 minute. Add broth; bring to a boil, reduce heat, and simmer, stirring occasionally, until sauce is thick-ened, 15-20 minutes. Add chickpeas and cook until heated through, about 2 minutes.

4. Meanwhile, cook pasta in a large pot of boiling salted water, stirring occasionally, until al dente. Drain pasta, reserving 1 cup pasta cooking liquid.

5. Add pasta and 1/2 cup pasta cooking liquid to sauce. Cook, stirring and adding more cooking liquid as needed, until sauce thickens and coats pasta, about 3 minutes.

6. Serve pasta topped with parsley, if using, Parmesan, and lemon zest.

7. Per serving: 660 calories, 35 g fat, 4 g fiber

8. Nutritional analysis provided by Bon Appétit

I used a sweet Italian (chicken) sausage and then relied on the crushed red pepper to provide the heat...which was plenty. I also added a dash of smoked paprika to make up for the seasoning difference. I also put the chickpeas in with 10 minutes left so they could soak up more flavor. You can also add a jar of roasted red peppers thinly sliced for added color and flavor.

Pasta with Chicken, Spinach & Sun-dried Tomatoes

4 servings

Source: Bon Appetit

Ingredients

- 4 tablespoons olive oil
- 1 tablespoon worcestershire sauce
- 1 tablespoon balsamic vinegar
- ¼ teaspoon dried crush red pepper
- 1 teaspoon rosemary
- 2 tablespoons garlic, chopped
- 6 boned and skinned chicken breast halves
- 1 small shallot, 1 inch thick
- 1 cup sun-dried tomatoes, sliced and drained
- 2 cups fresh spinach
- ½ lb. small pasta shells
- 1 can chicken broth
- ½ cup parmesan cheese, grated

Method

1. Combine 1 tablespoon oil, worcestershire sauce, vinegar, crushed red pepper, rosemary and 1 teaspoon garlic in large bowl. Add chicken; turn to coat. Cover, chill at least 1 hour and up to 5 hours.
2. Heat 1 tablespoon oil in large skillet. Remove chicken from marinade and saute chicken until cooked through, about 3 minutes per side. Cut into 1/2 inch thick slices. Set aside.
3. Heat remaining 2 tablespoons oil in skillet and add shallot and remaining 1 1/2 tablespoons garlic and saute until golden, about 3 minutes. Stir in sun-dried tomatoes and saute until shallots are tender, about 2 minutes. Add spinach and stir until wilted, about 3 minutes.
4. Meanwhile cook pasta until tender, drain and return to pot. Add spinach mixture and chicken to pasta; toss to coat. Add stock. Stir over medium heat until stock is slightly absorbed, about 5 minutes. Stir in 1/4 cup Parmesan. Season with salt and pepper. Sprinkle with remaining Parmesan cheese.



Pasta with Garlic, Broccoli...tomatoes

4 servings

Source: Anita Virgilio

Ingredients

- 5 cups broccoli flowerets, cooked
- 1 Pound fusilli, cooked
- ½ cup sun-dried tomatoes, oil-packed, oil reserved
- ¼ cup olive oil
- ⅓ cup garlic, chopped
- 2 Large tomatoes, chopped
- ½ Teaspoon red pepper
- 1 cup parmesan cheese
- ⅓ cup basil, chopped
- 1 Tablespoon basil, additional

Method

1. Heat oils in skillet.
2. Add garlic and saute 2 minutes.
3. Add both types of tomatoes, red pepper and broccoli and saute til heated through, about 2 minutes . Add pasta, 1 cup parmesan cheese and basil. Toss.
4. Season with salt and pepper.
5. Transfer to serving dish and sprinkle with cheese.

- Start to finish: 20 Minutes

Penne with Chicken, Shrimp and Sausage

6 servings

Source: Times Union

Ingredients

- 1 lb. penne pasta
- 4 ounces extra-virgin olive oil
- 12 ounces chicken breast, cut into strips
- 12 ounces Italian sausage, cut on diagonal into rounds
- 2 to 4 cloves fresh garlic, minced
- 4 ounces Prosciutto, cut into strips
- 16 ounces cleaned large raw shrimp
- 2 cups crushed canned tomatoes
- Salt, to taste
- Pepper, to taste
- 1 cup cream and ½ cup half-and-half or 1½ cups fat-free half-and-half.
- 12 large leaves fresh basil
- 4 ounces grated Parmesan cheese

Method

1. In a large pot of salted, boiling water, cook penne until tender.
2. In a large saute pan, heat olive oil. Add chicken and sausage. Saute 2 to 3 minutes. Add garlic and prosciutto; saute 2 additional minutes. Add shrimp and saute 2 minutes.
3. Add tomatoes, salt, and pepper; stir and let simmer 1 minute. Shrimp should be pink and cooked through.
4. Stir in cream or half-and-half. Add drained pasta. Stir in basil and half of Parmesan. Spoon mixture into a large, ovenproof, serving bowl. Top with remaining Parmesan and brown under broiler for a few minutes, until Parmesan is slightly crunchy.

Penne With Tomatoes & Olives

4 servings

Source: Anita Virgilio

Ingredients

- 6 tablespoons olive oil
- 1 ½ cups onion, chopped
- 1 teaspoon garlic, minced
- 3 28 ounce italian plum tomatoes, drained
- 2 teaspoons basil, dried
- 1 ½ teaspoons crushed red pepper
- 2 cups chicken broth, low salt
- 1 lb. penne or rigatoni
- 2 ½ cups havarti cheese
- ½ cup olives, pitted & sliced
- ½ cup parmesan cheese, grated
- ¼ cup basil, fresh and chopped

Method

1. Heat 3 tablespoons oil in heavy pan over medium heat. Add onion and garlic and saute until onion is translucent about 5 minutes. Mix in tomatoes, dried basil and crushed red pepper-bring to boil and break up tomatoes. Add broth, bring to boil and reduce heat to medium, simmer til thickened, about 1 hour. Season with salt and pepper.

2. Preheat oven to 375.

3. Cook pasta til tender and drain. Return pasta to pot and toss with 3 tablespoons oil. Pour sauce over and toss to blend. Mix in Havarti cheese. Transfer pasta to 13x9x2 glass baking dish. Sprinkle with olives, then parmesan.

4. Bake til pasta is heated through, about 30 minutes. Sprinkle with fresh basil.

- Start to finish: 20 Minutes

Penne with Tomatoes, Pesto & Artichokes

4 servings

Source: Bon Appetit

Ingredients

- 7 ounces artichoke hearts, drained -- save oil
- 1 large onion
- 3 large garlic clove, chopped
- 28 ounces diced tomatoes
- ½ cup pesto sauce
- 12 ounces penne pasta, cooked
- ½ cup grated Parmesan cheese

Method

Heat 3 tablespoons oil reserved from artichokes in heavy large pot over med-high heat. Add onion and garlic and saute until onion is tender, about 7 minutes. Add tomatoes with their juices and artichokes. Simmer until sauce thickens slightly, about 8 minutes. Add pesto; simmer 1 minute longer. Mix in pasta and 1/3 cup cheese. Season pasta with salt and pepper.

Serving Ideas : May serve with additional parmesan cheese

Penne with Veal & Tomato Cream Sauce

4 servings

Source: The Amazing Joan Fisher

Ingredients

- 1 teaspoon olive oil
- 1 lb. ground veal
- 1 cup green onion, chopped
- 29 ounces tomatoes, peeled and diced
- 1 cup whipping cream
- ½ cup dry white wine
- 1 small can tomato paste
- 12 ounces penne, cooked and drained
- Grated Parmesan cheese

Method

1. Heat oil in heavy skillet over medium-high heat. Add veal and green onions and saute until cooked through, breaking up veal with back of spoon, about 6 minutes.

2. Add tomatoes with their liquids, cream, wine and tomato paste. Simmer until sauce thickens, about 12 minutes.

3. Add cooked pasta and toss until heated through and coated with sauce, about 2 minutes.

4. Season to taste with salt and pepper.

5. Serve, passing Parmesan separately.

- Start to finish: 45 Minutes

Pork Chops with Pears and Blue Cheese

4 servings

Source: Times Union

Ingredients

- 2 tablespoons Vegetable Oil
- 4 thick pork chops
- salt and pepper, to taste
- 2 large pears, quartered, cored and peeled
- ½ cup white wine
- 3 ounces blue cheese

Method

1. In frying pan, heat oil. Season the pork chops with salt and pepper and fry until browned on both sides.
2. In the meantime, cut each pear quarter lengthwise into 3 slices. Add pears to the browned chops, along with the wine. Cover pan, reduce heat, and cook for 15 to 20 minutes or until the chops are done.
3. Uncover pan and sprinkle crumbled blue cheese on top. Turn off heat, replace the cover and allow pan to stand for a few minutes.

Pork Loin in Horseradish Crust

2 servings

Source: Gourmet

Ingredients

- 1 cup bread crumbs, freshly ground
- 2 tablespoons olive oil
- 2 tablespoons horseradish
- 1 lb. pork loin
- 1 ½ tablespoons dijon mustard

Method

1. Preheat oven to 425.
2. In heavy skillet cook bread crumbs in 1 tablespoon oil with salt and pepper to taste, til golden brown. Transfer to dish and toss well with horseradish. Season pork with salt and pepper.
3. In skillet heat remaining oil and brown pork on all sides for about 5 minutes. Transfer pork to baking pan and coat pork with mustard. Press bread crumb mixture into mustard.
4. Bake for 25 to 30 minutes til thermometer registers 155.

Serve with Red Cabbage and Onions

- Start to finish: 30 Minutes

Pork Tenderloin with Herb Crust

8 servings

Source: Bon Appetit

Ingredients

- 6 cups French bread breadcrumbs
- $\frac{2}{3}$ cup chopped fresh parsley
- 2 tablespoons chopped fresh rosemary
- 1 $\frac{3}{4}$ teaspoons crumbled bay leaves
- 3 lbs. pork tenderloin, trimmed
- 4 tablespoons butter
- 2 tablespoons olive oil

Method

1. Preheat oven to 350.
2. Mix first 4 ingredients in large bowl to blend. Season to taste with salt and pepper.
3. Sprinkle pork with salt and pepper. Dip into eggs, then into breadcrumb mixture, coating completely.
4. Melt 2 tablespoons butter and 1 tablespoon oil in large skillet over medium heat. Add half of the pork; cook until golden on all sides, about 5 minutes. Place on rack set in large roasting pan, Wipe out skillet, Repeat with remaining 2 tablespoons butter, 1 tablespoon oil and pork.
5. Roast pork until crust is golden and thermometer inserted into center registers 155F, about 20 minutes. Transfer pork to cutting board. Let stand 5 minutes. Slice pork and serve.

Portobello Burgers with Basil-mustard Sauce

6 servings

Source: Stephen Fisher

Ingredients

- 1 cup mayonnaise
- ½ cup fresh basil, chopped
- 2 tablespoons dijon mustard
- 1 teaspoon fresh lemon juice
- ½ cup olive oil
- 1 tablespoon minced garlic
- 6 4 inch portobello mushrooms, stems removed
- 6 hamburger buns, split
- 6 large tomato slices

Method

1. Mix first 4 ingredients in bowl. Season with salt and pepper. Whisk olive oil and garlic in another small bowl.
2. Prepare barbecue. Brush mushroom caps on both sides with garlic oil. Season with salt and pepper. Grill mushrooms until tender and golden brown, about 4 minutes per side. Transfer to platter; cover with foil to keep warm. Grill cut side of hamburger roll til light golden.
3. Place bottom half of bun on each plate. Top each with 1 mushroom, then 1 lettuce leaf and 1 tomato slice. Spoon some basil-mustard sauce over tomato and top with bun.

Prosciutto-stuffed Pork Tenderloin

Joan and Stephen served this to Jack, Claire, Joe, Joyce, Faith T. & Ruth O'C. Was delicious.

6 servings

Source: Bon Appetit

Ingredients

- 2 1 pound pork tenderloins
- 8 thin slices prosciutto (each about 8x2 inches)
- ½ cup Fresh Breadcrumbs Made From Crustless Fren
- 2 teaspoons chopped fresh rosemary
- 2 teaspoons chopped fresh thyme
- 2 tablespoons olive oil
- 1 teaspoon salt
- 1 teaspoon freshly ground black pepper
- ¾ Pound Mushrooms, sliced
- 1 Clove Garlic, minced
- 1 cup Dry White Wine
- 1 cup Chicken Broth

Method

1. Arrange tenderloins side by side on work surface with thick end of one next to thin end of other. Slightly overlap prosciutto strips crosswise down length of pork (prosciutto will hang over pork on both sides).
2. Mix breadcrumbs, 1 teaspoon rosemary, and 1 teaspoon thyme in small bowl. Add 1 tablespoon oil; toss to blend. Sprinkle crumb mixture atop prosciutto on 1 pork tenderloin. Fold prosciutto over to cover stuffing and roll second tenderloin over prosciutto and stuffing on first. Using kitchen string, tie tenderloins and stuffing together in 4 or 5 places to make cylinder-shaped roast. Mix salt, pepper, 1 teaspoon rosemary, and 1 teaspoon thyme in small bowl. Rub herb mixture over outside of roast. Let stand 30 minutes.
3. Preheat oven to 350°F. Heat remaining 1 tablespoon oil in heavy large ovenproof skillet over medium-high heat. Add roast and saute until brown, turning with tongs, about 7 minutes. Place skillet with roast in oven. Roast pork until thermometer inserted into thickest part of pork registers 145°F, about 35 minutes. Transfer roast to platter; tent loosely with foil to keep warm (temperature will rise 5 to 10 degrees as pork stands).
4. Place same skillet over medium heat. Add mushrooms and garlic; saute until mushrooms begin to brown, about 6 minutes. Add wine and broth. Boil until sauce thickens enough to coat spoon, scraping up browned bits, about 12 minutes. Season with salt and pepper.
5. Cut roast crosswise into 1/2-inch-thick slices; serve with mushroom sauce.

Quick Chicken Fricassee

Two tablespoons of chopped fresh parsley leaves may be substituted for the tarragon in this recipe.

6 servings

Source: Cook's Illustrated

Ingredients

- 2 lbs. boneless, skinless chicken breasts , thighs, or a combination
- Table salt and ground black pepper
- 1 tablespoon unsalted butter
- 1 tablespoon olive oil
- 1 lb. cremini mushrooms, stems trimmed, caps wiped clean and cut into 1/4-inch slices
- 1 medium onion, chopped fine (about 1 cup)
- ¼ cup dry white wine
- 1 tablespoon unbleached all-purpose flour
- 1 medium garlic clove, minced or pressed through garlic press (about 1 teaspoon)
- 1 ½ cups low-sodium chicken broth
- ⅓ cup sour cream
- 1 egg yolk
- ½ teaspoon freshly grated nutmeg
- 2 teaspoons juice from 1 lemon
- 2 teaspoons minced fresh tarragon (see note)

Method

1. Pat chicken dry with paper towels and season with 1 teaspoon salt and ½ teaspoon pepper. Heat butter and oil in 12-inch skillet over medium-high heat. When foaming subsides, place chicken in skillet and cook until browned, about 4 minutes. Flip chicken and continue to cook until browned on second side, about 4 minutes longer. Transfer chicken to large plate.

2. Add mushrooms, onion, and wine to now-empty skillet and cook, stirring occasionally, until liquid has evaporated and mushrooms are browned, 8 to 10 minutes. Add flour and garlic; cook, stirring constantly, 1 minute. Add broth and bring mixture to boil, scraping bottom of pan with wooden spoon to loosen browned bits. Add chicken and any accumulated juices to skillet. Reduce heat to medium-low, cover, and simmer until instant-read thermometer registers 160 degrees when inserted in breasts and 175 degrees when inserted in thighs, 5 to 10 minutes.

3. Transfer chicken to clean platter and tent loosely with foil. Whisk sour cream and egg yolk together in medium bowl. Whisking constantly, slowly stir ½ cup sauce into sour cream mixture. Stirring constantly, slowly pour sour cream mixture into simmering sauce. Stir in nutmeg, lemon juice, and tarragon; return to simmer. Season to taste with salt and pepper. Pour sauce over chicken and serve.

Ravioli with Tomato & Artichoke Sauce

4 servings

Source: Joan Fisher

Ingredients

- 1 tablespoon olive oil
- 2 teaspoons garlic, minced
- 28 ounces tomatoes, canned, crushed
- 1 teaspoon basil
- 1 teaspoon oregano
- ½ teaspoon red pepper flakes
- 14 ounces artichoke hearts, drained and sliced
- 3 tablespoons cream
- 1 teaspoon sugar, optional
- 20 ounces Chicken and Four Cheese Round Ravioli, Hannaford

Method

1. In medium size pan, heat oil and saute garlic until golden. Add tomatoes, basil, oregano, pepper flakes and artichoke hearts.
2. Simmer for 20 minutes.
3. Add cream and simmer an additional 10 minutes.
4. Cook ravioli rounds according to package directions, drain and add to sauce.
5. Serve hot.



Reuben En Croute

6 servings

Source: Betsy Ryan

Ingredients

- ½ cup Onions, Chopped
- ¼ cup Butter
- 8 Ounces Sauerkraut, Well Drained
- ½ cup Mustard, Grey Poupon
- 1 Teaspoon Caraway Seed
- 8 Sheets Phyllo Dough
- ½ Pound Corned Beef Brisket, Thinly Sliced
- ¼ Pound Swiss Cheese, Sliced
- ¾ cups Sour Cream
- 1 Tablespoon Sweet Pickle Relish

Method

1. In saucepan, over medium heat, cook onion in 1 tablespoon butter until tender. Stir in sauerkraut, 1/4 cup mustard & caraway seed.
2. Melt remaining butter. Stack phyllo dough sheets, brushing with butter in between each layer.
3. Top with layers of corned beef, cheese, & sauerkraut mixture to within 1 inch of edges. Roll up from long edge, jelly-roll fashion, tucking in ends and brushing seams with butter. Place roll seam-side down on greased baking sheet. Cut slits on top of roll in 12 even sections, about 1/2 inch deep.
4. Bake at 375 degrees for 30-35 minutes or until golden brown.
5. SAUCE: Blend remaining mustard, sour cream and pickle relish.
6. Slice roll and serve with sauce.

Slice roll and serve with sauce.

Roast Loin of Pork With Cranberry Glaze

8 servings

Source: Connecticut a la Carte

Ingredients

- 5 Pounds Pork Loin, rolled and tied
- 1 Clove Garlic, peeled and chopped
- Salt and Pepper
- 2 Teaspoons Dried Rosemary, crushed
- 2 Large Carrot, peeled and chopped
- 2 Ribs Celery, coarsely chopped
- 1 Large Onion, peeled and chopped
- 1 cup White Wine
- Cranberry Glaze
- 1 Can Whole Cranberry Sauce
- ½ cup Mint Jelly
- 1 Tablespoon Fresh Lemon Juice

Method

1. Rub pork all over with garlic. With fingers, work salt, pepper and crushed rosemary into surface of meat. Combine chopped vegetables; place on bottom of roasting pan. Pour wine around vegetables. Place pork on top of vegetables in a preheated 350 degree oven.
2. Roast meat 2 1/2 hours, or 170 degrees, approximately 25 to 30 minutes per pound. Baste with pan juices occasionally.
3. Cranberry Glaze: Combine all ingredients in small saucepan and bring to a boil. After 1 1/2 hours of cooking pork, remove roast from oven and spoon half the glaze over it. Return the pork to oven for another hour, basting it twice with remaining sauce.
4. Slice the roast to serve.

This makes for a really moist pork roast.

Roast Pork With Hot Apple Coleslaw

6 servings

Source: Joan Fisher

Ingredients

- 1 bag coleslaw, mix
- 2 granny Smith apple, diced
- ¼ cup chicken broth
- 1 tablespoon butter, melted
- ½ teaspoon caraway seed
- ¾ teaspoon salt
- ¼ teaspoon pepper
- 2 pork tenderloins
- 2 tablespoons spicy mustard

Method

1. Oven 400. Grease rack and tray of broiler pan.
2. Toss coleslaw, 1/2 tsp salt, pepper, apple, chicken broth, butter and caraway in tray. Place rack over tray. Brush pork with mustard and sprinkle 1/4 tsp salt over pork.
3. Roast 35 to 40 minutes until thermometer reads 160.
4. Let stand 5 minutes.



Roast Pork with Pears

Here, a boneless pork loin is stuffed with a flavorful herb-and-garlic mixture, then roasted with fresh pears and leeks. A creamy mustard pan sauce adds the finishing touch to this succulent dish.

8 servings

Source: Williams-Sonoma Kitchen

Ingredients

- ¾ cup packed fresh flat-leaf parsley leaves
- ¼ cup packed roughly chopped fresh sage,
- plus whole sage leaves for roasting
- 3 whole garlic cloves, plus 2 cloves, minced
- Salt and freshly ground pepper, to taste
- 5 tablespoons olive oil
- 1 boneless pork loin roast, about 3 1/2 lb.,
- halved horizontally
- 3 ripe red Anjou pears, halved lengthwise
- 4 leeks, white portions only, trimmed, halved
- lengthwise and rinsed
- 2 teaspoons all-purpose flour
- ¼ cup dry white wine
- ½ cup chicken broth
- 2 tablespoons whole-grain mustard
- ¼ cup heavy cream

Method

1. Position a rack in the lower third of an oven and preheat to 400°F.
2. In a mini food processor, process the parsley, chopped sage, whole garlic, salt, pepper and 3 Tbs. of the olive oil until a fine paste forms. Spread the mixture on the cut side of one half of the pork loin, then place the other half on top. Tie the roast together with kitchen twine and tuck whole sage leaves underneath the twine. Season the roast with salt and pepper.
3. In a 5 1/2-quart Dutch oven over medium-high heat, warm the remaining 2 Tbs. olive oil. Add the pears, cut side down, and cook until browned, about 5 minutes. Transfer to a plate. Add the pork to the pot and brown on all sides, about 8 minutes total. Transfer to a plate. Place the leeks, cut side down, in the pot in a single layer. Set the pork on top and place the pears along the sides of the pot.
4. Roast until an instant-read thermometer inserted into the center of the pork registers 140°F, 45 to 55 minutes. Transfer the pork to a carving board, cover loosely with aluminum foil and let rest for 10 minutes before carving. Transfer the leeks and pears to a platter.
5. Pour the pan drippings into a bowl and discard all but 2 tsp. of the fat. Warm the reserved fat in the pot over medium-high heat. Add the minced garlic and flour and cook, stirring frequently, for 30 seconds. Add the wine and cook, stirring frequently, for 1 minute. Add the broth and pan drippings and cook until slightly thickened, about 3 minutes. Remove the pot from the heat and whisk in the mustard and cream. Season with salt and pepper.

6. Cut the pork into slices and arrange on the platter. Pass the sauce alongside.



Roasted Rosemary Fillet of Beef with Pinot Noir Sauce

Pinot Noir, with its hints of berry jam and black pepper, makes a lusciously well-balanced sauce for this toothsome roasted fillet of beef.

8 servings

Source: Redbook

Ingredients

- Fillet of Beef:
- 1 (4-pound) oven-ready tied center-cut fillet of beef
- 2 tablespoon(s) fresh rosemary leaves
- 4 clove(s) garlic
- ¼ cup(s) country-style Dijon mustard
- 2 teaspoon(s) kosher salt
- 2 teaspoon(s) freshly ground black pepper
- 2 tablespoon(s) olive oil
- Pinot Noir sauce:
- 1 cup(s) pinot noir or other dry red wine
- 1 shallot, minced
- 3 cup(s) reduced-sodium beef broth
- 1 sprig(s) rosemary
- 1 tablespoon(s) tomato paste
- 2 tablespoon(s) unsalted butter
- Freshly ground pepper
- Creamy polenta (optional), for serving
- Sautéed kale (optional), for serving

Method

1. Remove beef from refrigerator 1 hour before roasting to bring it to room temperature. Heat oven to 500 degrees F and position a rack in center of oven. Finely chop rosemary and garlic together, then stir in mustard. Pat beef dry and season all over with salt and pepper.
2. Heat oil in a heavy roasting pan across 2 stovetop burners over high heat until oil is shimmering but not smoking. Add beef to pan; sear 12 minutes, turning 5 times with tongs, until deeply browned. Transfer to a piece of foil. Discard oil from pan and put roasting rack in pan. Place beef on rack and brush all over with mustard mixture.
3. Place fillet in oven; reduce temperature to 450 degrees F. Roast about 25 to 30 minutes for rare, until an instant-read thermometer registers 130 degrees F when inserted into center of fillet. (Check temperature after about 20 minutes.) Transfer fillet to a cutting board and loosely tent with foil. Pour drippings from roasting pan into a glass measure; discard fat and reserve drippings for sauce. Let fillet rest 15 minutes.
4. To make pinot noir sauce: Place roasting pan over 2 stovetop burners over medium-high heat, using an oven mitt to hold edge of pan. Add wine to pan and bring to a boil, scraping bottom and sides of pan with a wooden spoon. Add shallot; cook until wine is reduced to about 1/4 cup. Add broth and rosemary sprig; bring to a boil. Whisk in tomato paste; lower heat and simmer 8 to 10 minutes, or until sauce is slightly thickened. Remove rosemary sprig; swirl in butter until emulsified and season with pepper. Stir in reserved drippings and any accumulated juices from cutting board.
5. Slice beef and serve with sauce, and creamy polenta and kale, if desired.

Roquefort-stuffed Pork Chops

4 servings

Source: Bon Appetit

Ingredients

- 4 1 inch pork center rib chops
- 3 tablespoons butter
- 1 ½ cups french bread, cubed
- 1 cup chopped mushrooms
- 2 tablespoons minced onion
- ½ teaspoon dried rosemary, crumbled
- ½ cup crumbled Roquefort cheese

Method

1. Preheat oven to 350. Cut each pork chop horizontally in half to bone (or almost through if using boneless chops), making pocket for stuffing.

2. Melt 1 tablespoon butter in heavy skillet over medium heat. Add bread and saute until golden, about 10 minutes. Transfer to medium bowl. Melt 1 tablespoon butter in same skillet. Add mushrooms, onion and rosemary and saute until onion is soft, about 5 minutes. Add to bread. Refrigerate until mixture is completely cooled, about 15 minutes.

3. Mix Roquefort into bread mixture; season with salt and pepper. Insert stuffing into pockets in pork, dividing equally. Skewer pockets closed with toothpicks if necessary. Sprinkle pork with salt and pepper.

4. Melt remaining 1 tablespoon butter in ovenproof skillet over high heat. Add pork to skillet; saute until brown, about 2 minutes per side. Place skillet in oven. Bake pork until cooked through, about 25 minutes.



Sausage, Cheese and Basil Lasagna

8 servings

Source: Epicurious.com

Ingredients

- 2 tablespoons olive oil
- 1 lb. spicy Italian sausages, casings removed
- 1 cup chopped onion
- 3 large garlic cloves, chopped
- 2 teaspoons dried oregano
- ¼ teaspoon dried crushed red pepper
- 1 28-ounce can crushed tomatoes with added puree
- 1 14 1/2-ounce can diced tomatoes with green pepper and onion (do not drain)
- 1 ½ cups (packed) fresh basil leaves
- 1 15-ounce container plus 1 cup part-skim ricotta cheese
- 1 ½ cups (packed) grated mozzarella cheese (about 6 ounces)
- ¾ cup grated Parmesan cheese (about 2 ounces)
- 1 large egg
- ½ teaspoon salt
- ¼ teaspoon ground black pepper
- 12 no-boil lasagna noodles from one 8-ounce package
- 3 cups (packed) grated mozzarella cheese (about 12 ounces)
- 1 cup grated Parmesan cheese (about 3 ounces)
- Nonstick olive oil spray

Method

1. Preparation

2. Sauce:

3. Heat oil in heavy large pot over medium-high heat. Add sausages, onion, garlic, oregano and crushed red pepper and sauté until sausage is cooked through, mashing sausage into small pieces with back of fork, about 10 minutes. Add crushed tomatoes and diced tomatoes with juices. Bring sauce to boil. Reduce heat to medium and simmer 5 minutes to blend flavors. Season with salt and pepper. (Can be made 1 day ahead. Chill until cold, then cover and keep chilled.)

4. Filling:

5. Using on/off turns, chop fresh basil leaves finely in processor. Add ricotta, mozzarella, Parmesan, egg, 1/2 teaspoon salt and 1/4 teaspoon pepper. Using on/off turns, process filling until just blended and texture is still chunky.

6. Assembly:

7. Preheat oven to 375°F. Spread 1 1/4 cups sauce in 13x9x2-inch glass baking dish. Arrange 3 noodles on sauce. Drop 1 1/2 cups filling over noodles, then spread evenly to cover. Sprinkle with 3/4 cup mozzarella cheese and 1/4 cup Parmesan cheese. Repeat layering of sauce, noodles, filling and cheeses 2 more times. Top with remaining 3 noodles. Spoon remaining sauce atop

noodles. Sprinkle with remaining cheeses. Spray large piece of foil with nonstick olive oil spray. Cover lasagna with foil, sprayed side down.

8. Bake lasagna 40 minutes. Carefully uncover. Increase oven temperature to 400°F. Bake until noodles are tender, sauce bubbles thickly and edges of lasagna are golden and puffed, about 20 minutes. Transfer to work surface; let stand 15 minutes before serving.



Sausages with White Beans In Tomato Sauce

4 servings

Source: Epicurious

Ingredients

- 2 tablespoons olive oil
- 4 garlic cloves, peeled, crushed
- 6 whole sweet Italian sausages (about 1 1/4 pounds)
- 6 cups cooked white beans with 1/2 cup reserved cooking liquid (see Cannellini Beans with Garlic and Sage)
- 1 14-to 15-ounce can plum tomatoes in juice; tomatoes chopped, juice reserved
- 2 large fresh sage sprigs
- 1 cup (or more) water

Method

Heat oil in large skillet over medium heat. Add garlic. Sauté garlic until golden, about 2 minutes. Add sausages; sauté until browned, about 5 minutes. Add 1/2 cup reserved bean cooking liquid, tomatoes with juice, and sage. Simmer 5 minutes. Add beans and 1 cup water. Cover and simmer until sausages are cooked through, adding more water by 1/4 cupfuls if dry, about 30 minutes. Uncover and simmer until sauce thickens, if desired. Season with salt and pepper.

Sauteed Chicken Cutlets with Porcini Sauce

4 servings

Source: Cook's Illustrated

Ingredients

- ½ ounce dried porcini mushrooms (about ¾ cup) (see note)
- 1 cup low-sodium chicken broth
- ¼ cup plus 1 teaspoon unbleached all-purpose flour
- 4 boneless, skinless chicken breasts (6 to 8 ounces each), tenderloins removed and breasts trimmed of excess fat, halved horizontally, and pounded ¼ inch thick (see note)
- 2 tablespoons vegetable oil, plus 1 teaspoon
- 1 small shallot, minced (about 2 tablespoons)
- ¼ cup dry vermouth
- 1 teaspoon tomato paste
- 1 teaspoon soy sauce
- ½ teaspoon sugar
- 2 tablespoons cold unsalted butter
- ½ teaspoon minced fresh thyme leaves
- ½ teaspoon juice from 1 lemon

Method

1. Rinse porcini in large bowl of cold water, agitating them with hands to release dirt and sand. Allow dirt and sand to settle to bottom of bowl, then lift porcini from water and transfer to microwave-safe 2-cup measuring cup. Add chicken broth, submerging porcini beneath surface of liquid. Microwave on high power 1 minute, until broth is steaming. Let stand 10 minutes. Using tongs, gently lift porcini out of broth and transfer to cutting board, reserving broth. Chop porcini into ¾-inch pieces and transfer to medium bowl. Strain broth through fine-mesh strainer lined with large coffee filter into bowl with chopped porcini.
2. Combine ¼ cup flour, 1 teaspoon salt, and ½ teaspoon pepper in pie plate. Working one piece at a time, dredge chicken in flour, shaking gently to remove excess. Set aside on plate.
3. Heat 1 tablespoon oil in 12-inch skillet over medium-high heat until smoking. Place 4 cutlets in skillet and cook without moving until browned, about 2 minutes. Flip cutlets and continue to cook until second sides are opaque, 15 to 20 seconds. Transfer to large plate. Add 1 tablespoon oil to now-empty skillet and repeat to cook remaining cutlets. Tent plate loosely with foil.
4. Add remaining teaspoon oil to now-empty skillet and return pan to medium heat. Add shallot and cook, stirring often, until softened, about 30 seconds. Add remaining teaspoon flour and cook, whisking constantly, 30 seconds. Increase heat to medium-high and whisk in vermouth, soaked porcini and their liquid, tomato paste, soy sauce, and sugar. Simmer until reduced to 1 cup, 3 to 5 minutes.
5. Transfer cutlets and any accumulated juices to skillet. Cover and simmer until cutlets are heated through, about 1 minute. Remove skillet from heat and transfer cutlets to serving platter. Whisk butter, thyme, and lemon juice into sauce and season with salt and pepper. Spoon sauce over chicken and serve immediately.

For even more intense mushroom flavor, grind an additional half-ounce of dried porcini mushrooms in a spice grinder until it is reduced to fine dust. Sift the dust through a fine-mesh strainer and then stir it into the flour before dredging the chicken. Look for dried mushrooms that are smooth and have small pores; shriveled porcini with large holes will retain dirt and grit even after rinsing. The chicken breasts will be easier to slice in half if you freeze them for 15 minutes. To slice a breast in half, place one hand on top of the breast to secure it, hold a chef's knife parallel to the cutting board, and slice through the middle of the breast horizontally.



Scallops & Roasted Pepper Pasta

4 servings

Source: Stephen Fisher

Ingredients

- 1 lb. scallops
- salt and pepper
- flour
- 1 large jar red peppers
- 2 leeks
- 2 sprigs fresh thyme, or 1/2 tsp dried
- parsley
- 2 cups bread crumbs
- olive oil
- 2 cloves garlic
- lemon juice
- 1 can chicken stock
- tagliatelle for 4

Method

1. Season scallops with salt and pepper and flour lightly.
2. Cut peppers and leeks into julienne. Blanche the leeks in boiling water until soft.
3. Finely chop the thyme and parsley.
4. Toast fresh bread crumbs in oven until dry and lightly brown, and then toss with olive oil.
5. Saute scallops in hot olive oil with garlic until cooked.
6. Add thyme and parsley, season with lemon juice and remove from pan.
7. Deglaze the pan with the chicken stock and reduce by half. Then add peppers and leeks.
8. Lower heat and add the scallops. Simmer.
9. Meanwhile cook the pasta until desired tenderness. Drain and add to scallops.
10. Taste for salt and pepper.
11. Serve garnished with toasted bread crumbs.

Scallops With Citrus Marinade

6 servings

Source: Bon Appetit

Ingredients

- $\frac{3}{4}$ cup soy sauce
- $\frac{1}{4}$ cup fresh lemon juice
- $\frac{1}{4}$ cup fresh lime juice
- 3 tablespoons plus 1 teaspoon sugar
- 2 teaspoons finely grated peeled fresh ginger
- 2 teaspoons Asian sesame oil
- 2 lbs. large sea scallops (30), tough muscle
- removed from side of each if necessary
- 2 teaspoons vegetable oil

Method

1. Whisk together soy sauce, lemon and lime juices, sugar, ginger, and sesame oil in a wide shallow nonreactive bowl. Add scallops and marinate, covered, at room temperature, 5 minutes on each side (do not marinate any longer, or scallops will become mushy once cooked). Transfer scallops to a plate and reserve marinade.

2. Heat $\frac{1}{2}$ teaspoon vegetable oil in a 12-inch nonstick skillet over moderately high heat until hot but not smoking, then sauté scallops, 6 to 8 at a time, until golden brown and just cooked through, 2 to 3 minutes on each of the 2 flat sides, transferring to a plate as cooked. Wipe out skillet and add $\frac{1}{2}$ teaspoon oil between batches.

3. Wipe out skillet again, then add marinade and boil until reduced to about $\frac{1}{3}$ cup, about 2 minutes. Drizzle scallops with sauce.

- Start to finish: 25 Minutes



Scallops with Shallot Butter and Pine Nuts

8 servings

Source: Craig Claibourn

Ingredients

- 1 Pound scallops
- 12 Tablespoons butter
- 3 Tablespoons shallot, finely chopped
- salt, to taste
- 2 Tablespoons pine nuts
- ½ cup fresh bread crumbs
- 1 Tablespoon lemon juice
- 1 Tablespoon parsley, finely chopped

Method

1. Preheat oven to 450.
2. Rinse scallops and pat them dry.
3. Work the butter with the fingers until it is soft. Add the shallots, salt to taste, pine nuts, parsley, breadcrumbs and lemon juice.
4. Add equal amounts of scallops to each of 8 scallop shells or ramekins. Top the scallops with equal portions of the butter.
5. Place on a baking dish and bake for 10 minutes, or until piping hot and bubbling.

- Start to finish: 30 Minutes

Sea Scallops With Cilantro and Lime

4 servings

Ingredients

- For gremolata
- 1 ½ tablespoons finely chopped fresh cilantro
- 1 small garlic clove, minced
- Finely Grated Zest of 1 Small Lime (3/4 Te
- For beurre blanc
- 2 tablespoons minced shallot
- 1 tablespoon finely grated peeled fresh ginger
- 3 tablespoons fresh lime juice
- ¼ cup dry white wine
- 1 stick cold unsalted butter, (1/2 cup) cut into p
- White Pepper
- For scallops
- 24 sea scallops (1 1/2 lb)
- 1 tablespoon olive oil

Method

1. Make gremolata:
2. Stir together cilantro, garlic, and zest in a small bowl.
3. Make beurre blanc:
4. Simmer shallot and ginger in lime juice and wine in a small heavy saucepan until liquid is reduced to about 2 tablespoons.
5. Whisk in butter 1 tablespoon at a time, adding each new piece before previous one has completely melted and occasionally lifting pan from heat to cool mixture. (Sauce must not get too hot or it will separate.) Pour sauce through a fine sieve into a bowl (discard solids), then return to cleaned pan. Season with salt and white pepper and keep warm while cooking scallops.
6. Sauté scallops:
7. Pat scallops dry and season with salt and pepper. Heat oil in a 12-inch nonstick skillet over moderately high heat until hot but not smoking, then sauté scallops, turning once, until golden and just cooked through, 4 to 5 minutes total.
8. Sprinkle scallops with gremolata and serve with sauce.
9. Description:
10. "Makes 4 main-course or 6 first-course servings."
11. Source:
12. "Bon Appetit"

Sesame Chicken Marinade

6 servings

Source: Stephen Fisher

Ingredients

- ½ cup soy sauce
- ¼ cup dry white wine
- ⅓ cup salad oil
- 1 tablespoon minced onion
- 1 clove garlic, crushed
- 2 tablespoons sesame seeds, toasted
- 1 tablespoon sugar
- 1 teaspoon ground ginger
- ¾ teaspoon salt
- 6 chicken breasts without skin

Method

Combine ingredients in glass bowl, blending thoroughly. Pour over chicken, cover and marinate in refrigerator at least 1 hour. Grill or broil as usual.

Can also use boneless chicken breasts.

- Start to finish: 15 Minutes



Sesame Steak

6 servings

Source: Stephen Fisher

Ingredients

- ½ cup vegetable oil
- ¼ cup sesame seeds
- 4 onions, sliced
- 1 tablespoon sugar
- salt and pepper
- ¼ cup lemon juice
- 2 cloves garlic, pressed
- 1 ½ inch top round steak
- ½ cup soy sauce

Method

1. Start marinating 5 hours before serving.
2. Heat oil & cook sesame seeds until golden - stir often.
3. In shallow dish combine oil & seeds, onions, soy sauce, lemon juice, sugar, salt & pepper and garlic.
4. Turn meat and cover to marinate - refrigerate.
5. Cook on grill about 10 minutes to a side.

Must do at least 5 hours before serving.

Shredded Pork Tenderloin with Lime Sauce

4 servings

Source: Bon Appetit

Ingredients

- 1 ¼ lbs. pork tenderloin, cut in 1/2" strips
- 1 tablespoon olive oil
- 1 ½ cups onion, coarsely chopped
- 1 tablespoon jalapeno chile pepper, chopped and seeded
- ½ cup dry white wine
- 2 slices bacon, chopped
- 1 cup chicken stock
- ¾ cup whipping cream
- ¼ cup fresh lime juice
- 2 large tomato, seeded and diced
- 1 cup green onion, chopped

Method

1. Sprinkle pork with salt and pepper.
2. Heat oil in large skillet over high heat, add pork and saute until almost cooked through, about 1 minute. Transfer to plate.
3. Add 1 1/2 cups onions, bacon and jalapeno to same skillet and saute until onions are tender, about 5 minutes. Add wine; cook 1 minute. Add stock and cream and simmer until mixture is reduced to 1 cup, about 7 minutes. Return pork to skillet. Stir in lime juice. Add tomatoes and saute until pork is cooked through, about 1 minute longer.
4. Transfer to serving dish. Sprinkle chopped green onions over and serve.

Serving Ideas : This is great over steamed rice

- Start to finish: 20 Minutes

Shrimp Allegro

4 servings

Source: Cafe Allegro

Ingredients

- 20 jumbo shrimp
- 1 teaspoon garlic, chopped
- 1 tablespoon shallot, chopped
- 1 ½ tablespoons honey
- 2 tablespoons mustard, whole grain
- 1 tablespoon bacon, chopped & cooked
- 2 teaspoons horseradish
- 2 cups heavy cream
- chopped parsley, to taste
- 4 tablespoons olive oil
- splash white wine

Method

1. Lightly salt and pepper the shrimp, then saute in olive oil til 3/4's cooked. Remove from pan and set aside.
2. Add garlic and shallots to pan, along with the honey, mustard, bacon and horseradish.
3. Splash in the white wine and reduce the liquid by cooking for a few minutes.
4. Add the heavy cream and parsley. Reduce by a third to thicken the sauce. Return shrimp to the pan to finish the cooking.

Serve with choice of rice, pasta or potato.

- Start to finish: 30 Minutes



Shrimp and Scallop Ceviche

4 servings

Source: Bon Appetit

Ingredients

- ¼ teaspoon crumbled saffron
- 1 bottle clam juice, (8-oz)
- 2 tablespoons diced red onion
- 2 tablespoons diced, seeded yellow tomato
- 2 tablespoons chopped scallions
- 2 tablespoons chopped fresh chives
- 1 tablespoon chopped fresh cilantro
- ¾ teaspoon ajì amarillo*, (¾ to 1)
- 6 tablespoons fresh orange juice
- ¼ cup fresh lime juice
- 2 bowls of ice water
- 1 lb. shelled and deveined shrimp
- ½ lb. bay scallops (or quartered sea scallops)

Method

1. Toast the saffron, stirring over low heat, in a dry skillet until fragrant, then stir in the clam juice. Simmer until reduced to 1/2 cup, 5 to 6 minutes. Set saffron broth aside to cool.

2. Whisk together the ajì amarillo, saffron broth, orange juice, and lime juice in a large bowl. Stir in diced and chopped vegetables and herbs.

3. Now it's time to poach the seafood. Have the bowls of ice water ready. Cut the shrimp in half lengthwise. Remove any tough muscles from the sides of the scallops. Poach shrimp in 4 quarts simmering salted water, stirring occasionally until just cooked through, 40 seconds. Scoop out shrimp with a slotted spoon and add to one bowl of ice water.

4. Return water to a simmer and poach scallops the same way, transferring them to the second bowl of ice water and discarding the cooking water. Drain the seafood well and toss it in the saffron broth mixture. Season with salt

5. and your favorite hot pepper sauce to taste. (We used a fruity habanero chile sauce.) Chill the ceviche, covered, 1 hour and serve garnished with sliced jalapenos and a sprig of cilantro.

6. * A hot yellow chile paste available at Latino markets

A red and a green jalapeno chile, thinly sliced crosswise can be used for garnish.



Shrimp Scampi

6 servings

Source: Stephen Fisher

Ingredients

- 3 large cloves garlic, minced
- 7 tablespoons olive oil
- 1 ½ lbs. large shrimp, peeled and deveined
- ¼ cup dry white wine
- 2 teaspoons lemon juice
- 2 teaspoons minced parsley
- ¼ teaspoon oregano
- Salt and pepper to taste
- Cooked rice

Method

In a large skillet, lightly sauté garlic in oil. Add shrimp and sauté until just pink, about 3 minutes. Add wine, lemon juice, parsley, oregano, salt, and pepper; simmer until heated through. Serve over rice.



Spice-rubbed Steak with White Beans and Cherry Tomatoes

4 servings

Source: Bon Appétit | March 2010

Ingredients

- 2 teaspoons chili powder
- 1 ½ teaspoons ground cumin, divided
- 1 teaspoon dried crushed red pepper
- 1 teaspoon dried oregano
- Coarse kosher salt
- 1 1 ¼-pound top sirloin steak (about 1 inch thick)
- 2 tablespoons olive oil, divided
- 1 1-pint container cherry tomatoes
- 2 garlic cloves, pressed
- 2 15-ounce cans white beans, drained

Method

1. Mix chili powder, 1/2 teaspoon cumin, crushed red pepper, and oregano in small bowl. Sprinkle spices, salt, and pepper all over steak. Heat 1 tablespoon oil in large skillet over medium-high heat. Cook steak to desired doneness, 5 minutes per side for medium-rare. Transfer to cutting board. Wipe out skillet; add 1 tablespoon oil. Add tomatoes; sauté 1 to 2 minutes. Stir in garlic and 1 teaspoon cumin. Add drained beans; stir until heated through, adding water by tablespoonfuls if dry, 3 minutes.

2. Slice steak; serve with beans.



Spinach and Mushroom Stuffed Chicken Breasts

4 servings

Source: Rachael Ray

Ingredients

- 4 boneless, skinless chicken breasts, 6 ounces
- Large plastic food storage bags or waxed paper
- 1 package, 10 ounces, frozen chopped spinach
- 2 tablespoons butter
- 12 small mushroom caps, crimini or button
- 2 cloves garlic, cracked
- 1 small shallot, quartered
- Salt and freshly ground black pepper
- 1 cup part skim ricotta cheese
- ½ cup grated Parmigiano or Romano, a couple of handfuls
- ½ teaspoon fresh grated or ground nutmeg
- Toothpicks
- 2 tablespoons extra-virgin olive oil
- Sauce:
- 2 tablespoons butter
- 2 tablespoons flour
- ½ cup white wine
- 1 cup chicken broth

Method

1. Place breasts in the center of a plastic food storage bag or 2 large sheets of waxed paper. Pound out the chicken from the center of the bag outward using a heavy-bottomed skillet or mallet. Be firm but controlled with your strokes.
2. Defrost spinach in the microwave. Transfer spinach to a kitchen towel. Twist towel around spinach and wring it out until very dry. Transfer to a medium-mixing bowl.
3. Place a nonstick skillet over moderate heat. When skillet is hot, add butter, mushrooms, garlic and shallot. Season with salt and pepper and saute 5 minutes. Transfer mushrooms, garlic and shallot to the food processor. Pulse to grind the mushrooms and transfer to the mixing bowl, adding the processed mushrooms to the spinach. Add ricotta and grated cheese to the bowl and the nutmeg. Stir to combine the stuffing. Return your skillet to the stove over medium high heat.
4. Place a mound of stuffing on each breast and wrap and roll breast over the stuffing. Secure breasts with toothpicks. Add 3 tablespoons oil to the pan, 3 turns of the pan. Add breasts to the pan and brown on all sides, cooking chicken 10 to 12 minutes. The meat will cook quickly because it is thin. Remove breasts; add butter to the pan and flour. Cook butter and flour for a minute, whisk in wine and reduce another minute. Whisk in broth and return breasts to the pan. Reduce heat and simmer until ready to serve. Remove toothpicks. Serve breasts whole or, remove from pan, slice on an angle and fan out on dinner plates. Top stuffed chicken breasts or sliced stuffed breasts with generous spoonfuls of the sauce.

Stuffed Chicken Breasts

6 servings

Source: America's Test Kitchen

Ingredients

- 4 boneless, skinless chicken breasts
- 3 tablespoons vegetable oil
- 10 ounces white mushrooms, trimmed, wiped clean
- 1 small leek, white part halved lengthwise
- 2 medium garlic cloves, minced or pressed through garlic press
- ½ teaspoon chopped fresh thyme leaves
- 1 tablespoon juice from 1 lemon
- ½ cup dry white wine
- 1 tablespoon chopped fresh parsley leaves
- Table salt and ground black pepper
- 1 cup low-sodium chicken broth
- 1 teaspoon Dijon mustard
- 2 tablespoons unsalted butter

Method

1. **FOR THE CHICKEN:** Use tip of sharp chef's knife to cut each breast horizontally, starting at thinnest end and stopping knife tip 1/2 inch away from edge so that halves remain attached. Open up breasts to create 4 cutlets. Place 1 cutlet at a time in heavy-duty zipper-lock bag and pound to 1/4-inch thickness (cutlet should measure about 8 inches by 6 inches). Trim about 1/2 inch from long sides of cutlets (about 1 1/2 to 2 ounces of meat per cutlet, or a total of 1/2 cup from all 4 cutlets) to form rectangles that measure about 8 by 5 inches. Process all trimmings in food processor until smooth, about 20 seconds. Transfer puree to medium bowl and set aside. (Do not wash out food processor bowl.)

2. **FOR THE STUFFING:** Heat 1 tablespoon oil in 12-inch skillet over medium-high heat until shimmering. Add mushrooms and cook, stirring occasionally, until all moisture has evaporated and mushrooms are golden brown, 8 to 11 minutes. Add 1 tablespoon oil and leek; continue to cook, stirring frequently, until softened, 2 to 4 minutes. Add garlic and thyme, and cook, stirring frequently, until fragrant, about 30 seconds. Add 1 1/2 teaspoons lemon juice and cook until all moisture has evaporated, about 30 seconds. Transfer mixture to bowl of food processor. Return pan to heat; add wine and scrape pan bottom to loosen browned bits. Transfer wine to small bowl and set aside. Rinse and dry skillet.

3. Pulse mushroom mixture in food processor until roughly chopped, about five 1-second pulses. Transfer mushroom mixture to bowl with pureed chicken. Add 1 1/2 teaspoons parsley, 3/4 teaspoon table salt, and 1/2 teaspoon pepper. Using rubber spatula, fold together stuffing ingredients until well combined (you should have about 1 1/2 cups stuffing).

4. **TO ASSEMBLE AND COOK:** With thinnest ends of cutlets pointing away from you, spread one-quarter of stuffing evenly over each cutlet with rubber spatula, leaving 3/4-inch border along short sides of cutlet and 1/4-inch border along long sides. Roll each breast up as tightly as possible without squeezing out filling and place seam-side down. Evenly space 3 pieces twine (each about 12 inches long) beneath each breast and tie, trimming any excess.

5. Season chicken with salt and pepper. Heat remaining tablespoon oil in skillet over medium-high heat until just smoking. Add chicken bundles and brown on 4 sides, about 2 minutes per side. Add broth and reserved wine to pan and bring to boil. Reduce heat to low, cover pan, and cook until instant-read thermometer registers 160 degrees when inserted into thickest part of chicken, 12 to 18 minutes. Transfer chicken to cutting board and tent loosely with foil.

6. **TO MAKE SAUCE AND SERVE:** While chicken rests, whisk mustard into cooking liquid. Increase heat to high and simmer, scraping pan bottom to loosen browned bits, until dark brown and reduced to 1/2 cup, 7 to 10 minutes. Off heat, whisk in butter and remaining 1 1/2 teaspoons parsley and 1 1/2 teaspoons lemon juice; season with salt and pepper. Remove twine and cut each chicken bundle on bias into 6 medallions. Spoon sauce over chicken and serve.

If necessary, trim these breasts to make uniform rectangles and to yield 1 1/2 to 2 ounces total trimmings per breast. Because the stuffing contains raw chicken, it is important to check its final cooking temperature.



Stuffed Shells

6 servings

Source: Linda Neidl

Ingredients

- 1 quart spaghetti sauce
- 1 lb. pasta shells, cooked and drained
- 1 lb. ricotta cheese
- ½ lb. mozzarella cheese, shredded
- 1 teaspoon parsley
- Parmesan cheese

Method

1. In mixing bowl combine ricotta cheese, Mozzarella, egg & parsley.
2. Stuff shells with cheese mixture. Place in baking pan and cover with layer of sauce. Sprinkle with Parmesan cheese
3. Bake 350 degrees for 20-30 minutes.

Serve with sausage, meatballs, salad & Italian garlic bread.



Swiss Cheese & Ham Casserole

6 servings

Source: Ronzoni Rings

Ingredients

- ½ (1-pound) package RONZONI Rings, uncooked
- ¾ cup chopped onion
- 2 tablespoons margarine or butter
- 1 ½ cups cubed cooked ham
- 1 (10 ¾-ounce) can condensed cream of mushroom soup
- 1 (8-ounce) container sour cream
- 1 ½ cups (6 ounces) shredded Swiss cheese
- 2 eggs
- ¼ cup milk
- 2 to 3 teaspoons Dijon-style mustard
- 1 (2.8-ounce) can French-fried onions

Method

1. Cook RONZONI Rings as package directs; drain.
2. Preheat oven to 350°.
3. In a small skillet, over medium heat, cook onion in margarine until tender. In a large bowl, combine all ingredients except French fried onions; mix well.
4. Turn into greased 11x7-inch baking dish. Cover; bake 35 minutes or until hot and bubbly. Uncover; top with French-fried onion. Bake 5 minutes longer. Let stand 10 minutes.
5. Refrigerate leftovers. 6 to 8 servings.

Three Cheese Chicken Breasts in Tomato Sauce

6 servings

Source: Bon Appetit

Ingredients

- ¼ cup olive oil
- 6 chicken breast halves without skin
- 1 tablespoon garlic, minced
- ½ large onion, chopped
- 1 tablespoon oregano
- 15 ounces tomato sauce
- 14 ounces Italian tomatoes, stewed
- ⅓ cup dry white wine
- 2 bay leaf
- 8 ounces penne, cooked and drained
- 1 cup mozzarella cheese, grated
- ⅓ cup romano cheese
- ⅓ cup parmesan cheese, grated

Method

1. Preheat oven to 375 degrees. Butter 13x9x2 inch glass baking dish.
2. Heat oil in heavy skillet over high heat. Season chicken with salt and pepper. Add chicken to skillet; saute til outside is white, about 1 minute per side; transfer to plate.
3. Add onion, garlic and oregano to skillet and saute til onion begins to soften, about 4 minutes. Add tomato sauce, stewed tomatoes with juices, wine and bay leaves and cook until sauce thickened, breaking up tomatoes with spoon, about 8 minutes; discard bay leaves.
4. Line prepared dish with penne. Arrange chicken over. Spoon sauce over, covering chicken and pasta completely. Mix cheeses in small bowl. Sprinkle cheeses over sauce. Bake until chicken is just cooked through and sauce bubbles, about 20 minutes.

- Start to finish: 45 Minutes

Three Cheese Lasagne With Sausage

8 servings

Source: Stephen Fisher

Ingredients

- 1 tablespoon olive oil
- 1 cup onion, chopped
- ¾ cup carrot, peeled, and finely chopped
- 2 tablespoons garlic, minced
- 1 lb. ground beef (or meatballs broken up)
- 1 ½ lbs. Italian sausage, spicy
- 3 large cans tomatoes, diced, recipe ready
- 1 can tomato paste
- 1 bunch fresh basil, chopped fine
- 1 tablespoon brown sugar
- 1 tablespoon oregano
- 1 bay leaf
- ½ teaspoon red pepper flakes, crushed
- 15 lasagna noodles
- 30 ounces ricotta cheese
- 1 cup Parmesan cheese
- 10 ounces spinach, frozen & chopped, thawed and drained
- 2 large eggs
- 4 ¾ cups mozzarella cheese, grated

Method

1. Heat oil in large saucepan over medium heat. Add onions, carrots and garlic; saute til tender, about 12 minutes. Add beef and sausages to pan; saute til cooked through, about 5 minutes. Add next 7 ingredients, cover and simmer until flavors blend and sauce measures about 5 cups, stirring occasionally (about 15 minutes). Discard bay leaf. Cool.

2. Preheat oven to 350. Cook noodles until almost tender, about 7 minutes. Drain and cover with cold water. Combine ricotta and ¾ cup Parmesan cheese in medium bowl. Mix in spinach. Season to taste with salt and pepper. Mix in eggs.

3. Drain pasta and pat dry. Spread ½ cup sauce over bottom of 13x9 glass pan. Place 5 noodles over sauce. Spread half of ricotta-spinach mixture evenly over noodles. Sprinkle 2 cups grated mozzarella evenly over ricotta mixture.. Spoon 1 ½ cups sauce over mozzarella, spreading with spatula to cover. Repeat layering with 5 noodles, remaining ricotta mixture, 2 cups mozzarella and 1 ½ cups sauce. Arrange remaining 5 noodles over sauce. Spread remaining sauce over noodles. Sprinkle remaining ¾ cup mozzarella and ¼ cup Parmesan evenly over lasagna. Cover baking dish with aluminum foil and bake 40 minutes; uncover and continue baking until hot and bubbly, about 40 minutes.

4. Let lasagne stand 15 minutes before serving.

Veal Scallopini Saltimbocca

2 servings

Source: Bon Appetit

Ingredients

- 6 ounces spaghetti
- 2 tablespoons olive oil
- ½ cup white cornmeal
- 1 tablespoon herbes de Provence*
- ½ teaspoon salt
- ¼ teaspoon pepper
- 4 3 ounce veal cutlets, pounded to 1/4-inch
- ½ cup chopped thinly sliced prosciutto
- 1 tablespoon chopped fresh sage
- ½ cup dry Marsala
- ½ cup low-salt chicken broth
- ¼ cup butter, cut in 1/4" pieces

Method

1. Cook spaghetti in large pot of boiling salted water until just tender but still firm to bite, stirring occasionally. Drain. Transfer to large bowl and toss with 1 tablespoon oil. Keep warm.
2. Meanwhile, mix cornmeal, herbes de Provence, salt, and pepper in medium bowl. Coat veal in cornmeal mixture.
3. Heat remaining 1 tablespoon oil in heavy large skillet over medium heat. Add veal, prosciutto, and sage. Saute 2 minutes. Turn veal over and saute until cooked through, about 2 minutes longer. Add Marsala and broth; boil until slightly reduced, about 1 minute. Transfer veal to plate. Add butter to skillet; whisk until melted. Season sauce to taste with salt and pepper. Return veal to skillet to coat with sauce.
4. Divide pasta between 2 plates. Top with veal and sauce, dividing equally.

* A dried herb mixture available at specialty foods stores.



Zucchini Herb Casserole

Add sausage, red pepper diced for added zip.

6 servings

Source: Reena Shah

Ingredients

- 1/3 cup uncooked long grain white rice
- 2/3 cup water
- 2 tablespoons vegetable oil
- 1 1/2 lbs. zucchini, cubed
- 1 cup sliced green onions
- 1 clove garlic, minced
- 1 1/4 teaspoons garlic salt
- 1/2 teaspoon basil
- 1/2 teaspoon sweet paprika
- 1/2 teaspoon dried oregano
- 1 1/2 cups seeded, chopped tomatoes
- 2 cups shredded sharp Cheddar cheese, divided

Method

1. Combine the rice and water in a saucepan, and bring to a boil. Reduce heat to low, cover, and simmer 20 minutes, until rice is tender.
2. Preheat oven to 350 degrees F (175 degrees C). Lightly grease a shallow 1 1/2 quart casserole dish.
3. Heat the oil in a skillet over medium heat, and cook the zucchini, green onions, and garlic 5 minutes, or until tender. Season with garlic salt, basil, paprika, and oregano. Mix in the cooked rice, tomatoes, and 1 cup cheese. Continue to cook and stir until heated through. Transfer to the prepared casserole dish. Top with remaining cheese.
4. Bake uncovered 20 minutes, or until cheese is melted and bubbly.

Pasta Dishes



Antipasto Pasta Salad

6 servings

Source: Nancy Driscoll

Ingredients

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

Method

1. Soak sun-dried tomatoes in hot water for 5 minutes, then drain well.
2. In a kettle of boiling salted water cook the rotini until it is tender and drain it. Refresh the pasta under cold water and drain it well.
3. In a blender blend the garlic, the mustard, the vinegars, the water, the oil, and salt to taste until the dressing is emulsified.
4. In a very large bowl toss the pasta well with the dressing and stir in the sun-dried tomatoes, the mozzarella, the garbanzos, the salami, the Tuscan peppers, the red pepper flakes, and the parsley. Chill the salad, covered, for 1 hour.

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



Fettuccine with Zucchini & Mushrooms

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

6 servings

Source: Gourmet Magazine

Ingredients

- ½ lb. mushroom, sliced
- ½ stick butter
- 1 ¼ lbs. zucchini, julienned
- 1 cup heavy cream
- 1 stick butter, cut in eighths
- 1 lb. fettuccine, cooked
- ¾ cup Parmesan cheese
- ½ cup parsley, chopped
- 1 teaspoon basil
- salt and pepper, to taste

Method

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

2. Add the cooked fettucini and toss with the Parmesan cheese.

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

Can serve with additional Parmesan chcheese.



Lasagna Roll-ups with Gorgonzola Cream Sauce

4 servings

Source: Rachael Ray

Ingredients

- 16 cremini caps, cleaned with a damp towel and finely chopped in food processor
- 1 small yellow-skinned onion, finely chopped
- 2 cloves garlic, minced
- 2 tablespoons (2 turns around the pan) extra-virgin olive oil
- 1 (10-ounce) package frozen chopped spinach, defrosted and squeezed dry
- Salt and pepper
- ¼ teaspoon ground nutmeg or the equivalent of freshly grated
- 2 cups part skim ricotta
- 8 curly edge lasagna noodles, cooked to al dente (12 to 14 minutes)
- 1 cup fat free chicken broth
- 8 ounces Gorgonzola, crumbled
- ½ cup (3 turns around the pan) heavy cream
- 1 to 1 1/2 cups shredded mozzarella

Method

1. In a medium skillet over moderate heat, sauté mushrooms, chopped onions, and garlic in oil until mushrooms give off their juices and darken and onions are tender, about 7 or 8 minutes. Season with salt and pepper; the salt will help draw water out of the vegetables as they cook.
2. Add dry chopped spinach to the pan and heat through for 1 minute. Adjust seasonings with salt, pepper, and a little nutmeg. Add ricotta and stir into mixture to heat cheese through, 1 minute longer. Remove pan from heat but leave in the warm skillet.
3. Heat broth in a small pan over moderate heat. Melt Gorgonzola into broth and bring liquid to a bubble. Stir in cream and thicken sauce 2 minutes.
4. Place cooked lasagna noodles on a large work surface or cutting board. Spread lasagna noodles with a layer of spinach-mushroom filling. Roll up pasta and arrange the 8 bundles in a shallow casserole dish. Pour warm sauce over roll-ups and top with mozzarella. Place casserole under broiler to melt cheese. Serve with steamed asparagus and broiled tomatoes.



Lasagna with Lamb, Roasted Tomatoes and White Bean

8 servings

Source: Rachael Ray

Ingredients

- 20 ounces grape or cherry tomatoes
- sea or kosher salt, black pepper and crushed red pepper to taste
- 1 tablespoon olive oil
- 2 15 ounce cans cannellini or navy beans, rinsed and drained
- 4 teaspoons anchovy paste
- 4 teaspoons rosemary, chopped finely
- 2 clove garlic
- sea or kosher salt and black pepper to taste
- 2 tablespoons extra virgin olive oil
- 1 red onion, minced
- sea or kosher salt and black pepper, to taste
- 3 cloves garlic, minced
- 2 lbs. ground lamb
- 1 tablespoon rosemary, finely chopped
- 1 tablespoon tomato paste
- ½ cup dry white wine
- 8-12 no boil whole wheat lasagna noodles
- 1 cup mozzarella cheese, grated
- 1 cup provolone cheese, grated
- ½ cup parmesan, shredded

Method

1. Preheat oven to 400 degrees.
2. Spread tomatoes on parchment or Silpat-lined baking sheet. Drizzle olive oil, sprinkle salt and pepper and use your hands to combine. Roast for 20-25 minutes. Remove from oven and set aside.
3. Put beans in the bowl of a food processor. Add anchovy paste, rosemary and garlic. Process until smooth. Then, add olive oil in a slow stream, continuing to process until well combined.
4. Sauté onion, salt and pepper in a large skillet until soft. Add garlic, cook for a few more minutes, then move onion mixture aside in pan and add ground lamb. Brown lamb for several minutes, then break up with a spatula and add rosemary. After several minutes, stir in tomato paste and allow to cook down. If the mixture looks too greasy, remove a spoonful or two of fat and discard. Add roasted tomatoes and gently combine. When just cooked through, deglaze with wine and reduce.
5. Spray large casserole dish with olive oil or cooking spray. Arrange four lasagna noodles to cover bottom of pan, then spread about a third of the white bean mixture on top of the noodles. Spread a third of the lamb mixture on top of beans, then sprinkle with about a cup and a quarter of the mixed cheeses, or more if you wish. Repeat. If you choose to do a third layer, go for it and add an additional cup and a quarter of mixed cheeses. Otherwise, use the leftover bean spread for crackers or crudites and use the lamb to top pasta. Cover with foil and bake at 400 degrees for 45 minutes. Allow to rest for 15-20 minutes before serving.

6. Enjoy!

Linguine With Blue Cheese

4 servings

Source: Times Union

Ingredients

- 1 Pound Linguine
- ½ Pound Boneless Chicken, skinless
- ½ Teaspoon Salt
- ½ Teaspoon Freshly Ground Pepper
- 3 Tablespoons Olive Oil
- 1 Pound Sliced Mushrooms
- 2 cups Frozen Chopped Spinach
- 4 Ounces Blue Cheese, crumbled
- 4 Ounces Parmesan Cheese, freshly grated

Method

1. Cook linguine according to package directions.
2. Meanwhile, sprinkle chicken with salt and pepper. Cut chicken across the short side into thin strips.
3. Heat 2 tablespoons olive oil over high heat in wide skillet. Add chicken, spreading it to cover the bottom of the skillet. Let it cook 2 minutes without stirring, so that it gets light brown and nearly cooks through. Stir, and add cook a minute longer. Remove with a slotted spoon to a plate.
4. Add the remaining tablespoon of olive oil to the skillet, and heat through. Add mushrooms, and spread them as you did the chicken. Allow them to brown about 4 minutes, then stir and cook 2 minutes more. Add spinach, and cook just until it thaws/wilts.
5. Stir in chicken, blue cheese and 1/2 cup of water from the pasta pot. Stir until cheese melts.
6. Drain linguine, and place on 4 serving plates. Top with chicken mixture, then sprinkle with Parmesan cheese. Serve with sliced tomato salad.



Lobster Mac and Cheese

Use clam broth instead of mussel stock

8 servings

Source: Bobby Flay

Ingredients

- 6 tablespoons unsalted butter
- 6 tablespoons flour
- 3 cups mussel stock, heated, recipe follows
- 2 cups whole milk, heated
- 1 cup heavy whipping cream, heated
- 1 ½ lbs. fontina, coarsely grated
- 1 lb. taleggio, rind removed, cut into pieces
- ¼ cup grated Parmigiano-Reggiano
- Salt and freshly ground black pepper
- ½ cup chopped fresh parsley
- 1 tablespoon finely chopped fresh thyme
- 1 tablespoon finely chopped fresh tarragon
- 1 lb. large pasta shells, cooked in salted water to al dente
- 2 (2-pound) lobsters, steamed, meat removed from shells
- CRUMB TOPPING:
 - 1 ½ cups coarse breadcrumbs
 - 2 tablespoons olive oil
 - 2 teaspoons minced anchovy
 - Salt and freshly ground black pepper
 - ¼ cup chopped fresh parsley
 - 2 teaspoons grated lemon zest
- MUSSEL STOCK:
 - 2 tablespoons olive oil
 - 4 shallots, coarsely chopped
 - 1 cup dry white wine
 - 2 lbs. mussels, scrubbed

Method

1. Melt the butter in large saucepan over medium-high heat. Whisk in the flour and cook for 1 minute. Add the hot stock, milk, and cream and whisk until the sauce begins to thicken. Cook for 5 minutes, whisking occasionally.
2. Remove from the heat and whisk in the cheeses and season with salt and pepper. Add the parsley, thyme, tarragon, and pasta and stir until combined. Chop the lobster into bite-sized pieces and fold into the pasta. Divide into bowls.
3. For the crumb topping: Preheat the oven to 350 degrees F. Spread the breadcrumbs on a sheet pan and toast until barely golden, stirring once or twice, about 10 minutes. Heat the olive oil in a medium skillet over medium heat. Add the anchovies and stir a minute or 2 to warm through. Add the breadcrumbs, season with salt and pepper, and cook, tossing, until warm and slightly crisp. Remove from the heat and stir in the parsley and lemon zest. Sprinkle generously over the pasta.
4. Heat the oil in a large stockpot over medium heat. Add the shallots and cook until soft. Add the wine, bring to a boil, add the mussels, cover and cook until the mussels have opened. Remove the mussels to a bowl for another use, and then strain the broth

into a saucepan.



Lobster Mac with Cheddar & Gruyère

Start with a live lobster. Fill a large pot with water, salt, a sliced lemon, and some fresh dill. Once the water is boiling, drop the lobster in head first. Cover the pot and boil for about 15 minutes (for an average-sized 1¼ lb lobster). It will be bright red and the tail will be curled. Take it out of the water. Do not rinse, but simply let it cool down to room temperature

4 servings

Source: Huffington Post

Ingredients

- 1 lb bag of large pasta (I used ziti)
- 3 tablespoons butter
- 2 shallots, finely chopped
- 3 tablespoons all purpose flour
- 2 cups milk
- ½ cup heavy cream
- 2 teaspoons Dijon mustard
- 8 ounces white cheddar, grated
- 4 ounces Gruyère, grated
- 2 cups sharp cheddar, grated
- salt & pepper, to taste
- the meat of 2 cooked lobsters, coarsely chopped
- 1 tablespoon chives, chopped

Method

1. Preheat oven to 350°F.
2. Bring a large pot of salted water to a boil.
3. Add pasta and cook according to package directions. Drain in colander and return to stockpot.
4. Melt butter over medium heat in large saucepan.
5. Once melted, add shallots and sauté until soft.
6. Add flour and stir for 1 minute until combined.
7. Whisk in milk.
8. Bring to a slight boil, whisking constantly.
9. Add cream, Dijon, both cheeses, salt, and pepper.
10. Remove pan from heat.
11. Stir together until all cheese is melted.
12. Mix in pasta and lobster.

13. Pour into a large baking dish.

14. Bake until golden. This will take about 20-25 minutes.

15. Serve with chives on top.



Mac-N-Cheese

6 servings

Source: Times Union

Ingredients

- 3 cups uncooked medium pasta shells
- 8 plum tomatoes cut in half, seeds removed
- Olive oil, to taste
- Black pepper, to taste
- 1½ cups diced pancetta
- ½ red onion, diced
- 2 cups panko breadcrumbs
- ¾ cup salted butter
- ¼ cup all-purpose flour
- 2 cups whole milk
- ¾ cup half-and-half
- 1 teaspoon dry mustard
- 1 teaspoon black pepper
- 1 teaspoon Worcestershire sauce
- 2 cups shredded pepper jack cheese
- 1 cup shredded sharp white cheddar
- 1 round of garlic-and-herb Boursin cheese
- 3 slices Kraft Deluxe white American cheese

Method

1. Cook pasta shells in salted water for 6 minutes. Rinse under cold water to stop the cooking. Drain well and set aside. The pasta will be very al dente at this point, but will continue to cook in the oven.

2. Place the tomatoes cut-side-up on a baking sheet. Drizzle with olive oil and sprinkle with pepper. Bake at 325 degrees for about half an hour. Meanwhile, saute the pancetta over medium heat in a skillet until it starts to release some oil. Add the diced onions and continue cooking until onions are soft. Drain excess fat. Chop the oven-roasted tomatoes and add to the pancetta-onion mixture along with the Panko breadcrumbs. Saute another 3 minutes. Remove from heat and set aside.

3. In a large saucepan over medium-low heat, add butter and melt. Add the flour and continually whisk for about 2 to 3 minutes. Add all the milk and half-and-half. Turn the heat up to medium, and continue whisking until it starts to lightly bubble. Add the mustard, pepper and Worcestershire sauce and continue whisking until the mixture starts to thicken. Add each cheese one at a time, and whisk until completely blended. Remove from heat. This will look like a lot of cheese sauce. However, the pasta will absorb much of it in the oven.

4. Grease a large casserole dish with butter. Add the cooked pasta and cheese sauce. Stir well, to completely coat all the noodles. Top with the pancetta, tomato, onion and breadcrumb mixture.

5. Heat oven to 350 degrees. Bake, uncovered, until the cheese sauce is bubbly and the topping starts to brown. If the topping browns before the cheese starts to bubble, lightly cover with foil. Remove from oven and wait half an hour before serving.

Macaroni Cheese With Blue Cheese and Chives

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

8 servings

Source: Bon Appetit

Ingredients

- 1 Pound spiral tube-shaped pasta
- 2 Tablespoons Butter
- ¼ cup Flour
- 2 cups Milk
- 1 cup Whipping Cream
- 3 cups Grated Cheddar Cheese
- 1 ½ cups Blue Cheese, crumbled
- 1 Tablespoon Fresh Chives

Method

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

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

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

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



Old-fashioned Macaroni Salad

6 servings

Source: FaceBook

Ingredients

- 4 eggs
- 1 lb. large elbow macaroni
- 4 ounces ham steak, finely chopped
- 2 stalks chopped celery, including leaves
- 1 large shallot, chopped
- 2 tablespoons fresh lemon juice
- Dressing:
- $\frac{3}{4}$ cup mayonnaise
- 2 tablespoons Dijon mustard
- 1 (4-ounce) jar chopped pimentos, drained
- 3 tablespoons sweet pickled relish
- Kosher salt and pepper

Method

1. To make the hard-boiled eggs: Add the eggs to a medium-sized saucepan. Cover with cold water and bring up to a boil over medium heat. Cover with a lid and turn off the heat. Let the eggs sit in the hot water for 14 minutes. Drain and cool under cold running water. Peel the eggs and chop. Reserve.
2. While the eggs are cooking, bring a large pot of salted water to a boil over high heat and add the macaroni. Cook until al dente. Drain and rinse with cold water.
3. In a large serving bowl, combine the eggs, ham steak, celery, shallots and lemon juice. Add the macaroni and stir to combine.
4. In a separate bowl, whisk together the mayonnaise, mustard, pickled relish, and salt and pepper, to taste. Add the dressing to the macaroni and toss to coat. Season with more salt and pepper, if needed. Cover and chill for 2 hours for the flavors to meld.



Pasta Lyons Noelle

Stephen came with this recipe after winning the Chinese Auction Xmas 2014 with the Lyons. He had to do something to use the beautiful bag of pasta he won. A fun time was had by all. Who needs an umbrella?

Servings: --

Source: Epicurious.com

Ingredients

- 2 tablespoons olive oil
- 2 small shallots, chopped
- 1 pound fresh Mexican chorizo or hot Italian sausage, casings removed
- 1 small can tomato paste
- ½ teaspoon crushed red pepper flakes
- 2 cans chicken broth
- 1 15-ounce can chickpeas, rinsed
- 12 ounces small dried pasta (such as malloreddus or orecchiette)
- Kosher salt
- 2 tablespoons chopped fresh flat-leaf parsley (optional)
- Finely grated Parmesan and lemon zest (for serving)

Method

1. Preparation

2. Heat oil in a large skillet over medium-high heat. Add shallots and cook, stirring often, until beginning to brown, about 3 minutes. Add chorizo and cook, breaking up with a spoon, until browned and cooked through, 5-7 minutes.

3. Add tomato paste and red pepper flakes to skillet and cook, stirring, until paste darkens, about 1 minute. Add broth; bring to a boil, reduce heat, and simmer, stirring occasionally, until sauce is thick-ened, 15-20 minutes. Add chickpeas and cook until heated through, about 2 minutes.

4. Meanwhile, cook pasta in a large pot of boiling salted water, stirring occasionally, until al dente. Drain pasta, reserving 1 cup pasta cooking liquid.

5. Add pasta and 1/2 cup pasta cooking liquid to sauce. Cook, stirring and adding more cooking liquid as needed, until sauce thickens and coats pasta, about 3 minutes.

6. Serve pasta topped with parsley, if using, Parmesan, and lemon zest.

7. Per serving: 660 calories, 35 g fat, 4 g fiber

8. Nutritional analysis provided by Bon Appétit

I used a sweet Italian (chicken) sausage and then relied on the crushed red pepper to provide the heat...which was plenty. I also added a dash of smoked paprika to make up for the seasoning difference. I also put the chickpeas in with 10 minutes left so they could soak up more flavor. You can also add a jar of roasted red peppers thinly sliced for added color and flavor.

Pasta Regina

Gretel used to love this. Use pasta twists, bow tie pasta, linguine. Don't use the whole pound of pasta, just enough to allow sauce to be creamy (3/4 box).

6 servings

Source: Jean Garry

Ingredients

- 2 cups Cottage Cheese
- 6 Ounces Cream Cheese, softened
- ½ cup Finely Chopped Onions
- 2 Tablespoons Butter
- 6 Ounces Chopped Mushrooms
- ½ cup Dry White Wine
- ½ Teaspoon Thyme, crushed
- ¼ Teaspoon Salt
- Pepper, to taste
- 6 Ounces Evaporated Milk
- 10 Ounces Frozen Chopped Spinach, cooked and drained
- 1 pound Pasta of Your Choice

Method

1. Beat the cottage and cream cheeses with mixer until smooth.
2. Cook onions in butter until tender, add mushrooms, wine, thyme, salt & pepper. Cook until mushrooms are tender.
3. Stir in cheese mixture, milk & spinach. Heat thoroughly, but don't let it boil.
4. Toss with pasta (spaghetti, linguini or fettucini).

Serve with Parmesan cheese.

Pasta Salad With Artichokes & Sun-dried Tomatoes

8 servings

Source: Bon Appetit

Ingredients

- 20 Ounces Tortellini, Cheese-filled, 3 cheese, fresh
- ½ cup Mayonnaise
- ¼ cup Red Wine Vinegar
- 1 ½ Teaspoons Dijon Mustard
- ½ cup Olive Oil
- 1 Teaspoon Sugar
- ½ Teaspoon Salt
- ½ Teaspoon Freshly Ground Black Pepper
- ¼ Teaspoon Dried Oregano
- ¼ Teaspoon Dried Thyme
- ¼ Teaspoon Dried Basil
- 1 Clove Garlic, pressed
- 13 ¾ Ounce Can Artichoke Hearts in Water, drained and chopped
- ¾ cups Chopped Green Onions
- ½ cup Sun-dried Tomatoes, Oil-packed, drained and chopped
- ½ cup Black Olives, coarsely chopped
- ½ cup Parmesan Cheese, grated
- 2 cups Celery, chopped fine

Method

1. Cook pasta in large pot of boiling salted water until just tender, but still firm. Drain; rinse with cold water to cool, and drain.
2. Whisk mayonnaise and next 10 ingredients in small bowl until well mixed. Season with salt and pepper. Transfer ¾ cup dressing to large bowl. Mix in celery, artichokes, green onions, sun-dried tomatoes, and olives.
3. Add pasta to vegetable mixture, then Parmesan cheese; toss to blend. Mix in more dressing ¼ cupfuls, if desired. Season salad with salt and pepper.

Can be made 1 day ahead. Serve cold or at room temperature.

Pasta Shells Stuffed With Cheeses

8 servings

Source: Stephen Fisher

Ingredients

- 15 ounces Ricotta cheese, part skim milk
- 1 cup Monterey jack cheese, shredded
- 2 cups mozzarella cheese, part skim milk, shredded
- ½ cup grated Parmesan cheese
- 2 eggs, beaten
- 10 ounces frozen spinach
- 1 dash salt
- 1 dash black pepper
- ½ lb. pasta shells, jumbo
- 30 ounces Marinara sauce
- 1 dash ground nutmeg, optional

Method

1. Thaw the spinach, chop, and drain very well.
2. Combine the ricotta, jack, Parmesan cheese and 1 cup of the mozzarella cheese. Add the beaten eggs, spinach, salt and pepper. Add the dash of nutmeg if using. Set aside.
3. Cook pasta according to the package and drain well.
4. Fill the drained and cooled pasta shells with the cheese mixture. Place enough sauce in a pan to just cover bottom. Use a pan large enough to hold the filled shells in one layer. Pour remaining sauce evenly over shells; sprinkle the remaining 1/2 cup mozzarella cheese over top of shells.
5. Bake in preheated 350-degree oven for about 30 minutes.

- Start to finish: 45 Minutes

Pasta Twists with Tomatoes, Basil & Brie Cheese

6 servings

Source: Silver Palate

Ingredients

- 4 Large Tomatoes, Cubed
- 1 Pound Brie, Torn, Rind Removed
- 1 cup Fresh Basil Leaves, Cut In 1/4" Strips
- 3 Cloves Garlic Cloves, Peeled And Minced
- 1 cup Olive Oil
- 1 Tablespoon Olive Oil
- 2 ½ Teaspoons Salt
- ½ Teaspoon Pepper
- Parmesan Cheese, Grated
- 1 Pound Pasta Twists

Method

1. Combine tomatoes, Brie, basil, garlic, 1 cup olive oil, 1/2 teaspoon salt and the pepper in large serving bowl. Prepare at least 2 hours before serving and set aside, covered at room temperature.
2. Bring 6 quarts of water to boil in large pot. Add 1 tablespoon olive oil and remaining salt. Add the pasta and boil until tender, but still firm.
3. Drain pasta and immediately toss with the tomato sauce. Serve at once, passing the peppermill, and grated Parmesan cheese, if you like.

Pasta with Chicken, Artichokes, Red Bell Pepper, and Goat Cheese

To thaw the artichoke hearts, remove them from their package and place them in a medium bowl. Cover the bowl with plastic wrap, microwave for 5 minutes, and then drain. To complete this recipe in 30 minutes, put the water on to boil before assembling your ingredients.

4 servings

Source: Cook's Illustrated

Ingredients

- 1 lb. boneless, skinless chicken breasts , cut into thin strips
- 3 tablespoons olive oil
- 2 (9-ounce) packages frozen artichoke hearts, thawed and drained
- 1 red bell pepper
- 8 garlic cloves, minced
- ¼ teaspoon red pepper flakes
- 2 teaspoons minced fresh oregano leaves
- ½ cup dry white wine
- 1 ½ cup low-sodium chicken broth
- 2 teaspoons cornstarch, dissolved in one 1 tablespoon water
- ½ lb. penne pasta (2 1/2 cups)
- 1 cup crumbled goat cheese

Method

1. Making the Minutes Count: While the artichokes are thawing in the microwave, get a jump on prepping the chicken. Then, while the artichokes and peppers cook, prep the remaining ingredients.
2. Boil Water for Penne: Bring 3 quarts water to boil in large pot.
3. Sauté Chicken: Season chicken with salt and pepper. Heat 1 tablespoon of oil in 12-inch nonstick skillet over high heat until just smoking. Add chicken, spread into single layer, and cook without stirring for 1 minute. Stir chicken and continue to cook until most, but not all, of pink color has disappeared and chicken is lightly browned around edges, about 2 minutes longer. Transfer chicken to clean bowl and set aside.
4. Make Sauce: Add remaining 2 tablespoons oil to skillet and return to high heat until shimmering. Add artichokes, red pepper, and 1/4 teaspoon salt, and cook until artichokes are lightly browned, about 8 minutes. Stir in garlic, red pepper flakes, and oregano and cook until fragrant, about 30 seconds. Stir in wine and cook until nearly evaporated, about 2 minutes. Stir in broth and dissolved cornstarch mixture and simmer until slightly thickened, about 2 minutes. Remove skillet from heat, cover, and set aside.
5. Cook and Drain Penne: Add penne and 1 tablespoon salt to boiling water and cook, stirring often, until al dente. Reserve 1/2 cup cooking water, then drain penne and return penne to pot.
6. Toss Penne with Chicken and Sauce: Add chicken into sauce in skillet, and simmer until chicken is cooked through, about 1 minute. Stir sauce mixture and goat cheese into penne. Season to taste with salt and pepper and serve, adding reserved pasta cooking water as needed to loosen sauce.

Pasta with Chicken, Broccoli, and Sun-dried Tomatoes

Be sure to use low-sodium chicken broth in this recipe; regular chicken broth will make the dish extremely salty. The broccoli is blanched in the same water that is later used to cook the pasta. Remove the broccoli when it is tender at the edges but still crisp at the core-it will continue to cook with residual heat. If you can't find Asiago cheese, Parmesan is an acceptable alternative.

4 servings

Source: Cook's Illustrated

Ingredients

- 4 tablespoons unsalted butter
- 1 lb. boneless, skinless chicken breasts, trimmed of fat and cut crosswise into 1/4-inch slices
- 1 small onion, chopped fine (about 2/3 cup)
- Table salt
- 6 medium cloves garlic, minced or pressed through garlic press (about 2 tablespoons)
- ¼ teaspoon red pepper flakes
- 2 teaspoons chopped fresh thyme leaves
- 2 teaspoons all-purpose flour
- 1 cup dry white wine
- 2 cups low-sodium chicken broth
- 1 bunch broccoli (about 1 1/2 pounds), florets trimmed into 1-inch pieces (about 6 cups), stems discarded
- ½ lb. penne pasta, ziti, cavatappi, or campanelle
- 2 ounces grated Asiago cheese (1 cup), plus extra for serving
- 1 jar oil-packed sun-dried tomatoes (7 to 8 1/2 ounces), rinsed, patted dry, and cut into 1/4-inch strips (about 1 cup)
- 1 tablespoon minced fresh parsley leaves
- Ground black pepper

Method

1. Bring 4 quarts water to rolling boil, covered, in stockpot.
2. Meanwhile, heat 1 tablespoon butter in 12-inch nonstick skillet over high heat until just beginning to brown, about 1 minute. Add chicken in single layer; cook for 1 minute without stirring, then stir chicken and continue to cook until most, but not all, of pink color has disappeared and chicken is lightly browned around the edges, about 2 minutes longer. Transfer chicken to clean bowl; set aside.
3. Return skillet to high heat and add 1 tablespoon butter; add onion and 1/4 teaspoon salt and cook, stirring occasionally, until browned about edges, 2 to 3 minutes. Stir in garlic, red pepper flakes, thyme, and flour; cook, stirring constantly, until fragrant, about 30 seconds. Add wine and chicken broth; bring to simmer, then reduce heat to medium and continue to simmer, stirring occasionally, until sauce has thickened slightly and reduced to 1 1/4 cups, about 15 minutes.
4. While sauce simmers, add 1 tablespoon salt and broccoli to boiling water; cook until broccoli is tender but still crisp at center, about 2 minutes. Using slotted spoon, transfer broccoli to large paper towel-lined plate. Return water to boil; stir in pasta and cook until al dente. Drain, reserving 1/2 cup pasta cooking water; return pasta to pot.
5. Stir remaining 2 tablespoons butter, Asiago, sun-dried tomatoes, parsley, and chicken into sauce in skillet; cook until chicken is hot and cooked through, about 1 minute. Off heat, season to taste with pepper. Pour chicken/sauce mixture over pasta and add broccoli; toss gently to combine, adding pasta cooking water as needed to adjust sauce consistency. Serve immediately, passing additional Asiago and the lemon wedges (if using) separately.

Pasta with Chicken, Spinach & Sun-dried Tomatoes

4 servings

Source: Bon Appetit

Ingredients

- 4 tablespoons olive oil
- 1 tablespoon worcestershire sauce
- 1 tablespoon balsamic vinegar
- ¼ teaspoon dried crush red pepper
- 1 teaspoon rosemary
- 2 tablespoons garlic, chopped
- 6 boned and skinned chicken breast halves
- 1 small shallot, 1 inch thick
- 1 cup sun-dried tomatoes, sliced and drained
- 2 cups fresh spinach
- ½ lb. small pasta shells
- 1 can chicken broth
- ½ cup parmesan cheese, grated

Method

1. Combine 1 tablespoon oil, worcestershire sauce, vinegar, crushed red pepper, rosemary and 1 teaspoon garlic in large bowl. Add chicken; turn to coat. Cover, chill at least 1 hour and up to 5 hours.
2. Heat 1 tablespoon oil in large skillet. Remove chicken from marinade and saute chicken until cooked through, about 3 minutes per side. Cut into 1/2 inch thick slices. Set aside.
3. Heat remaining 2 tablespoons oil in skillet and add shallot and remaining 1 1/2 tablespoons garlic and saute until golden, about 3 minutes. Stir in sun-dried tomatoes and saute until shallots are tender, about 2 minutes. Add spinach and stir until wilted, about 3 minutes.
4. Meanwhile cook pasta until tender, drain and return to pot. Add spinach mixture and chicken to pasta; toss to coat. Add stock. Stir over medium heat until stock is slightly absorbed, about 5 minutes. Stir in 1/4 cup Parmesan. Season with salt and pepper. Sprinkle with remaining Parmesan cheese.

Pasta, Uncooked Tomato & Olives

2 servings

Source: Bon Appetit

Ingredients

- 3 medium tomato, seeded and chopped
- 1 medium yellow bell pepper, chopped fine
- 2 cloves garlic, minced
- 1 cup mozzarella cheese, grated
- ½ cup black olives, pitted & halved
- 3 tablespoons olive oil
- 1 tablespoon balsamic vinegar
- ½ lb. pasta, spirals
- ¾ cup basil, fresh and/or parsley, chopped

Method

1. In large bowl combine tomatoes, bell pepper, garlic, mozzarella, olives, oil, vinegar, and salt and pepper to taste. Let stand 30 minutes.
2. Cook pasta until al dente.
3. Drain pasta well and transfer to bowl containing sauce. Add herbs and toss well.

Salsa Piccante

8 servings

Source: Stephen Fisher

Ingredients

- ½ cup Olive Oil
- ⅓ cup Red Wine Vinegar
- ⅓ cup Tomato Puree
- 3 Large Egg, Hard-boiled, peeled and chopped
- 2 Large Green Onions, chopped
- 1 Clove Garlic, minced
- 2 Tablespoons Chopped Fresh Parsley
- Salt and Pepper, to taste
- 1 Pound Fusilli, cooked and drained

Method

1. Combine oil and vinegar in medium bowl. Add tomato puree and mix well. Whisk in egg, onion, garlic, parsley and salt and pepper, blending thoroughly. Let sauce stand at room temperature at least 1 hour.

2. Combine fusili with sauce; toss well and serve.

Additions of olives, pimentos, prosciutto, mushrooms, tomatoes and other vegetables taste great. Just remember, when adding several extra items, you need to increase the amount of oil and vinegar proportionately.

Saute Portobello with Capellini Galette

2 servings

Source: Times Union

Ingredients

- ½ lb. capellini, cooked and drained
- 1 tablespoon butter
- 1 portobello mushroom cap, thinly sliced
- 5 artichoke hearts, quartered
- ¼ cup sun-dried tomatoes, rehydrated in white wine
- 8 stalks asparagus, peeled and blanched
- 1 teaspoon garlic, minced
- 1 teaspoon shallot, minced
- salt and pepper, to taste
- 1 teaspoon fresh chopped herbs(thyme,rosemary, sage)
- 1 cup white wine
- 1 teaspoon butter
- 1 teaspoon oil

Method

1. Place cooked pasta in loaf pan. Place plastic wrap on top of pasta. Place a second loaf pan on top of plastic wrap and weigh down using a full can of fruit. Refrigerate overnight.

2. Melt butter in large saute pan. Saute mushrooms, sun-dried tomatoes and artichoke hearts 5 to 8 minutes, stirring occasionally, until tender. Add garlic and shallots 3 minutes into cooking. When tender, add white wine to pan. Stir to pick up any browned bits in bottom of pan. Set aside over low heat while pasta is prepared.

3. Using cookie cutter or knife, press through cooled and weighted pasta. Remove from pan with care. Place a teaspoon of butter and a teaspoon of oil in skillet and heat until light brown. Place cut pasta in Pan and cook until crusted on one side. Turn carefully and place in a 350 degree oven for 5 minutes. Return mushroom mixture to heat, add fresh herbs, salt & pepper to taste. Lightly toss asparagus stalks in oil and grill for 2 minutes. Remove pasta from oven and place in center of plate. Top with mushroom mixture and garnish with asparagus.



Swiss Cheese & Ham Casserole

6 servings

Source: Ronzoni Rings

Ingredients

- ½ (1-pound) package RONZONI Rings, uncooked
- ¾ cup chopped onion
- 2 tablespoons margarine or butter
- 1 ½ cups cubed cooked ham
- 1 (10 ¾-ounce) can condensed cream of mushroom soup
- 1 (8-ounce) container sour cream
- 1 ½ cups (6 ounces) shredded Swiss cheese
- 2 eggs
- ¼ cup milk
- 2 to 3 teaspoons Dijon-style mustard
- 1 (2.8-ounce) can French-fried onions

Method

1. Cook RONZONI Rings as package directs; drain.
2. Preheat oven to 350°.
3. In a small skillet, over medium heat, cook onion in margarine until tender. In a large bowl, combine all ingredients except French fried onions; mix well.
4. Turn into greased 11x7-inch baking dish. Cover; bake 35 minutes or until hot and bubbly. Uncover; top with French-fried onion. Bake 5 minutes longer. Let stand 10 minutes.
5. Refrigerate leftovers. 6 to 8 servings.

Tomato Sauce for Lasagne

6 servings

Source: Craig Claiborne

Ingredients

- 2 tablespoons olive oil
- 6 tablespoons butter
- 1 ½ cups onion, chopped
- ¼ lb. fresh mushrooms, chopped
- ¾ cup carrot, finely chopped
- 2 tablespoons parsley, chopped
- 1 teaspoon basil
- 1 teaspoon thyme
- 1 teaspoon sugar
- ½ cup dry white wine
- 4 cups tomato, chopped
- salt and pepper
- 1 clove

Method

1. Heat oil and 2 tablespoons butter in heavy casserole; add the onion, garlic, mushrooms, carrot, parsley, basil, thyme, sugar and clove. Cook, stirring, until the mixture is almost dry but still moist, about 10 minutes.
2. Add the wine and cook, stirring, over high heat until wine evaporates. Add the tomatoes, salt and pepper and bring to the boil. Partly cover and simmer for 1 hour.
3. Put the mixture through a food mill, pushing through as much of the vegetable solids as possible. Stir in the remaining butter and bring to the boil.

Use with Lasagne with Ricotta and SausagesNOTES : Yields about 3 cups.



Tortellini in Cream Sauce

4 servings

Source: Stephen Fisher

Ingredients

- 1 Pound Cheese Tortellini
- 8 Tablespoons Butter
- 1 cup Heavy Cream
- 2 Medium Carrots, julienned
- 1 cup Parmesan Cheese
- 1 Teaspoon Basil
- Salt and Pepper, to taste

Method

1. Cook tortellini until tender. Drain well and return to pot.
2. Boil carrots in water until tender. Drain and set aside.
3. Add butter to pasta and place over low heat. Mix until butter melts. Add carrots, basil and cream and cook until slightly thickened.
4. Add the cheese, salt & pepper. Mix well.

Tortellini Salad

16 servings

Source: Stephen Fisher

Ingredients

- ½ cup olive oil
- ¼ cup green onion, chopped
- 1 teaspoon basil
- 1 can pasta ready tomatoes, chopped
- ½ cup black olives, chopped
- 2 packages tortellini, white, green &/or red, cooked
- ¼ cup rice vinegar
- 3 cloves garlic, chopped
- ½ cup feta cheese, crumbled
- 8 ½ ounces artichoke hearts, water packed, drained & quartered
- 1 teaspoon dill weed
- 1 jar roasted peppers, chopped

Method

Whisk oil and vinegar in small bowl. Add seasonings & mix well. Combine remaining ingredients in large bowl & pour dressing over tortellini. Toss gently. Refrigerate overnight.

- Start to finish: 45 Minutes

Potatoes



Bacon Smashed Potatoes

Taking a cue from German potato salad, these Yukon Golds are smashed with a hot bacon dressing and then tossed with fresh dill. Steaming rather than boiling the potatoes keeps them fluffy.

8 servings

Source: Gourmet | November 2009

Ingredients

- 3 lbs. Yukon Gold potatoes, peeled and cut into 2-inch chunks
- ½ lb. bacon, cut into 1/2-inch pieces
- 2 to 3 tablespoons cider vinegar
- 1 teaspoon sugar
- 2 tablespoons chopped dill

Method

1. Steam potatoes in a large steamer rack set over boiling water, covered, until very tender, 20 to 25 minutes.
2. Meanwhile, cook bacon in a 12-inch heavy skillet over medium heat until crisp. Transfer bacon with a slotted spoon to paper towels to drain, reserving fat in skillet. Add 2 tablespoons vinegar, sugar, and 3/4 teaspoon each of salt and pepper to hot bacon fat, scraping up brown bits.
3. Transfer potatoes to a large bowl, reserving 1/2 cup steaming water. Add vinegar mixture to potatoes and smash with a potato masher to desired texture, adding reserved water if desired. Stir in dill, bacon, and vinegar, salt, and pepper to taste.



Dianne's Mashed Potato Souffle

8 servings

Source: Dianne Orlando

Ingredients

- 5 Pounds Potatoes, peeled and halved
- 4 Large Vidalia Onions, thinly sliced
- 2 Tablespoons Butter
- 2 Tablespoons Olive Oil
- 1 Pint Sour Cream
- 4 Tablespoons Butter
- 1 Pound Swiss Cheese, chopped
- 1 Large Egg
- Salt and Pepper, to taste

Method

1. Preheat oven to 350 degrees.
2. Boil potatoes until tender, approximately 20 - 30 minutes. Meanwhile, sauté onions in 2 tablespoons butter and olive oil until they are caramelized. Be careful not let them burn or brown too darkly. They need to be very tender and translucent. Place the onions evenly over the bottom of a 13 X 9 Glass Pan or nice oven-ready serving dish.
3. Press the cooked potatoes through a foley mill (or ricer) into large mixing bowl. Mash the potatoes with flat beater for 2 minutes, making sure all lumps are gone and scraping down the sides of the bowl. Beat in the butter, sour cream, egg, salt and pepper, beating 1 additional minute. Change out the flat beater with wire whip beater and beat on high speed for 2 minutes. Stir in 8 ounces of chopped Swiss Cheese and place potatoes evenly over the onion mixture. Loosely tent foil over pan and bake for 25 minutes.
4. Remove foil. Sprinkle remaining 8 ounces of Swiss Cheese on top of mixture and bake uncovered for an additional 10 minutes.
5. Having a very hot serving platter ready, fold the potato mixture (being sure to include the onions) onto the platter and serve.

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



Golden Mashed Potatoes with Fried Onions and Bacon

Carrots are a delicious and colorful addition to these mashed potatoes mixed with onions sautéed in bacon drippings and topped with crumbled bacon.

Servings: --

Source: Redbook

Ingredients

- 3 ½ pound(s) large Yukon Gold potatoes, peeled, quartered
- ½ pound(s) carrots, peeled, coarsely shredded
- 6 slice(s) smoked bacon
- 1 tablespoon(s) canola oil
- 1 large sweet onion, diced
- 2 teaspoon(s) fresh thyme leaves
- ½ cup(s) buttermilk, at room temperature
- 2 tablespoon(s) unsalted butter, softened
- 2 ½ teaspoon(s) kosher salt

Method

1. In a large saucepan, cover potatoes and carrots with 2 inches of cold water and bring to a boil over high heat. Reduce heat and simmer until potatoes are tender, about 20 minutes.
2. Meanwhile, cook bacon in a large skillet over medium heat until crisp; drain on paper towels. Discard all but 2 tablespoons of the bacon drippings from skillet; add oil and onion to drippings and sauté 10 minutes or until softened and lightly browned. Stir in thyme; cook 2 minutes longer.
3. When potatoes are fork-tender, drain in a colander and transfer mixture to a large bowl. Add buttermilk, butter, and salt; mash with a potato masher until potatoes are smooth, with small flecks of carrot visible. Stir in onions. Crumble bacon over top.



Grilled Onions and Potatoes

Potatoes and onions are mixed with garlic and Parmesan cheese, wrapped in foil, and grilled to tender perfect in this great camping recipe!

4 servings

Source: FaceBook

Ingredients

- 1 cup mayonnaise
- ¼ cup shredded Parmesan cheese
- 3 cloves garlic, minced
- ¼ teaspoon red pepper flakes
- ½ teaspoon paprika
- ¼ teaspoon salt
- ¼ teaspoon ground black pepper
- 3 large baking potatoes, cut into 1/4-inch slices
- 1 large sweet onion, sliced
- 4 12x12-inch squares aluminum foil
- cooking spray

Method

1. Preheat grill for medium heat and lightly oil the grate.
2. Stir mayonnaise, Parmesan cheese, garlic, red pepper flakes, paprika, salt, and pepper together in a large bowl. Add potatoes and onion; stir to coat completely.
3. Arrange aluminum foil squares on a work surface and spray each with cooking spray. Divide potato mixture between the four squares. Fold aluminum foil over potato mixture and crimp edges together to form a secure pouch.
4. Cook on the preheated grill until potatoes are tender, about 30 minutes.

Mashed Potatoes With Blue Cheese and Rosemary

Blue cheese gives a nice zip to mashed potatoes. Again I recommend not telling people that there's blue cheese in the recipe until after they compliment just how great they are.

6 servings

Source: Bon Appetit

Ingredients

- 3 Pounds Russet Potatoes, peeled and cubed
- 2 cups Crumbled Bleu Cheese, (8 ounces)
- ½ cup Milk
- 2 ½ Teaspoons Fresh Rosemary, chopped

Method

Cook potatoes in large pot of boiling salted water until very tender, about 15 minutes. Drain well. Return potatoes to pot, add cheese and milk and mash until smooth, add more milk by tablespoons if necessary. Stir in rosemary. Season to taste with salt and pepper.

Mashed Potatoes With Horseradish

8 servings

Source: Bon Appetit

Ingredients

- 4 lbs. Large Yellow-fleshed Potatoes Such as Yuko, peeled and quartered
- 1 $\frac{3}{4}$ cups half-and-half
- $\frac{3}{4}$ stick Unsalted Butter (6 Tablespoons), cut 1/4-inch thick
- 1 $\frac{1}{2}$ teaspoons salt
- $\frac{1}{2}$ teaspoon black pepper
- $\frac{1}{4}$ cup drained bottled horseradish

Method

1. Cover potatoes with salted cold water by 2 inches in a 5-quart heavy pot, then simmer, uncovered, until very tender, about 25 minutes.
2. While potatoes are simmering, bring half-and-half, butter, salt, and pepper just to a simmer, stirring until butter is melted. Keep hot, covered.
3. Drain potatoes in a colander, then immediately force through ricer into a large bowl. Stir in hot milk mixture, then horseradish.

Mashed potatoes can be made 1 day ahead and chilled, covered.



New Potato & Green Bean Salad

6 servings

Source: Stephen Fisher

Ingredients

- ¼ cup balsamic vinegar
- 2 tablespoons dijon mustard
- 2 tablespoons fresh lemon juice
- 1 clove garlic, minced
- 1 dash worcestershire sauce
- ½ cup extra virgin olive oil
- 1 ½ lbs. small red-skinned potatoes
- ¾ lbs. green beans, stems trimmed
- 1 small red onion, chopped
- ¼ cup fresh basil, chopped

Method

1. Dressing: Whisk first 5 ingredients in medium bowl. Gradually whisk in oil. Season with salt and pepper.
2. Salad: Steam potatoes til tender. Cool; cut into quarters. Cook green beans in large pot of boiling water, til crisp, about 5 minutes. Drain. Cut beans in half. Combine beans, potatoes, onion and basil in large bowl. Add dressing, toss to coat.
3. Season with salt and pepper.

Old Fashion Potato Salad

8 servings

Source: Joan Fisher

Ingredients

- 3 Pounds Potato, unpeeled
- 1 ½ Teaspoons Salt
- Marinade:
- 1 ½ Teaspoons Salt
- 1 Teaspoon Dry Mustard
- ½ Teaspoon Pepper
- Dash Cayenne Pepper
- ¼ cup Cider Vinegar
- ½ cup Vegetable Oil
- ½ cup Green Onion, chopped
- Boiled Dressing:
- 1 Tablespoon Flour
- 2 Tablespoons Sugar
- 1 Teaspoon Salt
- 1 ¼ cups Milk
- 3 Egg Yolks, beaten
- ¼ cup Cider Vinegar
- 1 Tablespoon Mustard
- 2 Tablespoons Butter
- 1 cup Chopped Celery
- 3 Large Hard-boiled Eggs, peeled and chopped

Method

1. Cook potatoes covered in boiling water about 30 minutes until tender, but not mushy. Drain & cool for 20 minutes.
2. Make marinade by combining next seven ingredients. Peel potatoes, then slice into 1/4 inch thick slices. Place in bowl and pour marinade over warm potatoes. Toss gently to coat all and refrigerate 2 hours, tossing occasionally. Potatoes will absorb marinade.
3. In small saucepan stir flour with sugar and salt. With wire whisk gradually stir in milk. Cook until boil and boil 1 minute. Gradually stir hot flour mixture into egg yolks. Add vinegar and mustard. Cook until boil then remove from heat and add butter. Cool and refrigerate. Toss with potatoes, celery and hard cooked eggs.

Ceaser salad dressing can be substituted for the marinade with wonderful results.



Pancetta and Porcini Potato Gratin

6 servings

Source: ClosetCooking

Ingredients

- 1 ounce dried porcini mushrooms
- ½ cup boiling water
- 1 tablespoon oil
- 6 ounces pancetta, diced
- 1 onion, sliced
- 2 cloves garlic, chopped
- 1 teaspoon thyme, chopped
- salt and pepper to taste
- 1 cup cream
- ½ cup milk
- 1 pinch nutmeg
- 2 lbs. potatoes, sliced 1/8 inch thin (on a mandolin)
- 2 cups gruyere, grated

Method

Soak the dried porcini mushrooms in the water for 20 minutes. Remove the mushrooms from the water, reserving the water, squeeze the excess water from them and coarsely chop them. Heat the oil in a pan over medium heat. Add the pancetta and saute until it starts to turn golden brown, about 4-6 minutes. Add the onion and saute until tender, about 5-7 minutes. Add the mushrooms, garlic, thyme, salt and pepper and saute for a minute and remove from heat. Bring the cream, milk, reserved mushroom water and nutmeg to a simmer and remove from heat. Pour a bit of the cream over the bottom of an 8x8x2 inch baking pan and layer 1/2 of the sliced potatoes on top followed by half of the pancetta and mushroom mixture and cheese, followed by the remaining potatoes, the cream and the remaining pancetta and mushroom mixture and cheese and cover in foil. Bake in a preheated 350F oven until fork tender, about 45-60 minutes. Note: At the end of this step you can let the gratin sit at room temperature for up to 2 hours before continuing. Remove the foil and continue to cook until golden brown on top, about 15 minutes.

Potato and Blue Cheese Gratin

Tender, rich, and browned on top, this easy potato gratin gets loads of flavor from a very minimal amount of blue cheese that is added at the last minute.

4 servings

Source: Gourmet

Ingredients

- 1 ½ lbs. medium yellow-fleshed potatoes
- 1 cup heavy cream
- 1 garlic clove, finely chopped
- ½ teaspoon salt
- ¼ teaspoon black pepper
- ½ cup crumbled blue cheese (1 oz)

Method

1. Put oven rack in upper third of oven and preheat oven to 425°F.
2. Peel potatoes and slice 1/8 inch thick, then toss with cream, garlic, salt, and pepper in skillet. Cover with foil and roast until potatoes are very tender, about 25 minutes.
3. Remove from oven and preheat broiler. Remove foil and sprinkle potatoes with cheese. Broil until top is browned, 2 to 3 minutes.

Potato Casserole

10 servings

Source: Cook's Country Magazine

Ingredients

- 3 cloves garlic, minced
- 1 tablespoon butter, softened
- 1 cup gruyere cheese, shredded
- 1 cup parmesan cheese, grated
- 1 ½ cups heavy cream
- 1 ½ cups chicken broth
- 2 teaspoons fresh thyme, chopped
- ⅛ teaspoon nutmeg
- ¾ teaspoon salt
- ⅛ teaspoon pepper
- 2 ½ lbs. russet potato, peeled and sliced
- 5 slices white sandwich bread, crusts removed and torn into pieces

Method

1. Preheat oven to 350 degrees. Rub one clove of garlic on sides and bottom of 2 quart dish. Grease with butter. Combine cheeses in small bowl.

2. Bring minced garlic, cream, broth, thyme, nutmeg, salt and pepper to boil in large saucepan over medium heat. Reduce heat and simmer until liquid is reduced to 2 1/2 cups, about 5 minutes. Remove from heat and gently stir in potatoes.

3. Spoon half of potato mixture into prepared dish. Sprinkle with half of cheese, add remaining potato mixture, and press with spatula to compact. Press bread pieces into casserole. Bake 40 minutes. Sprinkle remaining cheese on top and continue baking until golden and bubbling, about 25 minutes more. Remove from oven and let rest 20 minutes before serving.

4. Description:

5. "Cheesiest Potatoes Ever"



Potato Gratin with White Cheddar Cheese

8 servings

Source: Bon Appetit

Ingredients

- 2 ½ cups Whipping Cream
- ¾ cups Shallot, Finely Chopped
- 2 Teaspoons Salt
- ¾ Teaspoon Pepper
- 2 Teaspoons Rosemary, Finely Chopped
- 4 Pounds Russet Potatoes, Cut Into 1/4" Rounds
- 2 cups Sharp Cheddar Cheese, White

Method

1. Preheat oven to 375. Butter 13X9X2 glass baking dish.
2. Whisk cream, shallots, rosemary, salt and pepper in medium bowl to blend. Place half of potatoes in prepared pan, overlapping slightly. Sprinkle with ¾ cup cheese and then top with remaining potatoes. Pour cream mixture over potatoes in dish then sprinkle with remaining cheese.
3. Cover gratin with foil and bake 1 hour.
4. Uncover and bake until top is brown, about 45 minutes longer.
5. Let gratin cool 10 minutes before serving.

- Start to finish: 1 Hour 30 Minutes

Rosemary Potatoes

6 servings

Source: Debbie's Kitchen

Ingredients

- 6 large sweet potato
- 1 large yellow onion
- 3 tablespoons olive oil
- 1 pinch rosemary, crushed
- 1 small jar orange marmalade
- 1 tablespoon mustard
- salt and pepper, to taste

Method

1. Scrub sweet potatoes, cut into small chunks and put in medium sized bowl. Peel and slice onions, and toss into bowl, along with spices and oil.
2. Pre-heat oven to 475. Place mixture on a cookie sheet, bake for 20-30 minutes (until tender).
3. Toss with marmalade and mustard.

- Start to finish: 30 Minutes



Ruth's Hash Brown Potato Casserole

Ruth O'Connor came up with this recipe. Joan Fisher improved upon it by adding a hefty dose of horseradish. Way to go Joan!

12 servings

Source: Ruth O'Connor

Ingredients

- 2 lbs. Hash Browns, Frozen, ore-ida
- ½ cup melted butter
- ½ cup chopped onion
- 1 teaspoon salt
- ¼ teaspoon pepper
- 1 pint sour cream
- 1 can cream of chicken soup
- 2 cups grated cheddar cheese
- 3 Tablespoons Horseradish

Method

1. Defrost potatoes.
2. Mix all ingredients in large bowl, saving enough cheese to sprinkle over top of casserole.
3. Pour into greased large casserole; top with remaining cheese.
4. Bake at 350 degrees for 90 minutes or until golden brown and heated thoroughly.



Shout Hallelujah Potato Salad

12 servings

Source: Southern Living

Ingredients

- 5 lbs. Yukon gold potatoes
- 4 large hard-cooked eggs, peeled
- 1 tablespoon table salt
- 1 cup plus 2 Tbsp. mayonnaise
- 1 cup sweet salad cube pickles, drained
- ½ cup chopped red onion
- ½ cup chopped green bell pepper
- ½ cup chopped celery
- ¼ cup chopped fresh flat-leaf parsley
- ¼ cup yellow mustard
- 1 (4-oz.) jar diced pimiento, drained
- 2 tablespoons seasoned rice wine vinegar
- 2 tablespoons fresh lemon juice
- 1 tablespoon extra virgin olive oil
- 1 to 2 jalapeño peppers, seeded and minced
- 1 to 2 tsp. celery salt
- 4 drops of hot sauce
- ½ teaspoon smoked paprika

Method

1. Cook potatoes in boiling water to cover 20 minutes or until tender; drain and cool 15 minutes. Peel potatoes, and place in a large bowl. Add eggs, and chop mixture into bite-size pieces. Sprinkle with salt; toss to coat.
2. Stir together mayonnaise and next 13 ingredients; gently stir into potato mixture. Sprinkle with paprika; add black pepper to taste. Serve immediately, or cover and chill up to 2 days.



Three-potato Mash

6 servings

Source: Southern Living NOVEMBER 2005

Ingredients

- 2 medium-size red potatoes (about 3/4 pound)
- 2 medium-size baking potatoes (about 1 pound)
- 2 medium-size Yukon gold potatoes (about 3/4 pound)
- 1 1/2 cups sour cream
- 6 tablespoons butter, melted
- 3 green onions, thinly sliced
- 1 teaspoon salt
- 1 teaspoon pepper
- 1/2 (8-ounce) block sharp Cheddar cheese, shredded
- 2 tablespoons cold butter, cut up
- 1/8 teaspoon paprika
- Garnish: Green Onion Fans

Method

1. Bring potatoes and cold water to cover to a boil in a large Dutch oven; boil 35 to 40 minutes or until tender. Drain and cool. Peel potatoes, and mash with a potato masher or fork until smooth.
2. Stir in sour cream and next 4 ingredients; fold in cheese. Spoon into a lightly greased 2-quart baking dish. Top evenly with 2 tablespoons cold butter, and sprinkle evenly with paprika.
3. Bake, uncovered, at 350° for 30 minutes. Garnish, if desired.

Poultry



Apple Stuffed Chicken Breast

4 servings

Source: FaceBook

Ingredients

- 2 skinless, boneless chicken breasts
- ½ cup of chopped apple
- 2 tablespoons of shredded cheddar cheese
- 1 tablespoon of Italian-style dried bread crumbs
- 1 tablespoon of butter
- ¼ cup of dry white wine (optional)
- ¼ cup of water
- 1 tablespoon of water
- 1 ½ tablespoons of cornstarch
- 1 tablespoon of chopped fresh parsley, for garnish.

Method

1. Combine apple, cheese, and bread crumbs. Set aside.
2. Flatten chicken breasts between sheets of waxed paper to 1/4 inch thickness. Divide apple mixture between chicken breasts, and roll up each breast. Secure with toothpicks.
3. Melt butter or margarine in a 7 inch skillet over medium heat. Brown stuffed chicken breasts. Add wine and 1/4 cup water. Cover. Simmer for 15 to 20 minutes, or until chicken is no longer pink.
4. Transfer chicken to a serving platter. Combine 1 tablespoon water and cornstarch; stir into juices in pan. Cook and stir until thickened. Pour gravy over chicken, and garnish with parsley.
5. Serve



Apple-stuffed Chicken

4 servings

Source: Woman's Day

Ingredients

- 1 Empire, Fuji or Braeburn apple, cored and finely diced
- ½ cup(s) shredded reduced-fat Cheddar
- 2 tablespoon(s) seasoned dried bread crumbs
- 1 ½ teaspoon(s) chopped fresh thyme, plus 3 large sprigs
- 1 tablespoon(s) lemon juice
- ½ teaspoon(s) each salt and freshly ground pepper, mixed
- 4 (about 6 oz each) skinless, boneless chicken breast halves
- ¼ cup(s) all-purpose flour, for dredging
- 2 teaspoon(s) canola oil
- ¾ cup(s) apple cider
- ½ cup(s) chicken broth
- 2 teaspoon(s) Dijon mustard

Method

1. You'll need 12 wooden toothpicks coated with nonstick spray. In a small bowl, mix apple, cheese, bread crumbs, chopped thyme, lemon juice and half the salt mixture. On a cutting board, lightly press each chicken breast flat with one hand; using a sharp knife, carefully cut into side of breast to form a deep horizontal pocket (do not pierce top, bottom or far side of breast).
2. Divide the apple mixture into 4 portions and stuff into chicken pockets. With the prepared toothpicks, pin closed. Sprinkle the remaining salt mixture over breasts. Dredge chicken in flour to lightly coat; tap off excess flour. (At this point, chicken can be refrigerated, covered, up to 6 hours.)
3. Heat oil in a large nonstick skillet over medium-high heat. Add chicken and brown 3 minutes per side. Pour ½ cup of the apple cider and the broth into skillet; add thyme sprigs. Bring mixture to a boil; reduce heat to low, cover and simmer 5 to 7 minutes until chicken is cooked through and stuffing registers 165°F on an instant-read thermometer.
4. Remove chicken to a serving plate; cover with foil to keep warm. Whisk mustard and remaining ¼ cup cider into juices in skillet; boil mixture 3 minutes on high until reduced and slightly thickened.
5. Spoon sauce over chicken and serve.



Bacon Wrapped Blue Cheese Stuffed Chicken, Green Beans and Smashed Potatoes with Green Onions

4 servings

Source: FoodNetwork.com

Ingredients

- 4 pieces boneless, skinless chicken breasts
- Black pepper
- 4 to 5 ounces blue cheese crumbles
- A handful arugula leaves from bulk bins, chopped
- A handful baby spinach leaves from bulk bins, chopped
- 4 slices bacon
- 2 lbs. baby potatoes, halved
- Salt
- 1 lb. thin green beans
- 2 vine tomatoes, halved lengthwise, seeded and thinly sliced
- Leaves from 4 fresh thyme sprigs
- 3 tablespoons extra-virgin olive oil, divided
- 4 scallions, finely chopped, whites and greens
- ¼ cup chicken stock

Method

1. Preheat oven to 425 degrees F.
2. Using a small sharp knife cut into the thick end of the chicken and make an incision reaching 2/3 the way down the breast. Loosen up the incision with your fingers to make a hole. Season the chicken with pepper. Combine the cheese with arugula and baby spinach and stuff the breasts. Spiral-wrap the breasts with the bacon tightly to cover the meat evenly. Place chicken on a nonstick baking sheet and roast 20 to 22 minutes until bacon is crispy and chicken is firm.
3. Place the potatoes in a pot and cover with water. Bring to a boil, season water with salt and cook potatoes 15 minutes, or until tender.
4. Bring 1-inch water to a boil. Trim beans. Salt water and add beans to water. Simmer 5 minutes, drain and combine with tomatoes, thyme, 1 tablespoon oil, salt and pepper.
5. Place the potatoes back in the hot pot after draining. Coat the potatoes with 2 tablespoons oil, the scallions, chicken stock and salt and pepper. Toss for 1 minute.
6. Serve chicken with green beans and potatoes alongside.



Bacon Wrapped, Cream Cheese Stuffed Chicken Breasts

1 servings

Source: Food.com

Ingredients

- 1 boneless skinless chicken breast
- 2 tablespoons cream cheese
- 1 tablespoon green onion, Chopped
- 2 pieces bacon, Partially Cooked

Method

1. Pound out Chicken breast so it is about 1/4" thick.
2. Mix together cream cheese and green onions and spread cheese mixture over 1 side of chicken breast.
3. Roll CHicken breast up to conseal cream cheese.
4. Wrap partially cooked bacon around chicken breast and secure with toothpick.
5. Plase on baking sheet and back for about 30 minutes at 375.
6. Broil for about 5 minute to crisp bacon.

Add Pesto, red peppers, cheddar cheese for added zing.

Baked Swiss Chicken Bundles

8 servings

Source: Times Union



Ingredients

- 8 packaged dried lasagna noodles
- 1 beaten egg
- 2 cups ricotta cheese, drained
- 1 ½ cups chopped cooked chicken (8 ounces)
- 3 tablespoons pesto sauce
- 1 ½ teaspoons snipped fresh tarragon or basil or ¼ teaspoon dried tarragon or basil, crushed
- 2 tablespoons butter or margarine
- 2 tablespoons all-purpose flour
- ½ teaspoon dry mustard
- Salt, to taste
- Pepper, to taste
- 1 ½ cups milk
- 1 ½ cups (6 ounces) shredded Swiss cheese
- Paprika or snipped parsley (optional)
- Fresh tarragon sprigs (optional)

Method

1. Cook lasagna noodles according to package directions. Drain noodles; rinse with cold water. Drain again.
2. For filing, in a medium mixing bowl stir together ricotta cheese, chicken, egg and pesto sauce.
3. To assemble bundles, spread about ⅓ cup of the filling over each lasagna noodle. Roll up noodles, starting from short end. Place bundles, seam-sides- down, in a 2-quart rectangular baking dish; set aside.
4. For sauce, in a medium saucepan melt the butter or margarine. Stir in flour, mustard, salt, and pepper. Add milk all at once. Cook and stir until thick and bubbly. Gradually add cheese, stirring till melted after each addition. Pour sauce over lasagna bundles. Cover dish with foil.
5. Bake at 375 degrees for 30 to 35 minutes or till heated through. Let stand 10 minutes before serving. Transfer bundles to individual plates. Stir sauce in baking dish. Spoon some of the sauce over each bundle and, if desired, sprinkle with paprika or parsley. If desired, garnish with fresh tarragon sprigs.



Biscuit & Chicken Casserole

You won't need all the biscuits in the can, put the leftovers in a bag to save for another night.

6 servings

Source: FaceBook

Ingredients

- 1 can biscuits (Pillsbury or store brand)
- 1 can cream of chicken soup
- ½ cup sour cream
- 16 ounces frozen veggies (I used broccoli, but any vegetable works)
- 2 cups chicken, cooked and shredded
- 3 tablespoons milk
- 2 tablespoons butter, melted
- 1 cup cheddar cheese, shredded

Method

1. Grease an 8 x 8 baking pan. In a large bowl, combine the chicken soup, sour cream, frozen veggies, and cooked chicken. Add in the milk and melted butter; mix well.
2. Pour mixture into the greased pan. Sprinkle cheese on top of chicken mixture. Open can of biscuits and place on top of casserole. Make sure you flatten the biscuit prior to putting on top to allow it to cook evenly.
3. Place baking pan in preheated oven, 375, and bake for about 35-45 minutes, or until biscuits are cooked through!



Cheese-Stuffed Chicken Cutlets with Mustard Sauce

4 servings

Source: Food Network

Ingredients

- 4 chicken cutlets
- 4 slice plain havarti cheese
- 4 teaspoons chopped thyme
- 0.50 c. chicken stock
- 0.25 c. heavy cream
- 1 tablespoon Dijon mustard
- 1 teaspoon Dijon mustard
- salt
- Freshly ground pepper
- 2 large eggs
- 2 tablespoons Freshly grated Parmigiano-Reggiano cheese
- all-purpose flour
- extra-virgin olive oil

Method

1. Preheat the oven to 350 degrees F. Using a small knife, cut a 4- by 3-inch pocket in the side of each chicken cutlet. Insert a havarti slice and spread 1 teaspoon of thyme in each pocket; press gently to close.
2. In a small saucepan, boil the chicken stock and cream over moderately high heat until reduced to 1/2 cup, about 5 minutes. Whisk in the mustard and boil for 30 seconds, whisking a few times. Season with salt and pepper and remove from the heat.
3. In a shallow bowl, beat the eggs. Beat in the Parmigiano-Reggiano. Put the flour in another shallow bowl.
4. In a large nonstick skillet, heat 1/4 inch of olive oil. Season the cutlets with salt and pepper. Dredge 2 cutlets in flour, shaking off the excess, then coat with the beaten egg. Fry over moderately high heat until golden, about 2 minutes per side. Transfer to a large rimmed baking sheet. Coat and fry the remaining cutlets.
5. Bake the chicken for about 12 minutes, until just cooked through. Reheat the mustard sauce and pour onto plates. Set the cutlets on the sauce and serve.

For her lovely riff on classic chicken cordon bleu, Marcia Kiesel replaces the heavy ham-and-Swiss-cheese filling with creamy havarti and thyme. Instead of weighing down the cutlets with thick breading, she sautés them in a light flour-and-egg coating.



Chicken & Mushroom Crepe Casserole

Servings: --

Source: FaceBook

Ingredients

- Crepes:
- 1 cup all-purpose flour
- 2 eggs
- ½ cup milk
- ½ cup water
- 2 tablespoons unsalted butter, melted; 1 tablespoon for greasing pan
- ½ teaspoon salt
- Filling:
- 3 cups cooked chicken, shredded
- 1 cup Swiss cheese, grated, plus extra for topping
- 1 cup Gruyere cheese, grated, plus extra for topping
- 1 (10 oz.) can cream of mushroom soup
- ½ cup mayonnaise
- ½ cup sour cream
- 1 clove garlic, cut in half
- salt and pepper, to taste

Method

1. Combine flour and eggs in a large mixing bowl. Once combined, slowly pour in water and milk. Stir well and add melted butter and salt.
2. Place a small frying pan (7-8 inches) over medium-high heat and melt 1/2 tablespoon butter. Once hot, pour 1/4-1/3 cup batter into the pan, swirling so it evenly coats the bottom, and cook until golden brown. About 2 minutes. Repeat with remaining batter and set crepes aside.
3. Preheat oven to 350° F and rub halved garlic all over the inside of 9x13-inch baking dish.
4. In a large bowl, combine mayonnaise, sour cream, mushroom soup and cheeses. Stir and fold in shredded chicken, and season with salt and pepper.
5. Spoon 1/3 cup of mixture into each crepe and roll it up like a burrito. Cut crepes in half (or into thirds if they're large) and carefully transfer to baking dish. Place them close together so they stand upright. Sprinkle extra cheese over the top of casserole. Put baking dish in oven and bake for 20-25 minutes, or until cheese is melted and bubbly. Remove from oven and let rest 5 minutes before serving.



Chicken Biscuit Bake

Sophie Germano says this is the best chicken recipe out there. Golden biscuits cover this homespun dish laden with chicken, broccoli and cheese. It's then topped with a celery seed mixture.

6 servings

Source: Sophie Germano

Ingredients

- 1 can condensed cream of chicken soup
- $\frac{2}{3}$ cup mayonnaise
- 2 teaspoons worcestershire sauce
- 4 cups cubed cooked chicken
- 3 cups chopped broccoli, cooked
- 1 medium onion, chopped
- 1 cup shredded Cheddar cheese
- 2 tubes refrigerated buttermilk biscuits
- 2 eggs
- $\frac{1}{2}$ cup sour cream
- 2 teaspoons celery seed
- 1 teaspoon salt

Method

1. In a bowl, combine the soup, mayonnaise, and Worcestershire sauce. Stir in the chicken, broccoli and onion. Transfer to a greased 13 x 9 x 2 baking dish. Sprinkle with cheese. Cover and bake at 375 for 20 minutes.
2. Separate biscuits, cut each in half. Arrange, cut side down, over hot chicken mixture.
3. In a bowl, combine remaining ingredients; pour over biscuits. Bake, uncovered, 20 minutes longer or until golden brown.

Chicken Breast Stuffed With Spinach Blue Cheese

6 servings

Source: Allrecipes.com

Ingredients

- 8 Slices Bacon
- 10 Ounces Frozen Spinach, Chopped, thawed and drained
- 1 cup Blue Cheese, Crumbled
- 2 Tablespoons Flour
- ¼ Teaspoon Ground Black Pepper
- ¼ Teaspoon Salt
- 2 Tablespoons Olive Oil
- 6 Skinless Boneless Chicken Breast, pounded to 1/2 inch

Method

1. Cook bacon until crisp. Drain and set aside.
2. Preheat oven to 350 degrees. In medium bowl, stir together the spinach and blue cheese. Crumble in the bacon, and stir to distribute.
3. Lay the chicken breast halves out on a clean surface, and distribute the spinach mixture evenly onto the centers of them. Fold the chicken over the filling, and secure with toothpicks. Stir together the flour, salt and pepper on a dinner plate. Roll the chicken in the flour to coat.
4. Heat the oil in a skillet over medium-high heat. Quickly brown each piece of chicken on top and bottom. Remove to a lightly greased baking dish, and cover with a lid or aluminum foil.
5. Bake for 30 Minutes the preheated oven, until chicken juices run clear, and filling is hot.

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

Chicken Breasts Provençal

You may use canned diced tomatoes instead of fresh and have excellent results.

4 servings

Source: Gourmet | May 2008

Ingredients

- 1 lb. ripe plum tomatoes
- 4 (6- to 8-ounce) skinless boneless chicken breasts, tenders reserved for another use
- ¼ cup all-purpose flour
- 2 tablespoons vegetable oil
- 1 teaspoon minced garlic
- 1 flat anchovy fillet, mashed to a paste
- ½ cup dry white wine
- ¾ cup chicken stock or reduced-sodium chicken broth
- 10 pitted brine-cured black olives, thinly sliced lengthwise
- 2 tablespoons unsalted butter, softened
- 1 tablespoon finely shredded basil

Method

1. Core tomatoes and cut a shallow X in bottom of each, then blanch in a medium pot of boiling water 10 seconds. Transfer with a slotted spoon to an ice bath to stop cooking. Peel, seed, and finely chop.
2. Pat chicken dry and sprinkle with 1/2 teaspoon each of salt and pepper, then dredge in flour, shaking off excess.
3. Heat oil in a 12-inch heavy skillet over medium-high heat until it shimmers, then cook chicken, turning once, until golden and just cooked through, 6 to 8 minutes total. Transfer to a platter and keep warm, covered.
4. Add garlic and anchovy paste to skillet and cook over medium heat, stirring, until fragrant, about 30 seconds. Add wine and bring to a boil, scraping up brown bits. Stir in tomatoes, stock, and olives and simmer, uncovered, stirring occasionally, until mixture has thickened into a sauce, 8 to 10 minutes. Whisk in butter and any juices from platter.
5. Add chicken and simmer until just heated through, about 1 minute. Serve sprinkled with basil

Chicken Breasts Stuffed for Grill

6 servings

Source: Cooks.com

Ingredients

- 6 split chicken breasts
- ½ lb. Italian sausage meat
- 3 cloves fresh garlic, minced
- 4 strips hickory or maple flavored bacon, chopped
- ¼ lb. fresh mushrooms, finely chopped
- 2 tablespoons butter
- 1 tablespoon fresh parsley, minced
- ¼ teaspoon paprika
- ½ cup bread crumbs
- ½ teaspoon each onion and garlic powder
- 1 cup sherry
- 6 bacon strips
- salt and pepper, to taste
- wooden toothpicks or butcher's string

Method

1. Sauté the sausage meat with fresh, minced garlic in 1/2 tablespoon olive oil; as the sausage begins to take on color, add the 4 bacon strips and fry til bacon is crisp and sausage is slightly browned, removing meat as it cooks. Add butter to pan and sauté the mushrooms over medium heat. Stir in bread crumbs and parsley. Season with salt, pepper, onion powder, garlic powder and paprika. Stir together well and pour in sherry to moisten. Remove from heat and stir in the sausage mixture.

2. Preheat grill until it reaches 350°F.

3. Split chicken breasts and pound with a meat mallet between sheets of plastic wrap. Do not make too thin. Spread sausage and bread crumbs mixture on each chicken breast, and roll up so that chicken is stuffed on the inside. Wrap each piece with a strip of bacon and fasten with a wooden toothpick or tie into little bundles with cotton string that has been pre-soaked in water.

4. Spray chicken with olive oil spray and sprinkle lightly with garlic powder, paprika and black pepper.

5. Prepare grill for cooking over indirect heat, oiling the grates on the side opposite the lit burners so that chicken will not stick. Place chicken on the side of the grill which is not turned on, but leave the other side of the grill on high. Close cover on grill and watch temperature; reduce heat to 325°F and continue to grill for about 15 minutes, then turn once and leave for another 15 minutes or so (this depends on the size of the chicken pieces).

6. When chicken is pierced with a fork and juices run clear, it is done.

If chicken appears dry during cooking, spray or baste as needed with olive oil spray or olive oil, but do not leave the grill cover up for too long or the heat will be lost.

Chicken Breasts Stuffed with Pesto

6 servings

Source: Wolfgang Puck

Ingredients

- 4 large chicken breasts, halved
- 1 large egg
- 1 tablespoon fresh tarragon, chopped
- 1 teaspoon salt
- ½ teaspoon pepper
- 1 cup heavy cream
- 1 cup pesto sauce
- 1 jar tomato sauce

Method

1. In a food processor, combine two boned and skinned chicken breast halves with the egg, tarragon, salt and pepper. Process until chicken mixture is pureed. With the processor on, pour the cream through the feed, and process until blended. Chill mousse until it is needed.
2. Preheat oven to 400.
3. Lightly flatten the remaining boned and skinned chicken breasts and season with salt and pepper. Spread chicken mousse over each breast and top with a dollop of pesto sauce, roll up the breast and tie with string.
4. In a heavy pan, heat 1 tablespoon butter and oil, place chicken breasts in pan and bake for 20 minutes.
5. Serve with your favorite tomato sauce.



Chicken Casserole

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

10 servings

Source: Jean Garry

Ingredients

- 1 ½ cups Chicken Broth
- 1 ½ cups Milk
- 1 Medium Onion, stuck with cloves
- 1 cup Butter
- 6 Tablespoons Flour
- 2 cups Sliced Mushrooms
- ½ cup Minced Green Bell Pepper
- ½ cup Diced Pimiento
- 2 Teaspoons Salt
- ½ Teaspoon Pepper
- 1 cup Parmesan Cheese
- 2 Large Egg Yolks, beaten
- 4 cups Cooked Chicken
- 2 ⅔ cups Rice

Method

1. Combine broth, milk and onion. Simmer 5 minutes. Remove onion and keep liquid hot.
2. Melt 6 tblsp butter and stir in flour. Cook 2 minutes. Add hot liquid and cook until smooth and thickened. Remove from heat.
3. Heat 8 tblsp butter and cook mushrooms and green pepper until cooked. Stir into sauce.
4. Add chicken, pimiento, salt and pepper. Remove from heat.
5. Cook rice until barely tender. Drain thoroughly.
6. Melt 1/2 cup butter and combine with rice, half cup Parmesan cheese and egg yolks. Mix well.
7. Put 2/3 mixture into 3 quart greased casserole. Press against bottom and sides leaving a well in the middle. Put chicken filling in middle. Spoon remaining rice over top of casserole and completely seal chicken. Sprinkle 1/2 cup Parmesan cheese on top.
8. Bake 1 hour at 350 degrees until golden.

Chicken Casserole with Apples and Cheese

Really good! Pound the thin chicken breasts between two sheets of plastic wrap lightly.

6 servings

Source: Cooks.com

Ingredients

- 5 tablespoons butter
- 3 med. red cooking apples, halved, cored and sliced
- 2 lg. onions, thinly sliced
- 6 boneless, skinned chicken breasts (3 whole)
- 1 teaspoon salt
- ¼ teaspoon pepper
- 1 c. grated Swiss cheese
- ½ c. Parmesan cheese
- ¼ c. unseasoned dry bread crumbs
- ½ teaspoon thyme
- 2 tablespoons Brandy, Apple Jack or cider

Method

1. Preheat oven to 350 degrees. Grease baking dish with 1 tablespoon butter. Saute apples and onions in remaining butter until very tender, about 10 minutes. Do not brown. Spread mixture in bottom of baking dish. Rub breasts with salt and pepper. Arrange down middle of apple mixture, overlapping slightly.

2. Combine cheese, bread crumbs and thyme. Sprinkle over chicken and apple mixture. Drizzle brandy over all. Bake until cheese is golden brown and chicken is tender, 35 minutes or more. Serves 6.



Chicken Crescent Roll Casserole

6 servings

Ingredients

- 2 (8 ounce) cans Pillsbury Refrigerated Crescent Dinner Rolls
- 1 (10 3/4 ounce) can cream of chicken soup, undiluted
- 3/4 cup grated cheddar cheese or swiss cheese (or any cheese of choice)
- 1/2 cup whipping cream
- FILLING
- 4 ounces cream cheese (very soft)
- 4 tablespoons butter (very soft but not melted)
- 1/2-1 teaspoon garlic powder (optional)
- 1/3 cup onion, finely chopped (can use green onions)
- 2 large cooked chicken breasts, finely chopped (or use about 2 cups, can use cooked turkey)
- 1/2-3/4 cup finely grated cheddar cheese
- 1/2 teaspoon seasoning salt (or use 1/2 teaspoon white salt or to taste)
- 1/2 teaspoon ground black pepper (or to taste)
- 2-4 tablespoons mayonnaise or whipping cream
- 1-2 cup grated cheddar cheese (for topping)

Method

1. Set oven to 350°F.
2. Butter a casserole dish (any size to hold crescent rolls).
3. In a saucepan, mix half and half cream, 3/4 cup grated cheese (can use more cheese if desired) and undiluted chicken soup (can season with black pepper if desired). Heat just until the cheese melts (do not boil).
4. For the filling --- (make certain that the cream cheese and butter are very soft) in a bowl, mix the soft cream cheese with butter until very smooth, then add in garlic powder (if using). Add in the chopped chicken, onion and cheddar cheese; mix well until combined. Add in 2 tablespoons whipping cream or mayonnaise; mix to combine (add in a little more if the mixture seems too dry). Season with seasoned salt or white and black pepper to taste.
5. Unroll the crescent rolls.
6. Place 1 heaping tablespoon chicken mixture (or a little more) on top of each crescent triangle, then roll up starting at the thicker end.
7. Drizzle a small amount of soup mixture on the bottom of the dish. Then place the crescent rolls seam-side down on top of the creamed mixture in the casserole.
8. Drizzle the remaining sauce on top (you don't have to use the full amount of cream sauce, just use as much as desired) and sprinkle with 1 cup (or more) grated cheese, or amount desired.

9. Bake for about 30 minutes.

Chicken Dijonnaise, Grilled

6 servings

Source: Stephen Fisher

Ingredients

- ½ cup Oil
- ¼ cup Fresh Lemon Juice
- ½ Teaspoon Fresh Ground Pepper
- 6 Large Boneless Chicken, Skinned, breasts (8 oz each)
- 3 Tablespoons Tarragon Vinegar
- 2 Tablespoons Dry White Wine
- ½ Teaspoon White Pepper
- 1 Teaspoon Tarragon
- 2 Sticks Butter
- 2 Tablespoons Dijon Mustard

Method

1. Combine oil, lemon juice & pepper in shallow dish. Swirl chicken in mixture to coat. Cover with plastic wrap and
2. refrigerate for 30 minutes.
3. Combine vinegar and wine in small saucepan and boil at med-high heat until liquid is reduced to 2 tablespoons. Remove from heat and add tarragon & pepper. Whisk in butter 1 tblsp at a time, blending thoroughly after each addition. Place over low heat and continue whisking until sauce has thickened slightly. Whisk in mustard. Set aside and keep warm.
4. Prepare grill. Drain chicken well and grill 3-4 minutes each side.
5. Garnish with lemon slices and parsley. Serve sauce separately.

Chicken Florentine Panini

4 servings

Source: Pillsbury Bake off Winner

Ingredients

- 1 can Pillsbury Refrigerated Pizza Crust, (10-oz.)
- 1 pkg. Green Giant Frozen Spinach, (9-oz.)
- ¼ cup light mayonnaise
- 1 garlic clove, minced
- 1 tablespoon olive oil
- 1 cup chopped red onion
- 1 tablespoon sugar
- 1 tablespoon Vinegar (cider, Balsamic or red wine)
- 2 boneless skinless chicken breast halves
- ½ teaspoon dried Italian seasoning
- 1 garlic clove, minced
- 4 slices provolone cheese, (4-inch)

Method

1. Heat oven to 375F. Unroll dough; place in ungreased 15x10x1-inch baking pan. Starting at center, press out dough to edges of pan. Bake at 375F for 10 minutes. Cool 15 minutes or until completely cooled.
2. Meanwhile, cook spinach as directed on package. Drain well; squeeze dry with paper towels.
3. In small bowl, combine mayonnaise and 1 of the garlic cloves; mix well. Refrigerate.
4. Heat oil in small saucepan over medium-high heat until hot. Add onion; cook and stir 2 to 3 minutes or until crisp-tender. Add sugar and vinegar. Reduce heat to low; simmer 3 to 5 minutes or until most of liquid has evaporated, stirring occasionally.
5. To flatten each chicken breast half, place, boned side up, between 2 pieces of plastic wrap or waxed paper. Working from center, gently pound chicken with flat side of meat mallet or rolling pin until about 1/4 inch thick; remove wrap. Sprinkle chicken with Italian seasoning and minced garlic.
6. Spray large skillet with nonstick cooking spray. Heat over medium-high heat until hot. Add chicken; cook 8 minutes or until browned, fork-tender and juices run clear, turning once.
7. Cut cooled pizza crust into 4 rectangles. Remove rectangles from pan; spread each with 1 tablespoon mayonnaise mixture. Top 2 rectangles with chicken, spinach, onion mixture, cheese and remaining crust rectangles, mayonnaise side down.
8. Heat large skillet or cast iron skillet over medium heat until hot. Place sandwiches in skillet. Place smaller skillet on sandwiches to flatten slightly. Cook about 1 to 2 minutes or until crisp and heated, turning once.
9. Cut each warm sandwich into quarters.



Chicken Francaise

Stephen likes this recipe best.

4 servings

Source: Stephen Fisher

Ingredients

- 4 large skinless boneless chicken breast halves
- ½ cup vegetable oil
- 1 cup all-purpose flour
- ¾ teaspoon salt
- ½ teaspoon black pepper
- 3 large eggs
- ½ stick unsalted butter, (1/4 cup)
- ½ cup dry white wine
- 1 can low-sodium chicken broth
- 3 tablespoons fresh lemon juice plus 1 whole lemon, thinly sliced
- 1 tablespoon chopped fresh sage
- 1 tablespoon corn starch

Method

1. Place chicken breasts between 2 sheets of plastic wrap and gently pound chicken with flat side of a meat pounder or with a rolling pin until 1/4 inch thick. Place between layers of paper towels to dry out.
2. Heat oil in a 12-inch heavy skillet over moderate heat until hot but not smoking.
3. While oil is heating, stir together flour, 1/2 teaspoon salt, and 1/4 teaspoon pepper in a shallow bowl. Dredge 2 pieces of chicken, 1 piece at a time, in flour mixture, shaking off excess. Lightly beat eggs in another shallow bowl. When oil is hot, dip floured chicken into beaten eggs to coat, letting excess drip off, then fry, turning over once, until golden brown and just cooked through, about 4 minutes total. Transfer to a plate lined with paper towels and keep warm, loosely covered with foil. Fry remaining chicken in same manner.
4. Pour off and discard oil, then wipe skillet clean and heat butter over low heat until foam subsides. Add wine, broth, sage and lemon juice and boil, uncovered, stirring occasionally, until sauce is reduced, about 6 minutes. Stir in remaining 1/4 teaspoon salt and 1/4 teaspoon pepper. Dissolve corn starch in 1/2 cup cold water and add to sauce. Continue to simmer and stir until slightly thickened.
5. Return chicken to pan, cover and simmer a few minutes to heat through and poach the chicken to tenderize it.

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

Chicken Francaise

Nancy Driscoll likes this one.

6 servings

Source: Cooks.com

Ingredients

- 1 lb. skinless-boneless chicken breast
- 1 egg
- 1 tablespoon lemon juice
- Bread crumbs (plain)
- Grated Parmesan cheese
- 1 stick butter
- Juice of 1 1/2 lemons
- 3 cloves crushed garlic (or to taste)
- 2 teaspoons parsley
- 1/8 teaspoon pepper
- 1 c. chicken broth

Method

1. Slice chicken as cutlets or strips.
2. Beat together with fork, 1 egg and 1 tablespoon lemon juice. Mix plain bread crumbs with grated Parmesan cheese (1 part cheese to 2 parts crumbs). Dip chicken pieces in egg mixture and then in bread crumbs mixture. Brown in oil. Set aside in baking dish.
3. For sauce: Melt together 1 stick of butter and juice of 1 1/2 lemons. Add 3 cloves crushed garlic (or to taste), 2 teaspoons parsley, 1/8 teaspoon pepper and 1 cup chicken broth. Simmer 10 minutes; strain if desired. Pour over chicken in baking dish. Bake covered 40 minutes and then uncovered 15 minutes at 350 degrees.
4. Serve chicken over rice.

Chicken Francese

4 servings

Source: America's Test Kitchen

Ingredients

- Sauce
- 3 tablespoons unsalted butter
- 1 small onion, minced (about 1/3 cup)
- 1 tablespoon all-purpose flour
- ½ cup dry white wine or vermouth
- ⅓ cup lemon juice from 2 lemons
- 2 ¼ cups low-sodium chicken broth
- Table salt and ground black pepper
- Chicken
- 1 cup all-purpose flour
- Table salt and ground black pepper
- 2 large eggs
- 2 tablespoons milk
- 4 boneless, skinless chicken breasts
- 2 tablespoons unsalted butter
- 2 tablespoons olive oil
- 2 tablespoons minced fresh parsley leaves

Method

1. Adjust oven rack to middle position; heat oven to 200 degrees. Set wire rack on rimmed baking sheet and place sheet in oven.
2. FOR THE SAUCE: Heat 1 tablespoon butter in medium nonreactive saucepan over medium heat. When foaming subsides, add onion and cook, stirring occasionally, until translucent, 2 to 3 minutes. Add flour and stir until light golden brown, about 1 minute. Whisk in wine, lemon juice, and broth; increase heat to high and bring to boil, whisking constantly. Lower heat to medium-high and cook, whisking occasionally, until mixture is reduced to 1 1/2 cups, 10 to 15 minutes. Strain sauce through mesh strainer, return to saucepan, and set aside.
3. FOR THE CHICKEN: Set second wire rack on second rimmed baking sheet on counter. Whisk together flour, 1 teaspoon salt, and 1/4 teaspoon pepper in pie plate. In second pie plate, whisk eggs and milk until combined. Season both sides of each cutlet with salt and pepper. Using tongs and working with 2 cutlets at a time, coat cutlets in seasoned flour; shake off excess flour. Transfer cutlets to egg mixture; coat evenly and let excess run off. Return cutlets to seasoned flour; coat evenly and shake off excess flour. Place coated cutlets on wire rack on counter.
4. Heat 1 tablespoon each butter and oil in 12-inch nonstick skillet over medium-high heat; when foaming subsides, place 4 cutlets in skillet. Cook until well browned, 1 1/2 to 2 minutes. Carefully flip cutlets and continue to cook until lightly browned on second sides, 30 to 60 seconds. Transfer chicken to wire rack in oven. Wipe out skillet with paper towels. Repeat, using remaining 1 tablespoon each butter and oil to cook remaining cutlets in now-empty skillet. After transferring chicken to oven, wipe out skillet with paper towels.
5. TO FINISH SAUCE AND SERVE: Transfer sauce to now-empty skillet and set over low heat; cook until sauce is heated through, about 1 minute. Whisk in remaining 2 tablespoons butter; adjust seasoning with salt and pepper. Remove baking sheet with chicken from oven; transfer 4 cutlets to skillet, turn to coat with sauce, then transfer each serving (2 cutlets) to individual plates. Repeat with remaining cutlets. Spoon 2 tablespoons additional sauce over each serving and sprinkle with parsley. Serve immediately, passing extra sauce separately

Note that just 1 tablespoon of the butter for the sauce is used in step 2; the remaining 2 tablespoons are used in step 5. The

sauce is very lemony--for less tartness, reduce the amount of lemon juice by about 1 tablespoon.

Chicken Marengo

For variation, try sautéing 1 medium onion with the mushrooms

6 servings

Source: Walter Osinski

Ingredients

- 6 chicken breast halves without skin, boned
- 1 pint cottage cheese, lowfat
- 2 eggs, beaten
- ¼ cup vegetable oil
- 12 ounces mushroom, sliced & sautéed
- 12 ounces muenster cheese, sliced
- 1 dash garlic powder
- 1 dash salt and pepper

Method

1. Preheat oven to 425.
2. Place chicken pieces in baking pan. Sprinkle with salt, pepper & garlic powder. Arrange mushrooms over chicken.
3. In bowl mix together oil, eggs & cottage cheese pour over chicken.
4. Place slices of muenster cheese over chicken.
5. Bake 15 minutes at 425 and then reduce heat to 350 & cook 30 minutes.

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

- Start to finish: 15 Minutes



Chicken Parmesan

4 servings

Source: Bon Appetit

Ingredients

- 1/3 cup extra-virgin olive oil
- 2 large garlic cloves, pressed
- 1/2 teaspoon salt
- 1 12-ounce container grape tomatoes
- 1 1/2 teaspoons dried oregano
- Large pinch of dried crushed red pepper
- 4 skinless boneless chicken breast halves (about 6 ounces each)
- 1 1/4 cups finely grated Parmesan cheese, divided
- 6 ounces fresh mozzarella cheese in water, drained, thinly sliced

Method

1. Preheat oven to 500° F. Whisk first 3 ingredients in large bowl. Place tomatoes in medium bowl; mix in 2 tablespoons garlic oil, then oregano and crushed red pepper. Add chicken to large bowl with remaining garlic oil and turn to coat.
2. Place 1 cup Parmesan in pie dish. Dip 1 side of each chicken piece into cheese to coat; arrange chicken, cheese side up, on 1 half of large rimmed baking sheet. Scatter tomatoes on other half of sheet.
3. Roast chicken until just cooked through and firm to touch, about 10 minutes. Arrange mozzarella slices atop chicken. Return to oven; roast until cheese melts, 1 to 2 minutes. Transfer chicken and tomatoes to 4 plates. Sprinkle with remaining 1/4 cup Parmesan cheese.

Chicken Parmesan Bundles

Substitute a package of thawed frozen chopped spinach, well drained for pesto sauce as an alternative if pesto is unavailable.

6 servings

Source: kraftfoods.com

Ingredients

- 4 ounces cream cheese, softened
- 1 container pesto sauce
- 1 ¼ cups Mozzarella cheese, shredded
- 6 tablespoons Parmesan cheese, grated
- 6 slices chicken breast, thinly sliced
- 2 large egg
- ½ cup Italian bread crumbs
- 1 ½ cups spaghetti sauce, heated

Method

1. Preheat oven to 375 degrees. Mix cream cheese, spinach, 1 cup of the mozzarella cheese and 3 Tbsp. of the Parmesan cheese until well blended; spread evenly onto chicken breasts. Starting at one of the short ends of each breast, roll up chicken tightly. Secure with wooden toothpicks, if desired. Set aside.
2. Beat egg in shallow bowl. Mix remaining 3 Tbsp. Parmesan cheese and bread crumbs in separate shallow bowl. Dip chicken bundles in egg, then roll in crumb mixture. Place, sear-sides down in 13x9 inch glass dish sprayed with cooking spray.
3. Bake 30 minutes, or until chicken is cooked through (165 degrees). Remove toothpicks, if used. Top with the spaghetti sauce and remaining ¼ cup mozzarella cheese and place under broiler to melt cheese. Serve with spaghetti.

Can make up to 4 hours ahead.

Chicken Parmesan with Simple Tomato Sauce

6 servings

Source: Joey Hoffman

Ingredients

- 6 slices boneless, skinless chicken breasts
- Table salt and ground black pepper
- 1 ½ cups panko (Japanese-style bread crumbs)
- 1 tablespoon olive oil
- 1 ounce grated Parmesan cheese (about 1/2 cup), plus extra for serving
- ½ cup unbleached all-purpose flour
- 1 ½ teaspoons garlic powder
- 3 large egg whites
- 1 tablespoon water
- Nonstick cooking spray
- 2 cups tomato sauce, warmed (see below)
- 3 ounces shredded part-skim mozzarella cheese
- 1 tablespoon shredded fresh basil leaves
- Simple Tomato Sauce
- 1 can diced tomatoes, (28-ounce)
- 4 medium clove garlic, minced or pressed th
- 1 tablespoon tomato paste
- 1 teaspoon olive oil
- ¼ teaspoon red pepper flakes
- 1 tablespoon minced fresh basil leaves
- Table salt and ground black pepper

Method

1. Adjust an oven rack to the middle position and heat the oven to 475 degrees. Pound each cutlet between two sheets of plastic wrap to a uniform 1/4-inch thickness. Pat the chicken dry with paper towels and season with salt and pepper.
2. Combine the bread crumbs and oil in a 12-inch skillet and toast over medium heat, stirring often, until golden, about 10 minutes. Spread the bread crumbs in a shallow dish and let cool, then stir in the Parmesan.
3. Combine the flour, garlic powder, 1 teaspoon salt, and 1/2 teaspoon pepper in a second shallow dish, and whisk the egg whites and water in a third shallow dish.
4. Line a rimmed baking sheet with foil, place a wire rack on top, and spray the rack with nonstick cooking spray. Working with 1 chicken cutlet at a time, lightly dredge in the flour, shaking off the excess, then coat with the egg white mixture, allowing the excess to drip off. Finally, coat with the bread crumbs, pressing gently so that the crumbs adhere. Place the breaded chicken on the wire rack.
5. Lightly coat the tops of the cutlets with nonstick cooking spray. Bake until the chicken is no longer pink in the center and feels firm when pressed with a finger, about 15 minutes.
6. Remove the chicken from the oven. Spoon 2 tablespoons of the sauce onto the center of each cutlet and top the sauce with 2 tablespoons of the mozzarella. Return the chicken to the oven and continue to bake until the cheese has melted, about 5 minutes. Sprinkle with the basil and serve, passing the remaining sauce and Parmesan separately.
7. For Simple Tomato Sauce:
8. Pulse the tomatoes with their juices in a food processor until mostly smooth, about ten 1-second pulses; set aside. Cook the garlic, tomato paste, oil, and pepper flakes in a medium saucepan over medium heat until the tomato paste begins to brown,

about 2 minutes. Stir in the pureed tomatoes and cook until the sauce is thickened and measures 2 cups, about 20 minutes. Off the heat, stir in the basil and season with salt and pepper to taste. Cover and set aside until needed.

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



Chicken Parmigiana

4 servings

Source: Bobby Flay

Ingredients

- 4 boneless, skinless chicken breasts, pounded thin
- Salt and freshly ground black pepper
- 2 cups all-purpose flour, seasoned with salt and pepper
- 4 large eggs, beaten with 2 tablespoons water and seasoned with salt and pepper
- 2 cups panko bread crumbs
- 1 cup vegetable oil or pure olive oil
- Tomato Sauce, recipe follows
- 1 lb. fresh mozzarella, thinly sliced
- ¼ cup freshly grated Parmesan
- Fresh basil or parsley leaves, for garnish

Method

1. Preheat oven to 400 degrees F.
2. Season chicken on both sides with salt and pepper. Dredge each breast in the flour and tap off excess, then dip in the egg and let excess drip off, then dredge on both sides in the bread crumbs.
3. Divide the oil between 2 large saute pans and heat over high heat until almost smoking. Add 2 chicken breasts to each pan and cook until golden brown on both sides, about 2 minutes per side. Transfer to a baking sheet and top each breast with some tomato sauce, a few slices of the mozzarella, salt and pepper, and a tablespoon of Parmesan. Bake in the oven until the chicken is cooked through and the cheese is melted, about 5 to 7 minutes. Remove from the oven and garnish with basil or parsley leaves.
4. Tomato Sauce:
5. 2 tablespoons olive oil
6. 1 large Spanish onion, finely chopped
7. 4 cloves garlic, smashed with some kosher salt to make a paste
8. 2 (28-ounce) cans plum tomatoes and their juices, pureed in a blender
9. 1 (16-ounce) can crushed tomatoes
10. 1 small can tomato paste
11. 1 bay leaf
12. 1 small bunch Italian parsley

13. 1 Cubano chile pepper, chopped

14. Salt and freshly ground pepper

15. Heat olive oil in a medium saucepan over medium heat. Add onions and garlic and cook until soft. Add pureed tomatoes with their juices, crushed tomatoes, tomato paste, 1 cup water, bay leaf, parsley, Cubano pepper, and bring to a boil. Season, to taste, with salt and pepper. Reduce heat and cook until slightly thickened, about 30 minutes.



Chicken Parmigiana

Easy and delicious.

6 servings

Source: Progresso Bread Crumbs

Ingredients

- 6 chicken breast skinless, boneless
- ½ cup bread crumbs, italian style
- ½ cup Parmesan Cheese, grated
- 2 eggs, beaten
- ½ cup olive oil
- 1 can diced tomatoes
- 1 jar Tomato Sauce, heated
- 8 slices mozzarella cheese
- 2 tablespoons parmesan cheese, grated

Method

1. Pound chicken between two sheets of saran wrap until thin.
2. Heat oil over medium heat in skillet.
3. Mix bread crumbs and cheese on plate. Dip chicken in egg, then coat with bread crumb mixture. Saute in pan until golden brown.
4. Boil tomatoes for 10 minutes, add the tomato sauce and heat through. Place chicken in 9x12 glass baking dish that has been sprayed with Pam. Pour sauce over chicken and top with Mozzarella cheese. Bake 10 minutes at 350 degrees. Switch to broiler and heat until cheese is brown and bubbly. Turn oven off. Sprinkle Parmesan cheese over chicken and return to warm oven until ready to serve.



Chicken Pot Pie Crescent Braid

6 servings

Source: TasteBook

Ingredients

- Seamless crescent roll dough (I used Pillsbury)
- 1 cup cooked chicken
- 1 cup frozen peas and carrots
- ½ cup cream of chicken condensed soup
- 4 ounces cream cheese
- ½ cup cheddar cheese

Method

1. Preheat your oven to 375 degrees.
2. In a large bowl, combine the frozen veggies, cheddar cheese, and chicken. In a separate bowl mix together the cream cheese and the condensed soup. Add it to the chicken-veggie mixture.
3. Spread the crescent roll dough out on a silicon mat or parchment paper and place that on a baking pan. Leaving three inches in the middle, make cuts down the side of the dough an inch apart on both sides.
4. Spread the chicken-veggie-soup mixture down the middle of the dough. Take a strip of dough from one side and fold it over the middle mixture. Then take a strip from the other side and fold it over the middle. Continue down the dough, alternating sides until it is completely folded over.
5. Pinch the ends of the dough to keep the filling inside while it bakes.
6. Bake for 20 to 25 minutes so that the top is nice and golden brown.
7. Let stand about 10 minutes before cutting in to it.

Chicken Saltimbocca

6 servings

Source: America's Test Kitchen

Ingredients

- ½ cup unbleached all-purpose flour
- Ground black pepper
- 8 thin-cut chicken breast, boneless, skinless
- 1 tablespoon minced fresh sage leaves, plus 8 large leaves
- 8 thin slices prosciutto, cut into 5- to 6-inch pieces
- 4 tablespoons olive oil
- 1 ¼ cups dry vermouth or white wine
- 2 teaspoons juice from 1 lemon
- 4 tablespoons unsalted butter, cut into 4 pieces an
- 1 tablespoon minced fresh parsley leaves
- Table salt

Method

1. Adjust oven rack to middle position and heat oven to 200 degrees. Combine flour and 1 teaspoon pepper in shallow dish.
2. Pat cutlets dry with paper towels. Dredge chicken in flour, shaking off any excess. Lay cutlets flat and sprinkle evenly with minced sage. Place 1 prosciutto slice on top of each cutlet, pressing lightly to adhere; set aside.
3. Heat 2 tablespoons oil in 12-inch skillet over medium-high heat until beginning to shimmer. Add sage leaves (if using) and cook until leaves begin to change color and are fragrant, about 15 to 20 seconds. Using slotted spoon, remove sage to paper towel-lined plate; reserve. Add half of cutlets to pan, prosciutto-side down, and cook until light golden brown, 2 to 3 minutes. Flip and cook on other side until light golden brown, about 2 minutes more. Transfer to wire rack set on rimmed baking sheet and keep warm in oven. Repeat with remaining 2 tablespoons oil and cutlets, then transfer to oven to keep warm while preparing sauce.
4. Pour off excess fat from skillet. Stir in vermouth, scraping up any browned bits, and simmer until reduced to about 1/3 cup, 5 to 7 minutes. Stir in lemon juice. Turn heat to low and whisk in butter, 1 tablespoon at a time. Off heat, stir in parsley and season with salt and pepper. Remove chicken from oven and place on platter. Spoon sauce over cutlets before serving.

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

Chicken Tetrazzini

6 servings

Source: Gourmet Magazine

Ingredients

- 1 lb. chicken bones (from 2 cooked chickens), broken into pieces
- 4 cups low-sodium chicken broth
- 1 carrot, thinly sliced
- 1 medium onion, coarsely chopped
- 2 celery ribs, cut into 1-inch pieces
- 2 garlic cloves, smashed
- 5 whole black peppercorns
- 1 Turkish or 1/2 California bay leaf
- 2 whole cloves
- 3/4 stick unsalted butter, (6 tablespoons)
- 3/4 lbs. mushrooms, thinly sliced
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 2 tablespoons all-purpose flour
- 1 cup heavy cream
- 3 tablespoons medium-dry Sherry
- 2 tablespoons truffle butter* (optional)
- 1/2 lb. spaghetti
- 2 lbs. chicken meat (from 2 cooked chickens), torn into 1-inch pieces
- 1 ounce freshly grated Parmigiano-Reggiano (1/2 cup)

Method

1. Bring chicken bones, broth, carrot, onion, celery, garlic, peppercorns, bay leaf, and cloves to a boil in a 3- to 4-quart heavy saucepan, then simmer, partially covered, skimming froth, 30 minutes.
2. Pour stock through a large sieve into a bowl, discarding solids, and return to saucepan. Measure stock: If more than 2 cups, boil until reduced. Keep warm, covered.
3. Put oven rack in middle position and preheat oven to 350°F. Butter a shallow 3-quart glass or ceramic baking dish.
4. Heat 3 tablespoons butter in a large heavy skillet over moderately high heat until foam subsides, then sauté mushrooms with 1/4 teaspoon salt and 1/8 teaspoon pepper, stirring, until liquid mushrooms give off is evaporated and mushrooms begin to turn golden, about 8 minutes.
5. Melt remaining 3 tablespoons butter in a 2- to 3-quart heavy saucepan over low heat, then add flour and cook roux, whisking, 3 minutes. Add warm stock in a fast stream, whisking constantly, and bring to a boil. Reduce heat and simmer, whisking occasionally, 5 minutes. Add cream, Sherry, remaining 1/4 teaspoon salt, and remaining 1/8 teaspoon pepper and simmer over low heat, whisking occasionally, 10 minutes. Stir in truffle butter (if using).
6. Cook spaghetti in a large pot of boiling salted water until al dente, then drain well.
7. Toss together spaghetti, mushrooms, and half of sauce in a large bowl, then transfer to baking dish. Stir together chicken meat and remaining sauce in same large bowl. Make a depression in spaghetti, then spoon chicken into it and sprinkle dish with cheese.
8. Bake until sauce is bubbling and top is lightly browned, about 30 minutes. Serve immediately.

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

Chicken Tikka Masala

This dish is best when prepared with whole-milk yogurt, but low-fat yogurt can be substituted. For a spicier dish, do not remove the ribs and seeds from the chile. If you prefer, substitute 2 teaspoons ground coriander, 1/4 teaspoon ground cardamom, 1/4 teaspoon ground cinnamon, and 1/2 teaspoon ground black pepper for the garam masala. The sauce can be made ahead, refrigerated for up to 4 days in an airtight container, and gently reheated before adding the hot chicken. Serve with basmati rice.

6 servings

Source: Cook's Illustrated

Ingredients

- Chicken Tikka
- ½ teaspoon ground cumin
- ½ teaspoon ground coriander
- ¼ teaspoon cayenne pepper
- 1 teaspoon table salt
- 2 lbs. boneless, skinless chicken breasts, trimmed of fat
- 1 cup plain whole-milk yogurt (see note above)
- 2 tablespoons vegetable oil
- 2 medium garlic cloves, minced or pressed through a garlic press (about 2 teaspoons)
- 1 tablespoon grated fresh ginger
- Masala Sauce
- 3 tablespoons vegetable oil
- 1 medium onion, diced fine (about 1 1/4 cups)
- 2 medium garlic cloves, minced or pressed through a garlic press (about 2 teaspoons)
- 2 teaspoons grated fresh ginger
- 1 fresh serrano chile, ribs and seeds removed, flesh minced (see note above)
- 1 tablespoon tomato paste
- 1 tablespoon garam masala (see note above)
- 1 (28-ounce) can crushed tomatoes
- 2 teaspoons sugar
- ½ teaspoon table salt
- ¾ cup heavy cream
- ¼ cup chopped fresh cilantro leaves

Method

1. FOR THE CHICKEN: Combine cumin, coriander, cayenne, and salt in small bowl. Sprinkle both sides of chicken with spice mixture, pressing gently so mixture adheres. Place chicken on plate, cover with plastic wrap, and refrigerate for 30 to 60 minutes. In large bowl, whisk together yogurt, oil, garlic, and ginger; set aside.
2. FOR THE SAUCE: Heat oil in large Dutch oven over medium heat until shimmering. Add onion and cook, stirring frequently, until light golden, 8 to 10 minutes. Add garlic, ginger, chile, tomato paste, and garam masala; cook, stirring frequently, until fragrant, about 3 minutes. Add crushed tomatoes, sugar, and salt; bring to boil. Reduce heat to medium-low, cover, and simmer for 15 minutes, stirring occasionally. Stir in cream and return to simmer. Remove pan from heat and cover to keep warm.
3. While sauce simmers, adjust oven rack to upper-middle position (about 6 inches from heating element) and heat broiler. Using tongs, dip chicken into yogurt mixture (chicken should be coated with thick layer of yogurt) and arrange on wire rack set in foil-lined rimmed baking sheet or broiler pan. Discard excess yogurt mixture. Broil chicken until thickest parts register 160 degrees on instant-read thermometer and exterior is lightly charred in spots, 10 to 18 minutes, flipping chicken halfway through cooking.
4. Let chicken rest 5 minutes, then cut into 1-inch chunks and stir into warm sauce (do not simmer chicken in sauce). Stir in cilantro, adjust seasoning with salt, and serve.

Chicken with Sautéed Pears and Rosemary Sauce

You may want to use two pears, this is so delicious. This can be prepared ahead of time and assembled just before serving. Great with garlic mashed potatoes.

4 servings

Source: Bon Appétit

Ingredients

- 3 tablespoons plus 2 teaspoons vegetable oil
- ½ cup chopped onion
- 1 tablespoon minced garlic
- 2 cups apple juice
- ½ cup red wine
- 2 tablespoons balsamic vinegar
- 2 tablespoons dried rosemary
- 1 teaspoon fresh thyme or 1/2 teaspoon dried
- Pinch of dried crushed red pepper
- ½ cup whipping cream
- 1 Bosc pear, quartered, cored, thinly sliced
- 4 skinless boneless chicken breast halves
- ¼ cup Marsala
- ¼ cup apple juice
- 1 to 2 tablespoon corn starch

Method

1. Heat 2 tablespoons oil in heavy medium saucepan over medium-high heat. Add onion and garlic; sauté until tender, about 5 minutes. Add apple juice, red wine, vinegar, rosemary, thyme and crushed red pepper; bring to boil. Reduce heat; simmer until mixture is reduced to 1 1/2 cups, stirring occasionally, about 35 minutes. Strain mixture into small saucepan; discard solids. Add cream and simmer until reduced to sauce consistency, about 20 minutes.

2. Meanwhile heat 2 teaspoons oil in heavy medium skillet over medium heat. Add pear slices; sauté until tender and golden brown, about 8 minutes. (Sauce and pears can be prepared 2 hours ahead. Cover separately and refrigerate. Rewarm pears over medium-low heat before serving.)

3. Heat remaining 1 tablespoon oil in heavy large skillet over medium-high heat. Sprinkle chicken with salt and pepper. Add to skillet and sauté until cooked through and golden brown on both sides, about 4 minutes per side. Add Marsala and bring to boil. Remove chicken from pan and add reserved sauce. Mix cornstarch with apple juice and stir into simmering sauce. When thickened nicely add the chicken, turning once to coat. Cook until heated through, about 2 minutes longer.

4. Divide chicken among 4 plates. Spoon some sauce around chicken on each plate. Garnish with pear slices.

Company Chicken

6 servings

Source: Dee DesBois

Ingredients

- 8 thin chicken breasts, boneless
- 1 lb. bacon
- 1 large dried beef slices (glass jar found in the
- 1 large can Cream of mushroom soup
- 16 ounces Sour cream

Method

1. In crock pot layer the slices of dried beef on the bottom and a little up the sides.
2. If using large chicken breasts, slice in half lengthwise. Wrap each piece with a slice of bacon. Place them on top of the dried beef. Not too tightly. Combine the soup and sour cream and pour/spread over all
3. Cover and cook on low 8 hours.
4. Serve with wide egg noodles, rice or mashed potatoes.



Grilled Balsamic Chicken

An easy marinade and a few minutes on the grill are all this chicken recipe needs to become the perfect weeknight meal. It's easy, quick, and delicious.

8 servings

Source: My Recipes.com

Ingredients

- 8 skinless, boneless chicken breast halves
- ½ cup chicken broth
- 1 cup balsamic vinegar
- 1 ½ tablespoons Worcestershire sauce
- ⅔ cup chopped scallions
- 2 tablespoons minced garlic
- 2 teaspoons dry mustard
- 1 teaspoon freshly ground pepper
- 2 tablespoons sugar
- ¼ cup Dijon mustard

Method

1. Rinse chicken, and pat dry. Place in a gallon-size zip-top plastic bag. Combine chicken broth and next 8 ingredients in a mixing bowl.
2. Reserve 1/2 cup marinade; pour remaining marinade over chicken. Seal bag, and refrigerate up to 24 hours, turning occasionally.
3. Grill chicken, uncovered, at medium-high for 6 minutes on each side or until cooked through, basting with reserved 1/2 cup marinade every few minutes.



Herbed Balsamic Chicken with Blue Cheese

This dish requires just four ingredients (aside from oil, salt, and pepper). Serve with an arugula salad.

6 servings

Source: Epicurious

Ingredients

- 6 skinless boneless chicken breast halves (5 to 6 ounces each)
- ½ cup balsamic vinegar
- 3 tablespoons olive oil
- 2 teaspoons coarse kosher salt, divided
- 1 ½ teaspoons freshly ground black pepper, divided
- 2 teaspoons herbes de Provence*
- 1 3-to 4-ounce wedge blue cheese, cut into 6 slices

Method

1. Place chicken in large resealable plastic bag. Whisk vinegar, 3 tablespoons oil, 1 1/2 teaspoons coarse salt, and 1 teaspoon pepper in small bowl. Add to chicken; seal bag. Chill 2 hours, turning bag occasionally.

2. Prepare barbecue (medium-high heat). Brush grill rack generously with oil. Arrange chicken on grill. Sprinkle with herbes de Provence, 1/2 teaspoon coarse salt, and 1/2 teaspoon pepper. Grill chicken until cooked through, about 6 minutes per side. Transfer to plates; top each with slice of cheese.



Honey Lime Chicken

4 servings

Source: Food.com

Ingredients

- ½ cup honey
- ⅓ cup soy sauce
- ¼ cup lime juice
- 4 boneless skinless chicken breasts

Method

1. Mix first three ingredients in a plastic bag or shallow dish.
2. Marinate chicken at least 45 minutes before grilling or baking.



Lemon Chicken Breasts

4 servings

Source: FoodNetwork.com

Ingredients

- ¼ cup good olive oil
- 3 tablespoons minced garlic (9 cloves)
- ⅓ cup dry white wine
- 1 tablespoon grated lemon zest (2 lemons)
- 2 tablespoons freshly squeezed lemon juice
- 1 ½ teaspoons dried oregano
- 1 teaspoon minced fresh thyme leaves
- Kosher salt and freshly ground black pepper
- 4 boneless chicken breasts, skin on (6 to 8 ounces each)
- 1 lemon

Method

1. Preheat the oven to 400 degrees F.
2. Warm the olive oil in a small saucepan over medium-low heat, add the garlic, and cook for just 1 minute but don't allow the garlic to turn brown. Off the heat, add the white wine, lemon zest, lemon juice, oregano, thyme, and 1 teaspoon salt and pour into a 9 by 12-inch baking dish.
3. Pat the chicken breasts dry and place them skin side up over the sauce. Brush the chicken breasts with olive oil and sprinkle them liberally with salt and pepper. Cut the lemon in 8 wedges and tuck it among the pieces of chicken.
4. Bake for 30 to 40 minutes, depending on the size of the chicken breasts, until the chicken is done and the skin is lightly browned. If the chicken isn't browned enough, put it under the broiler for 2 minutes. Cover the pan tightly with aluminum foil and allow to rest for 10 minutes. Sprinkle with salt and serve hot with the pan juices.

Lime Chicken with Cheese

8 servings

Source: Bon Appetit

Ingredients

- ½ cup lime juice
- 6 tablespoons soy sauce
- 2 tablespoons sugar
- 2 teaspoons oregano
- 1 teaspoon rosemary
- 1 tablespoon minced garlic
- 1 ½ teaspoons chili powder
- ½ teaspoon cayenne pepper
- 8 boned and skinned chicken breast halves
- 8 slices Monterey jack cheese

Method

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

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

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

- Start to finish: 30 Minutes



Maple Apple Chicken In the Slow Cooker

4 servings

Source: Betty Crocker

Ingredients

- 1 ½ - 2 lbs. boneless chicken breasts
- 3 apples, sliced
- 1 onion, sliced thin
- ½ cup Italian dressing
- ½ cup maple syrup

Method

1. Put chicken, apples and onion in the slow cooker.
2. Stir the dressing and syrup together and pour over the other ingredients.
3. Cook on high for 5-6 hours or low for 7-8 hours.

Maple-mustard Baked Chicken

Enjoy this crunchy chicken at home for a family supper or take it along on a picnic to eat cold - no forks and knives required! For best flavor, shop for locally raised natural chicken and grade B maple syrup.

8 servings

Source: Price Chopper

Ingredients

- 3 tablespoons Dijon Mustard
- 2 tablespoons Pure Maple Syrup (preferably grade B)
- 2 tablespoons Peanut or Canola Oil, divided
- 1 tablespoon Fresh Thyme, finely chopped (or 1 teaspoon dried)
- $\frac{3}{4}$ teaspoons Freshly Ground pepper
- $\frac{1}{2}$ teaspoon Salt
- 4 $\frac{1}{2}$ lbs. Bone-in Chicken Pieces (thighs, drumsticks and/or breasts), skin removed, trimmed (see Tip)
- 1 $\frac{1}{2}$ cp Fresh Bread Crumbs, preferably whole wheat

Method

1. Whisk mustard, maple syrup, 1 tablespoon oil, thyme, pepper and salt in a large bowl. Add chicken and turn to coat evenly.
2. Cover and marinate in the refrigerator for at least 30 minutes and up to 6 hours.
3. Preheat oven to 400°F.
4. Set a wire rack on a large baking sheet.
5. Combine breadcrumbs and the remaining 1 tablespoon oil on a plate. Dredge the skinned side of each chicken piece in the breadcrumbs (with drumsticks, dredge the meatier side) and arrange breaded-side up on the wire rack.
6. Leave at least 1 inch between pieces. Bake until golden brown and an instant-read thermometer inserted into the thickest part of the meat registers 165°F, 35 to 40 minutes.
7. Serve hot or let cool, refrigerate and serve chilled.



Mustard Chicken

I buy sour cream in small tubs because once opened, it should be used quickly. It's great in so many dishes and can even be used as a substitute for buttermilk, heavy cream, or plain yogurt in many recipes.

4 servings

Source: Taste of Home

Ingredients

- 1 ½ lbs. chicken thighs (about 8), rinsed and patted dry
- ½ teaspoon kosher salt
- ¼ teaspoon ground black pepper
- 2 tablespoons olive oil
- 1 onion, finely chopped
- ¼ lb. white button mushrooms, quartered
- 3 garlic cloves, finely minced or pressed through a garlic press
- 1 tomato, cored, halved, and chopped, or ¾ cup canned chopped tomatoes
- 1 tablespoon all-purpose flour
- 1 teaspoon dried tarragon
- ½ cup dry white wine
- 1 cup chicken broth, plus extra if needed
- ¼ cup Dijon mustard
- 2 tablespoons sour cream

Method

1. Preheat the oven to 350°F. Place the chicken on a cutting board and remove and discard the skin. Season the meat with the salt and pepper. Heat 1 tablespoon of the olive oil in a heavy-bottomed pot or Dutch oven over medium-high heat. Add the thighs, smooth side down, and cook until browned, about 4 minutes. Turn over the thighs and brown the other side, about 3 minutes more. Transfer the chicken to a plate and set aside.

2. Add the remaining 1 tablespoon olive oil along with the onion and cook until soft, stirring occasionally, for about 5 minutes. Stir in the mushrooms and continue to cook until the mushrooms are soft, 3 to 5 minutes. Add the garlic and cook until fragrant, 1 to 2 minutes, and then add the tomato and flour and cook, stirring, until the tomato begins to break down, about 3 minutes. Stir in the tarragon. Raise the heat and pour in the wine, letting it simmer for 1 minute before returning the chicken to the pot. Pour in enough broth to reach halfway up the sides of the chicken, then cover the pot and place it in the oven to braise, until the chicken pulls away from the bone easily, about 45 minutes, removing the lid halfway through cooking.

3. Remove the pot from the oven, use tongs to transfer the chicken to a plate, and set aside. Add the mustard and sour cream (if using) to the sauce and stir to combine. Then return the chicken to the pot and cook for about 5 minutes to bring the flavors together before serving.



Orange Chicken

4 servings

Source: Tiimes Union

Ingredients

- 1 cup water
- ½ cup orange juice
- ¼ cup lemon juice, fresh squeezed
- ⅓ cup rice vinegar
- 2 ½ tablespoons soy sauce
- 1 tablespoon grated orange zest
- 1 cup packed brown sugar
- ½ teaspoon minced fresh ginger root
- ½ teaspoon minced garlic
- 2 tablespoons chopped green onions
- ¼ teaspoon red pepper flakes
- 3 tablespoons cornstarch
- 2 tablespoons water
- 2 lbs. boneless skinless chicken breasts, cut into ½ inch pieces
- 1 cup all-purpose flour
- ¼ teaspoon salt
- ¼ teaspoon pepper
- 3 tablespoons olive oil

Method

1. Pour into saucepan water, orange juice, lemon juice, rice vinegar, and soy sauce; set over medium-high heat. Stir in orange zest, brown sugar, ginger, garlic, red pepper and chopped onion.
2. In a small bowl, mix 3 tablespoons of cornstarch with 2 tablespoons of cold water, mix well and add to sauce. Bring to a boil. Remove from heat, and let cool 10 to 15 minutes.
3. Place chicken pieces into a resealable plastic bag. When contents of saucepan have cooled, pour 1 cup of sauce into bag. Reserve remaining sauce. Seal bag, and refrigerate at least 2 hours.
4. In another resealable plastic bag, mix flour, salt and pepper. Add marinated chicken pieces, and shake to coat.
5. Heat oil in a large skillet over medium heat. Place chicken in skillet, and brown on both sides. Remove to paper towels, and cover with aluminum foil.
6. Wipe out skillet and add sauce. Bring to a boil over medium-high heat. Mix together corn starch and 2 tablespoons water, and stir into sauce. Reduce heat to medium low; stir in chicken pieces, and simmer, about 5 minutes, stirring occasionally.
7. Serve over fried rice or steamed white rice.

Penne with Chicken, Shrimp and Sausage

6 servings

Source: Times Union

Ingredients

- 1 lb. penne pasta
- 4 ounces extra-virgin olive oil
- 12 ounces chicken breast, cut into strips
- 12 ounces Italian sausage, cut on diagonal into rounds
- 2 to 4 cloves fresh garlic, minced
- 4 ounces Prosciutto, cut into strips
- 16 ounces cleaned large raw shrimp
- 2 cups crushed canned tomatoes
- Salt, to taste
- Pepper, to taste
- 1 cup cream and ½ cup half-and-half or 1½ cups fat-free half-and-half.
- 12 large leaves fresh basil
- 4 ounces grated Parmesan cheese

Method

1. In a large pot of salted, boiling water, cook penne until tender.
2. In a large saute pan, heat olive oil. Add chicken and sausage. Saute 2 to 3 minutes. Add garlic and prosciutto; saute 2 additional minutes. Add shrimp and saute 2 minutes.
3. Add tomatoes, salt, and pepper; stir and let simmer 1 minute. Shrimp should be pink and cooked through.
4. Stir in cream or half-and-half. Add drained pasta. Stir in basil and half of Parmesan. Spoon mixture into a large, ovenproof, serving bowl. Top with remaining Parmesan and brown under broiler for a few minutes, until Parmesan is slightly crunchy.



Spinach Artichoke Chicken

Chicken makes for a simple, delicious meal that everyone will love.

8 servings

Source: FaceBook

Ingredients

- olive oil spray
- 8 chicken breasts
- 13.75 ounces artichoke hearts packed in water, drained
- 10 ounces frozen spinach, thawed and squeezed
- 2 shallots, chopped
- 1 clove garlic, minced
- ½ cup Greek yogurt
- ½ cup mayonnaise
- ½ cup Parmesan cheese
- ½ cup shredded mozzarella cheese

Method

1. Preheat oven to 375° F. Spray baking dish with olive oil nonstick baking spray.
2. Place chicken into baking dish. Salt and pepper chicken and then bake 15 minutes.
3. Meanwhile, in a medium bowl, combine remaining ingredients and then pour on top of chicken.
4. Bake 20-25 minutes.
5. Let stand about 5 minutes before serving.



Tomato Chicken Parmesan

"A double cheese effect, as Parmesan-coated chicken swims in a pool of pasta sauce with a blanket of melted Monterey Jack over all."

6 servings

Source: Allrecipes.com

Ingredients

- 2 eggs, beaten
- 1 cup grated Parmesan cheese
- 7 ounces seasoned bread crumbs
- 6 skinless, boneless chicken breast
- halves
- 1 tablespoon vegetable oil
- 12 ounces pasta sauce
- 6 slices Monterey Jack cheese

Method

1. Preheat oven to 375 degrees F (190 degrees C).
2. Pour beaten eggs into a shallow dish or bowl. In another shallow dish or bowl, mix together the grated Parmesan cheese and bread crumbs. Dip chicken breasts into beaten egg, then into bread crumb mixture to coat.
3. In a large skillet, heat oil over medium high heat. Add coated chicken and sauté for about 8 to 10 minutes each side, or until chicken is cooked through and juices run clear.
4. Pour tomato sauce into a lightly greased 9x13 inch baking dish. Add chicken, then place a slice of Monterey Jack cheese over each breast, and bake in the preheated oven for 20 minutes or until cheese is completely melted.

Salads



Bacon and Rice Salad

8 servings

Source: Joan Fisher

Ingredients

- 8 slices Bacon slices, cooked, crumbled
- 3 cups cooked rice
- 1 cup frozen peas, thawed & not cooked
- ¼ cup green onion, chopped
- 1 cup celery, sliced thin
- ¼ cup pimiento, chopped
- ½ teaspoon salt
- ¼ teaspoon pepper
- ½ cup mayonnaise
- 2 medium carrots, shredded

Method

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

Cook the rice in chicken broth for extra flavoring.

- Start to finish: 45 Minutes



Caesar Salad Dressing

Yield: 1 Cup

Source: Linda Neidl

Ingredients

- ½ cup Olive Oil
- ¼ cup Lemon Juice
- 1 Large Egg
- 1 Teaspoon Dry Mustard
- 3 Ounces Bleu Cheese
- 2 Drops Tabasco Sauce

Method

Combine all ingredients in blender until smooth.

Toss with romaine lettuce, 1/4 cup Parmesan cheese, salt and pepper. Add 1 cup croutons that have been sautéed in butter and 2 teaspoons garlic powder.



Crab and Green Bean Salad

4 servings

Source: C. Schick

Ingredients

- 10 ounces Green beans, trimmed at both ends
- 2 tablespoons course sea salt
- 1 cup Greek yogurt, 2% plain
- 1 tablespoon Dijon mustard
- ¼ teaspoon fine sea salt
- 4 tablespoons chives, minced
- 1 Granny Smith apple, peeled and cubed
- 1 Avocado, peeled and cubed
- 8 ounces Crab meat, cooked and lumped

Method

1. Bring a large pot to boil.
2. Add course sea salt and green beans and cook until crisp-tender (3-4 mins).
3. Remove from water and rinse beans with cold water. Drain and wrap in towel to dry.
4. In large shallow bowl, whisk yogurt, mustard, and fine sea salt.
5. Add green beans, chives, apples, avocado, and crab. Toss carefully.



Dilled White Bean and Grape Tomato Salad

Letting this super-easy salad marinate allows the flavors to meld.

6 servings

Source: Bon Appetit

Ingredients

- 2 15-ounce cans cannellini (white kidney beans), rinsed, drained
- 2 ½ cups halved grape tomatoes (about 12 ounces) or cherry tomatoes
- ¾ cup diced red onion
- ¼ cup chopped fresh dill
- ¼ cup extra-virgin olive oil
- 3 tablespoons fresh lemon juice
- 1 tablespoon balsamic vinegar
- 2 garlic cloves, pressed

Method

Toss all ingredients in large bowl. Season with salt and pepper. Let marinate at room temperature 1 hour. DO AHEAD Can be made 1 day ahead. Cover and chill. Bring salad to room temperature before serving.



Fresh Tomatoes with Egg Dressing

Use this delicious sauce for summer's best tomatoes!

8 servings

Source: Joan Fisher

Ingredients

- 1 cup mayonnaise
- ¼ cup milk
- 2 ½ teaspoons lemon juice
- 1 teaspoon tarragon vinegar
- ¾ teaspoon salt
- ½ teaspoon sugar
- ¼ teaspoon pepper
- 4 large hard-boiled eggs, sliced

Method

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

- Start to finish: 10 Minutes

Green Jello Mold

6 servings

Source: Stephen Fisher

Ingredients

- 3 ounces LIME gelatin powder
- 11 ounces Pineapple, crushed
- 3 ounces Cream cheese

Method

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

- Start to finish: 10 Minutes

Lime & Cottage Cheese Salad Mold

12 servings

Source: Stephen Fisher

Ingredients

- 3 ounces lime gelatin powder
- 3 ounces lemon gelatin powder
- 2 cups water, boiling
- 7 ounces pineapple, crushed
- 1 cup mayonnaise
- 1 pint cottage cheese
- 1 cup pecans, chopped
- 1 tablespoon horseradish

Method

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

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

- Start to finish: 10 Minutes

Lorraine's Orange Mold

6 servings

Source: Lorraine Kross

Ingredients

- 1 small orange gelatin powder
- 8 ounces cottage cheese, small curd
- 1 3 1/2 cup cool whip Lite®
- 1 small can pineapple, crushed
- 1 small can mandarin oranges in juice, drained

Method

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

MUST DO AHEAD.

- Start to finish: 5 Minutes



Olive Oil Roasted Tomatoes and Fennel with White Beans

The sweetness of the tomatoes and the fennel is balanced by the savory, starchy beans.

Servings: --

Source: Bon Appétit | August 2010

Ingredients

- 2 large fennel bulbs with fronds attached
- ¾ cup extra-virgin olive oil
- 2 teaspoons coarse kosher salt, divided
- 2 pints grape tomatoes or cherry tomatoes
- 4 large fresh oregano sprigs
- 3 large garlic cloves, thinly sliced
- ¼ teaspoon dried crushed red pepper
- 1 teaspoon freshly ground black pepper
- 2 15-ounce cans cannellini (white kidney beans), drained

Method

1. Preheat oven to 425°F. Chop enough fennel fronds to measure 1/2 cup. Trim fennel bulbs and cut in half vertically. Cut each bulb half into 1/2-inch-wide wedges, leaving some ore attached to each wedge.
2. Heat oil in large ovenproof skillet over medium-high heat until very hot, about 3 minutes. Add fennel wedges in single layer; sprinkle with 1 teaspoon coarse salt. Cook until fennel begins to brown and soften, turning occasionally, 10 to 12 minutes. Add tomatoes, oregano, garlic, and crushed red pepper; sprinkle with 1 teaspoon coarse salt and 1 teaspoon pepper. Fold together gently.
3. Transfer skillet to oven. Bake fennel and tomatoes until soft, stirring occasionally, about 30 minutes. Mix in beans and 6 tablespoons chopped fennel fronds. Bake 5 minutes longer to heat through. Transfer mixture to large shallow bowl. Sprinkle with remaining chopped fronds. Serve warm or at room temperature.



Orecchiette with Corn, Greens, and Ricotta

4 servings

Source: Bon Appetit

Ingredients

- ½ lb. orecchiette
- 2 ounces bacon, chopped
- 2 cups fresh corn kernels
- 8 cups Swiss chard leaves, chopped
- Kosher salt and freshly ground black pepper
- 4 ounces ricotta
- Torn fresh basil leaves (for serving)

Method

Cook orecchiette; drain, reserving $\frac{3}{4}$ cup pasta cooking liquid. Meanwhile, cook bacon in a large skillet over medium heat, stirring occasionally, until brown and crisp, 5-8 minutes. Add corn and cook, tossing occasionally, until tender, about 5 minutes. Add Swiss chard leaves; season with salt and pepper. Cook, tossing often, until wilted, about 5 minutes. Toss in pasta and reserved pasta cooking liquid; cook until sauce coats pasta, about 2 minutes. Serve dolloped with ricotta and topped with basil.

Pear Salad, Baby Greens & Blue Cheese

6 servings

Source: Bon Appetit

Ingredients

- 3 tablespoons fresh lemon juice
- 1 tablespoon Dijon mustard
- 1 medium shallot, minced
- 1 ½ teaspoons chopped fresh thyme
- ½ cup olive oil
- 1 bag mixed baby greens, (5 ounce)
- 2 large ripe pears, halved, cored, thinl
- 1 cup crumbled blue cheese
- 1 cup walnuts, toasted, coarsely ch

Method

1. Whisk first 4 ingredients in small bowl to blend. Gradually whisk in oil. Season dressing to taste with salt and pepper.
2. Toss greens in large bowl with enough dressing to coat. Divide greens among 6 plates. Top with pear slices, dividing equally. Sprinkle with cheese and walnuts. Drizzle lightly with remaining dressing and serve.



Red Raspberry Salad

6 servings

Source: Times Union

Ingredients

- 20 ounces frozen raspberries, thawed
- 2 small raspberry gelatin powder
- 2 cups boiling water
- 2 cups unsweetened applesauce

Method

Drain raspberries (reserve one cup syrup). Dissolve Jell-O in boiling water. Stir in syrup and applesauce and chill until partially set. Fold in raspberries and pour into mold and chill until firm.

If desired, serve with sour cream.

- Start to finish: 10 Minutes



Strawberry Jello Mold

6 servings

Source: Stephen Fisher

Ingredients

- 6 ounces strawberry gelatin powder
- 16 ounces pineapple, crushed
- 8 ounces sour cream
- 1 package strawberries, frozen, thawed

Method

1. Dissolve jello into 2 cups boiling water.
2. Drain pineapple and strawberries, reserve liquid, combine liquids & if necessary, add cold water to equal 1 1/2 cups.
3. Add berries, pineapple & juices. Stir.
4. Put 1/2 mixture in mold. Chill.
5. Spread sour cream on chilled portion. Pour remainder of jello over sour cream.
6. Chill and unmold before serving time.

- Start to finish: 10 Minutes

Tomato Aspic and Dressing

Another one of those recipes that Joan Fisher loves, for some strange reason. She likes it with beef, especially at Christmas.

6 servings

Source: Connecticut a la Carte

Ingredients

- 3 ½ cups Tomato Juice
- ½ Teaspoon Celery Salt
- 1 Tablespoon Grated Onion
- 6 Whole Clove
- 6 Ounces Lemon Gelatin Powder
- 1 Tablespoon White Vinegar
- 1 Tablespoon Red Wine Vinegar
- 1 Package Unflavored Gelatin
- Sour Cream Horseradish Dressing
- ½ cup Sour Cream
- ½ cup Mayonnaise
- Horseradish, to taste
- ½ cup Scallions, thinly sliced

Method

1. Simmer first 4 ingredients 10 minutes; strain and pour mixture over lemon gelatin. Add vinegars and additional gelatin. Pour into well-greased 1 quart mold and chill until set.

2. Combine dressing ingredients to taste and chill overnight.

3. Unmold aspic on decorative platter accompanied by dressing in small bowl.

4. Description:

5. "Connecticut a la Carte"

6. Yield:

7. "4 Cups"

Maureen Torncello calls it "Bloody Mary jello".

Tomato, Sweet Onion and Mozzarella Salad

8 servings

Source: Bon Appetit

Ingredients

- 1 Large Sweet Onion, (Vidalia)
- 3 Large Tomato, sliced
- 3 Large Yellow Tomato, sliced
- 1 Pound Mozzarella Cheese, fresh, sliced into r
- ½ cup Fresh Basil Leaves, thinly sliced
- 3 Tablespoons Olive Oil
- 2 Tablespoons Balsamic Vinegar

Method

1. Arrange onion slices on large platter. Top with red and yellow tomatoes, then mozzarella. Sprinkle with salt and pepper. Garnish with tiny tomatoes, if desired.

2. Description:

3. "Bon Appetit"

Must serve within 2 hours of assembly.

Seafood



Bacon Wrapped Scallops with Fried Sage and Brie Cream Sauce

6 servings

Source: Emeril Lagasse, 2007

Ingredients

- 1 quart heavy cream
- 12 pieces bacon
- 12 Diver scallops
- 2 tablespoons olive oil
- 8 ounces Brie cheese
- 1 ½ teaspoons salt, divided
- ¾ teaspoon white pepper, divided
- ½ teaspoon ground nutmeg
- 1 cup peanut oil
- 1 cup sage leaves

Method

1. Preheat the oven to 350 degrees F.
2. In a 2-quart saucepan reduce the cream by 1/2, skimming the foam off the top. Be careful not to let the cream bubble over the sides.
3. Meanwhile, lay the bacon on a cookie sheet and place in the oven for 3 to 5 minutes just to slightly render some of the fat. Remove the bacon from the oven and let cool. Once the bacon is cool, wrap each scallop with 1 piece of bacon, using toothpicks to fasten the bacon to the scallops. Season the scallops with 1 teaspoon of the salt and 1/2 teaspoon of the white pepper. Heat the olive oil in a 12-inch saute pan until hot, then add half of the scallops to the pan and cook for about 2 minutes on each side. Remove them from the pan and place them on a baking sheet. Repeat this process with the remaining scallops, then transfer the baking sheet to the oven until the scallops are just cooked through, 3 to 5 minutes.
4. Remove the rind from the brie and cut into small pieces. Add the brie to the hot cream and whisk until melted. Season the sauce with the remaining 1/2 teaspoon of salt, 1/4 teaspoon of pepper and the nutmeg. If necessary, strain the sauce through a fine mesh sieve.
5. In a small saucepan, heat the peanut oil to fry the sage leaves. Gently drop the leaves into the hot oil removing them to paper towel once they look slightly translucent, about 30 to 45 seconds. Drain briefly on paper towels before serving.
6. Serve the scallops on small appetizer plates with the Brie cream drizzled around the edges and garnished with the crispy sage leaves.



Basil-marinated Swordfish

8 servings

Source: Stephen Fisher

Ingredients

- ½ cup olive oil
- ½ cup vegetable oil
- 3 tablespoons dijon mustard
- 3 tablespoons fresh lemon juice
- 3 large garlic clove, minced
- 1 ½ cups fresh basil, sliced
- 8 8 oz swordfish steak
- lemon wedges

Method

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

- Start to finish: 15 Minutes



Best Best Shrimp

4 servings

Source: FaceBook

Ingredients

- 1 Stick of Butter
- 2 lbs. of Shrimp
- 1 packet of Italian Seasoning

Method

Melt a stick of butter in the pan. Slice one lemon and layer it on top of the butter. Put down fresh shrimp, then sprinkle one pack of dried Italian seasoning. Put in the oven and bake at 350 for 15 min.

Coquilles St. Jacques

6 servings

Source: Craig Claiborne

Ingredients

- 4 tablespoons butter
- 1 tablespoon finely chopped shallots
- 2 cups thinly sliced mushrooms
- Salt and freshly ground pepper to taste
- ½ cup dry white wine
- 1 lb. sea or bay scallops
- 2 tablespoons flour
- ½ cup milk
- 1 cup plus 2 tablespoons heavy cream
- Pinch cayenne

Method

Melt 1 tablespoon of the butter in a saucepan and add the shallots. Cook briefly, stirring, and add the mushrooms. Cook until wilted and add the salt, pepper, and wine. Add the scallops and bring to the boil. Cook until all the scallops are heated through, stirring gently as necessary. Take care not to let the scallops overcook or they will toughen. Using a slotted spoon, remove and set aside the scallops and mushrooms. Reserve the liquid. There should be about ¾ cup of liquid. Melt 2 tablespoons of butter in a saucepan and add the flour, stirring rapidly with a wire whisk. When blended add the reserved liquid, stirring until thickened and smooth. Add the milk and 1 cup of the cream. Cook for about 5 minutes. Add salt and pepper to taste and a pinch of cayenne. Whip the remaining 2 tablespoons of heavy cream. Fold it into the sauce. Use 6 individual scallop shells or ramekins. Spoon equal portions of the scallops and mushrooms into each shell. Spoon the sauce over the scallop mixture. Preheat the broiler to high. Place the filled shells under the broiler about 6 inches from the source of heat and bake until a nice brown glaze forms on top. As the scallops broil, turn shells occasionally for even browning, about 5 minutes. Serve immediately.



Lobster Mac and Cheese

8 servings

Source: New York Times

Ingredients

- Kosher salt and black pepper, to taste
- 1 ½ pound lobster
- 2 tablespoons unsalted butter
- 1 cup cottage cheese
- 2 cups whole milk
- 1 teaspoon dry mustard
- Pinch cayenne pepper
- Pinch freshly grated nutmeg
- 1 pound sharp Cheddar cheese, grated
- ½ lb. macaroni or elbow pasta, uncooked

Method

1. Fill a large pot with salted water and set it over high heat to come to a boil. Plunge lobster into water and cover pot. Cook for 8 to 10 minutes, or until it is bright red. Check doneness by pulling an antenna; if it comes off without resistance, the lobster is done. Remove lobster to a bowl and allow to cool.
2. Meanwhile, heat oven to 375 degrees, with a rack in the upper third of the oven. Use a tablespoon of butter to butter a 9-inch-square baking pan.
3. In a blender, purée cottage cheese, milk, mustard, cayenne and nutmeg, and lightly season with salt and pepper. Transfer mixture to a large bowl, add grated cheese and uncooked pasta and stir well to combine. Pour into prepared pan, cover tightly with foil and bake for 30 minutes.
4. Meanwhile, crack lobster claws and tail over the bowl and remove the meat, reserving all liquid that comes out of the lobster. Roughly chop lobster meat.
5. Uncover baking pan, gently stir in lobster meat and up to 2 tablespoons of the reserved lobster juices, and dot with remaining tablespoon of butter. Bake, uncovered, for 30 minutes more, until browned on top.
6. Let cool for 15 to 20 minutes before serving.



Lobster Mac and Cheese

Use clam broth instead of mussel stock

8 servings

Source: Bobby Flay

Ingredients

- 6 tablespoons unsalted butter
- 6 tablespoons flour
- 3 cups mussel stock, heated, recipe follows
- 2 cups whole milk, heated
- 1 cup heavy whipping cream, heated
- 1 ½ lbs. fontina, coarsely grated
- 1 lb. taleggio, rind removed, cut into pieces
- ¼ cup grated Parmigiano-Reggiano
- Salt and freshly ground black pepper
- ½ cup chopped fresh parsley
- 1 tablespoon finely chopped fresh thyme
- 1 tablespoon finely chopped fresh tarragon
- 1 lb. large pasta shells, cooked in salted water to al dente
- 2 (2-pound) lobsters, steamed, meat removed from shells
- CRUMB TOPPING:
 - 1 ½ cups coarse breadcrumbs
 - 2 tablespoons olive oil
 - 2 teaspoons minced anchovy
 - Salt and freshly ground black pepper
 - ¼ cup chopped fresh parsley
 - 2 teaspoons grated lemon zest
- MUSSEL STOCK:
 - 2 tablespoons olive oil
 - 4 shallots, coarsely chopped
 - 1 cup dry white wine
 - 2 lbs. mussels, scrubbed

Method

1. Melt the butter in large saucepan over medium-high heat. Whisk in the flour and cook for 1 minute. Add the hot stock, milk, and cream and whisk until the sauce begins to thicken. Cook for 5 minutes, whisking occasionally.
2. Remove from the heat and whisk in the cheeses and season with salt and pepper. Add the parsley, thyme, tarragon, and pasta and stir until combined. Chop the lobster into bite-sized pieces and fold into the pasta. Divide into bowls.
3. For the crumb topping: Preheat the oven to 350 degrees F. Spread the breadcrumbs on a sheet pan and toast until barely golden, stirring once or twice, about 10 minutes. Heat the olive oil in a medium skillet over medium heat. Add the anchovies and stir a minute or 2 to warm through. Add the breadcrumbs, season with salt and pepper, and cook, tossing, until warm and slightly crisp. Remove from the heat and stir in the parsley and lemon zest. Sprinkle generously over the pasta.
4. Heat the oil in a large stockpot over medium heat. Add the shallots and cook until soft. Add the wine, bring to a boil, add the mussels, cover and cook until the mussels have opened. Remove the mussels to a bowl for another use, and then strain the broth

into a saucepan.



Lobster Mac with Cheddar & Gruyère

Start with a live lobster. Fill a large pot with water, salt, a sliced lemon, and some fresh dill. Once the water is boiling, drop the lobster in head first. Cover the pot and boil for about 15 minutes (for an average-sized 1¼ lb lobster). It will be bright red and the tail will be curled. Take it out of the water. Do not rinse, but simply let it cool down to room temperature

4 servings

Source: Huffington Post

Ingredients

- 1 lb bag of large pasta (I used ziti)
- 3 tablespoons butter
- 2 shallots, finely chopped
- 3 tablespoons all purpose flour
- 2 cups milk
- ½ cup heavy cream
- 2 teaspoons Dijon mustard
- 8 ounces white cheddar, grated
- 4 ounces Gruyère, grated
- 2 cups sharp cheddar, grated
- salt & pepper, to taste
- the meat of 2 cooked lobsters, coarsely chopped
- 1 tablespoon chives, chopped

Method

1. Preheat oven to 350°F.
2. Bring a large pot of salted water to a boil.
3. Add pasta and cook according to package directions. Drain in colander and return to stockpot.
4. Melt butter over medium heat in large saucepan.
5. Once melted, add shallots and sauté until soft.
6. Add flour and stir for 1 minute until combined.
7. Whisk in milk.
8. Bring to a slight boil, whisking constantly.
9. Add cream, Dijon, both cheeses, salt, and pepper.
10. Remove pan from heat.
11. Stir together until all cheese is melted.
12. Mix in pasta and lobster.

13. Pour into a large baking dish.

14. Bake until golden. This will take about 20-25 minutes.

15. Serve with chives on top.

Lobster Pie

4 servings

Source: Times Union

Ingredients

- $\frac{3}{4}$ cup butter, divided
- $\frac{1}{2}$ cup sherry
- 2 cups cooked lobster meat, cut into bite-size pieces
- 2 tablespoons flour
- $\frac{1}{2}$ teaspoon salt
- 1 $\frac{1}{2}$ cups light cream
- 4 egg yolks
- $\frac{1}{2}$ cup cracker meal
- 1 teaspoon paprika
- 3 tablespoons crushed potato chips
- 2 tablespoons Parmesan, grated

Method

1. In a saute pan, melt $\frac{1}{4}$ cup butter, add sherry and boil for 2 minutes. Remove from heat and add lobster meat.
2. In a double-boiler, melt $\frac{1}{4}$ cup butter. Stir in the flour and salt. Add the light cream and sherry mixture, drained from the lobster. Cook, stirring until thickened.
3. Beat egg yolks and gradually add to the sauce, stirring continuously. Return to heat and cook over simmering water about 3 minutes. Remove from heat. Add lobster meat and blend together.
4. Pour into 4 individual casserole dishes. Mix together $\frac{1}{4}$ cup melted butter, cracker meal, paprika, crushed potato chips and Parmesan. Cover each dish with the cracker mixture, patting it on evenly.
5. Bake at 300 degrees, uncovered, for 20 to 25 minutes.



Seafood Chowder with Bacon and Thyme

Make chowder base and refrigerate up to 1 day ahead. To serve, reheat base and add potatoes, clams, and fish as outlined above.

6 servings

Source: Epicurious

Ingredients

- 1 ½ lbs. Yukon Gold potatoes, peeled and cut into 1/2-inch cubes (about 2 large potatoes)
- 1 tablespoon unsalted butter
- 4 ounces high-quality bacon, sliced into 1/2-inch pieces (about 4 slices)
- 2 celery stalks, thinly sliced on a bias (about 1/2 cup)
- 2 medium leeks, white and light-green parts only, halved and thinly sliced (about 1 1/2 cups)
- 1 garlic clove, minced
- ½ teaspoon kosher salt, plus more for seasoning
- ½ teaspoon fresh thyme leaves
- 2 lbs. skinless haddock (or cod) fillets, cut into 2-inch cubes
- 3 lbs. mixed littleneck clams and cockles, rinsed and scrubbed
- 2 cups heavy cream
- Ground white pepper
- ¼ cup freshly chopped flat-leaf parsley
- Crusty bread, for serving

Method

1. In a large pot, bring about 5 cups of water to a boil, add the potatoes, and simmer until potatoes are cooked through but firm, 10 to 12 minutes. Drain potatoes over a large bowl, reserving cooking liquid. (If making chowder ahead of time, let potatoes cool to room temperature, then refrigerate until ready to serve soup.)

2. Meanwhile, in a large 5-quart pot, melt butter over medium heat. Add bacon, stirring occasionally, until fat is rendered and bacon begins to brown, about 5 minutes. Add celery, leeks, and garlic, and cook until vegetables are translucent, about 6 minutes. Stir in reserved potato cooking liquid, 1/2 teaspoon salt, and thyme. Bring to a boil over medium-high heat. Turn down the heat, cover, and simmer until liquid is opaque and flavorful, about 30 minutes.

3. When ready to serve, bring soup base to a boil over medium-high heat. Add cooked potatoes, reduce heat to medium, and simmer. When potatoes are heated through, gently add the fish and the clams, nestling them in the broth. Cover the pot and simmer until clams open and fish is opaque and cooked through, 7 to 9 minutes. Add cream and pepper and bring to a simmer again. Season to taste with salt and pepper. Garnish chowder with parsley and serve with crusty bread.

Seared Scallops with Lemon and Dill

2 servings

Source: Bon Appetit

Ingredients

- 2 tablespoons butter, (1/4 stick)
- 12 large sea scallops
- ¼ cup Finely Chopped Shallots
- ½ cup Dry White Wine
- 1 Tablespoon Fresh Dill, chopped
- 1 Tablespoon Fresh Lemon Juice
- 1 Teaspoon Grated Lemon Peel
- 2 Tablespoons Chilled Butter, cut in 1/2" cubes

Method

1. Melt 1 tablespoon butter in large nonstick skillet over medium-high heat. Sprinkle scallops with salt and pepper. Add scallops to skillet; cook until golden and just opaque in center, about 1 minute per side. Transfer scallops to plate; tent with foil to keep warm.

2. Melt 1 tablespoon butter in same skillet. Add shallots; saute 1 minute. Add wine; boil until reduced by half, about 1 minute. Stir in chopped dill, lemon juice, and peel. Remove pan from heat; add chilled butter cubes, a few pieces at a time, whisking just until melted (do not boil). Season with salt and pepper. Divide scallops between 2 plates. Pour sauce over scallops; garnish with dill sprigs.

Couscous with fresh herbs, and steamed green beans sprinkled with toasted pine nuts would be lovely accompaniments.
Dessert? Try warm apple turnovers from the bakery; top with ice cream.

Shrimp Allegro

4 servings

Source: Cafe Allegro

Ingredients

- 20 jumbo shrimp
- 1 teaspoon garlic, chopped
- 1 tablespoon shallot, chopped
- 1 ½ tablespoons honey
- 2 tablespoons mustard, whole grain
- 1 tablespoon bacon, chopped & cooked
- 2 teaspoons horseradish
- 2 cups heavy cream
- chopped parsley, to taste
- 4 tablespoons olive oil
- splash white wine

Method

1. Lightly salt and pepper the shrimp, then saute in olive oil til 3/4's cooked. Remove from pan and set aside.
2. Add garlic and shallots to pan, along with the honey, mustard, bacon and horseradish.
3. Splash in the white wine and reduce the liquid by cooking for a few minutes.
4. Add the heavy cream and parsley. Reduce by a third to thicken the sauce. Return shrimp to the pan to finish the cooking.

Serve with choice of rice, pasta or potato.

- Start to finish: 30 Minutes

Shrimp and Clams in Red Sauce

Spicy and deliucios.

Yield: 8

Source: Casino Restaurant

Ingredients

- 2 dozen littleneck clams
- 1 tablespoon finely chopped garlic
- 6 tablespoons olive oil
- 3 teaspoons anchovy paste
- 3 tablespoons parsley, chopped
- 4 cups italian tomatoes with juices, diced
- salt and pepper, to taste
- 1 can clams with juices retained
- 1 pound large shripm, shelled and deveined

Method

1. In saucepan sauté garlic in olive oil over medium heat until golden. Add anchovy paste and stir. Add parsley and sauté 30 seconds. Add tomatoes w/juices and strained clam juice for the clams. Cook uncovered for 25 minutes at slow simmer. Taste for and correct salt, pepper and anchovy paste. Simmer 5 minutes longer.
2. Sauté shrimp in olive oil and butter until just cooked. Set aside.
3. Cook linguini as directed.
4. Just before serving, add the cooked shrimp and clams to heat through.

Side Dishes



Asparagus Flan with Cheese Sauce

8 servings

Source: Gourmet

Ingredients

- For flan
- 2 lbs. asparagus, trimmed
- 4 large eggs
- 1 ½ cups whole milk
- 2 tablespoons freshly grated Parmigiano-Reggiano
- 1 ¼ teaspoons salt
- ½ teaspoon black pepper
- ⅛ teaspoon freshly grated nutmeg, or to taste
- For sauce
- ¼ lb. Italian Fontina, rind discarded and g
- ½ cup whole milk
- 2 large eggs yolks
- 1 tablespoon butter

Method

1. Make flan:
2. Put oven rack in middle position and preheat oven to 325°F. Butter an 8- by 2-inch round cake pan and line bottom with a round of wax paper, then butter paper. Steam asparagus in a steamer set over boiling water, covered, until very tender, 6 to 8 minutes. Purée asparagus in a food processor until smooth, 1 to 2 minutes. (You will have about 2 cups purée.)
3. Whisk together eggs, milk, cheese, salt, pepper, and nutmeg in a bowl, then whisk in asparagus purée.
4. Pour asparagus mixture into pan and bake in a hot water bath until flan is set and a wooden pick or skewer inserted in center comes out clean, 50 minutes to 1 hour.
5. Transfer pan to a rack to cool slightly, 10 to 15 minutes.
6. Make sauce while flan cools:
7. Put all sauce ingredients in a metal bowl, then set bowl over a pan of barely simmering water. Heat sauce, whisking until cheese and butter are melted, and then stirring with a wooden spoon, until sauce is slightly thickened and registers 165°F on an instant-read thermometer, 5 to 8 minutes. Remove bowl from pan.

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

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



Asparagus Grilled With Orange Mayonnaise

10 servings

Source: Bon Appetit

Ingredients

- 1 cup Mayonnaise
- ¼ cup Orange Juice
- 1 ½ Teaspoons Grated Orange Peel, divided
- 2 Tablespoons Olive Oil
- 1 Tablespoon Fresh Oregano, chopped
- 2 ½ Pounds Asparagus, trimmed

Method

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



Asparagus Mimosa

Servings: --

Source: Joan Fisher

Ingredients

- 1 Large Egg
- Asparagus Spears
- ½ Teaspoon Salt
- Water
- ½ cup Butter
- 2 Tablespoons Lemon Juice
- ¼ Teaspoon Tarragon
- Freshly Ground Black Pepper, to taste
- ¼ Teaspoon Mustard

Method

1. Hard cook egg. Peel and coarsely chop. Set aside.
2. Steam asparagus spears until tender. Drain and place in skillet. Add butter, lemon juice, tarragon, pepper & mustard; over medium heat, heat until butter melts, stirring occasionally.
3. To serve: Arrange asparagus on warm platter. Pour butter sauce over asparagus, and sprinkle with egg.

Start 30 minutes before you want to serve.



Bacon Smashed Potatoes

Taking a cue from German potato salad, these Yukon Golds are smashed with a hot bacon dressing and then tossed with fresh dill. Steaming rather than boiling the potatoes keeps them fluffy.

8 servings

Source: Gourmet | November 2009

Ingredients

- 3 lbs. Yukon Gold potatoes, peeled and cut into 2-inch chunks
- ½ lb. bacon, cut into 1/2-inch pieces
- 2 to 3 tablespoons cider vinegar
- 1 teaspoon sugar
- 2 tablespoons chopped dill

Method

1. Steam potatoes in a large steamer rack set over boiling water, covered, until very tender, 20 to 25 minutes.
2. Meanwhile, cook bacon in a 12-inch heavy skillet over medium heat until crisp. Transfer bacon with a slotted spoon to paper towels to drain, reserving fat in skillet. Add 2 tablespoons vinegar, sugar, and 3/4 teaspoon each of salt and pepper to hot bacon fat, scraping up brown bits.
3. Transfer potatoes to a large bowl, reserving 1/2 cup steaming water. Add vinegar mixture to potatoes and smash with a potato masher to desired texture, adding reserved water if desired. Stir in dill, bacon, and vinegar, salt, and pepper to taste.



Baked Beans

Also works great in the crockpot.

10 servings

Source: John Garry

Ingredients

- ¾ lbs. bacon, Diced
- 3 medium onions, Chopped
- 1 teaspoon garlic powder
- ½ teaspoon dry mustard
- ¾ cup brown sugar
- ½ cup ketchup
- ½ cup cider vinegar
- 1 (15 ounce) cans kidney beans
- 1 (15 ounce) cans butter beans
- 2 (21 ounce) cans pork and beans

Method

1. Saute bacon and onions.
2. Combine all ingredients.
3. Bake at 350 for 60-70 minutes.



Balsamic Roasted Carrots

4 servings

Source: Gourmet Magazine

Ingredients

- 2 lbs. Carrots, Cut Into 3 1/2 by 1/2 Sticks
- 2 tablespoons olive oil
- 1/4 teaspoon salt
- 2 tablespoons balsamic vinegar

Method

1. Preheat oven to 425F.

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



Broccoli-onion Deluxe

6 servings

Source: Stephen Fisher

Ingredients

- 1 lb. broccoli
- 1 lb. white onions
- ¼ cup butter
- 2 tablespoons all-purpose flour
- ¼ teaspoon salt
- 3 ounces cream cheese
- ½ cup sharp american cheese, shredded
- 1 cup soft bread crumbs
- 1 cup milk

Method

1. Cut up fresh broccoli and cook in boiling salted water til crisp-tender. Drain. Cook onions in boiling salted water til tender. Drain.
2. In saucepan melt half the butter, blend in flour, salt and dash of pepper. Add milk. Cook, stirring constantly, til thickened and bubbly. Reduce heat and blend in cream cheese til smooth.
3. Place vegetable in 1 1/2 quart casserole. Pour sauce mixture over and mix lightly. Top with American cheese. Melt remaining butter and toss with bread crumbs. Sprinkle atop casserole.
4. Bake 350 degrees for 40-45 minutes until heated through.

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

- Start to finish: 45 Minutes



Corn and Bacon Pie

This country-style quiche has a crunchy crust, thanks to the whole grain cornmeal.

8 servings

Source: Bon Appetit

Ingredients

- Crust:
- 1 cup unbleached all purpose flour
- $\frac{3}{4}$ cup fine-grind whole grain cornmeal
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{4}$ cup (1/2 stick) chilled unsalted butter, cut into 1/2-inch cubes
- 3 tablespoons chilled solid vegetable shortening (preferably with no trans fats), diced
- 3 to 4 tablespoons ice water
- Nonstick vegetable oil spray
- Dressing
- $\frac{1}{2}$ lb. bacon, coarsely chopped
- 1 $\frac{1}{2}$ cups chopped sweet onion (such as Vidalia or Maui)
- 1 cup chopped red bell pepper
- 1 12-ounce package frozen corn kernels (2 $\frac{1}{2}$ cups), thawed, patted dry
- 1 $\frac{1}{2}$ cups half and half
- 3 large eggs
- 1 teaspoon dried thyme
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ teaspoon Worcestershire sauce
- $\frac{1}{4}$ teaspoon freshly ground black pepper
- 1 cup chopped green onions
- 1 $\frac{1}{2}$ cups (packed) coarsely grated Gruyère cheese (about 6 ounces)

Method

1. For crust:

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

3. Preheat oven to 400°F. Spray 9-inch-diameter glass pie dish with nonstick spray. Place large piece of parchment paper on work surface. Place dough in center; cover with second sheet of parchment. Roll out dough to 12-inch round. Peel off top parchment. Using bottom parchment as aid, turn dough over into prepared pie dish. Carefully peel off remaining parchment. Fit crust into dish, sealing any tears. Fold excess dough under and crimp edges, forming highstanding rim. DO AHEAD: Can be made 1 day ahead. Cover and chill.

4. For filling:

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

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

bottom of crust. Pour in egg mixture.

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

Grilled Portobello Mushrooms

6 servings

Source: Bon Appetit

Ingredients

- 4 tablespoons olive oil
- 1 ¼ cups olive oil
- 1 cup chopped onion
- 1 cup chopped fennel bulb
- 30 ounces cannellini beans, drained
- 1 cup chicken broth
- 5 teaspoons rosemary, minced
- 5 teaspoons garlic, minced
- 3 tablespoons balsamic vinegar
- 3 tablespoons fresh lemon juice
- 2 teaspoons lemon peel, minced
- 6 large portobello mushrooms, stems removed
- 7 ounces roasted red peppers, julienned
- 4 ounces feta cheese, crumbled

Method

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

2. Whisk vinegar, lemon juice and lemon peel in small bowl to blend. Whisk in ¾ cup olive oil.

3. Place mushrooms on baking sheet. Brush all over with ½ cup olive oil. Sprinkle with 3 teaspoons rosemary, 3 teaspoons garlic, salt and pepper. Cover and let stand 2 hours at room temperature.

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

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

May sprinkle chopped basil over finished product.

Grilled Portobello Mushrooms with Red Peppers

8 servings

Source: Bon Appetit

Ingredients

- ½ cup olive oil
- ¼ cup balsamic vinegar
- 1 ½ lbs. portobello mushrooms, stems removed
- 3 large red bell pepper, halved -- seeded
- mixed salad greens

Method

1. Whisk oil and vinegar in small bowl to blend. Season dressing to taste with salt and pepper. Brush mushrooms and peppers generously with some of dressing.
2. Prepare barbecue and grill vegetables until tender, turning occasionally, about 6 minutes for mushrooms, and 5 minutes for peppers. Transfer to large bowl and let cool for 15 minutes.
3. Cut mushrooms and peppers into 1/2 inch wide strips; return to bowl. Mix in remaining dressing. Season with salt and pepper.
4. Line platter with greens and top with mushrooms and peppers and serve.



Lobster Mac and Cheese

8 servings

Source: New York Times

Ingredients

- Kosher salt and black pepper, to taste
- 1 ½ pound lobster
- 2 tablespoons unsalted butter
- 1 cup cottage cheese
- 2 cups whole milk
- 1 teaspoon dry mustard
- Pinch cayenne pepper
- Pinch freshly grated nutmeg
- 1 pound sharp Cheddar cheese, grated
- ½ lb. macaroni or elbow pasta, uncooked

Method

1. Fill a large pot with salted water and set it over high heat to come to a boil. Plunge lobster into water and cover pot. Cook for 8 to 10 minutes, or until it is bright red. Check doneness by pulling an antenna; if it comes off without resistance, the lobster is done. Remove lobster to a bowl and allow to cool.
2. Meanwhile, heat oven to 375 degrees, with a rack in the upper third of the oven. Use a tablespoon of butter to butter a 9-inch-square baking pan.
3. In a blender, purée cottage cheese, milk, mustard, cayenne and nutmeg, and lightly season with salt and pepper. Transfer mixture to a large bowl, add grated cheese and uncooked pasta and stir well to combine. Pour into prepared pan, cover tightly with foil and bake for 30 minutes.
4. Meanwhile, crack lobster claws and tail over the bowl and remove the meat, reserving all liquid that comes out of the lobster. Roughly chop lobster meat.
5. Uncover baking pan, gently stir in lobster meat and up to 2 tablespoons of the reserved lobster juices, and dot with remaining tablespoon of butter. Bake, uncovered, for 30 minutes more, until browned on top.
6. Let cool for 15 to 20 minutes before serving.



Millie's Broccoli Casserole

Millie Noonan came up with this surprisingly tasty and easy recipe. Years later, she can't remember ever making it. Hmmm... I wonder if was too much Schaefer's Beer?

8 servings

Source: Millie Noonan

Ingredients

- 1 box Broccoli Chopped Spears, Frozen, thawed
- 1 can cream of mushroom soup
- ½ can water
- 1 ½ cups uncooked minute rice
- 1 small Cheez whiz
- ½ cup chopped onion
- ½ cup chopped celery
- ¾ stick butter, cut in 1/2" pieces
- 1 can Durkee's Onion Rings

Method

1. Mix all ingredients except butter in a lightly greased casserole.
2. Add butter on top.
3. Bake 350 degrees for 30 minutes. Add Onion rings and bake an additional 15 minutes.



Mini Scalloped Potatoes

6 servings

Source: Food Network Magazine

Ingredients

- Unsalted butter, softened, for the ramekins
- 1 ¼ cups grated sharp white cheddar cheese
- ½ cup grated parmesan cheese
- 1 tablespoon finely chopped fresh chives
- ¼ teaspoon all-purpose flour
- Large pinch of cayenne pepper
- 1 ½ lbs. Yukon Gold potatoes (1 ½ to 2 inches in diameter), unpeeled
- Kosher salt and freshly ground black pepper
- 1 cup plus 2 tablespoons heavy cream

Method

1. Preheat the oven to 350 degrees F. Generously brush six 6-to-8-ounce ramekins with butter. Combine the cheddar, parmesan, chives, flour and cayenne in a large bowl. Thinly slice the potatoes a little less than 1/8 inch thick (a mandoline works well) and add to the cheese mixture. Add 1 teaspoon salt and a pinch of black pepper and toss to combine.
2. Divide half of the potato-cheese mixture among the prepared ramekins, filling them about halfway (arrange the potato slices so they go to the edge of the ramekins). Top with half of the cream. Repeat with the remaining potato-cheese mixture and cream.
3. Transfer the ramekins to a baking sheet, cover each with foil and bake until the liquid is bubbly and the potatoes begin to soften but are not completely cooked through, about 40 minutes. Increase the oven temperature to 425 degrees F, uncover the ramekins and bake until the potatoes are tender and golden brown, 15 to 20 minutes. Run a knife around the edges and let stand 10 minutes before serving.



New Potato & Green Bean Salad

6 servings

Source: Stephen Fisher

Ingredients

- ¼ cup balsamic vinegar
- 2 tablespoons dijon mustard
- 2 tablespoons fresh lemon juice
- 1 clove garlic, minced
- 1 dash worcestershire sauce
- ½ cup extra virgin olive oil
- 1 ½ lbs. small red-skinned potatoes
- ¾ lbs. green beans, stems trimmed
- 1 small red onion, chopped
- ¼ cup fresh basil, chopped

Method

1. Dressing: Whisk first 5 ingredients in medium bowl. Gradually whisk in oil. Season with salt and pepper.
2. Salad: Steam potatoes til tender. Cool; cut into quarters. Cook green beans in large pot of boiling water, til crisp, about 5 minutes. Drain. Cut beans in half. Combine beans, potatoes, onion and basil in large bowl. Add dressing, toss to coat.
3. Season with salt and pepper.



Onion Casserole

You may want to cut back on the milk to 1/4 cup or it may be runny.

8 servings

Source: Dianne Orlando

Ingredients

- 6 medium onion, sliced
- 1 stick butter
- 1 can cream of chicken soup
- salt and pepper, to taste
- 12 ounces gruyere cheese, shredded
- 1 day old loaf italian bread, sliced
- 1 cup milk, 2%

Method

1. Sauté onions in the butter until translucent and very tender and then remove from pan.
2. Whisk together in pan the cream of chicken soup, milk, salt & pepper. Add the onions back to the pan and mix together. Pour into large Pam-sprayed casserole dish and sprinkle the grated gruyere cheese over top of mixture.
3. Toast the bread and butter the slices on both sides. Place over top of mixture.
4. Bake 350 for 45 minutes.

Onions Au Gratin

A Thanksgiving tradition.

4 servings

Source: Stephen Fisher

Ingredients

- 1 Pound White Onion, whole
- 2 Tablespoons Butter
- 2 Tablespoons Flour
- ½ cup Cream
- Salt and Pepper, to taste
- ¼ cup Fresh Parsley, chopped
- 1 cup Bread Crumbs, buttered
- ¼ cup Parmesan Cheese

Method

1. Peel onions & boil in lightly salted water until just tender. Drain and reserve 1/2 cup cooking liquid.
2. Melt butter in saucepan, add flour and stir with wire whisk until well blended. Meanwhile bring cream to a boil and add all at once to flour mixture. Stir vigorously until well blended and then add the reserved cooking liquid, salt & pepper and parsley.
3. Add the onions to sauce and turn mixture into a greased casserole. Sprinkle with breadcrumbs and/or cheese.
4. Bake uncovered at 375 degrees until heated through and brown on top.

Portobello Mushroom Sandwiches with Tahini Sauce

6 servings

Source: Bon Appetit

Ingredients

- 12 Slices Whole Wheat Bread, Crusty
- ¼ cup Vegetable Oil
- 4 Large Portobello Mushrooms (1 1/4 Lb), Stemmed, 1/3 Inch Thick Slice
- 1 Large Onion, Thinly Sliced
- 2 Teaspoons Cajun Seasoning
- 2 Teaspoons Lemon Pepper Seasoning
- ¾ cups Ranch Salad Dressing
- ¼ cup Tahini (Sesame Seed Paste)
- ¼ cup Milk
- 12 Thin Tomato Slices
- 6 Thin Swiss Cheese, Sliced

Method

1. Preheat broiler. Broil bread slices until toasted.

2. Heat oil in heavy saucepan. Add mushrooms and onion; saute until tender, about 10 minutes. Add cajun seasoning and lemon pepper seasoning; saute 2 minutes.

3. Whisk ranch dressing, tahini and milk in bowl to blend. Divide mushroom mixture among 6 bread slices. Top each with 1 tablespoon tahini sauce, 2 tomato slices, 1 swiss cheese slice and lettuce to garnish. Top with remaining bread slices and serve.



Portobello Mushrooms with White Beans and Prosciutto

Choose portobello caps with dry, firm gills—damp and soft ones mean the mushrooms are old.

4 servings

Source: Epicurious.com

Ingredients

- 4 large portobello mushroom caps, gills removed
- 4 teaspoons olive oil, divided
- 2 teaspoons balsamic vinegar
- ¼ cup finely chopped shallots
- 2 teaspoons finely chopped garlic
- 1 teaspoon chopped fresh rosemary
- 1 can (19 ounces) cannellini beans, rinsed and drained
- ¼ cup reduced-sodium chicken broth
- 1 ounce prosciutto, chopped
- 2 tablespoons finely chopped flat-leaf parsley
- ¾ cup baby spinach
- 2 tablespoons panko breadcrumbs
- 2 tablespoons grated fresh Parmesan
- Olive oil cooking spray

Method

1. Preparation

2. Heat oven to 450°. On a rimmed baking sheet lined with parchment paper, place caps top up. In a bowl, whisk 2 teaspoons oil and vinegar and season with salt and black pepper. Brush caps with oil mixture; reserve remaining mixture. Bake until tender, 8 minutes. In a skillet over medium heat, heat remaining 2 teaspoons oil. Cook shallots until soft, 2 minutes. Add garlic and rosemary; cook, 1 minute. Stir in beans and broth; season with black pepper. Remove from heat, stir in prosciutto and parsley and transfer to a bowl. In the same skillet over medium heat, cook spinach until wilted, 1 minute. Drain juice from caps and return to baking sheet, top down; brush with remaining oil mixture. Stuff caps with bean mixture and spinach. In a bowl, combine panko and Parmesan; divide among caps. Coat caps with cooking spray; bake until panko is golden, 10 minutes.

3. Per serving: 234 calories, 8 g fat, 2 g saturated fat, 31 g carbohydrate, 9 g fiber, 12 g protein

4. Nutritional analysis provided by Self

Portobello with Sun-dried Tomatoes

4 servings

Source: Times Union

Ingredients

- ¼ cup sun-dried tomatoes, julienned
- ¼ cup white wine, warmed
- 1 whole portobello mushroom, stems removed
- water
- salt and pepper
- 1 tablespoon pine nuts, toasted
- 2 tablespoons gorgonzola cheese, crumbled
- white truffle oil

Method

1. Place sun-dried tomatoes in wine and set aside.
2. Dip mushroom in water long enough for the mushroom to form a sheen on the cap and to absorb a little of the water. Grill the mushroom until fork tender.
3. Drain wine from tomatoes.
4. Take mushroom off grill and place rib side up. Top with sun-dried tomatoes, pine nuts and cheese. Place in 400 degree oven or stick under broiler until cheese is melted and everything holds together. Cut into fourths and place on a plate, pointed side out.
5. Drizzle with white truffle oil.

If desired, substitute basil oil or roasted garlic oil for white truffle oil.

Sausage-apple Stuffed Onions

8 servings

Source: Cook's Illustrated

Ingredients

- 5 slices hearty white sandwich bread, torn into pieces
- 4 yellow onions (3 1/2 to 4 inches each)
- 5 tablespoons unsalted butter
- 8 ounces bulk sausage
- 1 Granny Smith apple, peeled, cored, and chopped
- 1 cup low-sodium chicken broth
- 1 teaspoon finely chopped fresh sage
- 1/4 teaspoon grated lemon zest
- 3/4 cup shredded extra-sharp cheddar cheese
- Salt and pepper
- 1 teaspoon sugar

Method

1. **TOAST CRUMBS** Adjust oven rack to middle position and heat oven to 350 degrees. Pulse bread in food processor until coarsely ground. Bake bread crumbs on rimmed baking sheet, stirring occasionally, until golden, about 15 minutes. Transfer to large bowl.

2. **PREPARE ONIONS** Following photos 1 to 3 at left, trim 1/2 inch from both stem and root ends of onions, peel, halve through equator, and pop out center of each half, leaving outermost 3 rings intact. Chop onion centers finely to measure 1 cup (reserve any additional onion for another use).

3. **MAKE STUFFING** Melt 3 tablespoons butter in large ovenproof skillet over medium-high heat. Cook chopped onion, bulk sausage, and chopped Granny Smith apple until softened, about 8 minutes. Off heat, stir in 1/2 cup broth, sage, zest, 1/2 cup cheese, 1/2 teaspoon salt, and 1/4 teaspoon pepper. Transfer to bowl with bread crumbs and toss to combine.

4. **BROWN ONIONS** Sprinkle onion halves with sugar and season with salt and pepper. Melt additional 1 tablespoon butter in empty skillet over medium heat. Place 4 onion halves in skillet, wide ends down, and cook until browned, about 3 minutes. Transfer to plate and repeat with remaining butter and onion halves. Flip onions and return first batch to skillet, browned-side up. Add remaining broth and simmer, covered, until liquid evaporates and onions are softened, about 5 minutes.

5. **STUFF ONIONS** Heat broiler. Fill onion halves with bread-crumbs mixture and sprinkle with remaining cheese. Broil until stuffing is golden brown and heated through, 2 to 4 minutes. Serve.



Spicy Beans with Wilted Greens

Two humble ingredients have big impact here: The Parmesan rind adds richness; the dried beans deliver creaminess. Substitute chicken broth for water for extra flavor.

6 servings

Source: Epicurious.com

Ingredients

- ¼ cup plus 1 tablespoon olive oil, plus more for drizzling
- 4 anchovy fillets packed in oil, drained (optional)
- 4 chiles de árbol or 1 teaspoon crushed red pepper flakes
- 4 garlic cloves, thinly sliced
- 1 large onion, thinly sliced
- 4 celery stalks, finely chopped
- 1 sprig rosemary
- Kosher salt, freshly ground pepper
- 1 Parmesan rind (optional), plus shaved Parmesan for serving
- 1 lb. dried white beans or chickpeas, soaked overnight, drained
- 1 bunch kale or mustard greens, ribs and stems removed, leaves coarsely chopped
- 1 large bunch flat-leaf spinach, trimmed, coarsely chopped
- 4 cups trimmed arugula or watercress, divided
- 2 teaspoons fresh lemon juice

Method

1. Preparation

2. Heat 1/4 cup oil in a large Dutch oven over medium heat. Cook anchovies, if using, chiles, and garlic, stirring occasionally, until garlic is soft and anchovies are dissolved, about 4 minutes. Add onion, celery, and rosemary; season with salt and pepper. Increase heat to medium-high and cook, stirring occasionally, until onion is very soft and golden brown, 8-10 minutes.

3. Add Parmesan rind, if using, beans, and 10 cups water. Bring to a boil, reduce heat, and simmer, stirring occasionally and adding more water as needed, until beans are beginning to fall apart, 3-4 hours.

4. Lightly crush some beans to give stew a creamy consistency. Mix in kale, spinach, and half of arugula; season with salt and pepper. Cook until greens are wilted, 5-8 minutes.

5. Toss remaining arugula with lemon juice and 1 tablespoon oil; season with salt and pepper. Divide stew among bowls; top with arugula, shaved Parmesan, and a drizzle of oil.

6. DO AHEAD: Stew can be made 3 days ahead. Let cool; cover and chill.

Spinach & Beans a la Joannie

Joan found this recipe while waiting at Marguerite's.

6 servings

Source: Joan Fisher

Ingredients

- 2 tablespoons olive oil
- 1 cup diced onion
- 1 tablespoon minced garlic
- 2 cans white beans, drained and rinsed
- 6 cups fresh spinach
- 4 teaspoons white wine vinegar
- 2 teaspoons fresh thyme
- 1 teaspoon salt
- ¼ teaspoon pepper

Method

1. Saute onion in olive oil over medium heat for about 2 minutes. Add garlic and cook an additional 1 minute.
2. Add beans and cook until hot, almost 3 minutes.
3. Add spinach and vinegar, stirring constantly until spinach is wilted, about 3 minutes. Add thyme, salt & pepper.



Spinach and Feta Clafoutis

4 servings

Source: ClosetCooking

Ingredients

- 1 tablespoon olive oil
- ½ onion (diced)
- 2 green onions (sliced)
- 5 ounces baby spinach (roughly chopped)
- 1 tablespoon dill (chopped)
- 1 tablespoon parsley (chopped)
- salt and pepper to taste
- 1 cup milk
- 3 eggs
- 2 tablespoons flour
- ½ cup feta (crumbled)
- 1 cup kasseri or mozzarella (grated)

Method

Heat the oil in a pan. Add the onion and saute until tender, about 5-7 minutes. Add the green onion and spinach and saute until the spinach wilts.

Remove from heat and mix in the dill and parsley and season with salt and pepper. Pour the spinach mixture into a shallow 6 cup baking dish.

Mix the milk, eggs, and flour in a food processor and pour it on top of the spinach. Sprinkle the feta and mozzarella on top.

Bake in a preheated 350F oven until puffed and golden brown on top, about 20-30 minutes.



Spinach Squares

6 servings

Source: Linda Neidl

Ingredients

- 4 tablespoons butter
- 3 large eggs
- 1 cup flour
- 1 cup milk
- 1 teaspoon salt
- 1 teaspoon baking powder
- 1 lb. cheddar cheese, grated
- 20 ounces spinach, chopped, cooked & drained
- 1 tablespoon onion, minced

Method

1. Preheat oven to 350 degrees.
2. Put butter in 9 x 13 glass pan. Melt in oven.
3. In large bowl beat eggs well, add flour, milk, salt & pepper. Mix well.
4. Stir in remaining ingredients.
5. Spoon into dish. Sprinkle with seasoned salt if desired.
6. Bake 35 minutes. Let cool 45 minutes, then cut into squares.



Tomato-Cheddar Pie

Dough can be frozen for up to 3 months; thaw before using. Tomato pie can be chilled for up to 2 days.

6 servings

Source: Bon Appetit

Ingredients

- For the crust:
- ½ teaspoon kosher salt
- ½ teaspoon sugar
- 1 ¼ cups all-purpose flour, plus more for surface
- ½ cup (1 stick) cold unsalted butter, cut into cubes
- For the filling:
- 3 large heirloom tomatoes (about 2 pounds), sliced 1/4" thick
- ¾ teaspoon kosher salt, divided
- All-purpose flour (for surface)
- 1 cup finely chopped Vidalia onion (about 1/2 medium onion)
- ½ tablespoon unsalted butter
- 1 ½ cups grated sharp cheddar (about 4 ounces)
- ½ cup mayonnaise (preferably Duke's)
- ¼ cup coarsely chopped fresh herbs, such as basil, oregano, parsley, and/or thyme
- 1 teaspoon mild hot sauce
- ½ teaspoon freshly ground black pepper
- Special equipment:
- A 9" pie pan

Method

1. Make the crust: Pulse salt, sugar, and 1 1/4 cups flour in a food processor until well combined. Add butter and pulse until mixture resembles coarse meal with a few pea-size pieces of butter remaining, about 10 seconds. With the motor running, add 1/4 cup ice water and process until dough just holds together, about 30 seconds. Squeeze a small amount of dough between your fingers; if it's very crumbly, add more ice water, 1 Tbsp. at a time (2 Tbsp. maximum). Do not over-process.
2. Turn dough out onto a lightly floured surface and push together to form a rough ball. Knead a few times to combine, then roll into a ball. Flatten ball into a disc with smooth edges (no cracks), cover with plastic wrap, and chill at least 1 hour or up to overnight.
3. Make the filling and bake the pie: Line a rimmed baking sheet with several layers of paper towels. Arrange tomato slices on prepared sheet, sprinkle with 1/4 tsp. salt, and cover with more paper towels. Let drain at least 30 minutes.
4. Position rack in bottom rung of oven and preheat to 350°F. After dough has chilled, lightly flour work surface and roll out dough to a 13" round. Roll dough loosely around rolling pin, then release into pie pan. Trim edges to leave a 1" overhang and crimp as desired. Freeze dough at least 15 minutes.
5. Line crust with parchment paper or foil and fill bottom with baking beans or weights. Bake crust, rotating halfway through, 20 minutes. Remove weights, pierce bottom of crust all over with a fork, and bake again until very light brown and dry, about 10 minutes more.
6. Meanwhile, heat a large skillet over medium. Add onion, butter, and 1/4 tsp. salt and cook, stirring occasionally, until onion is

softened and just starting to brown, 5-8 minutes. Let cool.

7. Combine cheese, mayonnaise, herbs, hot sauce, pepper, onion mixture, and remaining 1/4 tsp. salt in a medium bowl. Blot tomatoes with fresh paper towels to remove as much remaining moisture as possible. Arrange tomato slices in pie shell and top with filling; smooth.

8. Bake pie, rotating halfway through, until golden brown, 40-45 minutes. Let cool to room temperature before slicing.



Zucchini Casserole with Stove Top Stuffing

You can substitute a jar of cheese whiz for the velveeta cheese.

6 servings

Source: Cook's Magazine

Ingredients

- 3 c. zucchini
- 1 c. carrots
- Grate or grind zucchini and carrots. Cook to a boil, then about 2 minutes.
- 1 pkg. of chicken flavor Stove Top stuffing
- 1 stick butter
- 1 can cream of mushroom or cream of chicken soup
- $\frac{1}{3}$ c. milk
- $\frac{1}{2}$ c. mayonnaise or sour cream
- 2 eggs
- 1 c. Velveeta cheese, grated or cut in pieces
- 1 sm. onion or onion flakes as you desire

Method

Prepare stuffing as directed, using 1 stick butter instead of $\frac{1}{2}$ stick. Steam vegetables and salt a few minutes. After stuffing is prepared, add all together, milk, mayonnaise, eggs, cheese and onions. Add steamed vegetables, stir well. Bake at 350 degrees for 30 to 45 minutes. Makes large casserole. Freezes excellent. Can make 2 small casseroles (eat one and freeze one).

Soups



Artichoke Blue Cheese Bisque

6 servings

Source: Bon Appetit

Ingredients

- 1 tablespoon butter
- 1 onion, chopped
- ½ cup vermouth
- 2 packages frozen artichoke hearts, (8 ounce)
- 3 cups low-salt chicken broth
- ¼ teaspoon dried thyme
- ¼ cup Whipped Cream
- ¼ cup Blue Cheese, Crumbled
- Fresh Chives, chopped

Method

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

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

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

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

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



Beans with Kale and Portuguese Sausage

Keep a resealable bag of leftover Parmesan rinds in the freezer for recipes like this; they add great depth to tomato sauces and vegetable-centric soups, too.

Servings: --

Source: Epicurious.com

Ingredients

- ¼ cup olive oil plus more for drizzling
- 8 ounces Portuguese sausage (such as linguiça) or kielbasa sausage, sliced 1/2" thick
- ½ medium onion, sliced
- 4 garlic cloves, smashed
- Kosher salt, freshly ground pepper
- 1 cup dry white wine
- 1 small piece Parmesan rind (optional)
- 2 chiles de árbol or 1/4 teaspoon crushed red pepper flakes
- 1 sprig thyme
- 1 bay leaf
- 4 cups low-sodium chicken broth
- 1 15-ounce can diced tomatoes
- 1 ½ cups dried cranberry, navy, or cannellini (white kidney) beans (about 10 ounces), soaked overnight, drained
- 4 cups baby kale or baby mustard greens
- 1 tablespoon fresh lemon juice

Method

1. Preparation

2. Heat 1/4 cup oil in a large heavy pot over medium heat. Add sausage and cook, turning occasionally, until browned, about 5 minutes. Add onion and garlic; season with salt and pepper. Cook, stirring occasionally, until onion begins to soften, about 5 minutes.

3. Add wine and cook, scraping up browned bits from bottom of pot and stirring occasionally, until wine is reduced by half, about 3 minutes. Add Parmesan rind, if using, chiles, thyme, bay leaf, broth, tomatoes, and beans. Bring to a boil, reduce heat, cover, and simmer gently, stirring occasionally and adding water as needed to keep beans submerged, until beans are tender, 1-1 1/2 hours. Mix in kale and lemon juice; season with salt and pepper. Serve beans drizzled with oil.

4. DO AHEAD: Beans can be cooked 3 days ahead. Cover and chill.



Broiled Tomato Soup

This was a chalet favorite after skiing.

6 servings

Source: Bon Appetit

Ingredients

- 1 stick butter
- 2 tablespoons olive oil
- 1 large onion, sliced
- 1 teaspoon dill
- 1 teaspoon thyme
- 1 teaspoon basil
- 8 medium tomato, peeled
- 3 tablespoons tomato paste
- ¼ cup flour
- 3 ¾ cups chicken broth
- 2 tablespoons sugar
- 1 ½ teaspoons salt
- ¼ teaspoon pepper
- 1 cup whipping cream
- ½ cup parmesan cheese

Method

1. Combine butter, oil, onion and herbs in saucepan, and cook til onion are softened and golden. Add tomatoes and tomato paste and simmer uncovered 10 minutes, stirring several times.
2. Blend flour and 1/2 cup chicken broth, stirring til dissolved. Add to tomato mixture with remaining stock. Increase heat to high and bring mixture to just below boiling point. Reduce heat and simmer 25 minutes, stirring frequently. Cook uncovered.
3. Puree in food processor in batches. Add sugar, salt and pepper.
4. To serve: Reheat soup, preheat broiler. Whip cream til stiff and fold 1/2 cup Parmesan cheese. Ladle hot soup into individual bowls, and dollop whipped cream over top. Broil 30-60 seconds. Serve immediately.



Butternut Squash-carrot Soup with Pork “croutons”

A garnish of pork “croutons” adds a savory note to this autumnal soup. The croutons are easy to make: cut a slab of pork belly into small batons, then cook them in a bit of olive oil on the stovetop until crispy

8 servings

Source: Williams-Sonoma Kitchen

Ingredients

- 1 large butternut squash, about 3 lb., peeled, seeded and cut into 1-inch cubes
- 3 large carrots, peeled and cut into 1-inch pieces
- 2 tablespoons plus 1 tsp. olive oil
- Kosher salt and freshly ground pepper, to taste
- 10-oz. slab pork belly, cut into batons about 1/2 by 1/2 by 1 inch
- 2 tablespoons unsalted butter
- 1 large yellow onion, thinly sliced
- 1 large Granny Smith apple, peeled, cored and thinly sliced
- 2 garlic cloves, minced
- 4 tablespoons chicken stock concentrate mixed with 6 cups water
- 2 fresh thyme sprigs
- 1 bay leaf
- 1 cup heavy cream
- 2 tablespoons chopped fresh flat-leaf parsley

Method

1. Preheat an oven to 450°F.
2. In a large bowl, stir together the squash, carrots, the 2 Tbs. olive oil, salt and pepper. Transfer to a baking sheet. Roast, stirring occasionally, until the vegetables are browned and tender, about 45 minutes. Set aside.
3. In a 4-quart Dutch oven over medium heat, warm the 1 tsp. olive oil. Add the pork belly and cook, stirring occasionally, until rendered and browned, 15 to 20 minutes. Transfer to a paper towel-lined plate. Discard the fat in the pot and wipe out the pot with paper towels.
4. In the same pot over medium heat, melt the butter. Add the onion and apple and cook, stirring occasionally, until tender and caramelized, 25 to 30 minutes. Add the garlic and cook, stirring, until fragrant, about 1 minute. Add the stock, thyme sprigs and bay leaf, increase the heat to medium-high and bring to a boil. Reduce the heat to medium-low and simmer, stirring occasionally, for 10 minutes. Discard the thyme sprigs and bay leaf.
5. Working in batches, puree the apple-stock mixture with the roasted vegetables in a blender until smooth. Return the soup to the pot and simmer over medium heat for 10 minutes. Stir in the cream and adjust the seasonings with salt and pepper.
6. Ladle the soup into warmed bowls or cocottes. Garnish with the parsley and pork belly croutons and serve immediately.



Cannellini Beans with Garlic and Sage

If you're making the beans to use for the soup or the sausages, be sure to save the cooking liquid.

Yield: 6 Cups

Source: Bon Appétit

Ingredients

- 1 lb. dried cannellini (white kidney beans)
- 8 cups chicken broth
- 2 tablespoons olive oil
- 1 large head of garlic, unpeeled, top 1/2 inch cut off to expose cloves
- 1 large fresh sage sprig
- ¼ teaspoon whole black peppercorns
- 1 teaspoon coarse kosher salt
- Extra-virgin olive oil (for drizzling)

Method

1. Place beans in large bowl. Cover with cold water (at least 6 cups) and let soak overnight.
2. Drain beans. Place in heavy large pot. Add 8 cups chicken broth, 2 tablespoons olive oil, garlic, sage, and black peppercorns. Bring to simmer over medium-high heat. Reduce heat to medium low; simmer uncovered 1 1/2 hours, stirring occasionally. Mix in 1 teaspoon coarse salt. Continue to simmer until beans are tender, adding more water if needed to keep beans covered, about 30 minutes longer. Cool beans in liquid 1 hour.
3. Using slotted spoon, transfer beans to serving bowl, reserving bean cooking liquid, if desired, but discarding garlic, sage, and peppercorns. Season beans to taste with pepper and more coarse salt. Drizzle with extra-virgin olive oil and serve.

Chili

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

10 servings

Source: Times Union

Ingredients

- 2 lbs. beef ground, lean, R-T-C
- ¼ cup vegetable oil
- 4 medium onion, chopped
- 2 bay leaf
- 3 cloves garlic, chopped
- 3 20 oz kidney beans, canned
- 2 teaspoons cumin seed
- 1 teaspoon oregano
- 1 teaspoon cayenne pepper
- 4 tablespoons chili powder
- 28 ounces tomato
- 2 8 ounce tomato sauce, canned
- 2 teaspoons salt
- 3 tablespoons cider vinegar
- ½ teaspoon chili peppers, crushed
- Cheddar cheese, shredded
- green onion, chopped

Method

1. Heat oil in large saucepan and add beef & cook until browned. Drain beef and then add onions.
2. Continue cooking until onion is tender. Add bay leaves. Crush together the garlic, cumin, oregano, cayenne pepper and 2 tablespoons of chili powder. Add to ingredients in saucepan. Stir in tomatoes.
3. Blend in tomato sauce and half the beans. Simmer uncovered 1 1/2 hours over low heat, stirring occasionally.
4. Add remaining chili powder, beans, salt, vinegar and peppers. Continue simmering another 30 minutes. Remove bay leaves.
5. Serve immediately, passing bowls of grated cheese and chopped onion for sprinkling on top.

Store up to 2 months in freezer.



Chili En Crôte

The French term en crôte describes a food that is wrapped or covered with pastry and then baked. Here, we offer a rustic version made with hearty beef chili and corn bread. Its the perfect cold-weather meal.

8 servings

Source: Williams Sonoma

Ingredients

- 5 lb. ground beef
- 1 tablespoon salt
- 3 tablespoons sugar
- 1/4 cup olive oil
- 5 tablespoons all-purpose flour
- 1 yellow onion, chopped
- 5 garlic cloves, minced
- 1/2 cup Urban Accents Rio Grande chili powder*
- Freshly ground pepper, to taste
- 2 teaspoons dried oregano
- 1 can (28 oz.) chopped tomatoes with juices
- 3 cups chicken stock
- 1/4 cup cornmeal
- 1 package Buckeye corn bread mix*

Method

1. In a large sauté pan over medium-high heat, combine the ground beef, salt and sugar and cook, stirring, until browned, about 10 minutes. Drain the meat and transfer to a slow cooker.
2. In the same pan over medium heat, warm the olive oil. Add the flour and cook, stirring, 2 to 3 minutes; do not allow it to brown. Add the onion and sauté for 5 minutes. Add the garlic, chili powder, pepper and oregano and cook, stirring occasionally, until fragrant, 3 to 4 minutes. Add the tomatoes with their juices and cook for 7 to 10 minutes, then pour the mixture into the slow cooker. Add the stock and cornmeal. Cover and cook for 6 hours on high or 8 hours on low. After the chili is cooked, skim off any fat from the surface.
3. Preheat an oven to 375°F.
4. Prepare the corn bread batter according to the package instructions. Divide the chili evenly among 8 ovenproof bowls. Top each with a scant 1/2 cup of the batter. Using a small offset spatula, spread the batter over the center two-thirds of the chili, being careful not to mix the batter with the chili. Place the bowls on a baking sheet and bake until a toothpick inserted into the center of the corn bread comes out clean, 25 to 30 minutes. Serve immediately.

*Available at any Williams-Somona store.

Corn, Tomato and Basil Chowder

6 servings

Source: Jay Fisher

Ingredients

- 6 ears corn, shucked
- 2 tablespoons unsalted butter
- 1 large onion, chopped
- 1 shallot, finely chopped
- 2 garlic cloves, finely chopped
- 4 cups chicken broth
- 1 ½ teaspoons kosher salt
- 1 lb. waxy potatoes (red or Yukon Gold are good), cut into ½ inch cubes
- 1 pint cherry tomatoes, halved
- ½ teaspoon freshly ground black pepper
- ¼ cup chopped fresh basil
- Juice of 1/2 lime
- sour cream, for serving (optional)

Method

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

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

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

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

Serve warm with a dollop of sour cream.



Cream of Asparagus Soup

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

6 servings

Source: Stephen Fisher

Ingredients

- 1 ½ Pounds Fresh Asparagus, cut in 1" pieces
- ½ cup Butter
- 1 Medium Onion, chopped
- 2 Stalks Celery, chopped
- 1 cup Flour
- 2 Quarts Chicken Stock
- 1 Tablespoon Salt
- Pepper, to taste
- 2 Egg Yolks
- 2 cups Light Cream

Method

1. Melt butter in large saucepan. Add onion and celery; cover and simmer a few minutes. Stir flour into mixture and cook over medium heat, stirring constantly. Stir in stock until well blended. Add asparagus and seasonings. Bring to a slow boil and simmer 45 minutes. Remove from heat and push through a foley mill.
2. Beat egg yolks, then blend in cream and fold into asparagus mixture. Add a few pats of butter and serve hot.

Creamy Bean Soup With Fresh Herbs and Spinach

8 servings

Source: Bon Appetit

Ingredients

- 3 tablespoons olive oil
- 3 cups chopped onions (about 2 medium)
- 3 garlic cloves, minced
- 1 tablespoon chopped fresh rosemary
- 5 cups low-salt chicken broth
- 2 15 Oz Cans White Beans, drained
- 2 15 Oz Cans Garbanzo Beans (chickpeas), drained
- 6 Ounces Baby Spinach Leaves
- 1 Tablespoon Fresh Sage, finely chopped
- Grated Fresh Parmesan Cheese
- Olive Oil, if desired

Method

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

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

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

Creamy White Bean and Chorizo Soup

6 servings

Source: Bon Appetit

Ingredients

- 1 lb. dried cannellini or Great Northern beans
- 8 cups water
- 3 tablespoons extra-virgin olive oil, divided
- 3 garlic cloves, 1 smashed, 2 chopped
- 1 large fresh rosemary sprig
- 1 bay leaf
- 1 large onion, coarsely chopped (about 1 cup)
- 1 large carrot, coarsely chopped (about 1 cup)
- 1 large celery stalk, coarsely chopped (about 1 cup)
- 2 ½ teaspoons finely chopped fresh thyme, divided
- 4 cups low-salt chicken broth, (or more)
- 1 lb. fresh chorizo link sausages, casings removed
- ¼ cup whipping cream

Method

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

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

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

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

Escarole and White Bean Soup

6 servings

Source: Tiimes Union

Ingredients

- 4 tablespoons olive oil
- 2 garlic cloves, chopped
- 2 lbs. escarole, rinsed clean and chopped
- Pinch of salt, to taste
- 6 cups reduced sodium chicken broth
- 1 (15-ounce) can Great Northern white beans
- 1 (15-ounce) can diced tomatoes
- 2-ounce piece Parmesan
- Salt and freshly ground pepper, to taste
- 6 tablespoons good quality extra-virgin olive oil

Method

1. In a large pot, heat the olive oil over medium heat. Add the garlic, and saute until soft. Add the escarole and saute until wilted, about 3 minutes. Add the pinch of salt. Add the chicken broth, white beans, diced tomatoes, piece of Parmesan, salt and pepper.

2. Simmer 20 to 25 minutes. Drizzle each serving with extra-virgin olive oil.

Greens and Beans Rigatoni

4 servings

Source: Times Union

Ingredients

- 1 tablespoon cooking oil
- 1 lb. mild or hot Italian sausage
- 3 cloves garlic, minced
- 2 cups canned low-sodium chicken broth or homemade
- 1 head escarole, torn into 2-inch pie
- 1 cup drained and rinsed canned cannellini beans
- ½ cup grated Parmesan, plus more for serving
- ½ teaspoon salt
- ¼ teaspoon fresh-ground black pepper
- ¾ lbs. rigatoni

Method

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

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

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

Greens and Beans Soup with Escarole

6 servings

Source: Times Union

Ingredients

- ½ cup extra-virgin olive oil, divided
- 1 onion, cut into large piece
- 3 whole cloves garlic
- ½ teaspoon crushed red pepper
- 2 sprigs fresh rosemary
- 2 sprigs fresh sage
- 6 ounces pancetta, left in big pieces
- 2 cups dried white beans, rinsed, soaked in wa
- 3 quarts homemade chicken broth or low-salt canned
- Kosher salt and freshly ground black peppe
- 3 cups shredded escarole (from 1 head)

Method

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

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

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



Homemade Tomato Soup with Shrimp and Horseradish Cream

Go easy on the horseradish in the sour cream; it's a fine line between being a nice accent or being too much.

6 servings

Source: Channel 9 News

Ingredients

- For the soup:
- 1 medium white onion, peeled and diced
- 2 ribs celery, diced
- 2 small-medium carrots, peeled and diced
- 1-2 cloves garlic, peeled and minced
- 1 tablespoon fresh chopped thyme (or 1/2 tsp dried thyme) optional
- Olive oil for sautéing veggies
- 1 28-ounce can diced tomatoes
- 2 cups vegetable broth (or more as needed)
- For the shrimp:
- 2-3 (per serving) medium sized precooked cocktail shrimp, completely peeled and rough chopped
- Approx. 3/4-1 cup chopped celery leaves (optional)
- Olive oil to coat
- Salt and pepper to taste
- For the horseradish cream:
- 1/3-1/2 cup sour cream
- 2-3 teaspoons horseradish or more to taste

Method

1. Get started by adding a splash of olive oil to a large, heavy bottomed soup pot, on medium high heat and then adding 1 medium, diced white onion, 2 diced ribs of celery, 3 small peeled and diced carrots as well as 1-2 minced cloves of garlic and 1 Tbs of optional fresh chopped thyme.
2. Let that go for 7-8 minutes, stirring it around once in a while as it's cooking, and then add 1 28-ounce can diced tomatoes and 2 cups of vegetable stock and bring that up to a simmer.
3. While that's simmering along so that the vegetables completely soften up; take a minute to combine about 1/3 cup sour cream with 2-3 tsp horseradish and mix that up.
4. Add the chopped, defrosted, precooked cocktail shrimp to a little bowl with the chopped celery leaves, add a little olive oil to that and salt and pepper to taste and toss that around.
5. Once the soup has been simmering along for 15-20 minutes, and the vegetables are nice and soft, use a hand blender to puree it.
6. You may need to add a little more vegetable stock, or even a splash of heavy cream or milk if you want a creamy soup and, when you're happy with the consistency, it's good to go.
7. Put soup in serving bowl, add some chopped shrimp to the center of the bowl and ladle some of the horseradish sauce around the perimeter of the bowl.

Italian Beef Vegetable Soup

Use blender for tomatoes for 5-10 seconds.

4 servings

Source: Ruth O'Connor

Ingredients

- 1 pound Lean ground beef
- 2 14.5 cans Diced Tomatoes w/basil, garlic & oregano
- 1 cup chopped onion
- 2 cups beef broth
- ½ cup dry white wine
- 14.5 ounce can whole new potatoes, drained and cubed
- 14.5 ounce can Zucchini w/ Italian style tomato sauce

Method

Brown meat in large pot or heavy saucepan; drain. Add tomatoes, onion, broth and wine. Cover and simmer 10 minutes. Stir in remaining ingredients. Cover and simmer 5 minutes longer.

May use 1 can Campbell's beef broth and 1 beef bullion cube dissolved in 6 oz boiling water if you want to spice it up a little.

Italian Sausage and Tortellini Soup

6 servings

Source: Bon Appetit

Ingredients

- 1 lb. sweet Italian sausage or chorizo sausage, casings removed
- 1 cup chopped onion
- 2 large garlic cloves, sliced
- 5 cups beef stock or canned broth
- 2 cups chopped tomatoes (about 3/4 pound)
- 1 can tomato sauce, (8 ounce)
- 1 large zucchini, sliced
- 1 large carrot, thinly sliced
- 1 medium-sized green bell pepper, diced
- ½ cup dry red wine
- 2 tablespoons dried basil
- 2 tablespoons dried oregano
- 8 ounces purchased fresh cheese tortellini, (8 to 10)
- Freshly grated Parmesan cheese

Method

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

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

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

Can be prepared two days ahead.



Manhattan Clam Chowder

Chowder, without clams or parsley, can be made 1 day ahead. Bring to a simmer before adding clams and proceeding.

Servings: --

Source: Gourmet

Ingredients

- 2 bacon slices, cut into 1/2-inch squares
- 1/3 cup chopped onion
- 3 tablespoons diced (1/3 inch) green bell pepper
- 3 tablespoons diced (1/3 inch) celery
- 3/4 cup diced (1/3 inch) peeled boiling potato (1 small)
- 1 (8-oz) bottle clam juice
- 1 cup canned diced tomatoes (8 oz), including juice
- 1 1/2 dozen small hard-shelled clams (1 1/2 to 2 inches in diameter; 2 pounds total), scrubbed well
- 2 tablespoons chopped fresh flat-leaf parsley

Method

1. Cook bacon in a 2- to 3-quart heavy saucepan over moderate heat, stirring, until golden, about 5 minutes. Reduce heat to moderately low, then add onion, bell pepper, and celery and cook, stirring, until softened, about 5 minutes. Stir in potato, bottled clam juice, and tomatoes (with juice) and simmer, covered, 10 minutes. Stir in clams and simmer, covered, stirring occasionally, until clams open wide, 8 to 10 minutes. (Discard any clams that after 10 minutes have not opened.) Remove pan from heat.
2. Remove most of clamshells with tongs, then detach clams and return them to chowder. (Keep a few in their shells for garnish.) Stir in parsley and salt and pepper to taste.

Manhattan Red Clam Chowder

12 servings

Source: Bon Appetit

Ingredients

- 8 Pounds Clams, small
- 4 Ounces Slab Bacon, diced
- 2 Tablespoons Olive Oil
- 3 cloves garlic, finely chopped (1 ta
- 1 large onion (10 ounces), cut into 1/2-inch di
- 2 stalks celery (4 ounces), cut into 1/2-inch di
- 1 medium bell pepper (6 ounces), cut into 1/2-inch di
- 2 medium carrots (4 ounces) cut into 1/2-inch dice
- 2 dried bay leaves
- 2 teaspoons oregano
- ½ teaspoon crushed red pepper flakes
- 1 ½ Pounds Yukon Gold, Maine, PEI, or other
- 1 cup bottled clam juice, or water
- 1 can whole peeled tomatoes in juice, (28 ounces) cut into
- ¼ chopped fresh Italian parsley
- Freshly ground black pepper
- Kosher or sea salt if needed

Method

1. Scrub the clams and rinse clean. Steam them open. Strain the broth; you should have 4 cups of broth (and 1 pound of clams). Cover the clams with plastic wrap and keep refrigerated. After they have cooled a bit, dice them into 1/2-inch pieces. Cover again and keep refrigerated until ready to use.
2. Heat a 4- to 6-quart heavy pot over low heat and add the bacon. Once it has rendered a few tablespoon of fat, increase the heat to medium and cook until the bacon is a crisp golden brown. Pour off all but 1 tablespoon of the fat, leaving the bacon in the pot.
3. Add the olive oil and garlic and cook for 30 seconds, then add the onion, celery, bell pepper, carrots, bay leaves, oregano, and crushed red pepper. Saute, stirring occasionally with a wooden spoon, for 10 to 12 minutes, until the vegetables are softened but not browned.
4. Add the potatoes, the reserved clam broth, and the additional 1 cup broth. The broth should just barely cover the potatoes; if it doesn't, add enough water to cover. Turn up the heat, bring to a boil, cover, and cook the potatoes vigorously for about 10 minutes, until they are soft on the outside but still firm in the center. If the broth hasn't thickened lightly, smash a few potatoes against the side of the pot and cook a minute or two longer to release their starch.
5. Add the tomatoes and simmer for another 5 minutes. Remove the pot from the heat, stir in the diced clams and chopped parsley, and season to taste with black pepper. If you are not serving the chowder within the hour, let it cool a bit, then refrigerate; cover the chowder after it has chilled completely. Otherwise let it sit at room temperature for up to an hour, allowing the flavors to meld.
6. When ready to serve, reheat the chowder over low heat; don't let it boil. Ladle into cups or bowls, making sure the clams, vegetables, and bacon are evenly divided.
7. Description:

8. "With a spicy red briny clam broth and colorful, tasty chunks of green peppers, carrots, tomatoes, celery, onions, potatoes, and clams, this Manhattan clam chowder makes a strong impression."

It is tempting to add tomatoes early on in this recipe, but don't do it. They'll cause the potatoes to form a "skin," that prevents them from releasing their starch. This recipe calls for whole peeled tomatoes cut into 1/2-inch dice; if you can find good quality diced canned tomatoes, feel free to substitute them. Toasted common crackers, Pilot crackers or garlic bread are fine with this chowder.

Manhattan-style Clam Chowder for the Crock Pot

4 servings

Source: Diana Rattree

Ingredients

- 5 Slices Bacon, diced
- 1 cup chopped onion
- 2 carrots, thinly sliced
- 3 ribs celery with leaves, thinly sliced
- 1 tablespoon fresh parsley, or 1 teaspoon dried
- 1 large can tomatoes, (28 ounces) broken u
- 1 ½ teaspoons salt
- Black pepper
- 1 bay leaf
- 1 teaspoon dried thyme
- 3 medium potatoes, diced
- 3 Cans minced clams with juice, 6 to 7 oz each
- 1 bottle clam juice, (8oz)
- Optional
- 1 tablespoon Flour Blended With 1 Tablespoon Melted Butter

Method

Fry diced bacon until crispy; drain and transfer to 3 1/2-quart or larger slow cooker/Crock Pot. Add remaining ingredients to the slow cooker/Crock Pot; Stir to blend. Cover and cook on low for 8 to 10 hours.

If a thicker soup is desired, add flour butter mixture during the last 30 minutes.



Maryland Cream of Crab Soup

6 servings

Source: FaceBook

Ingredients

- 1 lb. Maryland jumbo lump crab meat
- 1 tablespoon fresh parsley
- 3 teaspoons OLD BAY Seasoning
- ¼ cup butter
- 2 pints heavy whipping cream
- 1 quart half and half
- cornstarch
- ½ teaspoon salt
- ⅛ teaspoon pepper
- 1 pint milk

Method

Bring milk, half and half, and heavy whipping cream to a boil. Add crab meat, fresh parsley, Old Bay Seasoning, butter, salt and pepper. When it starts to boil, make a paste of cornstarch and water to thicken soup.

Navy Bean and Bacon Chowder

Serve with crusty French bread and additional herbs and seasonings for diners to add as they wish.

Servings: --

Source: Stephen Fisher

Ingredients

- 1 ½ cups dried navy beans
- 2 cups cold water
- 8 slices bacon, cooked and crumbled
- 2 medium carrot, sliced
- 1 rib celery, sliced
- 1 medium onion, chopped
- 1 bunch fresh sage
- freshly ground black pepper
- 46 ounces chicken broth
- 1 cup milk

Method

1. Soak beans in 2 cups cold water for 8 hours or overnight.
2. After soaking, drain beans and place in slow cooker. Add all remaining ingredients except the milk to the slow cooker. Cover and cook on LOW 7-9 hours, or until beans are crisp-tender.
3. Place 2 cups bean mixture into blender and process until smooth. Return to slow cooker. Add the milk, cover heat on HIGH 10 minutes. Remove the sage bunch.

You will poop real good the next morning.



Nora Hoffman's Vegetable Soup

12 servings

Source: Nora Hoffman

Ingredients

- Soup Meat & Bones
- 1 Large Onion, Chopped
- 1 ½ Quarts Beef Broth
- Salt And Pepper
- ½ cup Long-Cooking Barley
- 2 Medium Carrot, Chopped
- 2 Stalks Celery, Chopped
- 1 Quart Tomatoes

Method

1. In large stockpot, combine onion, water, soup meat, salt & pepper. Simmer 30 minutes.
2. Add barley, and simmer covered 1 hour.
3. Add carrots & celery and cook 30 minutes longer.
4. Add tomatoes and their juice and cook an additional 30 minutes.
5. Remove meat from bones, and check seasonings to taste.

Oyster Stew

6 servings

Source: Nora Hoffman

Ingredients

- 3 Tablespoons Butter
- ¼ Teaspoon Worcestershire Sauce
- ¼ Teaspoon Celery Salt
- 8 Large Oyster, drained, juices reserved fluid oz.s
- 1 ½ cups Half and Half
- Salt and White Pepper
- Paprika
- Oyster Crackers

Method

1. Melt butter in saucepan to bubbling. Add worcestershire sauce, celery salt and then the oysters. Cook, swirling pan for 2 minutes or until the oysters' edges begin to curl. Add the oyster juices and the cream. Bring to a simmer.

2. Season with salt and pepper, pour into bowls, float a spoonful of butter on top, sprinkle with a dash of paprika and serve with crackers.

Parmigiano Pumpkin Soup with Frizzled Prosciutto

Feel free to alter the type of cheese to fit your taste or what you have on hand. Any smoked cheese would be delicious in this soup, and other grating cheeses, like Asiago or Romano, are easily substituted.

6 servings

Source: Maureen Torncello

Ingredients

- 2 tbs. extra-virgin olive oil
- 2 ozs. Thinly sliced prosciutto, cut into thin strips
- 1 large onion, cut into 1/8 inch dice
- 3 cloves garlic, minced
- 1 can (about 28 ozs.) 100% pure pumpkin
- 2 quarts vegetable or chicken broth
- 1/8 teaspoon ground nutmeg
- 1 teaspoon kosher salt
- 1/4 teaspoon ground white pepper
- 1/2 cup cream (at least 10% fat)
- 1/2 cup freshly grated Parmigiano-Reggiano cheese
- 2 tbs. chopped fresh Italian (flat-leaf) parsley

Method

1. Heat the oil in a large deep skillet over medium-high heat. Add the prosciutto, and sauté until crisp and frizzled. Remove with a slotted spoon and reserve.
2. Reduce the heat to medium, add the onion to the skillet, and sauté until tender (do not brown). Add the garlic and cook for a few seconds, until aromatic. Stir in the pumpkin, broth, nutmeg, salt, and pepper, and bring to a boil. Transfer to a 5-to 6- quart slow cooker, cover and cook for 3 to 4 hours on high, or 6 to 8 hours on low.
3. Stir in the cream and Parmesan, and heat through, about 5 minutes. Stir in the parsley. Ladle into bowls, garnish with frizzled prosciutto and serve.

If you don't have prosciutto, you can substitute 3 slices bacon, cut into thin strips.

Pear Soup I

6 servings

Source: Martin Melucci

Ingredients

- 1 ½ lbs. Yams
- 4 cups water
- 1 stick cinnamon, 3 inches
- 3 large pears, non-Bosc, ripe
- 1 tablespoon butter
- ¼ cup white wine
- ½ cup half and half
- 1 dash white pepper
- 1 tablespoon white wine

Method

1. Peel yams, and cut into small pieces. Place in large saucepan with water. Add cinnamon stick and salt. Bring to boil, cover and simmer until tender (about 15 minutes). Remove the cover and let it simmer an additional 5 minutes over medium heat. Remove the cinnamon. Set aside. Peel and core the pears, and cut them into thin slices. In heavy skillet, sauté pears in butter for 5 minutes over medium heat, stirring frequently. Add 1/4 cup wine, cover, and simmer 10 minutes more over medium heat.

2. Using food processor, puree yams in their water together with the pears au jus until smooth. Transfer to heavy soup pot. Add half and half and 1 tablespoon of wine. Sprinkle with white pepper. Heat gently just before serving, being careful not to let soup boil.

Can be made ahead of time, just don't add the cream until ready to serve.

Pear Soup II

Stephen found this recipe in a really nice book on pears that was in the house he rents in ptown.

6 servings

Source: Nancy Greenhouse

Ingredients

- 1 cup dry white wine
- 1 cup dry vermouth
- 1 cup apple-pear juice
- 5 small ripe pears, peeled, cored & chop
- 1 teaspoon green peppercorns, ground
- 1/8 teaspoon ground allspice
- pinch salt
- 1/4 cup fresh lime juice
- 1 lime zest, finely minced

Method

1. In large saucepan place wine, vermouth, juice, pears, spices and lime peel. Bring to boil over high heat, stirring. Reduce heat to medium and cook 10 minutes or until pears are tender.
2. Remove from heat and cool to room temperature.
3. In blender puree mixture in batches until smooth. Add salt and lime juice. Cover and refrigerate until chilled.
4. Garnish with lime zest.



Provincetown Chowder

This recipe is from the Lobster Pot in Provincetown. It's expensive to make, but so worth it!

12 servings

Source: Stephen Fisher

Ingredients

- 3 slices bacon, diced
- 1 rib celery, diced
- 1 large white onion, diced
- 3 cloves garlic, minced
- ½ teaspoon dried thyme
- 2 quarts clam juice
- 2 russet potatoes, peeled and diced
- ½ cup butter
- ½ cup flour
- 1 can minced clams, (10.5-ounce)
- ½ lb. bay scallops or sea scallops cut into fourths
- ½ lb. shrimp, peeled and diced
- ½ lb. whitefish fillet, cut into 1-inch cubes
- 2 cups heavy cream
- 1 tablespoon freshly ground black pepper
- 1 tablespoon salt or to taste
- Hot pepper sauce to taste
- Worcestershire sauce to taste

Method

1. In a large Dutch oven or soup pot, saute bacon until crisp. Add celery and onion and saute until onions become transparent. Stir in garlic and thyme and saute a few minutes more. Add clam juice and potatoes and simmer 10 minutes.

2. Meanwhile, melt butter in a small saucepan and stir in flour. Cook, over medium heat until mixture is smooth and golden. Stir into clam juice mixture and simmer long enough to make this very thick. Simmer at least 20 minutes more. Add seafood and cream and immediately remove from heat so seafood doesn't overcook. Stir off heat for 3 to 5 minutes or until seafood is cooked through. Add salt, pepper, hot pepper sauce, and Worcestershire sauce to taste.

Roasted Red Pepper Bisque

6 servings

Source: Carmine's

Ingredients

- 2 portobello mushrooms, diced
- 2 cups roasted red peppers, cut into julienne strips
- 1 yellow onion, diced
- 2 cloves garlic, minced
- 2 tablespoons olive oil
- 2 sticks butter, cubed
- ½ cup flour
- 1 cup sambuca
- 2 cups chicken stock
- Heavy cream to flavor, optional
- Water to thin, optional

Method

1. In a sauce pot, saute portobello mushrooms, peppers, onions and garlic in olive oil over medium-high until browning. Add diced butter and flour and cook, stirring, 2 to 3 minutes to cook out the raw flour taste.

2. Add sambuca to the pan, all at once, and stir well. Add stock. Bring to a boil and cook until the vegetables are soft. Add heavy cream, if desired. Puree mixture with an immersion blender or cool and puree in a regular blender in batches. Add water until you have the thinness you prefer.



Seafood Chowder with Bacon and Thyme

Make chowder base and refrigerate up to 1 day ahead. To serve, reheat base and add potatoes, clams, and fish as outlined above.

6 servings

Source: Epicurious

Ingredients

- 1 ½ lbs. Yukon Gold potatoes, peeled and cut into 1/2-inch cubes (about 2 large potatoes)
- 1 tablespoon unsalted butter
- 4 ounces high-quality bacon, sliced into 1/2-inch pieces (about 4 slices)
- 2 celery stalks, thinly sliced on a bias (about 1/2 cup)
- 2 medium leeks, white and light-green parts only, halved and thinly sliced (about 1 1/2 cups)
- 1 garlic clove, minced
- ½ teaspoon kosher salt, plus more for seasoning
- ½ teaspoon fresh thyme leaves
- 2 lbs. skinless haddock (or cod) fillets, cut into 2-inch cubes
- 3 lbs. mixed littleneck clams and cockles, rinsed and scrubbed
- 2 cups heavy cream
- Ground white pepper
- ¼ cup freshly chopped flat-leaf parsley
- Crusty bread, for serving

Method

1. In a large pot, bring about 5 cups of water to a boil, add the potatoes, and simmer until potatoes are cooked through but firm, 10 to 12 minutes. Drain potatoes over a large bowl, reserving cooking liquid. (If making chowder ahead of time, let potatoes cool to room temperature, then refrigerate until ready to serve soup.)

2. Meanwhile, in a large 5-quart pot, melt butter over medium heat. Add bacon, stirring occasionally, until fat is rendered and bacon begins to brown, about 5 minutes. Add celery, leeks, and garlic, and cook until vegetables are translucent, about 6 minutes. Stir in reserved potato cooking liquid, 1/2 teaspoon salt, and thyme. Bring to a boil over medium-high heat. Turn down the heat, cover, and simmer until liquid is opaque and flavorful, about 30 minutes.

3. When ready to serve, bring soup base to a boil over medium-high heat. Add cooked potatoes, reduce heat to medium, and simmer. When potatoes are heated through, gently add the fish and the clams, nestling them in the broth. Cover the pot and simmer until clams open and fish is opaque and cooked through, 7 to 9 minutes. Add cream and pepper and bring to a simmer again. Season to taste with salt and pepper. Garnish chowder with parsley and serve with crusty bread.



Slow-cooker White Bean, Sausage and Kale Soup

8 servings

Source: FaceBook

Ingredients

- 1 tablespoon olive oil
- 1 yellow onion, diced
- 2 garlic cloves
- 1 lb. ground sausage
- 4 cups chopped kale
- 2 (14oz) cans white beans, rinsed
- 1 teaspoon salt
- 1 teaspoon black pepper
- 6 cups chicken stock
- ¼ cup parmesan cheese, for garnish

Method

1. Heat a large skillet over medium-high heat. Add the olive oil, and cook the sausage, crumbling with a wooden spoon, until brown and crispy. Stir in the onions and garlic and cook until soft. Add the kale, a handful at a time and sauté until wilted.
2. Transfer the sausage and kale mixture to a slow-cooker, and add in the salt, pepper, white beans and chicken stock. Cover and cook on high for 3 hours or on low for 6 hours.
3. Serve with a sprinkling of parmesan cheese. Enjoy!



Split Pea Soup a la Stephen

This soup is absolutely delicious.

8 servings

Source: Stephen Fisher

Ingredients

- SOUP
- 2 cups Split Peas
- 1 ham bone, meaty
- 1 cup onion, chopped
- 1 cup carrot, sliced
- 1 cup celery, chopped
- 1 teaspoon sugar
- ¼ teaspoon thyme
- 8 cups chicken stock
- 1 clove garlic, chopped
- 2 packages Herb-ox chicken boullion
- 1 teaspoon salt
- freshly ground black pepper, to taste
- 1 bay leaf
- ½ cup light cream
- 2 tablespoons butter
- RIPLEYS
- 2 large eggs, beaten
- 2 tablespoons flour, approximately
- Combine to make paste.

Method

1. In large saucepan, combine all ingredients for the soup, except cream and butter.
2. Bring to the boil, cover, reduce heat and simmer for 1 1/2 hours, stirring often.
3. Remove bones and put soup through a foley mill, pressing through as much of the vegetables as possible. (You may also want to press through some chunks of meat to add extra flavor.)
4. Add cream and butter, and dollop in the ripleys, cover and let simmer til ripleys are cooked, approximately 10-15 minutes.

- Start to finish: 1 Hour 45 Minutes



Tomato Dill Soup

6 servings

Source: Stephen Fisher

Ingredients

- 3 Large Tomato
- 1 Medium Onion, sliced
- 1 Clove Garlic, minced
- 1 Teaspoon Salt
- ¼ Teaspoon Pepper
- 2 Sprigs Fresh Dill
- 1 Tablespoon Tomato Paste
- ¼ cup Cold Water
- ½ cup Cooked Macaroni
- 1 cup Chicken Broth
- ¾ cups Heavy Cream

Method

1. Peel and slice tomatoes into a saucepan. Add onion, garlic, seasonings, dill, tomato paste and water. Cover and simmer 15 minutes.
2. Transfer to blender or food processor. Add macaroni, cover and puree on high speed. Add stock and cream while motor is running.
3. Chill and serve garnished with chopped fresh dill and chopped tomato.

Tortellini Soup

6 servings

Source: Joan Fisher

Ingredients

- 1 medium onion, chopped
- 1 tablespoon olive oil
- 2 cloves garlic, pressed
- 4 cans chicken broth
- 1 package frozen chopped spinach
- ½ lb. frozen tortellini
- 1 can white beans, (16 to 19 oz)
- ¼ cup parmesan cheese

Method

1. Cook onion in large pot over medium high heat. Add garlic - cook 30 seconds. Stir in chicken broth and spinach. Bring to boil. Simmer 15 minutes. Add tortellini. Cook 10 minutes. Pour beans into pot. Heat through.

2. Sprinkle with parmesan cheese when serving.

- Start to finish: 30 Minutes

Tuscan Bean Stew

8 servings

Source: America's Test Kitchen

Ingredients

- 1 tablespoon extra virgin olive oil, plus extra for drizz
- 6 ounces pancetta, cut into 1/4-inch pi
- 1 large onion, chopped medium
- 2 medium celery ribs, cut into 1/2-inch pi
- 2 medium carrots, peeled and cut into
- 8 medium garlic cloves, minced or pressed thin
- 3 cups low-sodium chicken broth
- 2 cups water
- 4 cans cannellini beans, (15-ounce) drained and rinsed
- 2 medium bay leaves
- 1 can diced tomatoes, (15-ounce) drained a
- 1 medium bunch kale or collard greens (about 1 pound), thick stems trimmed
- 1 sprig fresh rosemary
- Table salt and ground black pepper

Method

1. Heat oil and pancetta in large Dutch oven over medium heat. Cook, stirring occasionally, until pancetta is lightly browned and fat has rendered, 6 to 10 minutes. Add onion, celery, and carrots. Cook, stirring occasionally, until vegetables are softened and lightly browned, 10 to 16 minutes. Stir in garlic and cook until fragrant, about 1 minute. Stir in broth, water, beans, bay leaves, tomatoes, and greens. Increase heat to high and bring to simmer. Reduce heat and simmer until vegetables and greens are fully tender, 20 to 25 minutes.

2. Remove pot from stove and submerge rosemary sprig in stew. Cover and let stand 15 minutes. Discard bay leaves and rosemary sprig; season with salt and pepper to taste. If desired, use back of spoon to press some beans against side of pot to thicken stew. Serve lightly drizzled with olive oil.

NOTES : If pancetta is unavailable, substitute 4 ounces of bacon (about 4 slices). For a more substantial dish, serve the stew over toasted bread.

White Bean Soup

6 servings

Source: Bon Appetit

Ingredients

- 16 Ounces Dried Great Northern Beans
- 16 cups Chicken broth
- 5 Cloves Garlic, unpeeled
- 3 Cloves Garlic, peeled and chopped
- 1 Stalk Celery, cut in half
- 5 Tablespoons Olive Oil
- 2 Medium Onions, chopped
- 14 Ounces Diced Tomatoes
- 1 Tablespoon Fresh Rosemary, chopped
- 1 Tablespoon Fresh Sage, chopped
- ½ Teaspoon Celery Salt
- ¾ cups Macaroni

Method

1. Place beans in large pot. Add enough cold water to cover beans by 3 inches. Let stand overnight.
2. Drain beans well. Return to pot. Add 16 cups water, unpeeled garlic cloves, and celery stalk. Bring mixture to boil; reduce heat to low and simmer 1 hour 15 minutes, stirring occasionally.
3. Meanwhile, heat 2 tablespoons oil in large skillet over med-high heat, add onions and 3 chopped garlic cloves and saute until golden brown. Add tomatoes with juices, rosemary, sage, and celery salt to mixture, stirring to combine.
4. Add vegetable mixture to bean mixture in pot. Simmer soup until beans are tender, about 45 minutes.
5. Cook pasta in another large pot until tender. Drain well. Add cooked pasta and remaining 3 tablespoons oil to soup, stirring to combine. Thin soup with more water, if desired. Season soup to taste with salt and pepper and serve.

Serve with grated Parmesan cheese.

Times Union

Recipes that have appeared in the Albany Times Union Newspaper.



4th of July Parfait

6 servings

Source: Times Union

Ingredients

- 8 ounces cream cheese, softened
- 6 tablespoons powdered sugar
- 1 cup whipping cream
- 1 tablespoon lemon juice
- 1 pint blueberries, stemmed
- 1 pint raspberries

Method

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

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



Artichoke and Shrimp Casserole

4 servings

Source: Times Union

Ingredients

- 1 (14-ounce) can artichoke hearts, drained
- 1 lb. medium shrimp, cleaned and cooked
- ¼ lb. mushrooms, sliced
- 2 tablespoons butter
- 1 tablespoon Worcestershire sauce
- ½ cup dry sherry
- 2 (10 1/2-ounce) cans cream of mushroom soup
- ¼ cup Parmesan cheese, grated
- Salt, to taste
- Pepper, to taste
- Paprika, to taste

Method

1. Place artichoke hearts in a buttered baking dish. Spread shrimp over artichoke hearts. Saute mushrooms in butter and place over shrimp.
2. Add Worcestershire sauce, sherry, salt and pepper to the undiluted soup and mix well. Pour on top of artichokes, shrimp and mushrooms. Sprinkle with Parmesan cheese and dust with paprika. Bake at 375 degrees for 20 to 25 minutes.

Baked Swiss Chicken Bundles

8 servings

Source: Times Union



Ingredients

- 8 packaged dried lasagna noodles
- 1 beaten egg
- 2 cups ricotta cheese, drained
- 1 ½ cups chopped cooked chicken (8 ounces)
- 3 tablespoons pesto sauce
- 1 ½ teaspoons snipped fresh tarragon or basil or ¼ teaspoon dried tarragon or basil, crushed
- 2 tablespoons butter or margarine
- 2 tablespoons all-purpose flour
- ½ teaspoon dry mustard
- Salt, to taste
- Pepper, to taste
- 1 ½ cups milk
- 1 ½ cups (6 ounces) shredded Swiss cheese
- Paprika or snipped parsley (optional)
- Fresh tarragon sprigs (optional)

Method

1. Cook lasagna noodles according to package directions. Drain noodles; rinse with cold water. Drain again.
2. For filing, in a medium mixing bowl stir together ricotta cheese, chicken, egg and pesto sauce.
3. To assemble bundles, spread about ⅓ cup of the filling over each lasagna noodle. Roll up noodles, starting from short end. Place bundles, seam-sides- down, in a 2-quart rectangular baking dish; set aside.
4. For sauce, in a medium saucepan melt the butter or margarine. Stir in flour, mustard, salt, and pepper. Add milk all at once. Cook and stir until thick and bubbly. Gradually add cheese, stirring till melted after each addition. Pour sauce over lasagna bundles. Cover dish with foil.
5. Bake at 375 degrees for 30 to 35 minutes or till heated through. Let stand 10 minutes before serving. Transfer bundles to individual plates. Stir sauce in baking dish. Spoon some of the sauce over each bundle and, if desired, sprinkle with paprika or parsley. If desired, garnish with fresh tarragon sprigs.



Blueberry Bundt Cake with Blueberry Sauce

12 servings

Source: Times Union

Ingredients

- CAKE
- 3 cups cake flour
- 2 ½ teaspoons baking powder
- ¼ teaspoon salt
- 1 ¼ cups unsalted butter, at room temperature
- 1 ¾ cups sugar
- 4 eggs
- 1 tablespoon grated lemon rind
- 2 teaspoons vanilla
- 1 cup lemonade
- 1 ½ cups blueberries
- SAUCE
- 1 cup blueberries
- ¼ cup sugar
- 2 teaspoons cornstarch
- ¼ cup water

Method

1. CAKE

2. Heat oven to 350 degrees. Coat 10-inch bundt pan with nonstick cooking spray. Sift together cake flour, baking powder and salt. With an electric mixer, beat the butter in medium-size bowl until smooth. Beat in sugar until light and fluffy, 2 to 3 minutes. Beat in eggs, one at a time.

3. Stir in lemon rind and vanilla. Alternately beat flour mixture and lemonade in 3 batches into butter mixture, beginning and ending with flour. Fold in blueberries. Scrape batter into prepared pan.

4. Bake 45 to 50 minutes until top is golden and wooden pick inserted in center comes out clean.

5. SAUCE

6. Combine blueberries, sugar, cornstarch and water in medium-size saucepan. Cook over medium heat until sugar is dissolved, liquid is cleared and blueberries begin to burst, 5 to 7 minutes. Transfer mixture to food processor or blender. Puree until smooth. Let cool.

7. To serve, cut cake into slices and drizzle with warm or room temperature blueberry sauce.



Blueberry Coffee Cake

12 servings

Source: Times Union

Ingredients

- 2 cups all-purpose flour
- 2 teaspoons baking powder
- ½ teaspoon salt
- ¼ cup butter
- ¾ cup sugar
- 1 egg
- ½ cup buttermilk (or regular milk), plus 2 tablespoons of milk
- 2 cups of blueberries
- Topping
- ½ cup brown sugar
- 3 tablespoons all-purpose flour
- 1 teaspoon ground cinnamon
- 3 tablespoons cold butter
- ½ cup chopped walnuts or pecans

Method

1. Heat oven to 375 degrees. Grease 9-inch springform pan. Sift together flour, baking powder and salt, set aside. In a large bowl cream together the butter and sugar until light and fluffy. Beat in egg. Beat in the flour mixture alternately with the milk, mixing just until incorporated. Stir in blueberries. Pour batter into prepared pan.

2. For the topping, in a small bowl, combine brown sugar, flour and cinnamon. Cut in the butter until crumbly, then add nuts. Sprinkle over batter. Bake for 45 minutes or until toothpick inserted into the center comes out clean. Allow to cool before serving.



Blueberry Streusel Coffee Cake

12 servings

Source: Times Union

Ingredients

- 2 $\frac{1}{3}$ cups flour
- 1 $\frac{1}{3}$ cups sugar
- $\frac{3}{4}$ teaspoon salt
- $\frac{3}{4}$ cup butter
- 2 teaspoons baking powder
- $\frac{3}{4}$ cup milk
- 2 eggs
- 1 teaspoon vanilla
- 1 cup ricotta cheese
- 1 egg
- 2 tablespoons sugar
- 1 tablespoon lemon zest
- 1 cup fresh blueberries
- Reserved crumb mixture
- 1 teaspoon cinnamon
- $\frac{1}{2}$ cup chopped nuts
- $\frac{1}{3}$ cup packed brown sugar

Method

1. Heat oven to 350 degrees. Grease a 13-by-9-inch baking pan. For batter, combine flour, sugar and salt. In large mixing bowl, cut in butter until mixture is crumbly. Remove 1 cup mixture and set aside for topping.
2. To remaining mixture, add baking powder, milk, eggs and vanilla. Beat on medium speed with an electric mixer for 2 minutes, scraping bowl constantly. Pour into prepared pan and spread evenly.
3. For filling, blend cheese, egg, sugar and lemon zest until smooth. Sprinkle berries over batter in pan. Spoon cheese mixture over berries. Spread gently and as evenly as possible.
4. For topping, mix reserved crumbs, nuts, brown sugar and cinnamon. Sprinkle over cheese layer. Bake at 350 degrees for 40 to 45 minutes, or until a toothpick inserted in the center of the cake comes out clean. Cool slightly before serving.

Cassoulet

Serve warm or at room temperature.

6 servings

Source: Times Union

Ingredients

- ½ lb. bulk pork sausage
- 1 small onion, sliced (½ cup)
- 1 clove garlic, minced
- 1 ½ cups cooked ham, cubed
- 2 tablespoons snipped parsley
- 1 bay leaf
- 2 (15-ounce) cans navy beans
- ¼ cup dry white wine
- Dash ground cloves

Method

1. In skillet cook sausage, onion, and garlic until meat is lightly browned and onion is tender; drain off fat.
2. Add ham, parsley, and bay leaf; mix well. Stir in undrained beans, wine, and cloves.
3. Turn into a 1 ½-quart casserole. Bake covered at 325 degrees for 45 minutes. Uncover and bake 40 to 45 minutes longer, stirring occasionally. Remove bay leaf.

Chicken and Asparagus with Curried Sauce

4 servings

Source: Times Union

Ingredients

- 1 ½ pounds fresh asparagus spears, trimmed
- 4 boneless, skinless chicken breasts
- 2 tablespoons extra-virgin olive oil or canola oil
- ½ teaspoon salt
- ¼ teaspoon pepper
- 1 can condensed cream of chicken soup, undiluted
- ½ cup mayonnaise
- 1 teaspoon lemon juice
- ½ teaspoon curry powder
- 1 cup shredded cheddar cheese

Method

1. If desired, partially cook asparagus by blanching in boiling water for 1 minute. Drain well.
2. Place asparagus in a greased 9-inch-square baking dish.
3. In a skillet over medium heat, brown chicken in oil on both sides. Season chicken with salt and pepper and arrange over asparagus in baking dish.
4. In a bowl, mix soup, mayonnaise, lemon juice and curry powder. Pour over chicken.
5. Bake at 375 degrees for 40 minutes or until the chicken is tender and the juices run clear.
6. Sprinkle with cheese and cover with foil. Let stand 5 to 10 minutes before serving.

Chili

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

10 servings

Source: Times Union

Ingredients

- 2 lbs. beef ground, lean, R-T-C
- ¼ cup vegetable oil
- 4 medium onion, chopped
- 2 bay leaf
- 3 cloves garlic, chopped
- 3 20 oz kidney beans, canned
- 2 teaspoons cumin seed
- 1 teaspoon oregano
- 1 teaspoon cayenne pepper
- 4 tablespoons chili powder
- 28 ounces tomato
- 2 8 ounce tomato sauce, canned
- 2 teaspoons salt
- 3 tablespoons cider vinegar
- ½ teaspoon chili peppers, crushed
- Cheddar cheese, shredded
- green onion, chopped

Method

1. Heat oil in large saucepan and add beef & cook until browned. Drain beef and then add onions.
2. Continue cooking until onion is tender. Add bay leaves. Crush together the garlic, cumin, oregano, cayenne pepper and 2 tablespoons of chili powder. Add to ingredients in saucepan. Stir in tomatoes.
3. Blend in tomato sauce and half the beans. Simmer uncovered 1 1/2 hours over low heat, stirring occasionally.
4. Add remaining chili powder, beans, salt, vinegar and peppers. Continue simmering another 30 minutes. Remove bay leaves.
5. Serve immediately, passing bowls of grated cheese and chopped onion for sprinkling on top.

Store up to 2 months in freezer.

Chili: Best You Will Ever Taste

6 servings

Source: Times Union

Ingredients

- 2 teaspoons oil
- 2 onions, chopped
- 3 cloves garlic, minced
- 1 lb. lean ground beef
- ¾ lbs. beef sirloin, cubed
- 1 (14 1/2-ounce) cans diced tomatoes
- 1 can dark beer
- 1 cup strong coffee
- 2 (6-ounce) cans tomato paste
- 1 (14 1/2-ounce) can beef broth
- ½ cup brown sugar
- 3 ½ tablespoons chili sauce
- 1 tablespoon cumin
- 1 tablespoon cocoa
- 1 teaspoon oregano
- 1 teaspoon cayenne
- 1 teaspoon coriander
- 1 teaspoon salt
- 4 (15-ounce) cans kidney beans
- 4 chile peppers, chopped

Method

1. Heat oil. Cook onions, garlic and meat until brown.
2. Add tomatoes, beer, coffee, tomato paste and beef broth.
3. Add spices Stir in two cans of kidney beans and peppers.
4. Reduce heat and simmer for 90 minutes.
5. Add two remaining cans of kidney beans and simmer for another 30 minutes.



Chocolate Hazelnut Cake with Raspberries

12 servings

Source: Times Union

Ingredients

- 1 cup HAZELNUTS, shelled
- 1 ½ cups semisweet chocolate chips
- ¼ cup flour
- ½ teaspoon baking powder
- ½ cup butter, softened
- 1 cup granulated sugar
- 6 eggs, separated
- 2 tablespoons amaretto
- 2 teaspoons sugar, powdered
- 10 ounces raspberries, frozen
- ½ cup whipping cream
- 1 tablespoon powdered sugar
- ½ teaspoon vanilla

Method

1. Preheat oven to 350.
2. Put hazelnuts in baking pan and toast 10 minutes, cool slightly, and wrap in a towel, close towel and rub together to remove skins. Grind in food processor.
3. Butter 9 inch spring-form pan. Line w/waxed paper, grease & flour the pan. Combine chocolate and one tablespoon flour. Combine 3 tablespoons flour and the baking powder, set aside. Cream butter in large bowl. Add sugar and blend well. Add egg yolks, one at a time, and blend thoroughly. Beat in flour and liqueur until combined; then beat in hazelnuts. Stir in the chocolate chips.
4. Beat egg whites until soft peaks, gently stir 1/4th of egg whites into batter. Gently fold remaining egg whites into the batter until combined. Pour batter into pan, and bake in over for 45 minutes, or until toothpick inserted comes out clean. Remove from oven and cool a few minutes. Remove sides of pan. Invert cake and remove bottom. Cool completely.
5. Puree raspberries with their syrup in food processor. Strain. Refrigerate. Whip the cream with the powdered sugar and vanilla until thickened. Sift two teaspoons powdered sugar over the cake. Serve with a spoonful of the pureed raspberries and whipped cream on the side.

Citrus Curd

12 servings

Source: Times Union

Ingredients

- 1 Lemon, Grated
- 2 Lime, Grated
- $\frac{2}{3}$ cup Sugar
- 5 large egg yolks
- $\frac{1}{3}$ cup Fresh lemon juice
- 2 $\frac{1}{2}$ tablespoons fresh lime juice
- $\frac{1}{2}$ cup butter, melted and hot

Method

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

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

This recipe goes with the Lemon Layer Cake.

- Start to finish: 15 Minutes

Corn Dog Casserole

6 servings

Source: Times Union

Ingredients

- ½ cup thinly sliced celery
- 2 tablespoons butter
- ½ cup sliced green onion
- 1 ½ lbs. hot dogs
- 2 eggs
- 1 ½ cups milk
- ¼ teaspoon pepper
- 2 (8.5-ounce) packages corn bread mix, Jiffy brand works best
- 2 cups shredded sharp cheddar cheese

Method

1. In skillet, saute celery in butter for five minutes. Add onion and saute for five more minutes. Place in a large bowl and set aside.
2. Cut hot dogs lengthwise into two halves and then cut into quarters. In the same skillet, saute hot dogs until lightly browned. Add to onion/celery mixture and set aside.
3. In a large bowl, combine eggs, milk and pepper. Stir in the two corn bread mixes until well mixed and then add 1 1/2 cups of cheese. Mix well and add to hot dog mixture.
4. Spread everything in a 9-by-13 baking dish. Top with remaining 1/2 cup cheese. Bake uncovered for 20 to 30 minutes at 400 degrees or until golden brown.

Escarole and White Bean Soup

6 servings

Source: Tiimes Union

Ingredients

- 4 tablespoons olive oil
- 2 garlic cloves, chopped
- 2 lbs. escarole, rinsed clean and chopped
- Pinch of salt, to taste
- 6 cups reduced sodium chicken broth
- 1 (15-ounce) can Great Northern white beans
- 1 (15-ounce) can diced tomatoes
- 2-ounce piece Parmesan
- Salt and freshly ground pepper, to taste
- 6 tablespoons good quality extra-virgin olive oil

Method

1. In a large pot, heat the olive oil over medium heat. Add the garlic, and saute until soft. Add the escarole and saute until wilted, about 3 minutes. Add the pinch of salt. Add the chicken broth, white beans, diced tomatoes, piece of Parmesan, salt and pepper.

2. Simmer 20 to 25 minutes. Drizzle each serving with extra-virgin olive oil.

Greens and Beans Rigatoni

4 servings

Source: Times Union

Ingredients

- 1 tablespoon cooking oil
- 1 lb. mild or hot Italian sausage
- 3 cloves garlic, minced
- 2 cups canned low-sodium chicken broth or homemade
- 1 head escarole, torn into 2-inch pie
- 1 cup drained and rinsed canned cannellini beans
- ½ cup grated Parmesan, plus more for serving
- ½ teaspoon salt
- ¼ teaspoon fresh-ground black pepper
- ¾ lbs. rigatoni

Method

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

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

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

Greens and Beans Soup with Escarole

6 servings

Source: Times Union

Ingredients

- ½ cup extra-virgin olive oil, divided
- 1 onion, cut into large piece
- 3 whole cloves garlic
- ½ teaspoon crushed red pepper
- 2 sprigs fresh rosemary
- 2 sprigs fresh sage
- 6 ounces pancetta, left in big pieces
- 2 cups dried white beans, rinsed, soaked in wa
- 3 quarts homemade chicken broth or low-salt canned
- Kosher salt and freshly ground black peppe
- 3 cups shredded escarole (from 1 head)

Method

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

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

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



Grilled Clams with Herb Butter

6 servings

Source: Times Union

Ingredients

- ½ cup (1 stick) unsalted butter, room temperature
- 1 tablespoon chopped flat-leaf parsley
- 1 tablespoon chopped fresh dill
- 1 tablespoon chopped scallion
- 1 tablespoon fresh lemon juice
- Kosher salt and freshly ground black pepper, to taste
- 24 littleneck clams, scrubbed
- Lemon wedges, for garnish

Method

1. Mix butter, parsley, dill, scallion and lemon juice in a medium bowl until well blended. Season herb butter to taste with salt and pepper.
2. Build a medium-hot fire in a charcoal grill, or heat a gas grill to high. Place clams on grill rack and cover grill with lid. Grill until clams just open, 6 to 8 minutes (discard any that do not open). Use tongs to transfer to a platter, being careful to keep as much juice in the shells as possible.
3. Dot clams with herb butter; let stand until butter melts. Serve warm with lemon wedges alongside for squeezing over.

Hash Brown Casserole

8 servings

Source: Tiimes Union

Ingredients

- 3 tablespoons butter
- 1 small onion, chopped
- 4 cups frozen, shredded hash brown potatoes
- 1 lb. bulk sweet sausage
- 2 ¼ cups whole milk
- 2 cups cheddar cheese, grated
- 8 large eggs
- 1 teaspoon salt
- ¼ teaspoon pepper
- ¼ teaspoon nutmeg
- 2 tablespoons mustard
- 8 cups French or Italian bread, crust removed and cubed
- 2 cups Parmesan cheese, grated

Method

1. In a large skillet, saute onions in butter over medium heat. Add hash browns and saute until potatoes are soft, about five minutes.
2. In another skillet saute sausage and drain. In a large bowl, combine milk, eggs, salt, pepper, nutmeg and mustard. In a greased 9-by-13 baking dish, layer the potato mixture, bread cubes and sausage. Pour milk and egg mixture on top. Sprinkle with Parmesan cheese then cheddar cheese, saving 3 tablespoons cheddar cheese for the last 10 minutes of baking.
3. Bake at 350 degrees for 45 minutes. This dish can be made the night before and baked the next day.

Kale and Potato Gratin

6 servings

Source: Times Union

Ingredients

- 4 small Yukon Gold potatoes
- 1 large bunch kale (12 to 16 ounces)
- 2 tablespoons butter
- 2 tablespoons all-purpose flour
- 1 $\frac{3}{4}$ cups whole milk
- Salt, to taste
- Freshly ground black pepper, to taste
- $\frac{1}{8}$ teaspoon freshly grated nutmeg
- 1 cup finely grated Swiss cheese
- $\frac{1}{2}$ cup packed fresh bread crumbs
- 2 tablespoons melted butter
- 2 to 3 tablespoons grated Parmesan cheese

Method

1. Heat the oven to 400 degrees. Butter a baking dish. Peel the potatoes and boil them in lightly salted water for about 15 minutes or until tender. Let cool and slice. Place half the slices on the bottom of the baking dish.
2. While the potatoes are cooking, wash the kale leaf by leaf to remove any dirt or sand. Remove and discard the thick stems. Chop the leaves and thin stems coarsely.
3. Bring a large saucepan of water to a boil. Immerse the kale and cook for seven to eight minutes or until soft. Drain and squeeze out as much water as possible. Set the kale aside.
4. Melt the butter in a saucepan over medium heat. When the butter has melted and looks foamy, add the flour and cook for about one minute. Gradually add the milk and stir until the sauce is smooth and thick, about two minutes.
5. Season to taste with salt, pepper and nutmeg and stir to blend the ingredients. Add the Swiss cheese and mix it in. Stir in the kale.
6. Spoon half the mixture into the prepared baking dish. Repeat with remaining potatoes and kale mixture.
7. Mix the bread crumbs and melted butter and sprinkle over the kale. Top with the Parmesan cheese. Bake for 22 to 25 minutes or until hot and bubbly. Broil for a minute or so, if desired, for a brown crust.

Kale and White Bean Soup with Egg and Cheese

4 servings

Source: Times Union

Ingredients

- 1 lb. kale
- 2 tablespoons olive oil
- 1 large onion, chopped
- 2 (15-ounce) cans cannellini beans
- 6 cups vegetable stock
- Salt, to taste
- Freshly ground black pepper, to taste
- 4 large eggs, beaten
- 4 slices Italian-style bread, cut 1-inch thick
- ½ cup freshly grated Parmesan cheese

Method

1. Wash the kale leaf by leaf to remove any dirt or sand. Remove and discard the thick stems. Cut the leaves and thin stems into shreds. In a large saucepan, heat the olive oil over medium heat. Add the onion and cook for three to four minutes or until softened and beginning to brown. Mash half the beans and add them to the pan. Add the stock and bring the liquid to a boil. Add the kale, remaining beans and some salt and pepper to taste. Reduce the heat to a simmer, partially cover the pan and cook for 20 minutes.

2. Beat the eggs. Gently pour small portions of the beaten egg into the soup in different places around the pan. Do not stir for two minutes. While the eggs are cooking, toast the bread.

3. Stir the soup and ladle it into serving bowls. Top with the toast and sprinkle with cheese.

Lemon Frosting

Yield: 1 Cake

Source: Times Union

Ingredients

- 3 ounces Cream Cheese, softened
- ¼ cup Butter, softened
- 1 lb. Confectioner's Sugar
- 3 tablespoons Fresh Lemon Juice
- ½ teaspoon Lemon Extract, OPTIONAL

Method

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

This recipe goes with the Lemon layer cake.

- Start to finish: 15 Minutes

Lemon Layer Cake

16 servings

Source: Times Union

Ingredients

- 1 Recipe 1-2-3-4, Baked in 3 9 " Pans
- 1 Recipe Citrus Curd
- 1 Recipe Snow-White Lemon Frosting
- 1 cup Flaked Coconut
- Lemon Slices for garnish

Method

1. Put one cake layer on platter. Spread with half of the citrus curd. Top with second layer and spread with remaining citrus curd. Top with remaining cake layer.
2. Frost the top and sides of the cake with the snow white lemon frosting. Press the coconut over the sides of the cake.
3. Refrigerate at least 30 minutes.
4. Garnish with lemon slices. Serve at room temperature.

Lemon Lulu

12 servings

Source: Times Union

Ingredients

- 1 Package Duncan Hines Lemon Supreme Cake Mix
- Vegetable Oil
- 1 Box Instant Lemon Pudding (4 Serving Size)
- 1 cup Confectioner's Sugar
- 3 Tablespoons Lemon Juice
- 1 Large Egg (plus What the Cake Mix Calls For)
- Fresh Berry Sauce
- 3 ½ cups Fresh Raspberries, mashed
- ½ cup Sugar
- 1 cup Water
- 1 ½ Tablespoons Cornstarch

Method

1. Heat oven to 350 degrees. Grease and flour a bundt or tube pan.
2. Follow directions on cake mix for preparing cake, adding an additional egg, an additional 1/4 cup oil, and the pudding mix. Pour into prepared pan.
3. Bake 55 to 60 minutes. Allow cake to cool 10 minutes before removing from pan.
4. Combine sugar and lemon juice to make a glaze and drizzle over warm cake. Serve with Fresh Berry Sauce.
5. FRESH BERRY SAUCE: Place berries in small saucepan. Whisk 1/3 cup sugar and cornstarch and stir into berries with water. Cook over medium heat until thickened and clear. Remove from heat and add remaining sugar if necessary and set aside to cool slightly before serving, or cover and chill until ready to use.

Lemon Pound Cake

16 servings

Source: Times Union

Ingredients

- 1 package white chocolate chips, (6-ounce)
- 2 ½ cups all-purpose flour
- 1 teaspoon baking powder
- ½ teaspoon salt
- 1 cup butter, (2 sticks) softened
- 1 ½ cups granulated sugar
- 2 teaspoons vanilla extract
- 3 large eggs
- 3 tablespoons grated lemon peel (can add up to 4 tblsp)
- 1 ½ cups buttermilk
- 1 cup confectioners' sugar
- 3 tablespoons fresh lemon juice

Method

1. Heat oven to 350 degrees. Grease and flour 10-cup bundt pan.
2. Melt the chocolate chips in medium, uncovered, microwave-safe bowl on 70 percent power for 1 minute, stir. Chips may retain some of their original shape. If necessary, microwave at 10- to 15-second intervals, stirring just until they are melted. Cool slightly.
3. Combine flour, baking powder and salt in small bowl. Beat butter, sugar and vanilla extract in large mixer bowl until creamy. Beat in eggs one at a time, beating well after each addition. Beat in lemon peel and melted chips. Gradually beat in flour mixture alternately with buttermilk. Pour into prepared pan.
4. Bake 50 to 55 minutes or until wooden pick inserted in cake comes out clean. Cool in pan on wire rack for 10 minutes.
5. Combine confectioners' sugar and lemon juice in small bowl. Make holes in cake with wooden pick; pour half of lemon glaze over cake. Let stand for 5 minutes. Invert onto plate. Make holes in top of cake; pour remaining glaze over cake. Cool completely before serving.

Lemon Supreme Pie

8 servings

Source: Times Union

Ingredients

- 1 unbaked pastry shell, (9-inch)
- LEMON FILLING:
- 1 ½ cups sugar
- 6 tablespoons cornstarch
- ½ teaspoon salt
- 1 ¼ cups water
- 2 tablespoons butter
- 2 teaspoons grated lemon peel
- 4 drops yellow food coloring, optional (4 to 5)
- ⅔ cup fresh lemon juice
- CHEESE FILLING:
- 11 ounces cream cheese, softened
- ¾ cup confectioners' sugar
- 1 ½ cups whipped topping, thawed
- 1 tablespoon fresh lemon juice

Method

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

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

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

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



Lindy's Cheesecake

Yield: 1 cake

Source: Times Union

Ingredients

- FILLING:
- 2 ½ pounds or 5 (8-ounce) blocks cream cheese
- 1 ¾ cups sugar
- 3 tablespoons flour
- 1 ½ teaspoons grated orange rind
- 1 ½ teaspoons grated lemon rind
- Pinch of vanilla bean (inside pulp) or ¼ teaspoon vanilla extract
- 5 eggs
- 2 egg yolks
- ¼ cup heavy cream
- Cookie dough crust:
- 1 cup sifted all-purpose flour
- ¼ cup sugar
- 1 teaspoon grated lemon rind
- Pinch vanilla bean (inside pulp)
- 1 egg yolk
- ¼ cup butter

Method

1. For the filling, combine cheese, sugar, flour, grated orange and lemon rind and vanilla.
2. Add eggs and egg yolks, one at a time, stirring lightly after each addition. Stir in cream.
3. To make the crust, combine flour, sugar, lemon rind and vanilla, make a well in center and add egg yolk and butter. Work together quickly with hands until well blended.
4. Wrap in waxed paper and chill thoroughly in refrigerator for about 1 hour.
5. Roll out 1/8-inch thick and place over oiled bottom of a 9-inch spring form cake pan. Trim off the dough by running a rolling pin over sharp edge.
6. Bake at 400 degrees for 20 minutes or until light gold. Cool. Butter sides of cake form and place over base. Roll remaining dough 1/8-inch thick and cut to fit the sides of the oiled band. Fill form with cheese mixture.
7. Bake at 550 degrees for 12 to 15 minutes. Reduce temperature to low (200 degrees) and continue baking 1 hour. Cool before cutting.

Author's note: I tried this myself. Main takeaway: You really do have to pay attention to details. When recipe says "sifted flour," it

means "sifted flour." And when it says bake bottom crust 20 minutes or until light gold, that means check it every 5 minutes or so to make sure it's not turning into cinder, which is what happened to my first effort. I had to start from scratch, in more ways than one.

Also, the cookie dough recipe doesn't appear to yield enough for much side crust, so I doubled it. Richard Cohen said he just pressed the dough extra thin against the bottom and sides of the pan and there was enough. I used my KitchenAid mixer to stir up the cheese mixture on slow speed, which was a good labor-saving step.

Bottom line: Although it took longer than expected and the cheesecake was a bit dark on top, the end result was definitely the real deal – extremely smooth and flavorful, a cheesecake lover's cheesecake. Watch out, Cheesecake Factory ... it's game on.

Linguine With Blue Cheese

4 servings

Source: Times Union

Ingredients

- 1 Pound Linguine
- ½ Pound Boneless Chicken, skinless
- ½ Teaspoon Salt
- ½ Teaspoon Freshly Ground Pepper
- 3 Tablespoons Olive Oil
- 1 Pound Sliced Mushrooms
- 2 cups Frozen Chopped Spinach
- 4 Ounces Blue Cheese, crumbled
- 4 Ounces Parmesan Cheese, freshly grated

Method

1. Cook linguine according to package directions.
2. Meanwhile, sprinkle chicken with salt and pepper. Cut chicken across the short side into thin strips.
3. Heat 2 tablespoons olive oil over high heat in wide skillet. Add chicken, spreading it to cover the bottom of the skillet. Let it cook 2 minutes without stirring, so that it gets light brown and nearly cooks through. Stir, and add cook a minute longer. Remove with a slotted spoon to a plate.
4. Add the remaining tablespoon of olive oil to the skillet, and heat through. Add mushrooms, and spread them as you did the chicken. Allow them to brown about 4 minutes, then stir and cook 2 minutes more. Add spinach, and cook just until it thaws/wilts.
5. Stir in chicken, blue cheese and 1/2 cup of water from the pasta pot. Stir until cheese melts.
6. Drain linguine, and place on 4 serving plates. Top with chicken mixture, then sprinkle with Parmesan cheese. Serve with sliced tomato salad.

Lobster Pie

4 servings

Source: Times Union

Ingredients

- $\frac{3}{4}$ cup butter, divided
- $\frac{1}{2}$ cup sherry
- 2 cups cooked lobster meat, cut into bite-size pieces
- 2 tablespoons flour
- $\frac{1}{2}$ teaspoon salt
- 1 $\frac{1}{2}$ cups light cream
- 4 egg yolks
- $\frac{1}{2}$ cup cracker meal
- 1 teaspoon paprika
- 3 tablespoons crushed potato chips
- 2 tablespoons Parmesan, grated

Method

1. In a saute pan, melt $\frac{1}{4}$ cup butter, add sherry and boil for 2 minutes. Remove from heat and add lobster meat.
2. In a double-boiler, melt $\frac{1}{4}$ cup butter. Stir in the flour and salt. Add the light cream and sherry mixture, drained from the lobster. Cook, stirring until thickened.
3. Beat egg yolks and gradually add to the sauce, stirring continuously. Return to heat and cook over simmering water about 3 minutes. Remove from heat. Add lobster meat and blend together.
4. Pour into 4 individual casserole dishes. Mix together $\frac{1}{4}$ cup melted butter, cracker meal, paprika, crushed potato chips and Parmesan. Cover each dish with the cracker mixture, patting it on evenly.
5. Bake at 300 degrees, uncovered, for 20 to 25 minutes.



Mac-N-Cheese

6 servings

Source: Times Union

Ingredients

- 3 cups uncooked medium pasta shells
- 8 plum tomatoes cut in half, seeds removed
- Olive oil, to taste
- Black pepper, to taste
- 1½ cups diced pancetta
- ½ red onion, diced
- 2 cups panko breadcrumbs
- ¾ cup salted butter
- ¼ cup all-purpose flour
- 2 cups whole milk
- ¾ cup half-and-half
- 1 teaspoon dry mustard
- 1 teaspoon black pepper
- 1 teaspoon Worcestershire sauce
- 2 cups shredded pepper jack cheese
- 1 cup shredded sharp white cheddar
- 1 round of garlic-and-herb Boursin cheese
- 3 slices Kraft Deluxe white American cheese

Method

1. Cook pasta shells in salted water for 6 minutes. Rinse under cold water to stop the cooking. Drain well and set aside. The pasta will be very al dente at this point, but will continue to cook in the oven.

2. Place the tomatoes cut-side-up on a baking sheet. Drizzle with olive oil and sprinkle with pepper. Bake at 325 degrees for about half an hour. Meanwhile, saute the pancetta over medium heat in a skillet until it starts to release some oil. Add the diced onions and continue cooking until onions are soft. Drain excess fat. Chop the oven-roasted tomatoes and add to the pancetta-onion mixture along with the Panko breadcrumbs. Saute another 3 minutes. Remove from heat and set aside.

3. In a large saucepan over medium-low heat, add butter and melt. Add the flour and continually whisk for about 2 to 3 minutes. Add all the milk and half-and-half. Turn the heat up to medium, and continue whisking until it starts to lightly bubble. Add the mustard, pepper and Worcestershire sauce and continue whisking until the mixture starts to thicken. Add each cheese one at a time, and whisk until completely blended. Remove from heat. This will look like a lot of cheese sauce. However, the pasta will absorb much of it in the oven.

4. Grease a large casserole dish with butter. Add the cooked pasta and cheese sauce. Stir well, to completely coat all the noodles. Top with the pancetta, tomato, onion and breadcrumb mixture.

5. Heat oven to 350 degrees. Bake, uncovered, until the cheese sauce is bubbly and the topping starts to brown. If the topping browns before the cheese starts to bubble, lightly cover with foil. Remove from oven and wait half an hour before serving.

Mississippi Sin Dip

8 servings

Source: Tiimes Union

Ingredients

- 1 16 oz.container sour cream
- 1 8 oz. package cream cheese, softened
- 1 16 oz. package bacon, cooked, drained and crumbled
- 1 cup shredded mild cheddar cheese
- 16 ounces ham, cubed
- 1 bunch scallions, chopped
- 1 4 oz. can green chilies, drained

Method

1. Combine the sour cream, cream cheese, bacon, cheddar cheese, ham, scallions and chiles and mix until well blended. Pour into a lightly greased 10x8 baking dish.
2. Bake at 350 degrees for 35-40 minutes.
3. Serve warm with corn chips.



Orange-scented Coconut Cream Custard Pie

8 servings

Source: Times Union

Ingredients

- 8- or 9-inch prepared raw pie crust
- 3 large egg yolks
- 1 tablespoon all-purpose flour
- ½ cup sugar
- Pinch of salt
- Zest of 1/2 orange
- 1 teaspoon vanilla extract
- ¼ cup fresh orange juice
- 1 cup heavy cream
- 1 cup sweetened flaked coconut
- Whipped cream, to taste (optional)
- Toasted flaked sweetened coconut, for garnish

Method

1. Heat the oven to 400.
2. Arrange the crust in an 8- or 9-inch pie pan, folding and crimping the edges as needed. Place a sheet of parchment paper over the crust, then set enough beans or pie weights in the center to weigh down the bottom of the crust. Bake 10 to 15 minutes, or until the crust is set and lightly browned.
3. Remove the crust from the oven and set aside to cool. Reduce the oven temperature to 350 degrees.
4. In a medium bowl, mix together the egg yolks, flour, sugar, salt, orange zest, vanilla, orange juice, heavy cream and coconut. Mix until slightly frothy on the top, then pour into the cooled pie shell.
5. Place the pie in the center of the oven and bake until set, 40 to 50 minutes. Set the pie aside to cool completely, then top with whipped cream and toasted coconut.

Penne with Chicken, Shrimp and Sausage

6 servings

Source: Times Union

Ingredients

- 1 lb. penne pasta
- 4 ounces extra-virgin olive oil
- 12 ounces chicken breast, cut into strips
- 12 ounces Italian sausage, cut on diagonal into rounds
- 2 to 4 cloves fresh garlic, minced
- 4 ounces Prosciutto, cut into strips
- 16 ounces cleaned large raw shrimp
- 2 cups crushed canned tomatoes
- Salt, to taste
- Pepper, to taste
- 1 cup cream and ½ cup half-and-half or 1½ cups fat-free half-and-half.
- 12 large leaves fresh basil
- 4 ounces grated Parmesan cheese

Method

1. In a large pot of salted, boiling water, cook penne until tender.
2. In a large saute pan, heat olive oil. Add chicken and sausage. Saute 2 to 3 minutes. Add garlic and prosciutto; saute 2 additional minutes. Add shrimp and saute 2 minutes.
3. Add tomatoes, salt, and pepper; stir and let simmer 1 minute. Shrimp should be pink and cooked through.
4. Stir in cream or half-and-half. Add drained pasta. Stir in basil and half of Parmesan. Spoon mixture into a large, ovenproof, serving bowl. Top with remaining Parmesan and brown under broiler for a few minutes, until Parmesan is slightly crunchy.



Pineapple Pumpkin Bread

See pumpkin swirl bread for option on the cream cheese.

Yield: 3 Loaves

Source: Times Union

Ingredients

- 4 eggs, beaten
- 2 cups sugar
- 1 ½ cups vegetable oil
- 2 cups flour
- 1 teaspoon salt
- 2 teaspoons baking soda
- 3 tablespoons cinnamon
- 1 teaspoon pumpkin pie spice
- 1 (16-ounce) can pumpkin
- 1 (15 1/4-ounce) can crushed pineapple, drained
- ¾ cup chopped pecans or walnuts
- ½ cup butter, softened
- 1 (8-ounce) package cream cheese, softened
- 1 teaspoon vanilla extract
- 1 (16-ounce) box confectioners' sugar

Method

1. Heat oven to 350 degrees. Coat 3 (4-by-8-inch) loaf pans with cooking spray.
2. Combine eggs, sugar and oil in a large bowl and mix well. Combine flour, salt, baking soda, cinnamon and pumpkin pie spice and add to egg mixture. Blend well. Stir in pumpkin, pineapple and nuts. Pour into prepared pans.
3. Bake for 1 hour or until a pick inserted in center comes out clean. Cool 20 minutes in pans. Remove from pans to wire racks to cool completely. If desired, top with cream cheese icing.
4. Cream butter and cream cheese in a small bowl. Add vanilla and confectioners' sugar, beating until smooth. Spread on cooled loaves.

Pork Chops with Pears and Blue Cheese

4 servings

Source: Times Union

Ingredients

- 2 tablespoons Vegetable Oil
- 4 thick pork chops
- salt and pepper, to taste
- 2 large pears, quartered, cored and peeled
- ½ cup white wine
- 3 ounces blue cheese

Method

1. In frying pan, heat oil. Season the pork chops with salt and pepper and fry until browned on both sides.
2. In the meantime, cut each pear quarter lengthwise into 3 slices. Add pears to the browned chops, along with the wine. Cover pan, reduce heat, and cook for 15 to 20 minutes or until the chops are done.
3. Uncover pan and sprinkle crumbled blue cheese on top. Turn off heat, replace the cover and allow pan to stand for a few minutes.

Portobello with Sun-dried Tomatoes

4 servings

Source: Times Union

Ingredients

- ¼ cup sun-dried tomatoes, julienned
- ¼ cup white wine, warmed
- 1 whole portobello mushroom, stems removed
- water
- salt and pepper
- 1 tablespoon pine nuts, toasted
- 2 tablespoons gorgonzola cheese, crumbled
- white truffle oil

Method

1. Place sun-dried tomatoes in wine and set aside.
2. Dip mushroom in water long enough for the mushroom to form a sheen on the cap and to absorb a little of the water. Grill the mushroom until fork tender.
3. Drain wine from tomatoes.
4. Take mushroom off grill and place rib side up. Top with sun-dried tomatoes, pine nuts and cheese. Place in 400 degree oven or stick under broiler until cheese is melted and everything holds together. Cut into fourths and place on a plate, pointed side out.
5. Drizzle with white truffle oil.

If desired, substitute basil oil or roasted garlic oil for white truffle oil.

Raspberry Cheese Danish

Any fruit preserves may be used. Sometimes I use 2 different preserves, 6 ounces of each for a variety.

6 servings

Source: Times Union

Ingredients

- 2 (8 oz.) cans crescent roll
- 2 (8 oz.) packages cream cheese, softened
- 1 cup sugar
- 1 teaspoon vanilla extract
- 1 egg, separated
- 1 (12 oz.) jar raspberry preserves
- 1 cup confectioners' sugar
- 2 tablespoons milk

Method

Preheat oven to 350 degrees. Press 1 can of crescent rolls out flat in a lightly greased 9 x 13 glass baking dish. In a medium bowl mix cream cheese, sugar, egg yolk and vanilla until smooth and well blended. Spread the mixture over the rolls. Spread the raspberry preserves very gently over the cream cheese mixture. Be careful not to swirl together the cream cheese mixture and preserves. (I soften the preserves and drop the preserves onto the mixture with a spoon.) Roll out the remaining can of crescent rolls and fit it on top of the preserves, sealing the edges. Brush the top of the rolls with the egg white. Bake for 30-35 minutes. Cool. Mix the confectioners' sugar and milk and drizzle over cooled pastry. Refrigerate 6-8 hours or overnight. Serves 12.



Red Raspberry Salad

6 servings

Source: Times Union

Ingredients

- 20 ounces frozen raspberries, thawed
- 2 small raspberry gelatin powder
- 2 cups boiling water
- 2 cups unsweetened applesauce

Method

Drain raspberries (reserve one cup syrup). Dissolve Jell-O in boiling water. Stir in syrup and applesauce and chill until partially set. Fold in raspberries and pour into mold and chill until firm.

If desired, serve with sour cream.

- Start to finish: 10 Minutes

Roasted Artichoke Dip

12 servings

Source: Times Union

Ingredients

- 2 Tablespoons Garlic, minced
- 2 Tablespoons Onion, minced
- 2 Ounces Butter
- 2 Ounces Flour
- 2 cups Heavy Cream
- ¼ cup Chicken Broth
- ⅔ cups Romano Cheese
- 2 Teaspoons Fresh Lemon Juice
- 1 Teaspoon Tabasco Sauce
- 1 Teaspoon Salt
- Black Pepper, to taste
- ¼ cup Sour Cream
- 12 Ounces Artichoke Hearts, drained and chopped
- ½ cup Romano Cheese for Topping

Method

1. In iron skillet over medium heat, saute garlic and onion in butter until golden, about 3 minutes. Stir in flour and cook stirring constantly for 1 minute.
2. Slowly whisk in cream and broth, and continue cooking until it reaches a boil. Stir in 2/3 cup grated cheese, lemon juice, tabasco, and salt and pepper until cheese has melted completely.
3. Remove from heat and stir in sour cream and artichoke hearts. Check for seasoning; adjust salt and pepper. Top with 1/2 cup cheese. Bake at 400 degrees for 4 to 8 minutes, until cheese is melted and golden brown. Serve with tortilla chips or baked pita bread.

Can be made up to 3 days ahead, if refrigerated in an airtight container. Try adding chopped boiled shrimp with the artichoke hearts.

Saute Portobello with Capellini Galette

2 servings

Source: Times Union

Ingredients

- ½ lb. capellini, cooked and drained
- 1 tablespoon butter
- 1 portobello mushroom cap, thinly sliced
- 5 artichoke hearts, quartered
- ¼ cup sun-dried tomatoes, rehydrated in white wine
- 8 stalks asparagus, peeled and blanched
- 1 teaspoon garlic, minced
- 1 teaspoon shallot, minced
- salt and pepper, to taste
- 1 teaspoon fresh chopped herbs (thyme, rosemary, sage)
- 1 cup white wine
- 1 teaspoon butter
- 1 teaspoon oil

Method

1. Place cooked pasta in loaf pan. Place plastic wrap on top of pasta. Place a second loaf pan on top of plastic wrap and weigh down using a full can of fruit. Refrigerate overnight.

2. Melt butter in large saute pan. Saute mushrooms, sun-dried tomatoes and artichoke hearts 5 to 8 minutes, stirring occasionally, until tender. Add garlic and shallots 3 minutes into cooking. When tender, add white wine to pan. Stir to pick up any browned bits in bottom of pan. Set aside over low heat while pasta is prepared.

3. Using cookie cutter or knife, press through cooled and weighted pasta. Remove from pan with care. Place a teaspoon of butter and a teaspoon of oil in skillet and heat until light brown. Place cut pasta in Pan and cook until crusted on one side. Turn carefully and place in a 350 degree oven for 5 minutes. Return mushroom mixture to heat, add fresh herbs, salt & pepper to taste. Lightly toss asparagus stalks in oil and grill for 2 minutes. Remove pasta from oven and place in center of plate. Top with mushroom mixture and garnish with asparagus.

Sesame Lime Marinade

Servings: --

Source: Times Union

Ingredients

- ½ cup Soy sauce
- ¼ cup lime juice
- ¼ cup sesame oil
- 2 tablespoons mirin, (sweet cooking sake)
- 2 large garlic clove, minced
- 1 tablespoon crushed red pepper
- 1 tablespoon grated gingerroot

Method

Combine all ingredients. Pour over chicken or fish and marinate 1 to 3 hours. Grill as usual.

Shrimp with White Gatsby Dip

6 servings

Source: Tiimes Union

Ingredients

- 1 ½ cup mayonnaise
- ½ cup horseradish
- 3 tablespoons lemon juice
- ½ teaspoon (or less) salt or seasoning salt
- 1 teaspoon grated onion
- 1 teaspoon fresh parsley, minced
- ¼ teaspoon hot sauce (or more to taste)
- 1 clove garlic, minced
- 2 tablespoons Worcestershire sauce
- 2 lbs. cooked shrimp, tails intact

Method

Combine all ingredients except shrimp. Dump into small serving dish. Refrigerate for 1 to 2 hours to allow flavors to blend. Arrange shrimp on platter with dip and serve cold.



Strawberry Pie

8 servings

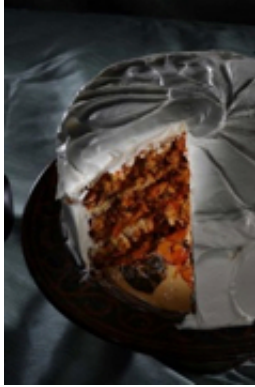
Source: Times Union

Ingredients

- 1 quart strawberries
- 3 tablespoons cornstarch
- ¼ cup water
- 1 cup sugar
- dash salt
- ½ teaspoon lemon juice
- 1 teaspoon butter
- 1 pie crust (9 inch), baked
- 1 pint heavy cream, whipped

Method

1. Combine 1/2 berries, cornstarch, water, sugar, salt & juice in saucepan. Heat slowly until well thickened. Swirl in butter. Cool completely.
2. Line shell with remaining berries and pour sauce over.
3. Cover with whipped cream and refrigerate.



The Better Best Carrot Cake Ever

This recipe doesn't have as much sugar as other frostings, isn't suitable for decorating and will weep in warm weather. For a firmer frosting that will hold its shape better, add more sugar.

12 servings

Source: Times Union

Ingredients

- Cake
- 2 cups flour
- 2 teaspoons cinnamon
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 ¼ cups corn or canola oil
- 2 cups sugar
- 4 eggs
- 4 cups grated carrots, about 1 pound
- 1 cup raisins
- 1 cup chopped pecans
- Pecan coconut filling
- 1 (14-ounce) can sweetened condensed milk
- 3 egg yolks, slightly beaten
- ½ cup butter or margarine
- 1 teaspoon vanilla extract
- 1 ½ cups flaked coconut
- 1 ¼ cups chopped pecans
- Cream cheese frosting
- 8 ounces butter, softened
- 8 ounces cream cheese, softened
- 1 (1-pound) box confectioners' sugar
- 1 teaspoon vanilla extract

Method

1. Cake
2. Heat oven to 325 degrees. Grease three (9-inch) round baking pans and line with parchment. Grease parchment.
3. Sift together the flour, cinnamon, baking powder, baking soda and salt. Set aside.
4. In a large bowl, combine oil and sugar with a large whisk. Sift half the dry ingredients into the sugar mixture and blend. Alternately sift in the rest of the dry ingredients while adding the eggs, one at a time and mixing well. Add the carrots, raisins and pecans.
5. Pour batter into the prepared pans and bake 25 to 30 minutes or until a toothpick comes out clean. Cool in pan on rack.

6. Place one layer top-side-down on plate. Spread half the filling over cake, making an even layer to edges. Top with another cake layer, top-side-down. Spread with remaining filling. Place last cake layer on top, right-side-up.

7. Spread entire cake with a thin coat of frosting. Place cake in the refrigerator for 15 to 30 minutes.

8. Remove and spread cake with remaining frosting. Keep refrigerated to prevent frosting from weeping.

9. Pecan Filling

10. Combine sweetened condensed milk, egg yolks and butter in medium saucepan. Cook over low heat, stirring constantly, until mixture is thickened and golden. Remove from heat; stir in vanilla, coconut and pecans. Cool to room temperature.

11. Cream Cheese Frosting

12. Cream the butter well. Add the cream cheese and beat until well blended and no lumps remain.

13. Gradually add the sugar and vanilla. Beat until well blended.

To Die For Chocolate Cake

Yield: 1 cake

Source: Times Union

Ingredients

- 1 package devil's food cake mix
- 1 package instant chocolate pudding mix
- 1 cup sour cream
- 1 cup vegetable oil
- 4 eggs
- ½ cup warm water
- 2 cups semi sweet chocolate chips

Method

1. Mix cake and pudding mixes, sour cream, oil, beaten eggs and water. Stir in chocolate chips and pour batter into well-greased 12 cup bundt pan.

2. Bake at 350 degrees for 50 to 55 minutes. Cool cake in pan for at least an hour and a half, then invert onto a plate.



Zucchini Blueberry Bread

May add 1 package finely chopped walnuts for added flavor. Top with lemon glaze. If using only 2 large loaf pans, bake for 1 hour 20 minutes or so.

12 servings

Source: Times Union

Ingredients

- 3 eggs, lightly beaten
- 1 cup vegetable oil
- 3 teaspoons pure vanilla extract
- 1 tablespoon lemon juice
- 2 ¼ cups white sugar
- 2 cups zucchini, shredded
- 3 cups all-purpose flour
- 1 teaspoon salt
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- ¼ teaspoon ground cinnamon
- 1 pint fresh blueberries

Method

1. Heat oven to 350 degrees. Lightly grease four mini-loaf pans.
2. In a large bowl, beat eggs, oil, vanilla, lemon juice and sugar. Fold in zucchini. In a separate bowl, combine flour, salt, baking powder, baking soda and cinnamon. Add into zucchini mixture and beat until well-combined. Gently fold in blueberries. Divide evenly between prepared mini-loaf pans.
3. Bake 50 minutes or until a knife inserted in the center of loaf comes out clean. Cool 20 minutes in pans, then turn out onto wire racks to cool completely.

Lemon Glaze:

- 1/3 cup lemon juice
- 2 cups confectioners' sugar
- 2 tablespoons butter, melted
- 1 tablespoon water

In a medium bowl, combine lemon juice and confectioners' sugar. Beat in the melted butter and 1 tablespoon water. Poke holes in the top of the loaf and pour glaze over.

Zucchini Relish

Makes 14 half-pint jars

Servings: --

Source: Times Union

Ingredients

- 6 lbs. zucchini, chopped; cut out seeds before chopping
- 1 ½ lbs. onions, chopped
- 1 lb. green and red sweet peppers, chopped
- ½ cup kosher salt
- 7 cups sugar
- 1 quart cider vinegar
- 4 tablespoons mixed pickling spices tied in a cheesecloth bag
- 2 tablespoons salt

Method

1. Combine zucchini, onions and peppers in a large stock pot. Sprinkle with 1/2 cup salt and cover with three trays of ice cubes. Let stand at least 2 hours to draw out some of the vegetable juices. Drain thoroughly and squeeze out excess liquid.
2. Combine sugar, vinegar, pickling spices and remaining 2 tablespoons salt in large pot. Bring to boil. Add drained vegetables and simmer for 10 minutes.
3. Pack into hot sterilized jars, leaving 1/4-inch head space. Adjust sealing caps.

Vegetables



Carrot Loaf

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

6 servings

Source: Wolfgang Puck

Ingredients

- 2 Pounds Carrot Slices, peeled
- 5 Ounces Butter
- ¼ Pound Mushrooms, sliced
- 10 Ounces Frozen Chopped Spinach, thawed and drained
- 5 Large Eggs
- 4 Ounces Swiss Cheese, grated
- 1 Teaspoon Salt
- 1 Teaspoon Pepper

Method

1. Saute carrots in 2 ounces butter until tender. Chop coarsely and reserve in large bowl.
2. Saute mushrooms in 1 ounce butter until tender. Coarsely chop and add to carrots
3. Saute spinach in 1 ounce butter. When cool, add 1 egg and mix thoroughly.
4. Beat together the remaining 4 eggs and the cheese. Combine with carrots and mushrooms and mix thoroughly. Add salt & pepper. Taste and correct seasonings if necessary.
5. Line an 8x5x2 loaf pan with aluminum foil and butter foil.
6. Fill pan with half the carrot mixture, cover with the spinach, and top with the remaining carrot mixture.
7. Place in "bain marie" and bake at 400 degrees for 1 hour 15 minutes or until knife in center comes out clean.
8. Invert onto a warmed Serving platter and remove the foil. Slice loaf and serve immediately.



Corn Pudding

Cyndy Neidl found this one.

8 servings

Source: Bon Appétit | December 1999

Ingredients

- 4 cups frozen corn kernels (about 19 ounces), thawed
- 4 large eggs
- 1 cup whipping cream
- ½ cup whole milk
- 6 tablespoons sugar
- ¼ cup (1/2 stick) butter, room temperature
- 2 tablespoons all purpose flour
- 2 teaspoons baking powder
- 1 teaspoon salt

Method

Preheat oven to 350°F. Butter 8x8x2-inch glass baking dish. Blend all ingredients in processor until almost smooth. Pour batter into prepared dish. Bake pudding until brown and center is just set, about 60 minutes. Cool 10 minutes; serve.



Tomato-Cheddar Pie

Dough can be frozen for up to 3 months; thaw before using. Tomato pie can be chilled for up to 2 days.

6 servings

Source: Bon Appetit

Ingredients

- For the crust:
- ½ teaspoon kosher salt
- ½ teaspoon sugar
- 1 ¼ cups all-purpose flour, plus more for surface
- ½ cup (1 stick) cold unsalted butter, cut into cubes
- For the filling:
- 3 large heirloom tomatoes (about 2 pounds), sliced 1/4" thick
- ¾ teaspoon kosher salt, divided
- All-purpose flour (for surface)
- 1 cup finely chopped Vidalia onion (about 1/2 medium onion)
- ½ tablespoon unsalted butter
- 1 ½ cups grated sharp cheddar (about 4 ounces)
- ½ cup mayonnaise (preferably Duke's)
- ¼ cup coarsely chopped fresh herbs, such as basil, oregano, parsley, and/or thyme
- 1 teaspoon mild hot sauce
- ½ teaspoon freshly ground black pepper
- Special equipment:
- A 9" pie pan

Method

1. Make the crust: Pulse salt, sugar, and 1 1/4 cups flour in a food processor until well combined. Add butter and pulse until mixture resembles coarse meal with a few pea-size pieces of butter remaining, about 10 seconds. With the motor running, add 1/4 cup ice water and process until dough just holds together, about 30 seconds. Squeeze a small amount of dough between your fingers; if it's very crumbly, add more ice water, 1 Tbsp. at a time (2 Tbsp. maximum). Do not over-process.
2. Turn dough out onto a lightly floured surface and push together to form a rough ball. Knead a few times to combine, then roll into a ball. Flatten ball into a disc with smooth edges (no cracks), cover with plastic wrap, and chill at least 1 hour or up to overnight.
3. Make the filling and bake the pie: Line a rimmed baking sheet with several layers of paper towels. Arrange tomato slices on prepared sheet, sprinkle with 1/4 tsp. salt, and cover with more paper towels. Let drain at least 30 minutes.
4. Position rack in bottom rung of oven and preheat to 350°F. After dough has chilled, lightly flour work surface and roll out dough to a 13" round. Roll dough loosely around rolling pin, then release into pie pan. Trim edges to leave a 1" overhang and crimp as desired. Freeze dough at least 15 minutes.
5. Line crust with parchment paper or foil and fill bottom with baking beans or weights. Bake crust, rotating halfway through, 20 minutes. Remove weights, pierce bottom of crust all over with a fork, and bake again until very light brown and dry, about 10 minutes more.
6. Meanwhile, heat a large skillet over medium. Add onion, butter, and 1/4 tsp. salt and cook, stirring occasionally, until onion is

softened and just starting to brown, 5-8 minutes. Let cool.

7. Combine cheese, mayonnaise, herbs, hot sauce, pepper, onion mixture, and remaining 1/4 tsp. salt in a medium bowl. Blot tomatoes with fresh paper towels to remove as much remaining moisture as possible. Arrange tomato slices in pie shell and top with filling; smooth.

8. Bake pie, rotating halfway through, until golden brown, 40-45 minutes. Let cool to room temperature before slicing.



Zucchini Casserole with Stove Top Stuffing

You can substitute a jar of cheese whiz for the velveeta cheese.

6 servings

Source: Cook's Magazine

Ingredients

- 3 c. zucchini
- 1 c. carrots
- Grate or grind zucchini and carrots. Cook to a boil, then about 2 minutes.
- 1 pkg. of chicken flavor Stove Top stuffing
- 1 stick butter
- 1 can cream of mushroom or cream of chicken soup
- 1/3 c. milk
- 1/2 c. mayonnaise or sour cream
- 2 eggs
- 1 c. Velveeta cheese, grated or cut in pieces
- 1 sm. onion or onion flakes as you desire

Method

Prepare stuffing as directed, using 1 stick butter instead of 1/2 stick. Steam vegetables and salt a few minutes. After stuffing is prepared, add all together, milk, mayonnaise, eggs, cheese and onions. Add steamed vegetables, stir well. Bake at 350 degrees for 30 to 45 minutes. Makes large casserole. Freezes excellent. Can make 2 small casseroles (eat one and freeze one).

